

Thinking of asking Simply Smart Food to help you implement the new USDA NSLP regulations? Our experience tells us that it is critical to have the people who will be involved on board with the changes and the need for adequate facilities. Use our checklist to see if you are ready to have Simply Smart Food assist you.

- Do you have the support of the superintendent to make the required changes to your lunch program?
- Does your school district have funds set aside to make the changes necessary?
- Is the administrator of nutrition services ready, willing, and able to make changes to the lunch program?
- Do you have trained staff to assist with Food Based Menu Planning?
- Is your staff willing to be trained and prepare "made from scratch" items?
- Can your kitchens and serving facilities support the changes needed to make the program a success? Do they have necessary commercial equipment such as slicers, mixers, VCMs, tilt skillets, steam kettles, ovens, stove, pots, pans, knives, and cutting boards?
- Can your food purveyor provide the fresh food that is needed?
- Are your students ready for a healthy change?
- Will the teachers support the program?

If you answered yes to most of these questions please email your request to:

info@simplysmartfood.com.