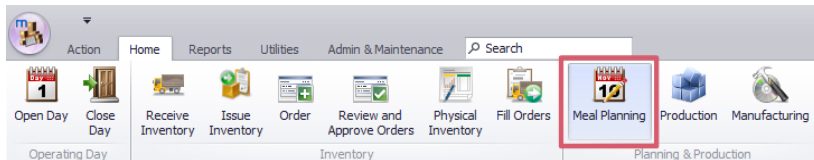
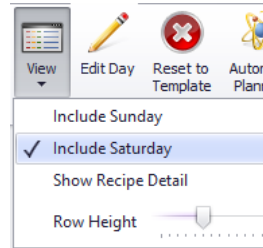
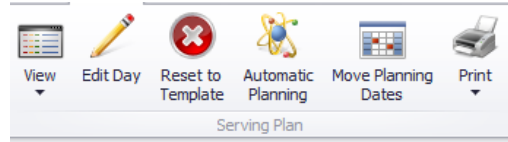


Meal Planning Quick Guide

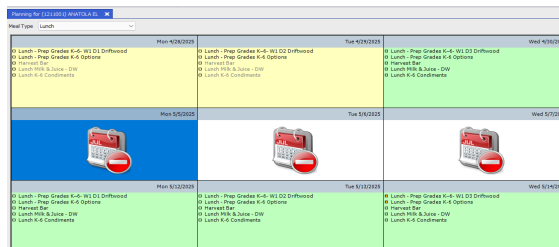
From the **Home** tab or **Checklist**, click on **Meal Planning**

- **Meal Planning** ribbon options -
 - View** – changes how the calendar looks – click an option once to select it, click it again to deselect it.
 - Include Saturday
 - Show Recipe Details
 - Row Height
 - Edit Day** – opens the selected (blue) day. Can also double-click a day to open it.
 - Reset to Template** – Resets the entire selection to the CO template, and resets meal counts to zero.
 - Automatic Planning** – this is used to copy planned or served numbers to the same menu in the future. Adjustments will still need to be made to future days.
 - Move Planning Dates** – not using this feature currently



- **Color legend:**
 - White – planning has not been started
 - Green – at least one menu line has been planned
 - Blue – The current selected day
 - Yellow – planning is partially complete (if there is more than one menu, only one of the green menu lines has numbers in it)

Double click a day to open the **Serving Plan**.



Select a **Meal Type** from the drop down at the top left of the screen. (Breakfast, Lunch, Supper, etc.)

- **NOTE:** System will always default to displaying Lunch when opened.

Serve Type

- **Normal** – default option, for everyday use
 - Only Use other **Serve Type** when directed by the Central Office
- **Meals Planned** - The projected feeding figures for each menu count type on the **Meals Planned** line item is calculated using the numbers entered into the “entrée” recipes.
- **Servings Planned** - Enter the estimated planned servings for students, adults, and a la carte for each recipe in the **Servings Planned** fields. These counts will be used towards determining which items need to be ordered. **Entrée** recipes are displayed in bold for ease of identification.

Adding a recipe to the Serving Plan

- Click the **Add** button.
- Click **OK** to add a recipe to the current menu
- Use the **Search** box to locate and select one or more recipes – search by word or recipe number
- Place check marks next to the recipes to be added
- Click **OK**



Removing a recipe from the Serving Plan

- Highlight the recipe to be removed by clicking on it.
- Click the Remove button.



Menu / Recipe #	Menu / Recipe Description	Count Type	Menu Category / Item Type
LN 6-8 Prep-W1D3	Lunch - 6-8 Prep- W1 D3	Meals Planned	Reimbursable Meal
R0920	Chicken Corn Dog, Bulk	Servings Planned	Entree
R5699	Zesty Beef Chalupa (Bulk)/Chip	Servings Planned	Entree
R4613	Fresh Salsa (#24 disher)	Servings Planned	Side Dish