

Build-A-Tray™ featured in SNA's School Nutrition Magazine, JUNE/JULY 2010 & showcased with Special Recognition as a Featured Vendor at the SNA Annual Conference.

On the Market

A Closer Look at....

Build-A-Tray™

The Artworks Shop presents the Build-A-Tray™ Program to help students choose the elements of healthy, reimbursable school meals in an offer vs. serve setting. The program was created by a team of school foodservice directors and nutritionists. First Lady Michelle Obama's recent call to action to introduce solutions for the challenging health problems facing our nation's youth helped to inspire the Build-A-Tray program, which guides students through making the right choices for a healthy and energized body.

The patent-pending program features a specially designed cafeteria tray used in conjunction with a signage program based on colors, numbers and shapes. Students are encouraged to match food items to what is indicated on their lunch trays. Tools in the kit include a poster (with various mount formats), shape cards, traks and danglers. Operators can purchase individual components or opt for the complete turnkey resource kit, including consulting services for installation, training and marketing. Also available are informational brochures for parents, principals and lunch staff. To learn more, visit www.theartworksshop.com or call (888) 939-1399.



In the Mix If you're looking to meet increasing demand for Asian flavors, check out the Foothill Farms line of Asian seasonings and sauce mixes from Precision Foods, Inc. Try General Tso's Sauce, Mandarin Orange Sauce, Szechwan Sauce, Sweet Thai Chili Sauce, BBQ Teriyaki Sauce, Sweet & Sour Sauce, Kung Pao Sauce, Stir Fried Rice Seasoning or Chow Mein Seasoning to give your students a flavorful escape during lunch. Find out more information at www.precisionfoods.com or call (800) 442-5242.



Soaring with Flavor Asian flavorings also are available from JTM Food Group, through its Soaring Dragon® line of sauces. Products include Asian Base Sauce Orange Chicken, Asian Base Sauce Beef Lo Mein, General Tso's Sauce and Sweet & Sour Sauce. They are available in 5-lb. bags and come in four- or six-count cases. The company also offers recipe ideas. For more information, visit www.jtmfoodgroup.com or call (800) 626-2308.



Take Notes If you offer a grab 'n' go or breakfast-in-the-classroom breakfast service, Notables' prepacked breakfast bags from Mello Smello help to ease labor demands and speed service. Six breakfast combinations are available, featuring such options as brand-name juice drinks, cereal bowls/bars, toaster pastries and sunflower seeds. With milk added at the point of service, each option is a reimbursable meal. All the bread products are whole grain, while the other

items contain no cholesterol, high fructose corn syrup or artificial colors, flavors, sweeteners or preservatives. Every Notables breakfast bag is printed on 100% recycled paper. Each case features 48 prepacked bags. To learn more, visit www.notables.com or call (800) 967-1702.

Make it Meatless Looking for meatless alternatives for vegetarian students—or



for those who just prefer something different? Quorn Foods provides 12 products for foodservice operators: Turk'y Burger, Chik'n Nuggets, Chik'n Patties, Naked Chik'n Cutlet, Chik'n Tenders, Beef-Style Grounds, Garlic & Herb Chik'n Cutlet, Turk'y Roast, Gruyère Chik'n Cutlet, Cranberry & Goat Cheese Chik'n Cutlet, Meatless Meatballs and Southwestern Chik'n Wing. Each heat-and-serve item is made from mycoprotein, an ingredient with less fat, fewer calories and more fiber than meat. For more information, visit www.quorn.us.



All About Safety Food Safety Solutions, a new customized food safety

program offered by Procter & Gamble Professional, helps foodservice professionals keep their operations clean and sanitized. The program features personalized cleaning, sanitation and food safety instruction to better support operator needs. In addition to the company's cleaning product line, the program offers employee training materials; resources to help organizations implement policies and procedures for food-safety compliance; and other equipment and technology tools. Support service includes toll-free hotlines, technician service calls and published materials. For more information, visit www.pgpro.com or call (800) 332-7787.