SEDENIA PLANTING

SMOOTHIES AND PARFAITS

Studies show that the nutrients found in dairy, fruit and vegetables are often missing in kids' diets¹ – but getting kids excited about consuming those nutritious foods can be a challenge. Smoothies and parfaits are trendy and appealing solutions that are both kid-friendly and dietitian-approved.

Why Are Smoothies and Parfaits Important?

Adding smoothies and yogurt parfaits to your school menus can help enhance the image of your program, increase student participation and increase your department's revenue. They are extremely versatile, with numerous flavor combinations that keep menus fresh.

Smoothies and yogurt parfaits can be incorporated during breakfast, lunch or supper service as a part of the reimbursable meal or served as an a la carte option. Additionally, both menu items can count for multiple food components — smoothies can count for milk, meat alternatives, fruits and vegetables. Yogurt parfaits might count for meat alternatives, fruits and grains.

Increased Child Nutrition Revenue

Schools that added smoothies to their menus increased breakfast Average Daily Participation (ADP) by 7% on average and lunch ADP by 5% on average.²

Increased Fruit Consumption

Smoothies could increase the number of students eating a full serving of fruit by 40%.³

Enhances the Image of Your Nutrition Program

"Students are loving the smoothies and the amount we have gone through is incredible",

School Nutrition Manager, Northwest School, Wichita, KS

Frequently Asked Questions

Q: Can smoothies and yogurt parfaits count towards a reimbursable meal?

A: Yes! Schools participating in USDA Child Nutrition Programs, including supper, for the Child and Adult Care Food Program (CACFP) and Summer Food Service Program (SFSP) may credit the following at any meal or snack:

- Smoothies fruit, vegetables, yogurt and milk
- Parfaits yogurt, fruit and granola

For more details on crediting specific components, see Offering Smoothies as Part of Reimbursable School Meals | USDA-FNS

Q: Can smoothies and yogurt parfaits be sold a la carte?

A: Smoothies and yogurt parfaits that are served as part of a reimbursable menu may also be sold a la carte on the day they are served and the day after. Smoothies may also be served a la carte any day if they meet Smart Snacks in School guidelines but consider the difference between beverage smoothies and food smoothies. See more details on smoothies as smart snacks in USDA memo SP 23-2014 (V. 3).

Q: Will preparing smoothies and yogurt parfaits be time consuming for my staff?

A: There are many options for preparing and serving smoothies, and those will vary based on your district/ campus. Thorough planning, plus the right equipment, will help ensure that preparation is not labor-intensive. Many components of smoothies and yogurt parfaits can be prepared the night before, limiting the work needed on the morning of service.

Q: What equipment will I need to prepare smoothies?

A: Equipment needs will vary by district/campus. Consider the quantity you will need to produce, your storage facilities and your budget to implement a new program. However, commercial immersion blenders are a great, budget-friendly option when preparing a large quantity of smoothies, such as those served as part of a reimbursable meal. Commercial immersion blenders allow your staff to easily prepare large batches of smoothies prior to meal service and are typically lightweight enough to be used by any staff member.

More Resources

Hubert Healthy Start Smoothie Cart, Parfait 101 (drink-milk.com)

More questions?

Reach out to your Midwest Dairy Wellness Manager at MidwestDairy@MidwestDairy.com

References

- $1. \ \ \, \underline{\text{https://www.cdc.gov/healthyschools/nutrition/facts.htm}}$
- Average ADP increases seen by schools in the Dairy MAX territory who implemented smoothies using a Dairy MAX grant between 2014-2019
- 3. https://www.researchgate.net/publication/270908629_lmpact_of_ Fruit_Smoothies_on_Adolescent_Fruit_Consumption_at_School

Re-purposed with permission from Dairy MAX 2021

