

WE ARE INVITING YOU TO TAKE THE CHALLENGE

THE REAL SCHOOL FOOD CHALLENGE

School food can be great.

Help the Chef Ann Foundation
show people what is possible.



"This is a good challenge for us to work with a low budget and still create something that's delicious, and that kids would actually want to eat."
-Hosea Rosenberg, Chef/Owner Blackbelly and Santo

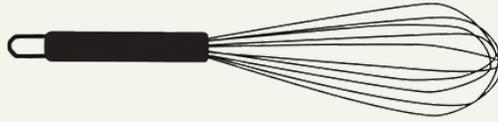
OCTOBER 2019

Contact Danielle Staunton for more information
danielle@chefannfoundation.org
303.875.6252



REAL SCHOOL FOOD CHALLENGE

A program of Chef Ann Foundation



Restaurant Edition

We are inviting you to participate in our first national event!

The Chef Ann Foundation believes every child deserves access to healthy food every day so they can develop healthy eating habits to last a lifetime.

The Program

To educate and inform the public about the importance of serving our children healthy, scratch-cooked meals in school, we host culinary challenges with community partners. This year we are taking it national with our supporters in the restaurant space.

The Challenge

To create a nutritious, tasty and kid-friendly school recipe that follows USDA healthy meal guidelines for just \$1.25 per meal for your restaurant menu in October.

Philanthropy

We ask that 50% of sales from your school lunch menu item will be donated to Chef Ann Foundation to support making real change to the food our children eat at school.

In addition, corporate sponsors will match the donations that you collect at your restaurant to ensure we maximize the opportunity to support better school food across the country.

Marketing the Cause

Your marketing contacts will be provided a promo kit including all of the language, logos and digital assets needed to promote your involvement in helping to improve school food and justifying the cost of the menu item.

The Chef Ann Foundation will be leveraging our media and industry partnerships, and social channels to promote you and your restaurant's involvement in the campaign.

Timing

- The program will run for the month of October 2019
- We request your participation confirmation by July 31, 2019 to danielle@chefannfoundation.org

Recipe Guidelines

Budget: \$1.25 total

**REAL SCHOOL FOOD
CHALLENGE**

A program of Chef Ann Foundation



USDA Meal Nutrient Standards for a High School meal serving

- Sodium: <740 milligrams
- Calories: 750-850 calories
- Saturated fats: <10% of total calories
- Trans fat: 0 grams per serving

USDA Meal Components

1. Meat or Meat Alternate: A 2-ounce equivalent of protein can be made up of:

- Meat (2 oz)*
- Cheese (2 oz)
- Tofu (4.4 oz)
- Egg (one large, whole)
- Beans (1/2 cup cooked)
- Yogurt (8 oz)
- Tempeh (2 oz)
- Peanut or Sunflower Seed Butter (4 Tablespoons)

*The USDA requires you base your weight measurement on the “cooked, edible portion” of the meal. Meat and bones should not be counted.

2. Grain/Bread: A 2-ounce serving, which can be made up of:

- Grains: Rice, Pasta, Noodles, Barley, etc. (2-ounces of dry grain equals 1 cup of cooked grains)
- Breads: rolls, buns, tortillas, pita, biscuits, etc. (a 2-ounce portion of any of these items counts as one compliant serving)
- At least 50% of grains/breads used must be whole grain

3. Fruits and Veggies: 1 Cup total which can be made up of:

- 1 Cup Vegetables*
- 1/2 Cup of Vegetable and 1/2 Cup of Fruit

*beans can satisfy the vegetable or the meat alternate component

Serve with an 8 ounce glass of milk and no dessert