

FEEDING

the

Future

FEATURING

Encouraging Vegetables
Trendy Menus
& More!



2024

Dip into Fun!



Getting kids to eat their vegetables doesn't have to be hard.

Here are three simple, kid-friendly dip recipes that are not only easy to make but also nutritious and delicious, making vegetables much more fun to eat!

Creamy Honey Yogurt Dip

Ingredients:

1 cup plain Greek yogurt
2 tablespoons honey
1 teaspoon vanilla extract

Recommended Veggies

Colorful vegetable sticks such as carrots, cucumbers, and bell peppers.

Cheesy Pizza Dip

Ingredients:

1 cup cream cheese, softened
1 cup shredded mozzarella cheese
1/2 cup pizza sauce
1 teaspoon Italian seasoning

Recommended Veggies

Cherry tomatoes, broccoli florets, and sliced bell peppers.

Avocado & Lime Dip

Ingredients:

2 ripe avocados
Juice of 1 lime
1/4 teaspoon salt
1/4 teaspoon garlic powder

Recommended Veggies

Cucumber, carrot, and sweet peppers.



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ETP STEAMERS

Do you have a small kitchen where efficiency is key? How about a steamer and holding cabinet in one? Look no further than our Atmospheric Twin Generator ETP steamers. Operate each compartment individually for maximum control in your kitchen's daily operations.



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- Steam in both cavities in the morning and turn one of the cavities over to a holding cabinet in the afternoon

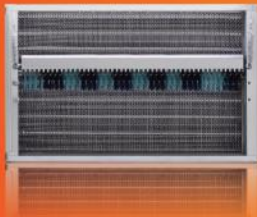


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INFLUENCING *the Menu*

TikTok is a popular social media platform where users create and share short videos, ranging from entertainment to educational content. It has become especially popular among young audiences, including children and teens, with millions of young users globally engaging with the app daily for entertainment, expression, and social interaction.

Incorporating TikTok trends into school cafeteria menus can be a fun and innovative way to encourage students to make healthier eating choices while staying current with popular food trends. Here are some strategies schools can consider!

Involve Students

Create a platform or a system where students can submit TikTok food trends they would like to see in the cafeteria. This could be through a suggestion box or a digital form, making them feel heard and engaged.

Healthify Popular Dishes

Take popular TikTok recipes and adapt them to be more nutritious, using whole ingredients, less sugar, and healthier fats, without compromising on the fun aspect of the dish.

Interactive Food Stations

Set up DIY food stations where students can create their own versions of trendy TikTok dishes. This can be a monthly or weekly event that students look forward to.

Theme Days

Organize theme days around TikTok food trends, such as "TikTok Tuesday," where the cafeteria features a popular TikTok recipe each week. This keeps the menu fresh and exciting.

Educational Spin

Use these trends as an opportunity to educate students about nutrition, cooking skills, and food safety. For instance, when introducing a viral smoothie bowl, discuss the benefits of each ingredient.

*The hashtags
#TikTokFood and
#FoodTok have been
viewed **40.2 billion**
and **9.7 billion**
times*

Wikipedia

Trending Dishes to Try!



Pizza Toast

@haileybieber on TikTok



**Cucumber Chili
Crunch Salad**

@aldentediva on TikTok



**Watermelon
Fries**

@kilic_story on TikTok



Mold Resistant Walk-In SAFEGUARDS Your School's Children

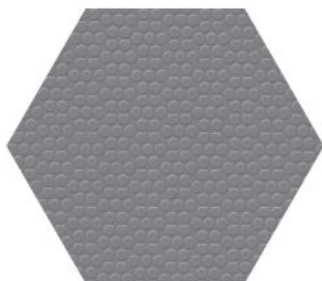
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- Stress-Free Operation
- Always Meet Safety Standards
- Reduce Food Waste
- Extend Shelf Life



REOPENING Checklist

As the new academic year approaches, it's time to ensure your school's foodservice is fully prepped and ready to meet the nutritional needs and preferences of every student.



Trays

Ensure your trays are in good condition and that you have enough to serve your students. Melamine trays are a great choice for school cafeterias as they are extremely durable.



Tabletop

Your dinnerware should be heavy-duty, so melamine wins again! Check to ensure you have enough dinnerware to keep up with demand.



Disposables

In a school cafeteria, disposables are crucial. Check your inventory and be sure to stock up on the items you're frequently running through, like straws and napkins.



Food Storage

Food waste is killer in any commercial kitchen, but it is particularly problematic in school cafeterias as budgets are typically tight. Ensure your food items are being stored properly to extend their life while also keeping your items safe from bacteria and other contaminants resulting in foodborne illnesses.



Food Prep

If you want to increase efficiency, examine your food prep processes. Ensuring your team has the proper tools, storage, and space to prep food items can save both time and money.



Serving Utensils

Set your team up for success by providing them with enough servingware. Check to ensure your tongs, ladles, and other items are in good shape and that you have enough to keep things running smoothly each day.



Kitchen Equipment

Summer break is a great time to service and clean the equipment in your school cafeteria. Take advantage of summer downtime to ensure everything is in proper working order for the new school year.



Salad Bar Items

If you have a salad bar, it's important to ensure all of your related items are in good condition and working properly.



Kitchen Tools

Ensure your team has the tools they need to cook your menu items correctly. If you don't already, be sure to organize your supplies in a way that makes sense and allows your team to quickly grab what they need when they need it. Consider having multiple tools in different areas to prevent chaos in the kitchen.



Cleaning Supplies

Keeping your school cafeteria clean is no easy feat, given the foot traffic constantly rotating through your doors! Ensure your team has the cleaning supplies they need to stay on top of messes and keep your dining area and kitchen in tip-top shape.



Signs and Crowd Control

Letting students know where lines form, what's on the menu, and what areas to avoid due to slippery floors will help to direct the flow of traffic and help lines move faster while also reducing the risk of accidents.



BETTER SCHOOL NUTRITION STARTS IN THE KITCHEN

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We consider it an honor to support those who serve our future leaders as they learn and grow. That's why we're dedicated to providing foodservice professionals with equipment you can trust to work hard daily, all while helping reduce time and labor costs and promoting sanitization.



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*TCM102 Combi
Shown on stand*



*PreciPan™ VPP40
Shown with accessory baskets*



SMART EQUIPMENT TO FUEL HEALTHY MINDS

Vulcan's TCM Combi Oven and PreciPan™ Intelligent Braising Pan are the perfect duo to help craft delicious, scratch-made meals for students in K-12 schools. The TCM Combi's touchscreen controls, multiple cooking modes, and self-wash function make operation a breeze. The intelligent PreciPan™ can braise, sauté, boil, and more — allowing you to create a versatile and healthy menu for students.

Sip & SMILE



Transform your school cafeteria into a haven of hydration

and happiness with these innovative and fun drink options, guaranteed to keep students hydrated, healthy, and eager to see what's on the menu every day.

Fruit-Infused Water



Simple, hydrating, and packed with natural flavors. Think cucumber-mint or strawberry-lemon.

Herbal Iced Teas



Refreshing and less caffeinated alternatives, such as hibiscus or peppermint iced tea.

Homemade Lemonades



Upgrade the classic lemonade by adding flavors like raspberry, peach, or lavender for a gourmet twist.

Aspire to Inspire

Vollrath® Custom Serving Systems

We don't just design and manufacture school cafeteria equipment. We also use our expertise to provide resources that help you and your school make smarter food decisions, tackling challenges like safe food handling, cafeteria layout, and meal patterns.



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