

ADD MORE EXCITEMENT TO YOUR MENUS!

Just say Lesses.



They love that it's delicious; you'll love that it's packed with essential nutrients. With so many varieties to choose from, CHEESE is sure to delight and boost meal participation!





IS THE MOST VERSATILE FOOD IN YOUR LINEUP

So many varieties that kids love:











Change it up and give foods a spicy zing, a creamy texture or a smooth finish! Try FETA, GOUDA, MUENSTER or PARMESAN in recipes, or add COTTAGE CHEESE to bento boxes.

CHEESE comes in many different forms – serve it:











SHREDDED

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Studies have shown that cheese significantly increases selection and consumption of food groups to encourage versus the same food with no cheese.*

USE CHEESE IN



entrees



desserts



side dishes



snacks

Topping food with **CHEESE** enhances flavor and texture!

CHEESE IS



- Lunchtime
- Breakfast Time
- Snack Time!

Protein packed **CHEESE** adds a nutritional boost and keeps students nourished and ready to learn.

QUICK RECIPES IN Δ RRFF7F WITH CHEESE!

Creamy COTTAGE CHEESE with fruit, omelets or smoothies makes a delicious and nourishing breakfast.





MORE CHEESE MEANS MORE OF THE ESSENTIAL NUTRIENTS STUDENTS NEED

CHEESE IS A NUTRITIONAL POWERHOUSE THAT PROVIDES:



An excellent source of **calcium** for strong bones and teeth



Zinc to support a healthy immune system



B12 for the energy boost kids need throughout their day



Protein & phosphorus to ensure kids grow up healthy and strong





is a yummy way for students to get the nutrition they need by **dipping**, **dunking** or **topping** these and many more foods

- Veggie Sticks
- Crackers
- Baked Potatoes
- Chicken Nuggets
- Nachos
- Fruit Chunks





MAKE IT DELICIOUS WITH CHESSE



Any way you serve it, **CHEESE** is a hit with students. Almost any food you serve can be livened up with **CHEESE!**



PIZZA



VEGGIES/FRUITS



BURGERS



OMELETS



TACOS



SANDWICHES

There's no doubt about it:

MORE CHEESE = MORE MEAL PARTICIPATION





THE RECIPE FOR SUCCESS BEGINS WITH:

Discover fun and exciting ways to use CHEESE.

Start serving up healthy dishes that taste amazing with these delicious recipes.



DOWNLOAD RECIPE CARD >

FOOD TRUCK MEATBALLS & BREADSTICK



DOWNLOAD RECIPE CARD >

CHEESY BAKED PASTA W/VEGGIES



HAM & CHEESE BREAKFAST PANINI



DOWNLOAD RECIPE CARD >





GET MORE RECIPES HERE

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CHEESE WORKS WHENEVER, WHEREVER AND HOWEVER YOU SERVE IT



No matter how you slice it, **CHEESE** is easy to prepare and serve anytime, anywhere! Include **CHEESE**:

- Before, during or after school
- In the cafeteria
- In the classroom
- Grab & Go cart
- Anywhere!

CHEESE EASILY ADAPTS TO NUTRITIONAL REQUIREMENTS:







1 ounce of meat or meat alternative

USE CHEESE TO HELP FULFILL ALL-IMPORTANT DAIRY AND PROTEIN REQUIREMENTS



Adjust serving sizes **based on the grade level** of the students

You might use a 4 oz serving for high school students and 2 oz for grade schoolers.





RETHINK PIZZAL

YOUR BEST SHOWCASE FOR CHEESE IN SCHOOL MEALS

Every day is a celebration when **pizza** is on the menu! The irresistible aroma of hot, fresh **pizza** will get students to rush to the cafeteria for their favorite food- **pizza!**

COUNT ON PIZZA TO BOOST MEAL PARTICIPATION:

- Serve **breakfast pizza** for a protein-packed power boost
- Create excitement by serving specialty pizzas for holidays and celebrations at school
- Set up a "build your own" pizza bar with students' favorite CHEESE toppings
- Try a new twist on an old favorite with pizza COTTAGE CHEESE bowls



Serve them the Perfect Pizza! Check out the guide at NutritionConnection.org and maximize your pizza prowess with:

RecipesPromotionsTips & ideas

CLICK HERE TO LEARN MORE

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RETHINK PIZZA!

Try new on-trend pizza varieties today's students are raving about.

With these resources, you'll have endless inspiration to keep your menu fresh and students coming back for more!







DOWNLOAD RECIPE CARD >

PIZZA SALAD



DOWNLOAD RECIPE CARD >



CLICK HERE TO LEARN MORE









CHEESE IS ON TARGET



Boost participation with these attention-grabbing and engaging CHEESE tips that generate excitement!



Use different pizza and CHEESE recipes on special occasions, holidays and school events.



Celebrate CHEESE-related days like NATIONAL MAC-AND-CHEESE DAY throughout the year.



Spread the word and let students know you're serving their favorite foods (with CHEESE!)



Appeal to students' appetites and use daily school announcements to tell them **CHEESE** is on the menu.



Use your school's website to reinforce your **CHEESE** messages.



Get students excited about **CHEESE** with contests and activities. Have them vote for their favorite **CHEESE** or hold a poster contest to keep the fun going.





CHEESE IS EVEN BETTER WITH THE RIGHT EQUIPMENT!

Prepare CHEESE dishes with ease and serve them up right. Use equipment you already have or supplement with items that add convenience and versatility.



PANINI GRILL



Holds multiple sandwiches at a time. Flat surfaces for easy prep and cleanup. Heat safe handle.

HOT CHEESE WARMER WITH PUMP



An adjustable, precalibrated thermostat controls the heating element. Includes magnetic merchandising sign.

STAINLESS STEEL CHEESE JAR



Easy to refill. Dispenses directly from a 3 quart stainless steel jar or from a manufacturer's #10 can

These are just a few of the many equipment options available to help you make the most of CHEESE!



CLICK HERE FOR MORE INFORMATION

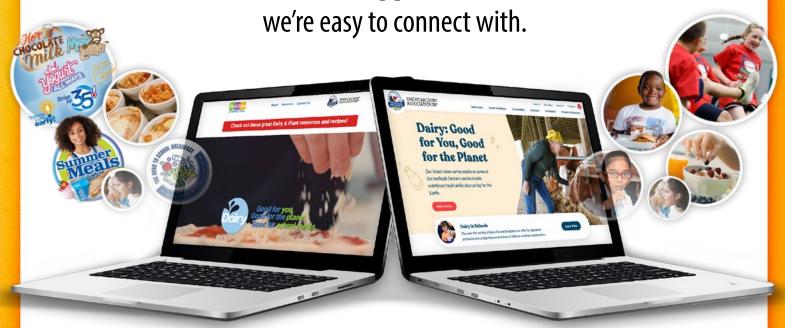






WE'RE HERE TO HELP!

For menu enhancement strategies, resources, support and more,



NUTRITIONCONNECTION.ORG

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AMERICANDAIRY.COM





Schools@milk4u.org





