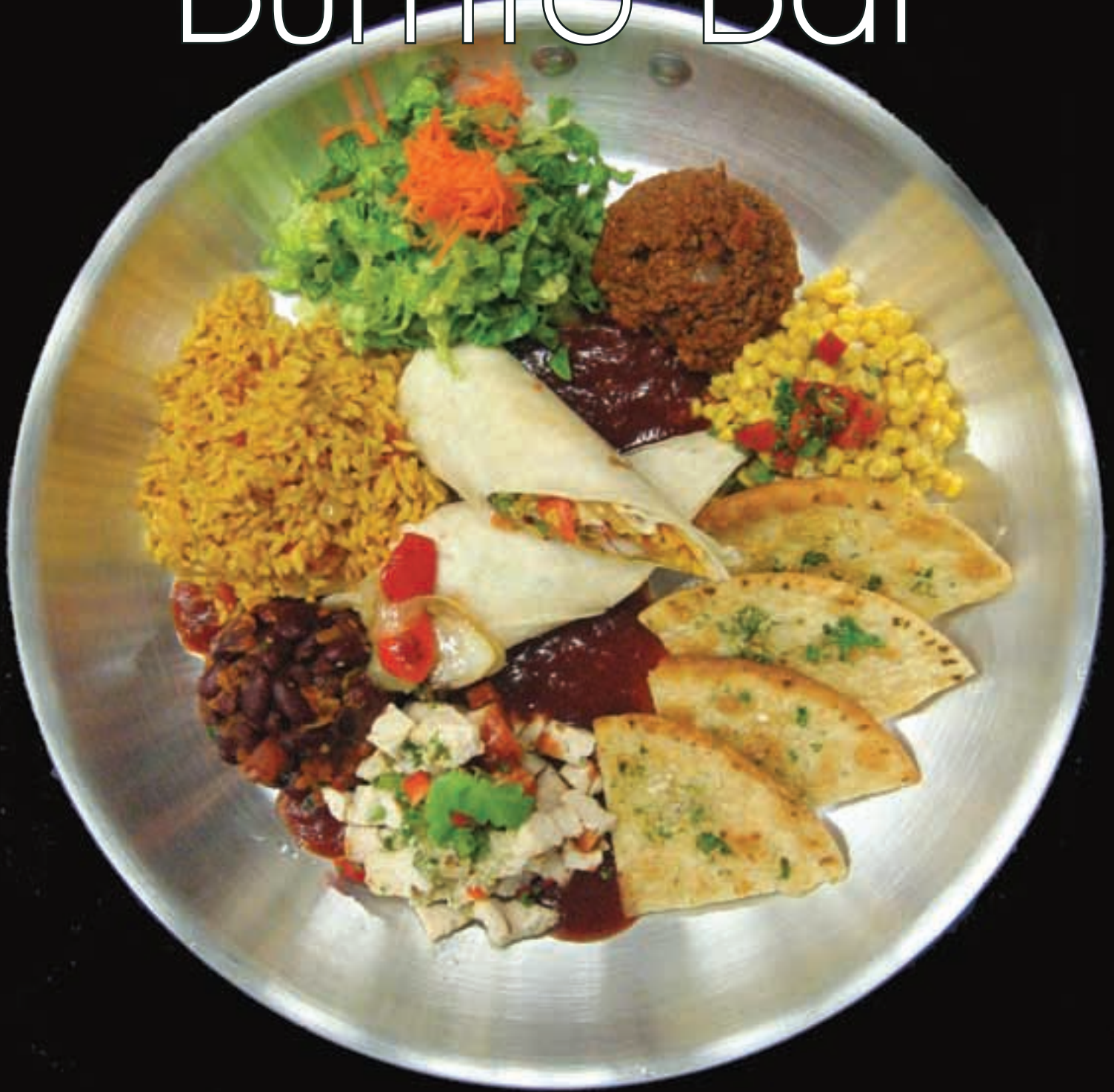


Burrito Bar



SchoolFood
Feed your mind

ABOUT THE BURRITO BAR

The *Burrito Bar* is program specifically designed for our high school and junior high students. This specialty bar is another example of SchoolFood's ability to offer a variety of delicious and popular food service options.

SchoolFood's *Burrito Bar* consists of tasty hot and cold menu items served with a soft wrap, seasoned flat bread triangles, warm and soft "loco bread" or a savory "tostada," a baked flatbread served whole.

The first stop for a student is the hot station where they are presented with a colorful array of protein and vegetarian options. If the student chooses a soft wrap a staff member places a tortilla in a black boat and fills it with the student's choices of appropriately flavored hot ingredients such as BBQ chicken, JTM taco beef, vegetarian bean chili, chicken fajitas, hot wraps, beef fajitas, Spanish rice, sautéed peppers, onions or corn. Students are offered one of the bread options along with one hot protein and the proper reimbursable amounts of the vegetable component.

The student is handed the wrap filled with their hot selections and moves on to the cold toppings. Examples of cold options include salsa, lettuce greens, freshly diced tomato, shredded cheese or a festive corn salad. This provides students with an opportunity to choose fiber rich vegetables and salads while enjoying a fresh new menu option. Students may also choose not to take either the wrap or flat bread and have their hot and cold options served in a paper boat.

Because rice is a standard offering on the *Burrito Bar*, students may be served an additional bread component. This may also occur with the vegetable component, as students move from the hot choices to the cold and salad bar toppings.



MENU MIX

The SchoolFood *Burrito Bar* offers students a fun and delicious change of pace. It is designed to be the focus of any lunch service. For this reason the regularly scheduled menu items and trend items are not to be served on the day it is offered. This includes pizza and burgers. Experience has demonstrated that none of these choices are missed by students. However, it is suggested that a variety of popular cold sandwiches be prepared in case a student does not wish to participate.

HOT OPTIONS

A typical *Burrito Bar* consists of both a type of wrap and loco bread, flavored rice, two protein choices, a vegetarian bean preparation, sautéed onions and peppers and a hot corn dish. Check in the Culinary Concepts public folders for recipes.

Items To Be Included

Wraps and a loco bread preparation, spanish or turmeric rice, JTM taco beef, vegetarian chili, sautéed peppers or onions and a hot corn item

Additional Suggestions

Diced or grilled chicken patty in bbq sauce, chicken fajitas, beef fajitas, a hot stuffed wrap sandwich

COLD OPTIONS

Use your salad bar or set up a separate cold station to create the self-service station.

Items To Be Included

Cut romaine lettuce, salsa (freshly made or canned), diced fresh tomato, shredded cheese and a fruit component

Additional Suggestions

Chopped jalapeño, diced cucumber, corn salad

Below are some suggested menu options from the *Culinary Concepts* public folder. Please review all of the recipes available to effectively plan your *Burrito Bar*.

- Simple BBQ Sauce
- BBQ Sauce
- Garlic Loco Bread
- Warm Loco Bread
- Chicken Fajitas
- Beef Fajitas
- Vegetarian Chili
- Turmeric Scented Herb Rice
- Spanish Rice
- Confetti Corn Salad
- Hot Corn and Red Pepper Relish
- Black Bean and Corn Salad
- Splitot Flame Roasted Pepper and Onions

Always refer to the Standardized Recipes in the Culinary Concepts public folder when planning an enhancement.

PRE-PRODUCTION PLANNING

Planning and teamwork are essential to implement our enhancement programs successfully. Make sure you have the proper amounts of the appropriate products. The last student you serve must have the same choices as the first student you serve. Here are some tips for planning a successful event.

- Managers and Cooks must develop a plan for the timely purchase of the right products. Make sure you are aware of all of the products available to you.
- Make a diagram of your hot wells and where each item will be placed. Save this template for future use. This should be done with all of the enhancement programs.
- Create a food production schedule in advance of the event. The Cook's Book is the primary tool for this purpose. This plan can be saved as a template to be used each time you offer the enhancement.
- Hold a meeting with the kitchen staff a couple of days before the event. This is a great way to get the staff excited about the program and be sure everyone knows their role.
- Depending on the school, you may experience long lines of students wishing to participate in the enhancement. Having a conversation with the school administration and school aides prior to the event will help relieve any concerns about the lines.
- Each time you offer the *Burrito Bar* or any of the other enhancements the more efficient the process will become.

SUSTAINING THE PROGRAM

The key to continued success in any food establishment is consistency of service. Our customers must have the same positive experience each time a specialty program is offered. Every option offered at the debut of the Burrito Bar must be just as attractive and tasty each time it is prepared. Over the course of time the students' preferences will be clear. Adjustments are inevitable as some items may need to be eliminated. Be creative and create a rotation of items that will keep the customers' interest.

Students will tire of anything over time. The Burrito Bar should be offered once a week and be one of many enhancements implemented in our schools.

Maintaining an effective marketing program in your school is critical to sustaining student excitement and interest in the SchoolFood brand. Be sure line décor is visible, clean, up to date and appropriate the menu of the day.

Your SchoolFood Marketing Department creates a whole host of specialty days designed to promote a positive atmosphere in our schools and to inspire student participation.

Taking an energetic approach to these specialty days will create awareness among students that, "something good is cooking in the kitchen!"



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