



Quality Standards

Before any food is placed on the serving line, it should be evaluated using the Quality Score Card. The quality standards shown on the score card can only be reached when a cake or cookie recipe or package directions for a cake mix are followed exactly. The school nutrition manager and assistant who prepared the food should make the determination whether the food product meets the standards on the Quality Score Card. If the decision is made that the food does not meet the quality standards, do the following things:

1. Substitute another similar food on the serving line. Follow the school district procedure for menu substitutions.
2. Use the cake or cookies, if possible, in another way in order to avoid wasting the food. Cake or cookie pieces can be layered with pudding, fruit, or lowfat whipped topping as a dessert.
3. Determine what happened during preparation that caused the poor quality and make plans to correct the preparation next time.

