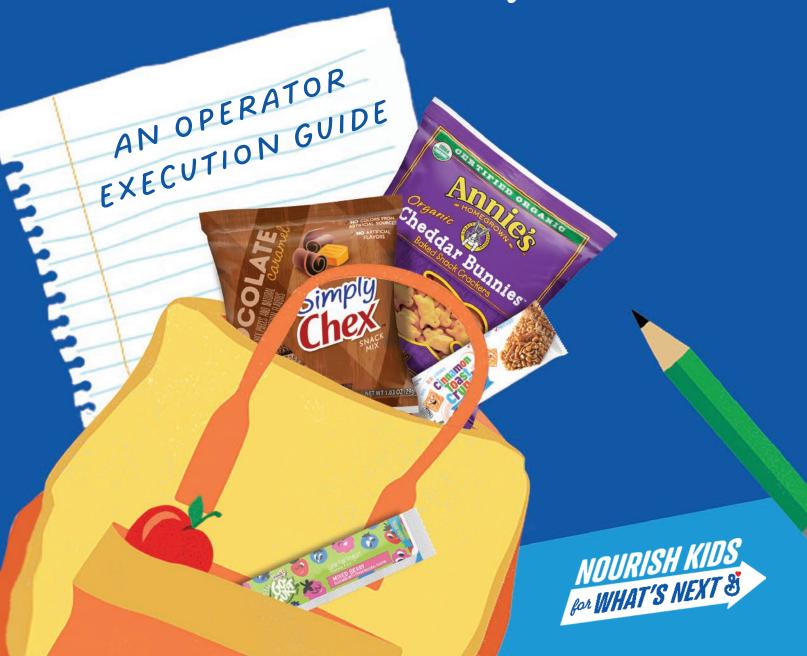


SOMANY WAYS TO A LA CARTE

SOLUTIONS THAT BOOST = your boffom line



THE IMPORTANCE OF A ROBUST A LA CARTE PROGRAM

Offering a la carte choices is an efficient way to grow your meal programs and capture incremental purchases. In fact, a la carte brings in 23% of K-12 foodservice revenue.¹ A la carte has two main roles for K-12 foodservice programs: profit driver and meal enhancer.

LET'S TACKLE THESE CHALLENGES TOGETHER.

79% OF OPERATORS STATE
THEY ARE EXTREMELY/VERY
IMPACTED BY INFLATION/RISING
FOOD COSTS.¹

LACK OF VARIETY

IN CURRENT SCHOOL SNACK OFFERINGS.²

OVER HALF OF K-12 STUDENTS PREFER TO BRING SNACKS FROM HOME.² I'm tired of serving chips and graham crackers; I need more 200-calorie grain items to meet Smart Snacks standards.

— K-12 School Nutrition Specialist



We hear your concerns and are here to help! General Mills Foodservice has your back with a wide variety of flexible solutions to help you manage rising food costs and increase a la carte revenue by curating a mix of shelf-stable, fresh, sweet, and salty items that meet Smart Snacks standards. Here's how!

cinamon Cheerios Simply Chex

UNDERSTANDING AND EMBRACING SMART SNACKS STANDARDS

FOODS SERVED A LA CARTE MUST MEET SMART SNACK OR SMART SNACK EXEMPT STANDARDS.

Since almost a quarter of kids' daily calories may come from snacks, it's essential to offer nutritious choices that fuel their success. Smart Snacks are all foods and beverages sold outside of the National School Lunch Program (NSLP) and School Breakfast Program (SBP).

TO QUALIFY AS A SMART SNACK, A SNACK MUST FIRST MEET THE GENERAL NUTRITION STANDARDS.







A combination food that contains at least ¼ cup fruit and/or vegetable



200 CALORIES OR LESS 200 MG SODIUM OR LESS TOTAL FAT:
≤35%

OF CALORIES

SATURATED FAT:
<10%
OF CALORIES

OR

OG TRANS FAT

≤35% SUGAR

See full definition on back page.

SMART SNACKS EXEMPT

Sometimes, schools serve extra reimbursable entrées from school meals as a la carte items (as individual items sold outside of the school meal). These entrées do not have to meet Smart Snacks Standards when they are sold as an a la carte item up to one day after being served as lunch or breakfast at school.

See full definition on back page.



A LA CARTE-READY OPTIONS!

Check out **deliciously popular products** that are easy to menu and **Smart Snacks-compliant** so you can feel good about serving students the choices they crave. You'll also find **student-facing posters** and **digital banners** to help spread the word.



ASSORTMENT GUIDANCE

Since lack of variety is a common purchasing barrier for students, having the **right product assortment** can help you overcome this challenge and drive sales.

- Students want items similar to what they see in convenience stores and quick serve restaurants.¹
- Brands are important to kids and parents.²

RECOMMENDED ASSORTMENT BREAKDOWNS



MERCHANDISING TIPS

ENSURE YOUR A LA CARTE OFFERINGS GRAB ATTENTION TO DRIVE EVEN MORE SALES.

 Encourage purchases from additional points of sale.
 Smaller footprints are ideal for checkout or beverage areas.

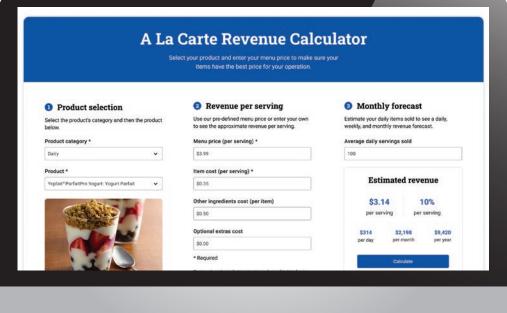
- Prominently highlight the brands kids love.
- Quality displays create a premium look with attention-grabbing headers.
- Offer snack bundles with beverages.
- Incorporate point of sale elements similar to retail establishments: shelf tags, danglers, table tents, clings, etc.
- Feature **best sellers** on menu boards, posters, or social media.
- Swap in and out **seasonal choices**, menued meal items, fun **new flavors**, or brands.
- Merchandise by register or on racks with signage.



Quickly forecast how much you can earn from a la carte sales!







SETTING UP AND OPTIMIZING A PROFITABLE A LA CARTE PROGRAM

You can capitalize on the popularity of grab 'n go by creating your own to-go items. By using bulk and back-of-house products alongside individually wrapped items from the recognizable brands students love, you can get more usage occasions out of the same products and help reduce waste. Consider these categories to keep your offerings fresh and current:

YOGURT ON THE GO

Put the versatility of yogurt to work on your menus throughout the day.

PORTABLE BISCUITS

Perfect for grab 'n go, biscuits are simple to make and have endless possibilities to accommodate busy students.

INDIVIDUALLY WRAPPED ITEMS

Grab 'n go doesn't get any easier with choices from student-loved brands.





EXCITING ON-THE-GO IDEAS FROM CHEF HEATHER

These meals are meant to be interchangeable so they can fit your exact needs.







GO ALL IN ON WHOLE GRAINS

At the center of effective a la carte programs are choices that are not only **delicious** but also **nutritious**. Serve **whole grain options** to help provide students the nutrition they need and **energy** throughout the day.



WHOLE GRAINS DELIVER KEY NUTRIENTS.

Although individual whole grains are small, they have big nutritional value including complex carbohydrates, dietary fiber, vitamins, and minerals.

WHOLE GRAINS COME IN MANY VARIETIES.

Our whole grain-rich a la carte portfolio offers a variety of single-serve products you can feel good about serving, including:

- Annie's[™] Organic Bunny Grahams[™]
- Cinnamon Toast Crunch[™] Cereal Bar
- Cocoa Puffs[™] Cereal 25% Less Sugar* Single Serve Bowlpak

WHOLE GRAINS HAVE MANY BENEFITS.

Eating whole grains as part of a healthy diet may reduce the risk of heart disease, help manage weight, and reduce the risk of other chronic diseases.³





Specially created for K-12, **2 oz. equivalent grain cereal cups** from General Mills Foodservice feature the brands students know and love from home and are available in reduced sugar options like Reduced Sugar Cinnamon Toast Crunch™ and Reduced Sugar Trix™**. They make it easy for you to serve the **nutrition they need**, all with just one product for inventory, storage and serving. This **inspiration** and **merchandising guide** brings you tips and recommendations on unlocking their full potential, such as:

- Display ideas
- Pairings
- Activities

DOWNLOAD NOW



THANKS FOR ALL YOU DO!

You play a **crucial role** in ensuring kids are well fed and ready for what's next, and General Mills Foodservice will **always have your back**. Feel free to contact a **K-12 product expert** with any questions you may have.



THE K-12
PRODUCT GUIDE
OVERVIEWS ALL
SMART SNACKSCOMPLIANT
AND SMART
SNACKS-EXEMPT
PRODUCTS.



³U.S. Department of Agriculture. (July 2024). MyPlate.gov Grains. https://www.myplate.gov/eat-healthy/grains

^{*25%} less sugar than original Cocoa Puffs™. No reduction in calories.

^{**25%} less sugar than original Cinnamon Toast Crunch™. No reduction in calories. Sugar content has been reduced from 17g to 11 g per serving; 25% less sugar than original Trix™. No reduction in calories. Sugar content has been reduced from 17g to 12 g per serving.

FOR MORE

SOLUTIONS THAT BOOST 🗦 YOUR BOFFOM PINE

visit www.generalmillsfoodservice.com/k12





To qualify as a Smart Snack, a snack or entrée must first meet the general nutrition standards, which specify that the food must:

• Be a grain product that contains 50 percent or more whole grains by weight (having a whole grain as the first ingredient); or

• Have as the first ingredient a fruit, a vegetable, a dairy food, or a protein food; or

• Be a combination food that contains at least ¼ cup of fruit and/or vegetable (for example, ¼ cup of raisins with enriched pretzels); and

• The food must also meet the nutrient standards for calories, sodium, fats, and total sugars.

This statement clarifies that all non-NSLP and non-SSP foods sold on school campuses during school hours must adhere to these reposition are trivial as for the clarified as Smart Speaks. specific nutritional criteria to be classified as Smart Snacks

- There are also some foods or combinations of foods that are exempt from certain nutrient standards (e.g., nuts & seeds are exempt from the total and saturated fat standards). For purposes of Smart Snacks, an entrée is defined as the main course of a meal that includes any of the following combinations:

 Meats/meat alternates + whole grain-rich food;

 Vegetables + meats/meat alternates;

 Fruits + meats/meat alternates;

 Meats/meat alternates alone, except for meat snacks (e.g., beef jerky), yogurt, low-fat or reduced-fat cheese, nuts, seeds, and nut or seed butters;

 A grain-only, enriched or whole grain-rich entrée served as the main dish of the School Breakfast Program reimbursable meal. This statement clarifies that certain extra entrées served outside of the main school meal are exempt from Smart Snacks Standards for a limited period and defines what qualifies as an entrée under these standards.

