## MENU PLANNING Reducing Food Costs and Environmental Impacts



Reflect on each statement below. Select the current practice at your child care setting and consider opportunities for change.

Statement	Currently in place?		To do
	Yes	No	10 00
Use plant-based proteins (e.g., tofu, beans, lentils).			
Cross-utilization: offer several menu items that use the same ingredients to help simplify purchasing, receiving, and storage.			
Conduct monthly inventory control to decrease spoilage and waste and identify food items that could be removed from the menu.			
Reduce use of single serve packaged foods.			
Use energy-saving appliances like fridges, stoves, and dishwashers that meet the ENERGY STAR® standard (energystar.gc.ca).			
Use reusable plates/cutlery/glassware or when needed, disposable versions that can be composted.			
Monitor leftovers and alter menu items accordingly (e.g., use leftover vegetables in soups and casseroles, freeze fruit for muffins or smoothies).			
Compost and recycle according to local guidelines to reduce amount going to landfill.			
Grow your own vegetables and herbs. Check with your local health unit for more information.			

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Statement	Currently in place?		To do
	Yes	No	10 00
Use frozen or canned fruits and vegetables when fresh versions not available or are too costly.			
Plan adaptable menus including sale items or what is available locally or seasonally.			
Use fresh produce and menu items that can be stored for longer (e.g., replace lettuce with cabbage).			

Adapted in 2023 from Ottawa Public Health and Algonquin College's Food Skills Program for Child Care Cooks - Participant Guide, 2017.



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