



Indiana Division of Mental Health and Addiction

Appendix

October 15, 2024
Contact: Jon Norris, Client Partnership Director
jnorris@curahospitality.com | 301.606.6518

PREPARED BY:
cura
hospitality

Table of Contents

Supplemental Information - Attachment E	4
2.3.2: Respondent's Company Structure	5
2.3.3: Diversity of Executive Staff	8
2.3.4: Company Financial Information	9
2.3.5: Integrity of Company Structure and Financial Reporting	27
2.3.6: Contract Terms/Clauses	28
2.3.8: Registration to do Business	30
2.3.9: Authorizing Document	31
2.3.12: General Information	32
a. Disaster Recovery Plan	32
b. Process for Securing State Information	56
 Supplemental Information - Attachment F	 74
1 SoW Section A - Overview of Contractor Responsibilities	75
2 SoW Sections B and C - Purchasing and Warehousing and Delivery	87
3 SoW Section D - Preparation and Service Sample Menu Plan	88
4 SoW Section E - Maintenance and Equipment Cleaning & Sanitation	122
5 SoW Section F - Reporting and Collaboration Quarterly Partner Review MealSuite	125
6 SoW Section G - Emergency Situations	127
7 SoW Section H & I - Staffing Requirements and Patient/Incarcerated Individuals as Workers Staffing Plans by Location	133

Statement of Confidentiality

This proposal is submitted to Indiana DMHA for use in evaluating Cura Hospitality as a Dining Services Provider. This proposal contains information that is confidential and proprietary in nature. All pages are marked individually and are only to be utilized for fulfilling the terms of this agreement. Indiana DMHA shall not duplicate, use or disclose in whole or in part any materials containing such information for any purpose except for use in the procurement process without prior written consent. This proposal and all information are guaranteed for ## days.

Additional Key Information	151
Manager Bios	152
Manager Certifications	153
IDDSI Texture Diet Training Documentation	157
Cura Puree Creations Training & Information	159
TJC Readiness Checklist and Training Materials	165
Catering Menu	166





Supplemental Information - Attachment E

2.3.2: Respondent's Company Structure

Company Overview

History

For over 20 years, Cura has been providing services in the senior living industry as a regional company in a niche market. Cura focuses on delivering concentrated, personal dining services with visible, active, and engaged leadership at each location.

Cura Today

In 2015, Cura joined Elior North America in order to leverage the efficiencies, scale and support our resident partners could benefit from. With Elior as a parent company, we benefit from the expertise and innovative concepts from the many industries served by our family of companies. In the healthcare arena, this includes Senior Living Communities, Acute Care Hospitals and Health Systems, Meals on Wheels, Senior Nutrition to Home Services, 24/7 MicroMarket concepts and nationally recognized Premier Catering. Cura now serves approximately 200 healthcare locations.

Mission

In Latin Cura means, care of the soul; to attend to the body with food. We embrace our mission, "Nurturing Well-being with Every Meal We Serve." We recognize the unique needs of each resident and respond with customized services and programs that will deliver the best value. Our high-touch corporate structure enables us to remain responsive to evolving needs. In all facets, we are guided by our core, Care of the Soul commitment to all stakeholders.

Approach

Each organization has its own vision. That's why we provide a custom program for each partner we serve. Cura is committed to never being a one size fits all brand. This has been our philosophy since we began and it's a key to our success.

Honoring both our founding principles and our strategic partnership plan, Cura embodies a unique perspective of small enough to care...big enough to make a difference.

As you review our proposal, we believe you will find the details supporting our differentiators that will deliver a program of unmatched excellence for your residents, staff, medical staff and guests!

We hope you enjoy finding out how Cura can nurture well-being with every meal we serve for ISPHN!





Family of Companies

Elior North America, headquartered in Charlotte, North Carolina, is the parent company of Cura Hospitality. There are five industry segments and 12 distinct hospitality companies in the Elior North America family of companies. The 12 companies combined represent 50 years of industry experience and 15,000 team members united in our passion for food, service and excellence.

The mission of all Elior North America companies is to provide healthy, delicious meals every day to every customer so they can feel their best, and in turn, help our business partners be their best.

Community Meals



Education



Healthcare



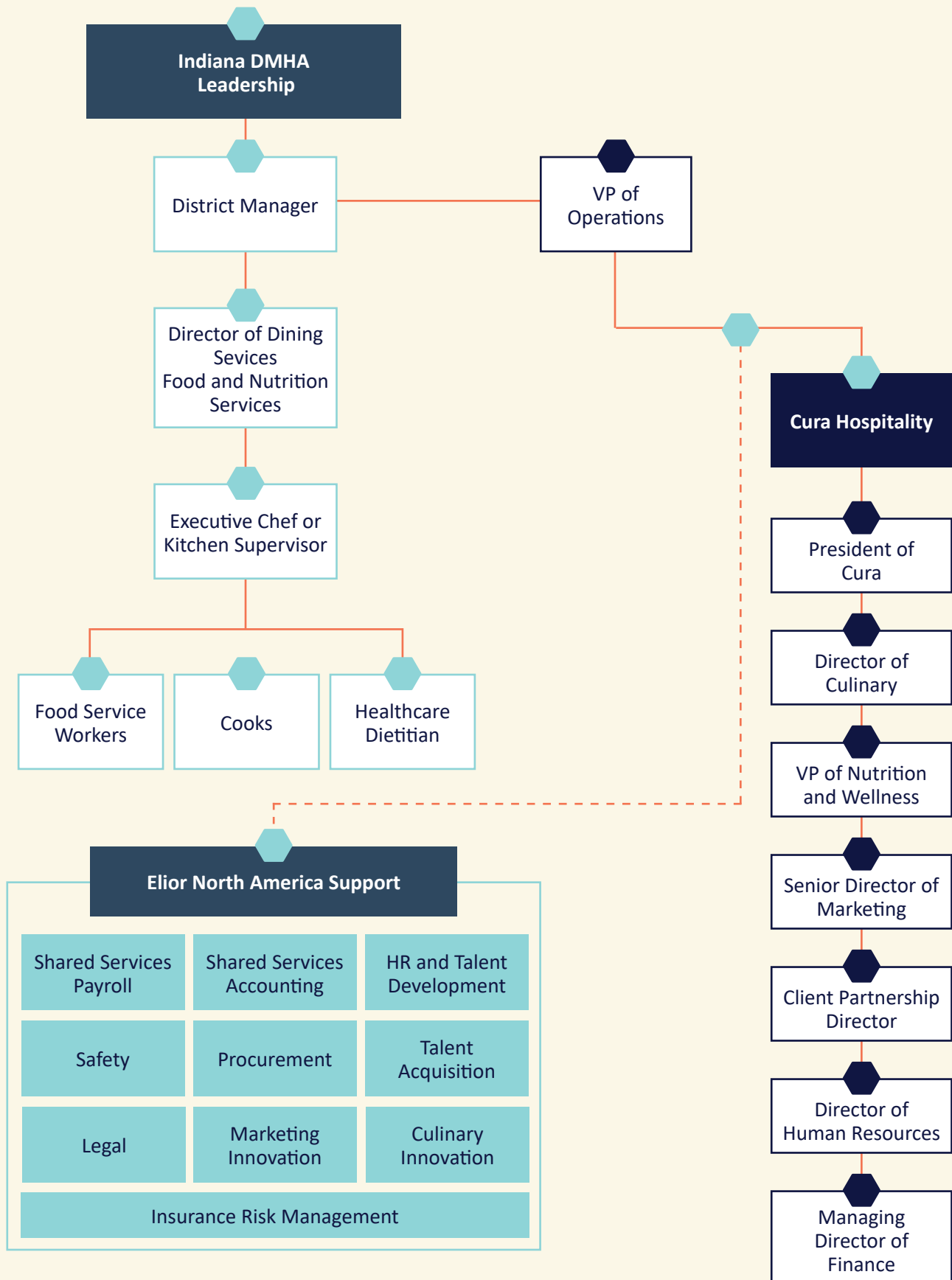
Corrections



Dining & Events



Cura Organizational Chart



CONFIDENTIAL & PROPRIETARY

2.3.3: Diversity of Executive Staff



Maximilien Pellegrini
Chairman &
Chief Executive Officer



Sabrina Brossard
Chief Financial Officer



Devon Hilton
Chief Strategy &
Growth Officer



Jay Nayak
Chief Support
Services Officer



Shona Pascoe
Chief of Staff



Thomas Heim
Chief Legal Council



Brittany Mayer-Schuler
President, Corrections



Matt King
President, Dining & Events



Trish Spellman
President, Healthcare &
Senior Living



Travis Young
President, Education



John Kirk
President,
Community Meals

2.3.4: Company Financial Information

This document is a free translation of the original, which was prepared in French. All possible care has been taken to ensure that the translation is an accurate representation of the original. However, in all matters of interpretation of information, views or opinions expressed therein, the original language version in French takes precedence over this translation.

The use of the masculine pronoun in this document is for convenience only and all references to the masculine gender should be understood as including other genders where appropriate.



Universal Registration Document Annual Financial Report Fiscal 2022-2023

Société anonyme (French joint-stock corporation)

Share capital: €2,528,702.89

Registered office:

9-11 allée de l'Arche

92032 Paris La Défense Cedex, France

Registered in Nanterre, France under no. 408 168 003



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04

Management's Discussion and Analysis for Fiscal 2022-2023

Consolidated Financial Statements for the Years Ended September 30, 2023 and 2022

IFRS Consolidated Financial Statements for the Years Ended September 30, 2023 and 2022

1. Consolidated Income Statement and Statement of Comprehensive Income

1.1. Consolidated Income Statement

(in € millions)	Note	Year ended September 30, 2023	Year ended September 30, 2022
Revenue	7.1, 7.2	5,223	4,451
Purchase of raw materials and consumables		(1,656)	(1,444)
Personnel costs	7.3	(2,773)	(2,349)
Share-based compensation expense	7.18.2	(6)	(3)
Other operating expenses		(491)	(472)
Taxes other than on income		(92)	(78)
Depreciation, amortization and provisions for recurring operating items		(152)	(156)
Net amortization of intangible assets recognized on consolidation		(20)	(18)
Recurring operating profit/(loss) from continuing operations		33	(69)
Share of profit of equity-accounted investees		-	-
Recurring operating profit/(loss) from continuing operations including share of profit of equity-accounted investees	7.1	33	(69)
Non-recurring income and expenses, net	7.4	(81)	(309)
Operating profit/(loss) from continuing operations including share of profit of equity-accounted investees		(48)	(378)
Financial expenses	7.5	(88)	(59)
Financial income	7.5	10	33
Profit/(loss) from continuing operations before income tax		(126)	(404)
Income tax	7.6	29	(36)
Net profit/(loss) for the period from continuing operations		(97)	(440)
Net profit for the period from discontinued operations	7.7	-	-
NET PROFIT/(LOSS) FOR THE PERIOD		(97)	(440)
Attributable to:			
Owners of the parent		(93)	(427)
Non-controlling interests		(4)	(13)

The accompanying notes form an integral part of the consolidated financial statements.

(in €)	Note	Year ended September 30, 2023	Year ended September 30, 2022
Earnings/(loss) per share	7.8		
Earnings/(loss) per share – continuing operations			
Basic		(0.45)	(2.48)
Diluted		(0.45)	(2.48)
Earnings per share – discontinued operations			
Basic		-	-
Diluted		-	-
Total earnings/(loss) per share			
Basic		(0.45)	(2.48)
Diluted		(0.45)	(2.48)

04

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Consolidated Financial Statements for the Years Ended September 30, 2023 and 2022

2. Consolidated Balance Sheet

2.1. Assets

(in € millions)	Note	At September 30, 2023	At September 30, 2022
Goodwill	7.9	1,680	1,577
Intangible assets	7.10	257	155
Property, plant and equipment	7.10	258	237
Right-of-use assets	7.10	216	193
Other non-current assets		-	-
Non-current financial assets	7.11	127	118
Equity-accounted investees		-	-
Fair value of derivative financial instruments (*)		5	3
Deferred tax assets	7.13	84	69
Total non-current assets		2,627	2,352
Inventories		107	99
Trade and other receivables	7.12	975	707
Contract assets		-	-
Current income tax assets		12	6
Other current assets	7.14	67	57
Cash and cash equivalents (*)		45	64
Assets classified as held for sale	7.7	-	14
Total current assets		1,206	947
TOTAL ASSETS		3,833	3,299

(*) Included in the calculation of net debt

The accompanying notes form an integral part of the consolidated financial statements.

Management's Discussion and Analysis for Fiscal 2022-2023

Consolidated Financial Statements for the Years Ended September 30, 2023 and 2022

2.2. Equity and Liabilities

(in € millions)	Note	At September 30, 2023	At September 30, 2022 ⁽¹⁾
Share capital	7.18.1	3	2
Reserves and retained earnings		833	685
Translation reserve		11	49
Equity attributable to owners of the parent		847	736
Non-controlling interests		(1)	(5)
Total equity	4.	846	731
Long-term debt (*)	7.16, 7.17	1,074	1,060
Long-term lease liabilities (*)	7.16, 7.17	155	145
Fair value of derivative financial instruments (*)		-	2
Deferred tax liabilities	7.13	-	-
Provisions for pension and other post-employment benefit obligations	7.15.1	74	59
Other long-term provisions	7.15	28	30
Other non-current liabilities	7.19	6	5
Total non-current liabilities		1,337	1,301
Trade and other payables		646	575
Due to suppliers of non-current assets		14	11
Accrued taxes and payroll costs		639	470
Current income tax liabilities		8	1
Short-term debt (*)	7.16, 7.17	135	11
Short-term lease liabilities (*)	7.16, 7.17	67	54
Short-term provisions	7.15	56	52
Contract liabilities	7.2.2	53	49
Other current liabilities	7.19	32	28
Liabilities classified as held for sale	7.7	-	16
Total current liabilities		1,650	1,267
Total liabilities		2,987	2,568
TOTAL EQUITY AND LIABILITIES		3,833	3,299
<i>Net debt</i>		<i>1,381</i>	<i>1,206</i>
<i>Net debt excluding fair value of derivative financial instruments and debt issuance costs</i>		<i>1,393</i>	<i>1,217</i>

(*) Included in the calculation of net debt

(1) See Note 4 – Consolidated Statement of Changes in Equity.

The accompanying notes form an integral part of the consolidated financial statements.

4.10. Statutory Auditors' Report on the Consolidated Financial Statements – AFR

Year ended September 30, 2023

To the Shareholders,

Opinion

In compliance with the engagement entrusted to us by your Annual General Meeting, we have audited the accompanying consolidated financial statements of Elio Group for the year ended September 30, 2023.

In our opinion, the consolidated financial statements give a true and fair view of the assets and liabilities and of the

financial position of the Group at September 30, 2023, and of the results of its operations for the year then ended in accordance with International Financial Reporting Standards (IFRS) as adopted by the European Union.

The audit opinion expressed above is consistent with our report to the Audit Committee.

Basis for opinion

Audit framework

We conducted our audit in accordance with professional standards applicable in France. We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our opinion.

Our responsibilities under these standards are further described in the "Responsibilities of the Statutory Auditors relating to the audit of the consolidated financial statements" section of our report.

Independence

We conducted our audit engagement in compliance with the independence rules provided for in the French Commercial Code (*Code de commerce*) and the French Code of Ethics (*Code de déontologie*) for Statutory Auditors for the period from October 1, 2022 to the date of our report, and, in particular, we did not provide any non-audit services prohibited by Article 5(1) of Regulation (EU) No. 537/2014.

Justification of assessments – Key audit matters

In accordance with the requirements of Articles L. 823-9 and R. 823-7 of the French Commercial Code relating to the justification of our assessments, we inform you of the key audit matters relating to the risks of material misstatement that, in our professional judgment, were the most significant in our audit of the consolidated financial statements, as well as how we addressed those risks.

These matters were addressed as part of our audit of the consolidated financial statements as a whole, and therefore contributed to the opinion we formed as expressed above. We do not provide a separate opinion on specific items of these consolidated financial statements.

Assessment of the application of the going concern principle

Description of risk

The consolidated financial statements have been prepared on a going concern basis.

Net debt (*excluding the fair value of derivative financial instruments and loan issue costs*) totalled €1,393 million at September 30, 2023, including available cash of €45 million. Details on the Group's debt are set out in Note 7.16, "Debt", to the consolidated financial statements.

Given:

- the Group's debt structure and its repayment schedule,

- the Group's cash position as of September 30, 2023 and its available liquidity,
- the assumptions adopted by management concerning the business outlook and corresponding cash flow projections, and
- the relaxation of the financial ratio (bank covenant) of the senior bank loan and the government-backed loan (PGE), following the agreement of the banks obtained on November 21, 2023 for the testing of its prescribed leverage ratio on March 31, 2024,

Group management considers it has sufficient cash to continue in business.

04

Management's Discussion and Analysis for Fiscal 2022-2023

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

We considered the assessment of the application of the going concern principle to be a key audit matter due to the conditions attached to the Group's debt and the major estimates and judgments made by management concerning the business outlook and corresponding cash flows.

How our audit addressed this risk

As part of our procedures, we assessed the Group's liquidity requirements with regard to forecast cash flows, current resources and existing credit facilities.

To this end, we familiarized ourselves with documents relating to (i) the bond debt and bank loan agreements entered into during the previous year and the attached obligations (covenant ratios) and the last agreement reached with the banks on November 21, 2023 and (ii) the available credit facilities.

We also obtained cash flow forecasts and familiarized ourselves with (i) the procedures implemented to prepare such forecasts and (ii) the main assumptions underlying their preparation.

Measurement of goodwill

Description of risk

As part of its development, the Group carried out targeted external growth transactions and recognized goodwill amounting to €1,680 million (i.e., 44% of total assets) at September 30, 2022, which has been allocated to the cash-generating units (CGUs) of the businesses into which the acquired companies were integrated.

As stated in Note 6.8 "Impairment tests and impairment losses" to the consolidated financial statements:

- the carrying amounts of property, plant and equipment, intangible assets and goodwill, are reviewed at each reporting date in order to assess whether there is any indication that they may be impaired;
- goodwill is tested annually at September 30. Where applicable, an impairment loss is recognized to reduce the carrying amount of CGUs and groups of CGUs to which the goodwill is allocated to its estimated recoverable amount;
- this recoverable amount is determined using the value in use, which is calculated using the present value of future cash flows, based on five-year budget data validated by Group management and a long-term growth rate, which may not exceed the average long-term growth rate for the operating segment.

We assessed their consistency with forecast data taken from the most recent business plans. These forecasts were prepared under the supervision of management and approved by the Board of Directors.

We also assessed their reasonableness with regard to the economic and financial context in the contract catering and services sector, which has been marked by high inflation.

Lastly, we verified the appropriateness of disclosures in the notes to the consolidated financial statements relating to:

- items disclosed in Note 6.1.2 "Going concern",
- the description of debt and credit facilities described in Note 7.16.1, "Debt",
- illiquidity risk in the relevant section of Note 7.17.1, "Liquidity risk", and
- the relaxation of the financial ratios (bank covenants) of the senior bank loan and the government-backed loan, following the agreement of the banks obtained on November 21, 2023, as described in Note 10, "Events after the reporting date".

The value in use of goodwill is determined based to a large extent on the judgment of Group management and, in particular, on the three following assumptions:

- five-year budgets;
- the long-term growth rate beyond five years;
- the discount rate.

As disclosed in Note 7.9.2, "Impairment tests and sensitivity analyses", Group management adopted the following assumptions to determine the recoverable amounts:

- business volumes before the health crisis;
- offsetting inflation through price increases and rationalization of the contract portfolio;
- growth of the business in a low capital-intensive model;
- improvement of operational efficiency;
- increased cost synergies following the integration of Derichebourg Multiservices.

In this context, we considered the measurement of goodwill and, in particular, the determination of the five-year budgets, the long-term growth rate beyond five years and the discount rate, to be a key audit matter.

How our audit addressed this risk

We analyzed the compliance of the estimated value in use applied by the Group with the applicable accounting standards.

04

Management's Discussion and Analysis for Fiscal 2022-2023

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

We also verified the accuracy and completeness of the data comprising the carrying amount of the CGUs and groups of CGUs tested by the Group.

In addition, we conducted a critical analysis of the sensitivity of the value in use used by the Group to a change in its main assumptions, and in particular:

- with respect to the five-year future cash flow projections, we verified:
 - the reasonableness of these projections in view of the economic and financial context in the contract catering and services sector, marked in particular by high inflation;
 - the reliability of the process used to prepare these projections;

Specific verifications

As required by legal and regulatory provisions and in accordance with professional standards applicable in France, we have also performed the specific verifications on the information pertaining to the Group presented in the Group Board of Directors' management report.

We have no matters to report as to its fair presentation and its consistency with the consolidated financial statements.

Other verifications and information pursuant to legal and regulatory requirements

Presentation of the consolidated financial statements to be included in the annual financial report

In accordance with professional standards applicable to the Statutory Auditors' procedures for annual and consolidated financial statements presented according to the European single electronic reporting format, we have verified that the presentation of the consolidated financial statements to be included in the annual financial report referred to in paragraph I of Article L. 451-1-2 of the French Monetary and Financial Code (*Code monétaire et financier*) and prepared under the Chairman and Chief Executive Officer's responsibility, complies with this format, as defined by European Delegated Regulation No. 2019/815 of December 17, 2018. As it relates to the consolidated financial statements, our work included verifying that the markups in the financial statements comply with the format defined by the aforementioned Regulation.

On the basis of our work, we conclude that the presentation of the consolidated financial statements to be included in the annual financial report complies, in all material respects, with the European single electronic reporting format.

- the consistency of these projections with management's most recent estimates, as presented to the Board of Directors during the budget process.
- with respect to the long-term growth rate beyond five years, and to the discount rate applied to expected future cash flows: With the support of our valuation experts, we assessed the consistency of these rates with the rates observed for comparable companies, based on a sample of analytical reports.

Lastly, we examined the appropriateness of the information provided in Notes 6.7.2, "Goodwill", 6.8, "Impairment tests and impairment losses", and 7.9, "Goodwill", to the consolidated financial statements.

We attest that the Group management report includes the consolidated non-financial performance statement required under Article L. 225-102-1 of the French Commercial Code. However, in accordance with Article L. 823-10 of the French Commercial Code, we have not verified the fair presentation and consistency with the consolidated financial statements of the information given in that statement, which will be the subject of a report by an independent third party.

Due to the technical limitations inherent to block tagging the consolidated financial statements in the European single electronic reporting format, the content of some of the tags in the notes may not be rendered identically to the accompanying consolidated financial statements.

In addition, it is not our responsibility to ensure that the consolidated financial statements to be included by the Company in the annual financial report filed with the AMF correspond to those on which we carried out our work.

Appointment of the Statutory Auditors

We were appointed Statutory Auditors of Elior Group by the Annual General Meetings held on March 20, 2020 for Deloitte & Associés and on October 26, 2006 for PricewaterhouseCoopers Audit.

At September 30, 2023, Deloitte & Associés was in the fourth year of its engagement and PricewaterhouseCoopers Audit was in the seventeenth consecutive year of its engagement, of which ten years since the Company's securities were admitted to trading on a regulated market.

04

Management's Discussion and Analysis for Fiscal 2022-2023

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

Responsibilities of management and those charged with governance for the consolidated financial statements

Management is responsible for preparing consolidated financial statements giving a true and fair view in accordance with International Financial Reporting Standards as adopted by the European Union and for implementing the internal control procedures it deems necessary for the preparation of consolidated financial statements that are free of material misstatement, whether due to fraud or error.

In preparing the consolidated financial statements, management is responsible for assessing the Company's ability to continue as a going concern, disclosing, as

applicable, matters related to going concern, and using the going concern basis of accounting, unless it expects to liquidate the Company or to cease operations.

The Audit Committee is responsible for monitoring the financial reporting process and the effectiveness of internal control and risk management systems, as well as, where applicable, any internal audit systems, relating to accounting and financial reporting procedures.

The consolidated financial statements were approved by the Board of Directors.

Responsibilities of the Statutory Auditors relating to the audit of the consolidated financial statements

Objective and audit approach

Our role is to issue a report on the consolidated financial statements. Our objective is to obtain reasonable assurance about whether the consolidated financial statements as a whole are free of material misstatement. Reasonable assurance is a high level of assurance, but is not a guarantee that an audit conducted in accordance with professional standards will always detect a material misstatement when it exists. Misstatements can arise from fraud or error and are considered material if, individually or in the aggregate, they could reasonably be expected to influence the economic decisions taken by users on the basis of these consolidated financial statements.

As specified in Article L. 823-10-1 of the French Commercial Code, our audit does not include assurance on the viability or quality of the Company's management.

As part of an audit conducted in accordance with professional standards applicable in France, the Statutory Auditors exercise professional judgment throughout the audit. They also:

- identify and assess the risks of material misstatement in the consolidated financial statements, whether due to fraud or error, design and perform audit procedures in response to those risks, and obtain audit evidence considered to be sufficient and appropriate to provide a basis for their opinion. The risk of not detecting a material misstatement resulting from fraud is higher than for one resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of internal control;

- obtain an understanding of the internal control procedures relevant to the audit in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the internal control;
- evaluate the appropriateness of accounting policies used and the reasonableness of accounting estimates made by management and the related disclosures in the notes to the consolidated financial statements;
- assess the appropriateness of management's use of the going concern basis of accounting and, based on the audit evidence obtained, whether a material uncertainty exists related to events or conditions that may cast significant doubt on the Company's ability to continue as a going concern. This assessment is based on the audit evidence obtained up to the date of the audit report. However, future events or conditions may cause the Company to cease to continue as a going concern. If the Statutory Auditors conclude that a material uncertainty exists, they are required to draw attention in the audit report to the related disclosures in the financial statements or, if such disclosures are not provided or are inadequate, to issue a qualified opinion or a disclaimer of opinion;
- evaluate the overall presentation of the consolidated financial statements and assess whether these statements represent the underlying transactions and events in a manner that achieves fair presentation;
- obtain sufficient appropriate audit evidence regarding the financial information of the entities or business activities within the Group to express an opinion on the consolidated financial statements. The Statutory Auditors are responsible for the management, supervision and performance of the audit of the consolidated financial statements and for the opinion expressed thereon.

04

Management's Discussion and Analysis for Fiscal 2022-2023

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

Report to the Audit Committee

We submit a report to the Audit Committee which includes, in particular, a description of the scope of the audit and the audit program implemented, as well as the results of our audit. We also report any significant deficiencies in internal control that we have identified regarding the accounting and financial reporting procedures.

Our report to the Audit Committee includes the risks of material misstatement that, in our professional judgment, were the most significant for the audit of the consolidated financial statements and which constitute the key audit matters that we are required to describe in this report.

We also provide the Audit Committee with the declaration provided for in Article 6 of Regulation (EU) No. 537/ 2014, confirming our independence within the meaning of the rules applicable in France, as defined in particular in Articles L. 822-10 to L. 822-14 of the French Commercial Code and in the French Code of Ethics for Statutory Auditors. Where appropriate, we discuss any risks to our independence and the related safeguard measures with the Audit Committee.

Neuilly-sur-Seine and Paris-La Défense, December 15, 2023

The Statutory Auditors

PricewaterhouseCoopers Audit

Matthieu Moussy

Deloitte & Associés

Frederic Gourd Aude Bourreau

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Universal Registration Document Annual Financial Report Fiscal 2021-2022

Société anonyme (French joint-stock corporation)

Share capital: €1,724,442.29

Registered office:

9 -11 Allée de l'Arche

92032 Paris La Défense Cedex, France

Registered in Nanterre under no. 408 168 003



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An e-accessible version of this document is available at www.eliorgroup.com.

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1.1 Consolidated Income Statement

(in € millions)	Note	Year ended September 30, 2022	Year ended September 30, 2021
Revenue	7.1, 7.2	4,451	3,690
Purchase of raw materials and consumables		(1,444)	(1,134)
Personnel costs	7.3	(2,349)	(1,992)
Share-based compensation expense	7.19.2	(3)	(5)
Other operating expenses		(472)	(393)
Taxes other than on income		(78)	(67)
Depreciation, amortization and provisions for recurring operating items		(156)	(167)
Net amortization of intangible assets recognized on consolidation		(18)	(18)
Recurring operating profit/(loss) from continuing operations		(69)	(86)
Share of profit of equity-accounted investees		-	(1)
Recurring operating profit/(loss) from continuing operations including share of profit of equity-accounted investees	7.1	(69)	(87)
Non-recurring income and expenses, net	7.4	(309)	(1)
Operating profit/(loss) from continuing operations including share of profit of equity-accounted investees		(378)	(88)
Financial expenses	7.5	(59)	(53)
Financial income	7.5	33	9
Profit/(loss) from continuing operations before income tax		(404)	(132)
Income tax	7.6	(36)	12
Net profit/(loss) for the period from continuing operations		(440)	(120)
Net profit/(loss) for the period from discontinued operations	7.7	-	14
Net profit/(loss) for the period		(440)	(106)
Attributable to:			
Owners of the parent		(427)	(100)
Non-controlling interests		(13)	(6)

The accompanying notes form an integral part of the consolidated financial statements.

Management's Discussion and Analysis for Fiscal 2021-2022

Consolidated Financial Statements for the Years Ended September 30, 2022 and 2021

4

2. Consolidated Balance Sheet

2.1 Assets

(in € millions)	Note	At September 30, 2022	At September 30, 2021
Goodwill	7.9	1,577	1,731
Intangible assets	7.10	155	197
Property, plant and equipment	7.10	237	278
Right-of-use assets	7.10	193	240
Other non-current assets		-	4
Non-current financial assets	7.11	118	119
Equity-accounted investees	7.12	-	-
Fair value of derivative financial instruments (*)		3	-
Deferred tax assets	7.14	69	86
Total non-current assets		2,352	2,655
Inventories		99	96
Trade and other receivables	7.13	707	632
Contract assets		-	-
Current income tax assets		6	9
Other current assets	7.15	57	51
Cash and cash equivalents (*)		64	80
Assets classified as held for sale	7.7	14	13
Total current assets		947	881
Total assets		3,299	3,536

(*) Included in the calculation of net debt

The accompanying notes form an integral part of the consolidated financial statements.

4 Management's Discussion and Analysis for Fiscal 2021-2022

Consolidated Financial Statements for the Years Ended September 30, 2022 and 2021

2.2 Equity and Liabilities

(in € millions)	Note	At September 30, 2022	At September 30, 2021 (1)
Share capital	7.19.1	2	2
Reserves and retained earnings		721	1,090
Translation reserve		49	(11)
Equity attributable to owners of the parent		772	1,081
Non-controlling interests		(41)	(30)
Total equity	4.	731	1,051
Long-term debt (*)	7.17, 7.18	1,060	905
Long-term lease liabilities (*)	7.17, 7.18	145	188
Fair value of derivative financial instruments (*)		2	-
Deferred tax liabilities	7.14	-	-
Provisions for pension and other post-employment benefit obligations	7.16	59	89
Other long-term provisions	7.16	30	24
Other non-current liabilities	7.20	5	17
Total non-current liabilities		1,301	1,223
Trade and other payables		575	521
Due to suppliers of non-current assets		11	10
Accrued taxes and payroll costs		470	484
Current income tax liabilities		1	2
Short-term debt (*)	7.17, 7.18	11	22
Short-term lease liabilities (*)	7.17, 7.18	54	58
Short-term provisions	7.16	52	77
Contract liabilities	7.2.2	49	49
Other current liabilities	7.20	28	22
Liabilities classified as held for sale	7.7	16	19
Total current liabilities		1,267	1,262
Total liabilities		2,568	2,485
Total equity and liabilities		3,299	3,536
<i>Net debt</i>		<i>1,206</i>	<i>1,094</i>
<i>Net debt excluding fair value of derivative financial instruments and debt issuance costs</i>		<i>1,217</i>	<i>1,108</i>

(*) Included in the calculation of net debt

(1) Refer to note 4 - Consolidated Statement of Changes in Equity

The accompanying notes form an integral part of the consolidated financial statements.

4 Management's Discussion and Analysis for Fiscal 2021-2022

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

4.10 STATUTORY AUDITORS' REPORT ON THE CONSOLIDATED FINANCIAL STATEMENTS – AFR

This is a translation into English of the statutory auditors' report on the financial statements of Elior Group SA issued in French and it is provided solely for the convenience of English speaking users. This statutory auditors' report includes information required by French law, such as information about the appointment of the statutory auditors or verification of the management report and other documents provided to shareholders. This report should be read in conjunction with, and construed in accordance with, French law and professional auditing standards applicable in France.

For the year ended September 30, 2022

To the Shareholders,

Opinion

In compliance with the engagement entrusted to us by your Annual General Meeting, we have audited the accompanying consolidated financial statements of Elior Group for the year ended September 30, 2022.

In our opinion, the consolidated financial statements give a true and fair view of the assets and liabilities and of the financial position of the Group at September 30, 2022, and of the results of its operations for the year then ended in accordance with International Financial Reporting Standards (IFRS) as adopted by the European Union.

The audit opinion expressed above is consistent with our report to the Audit Committee.

Basis for opinion

Audit framework

We conducted our audit in accordance with professional standards applicable in France. We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our opinion.

Our responsibilities under these standards are further described in the "Responsibilities of the Statutory Auditors relating to the audit of the consolidated financial statements" section of our report.

Independence

We conducted our audit engagement in compliance with the independence rules provided for in the French Commercial Code (Code de commerce) and the French Code of Ethics (Code de déontologie) for Statutory Auditors for the period from October 1, 2021 to the date of our report, and, in particular, we did not provide any non-audit services prohibited by Article 5(1) of Regulation (EU) No. 537/2014.

Justification of assessments – Key audit matters

In accordance with the requirements of Articles L. 823-9 and R. 823-7 of the French Commercial Code relating to the justification of our assessments, we inform you of the key audit matters relating to the risks of material misstatement that, in our professional judgment, were the most significant in our audit of the consolidated financial statements, as well as how we addressed those risks.

These matters were addressed as part of our audit of the consolidated financial statements as a whole, and therefore contributed to the opinion we formed as expressed above. We do not provide a separate opinion on specific items of these consolidated financial statements.

Assessment of the application of the going concern principle

Description of risk

The consolidated financial statements have been prepared on a going concern basis.

As disclosed in Note 5.2, "Significant events", to the consolidated financial statements, the Group's operating activities were impacted during the year by the fifth Covid-19 wave, known as "Omicron", and by inflation, which was aggravated by the war in Ukraine.

Management's Discussion and Analysis for Fiscal 2021-2022

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

4

Net debt (excluding the fair value of derivative financial instruments and loan issue costs) totalled €1,217 million at September 30, 2022, including available cash of €64 million. Details on the Group's debt are set out in Note 7.17, "Debt", to the consolidated financial statements.

Given:

- the Group's debt structure and its repayment schedule,
- the Group's cash position as of September 30, 2022 and its available liquidity,
- the assumptions adopted by management concerning the business outlook and corresponding cash flow projections, and
- the relaxation of the financial ratios (bank covenants) of the senior bank loan and the government-backed loan (PGE), following the agreement of the banks obtained on December 16, 2022,

Group management considers it has sufficient cash to continue in business.

We considered the assessment of the application of the going concern principle to be a key audit matter due to the conditions attached to the Group's debt and the major estimates and judgments made by management concerning the business outlook and corresponding cash flows.

How our audit addressed this risk

As part of our procedures, we assessed the Group's liquidity requirements with regard to forecast cash flows, current resources and existing credit facilities.

To this end, we familiarized ourselves with documents relating to (i) the bond debt and bank loan agreements entered into during the previous year and the attached obligations (covenant ratios) and the agreements reached with the banks in December 2022 and (ii) the available credit facilities.

We also obtained cash flow forecasts and familiarized ourselves with (i) the procedures implemented to prepare such forecasts and (ii) the main assumptions underlying their preparation.

We assessed their consistency with forecast data taken from the most recent business plans. These forecasts were prepared under the supervision of management and approved by the Board of Directors.

We also assessed their reasonableness with regard to the economic and financial context in the contract

catering and services sector, which has been marked by high inflation.

Lastly, we verified the appropriateness of disclosures in the notes to the consolidated financial statements relating to:

- items disclosed in Note 6.1.2 "Going concern",
- the description of debt and credit facilities described in Note 7.17.1, "Debt",
- liquidity risk in the relevant section of Note 7.18.1, "Liquidity risk", and
- the relaxation of the financial ratios (bank covenants) of the senior bank loan and the government-backed loan, following the agreement of the banks obtained on December 16, 2022, as described in Note 10, "Events after the reporting date".

Measurement of goodwill

Description of risk

As part of its development, the Group carried out targeted external growth transactions and recognized goodwill amounting to €1,577 million (i.e. 48% of total assets) at September 30, 2022, which has been allocated to the cash-generating units (CGUs) of the businesses into which the acquired companies were integrated.

As stated in Note 6.8 "Impairment tests and impairment losses" to the consolidated financial statements:

- the carrying amounts of property, plant and equipment, intangible assets and goodwill, are reviewed at each reporting date in order to assess whether there is any indication that they may be impaired;
- goodwill is tested annually at September 30. Where applicable, an impairment loss is recognized to reduce the carrying amount of CGUs and groups of CGUs to which the goodwill is allocated to its estimated recoverable amount.
- This recoverable amount is determined using the value in use, which is calculated using the present value of future cash flows, based on five-year budget data validated by Group management and a long-term growth rate, which may not exceed the average long-term growth rate for the operating segment.

The value in use of goodwill is determined based to a large extent on the judgment of Group management and, in particular, on the three following assumptions:

- five-year budgets;

4 Management's Discussion and Analysis for Fiscal 2021-2022

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

- the long-term growth rate beyond five years;
- the discount rate.

As disclosed in Note 7.9.2, "Impairment tests and sensitivity analyses", Group management adopted the following assumptions to determine the recoverable amounts in a context marked by high inflation:

- return to pre-health crisis business volumes in 2024 and 2025 depending on the CGUs;
- growth of the business in a low capital-intensive model;
- offsetting of the strong inflation experienced since 2022 until 2024, depending on the CGU concerned and the nature of the contracts;
- improvement in the efficiency of our organizations and the productivity of our production sites or those of our clients.

In this context, we considered the measurement of goodwill and, in particular, the determination of the five-year budgets, the long-term growth rate beyond five years and the discount rate, to be a key audit matter.

How our audit addressed this risk

We analyzed the compliance of the estimated value in use applied by the Group with the applicable accounting standards.

We also verified the accuracy and completeness of the data comprising the carrying amount of the CGUs and groups of CGUs tested by the Group.

In addition, we conducted a critical analysis of the sensitivity of the value in use used by the Group to a change in its main assumptions, and in particular:

- o with respect to the five-year future cash flow projections, we verified:
 - the reasonableness of these projections in view of the economic and financial context in the contract catering and services sector, marked in particular by high inflation;
 - the reliability of the process used to prepare these projections;
 - the consistency of these projections with management's most recent estimates, as presented to the Board of Directors during the budget process.
- o with respect to the long-term growth rate beyond five years, and to the discount rate applied to expected future cash flows: With the support of our valuation experts, we assessed the consistency of these rates with the rates observed for comparable companies, based on a sample of analytical reports.

Lastly, we examined the appropriateness of the information provided in the Notes 6.7.2, "Goodwill", 6.8, "Impairment tests and impairment losses", and 7.9, "Goodwill", to the consolidated financial statements.

Specific verifications

As required by legal and regulatory provisions and in accordance with professional standards applicable in France, we have also performed the specific verifications on the information pertaining to the Group presented in the Group Board of Directors' management report.

We have no matters to report as to its fair presentation and its consistency with the consolidated financial statements.

We attest that the Group management report includes the consolidated non-financial information statement required under Article L. 225-102-1 of the French Commercial Code. However, in accordance with Article L. 823-10 of the French Commercial Code, we have not verified the fair presentation and consistency with the consolidated financial statements of the information given in that statement, which will be the subject of a report by an independent third party.

Other verifications and information pursuant to legal and regulatory requirements

Presentation of the consolidated financial statements to be included in the annual financial report

In accordance with professional standards applicable to the Statutory Auditors' procedures for annual and consolidated financial statements presented according to the European single electronic reporting format, we have verified that the presentation of the consolidated financial statements to be included in the annual financial report referred to in paragraph I of Article L. 451-1-2 of the French Monetary and Financial Code (Code monétaire et financier) and prepared under the Chairman and Chief Executive Officer's responsibility, complies with this format, as defined by European Delegated Regulation No. 2019/815 of December 17, 2018. As it relates to the consolidated financial statements, our work included verifying that the markups in the financial statements comply with the format defined by the aforementioned Regulation.

On the basis of our work, we conclude that the presentation of the consolidated financial statements to be included in the annual financial report complies, in all material respects, with the European single electronic reporting format.

Management's Discussion and Analysis for Fiscal 2021-2022

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

4

It is not our responsibility to ensure that the consolidated financial statements to be included by the Company in the annual financial report filed with the AMF correspond to those on which we carried out our work.

Appointment of the Statutory Auditors

We were appointed Statutory Auditors of Elixir Group by the Annual General Meetings held on March 20, 2020 for Deloitte & Associés and on October 26, 2006 for PricewaterhouseCoopers Audit.

At September 30, 2022, Deloitte & Associés was in the third year of its engagement and PricewaterhouseCoopers Audit was in the sixteenth consecutive year of its engagement, of which nine years since the Company's securities were admitted to trading on a regulated market.

Responsibilities of management and those charged with governance for the consolidated financial statements

Management is responsible for preparing consolidated financial statements giving a true and fair view in accordance with International Financial Reporting Standards as adopted by the European Union and for implementing the internal control procedures it deems necessary for the preparation of consolidated financial statements that are free of material misstatement, whether due to fraud or error.

In preparing the consolidated financial statements, management is responsible for assessing the Company's ability to continue as a going concern, disclosing, as applicable, matters related to going concern, and using the going concern basis of accounting, unless it expects to liquidate the Company or to cease operations.

The Audit Committee is responsible for monitoring the financial reporting process and the effectiveness of internal control and risk management systems, as well as, where applicable, any internal audit systems, relating to accounting and financial reporting procedures.

The consolidated financial statements were approved by the Board of Directors.

Responsibilities of the Statutory Auditors relating to the audit of the consolidated financial statements

Objective and audit approach

Our role is to issue a report on the consolidated financial statements. Our objective is to obtain reasonable assurance about whether the consolidated financial statements as a whole are free of material misstatement. Reasonable assurance is a high level of assurance, but is not a guarantee that an audit conducted in accordance with professional standards will always detect a material misstatement when it exists. Misstatements can arise from fraud or error and are considered material if, individually or in the aggregate, they could reasonably be expected to influence the economic decisions taken by users on the basis of these consolidated financial statements.

As specified in article L.823-10-1 of the French Commercial Code, our audit does not include assurance on the viability or quality of the Company's management.

As part of an audit conducted in accordance with professional standards applicable in France, the Statutory Auditors exercise professional judgment throughout the audit. They also:

- identify and assess the risks of material misstatement in the consolidated financial statements, whether due to fraud or error, design and perform audit procedures in response to those risks, and obtain audit evidence considered to be sufficient and appropriate to provide a basis for their opinion. The risk of not detecting a material misstatement resulting from fraud is higher than for one resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of internal control;
- obtain an understanding of the internal control procedures relevant to the audit in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the internal control;
- evaluate the appropriateness of accounting policies used and the reasonableness of accounting estimates made by management and the related disclosures in the notes to the consolidated financial statements;
- assess the appropriateness of management's use of the going concern basis of accounting and, based on the audit evidence obtained, whether a material uncertainty exists related to events or conditions that may cast significant doubt on the Company's ability to continue as a going concern. This assessment is based on the audit evidence obtained up to the date of the audit report. However, future

4 Management's Discussion and Analysis for Fiscal 2021-2022

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

events or conditions may cause the Company to cease to continue as a going concern. If the Statutory Auditors conclude that a material uncertainty exists, they are required to draw attention in the audit report to the related disclosures in the financial statements or, if such disclosures are not provided or are inadequate, to issue a qualified opinion or a disclaimer of opinion;

- evaluate the overall presentation of the consolidated financial statements and assess whether these statements represent the underlying transactions and events in a manner that achieves fair presentation;
- obtain sufficient appropriate audit evidence regarding the financial information of the entities or business activities within the Group to express an opinion on the consolidated financial statements. The Statutory Auditors are responsible for the management, supervision and performance of the audit of the consolidated financial statements and for the opinion expressed thereon.

Commercial Code and in the French Code of Ethics for Statutory Auditors. Where appropriate, we discuss any risks to our independence and the related safeguard measures with the Audit Committee.

Neuilly-sur-Seine and Paris La Défense, December 22, 2022

The Statutory Auditors

PricewaterhouseCoopers
Audit

Deloitte & Associés

Matthieu Moussy

Frédéric Gourd

Report to the Audit Committee

We submit a report to the Audit Committee which includes, in particular, a description of the scope of the audit and the audit program implemented, as well as the results of our audit. We also report any significant deficiencies in internal control that we have identified regarding the accounting and financial reporting procedures.

Our report to the Audit Committee includes the risks of material misstatement that, in our professional judgment, were the most significant for the audit of the consolidated financial statements and which constitute the key audit matters that we are required to describe in this report.

We also provide the Audit Committee with the declaration provided for in Article 6 of Regulation (EU) No. 537/2014, confirming our independence within the meaning of the rules applicable in France, as defined in particular in Articles L. 822-10 to L. 822-14 of the French

2.3.5: Integrity of Company Structure and Financial Reporting

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October 15, 2024

Elior, Inc
4920 Westway Park Blvd Suite 150
Houston, Texas 77041

Dear State of Indiana Procurement Team:

Re: DMHA Food Service RFP 25-81018

Overview

Cura Hospitality, LLC, is a wholly owned subsidiary of Elior, Inc. headquartered in Charlotte, North Carolina which is a wholly owned subsidiary of Elior Group SA, headquartered in Paris, France ("Group"). Group issues annual audited financial statements on a consolidated basis, with a fiscal year that ends in September, in accordance with international financial reporting standards (IFRS) as issued by the International Accounting Standards Board (IASB) and approved by the European Accounting Regulatory Committee.

Management of the Elior, Inc. has compiled the accompanying financial information for Indiana revenue and sales.


Financial Officer Certification

Our Chief Financial Officer, Sabrina Bossard, has signed and certifies that she is the Chief Financial Officer of Elior, Inc, parent company of Cura Hospitality, LLC. and that to the best of her knowledge, the financial information herein is complete and accurate. The areas of interest to the State in considering corporate responsibility include the following items: separation of audit functions from corporate boards and board members, if any, the manner in which the organization assures board integrity, and the separation of audit functions and consulting services. I understand that the State will consider the information offered in this section to determine the responsibility of the Respondent under IC 5-22-16-1(d).

Please contact me at for clarification or additional information.

Best,

Signed by:

Sabrina Bossard

A3E0F3F86CC5457...
SABRINA BOSSARD

Chief Financial Officer

Elior, Inc

sabrina.bossard@elior-na.com

CONFIDENTIAL & PROPRIETARY

2.3.6: Contract Terms/Clauses

CONTRACT CLARIFICATIONS

Indiana DMHA (sometimes referred to as the “Client”) Request for Proposals contains provisions that Cura Hospitality, LLC (sometimes referred to as the “Company”) would like to clarify. This serves as the Company’s respectful request (but does not demand) that Client consider the following terms for inclusion in the contract.

Assignment

Neither party may assign or transfer this Agreement, or any part thereof, without written consent of the other party. Such consent shall not be unreasonably withheld Provided, however, that this shall not apply to Company’s transfer to a parent, sister or successor company where Company provides Client at least thirty (30) days written notice.

Insurance

Please change Fiduciary Liability requirement to an aggregate of \$2,000,000 instead of \$5,000,000, as this aligns with Company’s policy limit.

Indemnification

To the extent permissible under local, state and federal law, Company asks that all obligations to hold harmless and that all indemnification rights be mutually and equivalently applied to both parties in only those circumstances where a party (or its employee, agent or subcontractor) engages in negligent acts or omissions, willful misconduct, or otherwise fails to perform obligations under the Agreement.

Limitation of Liability

Company’s entire liability and Client’s exclusive remedy for damages arising out of or related to this Agreement or the Food Services shall not exceed the total amount paid by Client to Company for the current term of this Agreement (not to exceed three (3) years). COMPANY SHALL NOT BE LIABLE FOR LOSS OF BUSINESS, BUSINESS INTERRUPTION, CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES, OR FOR LOSS OF REVENUE OR PROFIT IN CONNECTION WITH THE PERFORMANCE OR FAILURE TO PERFORM THIS AGREEMENT, REGARDLESS OF WHETHER SUCH LIABILITY ARISES FROM BREACH OF CONTRACT, TORT OR ANY OTHER THEORY OF LIABILITY.

Veteran, Minority and Women’s Business Enterprises Compliance

Contingent upon availability, Company will use its best efforts to utilize products and services of veteran, minority and women owned businesses. Company respectfully requests that it have the latitude to submit a Participation Plan Change prior to the commencement of new foodservice contract term beginning 7/1/25 and/or during term if MWBE vendors selected by Company relative to its FSSA/IDOA bid response submitted in October 2024 are no longer viable due to:

- a vendor’s inability to provide distribution to the required location(s)

- order guide/product changes that impact Company menus or nutritional compliance
- loss of IDOA MWBE certification in the diversity category originally committed; and/or
- substantive pricing changes from original pricing presented at the time of bid submittal
- vendor's termination of its subcontract

Company commits to replacing the reduced/eliminated purchases with another certified MWBE vendor from the same category, and representing the same percentage and dollars of TOTAL BID originally committed as part of its bid.

With respect to obligations being imposed or passed through to Company from Client as a prime contractor to the Federal government, Company will comply with such obligations to the extent required under Federal Acquisition Regulations.

Ownership of Documents and Materials

Company requests that these provisions be clarified to apply only to those items created solely for the benefit of Client and not those items created by Company for general business use or for use in multiple facilities.

Termination

Company asks that any subsequent contract allows for mutual termination for any reason upon 60 days' written notice and we believe this ensures that both parties are able to foster a mutually beneficial partnership.

Non-Hire

Client acknowledges that Company has invested considerable amounts of time and money in training its employees. Therefore, the Client agrees that during the Supervisory Employee's employment with Company and for a period of twelve (12) months thereafter no Supervisory Employees of Company will be hired by Client nor any facility affiliated with Client, nor will Client permit employment of Company Supervisory Employees on Client's premises or the premises of any facility affiliated with Client. Client agrees that if it violates this provision, Client shall pay to Company and Company shall accept as liquidated damages and not as a penalty, an amount equal to one time the annual salary) of the Supervisory Employee(s) hired by or allowed to work with Client in violation of the terms of this Agreement. Client also agrees to provide 20 days' notice prior to hiring any of Company's hourly employees, to allow Company sufficient time to backfill positions. Company shall be entitled to pursue all other remedies available under federal, state, or local law. This provision shall survive the termination of this Agreement.

2.3.8: Registration to do Business

State of Indiana
Office of the Secretary of State

CERTIFICATE OF EXISTENCE

To Whom These Presents Come, Greeting:


I, DIEGO MORALES, Secretary of State of Indiana, do hereby certify that I am, by virtue of the laws of the State of Indiana, the custodian of the corporate records and the proper official to execute this certificate.

I further certify that records of this office disclose that

CURA HOSPITALITY, LLC

duly filed the requisite documents to commence business activities under the laws of the State of Indiana on January 16, 2019, and was in existence or authorized to transact business in the State of Indiana on August 23, 2024.

I further certify this Foreign Limited Liability Company has filed its most recent report required by Indiana law with the Secretary of State, or is not yet required to file such report, and that no notice of withdrawal, dissolution, or expiration has been filed or taken place. All fees, taxes, interest, and penalties owed to Indiana by the domestic or foreign entity and collected by the Secretary of State have been paid.



SEAL OF THE STATE OF INDIANA
1816

In Witness Whereof, I have caused to be affixed my signature and the seal of the State of Indiana, at the City of Indianapolis, August 23, 2024

Diego Morales

DIEGO MORALES
SECRETARY OF STATE

201901161299509 / 20243934304

All certificates should be validated here: <https://bsd.sos.in.gov/ValidateCertificate>
Expires on September 22, 2024.

2.3.9: Authorizing Document

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Certificate of Authorization

March 30, 2023

I, Thomas P. Heim, Secretary of Cura Hospitality, LLC (the "Company"), do hereby certify that pursuant to the Limited Liability Company Agreement of the Company, as currently in effect (the "LLC Agreement"), the President of the Company is empowered for the name and on behalf of the Company to sign, execute, acknowledge, and deliver offers to contract and contracts. Such power shall remain in full force and effect unless and until the same has been altered, amended or revoked by amendment to the LLC Agreement.

I further certify that Patricia Spellman is the duly elected President of the Company.

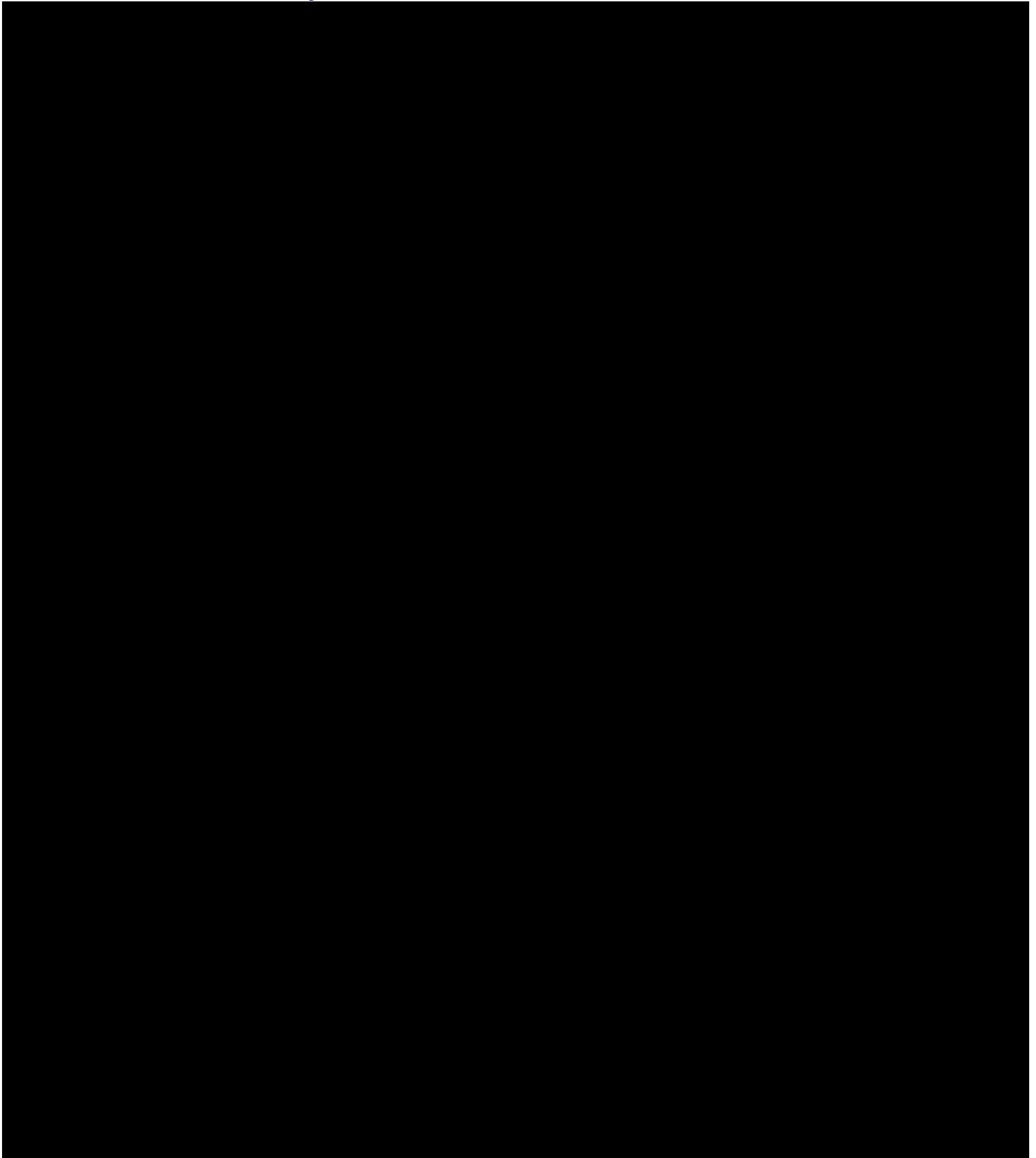
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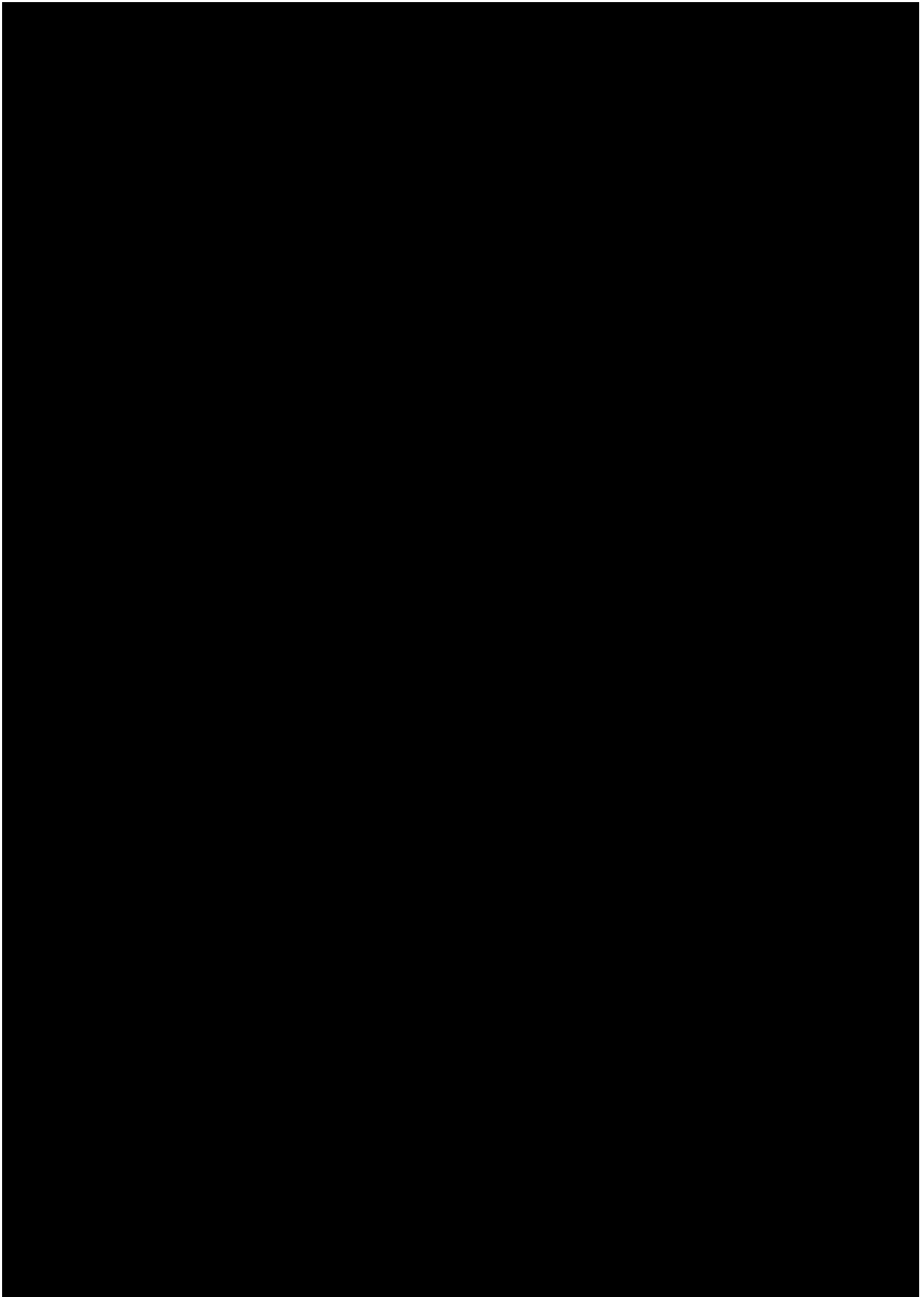
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Thomas P. Heim
Secretary

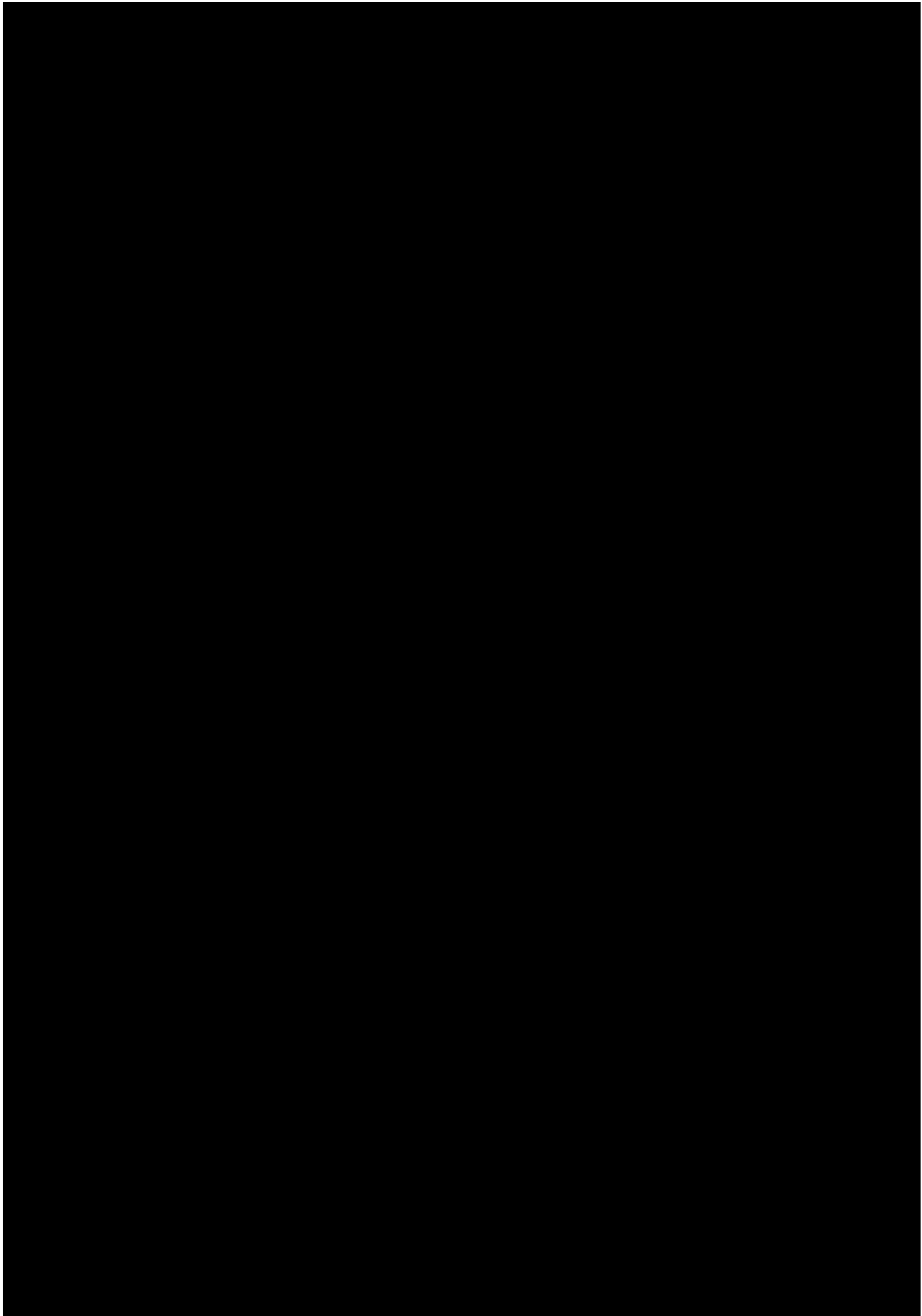
Small enough to care . . . Big enough to make a difference.

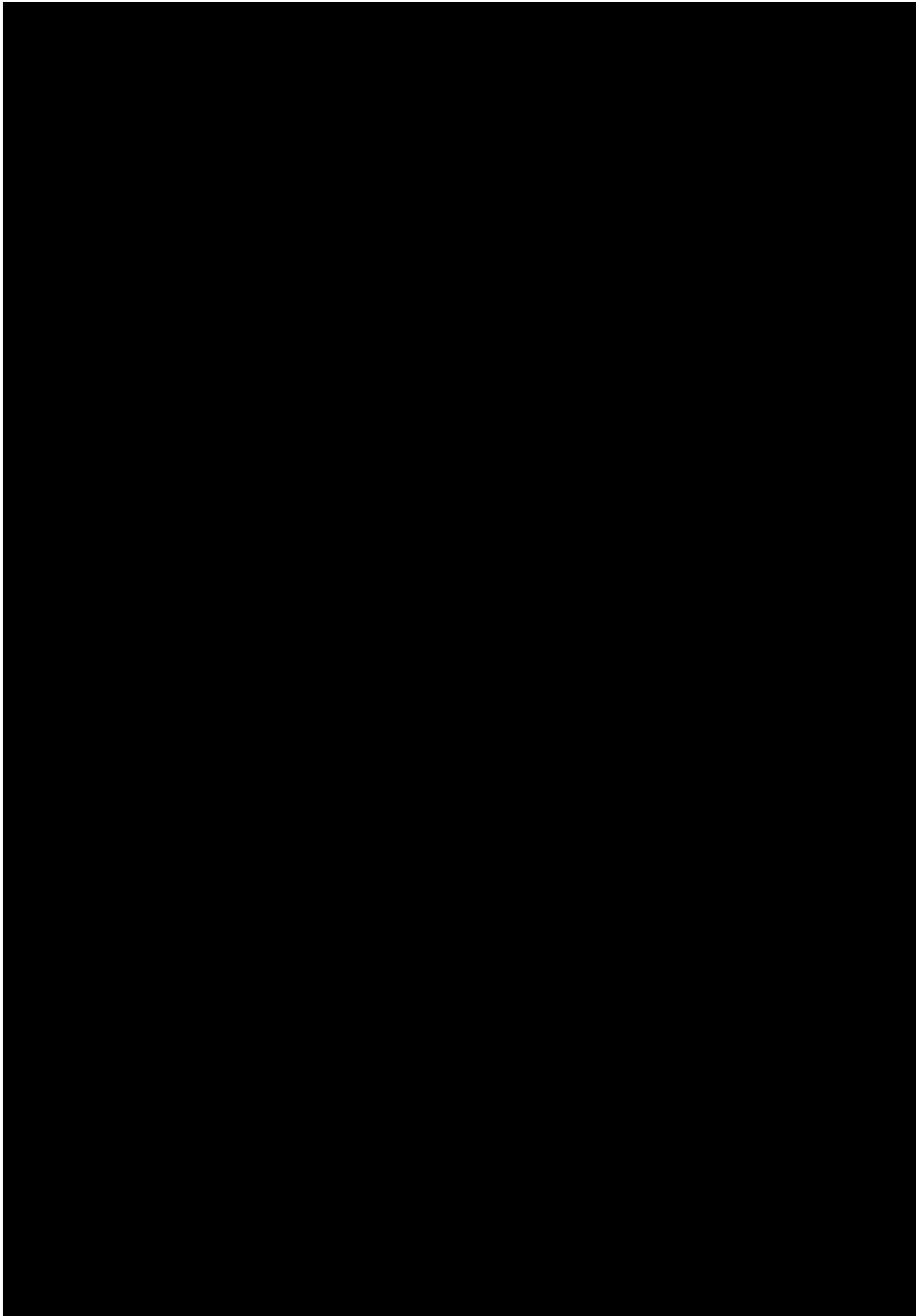
2.3.12: General Information

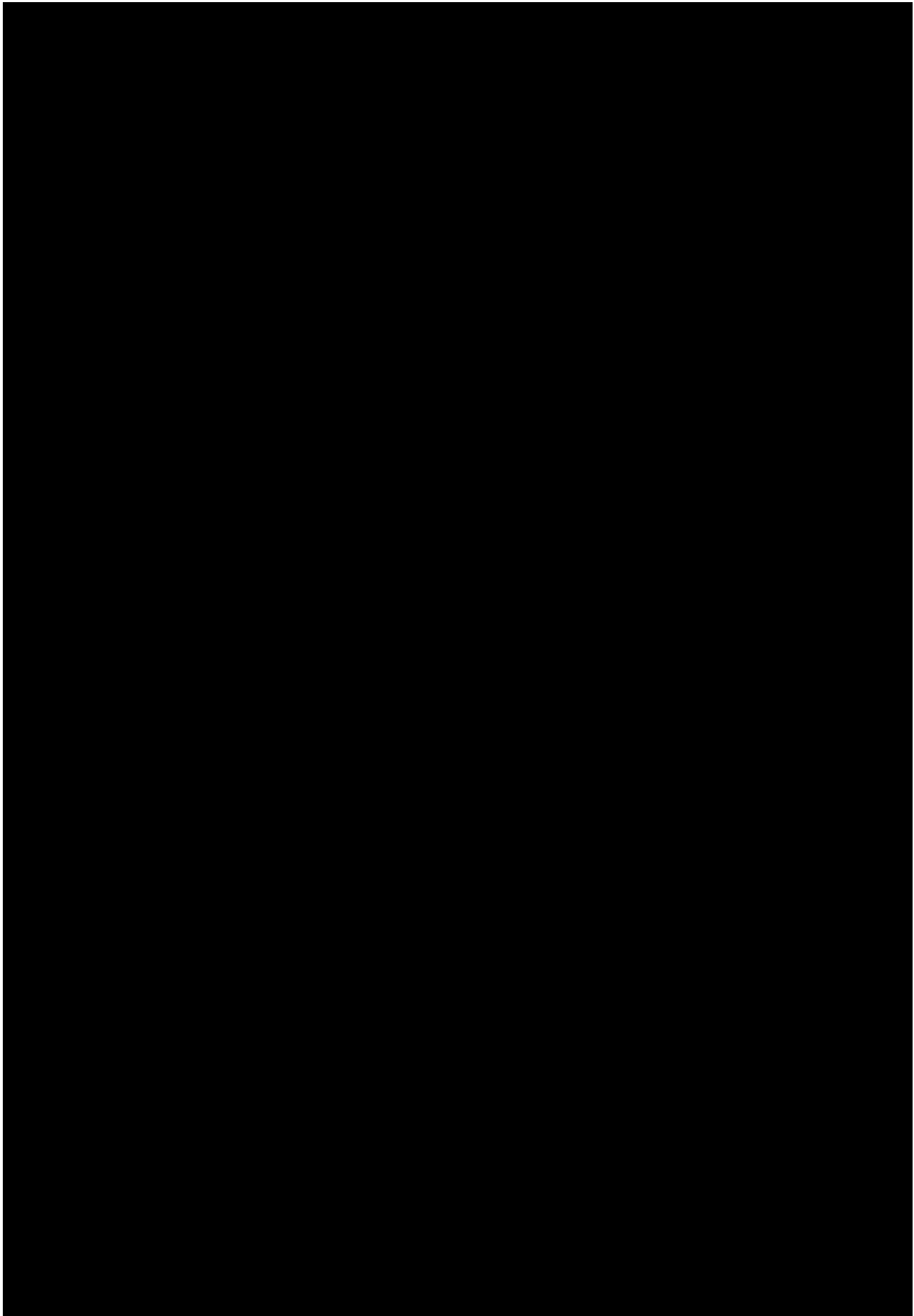
a. Disaster Recovery Plan

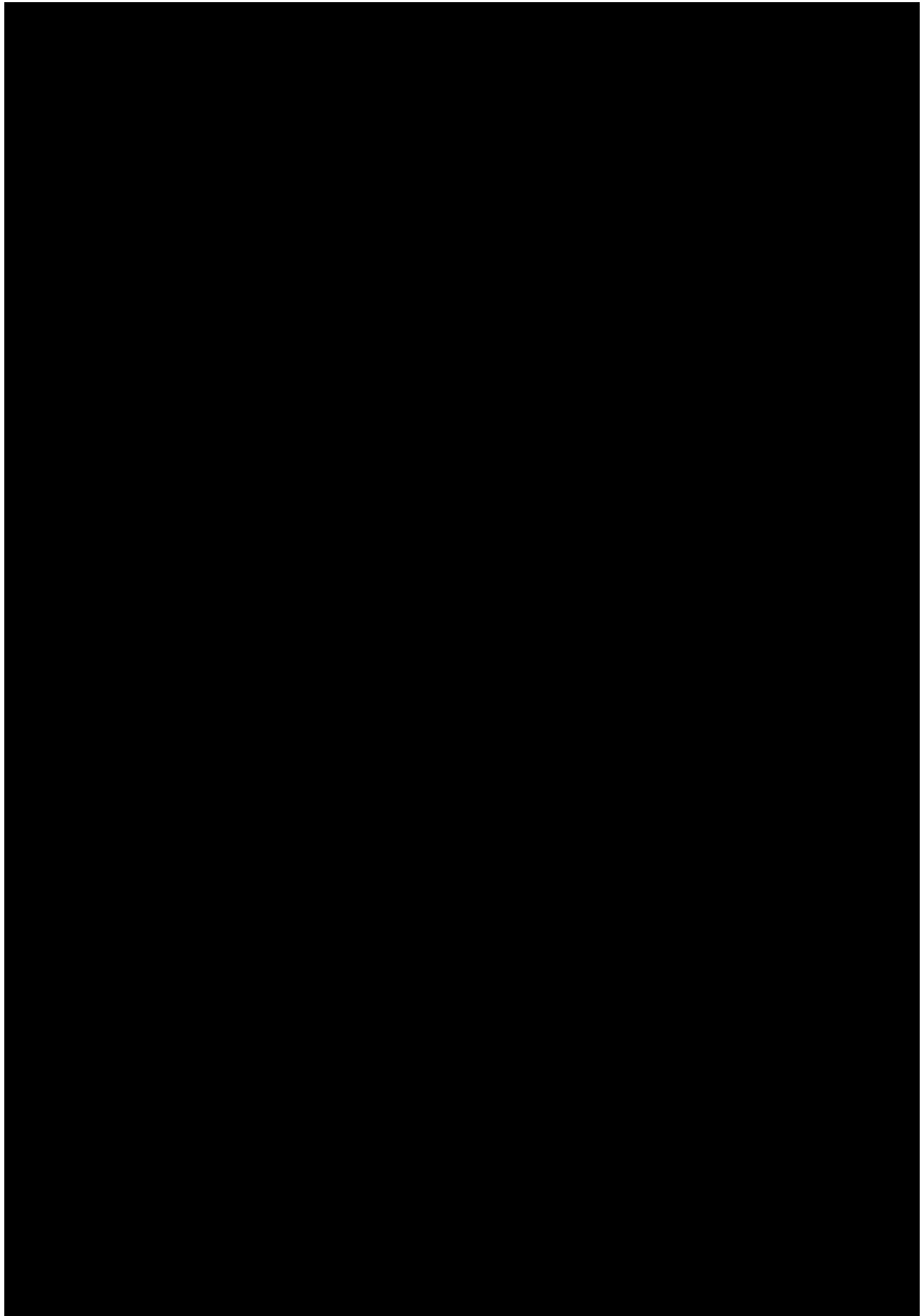


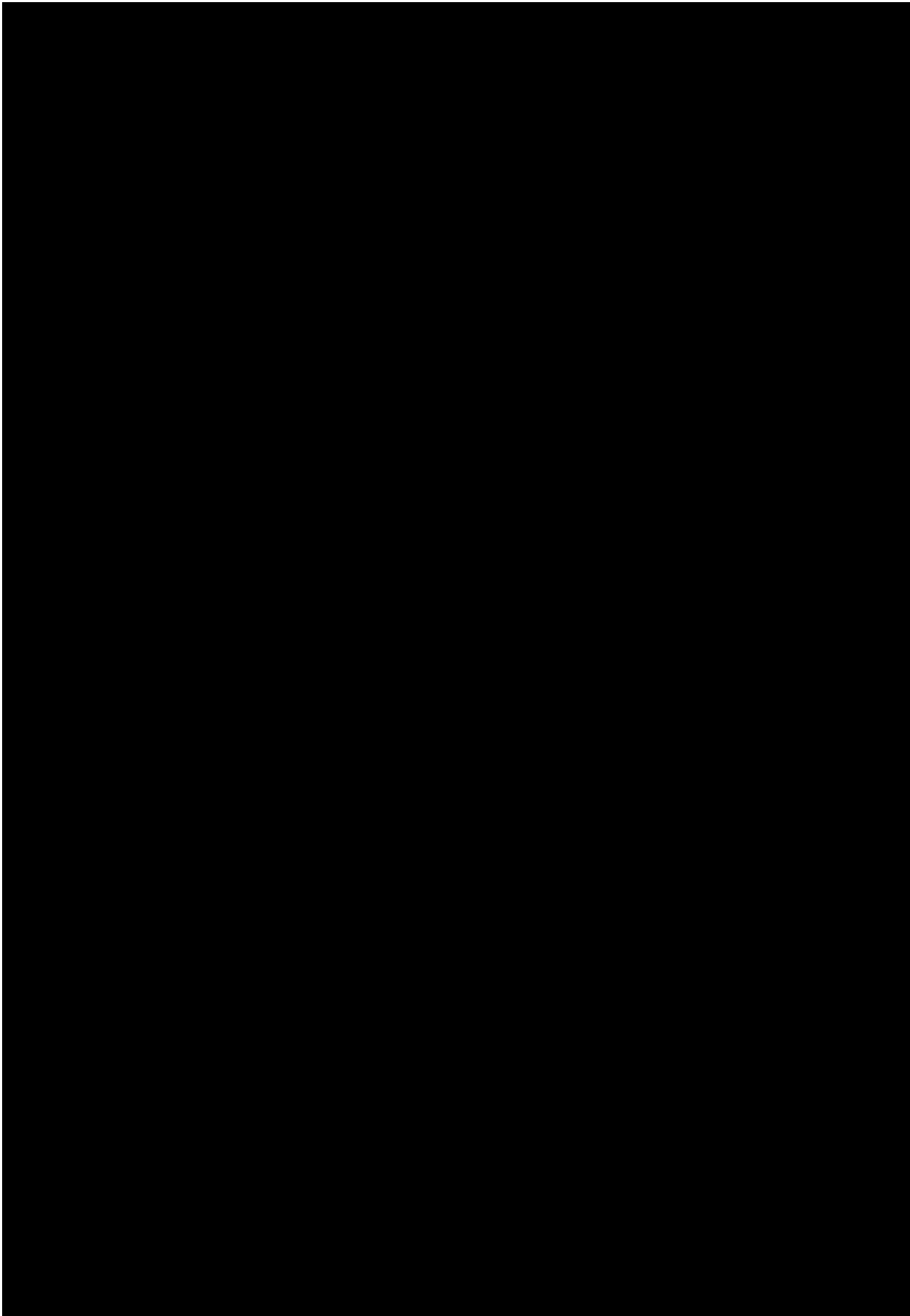


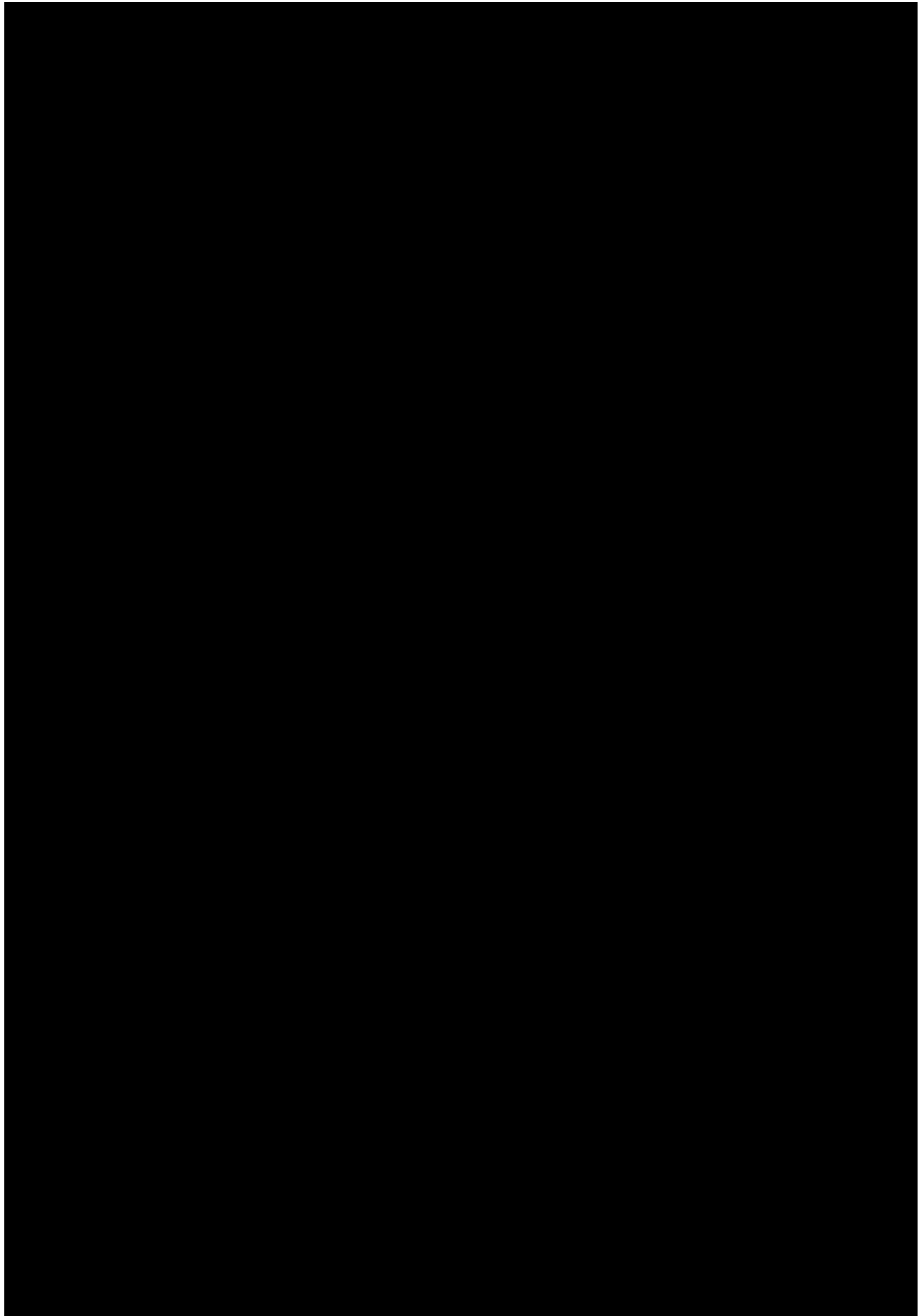


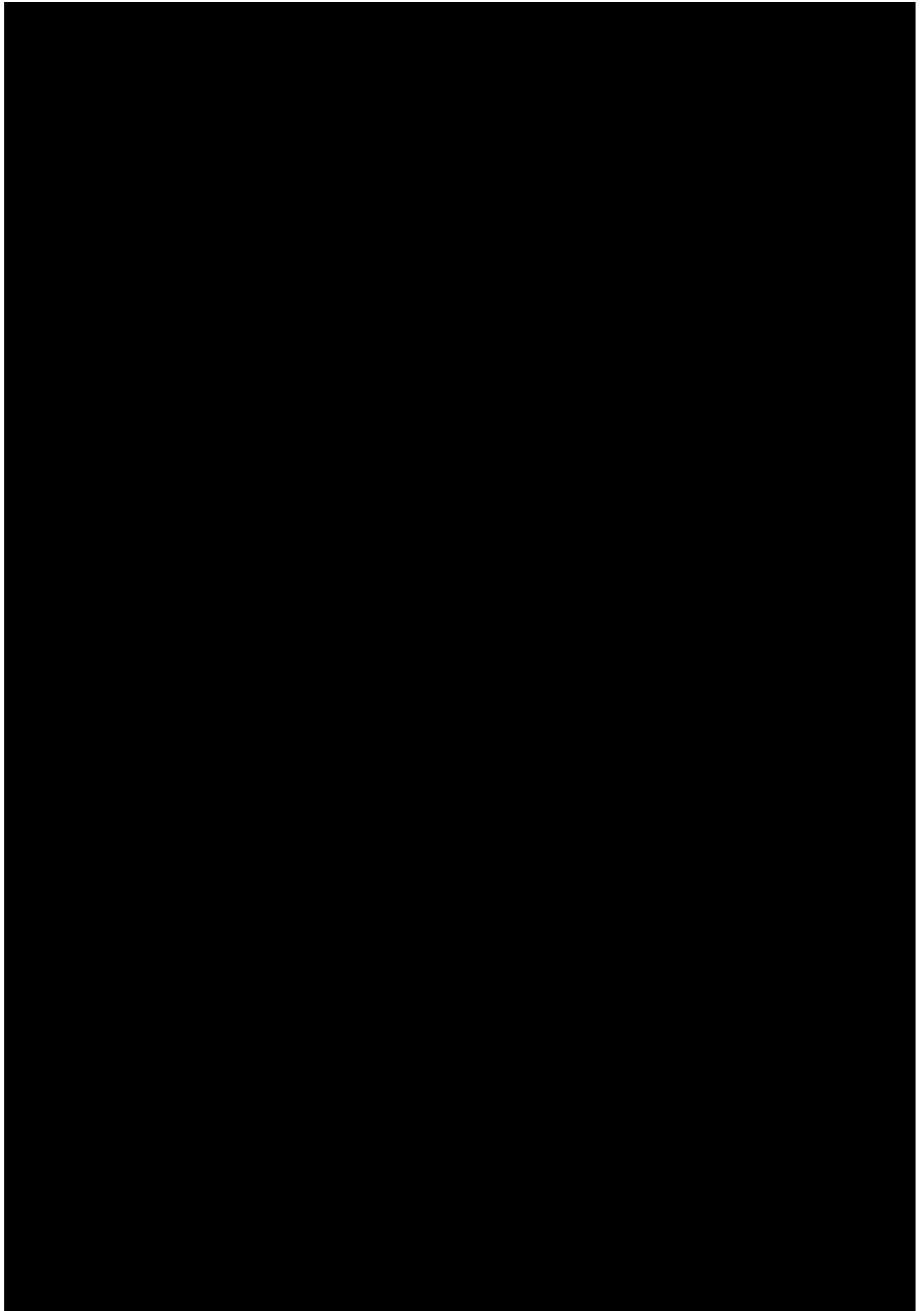


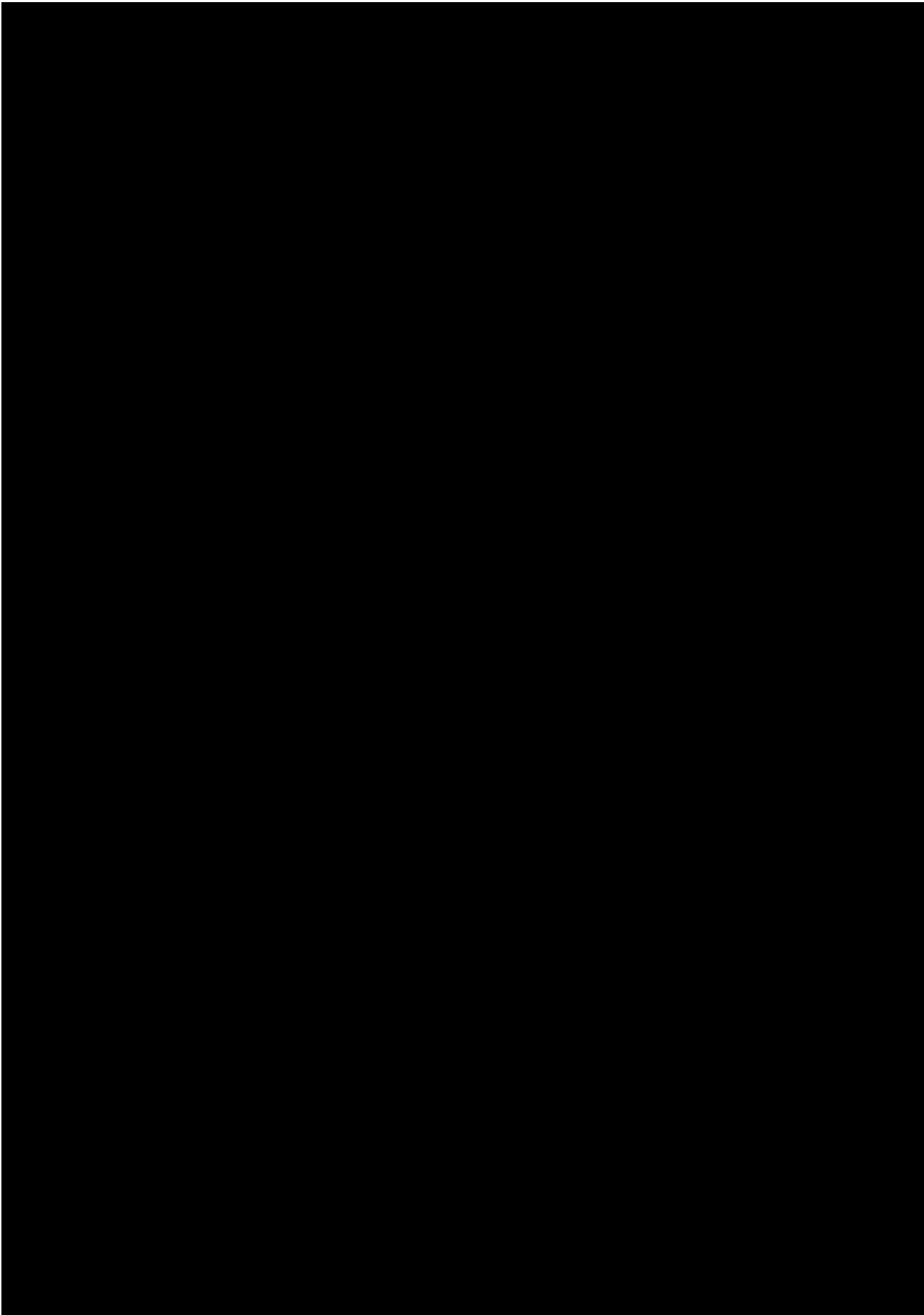


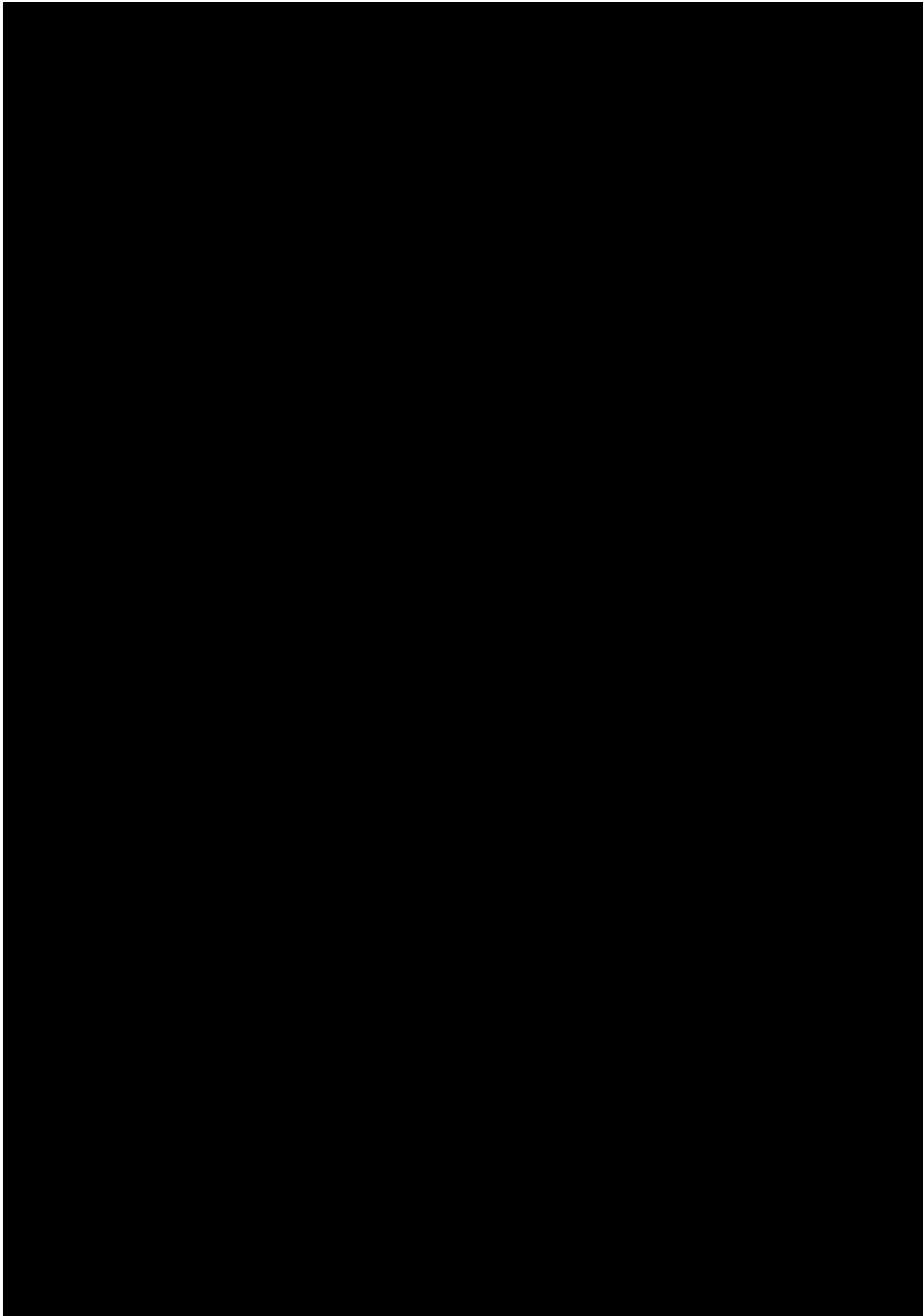


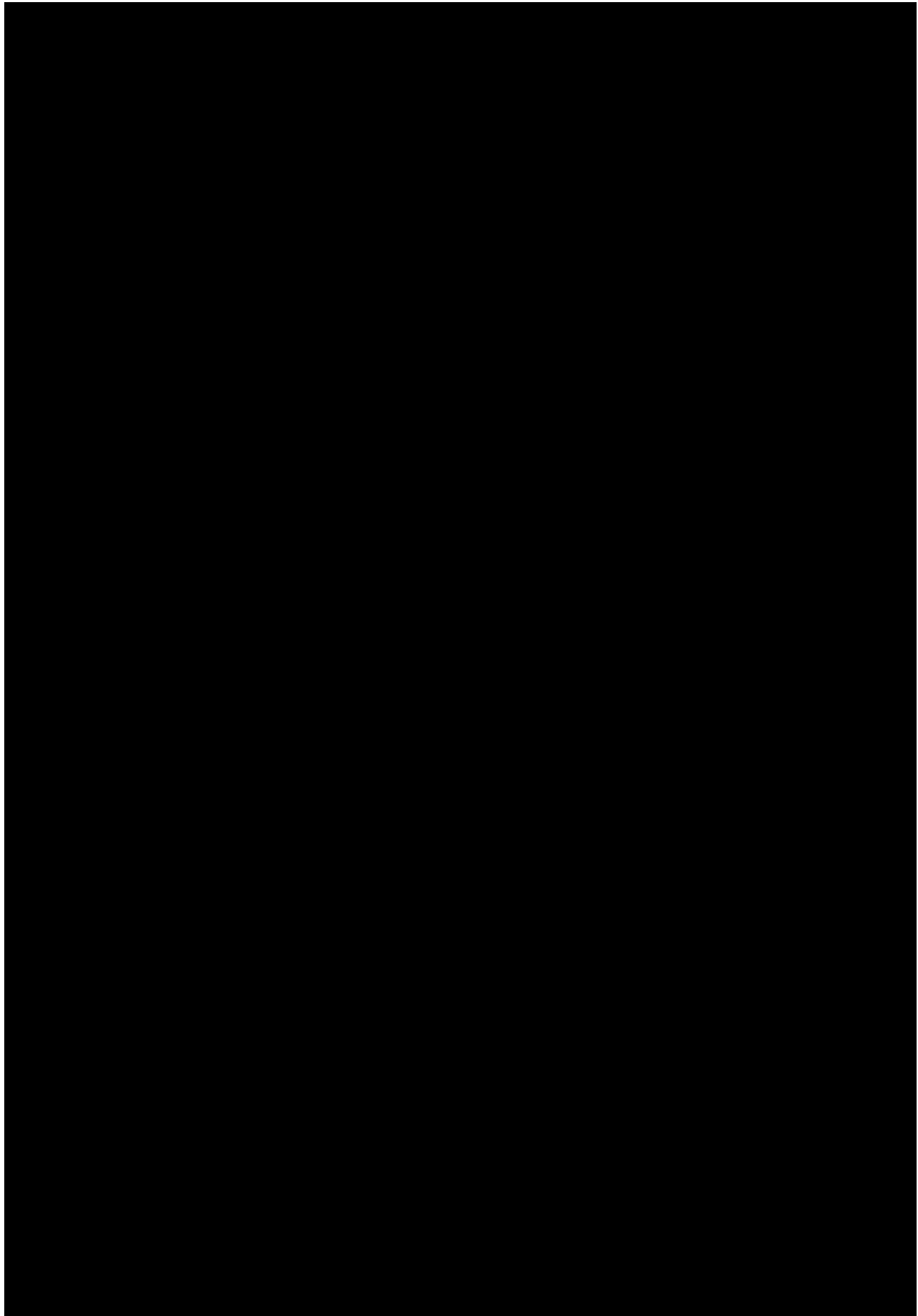


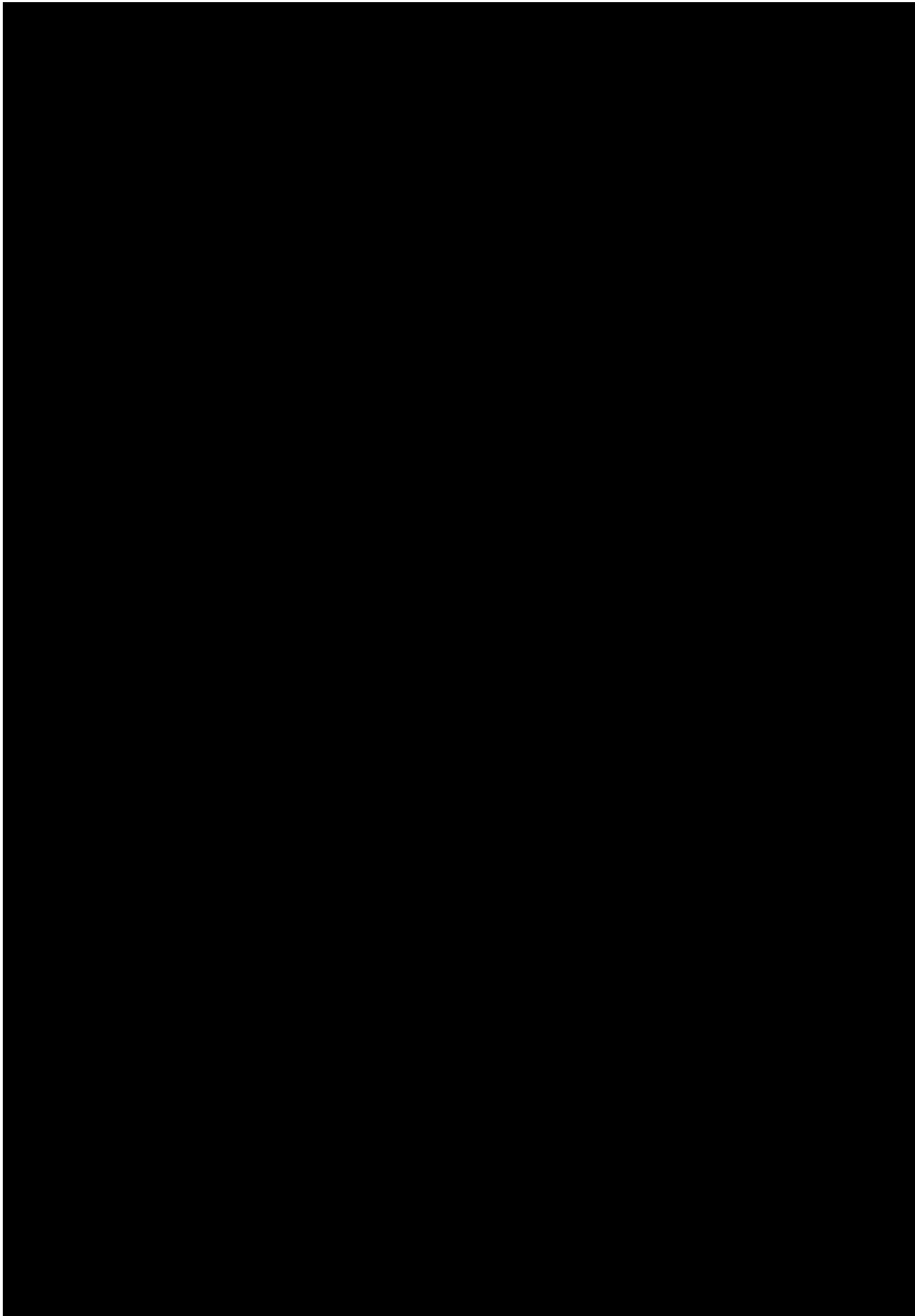


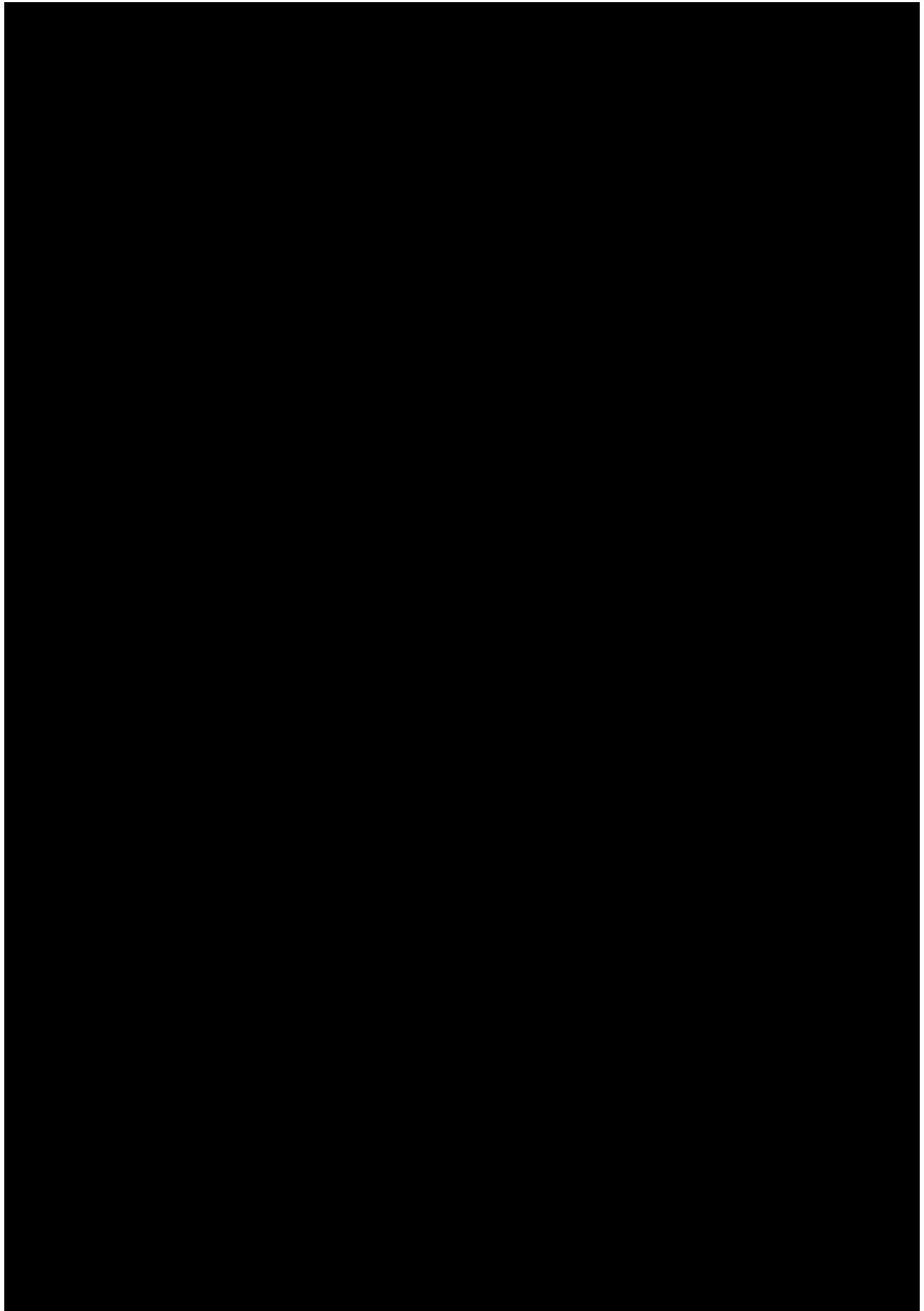


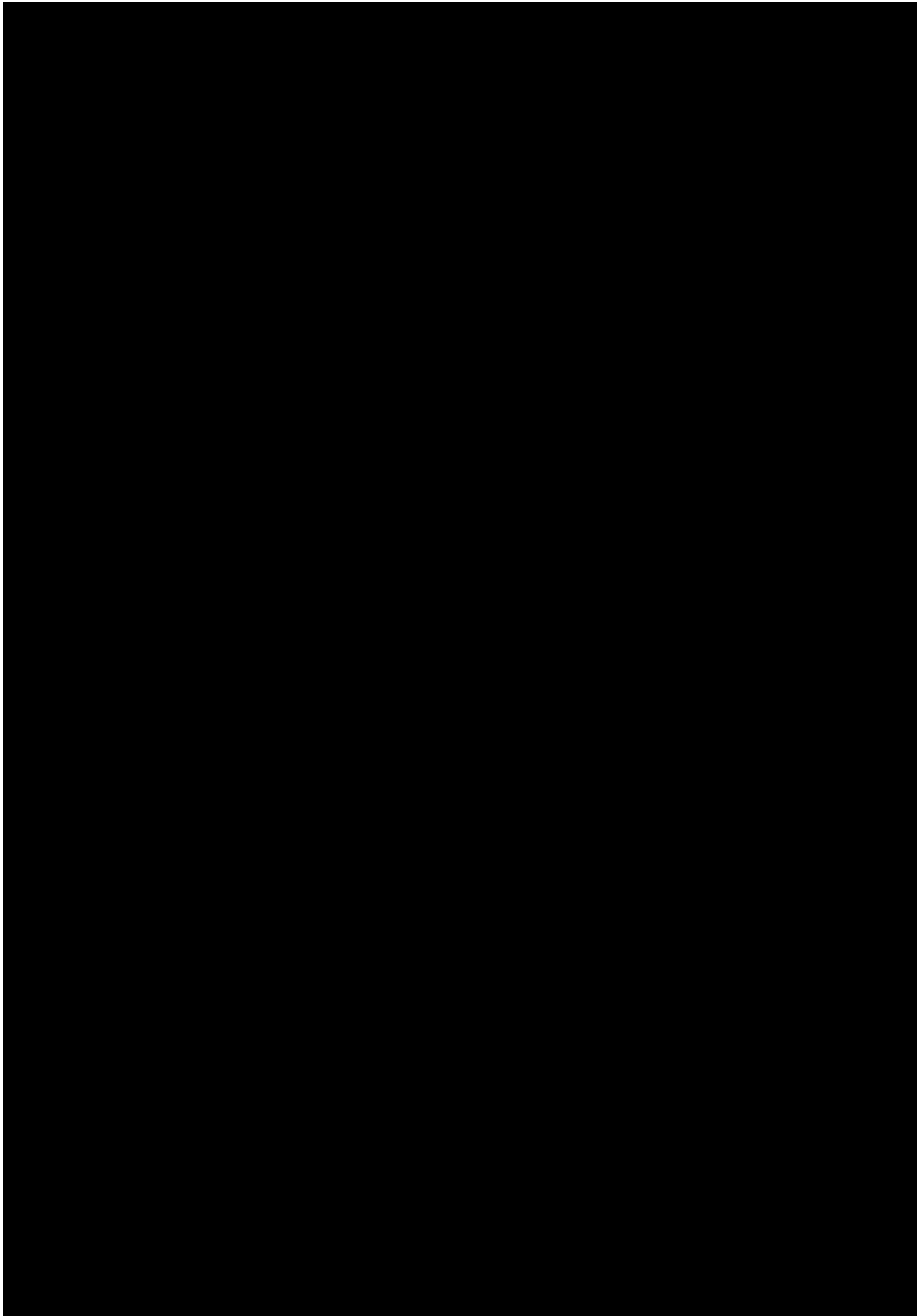


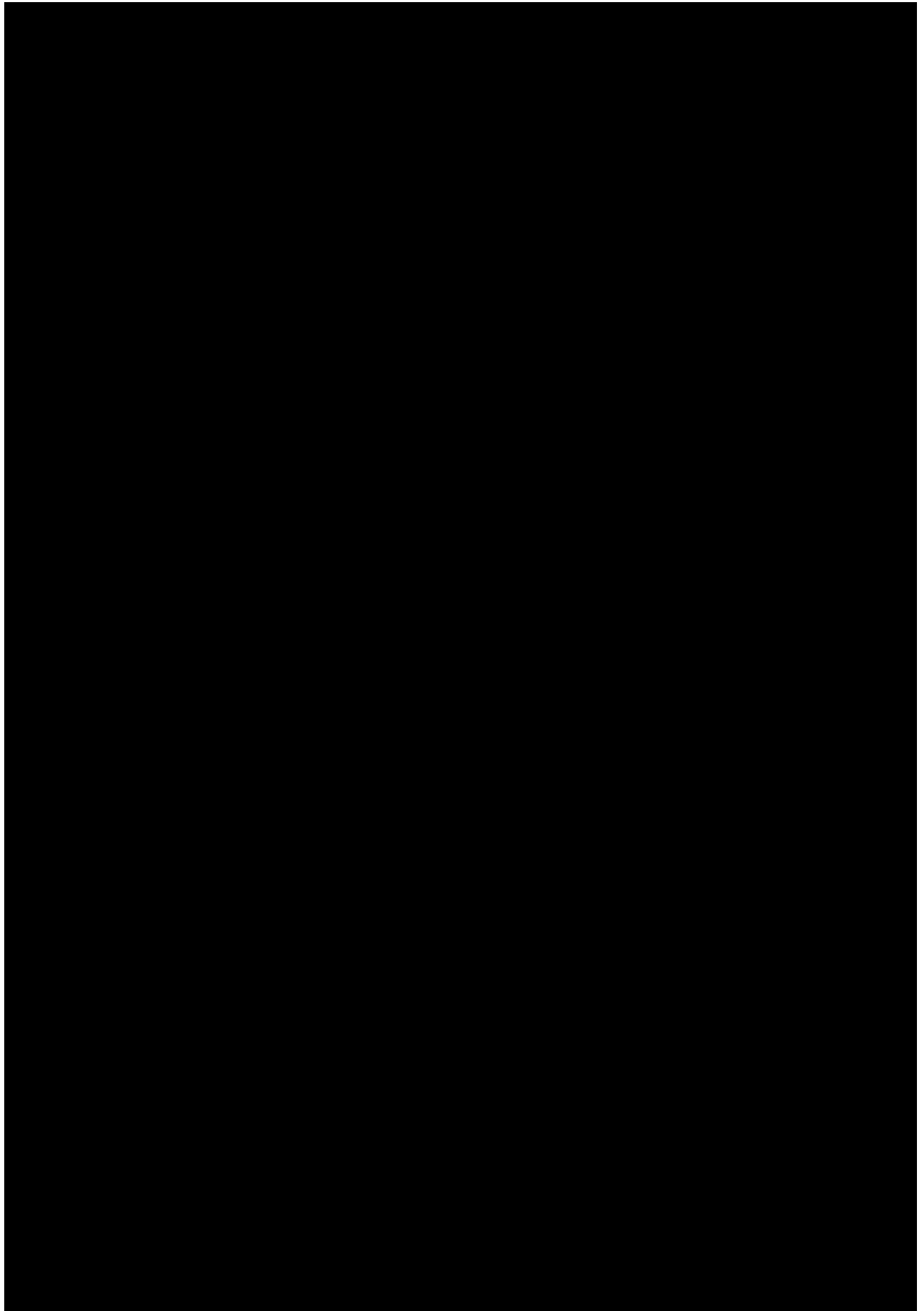


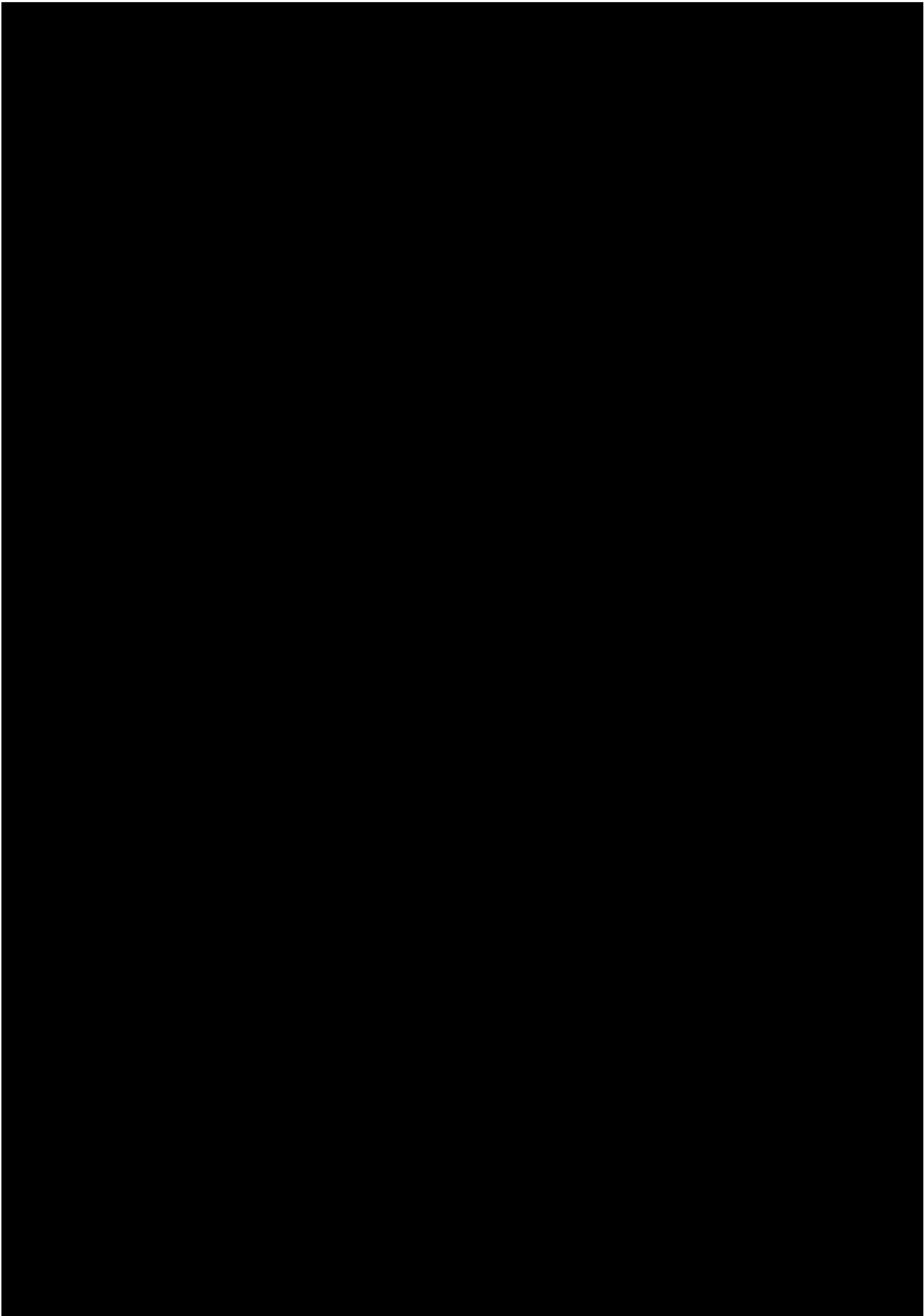


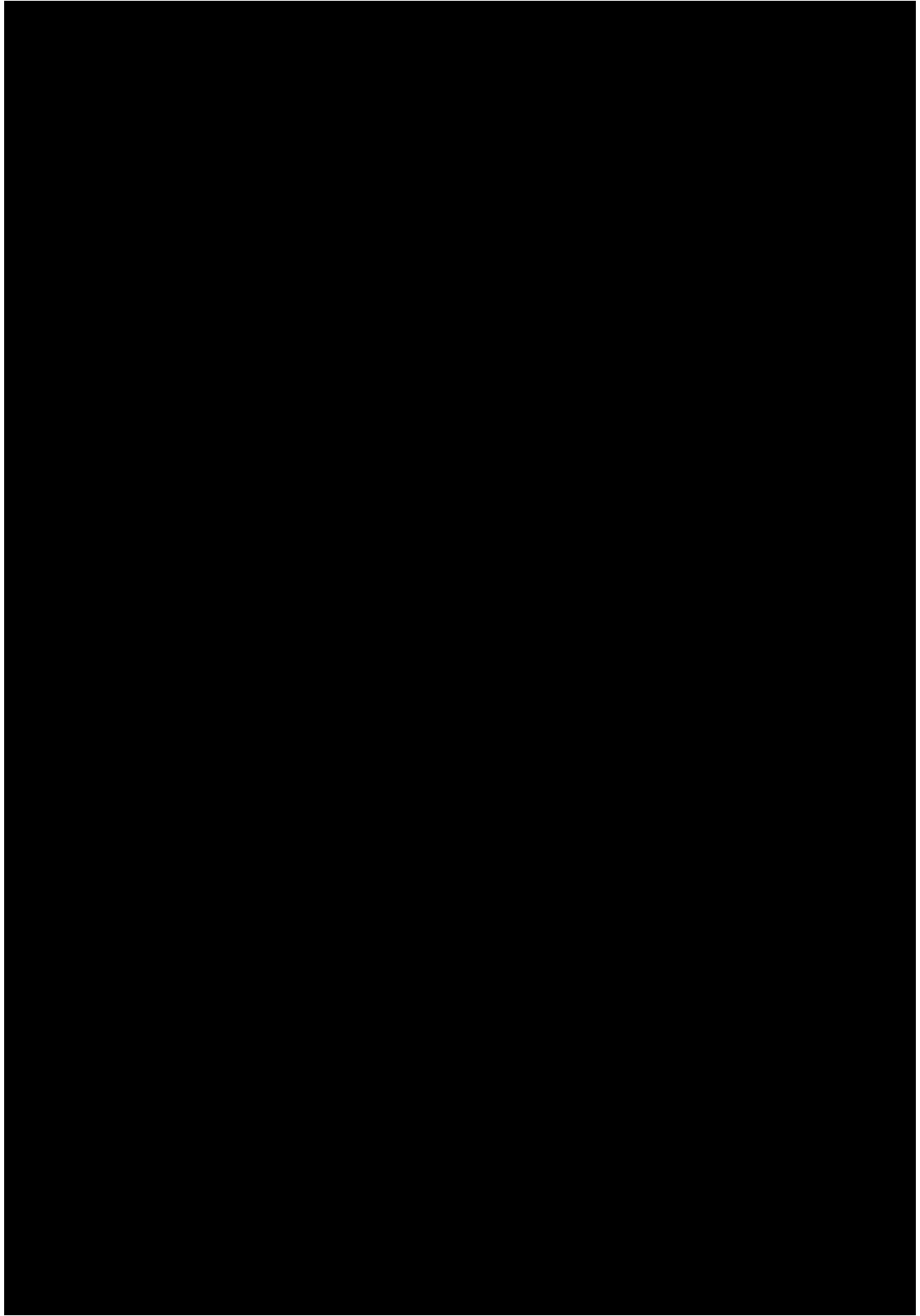


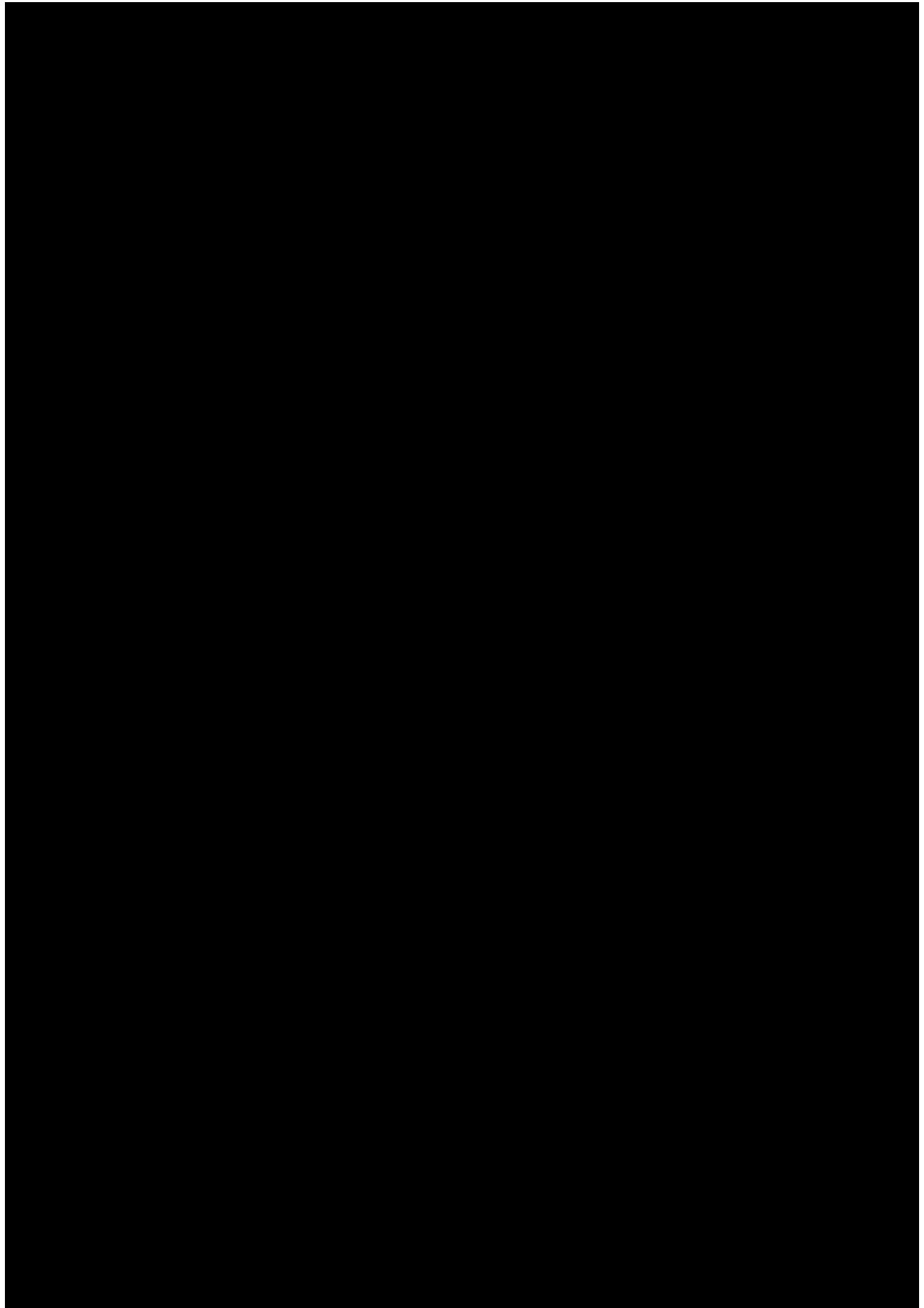


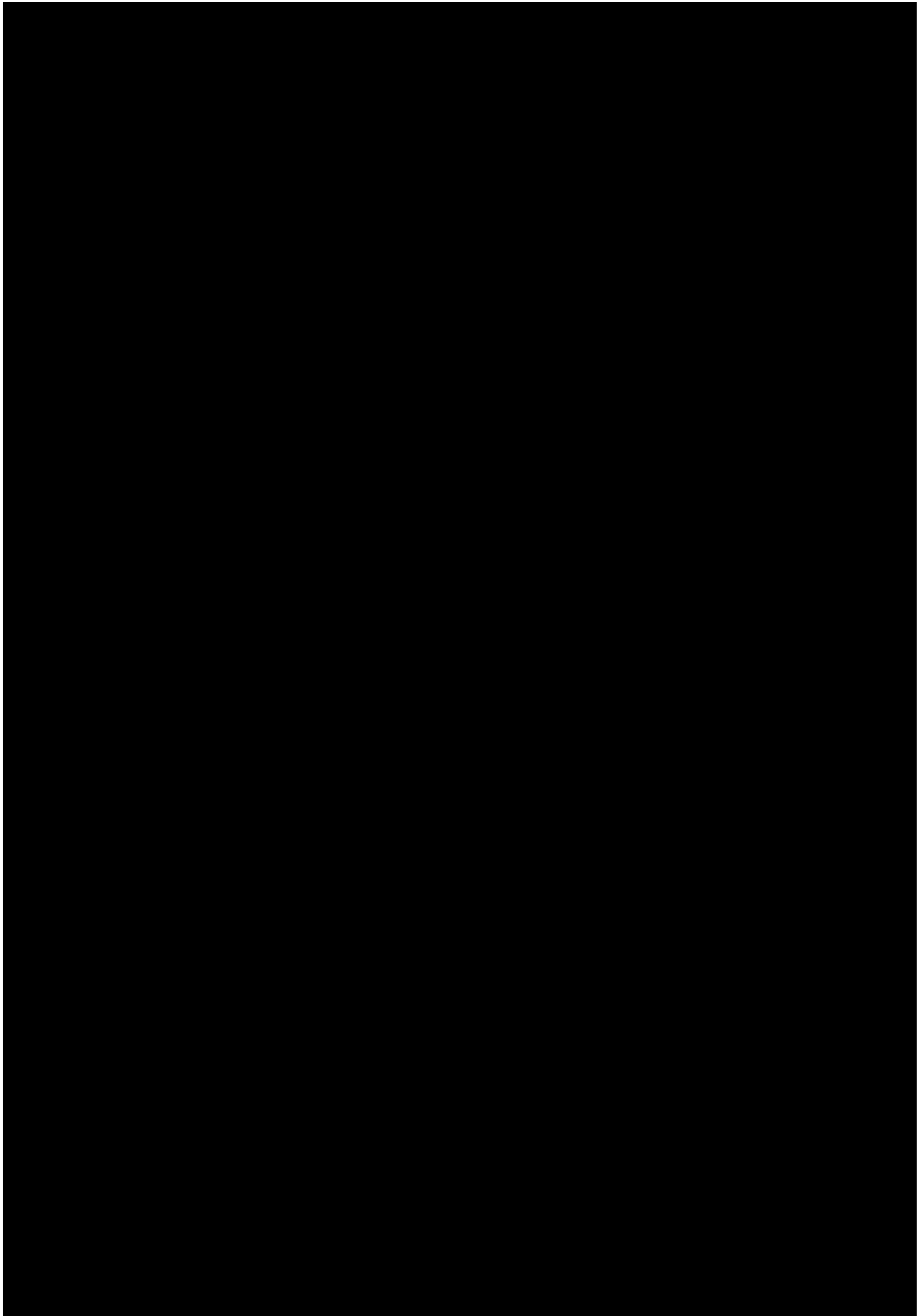


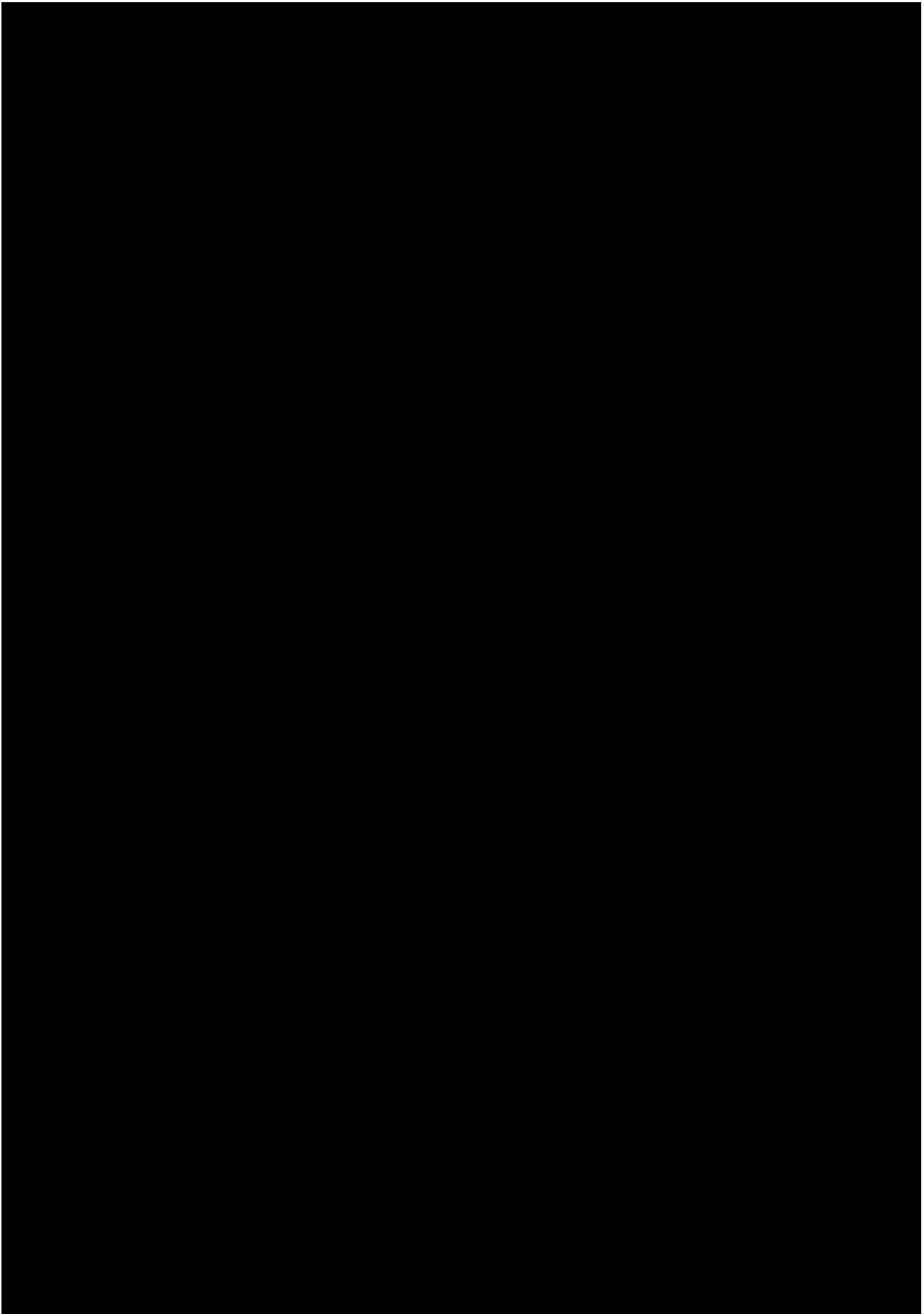


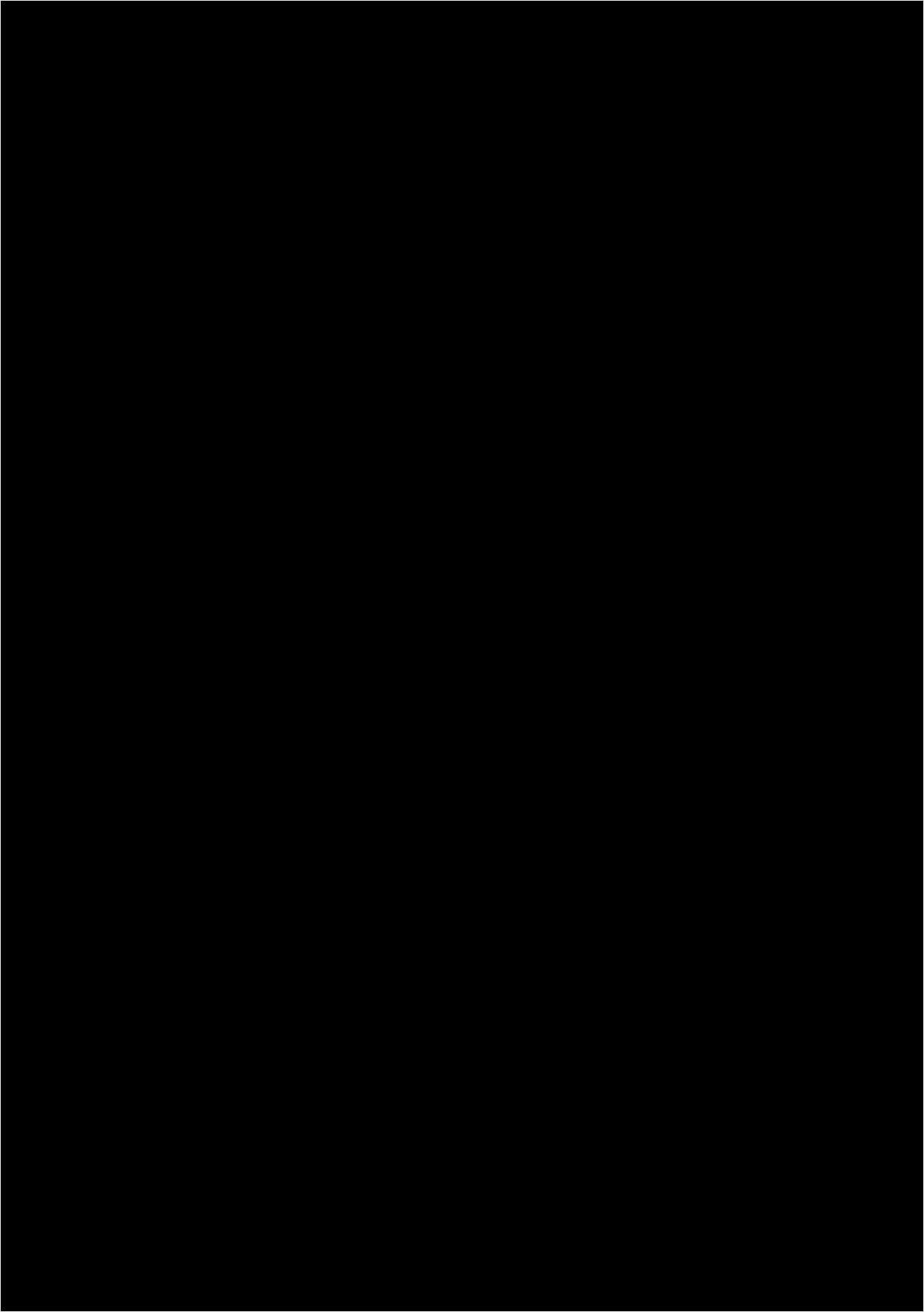


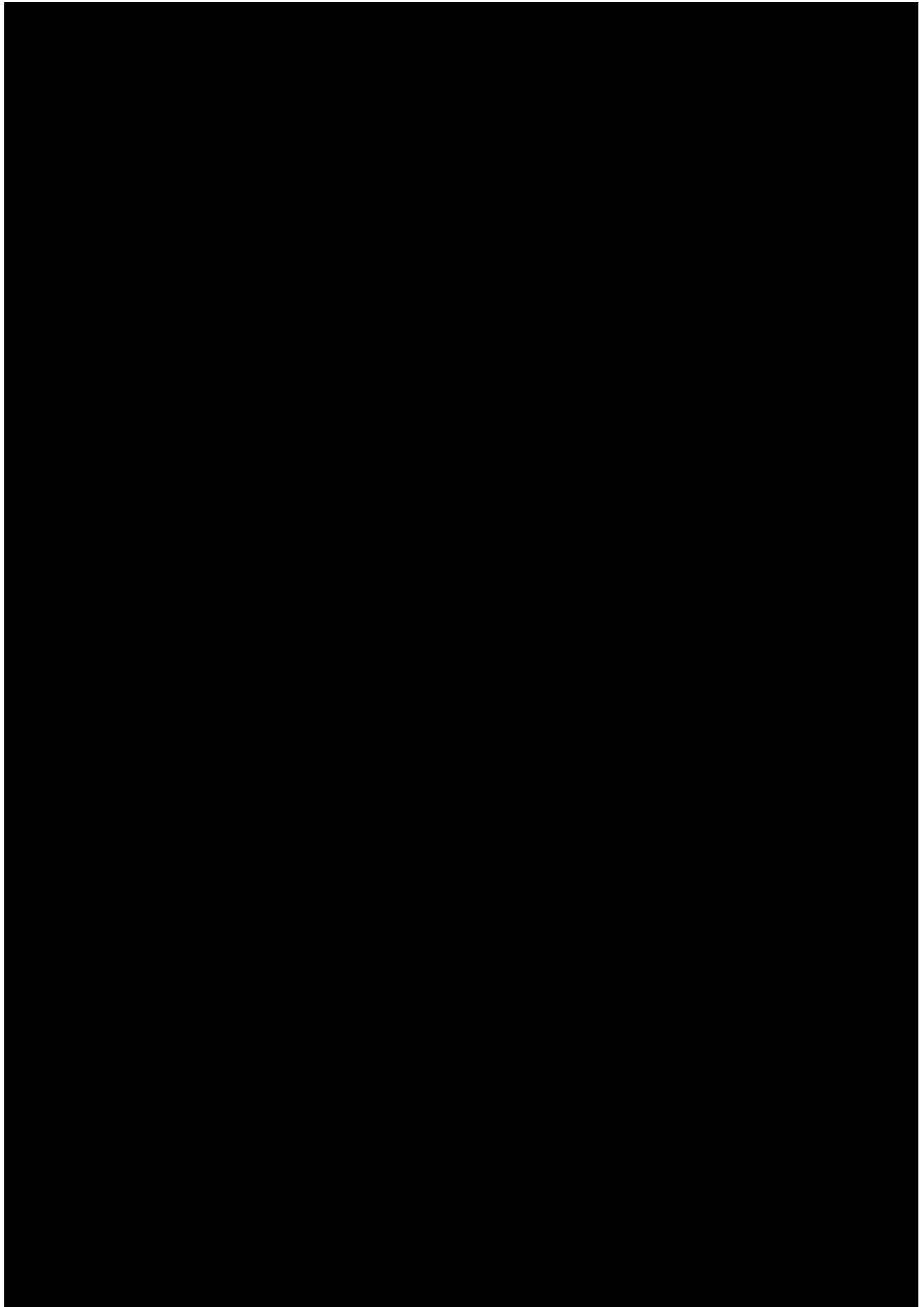


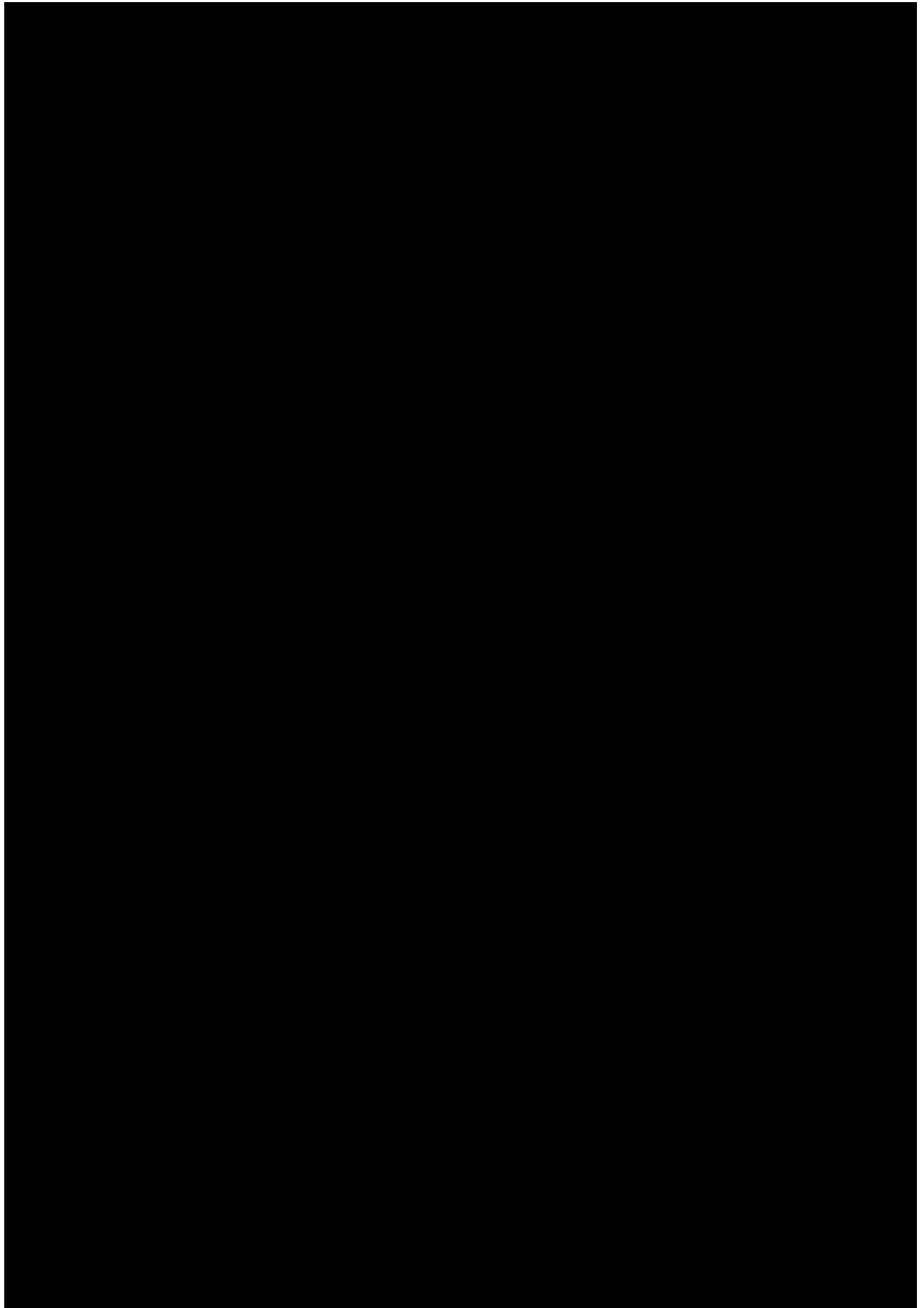












b. Process for Securing State Information



A-LIGN

MealSuite, Inc.

Type 2 SOC 2

2023



MEALSUITE

A-LIGN.COM

**REPORT ON MEALSUITE, INC.'S DESCRIPTION OF ITS SYSTEM AND ON THE
SUITABILITY OF THE DESIGN AND OPERATING EFFECTIVENESS OF ITS
CONTROLS RELEVANT TO SECURITY**

**Pursuant to Reporting on System and Organization Controls 2 (SOC 2)
Type 2 examination performed under AT-C 105 and AT-C 205**

February 1, 2023 to October 31, 2023

Table of Contents

SECTION 1 ASSERTION OF MEALSUIITE, INC. MANAGEMENT	1
SECTION 2 INDEPENDENT SERVICE AUDITOR'S REPORT.....	3
SECTION 3 MEALSUIITE, INC.'S DESCRIPTION OF ITS CLOUD-BASED FOODSERVICE SOFTWARE SERVICES SYSTEM THROUGHOUT THE PERIOD FEBRUARY 1, 2023 TO OCTOBER 31, 2023.....	7
OVERVIEW OF OPERATIONS	8
Company Background.....	8
Description of Services Provided	8
Principal Service Commitments and System Requirements	8
Components of the System	9
Boundaries of the System	13
RELEVANT ASPECTS OF THE CONTROL ENVIRONMENT, RISK ASSESSMENT PROCESS, INFORMATION AND COMMUNICATION, AND MONITORING	13
Control Environment.....	13
Risk Assessment Process	15
Information and Communications Systems	16
Monitoring Controls	16
Changes to the System Since the Last Review.....	16
Incidents Since the Last Review	17
Criteria Not Applicable to the System.....	17
Subservice Organizations	17
COMPLEMENTARY USER ENTITY CONTROLS	18
TRUST SERVICES CATEGORIES	19
SECTION 4 TRUST SERVICES CATEGORY, CRITERIA, RELATED CONTROLS, AND TESTS OF CONTROLS	20
GUIDANCE REGARDING TRUST SERVICES CATEGORY, CRITERIA, RELATED CONTROLS, AND TESTS OF CONTROLS	21
CONTROL ACTIVITIES SPECIFIED BY THE SERVICE ORGANIZATION.....	22
TRUST SERVICES CRITERIA FOR THE SECURITY CATEGORY	22

Proprietary and Confidential

ASSERTION OF MEALSUITE, INC. MANAGEMENT

November 15, 2023

We have prepared the description of MealSuite, Inc.'s ("MealSuite") health information security program for the Cloud-Based FoodService Software Services System (the "description") for user entities of the system as of October 31, 2023. We confirm, to the best of our knowledge and belief, that:

- a. Management's description fairly presents the health information security program for the Cloud-Based FoodService Software Services System as of October 31, 2023. The criteria we used in making this assertion were that the description:
 - i. fairly presents how the health information security program was designed and implemented to govern the security policies and practices supporting the Cloud-Based FoodService Software Services System
 - ii. describes the specified controls within the security program designed to achieve the security program's objectives
 - iii. does not omit or distort information relevant to the health information security program for the Cloud-Based FoodService Software Services System and may not include every aspect that an individual user entity may consider important in its own particular environment
- b. The health information security program governing the Cloud-Based FoodService Software Services System complied with applicable requirements of HIPAA and HITECH. The criteria we used in making this assertion were that:
 - i. management determined the applicable controls (the "controls") included in the health information security program
 - ii. the controls documented complied with the standard and implementation guidance for safeguards as defined by the HIPAA Security Rule including the following:
 - Administrative Safeguards
 - Physical Safeguards
 - Technical Safeguards
 - Organizational Requirements
 - Breach Notification
 - iii. the controls stated in the description were suitably designed and implemented as of October 31, 2023, to provide reasonable assurance that the applicable HIPAA and HITECH requirements would be met, if its controls operated effectively as of that date and if the subservice organization and user entities applied the complementary controls assumed in the design of MealSuite's controls as of that date.

Section 3 of this report includes MealSuite's description of the health information security program for the Cloud-Based FoodService Software Services System that is covered by this assertion.



Sean Rowe
President & CEO
MealSuite, Inc.



A-LIGN

INDEPENDENT SERVICE AUDITOR'S REPORT

To MealSuite, Inc.:

We have examined MealSuite's description of its health information security program for the MealSuite's Cloud-Based FoodService Software Services System listed in Section 3 (the "description"), and its health information security program governing the Cloud-Based FoodService Software Services System's compliance with applicable requirements of the Health Insurance Portability and Accountability Act Security Rule of 2003 ("HIPAA") and the Health Information Technology for Economic and Clinical Health Act ("HITECH"), enacted as part of the American Recovery and Reinvestment Act of 2009 ("HIPAA/HITECH requirements"). MealSuite's management is responsible for its assertion. Our responsibility is to express an opinion about MealSuite's compliance with the specified requirements based on our examination.

MealSuite uses Digital Realty Trust, Inc. ("Digital Realty" or "subservice organization") for data center hosting services. The description indicates that certain applicable HIPAA/HITECH requirements can only be met if controls at the subservice organization are suitably designed. The description presents MealSuite's system; its controls relevant to the applicable HIPAA/HITECH requirements; and the types of controls that the service organization expects to be implemented, and suitably designed at the subservice organization to meet certain applicable HIPAA/HITECH requirements. The description does not include any of the controls implemented at the subservice organization. Our examination did not extend to the services provided by the subservice organization.

Our examination was conducted in accordance with attestation standards established by the American Institute of Certified Public Accountants and, accordingly, included examining, on a test basis, evidence supporting the fairness of the presentation of the description and the design of MealSuite's health information security program for the Cloud-Based FoodService Software Services System and performing such other procedures as we considered necessary in the circumstances. Those standards require that we plan and perform the examination to obtain reasonable assurance about whether management's assertion about compliance with the specified requirements is fairly stated, in all material respects. An examination involves performing procedures to obtain evidence about whether management's assertion is fairly stated, in all material respects. The nature, timing, and extent of the procedures selected depend on our judgment, including an assessment of the risks of material misstatement of management's assertion, whether due to fraud or error. We believe that the evidence we obtained is sufficient and appropriate to provide a reasonable basis for our opinion.

Our examination does not provide a legal determination on MealSuite's compliance with the specified requirements.

We are required to be independent and to meet our other ethical responsibilities in accordance with relevant ethical requirements relating to the examination engagement.

A-LIGN ASSURANCE did not perform procedures regarding the operating effectiveness of the controls stated in the description and, accordingly, do not express an opinion thereon. Because of their nature, controls at a service organization may not prevent, or detect and correct, all errors or omissions relevant to meeting the applicable HIPAA/HITECH requirements. Also, the projection to the future of any evaluation of the fairness of the presentation of the description or conclusions about the suitability of the design or operating effectiveness of the controls to meet the applicable HIPAA/HITECH requirements is subject to the risks that the system may change or that controls at a service organization may become inadequate or fail.

In our opinion, in all material respects, based on the criteria described in MealSuite's assertion in Section 1:

- a. The description fairly presents the health information security program for the Cloud-Based FoodService Software Services System that was designed and implemented as of October 31, 2023;
- b. The health information security program governing the Cloud-Based FoodService Software Services System complied with applicable requirements of HIPAA and HITECH; and
- c. the controls stated in MealSuite's description were suitably designed and implemented as of October 31, 2023, to provide reasonable assurance that the applicable HIPAA and HITECH requirements would be met, if its controls operated effectively as of that date and if the subservice organization and user entities applied the complementary controls assumed in the design of MealSuite's controls as of that date.

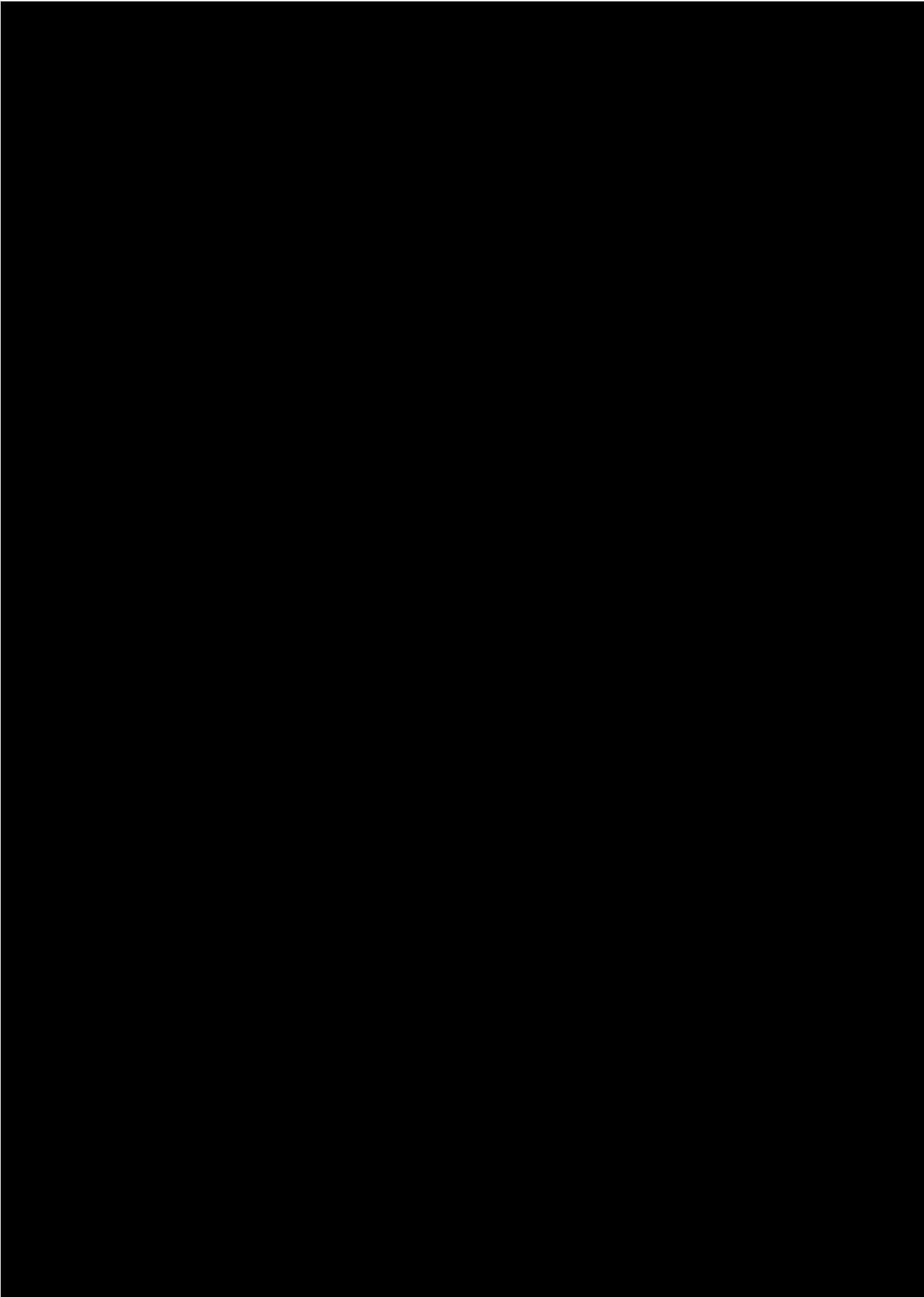
This report is intended solely for the information and use of MealSuite; user entities of MealSuite's Cloud-Based FoodService Software Services System as of October 31, 2023; and prospective user entities, independent auditors and practitioners providing services to such user entities, and regulators who have sufficient knowledge and understanding of the following:

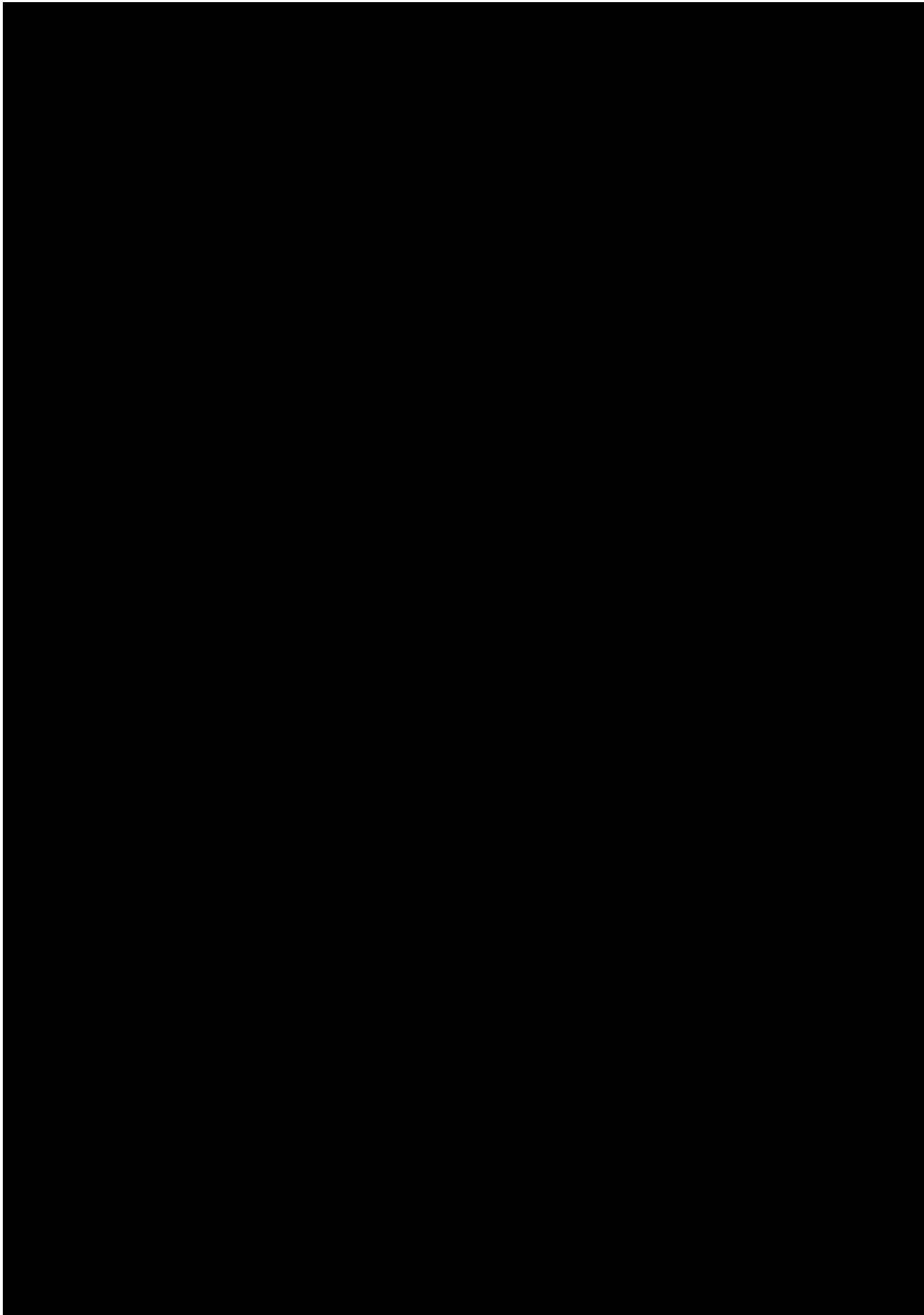
- The nature of the service provided by the service organization
- How the service organization's system interacts with user entities, the subservice organization, or other parties
- Internal control and its limitations
- Complementary user-entity controls and complementary subservice organization controls and how they interact with related controls at the service organization to meet the HIPAA/HITECH requirements
- The HIPAA/HITECH requirements
- The risks that may threaten the achievement of the HIPAA/HITECH requirements and how controls address those risks

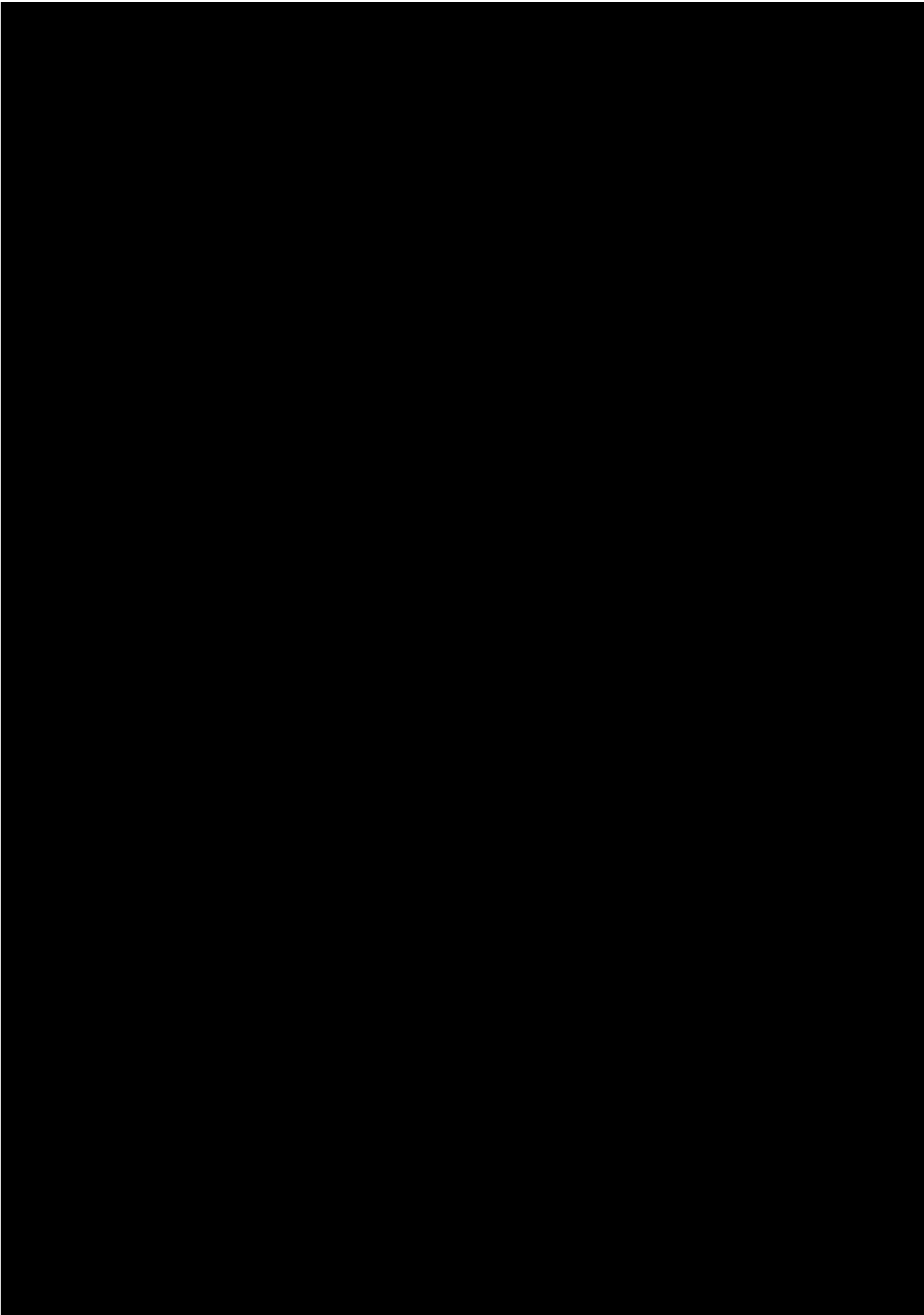
This report is not intended to be and should not be used by anyone other than these specified parties.

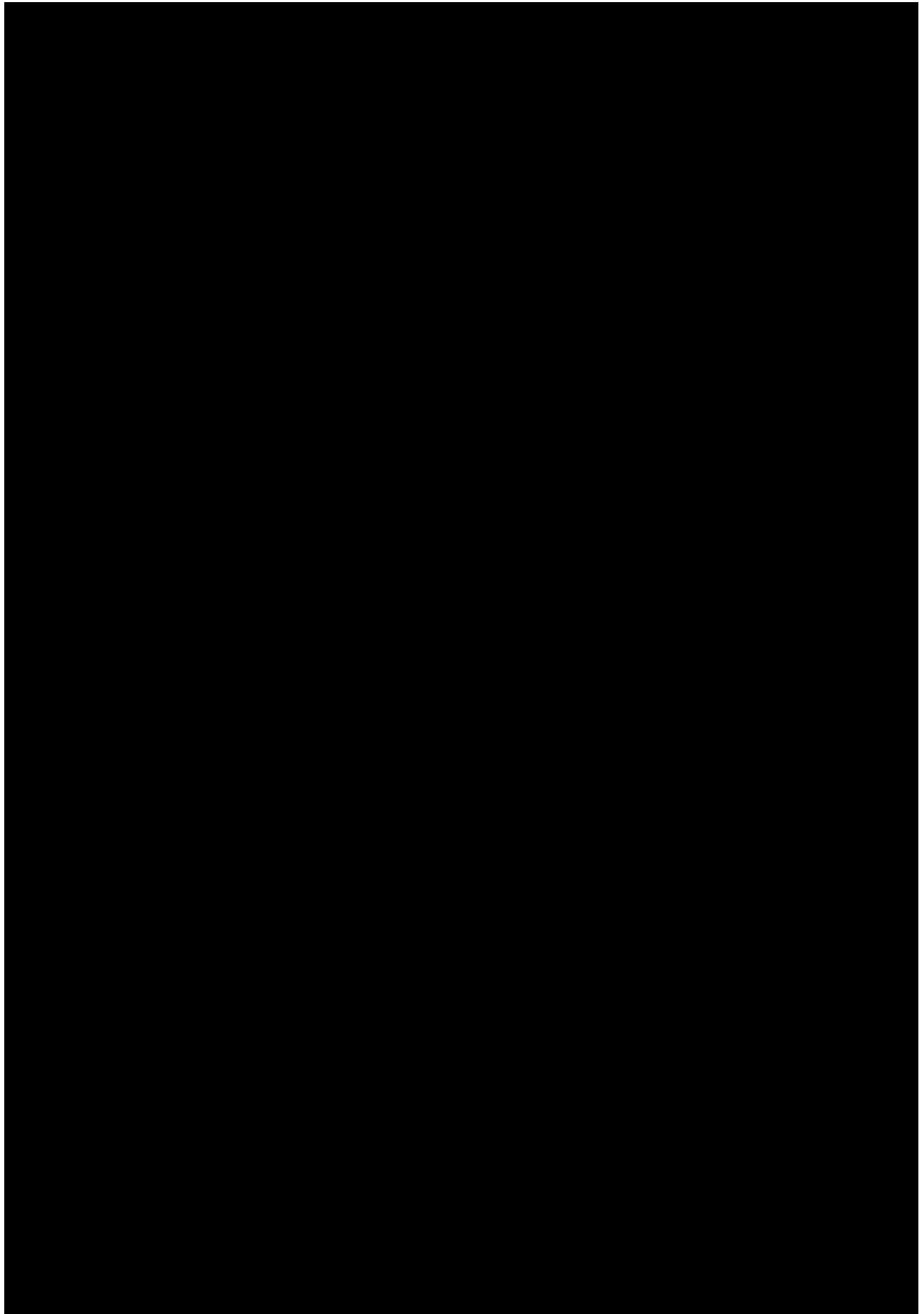
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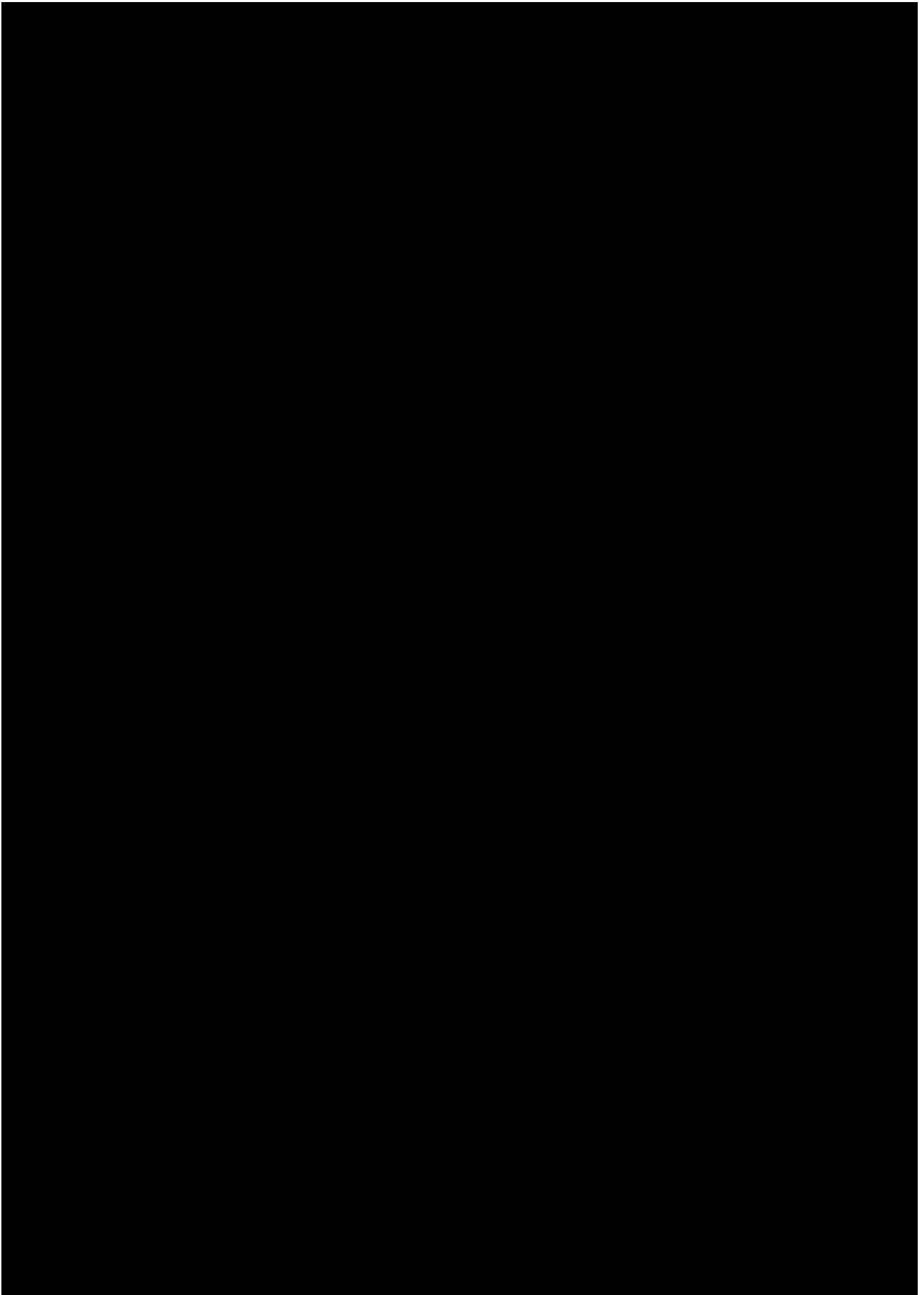
Tampa, Florida
November 15, 2023

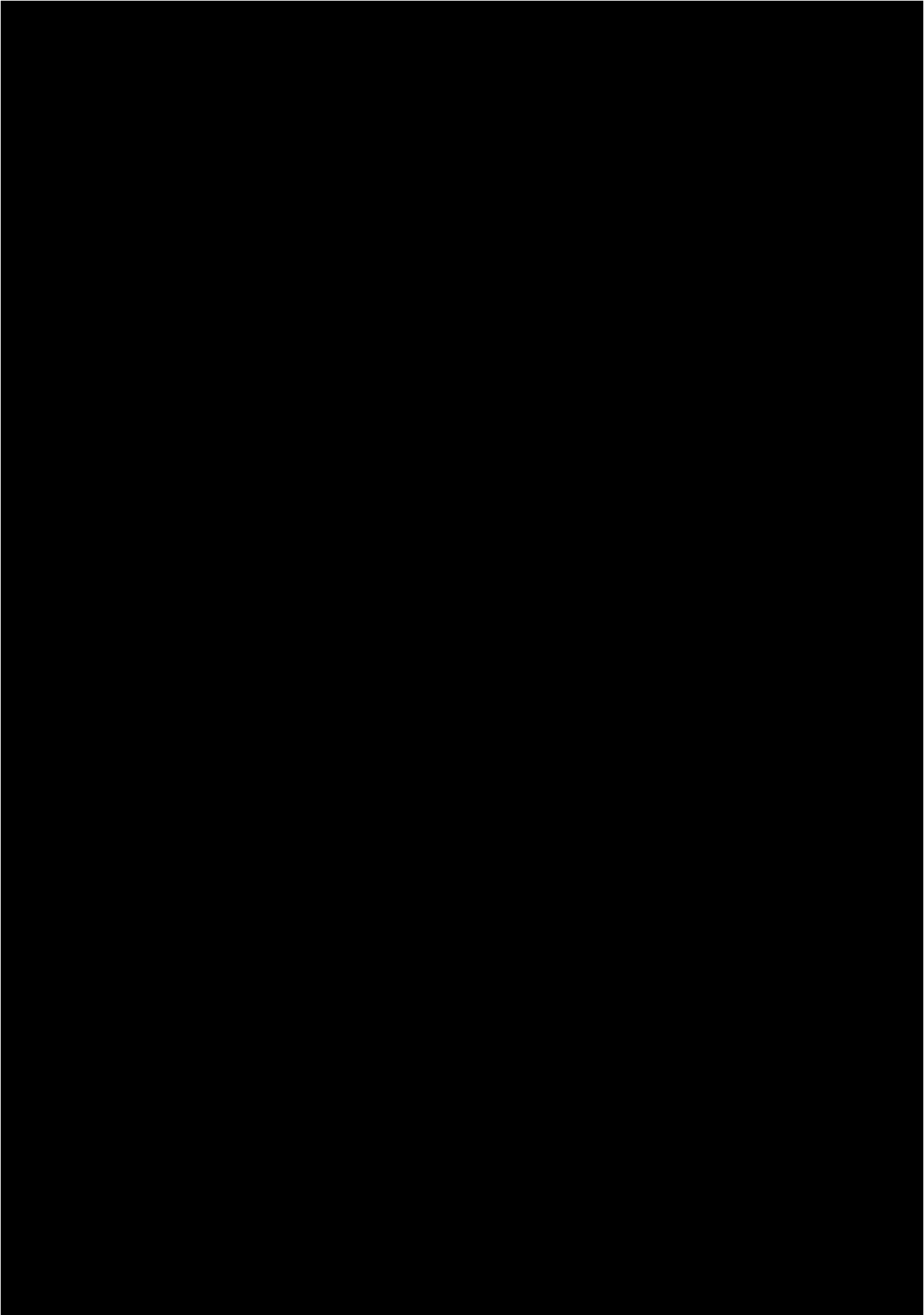


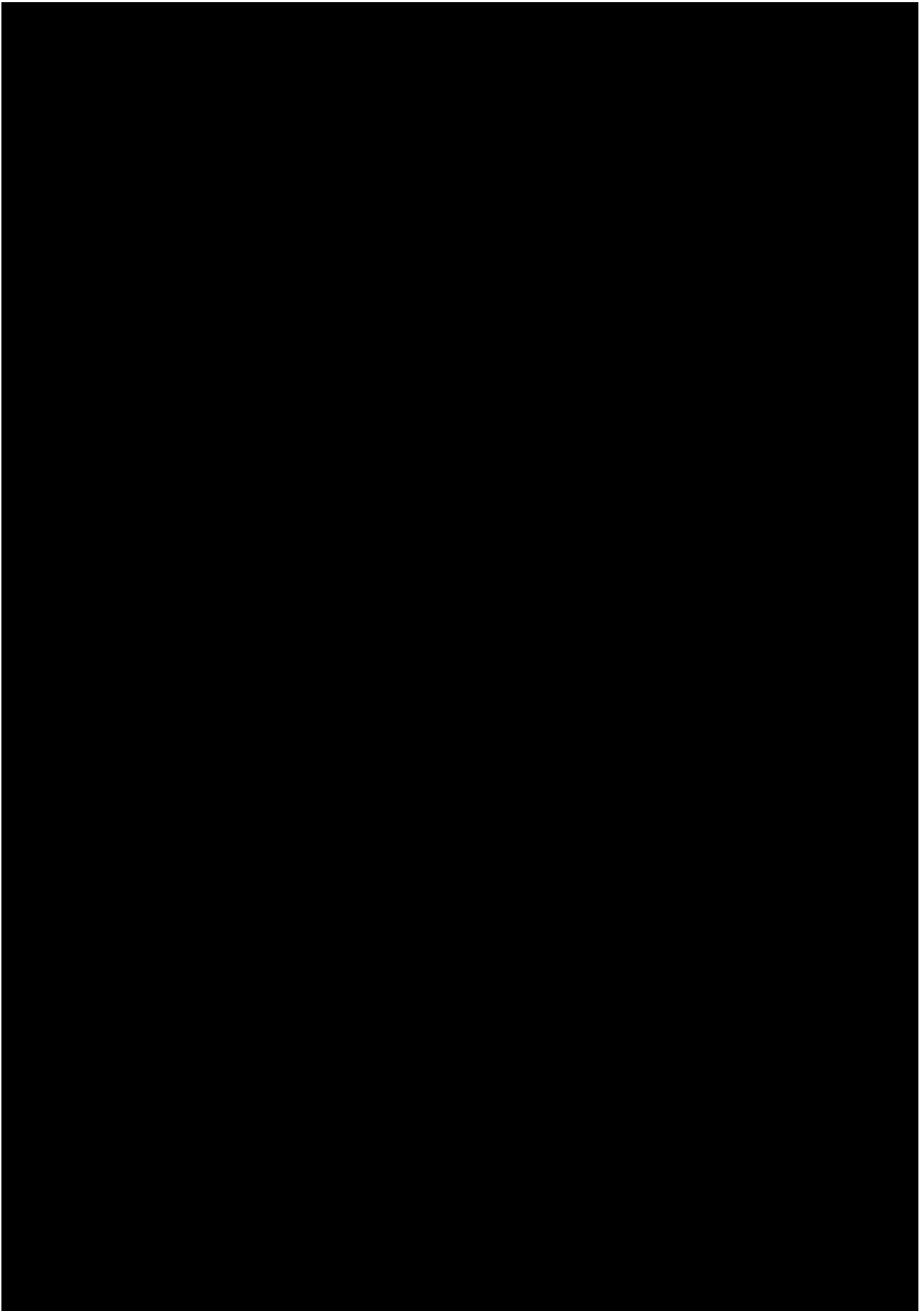


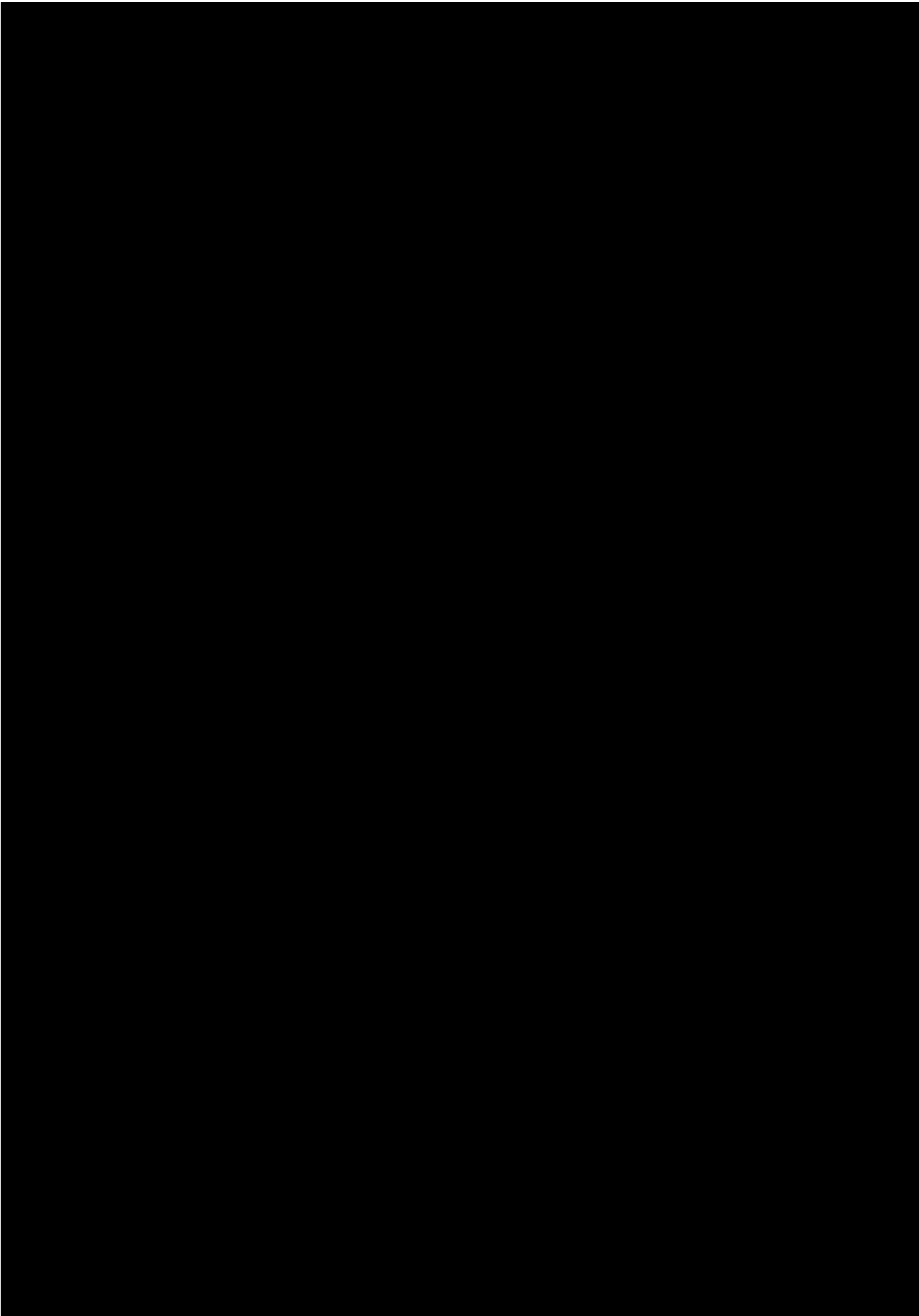


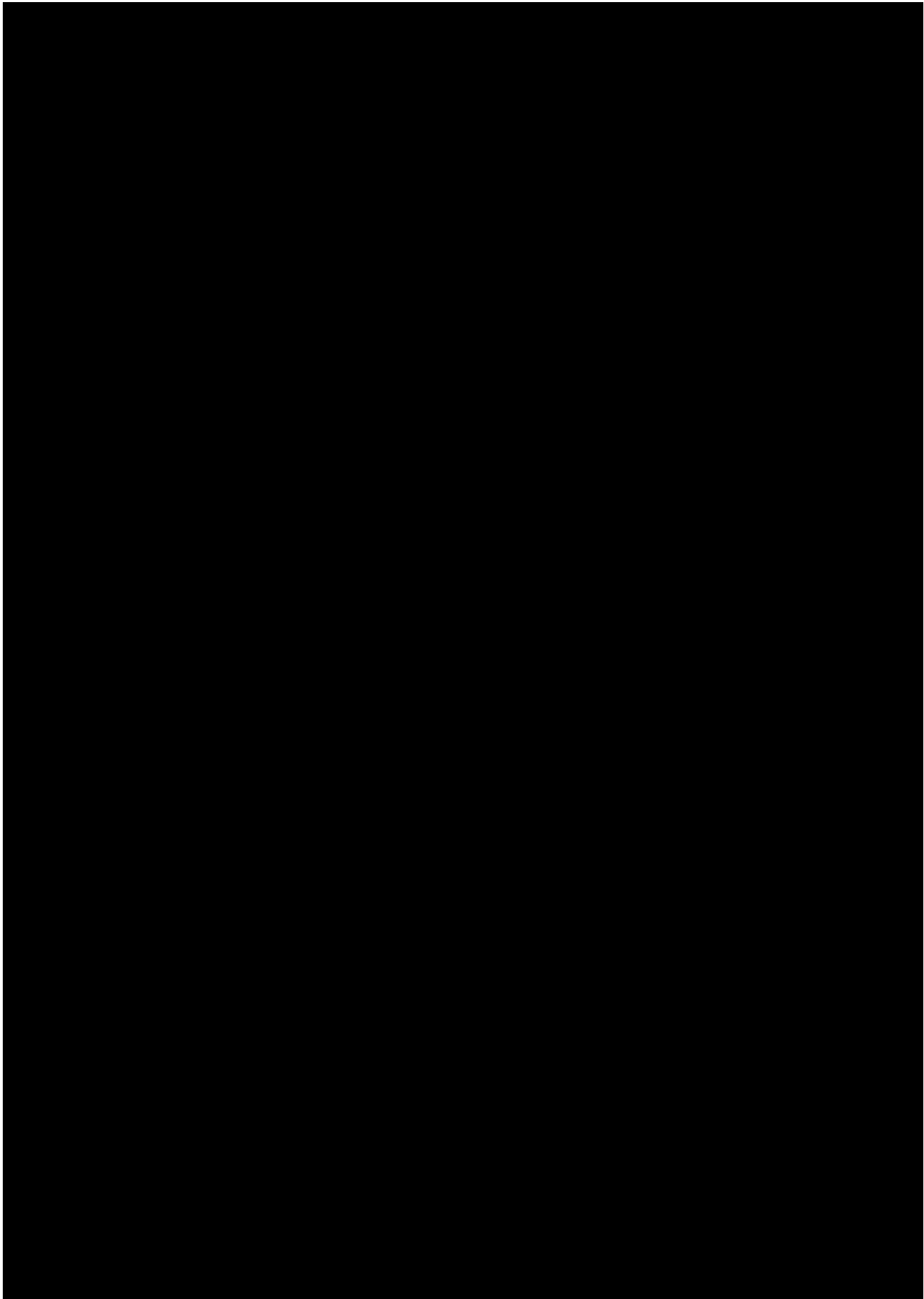


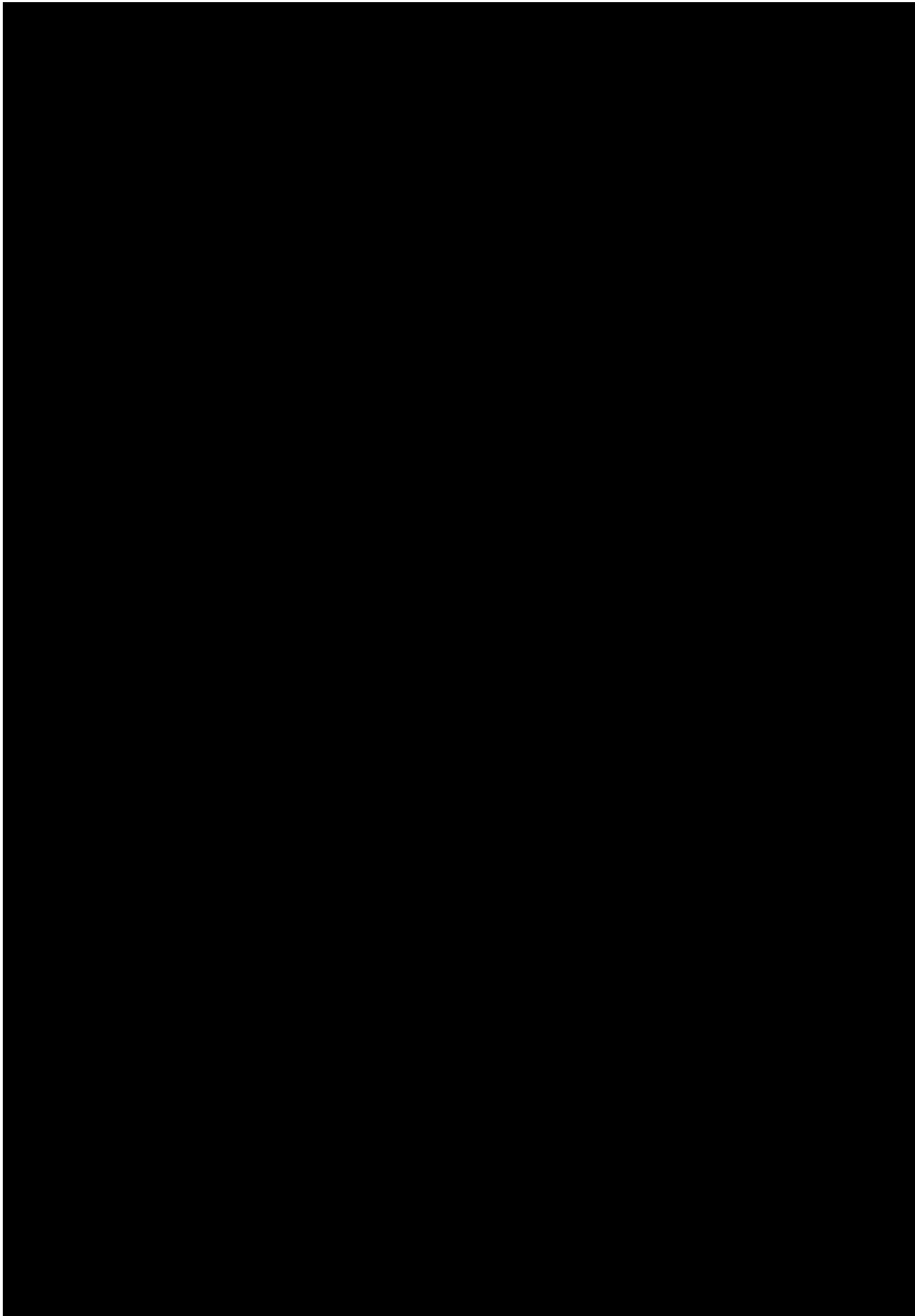


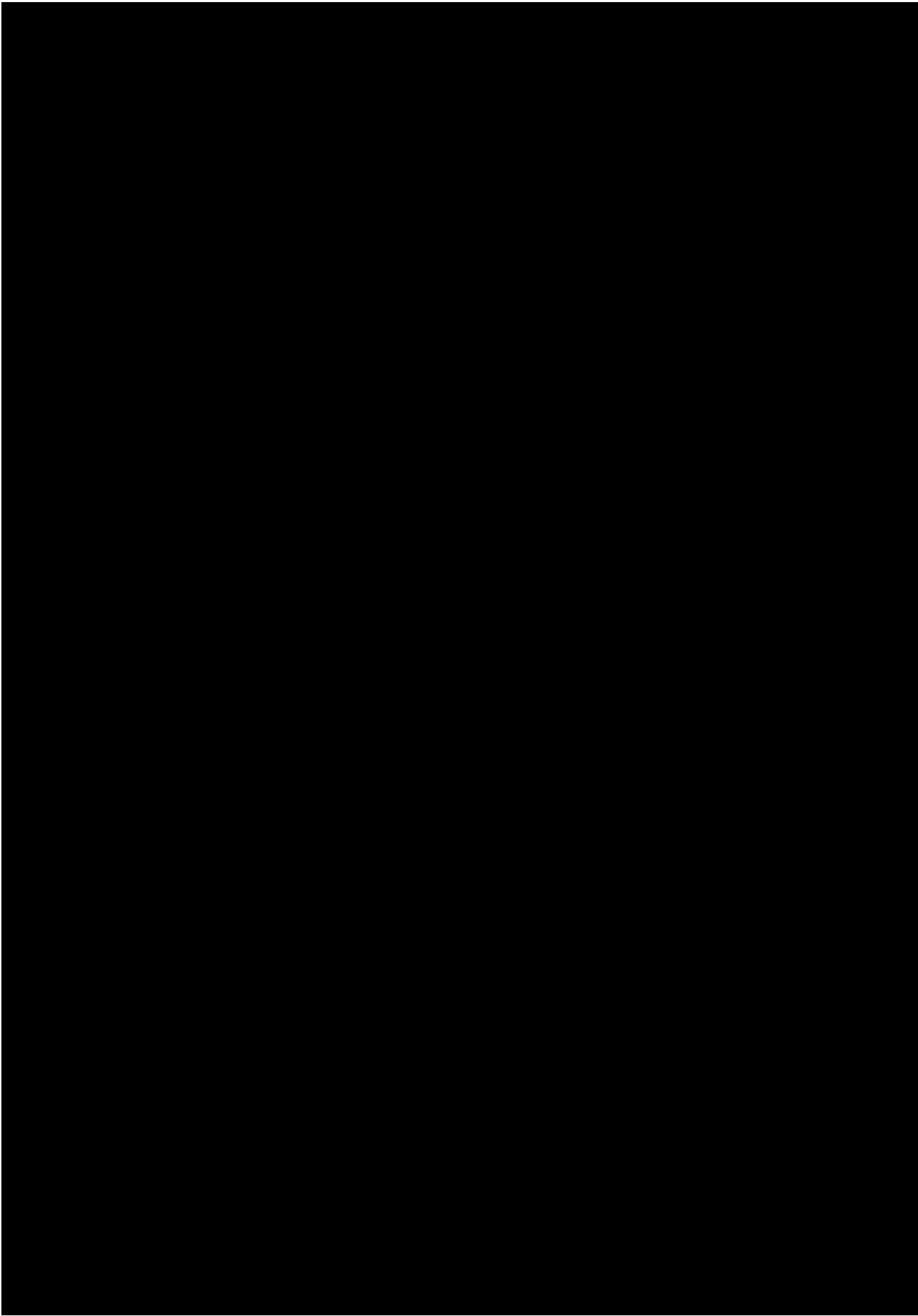


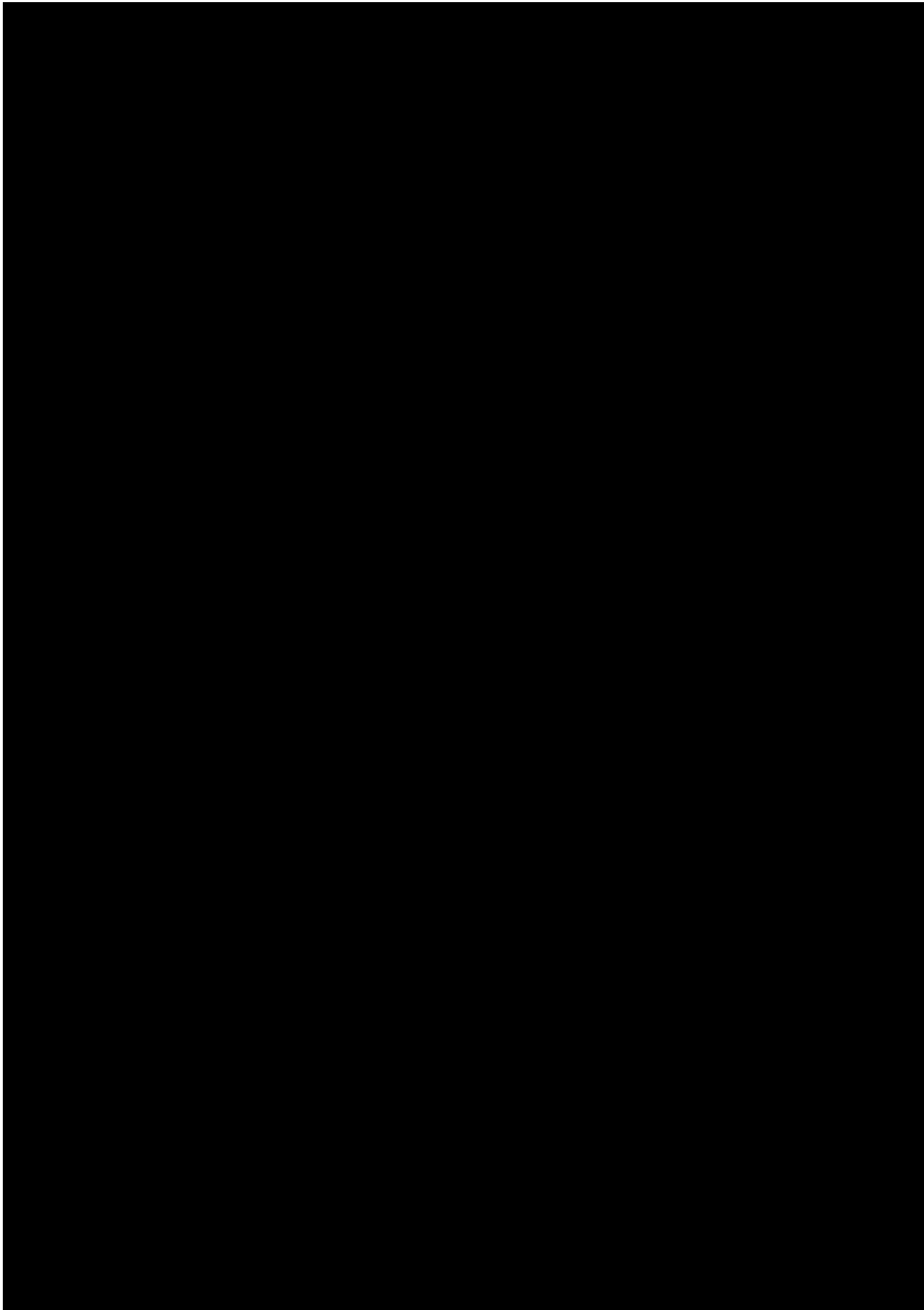














Supplemental Information - Attachment F

1 SoW Section A - Overview of Contractor Responsibilities

FSSA Vision	Cura's Alignment
All Hoosiers live in fully engaged communities and reach their greatest emotional, mental and physical well-being	<i>Cura provides an interactive food service hospitality program that stresses the significance of patient experience in an exceptional and caring dining environment.</i>

FSSA Mission	Cura's Alignment
To compassionately serve our diverse community of Hoosiers by dismantling long-standing, persistent inequity through deliberate human services system improvement	<i>Our teams seek to understand and empathize with others while demonstrating compassion in our behaviors with patients, family, and staff members</i>

FSSA Values	Cura's Alignment
Excellence: To execute operational programming that is consistent and reliable, with ongoing outcomes evaluation. This includes a commitment to identify gaps and change systems that do not promote equity. In addition, excellence requires a commitment to continuous education and community engagement.	<i>Excellence: We strive for the highest quality in all processes, people, and procedures.</i>
Integrity: To establish the highest level of trust both internally and externally through honest, transparent and accountable interactions and communications	<i>Integrity: We do what is right, even when nobody is watching.</i>
Innovation: To encourage bold approaches to problem solving, allowing for failure, embracing change and inspiring creative solutions.	<i>Open to Innovation: We actively seek to implement new ideas, technologies, partnerships, and processes that may improve the resident experience.</i>
Compassion: To be present in the moment, exemplifying kindness and empathy, with recognition of adverse traumatic experiences in system design and personal interactions.	<i>Compassion: We seek to understand and empathize with others while demonstrating compassion in our behavior with patients, family members, and team members.</i>

FSSA Values	Cura's Alignment
Resilience: To withstand and recalibrate when faced with adversity.	<i>Continuous Improvement: We identify opportunities to increase efficiency and enhance the patient's experience at every level.</i>
Purpose: To take action driven by mission, goals and outcomes.	<i>Social Accountability: We support the needs of our greater community through service.</i>
Inclusion: To create a safe environment where honest dialogue leads to mutual understanding and recognition of our biases. To use feedback to drive improvements in our internal activities, hiring and promotion processes, external expectations and modeling of behavior. Diverse cultures, perspectives and ideas are the basis for agency growth.	<i>Diversity as Strength: We celebrate the value of differences and ideas among people, cultures, and practices and we embrace diversity to strengthen performance.</i>
Dignity: To respect the inherent value and worth of each person through all forms of interactions, including policy and funding.	<i>Respect: We recognize the value and dignity of all people, and we demonstrate respect and professionalism in every interaction with residents, team members, and family members.</i>

COMpletely

Satisfied

Behavioral Health

Completely Satisfied is
Cura Hospitality's signature
service philosophy.

We strive to enhance life around great
food for patients, staff, and guests
through dining experiences.

*Our intention is to customize
services to Behavioral Health
expectations, remain responsive
with high-touch corporate
support, and deliver
the best value.*

*In all facets, we will be guided by
our core care of the soul to
Completely Satisfy, and increase
patient satisfaction scores.*

Patient Commitment

- Personalized service, one patient at a time approach
- Recognized preferences and individualized needs respected
- Supportive and interactive food service hospitality
- Corrective action and service recovery to ensure patient satisfaction
- Compassion and empathy, patients are served with dignity and without judgement

Partner Commitment

- Reducing turnover cost by implementing a program that has safeguards and satisfaction measures in place as its core components
- Compliance readiness including individualized Behavioral Health training
- Creating a dining experience with fresh meals prepared and served in an exceptional manner
- Enhancing the overall service culture through mandatory service training for all Indiana State System Employees
- Accentuating and supporting client goals as a vested partner



cura
hospitality

cura
hospitality

Cura Hospitality built our entire value proposition on a foundation that is steeped in both stellar customer service and fiscal responsibility while elevating the dining experience for Behavioral Health patients.

Every meal presents an opportunity to exceed expectations and provide satisfaction through the healing journey.

The Completely Satisfied Approach

Milestone 1

Providing the Completely Satisfied Experience in Behavioral Health

- Completely Satisfied Mindset
- Service in Behavioral Health
- Organizational Mission, Vision, Values
- Cura Standards of Behavior
- Recruitment Tools
- Recognition Tools

November 2024

Milestone 2

Service Excellence for Behavioral Health

- Service Excellence 101 Education
- Cura Hospitality Pledge
- AIDET / Greeting Training
- Cura FRESH Culinary Standards
- Feedback Tools
- Service Recovery Training

February 2025

Milestone 3

Meal Service Standards for Behavioral Health

- Tray Guidance
- Tray Audits
- Leadership Rounding
- Celebration Tray Cards
- Nutrition Education
- Cura Culinary College

April 2025

Milestone 4

Engaging Patients Through Dining in Behavioral Health

- Nutrition & Wellness Activities
- Promotional Standards
- With Love Cura Campaign
- Cura FRESH Culinary Standards
- Welcome Cards & Packages

June 2025

Training will be reinforced in Daily Huddles and through designated training opportunities for all hourly employees. This training will be part of the new hire on-boarding requirement.

The Completely Satisfied program is reviewed annually with the expectation of additional tools and resources for development in 2026 and beyond.



PRESS RELEASE/FOR IMMEDIATE RELEASE

Contact: Grace Hoyer, Manager of Public Relations
Phone: 610-349-0844; ghoyer@curahospitality.com

Cura Hospitality Launches Completely Satisfied Behavioral Health

Customer Service Platform Enhances Patient and Client Experiences

Canonsburg, PA, September 2024 -- Cura Hospitality, an industry leader in behavioral health dining services, is proud to launch "Completely Satisfied Behavioral Health," a customer service platform that exceeds expectations through a one patient at a time approach, and more importantly, increases patient satisfaction through a healing journey...all while supporting client goals.

"Through a series of milestones that supports patient, employee and partner commitments, Completely Satisfied offers powerful tools and awareness training to ensure successful outcomes in this environment," says Cura President Trish Spellman.

Associates who complete Cura's **SERVICE EXCELLENCE** training will experience a greater understanding on how to serve in an exceptional manner. Server etiquette training helps associates embrace the physical aspects of the job such as presenting food and creating visually-appealing trays with festive service ware, décor and even puzzles to help stimulate mental speed and improve short-term memory.



Service standards will also focus on continuing traditions. Patients who transfer to a behavioral health facility should never experience a sense of loss in missing special events, celebrating holidays or the change in seasons. Theme meals, décor and even balloon arches, will turn an ordinary day into a celebration.

MEAL SERVICE STANDARDS enhances the patient food experience by preparing fresh meals, recognize food preferences and respond to individualized needs. For example, associates will have a greater understanding of our highly acclaimed BeWell wellness, a behavioral-based, nudging approach, that helps patients, especially those who are recovering from substance abuse or have mental disorder challenges, achieve their personal health and wellness goals. By understanding their nutritional needs, associates can help patients make healthier food choices, and eat a more balanced diet. The BeWell Kitchen is also offered by chefs and dietitians as a live learning workshop connecting food and health for patients as well as staff!

Our clinical teams are also dedicated and sincere in finding innovative ways to serve residents with personalized care and compassion, all while preserving dignity with programs such as Cura's Puree Creations. This program helps to meet the challenge of adequately nourishing patients who experience dysphagia with real foods freshly prepared by Cura chefs.

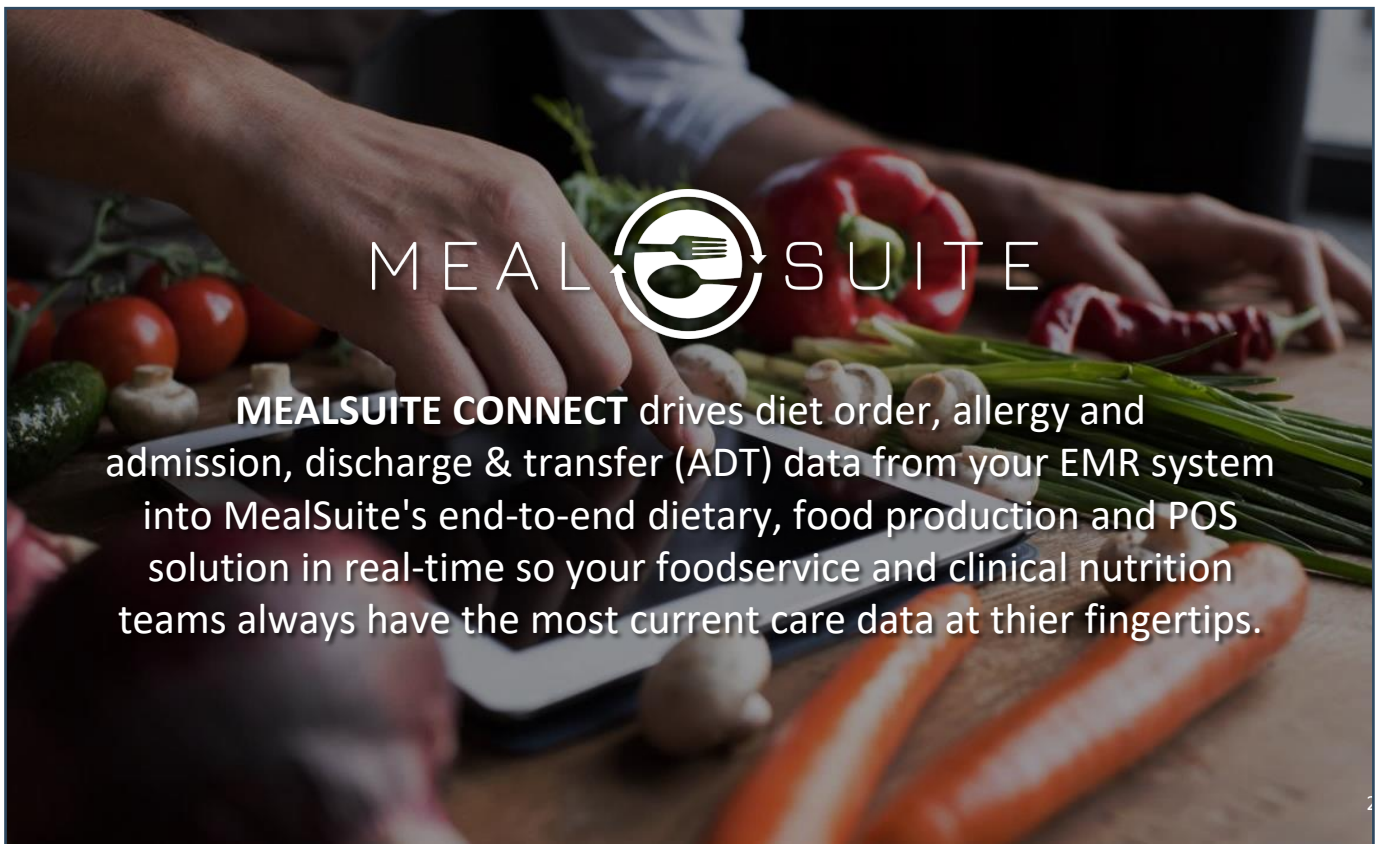
ENGAGEMENT tools are also offered - everything from responding to individualized needs to engaging patients. Cura's Conversation Starters are one of the most popular tools that help staff caring for memory-impaired patients generate a meaningful conversation. These unique 5×8 cards feature full-color photos along with a series of questions about the photo that a staff member can ask a patient to help them make "connections" to something similar in their past.

Cura's leadership will also work to enhance staff communication by offering monthly nutrition education articles, café promotions and even create a festive atmosphere for employees who view the dining hall as more than just a place to eat, but a respite...an employee perk! Speaking of perks, Cura's Amanda Tidwell, a CFPM and director of dining services at a Cura-operated behavioral health food service operation in Indiana is making an impact for staff by utilizing a suggestion box so that staff may have their favorite foods on the menu *"An employee recognition board even features the employee of the month, Cura service anniversaries, and a Birthday board where staff and patients birthdays are celebrated! We also honor our nurses with complimentary meals during National Nursing Week,"* says Amanda.

Recruitment and interview guidance tools are also provided to help keep teams engaged. Stay interviews help us to understand what motivates our people to come to work every day, and how we can make their job an experience positive! *"This is not just a job for us at Cura...through Completely Satisfied, our passion is to enhance dining experiences and the goals of our clients each and every day,"* Ms. Spellman adds.

ABOUT CURA

Cura is a highly responsive and innovative dining services and hospitality provider dedicated to a mission of *Enhancing Life Around Great Food*. As part of Elior North America, the Cura team enhances peoples' lives through culinary innovation and a commitment to providing exemplary service for senior living, hospitals and behavioral health facilities. Curahospitality.com



MEAL SUITE

-  REDUCE RISK
-  FOCUS ON RESIDENT CARE, NOT JUST DATA
-  DECREASE FOOD WASTE
-  PREVENT SERVICE OF CONTRAINDICATED FOOD
-  IMPROVE RESIDENT SATISFACTION



Menu & Recipe Planning

Develop and feature menus that exceed resident expectations while ensuring you meet budgetary, nutrition and regulatory requirements. Connect ensures diet order updates are effective immediately.

MealSuite TOUCH

Reduce service periods by taking orders table side or bedside on tablets and eliminate travel time by sending data directly to Kitchen Management Screens. Connect drives live clinical dietary data to tablets in real time to keep staff informed.

Procurement Platform

Always know your costs by uploading your food supplier's order guides into your system. Set up your system for "just in time" purchasing based on your forecasted inventory needs. Connect keeps your forecasts up-to-date as resident needs change.

1

3

5

2

4

6

Inventory Controls

While Connect does not impact your inventory directly, MealSuite is designed to keep your inventory trim and to minimize your carrying cost with "just in time" inventory controls.

Point of Sale

Ensure you capture all chargeable events while also integrating your food ordering and POS system with up to the minute resident data supported by Connect. Offer a range of meal and charge account plans including points and declining balance plans and charge accounts with caps and other controls.

Communications

The Connect EMR interface delivers ADT, Diet Order and allergy data seamlessly to your MealSuite system. Other incoming data can include food vendor order/price guides and employee or resident people data. Outgoing data includes APIs for recipe, nutrition and menu data (for 3rd party signage boards), and exports for charge accounts, G/L and the like.

MealSuite Product Solutions

The best in dietary and
foodservice automation for the
new generation!

4





CONNECTIVITY

MealSuite's advanced, cloud-based integration features instant connectivity for dining and clinical team data, only requiring a WIFI connection. *(no need to invest in or support a local server)*

Thousands of facilities across
North America have reported an
INCREASE IN PATIENT & RESIDENT SATISFACTION
while using MealSuite foodservice technology.



The operational efficiencies from having MealSuite integrated with our EMR gives my team peace of mind and allows them to spend more time focusing on what matters most...

Improving the quality of life for our residents.”

- Food Service Director &
Client for 16 Years



MEAL  SUITE

CONTACT US

 sales@mealsuite.com

 800-383-1999



 www.mealsuite.com



2 SoW Sections B and C - Purchasing and Warehousing and Delivery

Sample Crisis Manual/All Hazards Response Plan

Attached below is the cover page and Table of Contents of our Crisis Manual. The full version can be accessed through the following link: https://issuu.com/eliorna/docs/elior_north_america_crisis_manual?fr=sM2M0NDc4NjY3Nzk

CRISIS MANUAL

**CRISIS
HOTLINE**

1.844.627

FOR ANY LIFE-THREATENING EMERGENCY, IM

TABLE OF CONTENTS

WECARE: SAFETY	2
WHO TO CONTACT	3
TABLE OF CONTENTS	4
ILLNESS	5
FOODBORNE ILLNESS	7
FOODBORNE ILLNESS REPORT	9
INFECTIOUS ILLNESS	11
PANDEMIC	13
INJURY	15
CUSTOMER INJURY/ALLERGIC REACTION	17
CUSTOMER INJURY REPORT	18
TEAM MEMBER INJURY	19
WORK-RELATED VEHICLE ACCIDENT	20
WORK-RELATED VEHICLE ACCIDENT REPORT	21
LABOR	23
TEAM MEMBER CATASTROPHIC EVENTS	25
TEAM MEMBER STRIKE	26
WORKPLACE VIOLENCE	28
PRODUCT	31
PRODUCT RECALL	33
DELIBERATE CONTAMINATION	35
SITE	37
FRAUD AND THEFT	39
NATURAL DISASTER	40
WATER/FOOD SHORTAGE	42
MEDIA	45
MEDIA RESPONSE	47
FORMS	49
FOODBORNE ILLNESS REPORT	51
CUSTOMER INJURY REPORT	53
WORK-RELATED VEHICLE ACCIDENT	55
WORK-RELATED VEHICLE ACCIDENT REPORT	57
CRISIS QUICK REFERENCE	60

4 | Crisis Manual

Elior North America

3 SoW Section D - Preparation and Service

Sample Menu Plan

Master Menu

IN MASTER FW Adult 2024-25 IDDSI - Week 1												Diet: Regular / Texture: Regular	
MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
BREAKFAST													
100% Apple Juice	4 Oz	Cold Cereal	1 Cup	100% Orange Juice	4 Oz	100% Apple Juice	4 Oz	100% Grape Juice	4 Oz	100% Orange Juice	4 Oz	100% Apple Juice	4 Oz
WG Cinnamon Oatmeal	1 Cup	100% Grape Juice	4 Oz	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	Cold Cereal	1 Cup
Scrambled Egg	1/3 Cup	Breakfast Sausage	1 each	Scrambled Egg	1/3 Cup	Egg, Cheese & Potato Hash	1 Oz	Breakfast Sausage	1 each	Egg Hard Cooked	2 each	Breakfast Burrito	1 each
Tri Tator Potatoes	1 each	French Toast	2 each	Cream Cheese	1 Oz	Pancakes	1 Cup	Pancakes	2 each	WG Bread	2 slice	Breakfast Potatoes	1/2 Cup
WG Bread	1 slice	Sugar	1 packet	Bagel	1 each	WG Bread	1 slice	Sugar	1 packet	WG Bread	2 slice	-	1.
Sugar	1 packet	Pancake Syrup	1 each	Sugar	1 packet	Sugar	1 packet	Pancake Syrup	1 each	Sugar	1 packet	Sugar	1 packet
Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	1% Milk	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	2 each	1% Milk	1 each
Ketchup	1 each	1% Milk	(8floz)	Coffee	8 fl. oz	1% Milk	(8floz)	1% Milk	(8floz)	1% Milk	(8floz)	Coffee	8 fl. oz
1% Milk	(8floz)	Coffee	8 fl. oz			Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz		
Coffee	8 fl. oz												
LUNCH													
Beef Noodle Casserole	1 1/4 Cup	Ham	3 Oz	Herbed Chicken	1 each	Vegetable Soup	1 Cup	Baked Spaghetti & Meat Sauce	10 Oz	Taco Meat	3 Oz	Roast Turkey	3 Oz
Diced Carrots	1/2 Cup	Augratin Potatoes	1/2 Cup	Poultry Gravy	2 fl. oz	Turkey Sandwich on Wheat	1 each	Broccoli	1/2 Cup	Pinto Beans	1 Cup	Poultry Gravy	2 fl. oz
WG Bread	2 slice	Broccoli	1/2 Cup	Cinnamon Sweet Potato	1/2 Cup	Oven Browned Potatoes	1/2 Cup	Garlic Bread	1 each	Mexican Corn	1/2 Cup	Mashed Potatoes	1 Cup
Soft Margarine Cup	2 each	WG Bread	1 slice	Green Beans	1/2 Cup	Potatoes	1/2 Cup	Fruit	1 each	Flour Tortilla 6.5in	2 each	Green Beans	1/2 Cup
Fruit	1 svrg	Soft Margarine Cup	1 each	Wheat Dinner Roll	1 each	Saltine Crackers	2 each	Mayonnaise	1 svrg	Mexican Condiments	1/2 Cup	Sage Bread Dressing	1/2 Cup
1% Milk	1 each	Fruit	1 svrg	Soft Margarine Cup	1 each	Mayonnaise	1 each	1% Milk	1 svrg	Salsa	1 fl. oz	Soft Margarine Cup	1 each
	(8floz)	Chocolate Milk	8 Oz	Soft Margarine Cup	1 each	Ketchup	1 each		(8floz)	Fruit	1 svrg	Fruit	1 svrg
				1% Milk	(8floz)	1% Milk	(8floz)			1% Milk	1 each	1% Milk	(8floz)
DINNER													
Chicken Patty	1 each	Chili Con Carne	8 Oz	Hot Dog	1 each	Beef Shepherds Pie	10 Oz	Fish Fillet Brd	1 each	Stuffed Pepper Casserole	10 Oz	Pepperoni Pizza	1 each
Wedge Fries	1/2 Cup	Baked Potato	1 whole	Macaroni & Cheese	1/2 Cup	Parslied Cauliflower	1/2 Cup	Parsley Potatoes	1 Cup	Diced Carrots	1/2 Cup	Italian Pasta Salad	3/4 Cup
Corn & Bean Salad	1/2 Cup	Tossed Lettuce Salad	1 Cup	Seasoned Spinach	1/2 Cup	WG Bread	1 slice	Creamy Cole Slaw	1/2 Cup	WG Bread	1 slice	Tossed Lettuce Salad	1 Cup
Hamburger Bun	1 each	WG Bread	1 slice	Hot Dog Bun	1 each	Soft Margarine Cup	1 each	Hamburger Bun	1 each	Soft Margarine Cup	1 each	Garlic Bread	1 each
Mayonnaise	1 each	Shredded Cheese	0.5 Oz	Ketchup	1 each	Pumpkin Spice Cake 48ct	1 each	Tartar Sauce	1 each	Soft Margarine Cup	1 each	Salad Dressing	1 packet
Ketchup	1 each	Salad Dressing	1 packet	Vinegar	1 Tbsp	Unsweetened Iced Tea	1 each	Fruit Crisp	1/2 Cup	Brownie 48ct	1 each	Sugar Cookie Bar 48ct	1 each
Pudding	1/2 Cup	Sour Cream	1 Tbsp	Mustard	1 each			Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz
Unsweetened Iced Tea	8 Oz	Soft Margarine Cup	1 each	Vanilla Ice Cream	1 each								
		Oatmeal Cookie	1 each	Unsweetened Iced Tea	8 Oz								
		Unsweetened Iced Tea	8 Oz										

09/05/2024 | 9:24 PM

Page 1 of 4

09/05/2024 | 9:24 PM

Page 1 of 4

IN MASTER FW Adult 2024-25 IDDSI - Week 2												Diet: Regular / Texture: Regular	
MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
BREAKFAST													
100% Grape Juice	4 Oz	100% Orange Juice	4 Oz	100% Apple Juice	4 Oz	100% Grape Juice	4 Oz	100% Orange Juice	4 Oz	100% Apple Juice	4 Oz	100% Grape Juice	4 Oz
Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	Cold Cereal	1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup
Breakfast Sausage	1 each	Scrambled Egg with Cheese	1/3 Cup	Egg Patty	1 each	Scrambled Egg	1/3 Cup	Peanut Butter & Jelly	1 Cup	Scrambled Egg	1/3 Cup	Scrambled Egg	1/3 Cup
Waffle	2 each	Breakfast Gravy	1/3 Cup	Breakfast Gravy	1/3 Cup	Breakfast Potatoes	1/2 Cup	Breakfast Sausage	1 each	Mix	2 Tbsp	Bagel	1 each
Sugar	1 packet	Coffeecake 48ct	1 each	Biscuit 48ct	1 each	WG Bread	1 slice	French Toast	2 each	WG Bread	2 each	WG Bread	2 each
Pancake Syrup	1 each	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet
Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	-	1	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Cream Cheese	1 Oz
1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	Pancake Syrup	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)
Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz
LUNCH													
Chili Mac Casserole	8 Oz	Chicken Noodle Soup	8 fl. oz	Chicken Enchilada	8 Oz	Salisbury Steak	1 each	Ham	3 Oz	Beef Stew	1 Cup	Pork Roast	4 Oz
Peas	1/2 Cup	Egg Salad	1/2 Cup	Spanish Rice	1/2 Cup	Brown Gravy	2 fl. oz	Cheesy Potatoes	3/4 Cup	Peas	1/2 Cup	Mashed Sweet Potatoes	1/2 Cup
WG Bread	1 slice	Saltine Crackers	2 each	Refried Beans	1/2 Cup	Mashed Potatoes	1/2 Cup	Diced Carrots	1/2 Cup	Biscuit 48ct	1 each	Seasoned Cabbage	1/2 Cup
Soft Margarine Cup	1 each	Broccoli Salad	1/2 Cup	Shredded Lettuce	1/2 Cup	Seasoned Spinach	1/2 Cup	WG Bread	2 slice	Soft Margarine Cup	1 each	WG Bread	2 slice
Fruit	1 each	WG Bread	2 slice	Sour Cream	1 Tbsp	WG Bread	1 each	Soft Margarine Cup	2 each	Fruit	1 each	Soft Margarine Cup	2 each
1% Milk	1 each (8floz)	Chocolate Milk	8 Oz	1% Milk	1 each (8floz)	Soft Margarine Cup	1 each (8floz)	Fruit	1 each (8floz)	1% Milk	1 each (8floz)	Fruit	1 each (8floz)
DINNER													
Herbed Chicken	1 each	Hamburger Patty	1 each	Vegetable Lasagna	1 piece	BBQ Meatballs	3 Oz	Tuna Noodle Casserole	10 Oz	Country Fried Steak	1 each	Turkey Pot Pie	1 Cup
Cajun Potatoes	1/2 Cup	Cottage Fries	1/2 Cup	Green Beans	1/2 Cup	Potato Salad	1/2 Cup	Broccoli	1/2 Cup	Country Gravy	2 fl. oz	Green Beans	1/2 Cup
Creamy Cole Slaw	1/2 Cup	Mixed Vegetables	1/2 Cup	Garlic Baked Breadstick	1 each	Tossed Lettuce Salad	1 Cup	WG Bread	2 slice	Mashed Potatoes	1 Cup	Biscuit 48ct	1 each
WG Bread	1 slice	Hamburger Bun	1 each	-	1 each	Hot Dog Bun	1 each	Soft Margarine Cup	2 each	Parslied Cauliflower	1/2 Cup	Soft Margarine Cup	1 each
Soft Margarine Cup	1 each	Mustard	1 each	Dessert Bar 48ct	1 each	Salad Dressing	1 packet	Blonde Brownie 48ct	1 each	WG Bread	2 slice	Frosted Yellow Cake	1 each
Peach Cobbler	1/2 Cup	Ketchup	2 each	Unsweetened Iced Tea	8 Oz	Soft Margarine Cup	1 each	Unsweetened Iced Tea	8 Oz	Soft Margarine Cup	1 each	Unsweetened Iced Tea	8 Oz
Unsweetened Iced Tea	8 Oz	Lettuce, Tomato, & Onion	1 each	Oatmeal Cookie	1 each	Sugar Cookie	1 each	Pudding	1/2 Cup	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz

09/05/2024 | 9:24 PM

Page 2 of 4



IN MASTER FW Adult 2024-25 IDDSI - Week 3												Diet: Regular / Texture: Regular	
MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
BREAKFAST													
100% Orange Juice	4 Oz	100% Apple Juice	4 Oz	100% Grape Juice	4 Oz	100% Orange Juice	4 Oz	100% Apple Juice	4 Oz	100% Grape Juice	4 Oz	100% Orange Juice	4 Oz
WG Cinnamon Oatmeal	1 Cup	Cold Cereal	1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	Cold Cereal	1 Cup
Breakfast Burrito	1 each	Breakfast Sausage	1 each	Scrambled Egg	1/3 Cup	Egg Patty	2 slice	Egg Hard Cooked	1 each	Oatmeal	1 each	Scrambled Egg	1/3 Cup
Tri Tator Potatoes	1 each	Pancakes	2 each	WG Bread	2 slice	Cheese Slice	1 each	Waffle	2 each	Egg, Cheese & Potato Hash	1 Cup	Oatmeal Muffin	1 each
-	1	Sugar	1 packet	Sugar	1 packet	English Muffin	1 each	Pancake Syrup	1 each	WG Bread	1 slice	Soft Margarine Cup	1 each
Sugar	1 packet	Soft Margarine Cup	1 each	Soft Margarine Cup	2 each	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet
1% Milk	1 each (8floz)	Pancake Syrup	1 each	1% Milk (8floz)	8 fl. oz	Soft Margarine Cup	2 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	1% Milk (8floz)	1 each (8floz)
Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	1% Milk Coffee	8 fl. oz	1% Milk Coffee	8 fl. oz	1% Milk Coffee	8 fl. oz	1% Milk Coffee	8 fl. oz
LUNCH													
Sloppy Joe	4 Oz	Chili Con Carne	4 Oz	French Chicken	3 Oz	Tomato Soup	8 Oz	Breaded Pork Fritter	1 each	Pepperoni Pizza WG	1 each	Herbed Chicken	1 each
Ranch Pasta Salad	1/2 Cup	Baked Potato	1 whole	Wild Rice	3/4 Cup	Grilled Cheese WG Sandwich	1 each	Wedge Fries	1/2 Cup	Tossed Lettuce Salad	1 Cup	Poultry Gravy	2 fl. oz
Diced Carrots	1/2 Cup	Broccoli	1/2 Cup	Peas	1/2 Cup	-	1	Parslief Cauliflower	1/2 Cup	Garlic Bread	1 each	Rice Pilaf	3/4 Cup
Hamburger Bun	1 each	Cornbread 48ct	1 each	WG Bread	2 slice	Tossed Lettuce Salad	1 Cup	Hamburger Bun	1 each	Salad Dressing	1 packet	Creamy Cole Slaw	1/2 Cup
Fruit	1 srvg	Shredded Cheese	0.5 Oz	Soft Margarine Cup	1 each	Salad Dressing	1 packet	Ketchup	1 srvg	Fruit	1 srvg	Biscuit 48ct	1 each
1% Milk	1 each (8floz)	Soft Margarine Cup	1 each	Fruit	1 each (8floz)	Fruit	1 each (8floz)	Fruit	1 each (8floz)	1% Milk (8floz)	1 each (8floz)	Soft Margarine Cup	1 each
		Sour Cream	1 Tbsp	1% Milk	1 each	1% Milk	1 each	1% Milk	1 each	1% Milk	1 each	Fruit	1 srvg
		Fruit	1 srvg	Chocolate Milk	8 Oz	1% Milk	8 fl. oz	1% Milk	8 fl. oz	1% Milk	8 fl. oz	1% Milk	8 fl. oz
DINNER													
Chicken Nuggets	6 each	Fish Fillet Brd	1 each	Cheese Ravioli w/Marinara Sauce	1 Cup	Classic Meatloaf	1 slice	Roast Turkey	3 Oz	Beef Noodle Casserole	1 Cup	Ham	3 Oz
Tator Tots	1 Cup	Seasoned Rice	1/2 Cup	-	1	Brown Gravy	2 fl. oz	Poultry Gravy	2 fl. oz	Mixed Vegetables	1/2 Cup	Baked Beans	1/2 Cup
Mixed Vegetables	1/2 Cup	Green Beans	1/2 Cup	Broccoli	1/2 Cup	Mashed Potatoes	1 Cup	Mashed Sweet Potatoes	3/4 Cup	WG Bread	2 slice	Diced Carrots	1/2 Cup
WG Bread	1 slice	WG Bread	1 slice	Garlic Bread	1 each	Seasoned Spinach	1/2 Cup	Potatoes	1/2 Cup	Soft Margarine Cup	2 each	Wheat Dinner Roll	1 each
Barbeque Sauce	1 Oz	Tartar Sauce	1 each	Shredded Cheese	1 Tbsp	Cornbread 48ct	1 each	Green Beans	1/2 Cup	Soft Margarine Cup	2 each	Soft Margarine Cup	1 each
Ketchup	1 each	Soft Margarine Cup	1 each	Spice Cake 48ct	1 each	Vinegar	1 Tbsp	WG Bread	2 slice	Ginger Cake 48ct	1 each	Oatmeal Cookie	1 each
Soft Margarine Cup	1 each	NSA Vanilla Ice Cream	4 fl. oz	Unsweetened Iced Tea	8 Oz	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz
Sugar Cookie Bar 48ct	1 each	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Brownie 48ct	1 each	Fruit Crisp	1/2 Cup	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz
Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz

09/05/2024 | 9:24 PM

Page 3 of 4

IN MASTER FW Adult 2024-25 IDDSI - Week 4												Diet: Regular / Texture: Regular	
MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
BREAKFAST													
100% Apple Juice	4 Oz	100% Grape Juice	4 Oz	100% Orange Juice	4 Oz	100% Apple Juice	4 Oz	100% Grape Juice	4 Oz	100% Orange Juice	4 Oz	100% Grape Juice	4 Oz
Cold Cereal	1 Cup	Cold Cereal	1 Cup	Cold Cereal	1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup
Egg Patty	1 each	Scrambled Egg with Cheese	1/3 Cup	Scrambled Egg	1/3 Cup	Cheese Omelet	1 each	Breakfast Sausage	1 each	Peanut Butter & Jelly Mix	2 Tbsp	Egg Hard Cooked	1 each
Breakfast Gravy	4 Oz	Breakfast Potatoes	1/2 Cup	Soft Margarine Cup	1 each	Blueberry Muffin	1 each	Square 48ct	1 each	Cinnamon Spice Pancakes	2 each	Coffeecake 48ct	1 each
Biscuit 48ct	1 each	Flour Tortilla 6.5in	1 each	Pancake Syrup	1 each	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet
Sugar	1 packet	Salsa	1 fl. oz	Sugar	1 packet	Soft Margarine Cup	1 packet	Soft Margarine Cup	1 each	1% Milk	1 each	Soft Margarine Cup	1 each
-	1	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	Pancake Syrup	1 each	Coffee	8 fl. oz	1% Milk	1 each (8floz)
1% Milk	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	1% Milk	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz
Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz
LUNCH													
BBQ Chicken Breast	3 Oz	Hamburger Patty	1 each	Navy Bean Soup	1 Cup	Chicken Parmesan	1 each	Red Enchilada Casserole	6 Oz	Swedish Meatballs	6 each	Chicken & Dumplings	8 fl. oz
Oven Brown Potatoes	1/2 Cup	Cheese Slice	1 slice	Beef & Cheddar Wrap	1/3 Cup	Marinara Sauce	4 fl. oz	Spanish Rice	1/2 Cup	Mashed Potatoes	1 Cup	-	1
Mixed Vegetables	1/2 Cup	Baked Beans	1/3 Cup	Tossed Lettuce Salad	1 Cup	Shredded Cheese	1 Tbsp	Refried Beans	1/2 Cup	Diced Carrots	1/2 Cup	Green Beans	1/2 Cup
WG Bread	1 slice	Green Beans	1/2 Cup	Saltine Crackers	1 each	Spaghetti Noodles	3/4 Cup	-	1	Wheat Dinner Roll	1 each	WG Bread	2 slice
Soft Margarine Cup	1 each	Hamburger Bun	1 each	Salad Dressing	1 packet	Broccoli	1/2 Cup	Shredded Lettuce & Tomato	1/2 Cup	Soft Margarine Cup	1 each	Soft Margarine Cup	2 each
Fruit	1 srvg	Lettuce, Tomato, & Onion	1 each	Fruit	1 srvg	Garlic Bread	1 each	Fruit	1/2 Cup	-	1	Fruit	1 srvg
1% Milk	1 each (8floz)	Mustard	1 each	1% Milk	1 each (8floz)	Soft Margarine Cup	1 each	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)
		Ketchup	1 each										
		Fruit	1 srvg			1% Milk							
		Chocolate Milk	8 Oz										
DINNER													
Beef Lasagna	1 piece	Chicken Pot Pie	6 Oz	Hot Dog	1 each	Swiss Steak	1 each	Chicken Nuggets	6 each	Fish Fillet Brd	1 each	Teriyaki Pork	3 Oz
Parslief Cauliflower	1/2 Cup	Corn	1/2 Cup	Macaroni & Cheese	1/2 Cup	Brown Gravy	2 fl. oz	Tator Tots	1/2 Cup	Baked Potato	1 whole	Brown Rice	1 Cup
Garlic Bread	1 each	Biscuit 48ct	1 each	Diced Carrots	1/2 Cup	Oven Brown Potatoes	3/4 Cup	Seasoned Spinach	1/2 Cup	Creamy Cole Slaw	1/2 Cup	Seasoned Cabbage	1/2 Cup
Frosted Yellow Cake 48ct	1 each	Soft Margarine Cup	1 each	Hot Dog Bun	1 each	Green Beans	1/2 Cup	Barbeque Sauce	1 slice	WG Bread	2 slice	WG Bread	2 slice
Unsweetened Iced Tea	8 Oz	Dessert Bar 48ct	1 each	Ketchup	1 each	WG Bread	1 slice	Ketchup	1 each	Sour Cream	1 each	Soft Margarine Cup	2 each
		Unsweetened Iced Tea	8 Oz	Mustard	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Tartar Sauce	1 each	Sugar Cookie	1 each
				Fruit Crisp	1/2 Cup	Oreo Pudding Parfait	1/2 Cup	Oatmeal Cookie	1 each	Soft Margarine Cup	2 each	Unsweetened Iced Tea	8 Oz
				Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Spice Cake 48ct	1 each		
										Unsweetened Iced Tea	8 Oz		

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Master Menu - USDA

EPCC FW Childrens 2024-25 - Week 1										Diet: Regular / Texture: Regular			
MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
BREAKFAST													
100% Apple Juice	4 Oz	Fruit	2 srvg	100% Orange Juice	4 Oz	Fruit	2 srvg	100% Apple Juice	4 Oz	Fruit	2 srvg	Whole Grain Cereal	1 Cup
Whole Grain Cereal	1 Cup	Turkey Sausage		Fruit	1 srvg	Scrambled Egg	1/4 Cup	Fruit	1 srvg	Yogurt	4 Oz	Fruit	2 srvg
Fruit	1 srvg	Patty	1 each	Cream Cheese	1 Oz	WG Bread	2 slice	WG Pancakes	2 each	Blueberry Muffin	1 each	Scrambled Egg	1/4 Cup
WG Bread	1 slice	WG French Toast		WG Bagel	1 each	TFF Margarine Cup	1 each	TFF Margarine Cup	1 each	TFF Margarine Cup	1 each	WG Bread	1 slice
Jelly	1 each	Sticks	3 each	1% or Skim Milk	8 Oz	1% or Skim Milk	8 Oz	Pancake Syrup	1 each	1% or Skim Milk	8 Oz	TFF Margarine Cup	1 each
Sugar	1 packet	Pancake Syrup	1 each					1% or Skim Milk	8 Oz			Sugar	1 packet
1% or Skim Milk	8 Oz	1% or Skim Milk	8 Oz									1% or Skim Milk	8 Oz
LUNCH													
Roast Beef	3 Oz	Baked Ham	5.5 Oz	Sliced Chicken Breast	2 Oz	Turkey Sandwich on WG Bread	1 Cup	Italian Meat Sauce	4 fl. oz	Taco Meat	3 Oz	Roast Turkey	3 Oz
Penne Pasta WG	1/2 Cup	AuGratin Potatoes	1/2 Cup	Poultry Gravy	2 fl. oz		1 each	WG Spaghetti	1/2 Cup	Pinto Beans	1/4 Cup	Poultry Gravy	2 fl. oz
Seasoned Carrots	3/4 Cup	Seasoned Zucchini	1/2 Cup	Cinnamon Sweet Potatoes	1/4 Cup	Oven Browned Potatoes	1/2 Cup	Broccoli	1/2 Cup	Mexican Corn	1/4 Cup	Mashed Potatoes	3/4 Cup
WG Bread	2 slice	WG Bread	1 slice	Green Beans	3/4 Cup	Ketchup	1 each	WG Garlic Bread	1 each	WG Tortilla Chips	1 Oz	Green Beans	3/4 Cup
TFF Margarine Cup	2 each	TFF Margarine Cup	1 each	WG Bread	1 slice	Mayonnaise	1 each	Fruit	1 srvg	Lettuce/Tomato	1/2 Cup	WG Bread	2 slice
Fruit	1 srvg	Fruit	1 srvg	TFF Margarine Cup	1 each	Fruit	1 srvg	1% or Chocolate Milk	8 Oz	Salsa	2 fl. oz	TFF Margarine Cup	2 each
1% or Chocolate Milk	1% or Chocolate Milk	8 Oz	8 Oz	Fruit	1 srvg	1% or Chocolate Milk	8 Oz		1% or Chocolate Milk	1 srvg	Fruit	1 srvg	1 srvg
	8 Oz			1% or Chocolate Milk	8 Oz						1% or Chocolate Milk	8 Oz	8 Oz
DINNER													
Chicken Patty	1 each	Chili Con Carne	4 Oz	Hot Dog	1 each	Beef Shepherds Pie	10 Oz	Fish Fillet Brd	1 each	Hot Ham-Cheese on Wheat Bun	1 each	Pepperoni Pizza	1 each
Wedge Fries	1/2 Cup	Baked Potato	1 whole	Macaroni & Cheese	1/2 Cup	Parslied Cauliflower	1/2 Cup	Parsley Potatoes	1/2 Cup	Italian Pasta Salad	1/4 Cup	Tossed Lettuce Salad	1 Cup
Corn & Bean Salad	1/2 Cup	Tossed Salad with Dressing	1 Cup	Seasoned Spinach	1/2 Cup	WG Bread	1 slice	Creamy Cole Slaw	1/2 Cup	Broccoli	1/2 Cup	Garlic Bread	1 each
Hamburger Bun	1 each	Shredded Cheese	0.5 Oz	Hot Dog Bun	1 each	Soft Margarine Cup	1 each	Hamburger Bun	1 each	Brownie 48ct	1 each	Salad Dressing	1 packet
Ketchup	1 each	Soft Margarine Cup	1 each	Vinegar	1 Tbsp	Pumpkin Spice Cake 48ct	1 each	Tartar Sauce	1 each	Fruit Drink w/ Vit C	8 fl. oz	Sugar Cookie Bar 48ct	1 each
Mayonnaise	1 each	Sour Cream	1 Tbsp	Mustard	1 each			Fruit Crisp	1/2 Cup				
Pudding	1/2 Cup	Oatmeal Cookie	1 each	Vanilla Ice Cream	1 each			Fruit Drink w/ Vit C	8 fl. oz				
Fruit Drink w/ Vit C	8 fl. oz	Fruit Drink w/ Vit C	8 fl. oz	Fruit Drink w/ Vit C	8 fl. oz							Fruit Drink w/ Vit C	8 fl. oz

09/05/2024 | 9:29 PM

Page 1 of 4

09/05/2024 | 9:29 PM

Page 1 of 4

EPCC FW Childrens 2024-25 - Week 2							Diet: Regular / Texture: Regular							
MONDAY	TUESDAY		WEDNESDAY	THURSDAY		FRIDAY	SATURDAY	SUNDAY						
BREAKFAST														
100% Apple Juice	4 Oz	Fruit	2 srvg	100% Apple Juice	4 Oz	Fruit	2 srvg	100% Orange Juice	4 Oz	Fruit	2 srvg	Whole Grain Cereal	1 Cup	
Fruit	1 srvg	Scrambled Egg	1/4 Cup	Fruit	1 srvg	Scrambled Egg	1/4 Cup	Whole Grain Cereal	1 Cup	WG French Toast	3 each	Fruit	2 srvg	
Turkey Sausage	1 each	Blueberry Muffin	1 each	Turkey Sausage	1 each	Breakfast Potatoes	1/4 Cup	Fruit	1 srvg	Sticks	1 each	Egg Hard Cooked	1 each	
Patty	1 each	TFF Margarine Cup	1 each	Patty	1 each	WG Bread	2 slice	Peanut Butter	1 Tbsp	Pancake Syrup	1 each	WG Bread	1 slice	
WG Waffles	1 each	1% or Skim Milk	8 Oz	WG Biscuit 48ct	1 each	TFF Margarine Cup	2 each	Jelly	1 each	1% or Skim Milk	8 Oz	TFF Margarine Cup	1 each	
TFF Margarine Cup	1 each		1% or Skim Milk	8 Oz	1% or Skim Milk	8 Oz	WG Bread	1 slice				Sugar	1 packet	
Pancake Syrup	1 each						Sugar	1 packet				1% or Skim Milk	8 Oz	
1% or Skim Milk	8 Oz						1% or Skim Milk	8 Oz						
LUNCH														
BBQ Turkey	3 Oz	Chef Salad	1 srvg	WG Chicken & Cheese Quesadilla	1 each	Salisbury Steak	1 each	Baked Ham	5.5 Oz	Beef Stew	1 Cup	Pork Roast	2 Oz	
Oven Browned Potatoes	1/4 Cup	WG Bread	1 slice	Shredded Lettuce	1/2 Cup	Brown Gravy	2 fl. oz	Cheesy Potatoes	1/2 Cup	Broccoli	3/4 Cup	Cinnamon Sweet Potatoes	1/4 Cup	
Creamy Cole Slaw	3/4 Cup	Ranch Dressing	1 packet	Refried Beans	1/2 Cup	Mashed Potatoes	1/2 Cup	Seasoned Carrots	1/2 Cup	WG Bread	1 slice	Seasoned Cabbage	1/2 Cup	
WG Bun	1 each	TFF Margarine Cup	1 each	Salsa	1 fl. oz	Broccoli	1/2 Cup	WG Bread	1 slice	TFF Margarine Cup	1 each	WG Bun	1 each	
Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	WG Bread	1 slice	TFF Margarine Cup	1 each	Fruit	1 srvg	BBQ Sauce PC	1 fl. oz	
1% or Chocolate Milk	1% or Chocolate Milk	8 Oz	1% or Chocolate Milk	8 Oz	1% or Chocolate Milk	8 Oz	TFF Margarine Cup	1 each	Fruit	1 srvg	1% or Chocolate Milk	8 Oz	Fruit	1 srvg
	8 Oz						Fruit	1 srvg	1% or Chocolate Milk	8 Oz		1% or Chocolate Milk	8 Oz	
DINNER														
Herbed Chicken	1 each	Hamburger Patty	1 each	Beef Lasagna	8 Oz	BBQ Meatballs	3 Oz	Tomato Soup	8 Oz	Turkey & Cheese on Wheat	1 each	Country Fried Steak	1 each	
Cajun Fries	1/4 Cup	Cottage Fries	1/2 Cup	Tossed Lettuce Salad	1 Cup	WG Pasta	1/2 Cup	Grilled Cheese Sandwich	1 each	Oven Browned Potatoes	1 Cup	Country Gravy	2 fl. oz	
Seasoned Peas	1/2 Cup	Seasoned Carrots	1 each	Garlic Breadstick	1 each	Green Beans	1/2 Cup	Corn	1/2 Cup	Green Beans	1/2 Cup	Mashed Potatoes	1/2 Cup	
Fruit Crisp	1/2 Cup	Hamburger Bun	1 each	Salad Dressing	1 packet	Hot Dog Bun	1 each	Blonde Brownie 48ct	1 each	Pudding	1/2 Cup	Parslied Cauliflower	1/2 Cup	
Fruit Drink w/ Vit C	8 fl. oz	Mustard	2 each	Dessert Bar 48ct	1 each	Sugar Cookie	1 each	Blonde Brownie 48ct	1 each	Pudding	1/2 Cup	Fruit Drink w/ Vit C	8 fl. oz	
		Ketchup	2 each	Fruit Drink w/ Vit C	8 fl. oz	Fruit Drink w/ Vit C	8 fl. oz	Fruit Drink w/ Vit C	8 fl. oz	Fruit Drink w/ Vit C	8 fl. oz	Fruit Drink w/ Vit C	8 fl. oz	
		Lettuce/Onion/Tomato	1/2 Cup									Fruit Drink w/ Vit C	8 fl. oz	
		Oatmeal Cookie	1 each											
		Fruit Drink w/ Vit C	8 fl. oz											

09/05/2024 | 9:29 PM

Page 2 of 4

09/05/2024 | 9:29 PM

Page 2 of 4

EPCC FW Childrens 2024-25 - Week 3

Diet: Regular / Texture: Regular

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
100% Orange Juice Fruit Scrambled Eggs and Cheese WG English Muffin TFF Margarine Cup Jelly 1% or Skim Milk	4 Oz Fruit 1 srv Turkey Sausage Patty 1/4 Cup WG Pancakes 1 each TFF Margarine Cup 1 each Pancake Syrup 1 each 1% or Skim Milk 8 Oz	2 srv 100% Apple Juice Fruit 1 each Scrambled Egg 2 each WG Bread 1 each Jelly 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz Fruit 1 srv Turkey Sausage Patty 1/4 Cup Blueberry Muffin 2 each TFF Margarine Cup 1 each 1% or Skim Milk 8 Oz	2 srv 100% Apple Juice Fruit 1 each Scrambled Egg 1 each WG Waffles 1 each TFF Margarine Cup 8 Oz Pancake Syrup 1% or Skim Milk	4 Oz Fruit 1 srv Peanut Butter 1/4 Cup Jelly 1 each WG Bagel 1 each 1% or Skim Milk 8 Oz	2 srv Whole Grain Cereal 1 Cup Fruit 1 Tbsp Yogurt Cup 1 each Sugar 8 Oz 1% or Skim Milk
LUNCH						
Sloppy Joe Meat Cajun Fries Seasoned Carrots WG Bun Fruit 1% or Chocolate Milk	3 Oz Chili Con Carne 1/4 Cup Oven Browned Potatoes 1/2 Cup Broccoli 1 each WG Bread 8 Oz TFF Margarine Cup Fruit 1% or Chocolate Milk 8 Oz	4 Oz French Chicken Brown Rice 1/4 Cup Seasoned Peas 1/2 Cup WG Bread 1 slice Fruit 1 each 1% or Chocolate Milk 1 each 1% or Chocolate Milk 8 Oz	3 Oz Tomato Soup 1/2 Cup Grilled Cheese Sandwich 1/4 Cup Tossed Salad with Dressing 1 srv Fruit 8 Oz 1% or Chocolate Milk	8 Oz Roast Turkey Poultry Gravy 1 each Mashed Potatoes Green Beans 1 Cup WG Bread 1 srv TFF Margarine Cup 8 Oz Fruit 1% or Chocolate Milk	3 Oz Hamburger Patty 2 fl. oz Cauliflower 1/2 Cup WG Bun 3/4 Cup Ketchup 2 slice Fruit 2 each 1% or Chocolate Milk 1 srv Milk 8 Oz	1 each Sliced Chicken Breast 3/4 Cup Poultry Gravy 1 each Mashed Potatoes 1 each Creamy Cole Slaw 1 srv WG Bread 8 Oz TFF Margarine Cup Fruit 1% or Chocolate Milk 8 Oz
DINNER						
Chicken Strips Tator Tots Seasoned Corn BBQ Sauce Ketchup Sugar Cookie Bar 48ct Fruit Drink w/ Vit C	3 Oz Fish Sticks 1/2 Cup Seasoned Rice 1/2 Cup Green Beans 1 Oz WG Bread 1 each Tartar Sauce 1 each TFF Margarine Cup 1 each Vanilla Ice Cream 8 fl. oz Fruit Drink w/ Vit C	4 Oz Cheese Ravioli w/Marinara Sauce 1/4 Cup Seasoned Zucchini 1/2 Cup Garlic Bread 1 slice Shredded Cheese 1 each Spice Cake 48ct 1/2 Cup Fruit Drink w/ Vit C 8 fl. oz	Classic Meatloaf 3/4 Cup Brown Gravy 1/2 Cup Mashed Potatoes Seasoned Spinach 1 Tbsp WG Bread 1 each Vinegar 8 fl. oz Soft Margarine Cup Brownie 48ct Fruit Drink w/ Vit C	1 slice WG Chicken & Cheese Quesadilla 1 fl. oz Shredded Lettuce 1/2 Cup Seasoned Peas 1/2 Cup Salsa 1 slice Fruit Crisp 1 each Fruit Drink w/ Vit C 1 each Brownie 48ct 8 fl. oz	Pepperoni Pizza 1 each WG 1/2 Cup Tossed Lettuce 1/2 Cup Salad 1 fl. oz Garlic Bread 1/2 Cup Salad Dressing 8 fl. oz Ginger Cake 48ct Fruit Drink w/ Vit C	Ham 3 Oz Baked Beans 1/2 Cup Diced Carrots 1/2 Cup WG Bread 2 slice Soft Margarine Cup 1 each Oatmeal Cookie 1 each Fruit Drink w/ Vit C 8 fl. oz

09/05/2024 | 9:29 PM

Page 3 of 4

EPCC FW Childrens 2024-25 - Week 4

Diet: Regular / Texture: Regular

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
100% Apple Juice Fruit Turkey Sausage Patty WG Biscuit 48ct TFF Margarine Cup 1% or Skim Milk	4 Oz Fruit 1 srv Scrambled Eggs and Cheese 1 each Breakfast Potatoes 1 each WG Bread 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk	2 srv 100% Orange Juice Fruit 1/4 Cup WG French Toast 1/4 Cup Sticks 1 slice Pancake Syrup 1 each 1% or Skim Milk 8 Oz	4 Oz Fruit 1 srv Scrambled Egg 1/4 Cup Blueberry Muffin 3 each TFF Margarine Cup 1 each 1% or Skim Milk 8 Oz	2 srv 100% Apple Juice 1/4 Cup Whole Grain Cereal 1 each Fruit 1 each WG Bread 8 Oz Jelly Sugar 1% or Skim Milk	4 Oz Fruit 1 Cup WG Pancakes 1 srv TFF Margarine Cup 1 slice Pancake Syrup 1 each 1% or Skim Milk 8 Oz	2 srv Whole Grain Cereal 1 Cup Fruit 2 each Yogurt Cup 1 each WG Bread 1 slice Sugar 1 packet Jelly 1 each 1% or Skim Milk 8 Oz
LUNCH						
BBQ Chicken Oven Browned Potatoes Cauliflower WG Bread Ketchup TFF Margarine Cup Fruit 1% or Chocolate Milk	3 Oz Hamburger Patty Seasoned Green Beans 1/2 Cup Creamy Cole Slaw 2 slice WG Bun 1 each Ketchup 1 each Lettuce/Onion/Tomato 1 srv Fruit 8 Oz 1% or Chocolate Milk	1 each Navy Bean Soup Roast Turkey 1/2 Cup WG Bread 1/4 Cup Mayonnaise 1 each Fruit 1 each 1% or Chocolate Milk 1/2 Cup 1 srv 8 Oz	1 Cup Chicken Parmesan Breast 3 Oz Marinara Sauce 2 slice WG Spaghetti 1 pkt Broccoli 1 srv WG Bread 8 Oz TFF Margarine Cup Fruit 1% or Chocolate Milk	Beef Taco Meat 1 each Diced Tomato 2 fl. oz Shredded Lettuce 1/2 Cup WG Tortilla Chips 1/2 Cup Salsa 1 slice Fruit 1 each 1% or Chocolate Milk 8 Oz	3 Oz Swedish Meatballs 1/4 Cup Mashed Potatoes 1 Cup Seasoned Carrots 1 Oz WG Bread 2 fl. oz TFF Margarine Cup 1 srv Fruit 8 Oz 1% or Chocolate Milk	6 each Roast Turkey 3 Oz Oven Browned Potatoes 1/2 Cup Potatoes 1/2 Cup Green Beans 1 slice WG Bread 2 slice Mayonnaise 1 pkt Fruit 8 Oz 1% or Chocolate Milk 8 Oz
DINNER						
Beef Lasagna Seasoned Peas Garlic Breadstick Frosted Yellow Cake 48ct Fruit Drink w/ Vit C	6 Oz Chicken Pot Pie 1/4 Cup Corn 1 each Biscuit 48ct Soft Margarine Cup 1 each Dessert Bar 48ct 8 fl. oz Fruit Drink w/ Vit C	6 Oz Hot Dog 1/2 Cup Macaroni & Cheese 1 each Seasoned Carrots 1 each Hot Dog Bun 1 each Ketchup 1 each Mustard Fruit Crisp Fruit Drink w/ Vit C	1 each Swiss Steak 1/4 Cup Brown Gravy 1/4 Cup Oven Browned Potatoes 1 each Seasoned Zucchini 1 each Oreo Pudding Parfait 1/2 Cup Fruit Drink w/ Vit C 8 fl. oz	1 each Chicken Strips 2 fl. oz BBQ Sauce Tator Tots 1/4 Cup Peas 1/2 Cup WG Bread Ketchup 1/2 Cup TFF Margarine Cup 8 fl. oz Oatmeal Cookie Fruit Drink w/ Vit C	3 Oz Fish Fillet Brd 1 Oz Baked Potato 1/2 Cup Creamy Cole Slaw 1/2 Cup WG Bread 1 slice Sour Cream 1 each Soft Margarine Cup 1 each Tartar Sauce 1 each Spice Cake 48ct 8 fl. oz Fruit Drink w/ Vit C	1 each Teriyaki Pork 3 Oz whole Brown Rice 1/2 Cup Seasoned Cabbage 1 slice WG Bread 1 each Soft Margarine Cup 1 each Chocolate Chip 1 each Cookie 1 each Fruit Drink w/ Vit C 8 fl. oz

09/05/2024 | 9:29 PM

Page 4 of 4

Medical Diet Menu

Diet Extensions: Monday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup WG Cinnamon Oatmeal	3/4 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup Cream of Rice
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg
1 each Tri Tator Potatoes	1 each Tri Tator Potatoes	1 each Tri Tator Potatoes	1 each Tri Tator Potatoes	1 each Tri Tator Potatoes	1 each Tri Tator Potatoes
1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 . -	2 slice WG Bread	2 slice Bread
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 . -
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -
LUNCH					
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular
1 1/4 Cup Beef Noodle Casserole	1 1/4 Cup Beef Noodle Casserole	3/4 Cup Beef Noodle Casserole	3/4 Cup Beef Noodle Casserole	1 1/2 Cup Vegan Meat Sauce & Spaghetti	1 1/4 Cup Beef Noodle Casserole
1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots
2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 each -	2 slice WG Bread	2 slice White Bread
2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each -	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C
DINNER					
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular
1 each Chicken Patty	1 each Chicken Patty	1 each Chicken Patty	1 each Baked Chicken Breast	1 each Veg Lemon Chicken-like Patty	1 each Baked Chicken Breast
1/2 Cup Wedge Fries	1/3 Cup Wedge Fries	1/3 Cup Wedge Fries	1/4 Cup Wedge Fries	1/2 Cup Wedge Fries	1/4 Cup Wedge Fries
1/2 Cup Corn & Bean Salad	1/2 Cup Corn & Bean Salad	1/3 Cup Corn & Bean Salad	1/3 Cup Corn & Bean Salad	1/2 Cup Corn & Bean Salad	1/2 Cup Corn & Bean Salad
1 each Hamburger Bun	1 slice Bread	1 slice Bread	1 slice Bread	1 each Hamburger Bun	1 each Hamburger Bun
1 each Mayonnaise	1 each Mayonnaise	1 each Mayonnaise	1 each Mayonnaise	1 each Mayonnaise	1 each Mayonnaise
1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each -
1/2 Cup Pudding	1/2 Cup Pudding	1 srvg Fruit	1 srvg Fruit	1/2 Cup Pudding	2 each Sugar Cookie
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM Page 1 of 28

Diet Extensions: Tuesday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular
1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 . -	1 Cup Cold Cereal	1 Cup Cold Cereal
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg
2 each French Toast	1 each French Toast	1 each French Toast	1 each French Toast	2 each French Toast	2 each French Toast
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar
1 each Pancake Syrup	1 each Local Syrup	1 each Local Syrup	1 each Local Syrup	1 each Pancake Syrup	1 each Pancake Syrup
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -
LUNCH					
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular
3 Oz Ham	3 Oz Ham	3 Oz Ham	3 Oz Ham	1 each Vegetarian Chicken-like Patty	3 Oz Roast Turkey
1/2 Cup Au gratin Potatoes	1/2 Cup Au gratin Potatoes	1/3 Cup Au gratin Potatoes	1/3 Cup Au gratin Potatoes	1/2 Cup Au gratin Potatoes	1/2 Cup Fluffy Rice
1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli
1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 . -	1 slice WG Bread	1 slice Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each -	1 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 fl. oz Fruit Drink w/ Vit C
DINNER					
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular
8 Oz Chili Con Carne	8 Oz Chili Con Carne	6 Oz Chili Con Carne	6 Oz Chili Con Carne	10 Oz Vegetarian Chili MacCasserole	1 each Hamburger Patty
1 whole Baked Potato	0.5 whole Baked Potato	0.5 whole Baked Potato	1 . -	1 whole Baked Potato	0.5 whole Baked Potato
1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad
1 slice WG Bread	1 . -	1 . -	1 . -	1 slice WG Bread	1 slice Bread
0.5 Oz Shredded Cheese	0.5 Oz Shredded Cheese	0.5 Oz Shredded Cheese	0.5 Oz Shredded Cheese	0.5 Oz Shredded Cheese	1 each -
1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing
1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 each -
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	3 each Soft Margarine Cup
1 each Oatmeal Cookie	1 each Oatmeal Cookie	1 srvg Fruit	1 srvg Fruit	1 each Oatmeal Cookie	2 each Sugar Cookie
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM Page 2 of 28

Diet Extensions: Wednesday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST													
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular			
4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Apple Juice		
1 Cup	Cold Cereal	1 Cup	Cold Cereal	1/2 Cup	Cold Cereal	1/2 Cup	Cold Cereal	1 Cup	Cold Cereal	1 Cup	Cold Cereal		
1/3 Cup	Scrambled Egg	1/3 Cup	Scrambled Egg	1/3 Cup	Scrambled Egg	1/3 Cup	Scrambled Egg	1/3 Cup	Scrambled Egg	1/2 Cup	Scrambled Egg		
1 Oz	Cream Cheese	1 Oz	Cream Cheese	1 Oz	Cream Cheese	1 Oz	Cream Cheese	1 Oz	Cream Cheese	1 Oz	Cream Cheese		
1 each	Bagel	1 each	Bagel	1 each	Bagel	0.5 each	Bagel	1 each	Bagel	1 each	Bagel		
1 packet	Sugar	1 pkt	Sugar Substitute	1 pkt	Sugar Substitute	1 pkt	Sugar Substitute	1 packet	Sugar	1 packet	Sugar		
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk		
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	1 each	-		
LUNCH													
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular			
1 each	Herbed Chicken	1 each	Herbed Chicken	1 each	Herbed Chicken	1 each	Herbed Chicken	1 each	Veg Lemon Chicken-like Patty	1 each	Herbed Chicken		
2 fl. oz	Poultry Gravy	2 fl. oz	Poultry Gravy	2 fl. oz	Poultry Gravy	2 fl. oz	Poultry Gravy	1 pkt	Mayonnaise	1 pkt	Mayonnaise		
1/2 Cup	Cinnamon Sweet Potato	1/3 Cup	Cinnamon Sweet Potato	1/3 Cup	Cinnamon Sweet Potato	1/4 Cup	Cinnamon Sweet Potato	1/2 Cup	Cinnamon Sweet Potato	1/2 Cup	Cinnamon Sweet Potato		
1/2 Cup	Green Beans	1/2 Cup	Green Beans	1/2 Cup	Green Beans	1/2 Cup	Green Beans	1/2 Cup	Green Beans	1/2 Cup	Green Beans		
1 each	Wheat Dinner Roll	1 each	Wheat Dinner Roll	1	-	1	-	1 each	Wheat Dinner Roll	2 slice	Bread		
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup		
1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit		
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	8 fl. oz	Fruit Drink w/ Vit C		
DINNER													
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular			
1 each	Hot Dog	1 each	Hot Dog	1 each	Hot Dog	1 each	Hot Dog	1 each	Vegetarian Hot Dog on a Bun	1 each	Hamburger Patty		
1/2 Cup	Macaroni & Cheese	1/2 Cup	Macaroni & Cheese	1/2 Cup	Macaroni & Cheese	1/4 Cup	Macaroni & Cheese	1 Cup	Macaroni & Cheese	1/2 Cup	Pasta		
1/2 Cup	Seasoned Spinach	1/2 Cup	Seasoned Spinach	1/2 Cup	Seasoned Spinach	1/2 Cup	Seasoned Spinach	1/2 Cup	Seasoned Spinach	1/2 Cup	Peas		
1 each	Hot Dog Bun	1 each	Hot Dog Bun	1 each	Hot Dog Bun	1 each	Hot Dog Bun	2 slice	Bread	1 each	Hot Dog Bun		
1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	-		
1 Tbsp	Vinegar	1 Tbsp	Vinegar	1 Tbsp	Vinegar	1 Tbsp	Vinegar	1 Tbsp	Vinegar	1 Tbsp	Vinegar		
1 each	Mustard	1 each	Mustard	1 each	Mustard	1 each	Mustard	1 each	Mustard	1 each	Mustard		
1 each	Vanilla Ice Cream	1 each	Vanilla Ice Cream	1 srvg	Fruit	1 srvg	Fruit	1 each	Vanilla Ice Cream	2 each	Sugar Cookie		
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea		
Items in Bold are included in Choice 1 ✕ indicates that the Menu Extension is set to Do not Serve ✓ indicates that the Menu Extension is the same as Regular													
05 Sep 2024 1:40 PM													
Page 3 of 28													

Diet Extensions: Thursday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST											
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular	
4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice
1 Cup	WG Cinnamon Oatmeal	1/2 Cup	WG Cinnamon Oatmeal	1/2 Cup	WG Cinnamon Oatmeal	1.	-	1 Cup	WG Cinnamon Oatmeal	1 Cup	Cream of Rice
1 Cup	Egg, Cheese & Potato Hash	1 Cup	Egg, Cheese & Potato Hash	1/2 Cup	Egg, Cheese & Potato Hash	1/2 Cup	Egg, Cheese & Potato Hash	1 Cup	Egg, Cheese & Potato Hash	1 Cup	Egg, Cheese & Potato Hash
1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	2 slice	Bread
1 packet	Sugar	1 pkt	Sugar Substitute	1 pkt	Sugar Substitute	1 pkt	Sugar Substitute	1 packet	Sugar	1 packet	Sugar
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	-	1 each	-	1 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	1 each	-
LUNCH											
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular	
1 Cup	Vegetable Soup	1/2 Cup	Vegetable Soup	1/2 Cup	Vegetable Soup	1/2 Cup	Vegetable Soup	1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots
1 each	Turkey Sandwich on Wheat	1 each	Turkey Sandwich on Wheat	0.5 each	Turkey Sandwich on Wheat	0.5 each	Turkey Sandwich on Wheat	1 each	Peanut Butter & Jelly Sandwich	1 each	Turkey Sandwich on White
1/2 Cup	Oven Browned Potatoes	1/4 Cup	Oven Browned Potatoes	1/4 Cup	Oven Browned Potatoes	1/4 Cup	Oven Browned Potatoes	1/2 Cup	Oven Browned Potatoes	1 Cup	Fluffy Rice
2 each	Saltine Crackers	1 each	Saltine Crackers	1 each	Saltine Crackers	1.	-	2 each	Saltine Crackers	3/4 Cup	Pasta
1 each	Mayonnaise	1 each	Mayonnaise	1 each	Mayonnaise	1 each	Mayonnaise	1 each	-	1 each	Mayonnaise
1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Soft Margarine Cup
1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	8 fl. oz	Fruit Drink w/ Vit C
DINNER											
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular	
10 Oz	Beef Shepherds Pie	10 Oz	Beef Shepherds Pie	10 Oz	Beef Shepherds Pie	10 Oz	Beef Shepherds Pie	1 each	GardenBurger on a Bun	6 Oz	Beef Shepherds Pie
1/2 Cup	Parslied Cauliflower	1/2 Cup	Parslied Cauliflower	1/2 Cup	Parslied Cauliflower	1/2 Cup	Parslied Cauliflower	1/2 Cup	Parslied Cauliflower	1/2 Cup	Parslied Cauliflower
1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	Bread
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	-	1 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 each	Pumpkin Spice Cake 48ct	1 each	Pumpkin Spice Cake 48ct	1 srvg	Fruit	1 srvg	Fruit	1 each	Pumpkin Spice Cake 48ct	1 each	Pumpkin Spice Cake 48ct
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea
Items in Bold are included in Choice 1 ✕ Indicates that the Menu Extension is set to Do not Serve ✓ indicates that the Menu Extension is the same as Regular											
05 Sep 2024 1:40 PM				Page 4 of 28							

Diet Extensions: Friday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1. -	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
2 each Pancakes	1 each Pancake	1 each Pancake	1 each Pancake	2 each Pancakes	2 each Pancakes	2 each Pancakes
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Pancake Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
10 Oz Baked Spaghetti & Meat Sauce	8 Oz Baked Spaghetti & Meat Sauce	6 Oz Baked Spaghetti & Meat Sauce	6 Oz Baked Spaghetti & Meat Sauce	1 1/2 Cup Vegan Meat Sauce & Spaghetti	2 each Hamburger Patty	2 each Hamburger Patty
1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli
1 each Garlic Bread	1 each Garlic Bread	1 each -	1 each -	1 each Garlic Bread	2 each Garlic Bread	2 each Garlic Bread
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Fish Fillet Brd	1 each Fish Fillet Brd	1 each Fish Fillet Brd	1 each Fish Fillet Brd	1 each Gardenburger No Bun	3 Oz Baked Pollock	3 Oz Baked Pollock
1 Cup Parsley Potatoes	1/2 Cup Parsley Potatoes	1/2 Cup Parsley Potatoes	1/3 Cup Parsley Potatoes	1 Cup WG Parsley Potatoes	1 Cup Fluffy Rice	1 Cup Fluffy Rice
1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw
1 each Hamburger Bun	1 slice Bread	1 slice Bread	1. -	1 each Hamburger Bun	1 each Hamburger Bun	1 each Hamburger Bun
1 each Tartar Sauce	1 each Tartar Sauce	1 each Tartar Sauce	1 each Tartar Sauce	1 each Ketchup	1 each Tartar Sauce	1 each Tartar Sauce
1/2 Cup Fruit Crisp	1/2 Cup Fruit Crisp	1/3 Cup Fruit Crisp	1/3 Cup Fruit Crisp	1/2 Cup Fruit Crisp	1/2 Cup Fruit Crisp	1/2 Cup Fruit Crisp
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM Page 5 of 28

Diet Extensions: Saturday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Apple Juice
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup Cream of Rice
1 each Egg Hard Cooked	1 each Egg Hard Cooked	1 each Egg Hard Cooked	1 each Egg Hard Cooked	1 each Egg Hard Cooked	2 each Egg Hard Cooked	2 each Egg Hard Cooked
2 slice WG Bread	2 slice WG Bread	2 slice WG Bread	1 slice WG Bread	2 slice WG Bread	2 slice White Bread	2 slice White Bread
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
3 Oz Taco Meat	3 Oz Taco Meat	3 Oz Taco Meat	3 Oz Taco Meat	1/3 Cup Vegetarian Taco Meat	3 Oz Taco Meat	3 Oz Taco Meat
1 Cup Pinto Beans	1/2 Cup Pinto Beans	1/3 Cup Pinto Beans	1/4 Cup Pinto Beans	1 Cup Pinto Beans	1 Cup Plain Green Beans	1 Cup Plain Green Beans
1/2 Cup Mexican Corn	1/3 Cup Mexican Corn	1/3 Cup Mexican Corn	1/4 Cup Mexican Corn	1/2 Cup Mexican Corn	1/2 Cup Mexican Corn	1/2 Cup Mexican Corn
2 each Flour Tortilla 6.5in	1 each Flour Tortilla 6.5in	1 each Flour Tortilla 6.5in	1. -	2 each Flour Tortilla 6.5in	2 each Flour Tortilla 6.5in	2 each Flour Tortilla 6.5in
1/2 Cup Mexican Condiments	1/2 Cup Mexican Condiments	1/2 Cup Mexican Condiments	1/2 Cup Mexican Condiments	1/2 Cup Mexican Condiments	1/2 Cup Shredded Lettuce	1/2 Cup Shredded Lettuce
1 fl. oz Salsa	1 fl. oz Salsa	1 fl. oz Salsa	1 fl. oz Salsa	1 fl. oz Salsa	1. -	1. -
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
10 Oz Stuffed Pepper Casserole	10 Oz Stuffed Pepper Casserole	6 Oz Stuffed Pepper Casserole	6 Oz Stuffed Pepper Casserole	1 each Gardenburger No Bun	10 Oz Stuffed Pepper Casserole	10 Oz Stuffed Pepper Casserole
1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots
1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice Bread	1 slice Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each Brownie 48ct	1 each Brownie 48ct	1 srvg Fruit	1 srvg Fruit	1 each Brownie 48ct	1 srvg Fruit	1 srvg Fruit
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM Page 6 of 28

Diet Extensions: Sunday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
1 each Breakfast Burrito	1 each Breakfast Burrito	1 each Breakfast Burrito	1/3 Cup Scrambled Eggs and Cheese	1 each Breakfast Burrito	1 each Breakfast Burrito	1 each Breakfast Burrito
1/2 Cup Breakfast Potatoes	1/3 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes	1/2 Cup Breakfast Potatoes	1/2 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes
1 . -	1 . -	1 . -	1 . -	1 . -	1 . -	1 . -
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
3 Oz Roast Turkey	3 Oz Roast Turkey	3 Oz Roast Turkey	3 Oz Roast Turkey	1 each Gardenburger No Bun	3 Oz Roast Turkey	3 Oz Roast Turkey
2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	1 each Ketchup	1 each -	1 each -
1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes
1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans
1/2 Cup Sage Bread Dressing	1/2 Cup Sage Bread Dressing	1/3 Cup Sage Bread Dressing	1/3 Cup Sage Bread Dressing	2 slice WG Bread	1/2 Cup Sage Bread Dressing	1/2 Cup Sage Bread Dressing
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Pepperoni Pizza WG	1 each Pepperoni Pizza WG	1 each Pepperoni Pizza WG	1 each Pepperoni Pizza WG	1 each Cheese Pizza	1 1/4 Cup Beef Noodle Casserole	1 1/4 Cup Beef Noodle Casserole
3/4 Cup Italian Pasta Salad	1/2 Cup Italian Pasta Salad	1/2 Cup Italian Pasta Salad	1/4 Cup Italian Pasta Salad	3/4 Cup Italian Pasta Salad	3/4 Cup Italian Pasta Salad	3/4 Cup Italian Pasta Salad
1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad
1 each Garlic Bread	1 each Garlic Bread	1 each -	1 each -	1 each Garlic Bread	2 each Garlic Bread	2 each Garlic Bread
1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing
1 each Sugar Cookie Bar 48ct	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 each Sugar Cookie Bar 48ct	1 each Sugar Cookie Bar 48ct	1 each Sugar Cookie Bar 48ct
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 7 of 28

Diet Extensions: Monday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 . -	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
2 each Waffle	1 each Waffle	1 each Waffle	1 each Waffle	2 each Waffle	2 each Waffle	2 each Waffle
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Pancake Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
8 Oz Chili Mac Casserole	8 Oz Chili Mac Casserole	6 Oz Chili Mac Casserole	6 Oz Chili Mac Casserole	10 Oz Vegetarian Chili MacCasserole	8 Oz Chili Mac Casserole	8 Oz Chili Mac Casserole
1/2 Cup Peas	1/2 Cup Peas	1/2 Cup Peas	1/3 Cup Peas	1/2 Cup Peas	1/2 Cup Peas	1/2 Cup Peas
1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 . -	1 slice WG Bread	2 slice Bread	2 slice Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Herbed Chicken	1 each Herbed Chicken	1 each Herbed Chicken	1 each Herbed Chicken	1 each Veg Lemon Chicken-like Patty	1 each Herbed Chicken	1 each Herbed Chicken
1/2 Cup Cajun Potatoes	1/2 Cup Cajun Potatoes	1/2 Cup Cajun Potatoes	1/3 Cup Cajun Potatoes	1 Cup Cajun Potatoes	1/2 Cup Fluffy Rice	1/2 Cup Fluffy Rice
1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw
1 slice WG Bread	2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice Bread	1 slice Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1/2 Cup Peach Cobbler	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1/2 Cup Peach Cobbler	1/2 Cup Peach Cobbler	1/2 Cup Peach Cobbler
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 8 of 28

Diet Extensions: Tuesday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Apple Juice	
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup Cream of Rice	
1/3 Cup Scrambled Egg with Cheese	1/3 Cup Scrambled Egg with Cheese	1/3 Cup Scrambled Egg with Cheese	1/3 Cup Scrambled Egg with Cheese	1/3 Cup Scrambled Egg with Cheese	1/2 Cup Scrambled Egg	
1 each Coffecake 48ct	0.5 each Coffecake 48ct	0.5 each Coffecake 48ct	1 slice Bread	1 each Coffecake 48ct	1 each Coffecake 48ct	
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
8 fl. oz Chicken Noodle Soup	8 fl. oz Chicken Noodle Soup	8 fl. oz Chicken Noodle Soup	4 fl. oz Chicken Noodle Soup	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	
1/2 Cup Egg Salad	1/2 Cup Egg Salad	1/2 Cup Egg Salad	1/2 Cup Egg Salad	1/2 Cup Egg Salad	1/2 Cup Egg Salad	
2 each Saltine Crackers	1 each Saltine Crackers	1 each Saltine Crackers	1. -	2 each Saltine Crackers	3/4 Cup Pasta	
1/2 Cup Broccoli Salad	1/2 Cup Broccoli Salad	1/2 Cup Broccoli Salad	1/2 Cup Broccoli Salad	1/2 Cup Broccoli Salad	1/2 Cup Broccoli Salad	
2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 each -	2 slice WG Bread	2 slice White Bread	
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	
8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 fl. oz Fruit Drink w/ Vit C	
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Hamburger Patty	1 each Hamburger Patty	1 each Hamburger Patty	1 each Hamburger Patty	1 each Veg Beef Burger Patty No Bun	1 each Hamburger Patty	
1/2 Cup Cottage Fries	1/3 Cup Cottage Fries	1/3 Cup Cottage Fries	1/3 Cup Cottage Fries	1/2 Cup Cottage Fries	1/2 Cup Italian Pasta Salad	
1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	
1 each Hamburger Bun	1 each Hamburger Bun	1 slice Bread	1. -	1 each Hamburger Bun	1 each Hamburger Bun	
1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	
2 each Ketchup	2 each Ketchup	2 each Ketchup	2 each Ketchup	2 each Ketchup	1 each -	
1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion	1 each Lettuce & Onion	
1 each Oatmeal Cookie	1 each Oatmeal Cookie	1 srvg Fruit	1 srvg Fruit	1 each Oatmeal Cookie	2 each Sugar Cookie	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 9 of 28

Diet Extensions: Wednesday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	
1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	
1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	
4 Oz Breakfast Gravy	4 Oz Breakfast Gravy	4 Oz Breakfast Gravy	2 Oz Breakfast Gravy	1. -	1. -	
1 each Biscuit 48ct	1 each Biscuit 48ct	0.5 each Biscuit 48ct	0.5 each Biscuit 48ct	1 each Biscuit 48ct	2 slice White Bread	
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	
1. -	1. -	1. -	1. -	2 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
8 Oz Chicken Enchilada	8 Oz Chicken Enchilada	6 Oz Chicken Enchilada	4 Oz Chicken Enchilada	1 piece Cheese Enchilada Casserole	8 Oz Chicken Enchilada	
1/2 Cup Spanish Rice	1/3 Cup Spanish Rice	1/4 Cup Spanish Rice	1. -	1/2 Cup Fluffy Rice	3/4 Cup Fluffy Rice	
1/2 Cup Refried Beans	1/4 Cup Refried Beans	1/4 Cup Refried Beans	1/4 Cup Refried Beans	1/2 Cup Refried Beans	1/3 Cup Refried Beans	
1/2 Cup Shredded Lettuce	1/2 Cup Shredded Lettuce	1/2 Cup Shredded Lettuce	1/2 Cup Shredded Lettuce	1/2 Cup Shredded Lettuce	1/2 Cup Shredded Lettuce	
1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 piece Vegetable Lasagna	1 piece Vegetable Lasagna	1 piece Vegetable Lasagna	1 piece Vegetable Lasagna	1 piece Vegetable Lasagna	3/4 Cup Beef Pizza Casserole No Cheese	
1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	
1 each Garlic Baked Breadstick	1 each Garlic Baked Breadstick	1. -	1. -	1 each Garlic Baked Breadstick	1 each Garlic Baked Breadstick	
1. -	1. -	1. -	1. -	1. -	1. -	
1 each Dessert Bar 48ct	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 each Dessert Bar 48ct	1 each Dessert Bar 48ct	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 10 of 28

Diet Extensions: Thursday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
1/2 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes	1/2 Cup Breakfast Potatoes	1 each -	1 each -
1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice Bread	1 slice Bread
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Salisbury Steak	1 each Salisbury Steak	1 each Salisbury Steak	1 each Salisbury Steak	1 each Gardenburger No Bun	1 each Salisbury Steak	1 each Salisbury Steak
2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	1 each Ketchup	1 each Mustard	1 each Mustard
1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/4 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1 Cup Fluffy Rice	1 Cup Fluffy Rice
1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Peas	1/2 Cup Peas
2 slice WG Bread	2 slice WG Bread	1 slice WG Bread	1 each -	2 slice WG Bread	2 slice White Bread	2 slice White Bread
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
3 Oz BBQ Meatballs	3 Oz BBQ Meatballs	3 Oz BBQ Meatballs	3 Oz BBQ Meatballs	6 each Vegetarian Chicken-like Nuggets	3 Oz BBQ Meatballs	3 Oz BBQ Meatballs
1/2 Cup Potato Salad	1/2 Cup Potato Salad	1/2 Cup Potato Salad	1/4 Cup Potato Salad	1/2 Cup Potato Salad	1 Cup Pasta	1 Cup Pasta
1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad
1 each Hot Dog Bun	1 each Hot Dog Bun	1 each Hot Dog Bun	1 each Hot Dog Bun	1 each Hot Dog Bun	1 each Hot Dog Bun	1 each Hot Dog Bun
1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Sugar Cookie	1 each Sugar Cookie	1 each Sugar Cookie	1 srvg Fruit	1 each Sugar Cookie	2 each Sugar Cookie	2 each Sugar Cookie
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 11 of 28

Diet Extensions: Friday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1 . -	1 Cup WG Cinnamon Oatmeal	1 Cup Cream of Rice	1 Cup Cream of Rice
1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
2 each French Toast	1 each French Toast	1 each French Toast	1 each French Toast	2 each French Toast	2 each French Toast	2 each French Toast
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Pancake Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
3 Oz Ham	3 Oz Ham	3 Oz Ham	3 Oz Ham	1 each Vegetarian Chicken-like Patty	4 Oz Roast Turkey	4 Oz Roast Turkey
3/4 Cup Cheesy Potatoes	1/2 Cup Cheesy Potatoes	1/2 Cup Cheesy Potatoes	1/2 Cup Cheesy Potatoes	1/2 Cup Cheesy Potatoes	1 Cup Fluffy Rice	1 Cup Fluffy Rice
1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots
2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 . -	2 slice WG Bread	2 slice Bread	2 slice Bread
2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each -	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
10 Oz Tuna Noodle Casserole	8 Oz Tuna Noodle Casserole	8 Oz Tuna Noodle Casserole	8 Oz Tuna Noodle Casserole	1 each Veggie Wrap	10 Oz Tuna Noodle Casserole	10 Oz Tuna Noodle Casserole
1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli
2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 each -	1/2 Cup Egg Noodles	2 slice White Bread	2 slice White Bread
2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each -	1 each Mustard	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Blonde Brownie 48ct	1 each Blonde Brownie 48ct	1 srvg Fruit	1 srvg Fruit	1 each Blonde Brownie 48ct	1 each Blonde Brownie 48ct	1 each Blonde Brownie 48ct
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 12 of 28

Diet Extensions: Saturday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
2 Tbsp Peanut Butter & Jelly Mix	2 Tbsp Peanut Butter & Jelly Mix	2 Tbsp Peanut Butter & Jelly Mix	2 Tbsp Peanut Butter & Jelly Mix	2 Tbsp Peanut Butter & Jelly Mix	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	2 slice WG Bread	2 slice White Bread	2 slice White Bread
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 Cup Beef Stew	1 Cup Beef Stew	1 Cup Beef Stew	1 Cup Beef Stew	1 Cup Pinto Beans	1 Cup Beef Stew	1 Cup Beef Stew
1/2 Cup Peas	1/2 Cup Peas	1/2 Cup Peas	1/3 Cup Peas	1/2 Cup Peas	1/2 Cup Peas	1/2 Cup Peas
1 each Biscuit 48ct	1 each Biscuit 48ct	0.5 each Biscuit 48ct	0.5 each Biscuit 48ct	1 each Biscuit 48ct	2 slice White Bread	2 slice White Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Country Fried Steak	1 each Country Fried Steak	1 each Country Fried Steak	1 each Country Fried Steak	6 each Vegetarian Chicken-like Nuggets	1 each Hamburger Patty	1 each Hamburger Patty
2 fl. oz Country Gravy	2 fl. oz Country Gravy	2 fl. oz Country Gravy	2 fl. oz Country Gravy	1 each Ketchup	1 each Mustard	1 each Mustard
1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes
1/2 Cup Parslied Cauliflower	1/2 Cup Parslied Cauliflower	1/2 Cup Parslied Cauliflower	1/2 Cup Parslied Cauliflower	1/2 Cup Parslied Cauliflower	1/2 Cup Parslied Cauliflower	1/2 Cup Parslied Cauliflower
2 slice WG Bread	2 slice WG Bread	2 slice WG Bread	1 slice WG Bread	2 slice WG Bread	2 slice Bread	2 slice Bread
1 each Soft Margarine Cup	2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Ketchup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1/2 Cup Pudding	1/2 Cup Pudding	1 srvg Fruit	1 srvg Fruit	1/2 Cup Pudding	2 each Sugar Cookie	2 each Sugar Cookie
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea
Items in Bold are included in Choice 1 ✕ indicates that the Menu Extension is set to Do not Serve ✓ indicates that the Menu Extension is the same as Regular						
05 Sep 2024 1:40 PM Page 13 of 28						

Diet Extensions: Sunday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1. -	1 Cup WG Cinnamon Oatmeal	1 Cup Cream of Rice	1 Cup Cream of Rice
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
1 each Bagel	1 each Bagel	1 each Bagel	0.5 each Bagel	1 each Bagel	1 each Bagel	1 each Bagel
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 Oz Cream Cheese	1 Oz Cream Cheese	1 Oz Cream Cheese	1 Oz Cream Cheese	1 Oz Cream Cheese	1 Oz Cream Cheese	1 Oz Cream Cheese
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz Pork Roast	4 Oz Pork Roast	4 Oz Pork Roast	4 Oz Pork Roast	1 each Vegetarian Chicken-like Patty	4 Oz Pork Roast	4 Oz Pork Roast
1/2 Cup Mashed Sweet Potatoes	1/3 Cup Mashed Sweet Potatoes	1/3 Cup Mashed Sweet Potatoes	1/4 Cup Mashed Sweet Potatoes	1/2 Cup Mashed Sweet Potatoes	1 Cup Fluffy Rice	1 Cup Fluffy Rice
1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage
2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 each -	2 slice WG Bread	2 slice White Bread	2 slice White Bread
2 each Soft Margarine Cup	2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 Cup Turkey Pot Pie	1 Cup Turkey Pot Pie	1 Cup Turkey Pot Pie	1 Cup Turkey Pot Pie	1 Cup Vegan Shepherds Pie	1 Cup Turkey Pot Pie	1 Cup Turkey Pot Pie
1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans
1 each Biscuit 48ct	1 each Biscuit 48ct	0.5 each Biscuit 48ct	0.5 each Biscuit 48ct	1 each Biscuit 48ct	2 slice White Bread	2 slice White Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Frosted Yellow Cake 48ct	1 each Frosted Yellow Cake 48ct	1 srvg Fruit	1 srvg Fruit	1 each Frosted Yellow Cake 48ct	1 each Frosted Yellow Cake 48ct	1 each Frosted Yellow Cake 48ct
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea
Items in Bold are included in Choice 1 ✕ indicates that the Menu Extension is set to Do not Serve ✓ indicates that the Menu Extension is the same as Regular						
05 Sep 2024 1:40 PM Page 14 of 28						

Diet Extensions: Monday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST											
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular	
4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Apple Juice
1 Cup	WG Cinnamon Oatmeal	1 Cup	WG Cinnamon Oatmeal	1/2 Cup	WG Cinnamon Oatmeal	1/2 Cup	WG Cinnamon Oatmeal	1 Cup	WG Cinnamon Oatmeal	1 Cup	Cream of Rice
1 each	Breakfast Burrito	1 each	Breakfast Burrito	1 each	Breakfast Burrito	1 each	Scrambled Eggs and Cheese	1 each	Breakfast Burrito	1 each	Breakfast Burrito
1 each	Tri Tator Potatoes	1 each	Tri Tator Potatoes	1 each	Tri Tator Potatoes	1 each	Tri Tator Potatoes	1 each	Tri Tator Potatoes	1 each	Tri Tator Potatoes
1	-	1	-	1	-	1	-	1	-	1	-
1 packet	Sugar	1 pkt	Sugar Substitute	1 pkt	Sugar Substitute	1 pkt	Sugar Substitute	1 packet	Sugar	1 packet	Sugar
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	1 each	-
LUNCH											
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular	
4 Oz	Sloppy Joe	4 Oz	Sloppy Joe	4 Oz	Sloppy Joe	3 Oz	Sloppy Joe	4 Oz	Veg Sloppy Joe Meat	4 Oz	Sloppy Joe
1/2 Cup	Ranch Pasta Salad	1/4 Cup	Ranch Pasta Salad	1/4 Cup	Ranch Pasta Salad	1/4 Cup	Ranch Pasta Salad	1/2 Cup	Ranch Pasta Salad	1/2 Cup	Seasoned Pasta
1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots
1 each	Hamburger Bun	1 each	Hamburger Bun	1 slice	Bread	1	-	1 each	Hamburger Bun	1 each	Hamburger Bun
1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	8 fl. oz Fruit Drink w/ Vit C	
DINNER											
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular	
6 each	Chicken Nuggets	6 each	Chicken Nuggets	6 each	Chicken Nuggets	6 each	Chicken Nuggets	6 each	Vegetarian Chicken-like Nuggets	1 each	Baked Chicken Breast
1 Cup	Tator Tots	1/2 Cup	Tator Tots	1/2 Cup	Tator Tots	1/3 Cup	Tator Tots	1 Cup	Tator Tots	1 Cup	Pasta
1/2 Cup	Mixed Vegetables	1/2 Cup	Mixed Vegetables	1/2 Cup	Mixed Vegetables	1/2 Cup	Mixed Vegetables	1/2 Cup	Mixed Vegetables	1/2 Cup	Mixed Vegetables
1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	Bread
1 Oz	Barbeque Sauce	0.5 Oz	Barbeque Sauce	0.5 Oz	Barbeque Sauce	1 each	-	1 Oz	Barbeque Sauce	1 each	-
1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	-
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 each	Sugar Cookie Bar 48ct	1 each	Sugar Cookie Bar 48ct	1 srvg	Fruit	1 srvg	Fruit	1 each	Sugar Cookie Bar 48ct	1 each	Sugar Cookie Bar 48ct
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 15 of 28

Diet Extensions: Tuesday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST											
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular	
4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice
1 Cup	Cold Cereal	1 Cup	Cold Cereal	1/2 Cup	Cold Cereal	1.	-	1 Cup	Cold Cereal	1 Cup	Cold Cereal
1 each	Breakfast Sausage	1 each	Breakfast Sausage	1 each	Breakfast Sausage	1 each	Breakfast Sausage	1/3 Cup	Scrambled Egg	1/2 Cup	Scrambled Egg
2 each	Pancakes	1 each	Pancake	1 each	Pancake	1 each	Pancake	2 each	Pancakes	2 each	Pancakes
1 packet	Sugar	1 pkt	Sugar Substitute	1 pkt	Sugar Substitute	1 packet	Sugar Substitute	1 packet	Sugar	1 packet	Sugar
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 each	Pancake Syrup	1 each	Local Syrup	1 each	Local Syrup	1 each	Local Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	1 each	-
LUNCH											
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular	
4 Oz	Chili Con Carne	4 Oz	Chili Con Carne	4 Oz	Chili Con Carne	4 Oz	Chili Con Carne	10 Oz	Vegetarian Chili MacCasserole	4 Oz	Chili Con Carne
1 whole	Baked Potato	0.5 whole	Baked Potato	0.5 whole	Baked Potato	1.	-	1 whole	Baked Potato	0.5 whole	Baked Potato
1/2 Cup	Broccoli	1/2 Cup	Broccoli	1/2 Cup	Broccoli	1/2 Cup	Broccoli	1/2 Cup	Broccoli	1/2 Cup	Broccoli
1 each	Cornbread 48ct	1 each	-	1 each	-	1 each	-	1 each	Cornbread 48ct	1 each	Cornbread 48ct
0.5 Oz	Shredded Cheese	0.5 Oz	Shredded Cheese	0.5 Oz	Shredded Cheese	0.5 Oz	Shredded Cheese	0.5 Oz	Shredded Cheese	1 each	-
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 Tbsp	Sour Cream	1 Tbsp	Sour Cream	1 Tbsp	Sour Cream	1 Tbsp	Sour Cream	1 Tbsp	Sour Cream	1 each	-
1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit	1 srvg	Fruit
8 Oz	Chocolate Milk	8 Oz	Chocolate Milk	8 Oz	Chocolate Milk	8 Oz	Chocolate Milk	8 Oz	Chocolate Milk	8 fl. oz	Fruit Drink w/ Vit C
DINNER											
Regular/Regular		2000cal/Regular		1800cal/Regular		1500cal/Regular		Vegetarian lactoovo/Regular		Renal-dialysis/Regular	
1 each	Fish Fillet Brd	1 each	Fish Fillet Brd	1 each	Fish Fillet Brd	1 each	Fish Fillet Brd	1 each	Gardenburger No Bun	3 Oz	Baked Pollock
1/2 Cup	Seasoned Rice	1/2 Cup	Seasoned Rice	1/4 Cup	Seasoned Rice	1/4 Cup	Seasoned Rice	1/2 Cup	Seasoned Rice	1/2 Cup	Seasoned Rice
1/2 Cup	Green Beans	1/2 Cup	Green Beans	1/2 Cup	Green Beans	1/2 Cup	Green Beans	1/2 Cup	Green Beans	1/2 Cup	Green Beans
1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1.	-	1 slice	WG Bread	2 slice	Bread
1 each	Tartar Sauce	1 each	Tartar Sauce	1 each	Tartar Sauce	1 each	Tartar Sauce	1 each	Ketchup	1 each	Tartar Sauce
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	2 each	Soft Margarine Cup
4 fl. oz	NSA Vanilla Ice Cream										
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 16 of 28

Diet Extensions: Wednesday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
2 slice WG Bread	2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	2 slice WG Bread	2 slice Bread	2 slice Bread
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
2 each Soft Margarine Cup	2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
3 Oz French Chicken	3 Oz French Chicken	3 Oz French Chicken	3 Oz French Chicken	1 each Veg Lemon Chicken-like Patty	3 Oz French Chicken	3 Oz French Chicken
3/4 Cup Wild Rice	3/4 Cup Wild Rice	1/2 Cup Wild Rice	1/2 Cup Wild Rice	3/4 Cup Wild Rice	3/4 Cup Wild Rice	3/4 Cup Wild Rice
1/2 Cup Peas	1/2 Cup Peas	1/2 Cup Peas	1/3 Cup Peas	1/2 Cup Peas	1/2 Cup Peas	1/2 Cup Peas
2 slice WG Bread	2 slice WG Bread	2 slice WG Bread	1 slice WG Bread	2 slice WG Bread	2 slice Bread	2 slice Bread
2 each Soft Margarine Cup	2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 Cup Cheese Ravioli w/Marinara Sauce	1 Cup Cheese Ravioli w/Marinara Sauce	3/4 Cup Cheese Ravioli w/Marinara Sauce	1/2 Cup Cheese Ravioli w/Marinara Sauce	1 Cup Cheese Ravioli w/Marinara Sauce	1 Cup Beef Noodle Casserole	1 Cup Beef Noodle Casserole
1. -	1. -	1. -	1. -	1. -	1. -	1. -
1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli
1 each Garlic Bread	1 each Garlic Bread	1 each -	1 each -	1 each Garlic Bread	2 each Garlic Bread	2 each Garlic Bread
1 Tbsp Shredded Cheese	1 Tbsp Shredded Cheese	1 Tbsp Shredded Cheese	1 Tbsp Shredded Cheese	1 Tbsp Shredded Cheese	1 each -	1 each -
1 each Spice Cake 48ct	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 each Spice Cake 48ct	1 each Spice Cake 48ct	1 each Spice Cake 48ct
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 17 of 28

Diet Extensions: Thursday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup Cream of Rice	1 Cup Cream of Rice
1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty
1 slice Cheese Slice	1 slice Cheese Slice	1 slice Cheese Slice	1 slice Cheese Slice	1 slice Cheese Slice	1. -	1. -
1 each English Muffin	1 each English Muffin	1 each English Muffin	0.5 each English Muffin	1 each English Muffin	1 each English Muffin	1 each English Muffin
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
8 Oz Tomato Soup	8 Oz Tomato Soup	4 Oz Tomato Soup	4 Oz Tomato Soup	8 Oz Tomato Soup	1/2 Cup Seasoned Carrots	1/2 Cup Seasoned Carrots
1 each Grilled Cheese WG Sandwich	1 each Grilled Cheese WG Sandwich	1 each Grilled Cheese WG Sandwich	0.5 each Grilled Cheese WG Sandwich	1 each Grilled Cheese WG Sandwich	1 each Egg Salad Sandwich on White	1 each Egg Salad Sandwich on White
1. -	1. -	1. -	1. -	1. -	1. -	1. -
1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad
1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 slice Classic Meatloaf	1 slice Classic Meatloaf	1 slice Classic Meatloaf	1 slice Classic Meatloaf	4 Oz Vegetarian Meatloaf	1 slice Classic Meatloaf	1 slice Classic Meatloaf
2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	1 each Ketchup	1 each -	1 each -
1 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes
1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Peas	1/2 Cup Peas
1 each Cornbread 48ct	1 each Cornbread 48ct	0.5 each Cornbread 48ct	1 each -	1 each Cornbread 48ct	1 each Cornbread 48ct	1 each Cornbread 48ct
1 Tbsp Vinegar	1 Tbsp Vinegar	1 Tbsp Vinegar	1 Tbsp Vinegar	1 Tbsp Vinegar	1 Tbsp Vinegar	1 Tbsp Vinegar
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Brownie 48ct	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 each Brownie 48ct	1 srvg Fruit	1 srvg Fruit
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 18 of 28

Diet Extensions: Friday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 . -	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
1 each Egg Hard Cooked	1 each Egg Hard Cooked	1 each Egg Hard Cooked	1 each Egg Hard Cooked	1 each Egg Hard Cooked	2 each Egg Hard Cooked	2 each Egg Hard Cooked
2 each Waffle	1 each Waffle	1 each Waffle	1 each Waffle	2 each Waffle	2 each Waffle	2 each Waffle
1 each Pancake Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Breaded Pork Fritter	1 each Breaded Pork Fritter	1 each Breaded Pork Fritter	4 Oz Pork Roast	1 each Vegetarian Chicken-like Patty	1 each Breaded Pork Fritter	1 each Breaded Pork Fritter
1/2 Cup Wedge Fries	1/3 Cup Wedge Fries	1/3 Cup Wedge Fries	1/4 Cup Wedge Fries	1/2 Cup Wedge Fries	1/4 Cup Wedge Fries	1/4 Cup Wedge Fries
1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower
1 each Hamburger Bun	1 slice Bread	1 . -	1 . -	1 each Hamburger Bun	1 each Hamburger Bun	1 each Hamburger Bun
1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 . -	1 . -
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
3 Oz Roast Turkey	3 Oz Roast Turkey	3 Oz Roast Turkey	3 Oz Roast Turkey	6 each Vegetarian Chicken-like Nuggets	4 Oz Roast Turkey	4 Oz Roast Turkey
2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	1 each Ketchup	1 each -	1 each -
3/4 Cup Mashed Sweet Potatoes	3/4 Cup Mashed Sweet Potatoes	3/4 Cup Mashed Sweet Potatoes	3/4 Cup Mashed Sweet Potatoes	3/4 Cup Mashed Sweet Potatoes	1/2 Cup Fluffy Rice	1/2 Cup Fluffy Rice
1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans
2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 each -	2 slice WG Bread	2 slice White Bread	2 slice White Bread
2 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1/2 Cup Fruit Crisp	1/2 Cup Fruit Crisp	1/3 Cup Fruit Crisp	1/3 Cup Fruit Crisp	1/2 Cup Fruit Crisp	1/2 Cup Fruit Crisp	1/2 Cup Fruit Crisp
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM Page 19 of 28

Diet Extensions: Saturday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup Cream of Rice	1 Cup Cream of Rice
1 Cup Egg, Cheese & Potato Hash	1 Cup Egg, Cheese & Potato Hash	1/2 Cup Egg, Cheese & Potato Hash	1/2 Cup Egg, Cheese & Potato Hash	1 Cup Egg, Cheese & Potato Hash	1 Cup Egg, Cheese & Potato Hash	1 Cup Egg, Cheese & Potato Hash
1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 . -	1 slice WG Bread	1 slice Bread	1 slice Bread
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Pepperoni Pizza WG	1 each Pepperoni Pizza WG	1 each Pepperoni Pizza WG	1 each Pepperoni Pizza WG	1 each Cheese Pizza	1 1/4 Cup Beef Noodle Casserole	1 1/4 Cup Beef Noodle Casserole
1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad
1 each Garlic Bread	1 each Garlic Bread	1 each -	1 each -	1 each Garlic Bread	1 each Garlic Bread	1 each Garlic Bread
1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 Cup Beef Noodle Casserole	1 Cup Beef Noodle Casserole	3/4 Cup Beef Noodle Casserole	3/4 Cup Beef Noodle Casserole	1 1/2 Cup Vegan Meat Sauce & Spaghetti	1 Cup Beef Noodle Casserole	1 Cup Beef Noodle Casserole
1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables
2 slice WG Bread	2 slice WG Bread	2 slice WG Bread	2 slice WG Bread	2 slice WG Bread	1 slice Bread	1 slice Bread
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Ginger Cake 48ct	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 each Ginger Cake 48ct	1 each Ginger Cake 48ct	1 each Ginger Cake 48ct
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM Page 20 of 28

Diet Extensions: Sunday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Apple Juice	
1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg	
1 each Oatmeal Muffin Square 48ct	0.5 each Oatmeal Muffin Square 48ct	0.5 each Oatmeal Muffin Square 48ct	0.5 each Oatmeal Muffin Square 48ct	1 each Oatmeal Muffin Square 48ct	1 each Oatmeal Muffin Square 48ct	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Herbed Chicken	1 each Herbed Chicken	1 each Herbed Chicken	1 each Herbed Chicken	1 each Veg Lemon Chicken-like Patty	1 each Herbed Chicken	
2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	1 pkt Mayonnaise	1 pkt Mayonnaise	
3/4 Cup Rice Pilaf	3/4 Cup Rice Pilaf	3/4 Cup Rice Pilaf	1/4 Cup Rice Pilaf	1 Cup Fluffy Rice	1/2 Cup Fluffy Rice	
1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	
1 each Biscuit 48ct	1 each Biscuit 48ct	0.5 each Biscuit 48ct	0.5 each Biscuit 48ct	1 each Biscuit 48ct	2 slice White Bread	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
3 Oz Ham	3 Oz Ham	3 Oz Ham	3 Oz Ham	1 each Vegetarian Chicken-like Patty	3 Oz Roast Turkey	
1/2 Cup Baked Beans	1/2 Cup Baked Beans	1/3 Cup Baked Beans	1/4 Cup Baked Beans	1/2 Cup Baked Beans	1/2 Cup Fluffy Rice	
1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	
1 each Wheat Dinner Roll	1 each Wheat Dinner Roll	1 each Wheat Dinner Roll	1 . -	1 each Wheat Dinner Roll	2 slice Bread	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 each Oatmeal Cookie	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 each Oatmeal Cookie	2 each Sugar Cookie	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 21 of 28

Diet Extensions: Monday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	
1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	
1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	1 each Egg Patty	
4 Oz Breakfast Gravy	4 Oz Breakfast Gravy	4 Oz Breakfast Gravy	2 Oz Breakfast Gravy	1 . -	1 . -	
1 each Biscuit 48ct	1 each Biscuit 48ct	0.5 each Biscuit 48ct	0.5 each Biscuit 48ct	1 each Biscuit 48ct	2 slice White Bread	
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	
1 . -	1 . -	1 . -	1 . -	1 each Soft Margarine Cup	1 . -	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
3 Oz BBQ Chicken Breast	3 Oz BBQ Chicken Breast	3 Oz BBQ Chicken Breast	3 Oz BBQ Chicken Breast	1 each Vegetarian Chicken-like Patty	3 Oz BBQ Chicken Breast	
1/2 Cup Oven Brown Potatoes	1/2 Cup Oven Brown Potatoes	1/3 Cup Oven Brown Potatoes	1/2 Cup Oven Brown Potatoes	1 Cup Oven Brown Potatoes	1/2 Cup Fluffy Rice	
1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	1/2 Cup Mixed Vegetables	
1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 . -	2 slice WG Bread	2 slice Bread	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 piece Beef Lasagna	1 piece Beef Lasagna	1 piece Beef Lasagna	1 piece Beef Lasagna	1 Cup Spaghetti and Vege Beef Sauce	1 1/4 Cup Beef Noodle Casserole	
1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	1/2 Cup Parslief Cauliflower	
1 each Garlic Bread	1 each Garlic Bread	1 each Garlic Bread	1 . -	1 each Garlic Bread	1 each Garlic Bread	
1 each Frosted Yellow Cake 48ct	1 each Frosted Yellow Cake 48ct	1 srvg Fruit	1 srvg Fruit	1 each Frosted Yellow Cake 48ct	1 each Frosted Yellow Cake 48ct	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 22 of 28

Diet Extensions: Tuesday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
1/3 Cup Scrambled Egg with Cheese	1/3 Cup Scrambled Egg with Cheese	1/3 Cup Scrambled Egg with Cheese	1/3 Cup Scrambled Egg with Cheese	1/3 Cup Scrambled Egg with Cheese	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
1/2 Cup Breakfast Potatoes	1/3 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes	1/2 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes	1/4 Cup Breakfast Potatoes
1 each Flour Tortilla 6.5in	1 each Flour Tortilla 6.5in	1 .	1 .	1 each Flour Tortilla 6.5in	1 each Flour Tortilla 6.5in	1 each Flour Tortilla 6.5in
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 fl. oz Salsa	1 fl. oz Salsa	1 fl. oz Salsa	1 fl. oz Salsa	1 fl. oz Salsa	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Hamburger Patty	1 each Hamburger Patty	1 each Hamburger Patty	1 each Hamburger Patty	1 each Veg Beef Burger Patty No Bun	1 each Hamburger Patty	1 each Hamburger Patty
1 slice Cheese Slice	1 slice Cheese Slice	1 slice Cheese Slice	1 slice Cheese Slice	1 slice Cheese Slice	1 each -	1 each -
1/3 Cup Baked Beans	1/3 Cup Baked Beans	1 .	1 .	1/3 Cup Baked Beans	1/2 Cup Fluffy Rice	1/2 Cup Fluffy Rice
1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans
1 each Hamburger Bun	1 slice Bread	1 slice Bread	1 .	1 each Hamburger Bun	1 each Hamburger Bun	1 each Hamburger Bun
1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion	1 each Lettuce, Tomato, & Onion
1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard
1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each -	1 each -
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
6 Oz Chicken Pot Pie	6 Oz Chicken Pot Pie	6 Oz Chicken Pot Pie	6 Oz Chicken Pot Pie	1 each Bean Black Burger on Bun	6 Oz Chicken Pot Pie	6 Oz Chicken Pot Pie
1/2 Cup Corn	1/2 Cup Corn	1/2 Cup Corn	1/2 Cup Corn	1/2 Cup Corn	1/2 Cup Corn	1/2 Cup Corn
1 each Biscuit 48ct	1 each Biscuit 48ct	0.5 each Biscuit 48ct	0.5 each Biscuit 48ct	1 each Biscuit 48ct	2 slice White Bread	2 slice White Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Mustard	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Dessert Bar 48ct	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 each Dessert Bar 48ct	1 each Dessert Bar 48ct	1 each Dessert Bar 48ct
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 23 of 28

Diet Extensions: Wednesday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
2 each French Toast	1 each French Toast	1 each French Toast	1 each French Toast	2 each French Toast	2 each French Toast	2 each French Toast
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Pancake Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 Cup Navy Bean Soup	1/2 Cup Navy Bean Soup	1/2 Cup Green Beans	1/2 Cup Green Beans	1 Cup Pasta	1/2 Cup Pasta	1/2 Cup Pasta
1 each Beef & Cheddar Wrap	1 each Beef & Cheddar Wrap	1 each Beef & Cheddar Wrap	0.5 each Beef & Cheddar Wrap	1 each Veggie Wrap	1 each Beef & Cheddar Wrap	1 each Beef & Cheddar Wrap
1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad	1 Cup Tossed Lettuce Salad
1 each Saltine Crackers	1 each Saltine Crackers	1 each Saltine Crackers	1 .	2 each Saltine Crackers	3/4 Cup Pasta	3/4 Cup Pasta
1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing	1 packet Salad Dressing
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Hot Dog	1 each Hot Dog	1 each Hot Dog	1 each Hot Dog	1 each Vegetarian Hot Dog on a Bun	1 each Hamburger Patty	1 each Hamburger Patty
1/2 Cup Macaroni & Cheese	1/2 Cup Macaroni & Cheese	1/2 Cup Macaroni & Cheese	1/2 Cup Macaroni & Cheese	1/2 Cup Macaroni & Cheese	1/2 Cup Seasoned Pasta	1/2 Cup Seasoned Pasta
1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots
1 each Hot Dog Bun	1 each Hot Dog Bun	1 each Hot Dog Bun	1 each Hot Dog Bun	2 slice Bread	1 each Hot Dog Bun	1 each Hot Dog Bun
1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each -	1 each -
1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard
1/2 Cup Fruit Crisp	1/2 Cup Fruit Crisp	1/3 Cup Fruit Crisp	1/3 Cup Fruit Crisp	1/2 Cup Fruit Crisp	1/2 Cup Fruit Crisp	1/2 Cup Fruit Crisp
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 24 of 28

Diet Extensions: Thursday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal
1 each Cheese Omelet	1 each Cheese Omelet	1 each Cheese Omelet	1 each Cheese Omelet	1 each Cheese Omelet	1 each Cheese Omelet	1 each Omelet
1 each Blueberry Muffin Square 48ct	1 each Blueberry Muffin Square 48ct	0.5 each Blueberry Muffin Square 48ct	0.5 each Blueberry Muffin Square 48ct	1 each Blueberry Muffin Square 48ct	1 each Blueberry Muffin Square 48ct	1 each Blueberry Muffin Square 48ct
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Chicken Parmesan	1 each Chicken Parmesan	1 each Chicken Parmesan	1 each Chicken Parmesan	1 each Veg Lemon Chicken-like Patty	1 each Chicken Parmesan	1 each Chicken Parmesan
4 fl. oz Marinara Sauce	4 fl. oz Marinara Sauce	4 fl. oz Marinara Sauce	2 fl. oz Marinara Sauce	4 fl. oz Marinara Sauce	1 each -	1 each -
1 Tbsp Shredded Cheese	1 Tbsp Shredded Cheese	1 Tbsp Shredded Cheese	1 Tbsp Shredded Cheese	1 Tbsp Shredded Cheese	1 each -	1 each -
3/4 Cup Spaghetti Noodles	1/2 Cup Spaghetti Noodles	1/3 Cup Spaghetti Noodles	1/3 Cup Spaghetti Noodles	3/4 Cup Spaghetti Noodles	3/4 Cup Spaghetti Noodles	3/4 Cup Spaghetti Noodles
1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli	1/2 Cup Broccoli
1 each Garlic Bread	1 each Garlic Bread	1 each -	1 each -	1 each Garlic Bread	2 each Garlic Bread	2 each Garlic Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Swiss Steak	1 each Swiss Steak	1 each Swiss Steak	1 each Swiss Steak	1 each Veg Beef Burger Patty No Bun	1 each Hamburger Patty	1 each Hamburger Patty
2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	1 each Ketchup	1 each Mustard	1 each Mustard
3/4 Cup Oven Brown Potatoes	3/4 Cup Oven Brown Potatoes	1/2 Cup Oven Brown Potatoes	1/3 Cup Oven Brown Potatoes	1 Cup Oven Brown Potatoes	3/4 Cup Fluffy Rice	3/4 Cup Fluffy Rice
1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans
1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	2 slice WG Bread	1 slice Bread	1 slice Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1/2 Cup Oreo Pudding Parfait	1/2 Cup Oreo Pudding Parfait	1/2 Cup Oreo Pudding Parfait	1/2 Cup Oreo Pudding Parfait	1/2 Cup Oreo Pudding Parfait	2 each Sugar Cookie	2 each Sugar Cookie
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 25 of 28

Diet Extensions: Friday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup WG Cinnamon Oatmeal	3/4 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1. -	1 Cup WG Cinnamon Oatmeal	1 Cup Cream of Rice	1 Cup Cream of Rice
1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1 each Breakfast Sausage	1/3 Cup Scrambled Egg	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
2 each Cinnamon Spice Pancakes	1 each Cinnamon Spice Pancakes	1 each Cinnamon Spice Pancakes	1 each Cinnamon Spice Pancakes	2 each Cinnamon Spice Pancakes	2 each Cinnamon Spice Pancakes	2 each Cinnamon Spice Pancakes
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Pancake Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each LoCal Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	1 each -
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
6 Oz Red Enchilada Casserole	6 Oz Red Enchilada Casserole	6 Oz Red Enchilada Casserole	4 Oz Red Enchilada Casserole	1 piece Veg Enchilada Bake	3 Oz Beef Taco Meat	3 Oz Beef Taco Meat
1/2 Cup Spanish Rice	1/3 Cup Spanish Rice	1. -	1. -	1/2 Cup Fluffy Rice	3/4 Cup Fluffy Rice	3/4 Cup Fluffy Rice
1/2 Cup Refried Beans	1/4 Cup Refried Beans	1/4 Cup Refried Beans	1/4 Cup Refried Beans	1/2 Cup Refried Beans	1/3 Cup Refried Beans	1/3 Cup Refried Beans
1. -	1. -	1. -	1. -	1. -	2 each Flour Tortilla 6.5in	2 each Flour Tortilla 6.5in
1/2 Cup Shredded Lettuce & Tomato	1/2 Cup Shredded Lettuce & Tomato	1/2 Cup Shredded Lettuce & Tomato	1/2 Cup Shredded Lettuce & Tomato	1/2 Cup Shredded Lettuce & Tomato	1/2 Cup Shredded Lettuce	1/2 Cup Shredded Lettuce
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	8 fl. oz Fruit Drink w/ Vit C
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
6 each Chicken Nuggets	6 each Chicken Nuggets	6 each Chicken Nuggets	6 each Chicken Nuggets	6 each Vegetarian Chicken-like Nuggets	1 each Baked Chicken Breast	1 each Baked Chicken Breast
1/2 Cup Tator Tots	1/2 Cup Tator Tots	1/2 Cup Tator Tots	1/3 Cup Tator Tots	1/2 Cup Tator Tots	1/2 Cup Tator Tots	1/2 Cup Tator Tots
1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	1/2 Cup Peas	1/2 Cup Peas
1 slice WG Bread	1 slice WG Bread	1. -	1. -	1 slice WG Bread	1 slice Bread	1 slice Bread
1 Oz Barbeque Sauce	1 Oz Barbeque Sauce	1 Oz Barbeque Sauce	1 Oz Barbeque Sauce	1 Oz Barbeque Sauce	1 each -	1 each -
1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Mustard	1 each Mustard
1 each Soft Margarine Cup	1 each -	1 each -	1 each -	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Oatmeal Cookie	1 each Oatmeal Cookie	1 srvg Fruit	1 srvg Fruit	1 each Oatmeal Cookie	2 each Sugar Cookie	2 each Sugar Cookie
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 1:40 PM

Page 26 of 28

Diet Extensions: Saturday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Apple Juice	
1 Cup Cold Cereal	1 Cup Cold Cereal	1/2 Cup Cold Cereal	1/2 Cup Cold Cereal	1 Cup Cold Cereal	1 Cup Cold Cereal	
2 Tbsp Peanut Butter & Jelly Mix	2 Tbsp Peanut Butter & Jelly Mix	2 Tbsp Peanut Butter & Jelly Mix	2 Tbsp Peanut Butter & Jelly Mix	2 Tbsp Peanut Butter & Jelly Mix	1/2 Cup Scrambled Egg	
2 slice WG Bread	1 slice WG Bread	1 slice WG Bread	1 slice WG Bread	2 slice WG Bread	2 slice White Bread	
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
6 each Swedish Meatballs	6 each Swedish Meatballs	4 each Swedish Meatballs	4 each Swedish Meatballs	1 each Gardenburger No Bun	3 Oz Seasoned Meatballs	
1 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Fluffy Rice	
1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	
1 each Wheat Dinner Roll	1 each Wheat Dinner Roll	1 -	1 -	1 each Wheat Dinner Roll	2 slice Bread	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 -	1 -	1 -	1 -	1 pkt Mayonnaise	1 -	
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
1 each Fish Fillet Brd	1 each Fish Fillet Brd	1 each Fish Fillet Brd	1 each Fish Fillet Brd	1 each Gardenburger No Bun	4 Oz Baked Pollock	
1 whole Baked Potato	6 Oz MM5 Boiled Potatoes	0.5 whole Baked Potato	0.5 whole Baked Potato	1 whole Baked Potato	0.5 whole Baked Potato	
1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	1/2 Cup Creamy Cole Slaw	
2 slice WG Bread	2 slice WG Bread	2 slice WG Bread	1 slice WG Bread	2 slice WG Bread	2 slice Bread	
1 each Sour Cream	1 each Sour Cream	1 each Sour Cream	1 each Sour Cream	1 each Sour Cream	1 each -	
1 each Tartar Sauce	1 each Tartar Sauce	1 each Tartar Sauce	1 each Tartar Sauce	1 each Ketchup	1 each Tartar Sauce	
2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 each Spice Cake 48ct	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 each Spice Cake 48ct	1 each Spice Cake 48ct	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	
Items in Bold are included in Choice 1 ✕ indicates that the Menu Extension is set to Do not Serve ✓ indicates that the Menu Extension is the same as Regular						
05 Sep 2024 1:40 PM Page 27 of 28						

Diet Extensions: Sunday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1/2 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup Cream of Rice	
1 each Egg Hard Cooked	1 each Egg Hard Cooked	1 each Egg Hard Cooked	1 each Egg Hard Cooked	1 each Egg Hard Cooked	2 each Egg Hard Cooked	
1 each Coffeecake 48ct	0.5 each Coffeecake 48ct	0.5 each Coffeecake 48ct	1 slice Bread	1 each Coffeecake 48ct	1 each Coffeecake 48ct	
1 packet Sugar	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 pkt Sugar Substitute	1 packet Sugar	1 packet Sugar	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	1 each -	
LUNCH						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
8 fl. oz Chicken & Dumplings	8 fl. oz Chicken & Dumplings	8 fl. oz Chicken & Dumplings	8 fl. oz Chicken & Dumplings	1 each Veg Lemon Chicken-like Patty	8 fl. oz Chicken & Dumplings	
1 -	1 -	1 -	1 -	1 Cup Wedge Fries	1 -	
1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	1/2 Cup Green Beans	
2 slice WG Bread	2 slice WG Bread	1 slice WG Bread	1 each -	2 slice WG Bread	2 slice White Bread	
2 each Soft Margarine Cup	2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	1 srvg Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	8 fl. oz Fruit Drink w/ Vit C	
DINNER						
Regular/Regular	2000cal/Regular	1800cal/Regular	1500cal/Regular	Vegetarian lactoovo/Regular	Renal-dialysis/Regular	
3 Oz Teriyaki Pork	3 Oz Pork Loin Roast	3 Oz Pork Loin Roast	3 Oz Pork Loin Roast	1 each Vegan Boca Burger	4 Oz Pork Loin Roast	
1 Cup Brown Rice	1/2 Cup Brown Rice	1/2 Cup Brown Rice	1/2 Cup Brown Rice	1 Cup Brown Rice	1 Cup Fluffy Rice	
1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	1/2 Cup Plain Cabbage	
2 slice WG Bread	1 slice WG Bread	1 each -	1 each -	2 slice WG Bread	2 slice White Bread	
2 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each -	2 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 each Sugar Cookie	1 each Sugar Cookie	1 srvg Fruit	1 srvg Fruit	1 each Sugar Cookie	2 each Sugar Cookie	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	
Items in Bold are included in Choice 1 ✕ indicates that the Menu Extension is set to Do not Serve ✓ indicates that the Menu Extension is the same as Regular						
05 Sep 2024 1:40 PM Page 28 of 28						

Medical Diet Menu - Extension

Diet Extensions: Monday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice
1 Cup	WG Cinnamon Oatmeal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal
1/3 Cup	Scrambled Egg	1/3 Cup	Scrambled Egg	4 Oz	SB6 Scrambled Egg	4 Oz	MMS Scrambled Egg	4 Oz	PU4 Scrambled Egg
1 each	Tri Tator Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes
1 slice	WG Bread	1 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 1/4 Cup	Beef Noodle Casserole	1 1/4 Cup	Beef Noodle Casserole	10 Oz	SB6 Beef Noodle Casserole	10 Oz	MMS Beef Noodle Casserole	10 Oz	PU4 Beef Noodle Casserole
1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots	6 Oz	SB6 Diced Carrots	6 Oz	MMS Diced Carrots	6 Oz	PU4 Diced Carrots
2 slice	WG Bread	2 slice	WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread
2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	SB6 Canned Fruit	6 Oz	MMS Canned Fruit	6 Oz	PU4 Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 each	Chicken Patty	1 each	Chicken Patty	5 Oz	SB6 Chicken Patty	5 Oz	MMS Chicken Patty	5 Oz	PU4 Chicken Patty
1/2 Cup	Wedge Fries	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes
1/2 Cup	Corn & Bean Salad	1/2 Cup	Green Beans	6 Oz	SB6 Green Beans	6 Oz	MMS Green Beans	6 Oz	PU4 Green Beans
1 each	Hamburger Bun	1 each	Hamburger Bun	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread
1 each	Mayonnaise	1 each	Mayonnaise	1 each	Mayonnaise	1 each	Mayonnaise	1 each	Mayonnaise
1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup
1/2 Cup	Pudding	1/2 Cup	Pudding	1/2 Cup	Pudding	1/2 Cup	Pudding	1/2 Cup	Pudding
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 1 of 28

Diet Extensions: Tuesday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST							
Regular/Regular		Regular/Ec7	Regular/Sb6		Regular/Mm5	Regular/Pu4	
1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat
4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice
1 each	Breakfast Sausage	1 each	Breakfast Sausage	2 Oz	SB6 Breakfast Sausage	2 Oz	PU4 Breakfast Sausage
2 each	French Toast	2 each	French Toast	1 Cup	PU4 French Toast	1 Cup	PU4 French Toast
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH							
Regular/Regular		Regular/Ec7	Regular/Sb6		Regular/Mm5	Regular/Pu4	
3 Oz	Ham	3 Oz	Diced Ham	5 Oz	SB6 Ham	5 Oz	PU4 Ham
1/2 Cup	AuGratin Potatoes	1/2 Cup	AuGratin Potatoes-No Peel	5 Oz	SB6 AuGratin Potatoes No Peel	5 Oz	PU4 AuGratin Potatoes No Peel
1/2 Cup	Broccoli	1/2 Cup	Broccoli	6 Oz	SB6 Broccoli	6 Oz	PU4 Broccoli
1 slice	WG Bread	1 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	SB6 Canned Fruit	6 Oz	PU4 Canned Fruit
8 Oz	Chocolate Milk	8 Oz	Chocolate Milk	8 Oz	Chocolate Milk	8 Oz	Chocolate Milk
DINNER							
Regular/Regular		Regular/Ec7	Regular/Sb6		Regular/Mm5	Regular/Pu4	
8 Oz	Chili Con Carne	8 Oz	Chili Con Carne	8 Oz	SB6 Chili Con Carne	8 Oz	PU4 Chili Con Carne
1 whole	Baked Potato	1 each	Baked Potato No Peel	6 Oz	SB6 Boiled Potatoes	6 Oz	PU4 Boiled Potatoes
1 Cup	Tossed Lettuce Salad	1/2 Cup	Diced Carrots	6 Oz	SB6 Diced Carrots	6 Oz	PU4 Diced Carrots
1 slice	WG Bread	1 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
0.5 Oz	Shredded Cheese	0.5 Oz	Shredded Cheese	0.5 fl. oz	Cheese Sauce	0.5 fl. oz	Cheese Sauce
1 packet	Salad Dressing	1.	-	1.	-	1.	-
1 Tbsp	Sour Cream	1 Tbsp	Sour Cream	1 Tbsp	Sour Cream	1 Tbsp	Sour Cream
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each	Oatmeal Cookie	1 each	Sugar Cookie	1/2 Cup	PU4 Sugar Cookie	1/2 Cup	PU4 Sugar Cookie
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 2 of 28

Diet Extensions: Wednesday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice
1 Cup Cold Cereal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	4 Oz SB6 Scrambled Egg	4 Oz MMS Scrambled Egg	4 Oz PU4 Scrambled Egg
1 Oz Cream Cheese	1 each Jelly	1 each Jelly	1 each Jelly	1 each Jelly
1 each Bagel	1 each Biscuit 48ct	1/2 Cup PU4 1st Bread w/ Cream Cheese	1/2 Cup PU4 1st Bread w/ Cream Cheese	1/2 Cup PU4 1st Bread w/ Cream Cheese
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee
LUNCH				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 each Herbed Chicken	1 each Herbed Chicken	6 Oz SB6 Herbed Chicken	6 Oz MMS Herbed Chicken	6 Oz PU4 Herbed Chicken
2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy
1/2 Cup Cinnamon Sweet Potato	1/2 Cup Cinnamon Sweet Potato	1/2 Cup Mashed Sweet Potatoes	1/2 Cup Mashed Sweet Potatoes	1/2 Cup Mashed Sweet Potatoes
1/2 Cup Green Beans	1/2 Cup Green Beans	6 Oz SB6 Green Beans	6 Oz MMS Green Beans	6 Oz PU4 Green Beans
1 each Wheat Dinner Roll	1 each Wheat Dinner Roll	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 srvg Fruit	1 srvg Soft Fruit	6 Oz SB6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
DINNER				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 each Hot Dog	1 each Hamburger Patty	6 Oz SB6 Hamburger Patty	6 Oz MMS Hamburger Patty	6 Oz PU4 Hamburger Patty
1/2 Cup Macaroni & Cheese	1/2 Cup Macaroni & Cheese	8 Oz SB6 Macaroni & Cheese	8 Oz MMS Macaroni & Cheese	8 Oz PU4 Macaroni & Cheese
1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	6 Oz SB6 Seasoned Spinach	6 Oz MMS Seasoned Spinach	6 Oz PU4 Seasoned Spinach
1 each Hot Dog Bun	1 each Hot Dog Bun	1 Cup PU4 2sl Bread	1 Cup PU4 2sl Bread	1 Cup PU4 2sl Bread
1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup
1 Tbsp Vinegar	1 Tbsp Vinegar	1 Tbsp Vinegar	1 Tbsp Vinegar	1 Tbsp Vinegar
1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard
1 each Vanilla Ice Cream	1 each Vanilla Ice Cream	1 each Vanilla Ice Cream	1 each Vanilla Ice Cream	1 each Vanilla Ice Cream
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 3 of 28

Diet Extensions: Thursday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal
1 Cup Egg, Cheese & Potato Hash	1 Cup Egg, Cheese & Potato Hash	10 Oz SB6 Egg, Cheese & Potato Hash	10 Oz MMS Egg, Cheese & Potato Hash	10 Oz PU4 Egg, Cheese & Potato Hash
1 slice WG Bread	1 slice WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee
LUNCH				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 Cup Vegetable Soup	1 Cup Vegetable Soup	8 Oz PU4 Vegetable Soup	8 Oz PU4 Vegetable Soup	8 Oz PU4 Vegetable Soup
1 each Turkey Sandwich on Wheat	1 each Turkey Sandwich on Wheat	6 Oz SB6 Turkey Salad	6 Oz MMS Turkey Salad	6 Oz PU4 Turkey Salad
1/2 Cup Oven Browned Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes
2 each Saltine Crackers	1, -	1, -	1, -	1, -
1 each Mayonnaise	1 each Mayonnaise	1 each Mayonnaise	1 each Mayonnaise	1 each Mayonnaise
1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup
1 srvg Fruit	1 srvg Soft Fruit	6 Oz SB6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
DINNER				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
10 Oz Beef Shepherds Pie	10 Oz Beef Shepherds Pie	12 Oz SB6 Beef Shepherds Pie	12 Oz MMS Beef Shepherds Pie	12 Oz PU4 Beef Shepherds Pie
1/2 Cup Parslied Cauliflower	1/2 Cup Parslied Cauliflower	6 Oz SB6 Parslied Cauliflower	6 Oz MMS Parslied Cauliflower	6 Oz PU4 Parslied Cauliflower
1 slice WG Bread	1 slice WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each Pumpkin Spice Cake 48ct	1 each Pumpkin Spice Cake 48ct	1/2 Cup PU4 Pumpkin Spice Cake 48ct	1/2 Cup PU4 Pumpkin Spice Cake 48ct	1/2 Cup PU4 Pumpkin Spice Cake 48ct
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 4 of 28

Diet Extensions: Friday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular		Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice
1 Cup	Cold Cereal	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat
1 each	Breakfast Sausage	1 each	Breakfast Sausage	2 Oz	MM5 Breakfast Sausage
2 each	Pancakes	2 each	Pancakes	2 Oz	PU4 Breakfast Sausage
1 packet	Sugar	1 packet	Sugar	1 Cup	PU4 Pancakes
1 each	Pancake Syrup	1 each	Pancake Syrup	1 packet	Sugar
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Pancake Syrup
1 each	1% Milk (8floz)	1 each	1% Milk (8floz)	1 each	Soft Margarine Cup
8 fl. oz	Coffee	8 fl. oz	Coffee	1 each	1% Milk (8floz)
8 fl. oz Coffee					
LUNCH					
Regular/Regular		Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
10 Oz	Baked Spaghetti & Meat Sauce	10 Oz	Baked Spaghetti & Meat Sauce	12 Oz	SB6 Baked Spaghetti & Meat Sauce
1/2 Cup	Broccoli	1/2 Cup	Broccoli	12 Oz	MMS Baked Spaghetti & Meat Sauce
1 each	Garlic Bread	1 each	Soft Garlic Bread	6 Oz	MMS Broccoli
1 srvg	Fruit	1 srvg	Soft Fruit	1/2 Cup	PU4 Broccoli
1 each	1% Milk (8floz)	1 each	1% Milk (8floz)	1/2 Cup	PU4 Garlic Bread
		1 each	SB6 Canned Fruit	6 Oz	1/2 Cup
		1 each	1% Milk (8floz)	6 Oz	PU4 Garlic Bread
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	MMS Canned Fruit
		1 each	1% Milk (8floz)	6 Oz	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 5 of 28

Diet Extensions: Saturday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST									
Regular/Regular		Regular/EC7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice
1 Cup	WG Cinnamon Oatmeal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal
1 each	Egg Hard Cooked	1/3 Cup	Scrambled Egg	4 Oz	SB6 Scrambled Egg	4 Oz	MMS Scrambled Egg	4 Oz	PU4 Scrambled Egg
2 slice	WG Bread	2 slice	WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH									
Regular/Regular		Regular/EC7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
3 Oz	Taco Meat	3 Oz	Taco Meat	5 Oz	SB6 Taco Meat	5 Oz	MMS Taco Meat	5 Oz	PU4 Taco Meat
1 Cup	Pinto Beans	1 Cup	Pinto Beans	10 Oz	SB6 Pinto Beans	10 Oz	MMS Pinto Beans	10 Oz	PU4 Pinto Beans
1/2 Cup	Mexican Corn	1/2 Cup	Green Beans	6 Oz	SB6 Green Beans	6 Oz	MMS Green Beans	6 Oz	PU4 Green Beans
2 each	Flour Tortilla 6.5in	2 slice	WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread
1/2 Cup	Mexican Condiments	1 each	-	1 each	-	1 each	-	1 each	-
1 fl. oz	Salsa	1	-	1	-	1	-	1	-
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	SB6 Canned Fruit	6 Oz	MMS Canned Fruit	6 Oz	PU4 Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER									
Regular/Regular		Regular/EC7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
10 Oz	Stuffed Pepper Casserole	10 Oz	Stuffed Pepper Casserole	12 Oz	SB6 Stuffed Pepper Casserole	12 Oz	MMS Stuffed Pepper Casserole	12 Oz	PU4 Stuffed Pepper Casserole
1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots	6 Oz	SB6 Diced Carrots	6 Oz	MMS Diced Carrots	6 Oz	PU4 Diced Carrots
1 slice	WG Bread	1 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each	Brownie 48ct	1 each	Brownie 48ct	1/2 Cup	PU4 Brownie 48ct	1/2 Cup	PU4 Brownie 48ct	1/2 Cup	PU4 Brownie 48ct
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 6 of 28

Diet Extensions: Sunday, Week 1, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular		Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice
1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 Cream of Wheat
1 each	Breakfast Burrito	1/3 Cup	Scrambled Egg with Cheese	4 Oz	MMS Scrambled Egg with Cheese
1/2 Cup	Breakfast Potatoes	1/2 Cup	Breakfast Potatoes - No Peel	1/2 Cup	Mashed Potatoes
1	-	1 slice	WG Bread	1/2 Cup	PU4 WG Bread
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH					
Regular/Regular		Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
3 Oz	Roast Turkey	3 Oz	Roast Turkey	5 Oz	SB6 Roast Turkey
2 fl. oz	Poultry Gravy	2 fl. oz	Poultry Gravy	2 fl. oz	Poultry Gravy
1 Cup	Mashed Potatoes	1 Cup	Mashed Potatoes	1 Cup	Mashed Potatoes
1/2 Cup	Green Beans	1/2 Cup	Green Beans	6 Oz	MMS Green Beans
1/2 Cup	Sage Bread Dressing	1/2 Cup	Sage Bread Dressing	3/4 Cup	PU4 Sage Bread Dressing
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	MMS Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER					
Regular/Regular		Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 each	Pepperoni Pizza WG	1 each	Pizza-Soft Crust	10 Oz	SB6 Beef Pizza Casserole
3/4 Cup	Italian Pasta Salad	3/4 Cup	Italian Pasta Salad	6 Oz	MMS Italian Pasta Salad
1 Cup	Tossed Lettuce Salad	1/2 Cup	Diced Carrots	6 Oz	MMS Diced Carrots
1 each	Garlic Bread	1 each	Soft Garlic Bread	1/2 Cup	PU4 Garlic Bread
1 packet	Salad Dressing	1	-	1	-
1 each	Sugar Cookie Bar 48ct	1 each	Sugar Cookie Bar 48ct	1/2 Cup	PU4 Sugar Cookie Bar 48ct
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 7 of 28

Diet Extensions: Monday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice
1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat
1 each	Breakfast Sausage	1 each	Breakfast Sausage	2 Oz	SB6 Breakfast Sausage	2 Oz	MMS Breakfast Sausage	2 Oz	PU4 Breakfast Sausage
2 each	Waffle	2 each	Waffle	1 Cup	PU4 Waffle	1 Cup	PU4 Waffle	1 Cup	PU4 Waffle
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
8 Oz	Chili Mac Casserole	8 Oz	Chili Mac Casserole	10 Oz	SB6 Chili Mac Casserole	10 Oz	MMS Chili Mac Casserole	10 Oz	PU4 Chili Mac Casserole
1/2 Cup	Peas	1/2 Cup	Peas	6 Oz	SB6 Peas	6 Oz	MMS Peas	6 Oz	PU4 Peas
1 slice	WG Bread	1 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	SB6 Canned Fruit	6 Oz	MMS Canned Fruit	6 Oz	PU4 Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 each	Herbed Chicken	1 each	Herbed Chicken	6 Oz	SB6 Herbed Chicken	6 Oz	MMS Herbed Chicken	6 Oz	PU4 Herbed Chicken
1/2 Cup	Cajun Potatoes	1/2 Cup	Cajun Potatoes- No Peel	6 Oz	SB6 Cajun Potatoes No Peel	6 Oz	MMS Cajun Potatoes No Peel	6 Oz	PU4 Cajun Potatoes No Peel
1/2 Cup	Creamy Cole Slaw	1/2 Cup	Green Beans	6 Oz	SB6 Green Beans	6 Oz	MMS Green Beans	6 Oz	PU4 Green Beans
1 slice	WG Bread	1 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1/2 Cup	Peach Cobbler	1/2 Cup	Peach Cobbler	3/4 Cup	PU4 Peach Cobbler	3/4 Cup	PU4 Peach Cobbler	3/4 Cup	PU4 Peach Cobbler
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 8 of 28

Diet Extensions: Tuesday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	
1/3 Cup Scrambled Egg with Cheese	1/3 Cup Scrambled Egg with Cheese	4 Oz Sb6 Scrambled Egg with Cheese	4 Oz MMS Scrambled Egg with Cheese	4 Oz PU4 Scrambled Egg with Cheese	
1 each Coffeecake 48ct	1 each Coffeecake 48ct	1/2 Cup PU4 Coffeecake 48ct	1/2 Cup PU4 Coffeecake 48ct	1/2 Cup PU4 Coffeecake 48ct	
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	
LUNCH					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
8 fl. oz Chicken Noodle Soup	8 fl. oz Chicken Noodle Soup	8 Oz PU4 Chicken Noodle Soup	8 Oz PU4 Chicken Noodle Soup	8 Oz PU4 Chicken Noodle Soup	
1/2 Cup Egg Salad	1/2 Cup Egg Salad	6 Oz Sb6 Egg Salad	6 Oz MMS Egg Salad	6 Oz PU4 Egg Salad	
2 each Saltine Crackers	1. -	1. -	1. -	1. -	
1/2 Cup Broccoli Salad	1/2 Cup Seasoned Broccoli	6 Oz Sb6 Broccoli	6 Oz MMS Broccoli	6 Oz PU4 Broccoli	
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	
1 srvg Fruit	1 srvg Soft Fruit	6 Oz Sb6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit	
8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	8 Oz Chocolate Milk	
DINNER					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
1 each Hamburger Patty	1 each Hamburger Patty	6 Oz Sb6 Hamburger Patty	6 Oz MMS Hamburger Patty	6 Oz PU4 Hamburger Patty	
1/2 Cup Cottage Fries	1/2 Cup Cottage Fries- No Peel	6 Oz Sb6 Cottage Fries No Peel	6 Oz MMS Cottage Fries No Peel	6 Oz PU4 Cottage Fries No Peel	
1/2 Cup Mixed Vegetables	1/2 Cup Peas & Carrots	6 Oz Sb6 Peas & Carrots	6 Oz MMS Peas & Carrots	6 Oz PU4 Peas & Carrots	
1 each Hamburger Bun	1 each Hamburger Bun	1 Cup PU4 2sl Bread	1 Cup PU4 2sl Bread	1 Cup PU4 2sl Bread	
1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	1 each Mustard	
2 each Ketchup	2 each Ketchup	2 each Ketchup	2 each Ketchup	2 each Ketchup	
1 each Lettuce, Tomato, & Onion	1 each -	1 each -	1 each -	1 each -	
1 each Oatmeal Cookie	1 each Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 9 of 28

Diet Extensions: Wednesday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	
1 Cup Cold Cereal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	
1 each Egg Patty	1 each Egg Patty	4 Oz Sb6 Scrambled Egg	4 Oz MMS Scrambled Egg	4 Oz PU4 Scrambled Egg	
4 Oz Breakfast Gravy	4 Oz Breakfast Gravy	6 Oz Sb6 Breakfast Gravy	6 Oz MMS Breakfast Gravy	6 Oz PU4 Breakfast Gravy	
1 each Biscuit 48ct	1 each Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	
1. -	1. -	1. -	1. -	1. -	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	
LUNCH					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
8 Oz Chicken Enchilada	8 Oz Chicken Enchilada	6 Oz Sb6 Chicken Taco Meat	6 Oz MMS Chicken Taco Meat	6 Oz PU4 Chicken Taco Meat	
1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	6 Oz Sb6 Spanish Rice	6 Oz MMS Spanish Rice	6 Oz PU4 Spanish Rice	
1/2 Cup Refried Beans	1/2 Cup Refried Beans	6 Oz Sb6 Refried Beans	6 Oz MMS Refried Beans	6 Oz PU4 Refried Beans	
1/2 Cup Shredded Lettuce	1/2 Cup Diced Carrots	6 Oz Sb6 Diced Carrots	6 Oz MMS Diced Carrots	6 Oz PU4 Diced Carrots	
1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	1 Tbsp Sour Cream	
1 srvg Fruit	1 srvg Soft Fruit	6 Oz Sb6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
DINNER					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
1 piece Vegetable Lasagna	1 piece Vegetable Lasagna	8 Oz Sb6 Vegetable Lasagna	8 Oz MMS Vegetable Lasagna	8 Oz PU4 Vegetable Lasagna	
1/2 Cup Green Beans	1/2 Cup Green Beans	6 Oz Sb6 Green Beans	6 Oz MMS Green Beans	6 Oz PU4 Green Beans	
1 each Garlic Baked Breadstick	1 each Soft Garlic Bread	1/2 Cup PU4 Garlic Bread	1/2 Cup PU4 Garlic Bread	1/2 Cup PU4 Garlic Bread	
1. -	1. -	1. -	1. -	1. -	
1 each Dessert Bar 48ct	1 each Dessert Bar 48ct	1/2 Cup PU4 Dessert Bar 48ct	1/2 Cup PU4 Dessert Bar 48ct	1/2 Cup PU4 Dessert Bar 48ct	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 10 of 28

Diet Extensions: Thursday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup Cold Cereal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	4 Oz Sb6 Scrambled Egg	4 Oz MMS Scrambled Egg	4 Oz PU4 Scrambled Egg
1/2 Cup Breakfast Potatoes	1/2 Cup Breakfast Potatoes - No Peel	6 Oz Sb6 Breakfast Potatoes No Peel	6 Oz MMS Breakfast Potatoes No Peel	6 Oz PU4 Breakfast Potatoes No Peel
1 slice WG Bread	1 slice WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee
LUNCH				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 each Salisbury Steak	1 each Salisbury Steak	8 Oz Sb6 Salisbury Steak	8 Oz MMS Salisbury Steak	8 Oz PU4 Salisbury Steak
2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy
1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes
1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	6 Oz Sb6 Seasoned Spinach	6 Oz MMS Seasoned Spinach	6 Oz PU4 Seasoned Spinach
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Soft Fruit	6 Oz Sb6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
DINNER				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
3 Oz BBQ Meatballs	3 Oz BBQ Meatballs	5 Oz Sb6 BBQ Meatballs	5 Oz MMS BBQ Meatballs	5 Oz PU4 BBQ Meatballs
1/2 Cup Potato Salad	1/2 Cup Potato Salad	6 Oz Sb6 Potato Salad No Raw Veg	6 Oz MMS Potato Salad No Raw Veg	6 Oz PU4 Potato Salad No Raw Veg
1 Cup Tossed Lettuce Salad	1/2 Cup Diced Carrots	6 Oz Sb6 Diced Carrots	6 Oz MMS Diced Carrots	6 Oz PU4 Diced Carrots
1 each Hot Dog Bun				
1 packet Salad Dressing	1. -	1. -	1. -	1. -
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each Sugar Cookie	1 each Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 11 of 28

Diet Extensions: Friday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal
1 each Breakfast Sausage	1 each Breakfast Sausage	2 Oz Sb6 Breakfast Sausage	2 Oz MMS Breakfast Sausage	2 Oz PU4 Breakfast Sausage
2 each French Toast	2 each French Toast	1 Cup PU4 French Toast	1 Cup PU4 French Toast	1 Cup PU4 French Toast
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee
LUNCH				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
3 Oz Ham	3 Oz Diced Ham	5 Oz Sb6 Ham	5 Oz MMS Ham	5 Oz PU4 Ham
3/4 Cup Cheesy Potatoes	1/2 Cup Cheesy Potatoes	6 Oz Sb6 Cheesy Potatoes	6 Oz MMS Cheesy Potatoes	6 Oz PU4 Cheesy Potatoes
1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	6 Oz Sb6 Diced Carrots	6 Oz MMS Diced Carrots	6 Oz PU4 Diced Carrots
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Soft Fruit	6 Oz Sb6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
DINNER				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
10 Oz Tuna Noodle Casserole	10 Oz Tuna Noodle Casserole	12 Oz Sb6 Tuna Casserole	12 Oz MMS Tuna Casserole	12 Oz PU4 Tuna Casserole
1/2 Cup Broccoli	1/2 Cup Broccoli	6 Oz Sb6 Broccoli	6 Oz MMS Broccoli	6 Oz PU4 Broccoli
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 each Blonde Brownie 48ct	1 each Blonde Brownie 48ct	1/2 Cup PU4 Blonde Brownie 48 ct	1/2 Cup PU4 Blonde Brownie 48 ct	1/2 Cup PU4 Blonde Brownie 48 ct
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 12 of 28

Diet Extensions: Saturday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup Cold Cereal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat
2 Tbsp Peanut Butter & Jelly Mix	1/3 Cup Scrambled Egg	4 Oz SB6 Scrambled Egg	4 Oz MMS Scrambled Egg	4 Oz PU4 Scrambled Egg
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee
LUNCH				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 Cup Beef Stew	1 Cup Beef Stew	10 Oz SB6 Beef Stew	10 Oz MMS Beef Stew	10 Oz PU4 Beef Stew
1/2 Cup Peas	1/2 Cup Peas	6 Oz SB6 Peas	6 Oz MMS Peas	6 Oz PU4 Peas
1 each Biscuit 48ct	1 each Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 srvg Fruit	1 srvg Soft Fruit	6 Oz SB6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
DINNER				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 each Country Fried Steak	1 each Country Fried Steak	6 Oz SB6 Country Fried Steak	6 Oz MMS Country Fried Steak	6 Oz PU4 Country Fried Steak
2 fl. oz Country Gravy	2 fl. oz Country Gravy	2 fl. oz Country Gravy	2 fl. oz Country Gravy	2 fl. oz Country Gravy
1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes
1/2 Cup Parslled Cauliflower	1/2 Cup Parslled Cauliflower	6 Oz SB6 Parslled Cauliflower	6 Oz MMS Parslled Cauliflower	6 Oz PU4 Parslled Cauliflower
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1/2 Cup Pudding	1/2 Cup Pudding	1/2 Cup Pudding	1/2 Cup Pudding	1/2 Cup Pudding
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 13 of 28

Diet Extensions: Sunday, Week 2, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	4 Oz SB6 Scrambled Egg	4 Oz MMS Scrambled Egg	4 Oz PU4 Scrambled Egg
1 each Bagel	1 each Biscuit 48ct	1/2 Cup PU4 1st Bread w/ Cream Cheese	1/2 Cup PU4 1st Bread w/ Cream Cheese	1/2 Cup PU4 1st Bread w/ Cream Cheese
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 Oz Cream Cheese	1 each Jelly	1 each Jelly	1 each Jelly	1 each Jelly
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee
LUNCH				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz Pork Roast	4 Oz Pork Roast	6 Oz SB6 Pork Roast	6 Oz MMS Pork Roast	6 Oz PU4 Pork Roast
1/2 Cup Mashed Sweet Potatoes	1/2 Cup Mashed Sweet Potatoes	1/2 Cup Mashed Sweet Potatoes	1/2 Cup Mashed Sweet Potatoes	1/2 Cup Mashed Sweet Potatoes
1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	6 Oz SB6 Seasoned Cabbage	6 Oz MMS Seasoned Cabbage	6 Oz PU4 Seasoned Cabbage
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup
1 srvg Fruit	1 srvg Soft Fruit	6 Oz SB6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
DINNER				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 Cup Turkey Pot Pie	1 Cup Turkey Pot Pie	8 Oz SB6 Turkey Pot Pie	8 Oz MMS Turkey Pot Pie	8 Oz PU4 Turkey Pot Pie
1/2 Cup Green Beans	1/2 Cup Green Beans	6 Oz SB6 Green Beans	6 Oz MMS Green Beans	6 Oz PU4 Green Beans
1 each Biscuit 48ct	1 each Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each Frosted Yellow Cake 48ct	1 each Frosted Yellow Cake 48ct	1/2 Cup PU4 Frosted Yellow Cake 48ct	1/2 Cup PU4 Frosted Yellow Cake 48ct	1/2 Cup PU4 Frosted Yellow Cake 48ct
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 14 of 28

Diet Extensions: Monday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice
1 Cup	WG Cinnamon Oatmeal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal
1 each	Breakfast Burrito	1/3 Cup	Scrambled Egg with Cheese	4 Oz	SB6 Scrambled Egg with Cheese	4 Oz	MMS Scrambled Egg with Cheese	4 Oz	PU4 Scrambled Egg with Cheese
1 each	Tri Tator Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes
1	-	1 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	Sloppy Joe	4 Oz	Sloppy Joe	6 Oz	SB6 Sloppy Joe	6 Oz	MMS Sloppy Joe	6 Oz	PU4 Sloppy Joe
1/2 Cup	Ranch Pasta Salad	1/2 Cup	Ranch Pasta Salad	6 Oz	SB6 Ranch Pasta Salad	6 Oz	MMS Ranch Pasta Salad	6 Oz	PU4 Ranch Pasta Salad
1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots	6 Oz	SB6 Diced Carrots	6 Oz	MMS Diced Carrots	6 Oz	PU4 Diced Carrots
1 each	Hamburger Bun	1 each	Hamburger Bun	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	SB6 Canned Fruit	6 Oz	MMS Canned Fruit	6 Oz	PU4 Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
6 each	Chicken Nuggets	6 each	Chicken Nuggets	6 Oz	SB6 Chicken Nuggets	6 Oz	MMS Chicken Nuggets	6 Oz	PU4 Chicken Nuggets
1 Cup	Tator Tots	1 Cup	Tator Tots	1 Cup	Mashed Potatoes	1 Cup	Mashed Potatoes	1 Cup	Mashed Potatoes
1/2 Cup	Mixed Vegetables	1/2 Cup	Peas & Carrots	6 Oz	SB6 Peas & Carrots	6 Oz	MMS Peas & Carrots	6 Oz	PU4 Peas & Carrots
1 slice	WG Bread	1 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
1 Oz	Barbeque Sauce	1 Oz	Barbeque Sauce	1 Oz	Barbeque Sauce	1 Oz	Barbeque Sauce	1 Oz	Barbeque Sauce
1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each	Sugar Cookie Bar 48ct	1 each	Sugar Cookie Bar 48ct	1/2 Cup	PU4 Sugar Cookie Bar 48ct	1/2 Cup	PU4 Sugar Cookie Bar 48ct	1/2 Cup	PU4 Sugar Cookie Bar 48ct
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 15 of 28

Diet Extensions: Tuesday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular		Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice
1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 Cream of Wheat
1 each	Breakfast Sausage	1 each	Breakfast Sausage	2 Oz	MMS Breakfast Sausage
2 each	Pancakes	2 each	Pancakes	1 Cup	PU4 Pancakes
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH					
Regular/Regular		Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz	Chili Con Carne	4 Oz	Chili Con Carne	8 Oz	MMS Chili Con Carne
1 whole	Baked Potato	1 each	Baked Potato No Peel	6 Oz	MMS Boiled Potatoes
1/2 Cup	Broccoli	1/2 Cup	Broccoli	6 Oz	MMS Broccoli
1 each	Cornbread 48ct	1 each	Cornbread 48ct	1/2 Cup	PU4 Cornbread 48ct
0.5 Oz	Shredded Cheese	0.5 Oz	Shredded Cheese	0.5 fl. oz	Cheese Sauce
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 Tbsp	Sour Cream	1 Tbsp	Sour Cream	1 Tbsp	Sour Cream
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	MMS Canned Fruit
8 Oz	Chocolate Milk	8 Oz	Chocolate Milk	8 Oz	Chocolate Milk
DINNER					
Regular/Regular		Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 each	Fish Fillet Brd	1 each	Fish Fillet Brd	5 Oz	MMS Fish Fillet Brd
1/2 Cup	Seasoned Rice	1/2 Cup	Seasoned Rice	6 Oz	MMS Plain Rice
1/2 Cup	Green Beans	1/2 Cup	Green Beans	6 Oz	MMS Green Beans
1 slice	WG Bread	1 slice	WG Bread	1/2 Cup	PU4 WG Bread
1 each	Tartar Sauce	1 each	Tartar Sauce	1 each	Mayonnaise
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
4 fl. oz	NSA Vanilla Ice Cream				
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 16 of 28

Diet Extensions: Wednesday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice
1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat
1/3 Cup	Scrambled Egg	1/3 Cup	Scrambled Egg	4 Oz	Sb6 Scrambled Egg	4 Oz	MMS Scrambled Egg	4 Oz	PU4 Scrambled Egg
2 slice	WG Bread	2 slice	WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
3 Oz	French Chicken	3 Oz	French Chicken	5 Oz	Sb6 French Chicken	5 Oz	MMS French Chicken	5 Oz	PU4 French Chicken
3/4 Cup	Wild Rice	3/4 Cup	Wild Rice	8 Oz	Sb6 Wild Rice	8 Oz	MMS Wild Rice	8 Oz	PU4 Wild Rice
1/2 Cup	Peas	1/2 Cup	Peas	6 Oz	Sb6 Peas	6 Oz	MMS Peas	6 Oz	PU4 Peas
2 slice	WG Bread	2 slice	WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread
2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	Sb6 Canned Fruit	6 Oz	MMS Canned Fruit	6 Oz	PU4 Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 Cup	Cheese Ravioli w/Marinara Sauce	1 Cup	Cheese Ravioli w/Marinara Sauce	10 Oz	Sb6 Cheese Ravioli w/Marinara	10 Oz	MMS Cheese Ravioli w/Marinara	10 Oz	PU4 Cheese Ravioli w/Marinara
1.	-	1.	-	1.	-	1.	-	1.	-
1/2 Cup	Broccoli	1/2 Cup	Broccoli	6 Oz	Sb6 Broccoli	6 Oz	MMS Broccoli	6 Oz	PU4 Broccoli
1 each	Garlic Bread	1 each	Soft Garlic Bread	1/2 Cup	PU4 Garlic Bread	1/2 Cup	PU4 Garlic Bread	1/2 Cup	PU4 Garlic Bread
1 Tbsp	Shredded Cheese	1 Tbsp	Shredded Cheese	1 each	-	1 each	-	1 each	-
1 each	Spice Cake 48ct	1 each	Spice Cake 48ct	1/2 Cup	PU4 Spice Cake 48ct	1/2 Cup	PU4 Spice Cake 48ct	1/2 Cup	PU4 Spice Cake 48ct
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 17 of 28

Diet Extensions: Thursday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST									
Regular/Regular		Regular/EC7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice
1 Cup	WG Cinnamon Oatmeal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal
1 each	Egg Patty	1 each	Egg Patty	4 Oz	Sb6 Scrambled Egg	4 Oz	MMS Scrambled Egg	4 Oz	PU4 Scrambled Egg
1 slice	Cheese Slice	1 slice	Cheese Slice	1 fl. oz	Cheese Sauce	1 fl. oz	Cheese Sauce	1 fl. oz	Cheese Sauce
1 each	English Muffin	2 slice	Bread	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH									
Regular/Regular		Regular/EC7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
8 Oz	Tomato Soup	8 Oz	Tomato Soup	8 Oz	PU4 Tomato Soup	8 Oz	PU4 Tomato Soup	8 Oz	PU4 Tomato Soup
1 each	Grilled Cheese WG Sandwich	2 slice	WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread
1.	-	4 slice	Cheese Slice	2 fl. oz	Cheese Sauce	2 fl. oz	Cheese Sauce	2 fl. oz	Cheese Sauce
1 Cup	Tossed Lettuce Salad	1/2 Cup	Green Beans	6 Oz	Sb6 Green Beans	6 Oz	MMS Green Beans	6 Oz	PU4 Green Beans
1 packet	Salad Dressing	1.	-	1.	-	1.	-	1.	-
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	Sb6 Canned Fruit	6 Oz	MMS Canned Fruit	6 Oz	PU4 Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER									
Regular/Regular		Regular/EC7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 slice	Classic Meatloaf	1 slice	Classic Meatloaf	6 Oz	Sb6 Classic Meatloaf	6 Oz	MMS Classic Meatloaf	6 Oz	PU4 Classic Meatloaf
2 fl. oz	Brown Gravy	2 fl. oz	Brown Gravy	2 fl. oz	Brown Gravy	2 fl. oz	Brown Gravy	2 fl. oz	Brown Gravy
1 Cup	Mashed Potatoes	1 Cup	Mashed Potatoes	1 Cup	Mashed Potatoes	1 Cup	Mashed Potatoes	1 Cup	Mashed Potatoes
1/2 Cup	Seasoned Spinach	1/2 Cup	Seasoned Spinach	6 Oz	Sb6 Seasoned Spinach	6 Oz	MMS Seasoned Spinach	6 Oz	PU4 Seasoned Spinach
1 each	Cornbread 48ct	1 each	Cornbread 48ct	1/2 Cup	PU4 Cornbread 48ct	1/2 Cup	PU4 Cornbread 48ct	1/2 Cup	PU4 Cornbread 48ct
1 Tbsp	Vinegar	1 Tbsp	Vinegar	1 Tbsp	Vinegar	1 Tbsp	Vinegar	1 Tbsp	Vinegar
2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 each	Brownie 48ct	1 each	Brownie 48ct	1/2 Cup	PU4 Brownie 48ct	1/2 Cup	PU4 Brownie 48ct	1/2 Cup	PU4 Brownie 48ct
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 18 of 28

Diet Extensions: Friday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice	4 Oz	100% Apple Juice
1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat
1 each	Egg Hard Cooked	1/3 Cup	Scrambled Egg	4 Oz	SB6 Scrambled Egg	4 Oz	MMS Scrambled Egg	4 Oz	PU4 Scrambled Egg
2 each	Waffle	2 each	Waffle	1 Cup	PU4 Waffle	1 Cup	PU4 Waffle	1 Cup	PU4 Waffle
1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 each	Breaded Pork Fritter	1 each	Breaded Pork Fritter	6 Oz	SB6 Breaded Pork Fritter	6 Oz	MMS Breaded Pork Fritter	6 Oz	PU4 Breaded Pork Fritter
1/2 Cup	Wedge Fries	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes	1/2 Cup	Mashed Potatoes
1/2 Cup	Parslied Cauliflower	1/2 Cup	Parslied Cauliflower	6 Oz	SB6 Parslied Cauliflower	6 Oz	MMS Parslied Cauliflower	6 Oz	PU4 Parslied Cauliflower
1 each	Hamburger Bun	1 each	Hamburger Bun	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread
1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	SB6 Canned Fruit	6 Oz	MMS Canned Fruit	6 Oz	PU4 Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
3 Oz	Roast Turkey	3 Oz	Roast Turkey	5 Oz	SB6 Roast Turkey	5 Oz	MMS Roast Turkey	5 Oz	PU4 Roast Turkey
2 fl. oz	Poultry Gravy	2 fl. oz	Poultry Gravy	2 fl. oz	Poultry Gravy	2 fl. oz	Poultry Gravy	2 fl. oz	Poultry Gravy
3/4 Cup	Mashed Sweet Potatoes								
1/2 Cup	Green Beans	1/2 Cup	Green Beans	6 Oz	SB6 Green Beans	6 Oz	MMS Green Beans	6 Oz	PU4 Green Beans
2 slice	WG Bread	2 slice	WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread	1 Cup	PU4 WG Bread
2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1/2 Cup	Fruit Crisp	1/2 Cup	Fruit Crisp	3/4 Cup	PU4 Fruit Crisp	3/4 Cup	PU4 Fruit Crisp	3/4 Cup	PU4 Fruit Crisp
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 19 of 28

Diet Extensions: Saturday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice
1 Cup	WG Cinnamon Oatmeal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal	1 Cup	PU4 WG Cinnamon Oatmeal
1 Cup	Egg, Cheese & Potato Hash	1 Cup	Egg, Cheese & Potato Hash	10 Oz	SB6 Egg, Cheese & Potato Hash	10 Oz	MMS Egg, Cheese & Potato Hash	10 Oz	PU4 Egg, Cheese & Potato Hash
1 slice	WG Bread	1 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 each	Pepperoni Pizza WG	1 each	Pizza-Soft Crust	10 Oz	SB6 Beef Pizza Casserole	10 Oz	MMS Beef Pizza Casserole	10 Oz	PU4 Beef Pizza Casserole
1 Cup	Tossed Lettuce Salad	1/2 Cup	Diced Carrots	6 Oz	SB6 Diced Carrots	6 Oz	MMS Diced Carrots	6 Oz	PU4 Diced Carrots
1 each	Garlic Bread	1 each	Soft Garlic Bread	1/2 Cup	PU4 Garlic Bread	1/2 Cup	PU4 Garlic Bread	1/2 Cup	PU4 Garlic Bread
1 packet	Salad Dressing	1.	-	1.	-	1.	-	1.	-
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	SB6 Canned Fruit	6 Oz	MMS Canned Fruit	6 Oz	PU4 Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 Cup	Beef Noodle Casserole	1 Cup	Beef Noodle Casserole	10 Oz	SB6 Beef Noodle Casserole	10 Oz	MMS Beef Noodle Casserole	10 Oz	PU4 Beef Noodle Casserole
1/2 Cup	Mixed Vegetables	1/2 Cup	Peas & Carrots	6 Oz	SB6 Peas & Carrots	6 Oz	MMS Peas & Carrots	6 Oz	PU4 Peas & Carrots
2 slice	WG Bread	2 slice	WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread	1/2 Cup	PU4 WG Bread
2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup
1 each	Ginger Cake 48ct	1 each	Ginger Cake 48ct	1/2 Cup	PU4 Ginger Cake 48ct	1/2 Cup	PU4 Ginger Cake 48ct	1/2 Cup	PU4 Ginger Cake 48ct
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 20 of 28

Diet Extensions: Sunday, Week 3, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	
1 Cup Cold Cereal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	
1/3 Cup Scrambled Egg	1/3 Cup Scrambled Egg	4 Oz Sb6 Scrambled Egg	4 Oz MMS Scrambled Egg	4 Oz PU4 Scrambled Egg	
1 each Oatmeal Muffin Square 48ct	1 each Oatmeal Muffin Square 48ct	1/2 Cup PU4 Oatmeal Muffin Square 48ct	1/2 Cup PU4 Oatmeal Muffin Square 48ct	1/2 Cup PU4 Oatmeal Muffin Square 48ct	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	
LUNCH					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
1 each Herbed Chicken	1 each Herbed Chicken	6 Oz Sb6 Herbed Chicken	6 Oz MMS Herbed Chicken	6 Oz PU4 Herbed Chicken	
2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	2 fl. oz Poultry Gravy	
3/4 Cup Rice Pilaf	3/4 Cup Rice Pilaf	6 Oz Sb6 Rice Pilaf	6 Oz MMS Rice Pilaf	6 Oz PU4 Rice Pilaf	
1/2 Cup Creamy Cole Slaw	1/2 Cup Green Beans	6 Oz Sb6 Green Beans	6 Oz MMS Green Beans	6 Oz PU4 Green Beans	
1 each Biscuit 48ct	1 each Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	
1 srvg Fruit	1 srvg Soft Fruit	6 Oz Sb6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
DINNER					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
3 Oz Ham	3 Oz Diced Ham	5 Oz Sb6 Ham	5 Oz MMS Ham	5 Oz PU4 Ham	
1/2 Cup Baked Beans	1/2 Cup Baked Beans	6 Oz Sb6 Baked Beans	6 Oz MMS Baked Beans	6 Oz PU4 Baked Beans	
1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	6 Oz Sb6 Diced Carrots	6 Oz MMS Diced Carrots	6 Oz PU4 Diced Carrots	
1 each Wheat Dinner Roll	1 each Wheat Dinner Roll	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	
1 each Oatmeal Cookie	1 each Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 21 of 28

Diet Extensions: Monday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	
1 Cup Cold Cereal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	
1 each Egg Patty	1 each Egg Patty	4 Oz Sb6 Scrambled Egg	4 Oz MMS Scrambled Egg	4 Oz PU4 Scrambled Egg	
4 Oz Breakfast Gravy	4 Oz Breakfast Gravy	6 Oz Sb6 Breakfast Gravy	6 Oz MMS Breakfast Gravy	6 Oz PU4 Breakfast Gravy	
1 each Biscuit 48ct	1 each Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	1/2 Cup PU4 Biscuit 48ct	
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	
1 - -	1 - -	1 - -	1 - -	1 - -	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	
LUNCH					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
3 Oz BBQ Chicken Breast	3 Oz BBQ Chicken Breast	5 Oz Sb6 BBQ Chicken	5 Oz MMS BBQ Chicken	5 Oz PU4 BBQ Chicken	
1/2 Cup Oven Brown Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	
1/2 Cup Mixed Vegetables	1/2 Cup Peas & Carrots	6 Oz Sb6 Peas & Carrots	6 Oz MMS Peas & Carrots	6 Oz PU4 Peas & Carrots	
1 slice WG Bread	1 slice WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	
1 srvg Fruit	1 srvg Soft Fruit	6 Oz Sb6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
DINNER					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
1 piece Beef Lasagna	1 piece Beef Lasagna	10 Oz Sb6 Beef Lasagna	10 Oz MMS Beef Lasagna	10 Oz PU4 Beef Lasagna	
1/2 Cup Parslied Cauliflower	1/2 Cup Parslied Cauliflower	6 Oz Sb6 Parslied Cauliflower	6 Oz MMS Parslied Cauliflower	6 Oz PU4 Parslied Cauliflower	
1 each Garlic Bread	1 each Soft Garlic Bread	1/2 Cup PU4 Garlic Bread	1/2 Cup PU4 Garlic Bread	1/2 Cup PU4 Garlic Bread	
1 each Frosted Yellow Cake 48ct	1 each Frosted Yellow Cake 48ct	1/2 Cup PU4 Frosted Yellow Cake 48ct	1/2 Cup PU4 Frosted Yellow Cake 48ct	1/2 Cup PU4 Frosted Yellow Cake 48ct	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 22 of 28

Diet Extensions: Tuesday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular		Regular/EC7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz	100% Grape Juice	4 Oz	100% Grape Juice	4 Oz	100% Grape Juice
1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 Cream of Wheat
1/3 Cup	Scrambled Egg with Cheese	1/3 Cup	Scrambled Egg with Cheese	4 Oz	MMS Scrambled Egg with Cheese
1/2 Cup	Breakfast Potatoes	1/2 Cup	Breakfast Potatoes - No Peel	1/2 Cup	Mashed Potatoes
1 each	Flour Tortilla 6.5in	1 slice	WG Bread	1/2 Cup	PU4 WG Bread
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 fl. oz	Salsa	1 each	Ketchup	1 each	Ketchup
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH					
Regular/Regular		Regular/EC7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 each	Hamburger Patty	1 each	Hamburger Patty	6 Oz	Sb6 Hamburger Patty
1 slice	Cheese Slice	1 slice	Cheese Slice	0.5 fl. oz	Cheese Sauce
1/3 Cup	Baked Beans	1/3 Cup	Baked Beans	6 Oz	MMS Baked Beans
1/2 Cup	Green Beans	1/2 Cup	Green Beans	6 Oz	MMS Green Beans
1 each	Hamburger Bun	1 each	Hamburger Bun	1 Cup	PU4 2sl Bread
1 each	Lettuce, Tomato, & Onion	1 each	-	1 each	-
1 each	Mustard	1 each	Mustard	1 each	Mustard
1 each	Ketchup	1 each	Ketchup	1 each	Ketchup
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	MMS Canned Fruit
8 Oz	Chocolate Milk	8 Oz	Chocolate Milk	8 Oz	Chocolate Milk
DINNER					
Regular/Regular		Regular/EC7	Regular/Sb6	Regular/Mm5	Regular/Pu4
6 Oz	Chicken Pot Pie	6 Oz	Chicken Pot Pie	6 Oz	MMS Chicken Pot Pie
1/2 Cup	Corn	1/2 Cup	Diced Carrots	6 Oz	MMS Diced Carrots
1 each	Biscuit 48ct	1 each	Biscuit 48ct	1/2 Cup	PU4 Biscuit 48ct
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each	Dessert Bar 48ct	1 each	Dessert Bar 48ct	1/2 Cup	PU4 Dessert Bar 48ct
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 23 of 28

Diet Extensions: Wednesday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice	4 Oz	100% Orange Juice
1 Cup	Cold Cereal	1 Cup	WG Cinnamon Oatmeal	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat	1 Cup	PU4 Cream of Wheat
1/3 Cup	Scrambled Egg	1/3 Cup	Scrambled Egg	4 Oz	Sb6 Scrambled Egg	4 Oz	MMS Scrambled Egg	4 Oz	PU4 Scrambled Egg
2 each	French Toast	2 each	French Toast	1 Cup	PU4 French Toast	1 Cup	PU4 French Toast	1 Cup	PU4 French Toast
1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup	1 each	Soft Margarine Cup
1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup	1 each	Pancake Syrup
1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar	1 packet	Sugar
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee	8 fl. oz	Coffee
LUNCH									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 Cup	Navy Bean Soup	1 Cup	Navy Bean Soup	8 Oz	PU4 Navy Bean Soup	8 Oz	PU4 Navy Bean Soup	8 Oz	PU4 Navy Bean Soup
1 each	Beef & Cheddar Wrap	1 each	Beef & Cheddar Sandwich	6 Oz	Sb6 Beef Salad	6 Oz	MMS Beef Salad	6 Oz	PU4 Beef Salad
1 Cup	Tossed Lettuce Salad	1/2 Cup	Green Beans	6 Oz	Sb6 Green Beans	6 Oz	MMS Green Beans	6 Oz	PU4 Green Beans
1 each	Saltine Crackers	1.	-	1.	-	1.	-	1.	-
1 packet	Salad Dressing	1.	-	1.	-	1.	-	1.	-
1 srvg	Fruit	1 srvg	Soft Fruit	6 Oz	Sb6 Canned Fruit	6 Oz	MMS Canned Fruit	6 Oz	PU4 Canned Fruit
1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk
DINNER									
Regular/Regular		Regular/Ec7		Regular/Sb6		Regular/Mm5		Regular/Pu4	
1 each	Hot Dog	1 each	Hamburger Patty	6 Oz	Sb6 Hamburger Patty	6 Oz	MMS Hamburger Patty	6 Oz	PU4 Hamburger Patty
1/2 Cup	Macaroni & Cheese	1/2 Cup	Macaroni & Cheese	6 Oz	Sb6 Macaroni & Cheese	6 Oz	MMS Macaroni & Cheese	6 Oz	PU4 Macaroni & Cheese
1/2 Cup	Diced Carrots	1/2 Cup	Diced Carrots	6 Oz	Sb6 Diced Carrots	6 Oz	MMS Diced Carrots	6 Oz	PU4 Diced Carrots
1 each	Hot Dog Bun	1 each	Hot Dog Bun	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread	1 Cup	PU4 2sl Bread
1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup	1 each	Ketchup
1 each	Mustard	1 each	Mustard	1 each	Mustard	1 each	Mustard	1 each	Mustard
1/2 Cup	Fruit Crisp	1/2 Cup	Fruit Crisp	3/4 Cup	PU4 Fruit Crisp	3/4 Cup	PU4 Fruit Crisp	3/4 Cup	PU4 Fruit Crisp
8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea	8 Oz	Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 24 of 28

Diet Extensions: Thursday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice	4 Oz 100% Apple Juice
1 Cup Cold Cereal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat
1 each Cheese Omelet	1 each Cheese Omelet	4 Oz SB6 Scrambled Egg with Cheese	4 Oz MMS Scrambled Egg with Cheese	4 Oz PU4 Scrambled Egg with Cheese
1 each Blueberry Muffin Square 48ct	1 each Blueberry Muffin Square 48ct	1/2 Cup PU4 Blueberry Muffin Square 48ct	1/2 Cup PU4 Blueberry Muffin Square 48ct	1/2 Cup PU4 Blueberry Muffin Square 48ct
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee
LUNCH				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 each Chicken Parmesan	1 each Chicken Parmesan	6 Oz SB6 Chicken Parmesan	6 Oz MMS Chicken Parmesan	6 Oz PU4 Chicken Parmesan
4 fl. oz Marinara Sauce	4 fl. oz Marinara Sauce	4 fl. oz Marinara Sauce	4 fl. oz Marinara Sauce	4 fl. oz Marinara Sauce
1 Tbsp Shredded Cheese	1 Tbsp Shredded Cheese	1 each -	1 each -	1 each -
3/4 Cup Spaghetti Noodles	3/4 Cup Spaghetti Noodles	8 Oz SB6 Spaghetti Noodles	8 Oz MMS Spaghetti Noodles	8 Oz PU4 Spaghetti Noodles
1/2 Cup Broccoli	1/2 Cup Broccoli	6 Oz SB6 Broccoli	6 Oz MMS Broccoli	6 Oz PU4 Broccoli
1 each Garlic Bread	1 each Soft Garlic Bread	1/2 Cup PU4 Garlic Bread	1/2 Cup PU4 Garlic Bread	1/2 Cup PU4 Garlic Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 srvg Fruit	1 srvg Soft Fruit	6 Oz SB6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
DINNER				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
1 each Swiss Steak	1 each Swiss Steak	8 Oz SB6 Swiss Steak	8 Oz MMS Swiss Steak	8 Oz PU4 Swiss Steak
2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy	2 fl. oz Brown Gravy
3/4 Cup Oven Brown Potatoes	3/4 Cup Mashed Potatoes	3/4 Cup Mashed Potatoes	3/4 Cup Mashed Potatoes	3/4 Cup Mashed Potatoes
1/2 Cup Green Beans	1/2 Cup Green Beans	6 Oz SB6 Green Beans	6 Oz MMS Green Beans	6 Oz PU4 Green Beans
1 slice WG Bread	1 slice WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1/2 Cup Oreo Pudding Parfait	1/2 Cup Oreo Pudding Parfait	1/2 Cup Oreo Pudding Parfait	1/2 Cup Oreo Pudding Parfait	1/2 Cup Oreo Pudding Parfait
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 25 of 28

Diet Extensions: Friday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal
1 each Breakfast Sausage	1 each Breakfast Sausage	2 Oz SB6 Breakfast Sausage	2 Oz MMS Breakfast Sausage	2 Oz PU4 Breakfast Sausage
2 each Cinnamon Spice Pancakes	2 each Cinnamon Spice Pancakes	1 Cup PU4 Cinnamon Spice Pancakes	1 Cup PU4 Cinnamon Spice Pancakes	1 Cup PU4 Cinnamon Spice Pancakes
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup	1 each Pancake Syrup
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee
LUNCH				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
6 Oz Red Enchilada Casserole	6 Oz Red Enchilada Casserole	8 Oz SB6 Red Enchilada Casserole	8 Oz MMS Red Enchilada Casserole	8 Oz PU4 Red Enchilada Casserole
1/2 Cup Spanish Rice	1/2 Cup Spanish Rice	6 Oz SB6 Spanish Rice	6 Oz MMS Spanish Rice	6 Oz PU4 Spanish Rice
1/2 Cup Refried Beans	1/2 Cup Refried Beans	6 Oz SB6 Refried Beans	6 Oz MMS Refried Beans	6 Oz PU4 Refried Beans
1 -	1 -	1 -	1 -	1 -
1/2 Cup Shredded Lettuce & Tomato	1 -	1 -	1 -	1 -
1 srvg Fruit	1 srvg Soft Fruit	6 Oz SB6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)
DINNER				
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4
6 each Chicken Nuggets	6 each Chicken Nuggets	6 Oz SB6 Chicken Nuggets	6 Oz MMS Chicken Nuggets	6 Oz PU4 Chicken Nuggets
1/2 Cup Tator Tots	1/2 Cup Tator Tots	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes	1/2 Cup Mashed Potatoes
1/2 Cup Seasoned Spinach	1/2 Cup Seasoned Spinach	6 Oz SB6 Seasoned Spinach	6 Oz MMS Seasoned Spinach	6 Oz PU4 Seasoned Spinach
1 slice WG Bread	1 slice WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread
1 Oz Barbeque Sauce	1 Oz Barbeque Sauce	1 Oz Barbeque Sauce	1 Oz Barbeque Sauce	1 Oz Barbeque Sauce
1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup	1 each Ketchup
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup
1 each Oatmeal Cookie	1 each Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 26 of 28

Diet Extensions: Saturday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	4 Oz 100% Orange Juice	
1 Cup Cold Cereal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	1 Cup PU4 Cream of Wheat	
2 Tbsp Peanut Butter & Jelly Mix	1/3 Cup Scrambled Egg	4 Oz SB6 Scrambled Egg	4 Oz MMS Scrambled Egg	4 Oz PU4 Scrambled Egg	
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	
LUNCH					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
6 each Swedish Meatballs	6 each Swedish Meatballs	6 Oz SB6 Swedish Meatballs	6 Oz MMS Swedish Meatballs	6 Oz PU4 Swedish Meatballs	
1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	1 Cup Mashed Potatoes	
1/2 Cup Diced Carrots	1/2 Cup Diced Carrots	6 Oz SB6 Diced Carrots	6 Oz MMS Diced Carrots	6 Oz PU4 Diced Carrots	
1 each Wheat Dinner Roll	1 each Wheat Dinner Roll	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	1/2 Cup PU4 WG Bread	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	
1 . -	1 . -	1 . -	1 . -	1 . -	
1 srvg Fruit	1 srvg Soft Fruit	6 Oz SB6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
DINNER					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
1 each Fish Fillet Brd	1 each Fish Fillet Brd	5 Oz SB6 Fish Fillet Brd	5 Oz MMS Fish Fillet Brd	5 Oz PU4 Fish Fillet Brd	
1 whole Baked Potato	1 each Baked Potato No Peel	6 Oz SB6 Boiled Potatoes	6 Oz MMS Boiled Potatoes	6 Oz PU4 Boiled Potatoes	
1/2 Cup Creamy Cole Slaw	1/2 Cup Green Beans	6 Oz SB6 Green Beans	6 Oz MMS Green Beans	6 Oz PU4 Green Beans	
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	
1 each Sour Cream	1 each Sour Cream	1 each Sour Cream	1 each Sour Cream	1 each Sour Cream	
1 each Tartar Sauce	1 each Tartar Sauce	1 each Mayonnaise	1 each Mayonnaise	1 each Mayonnaise	
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 each Spice Cake 48ct	1 each Spice Cake 48ct	1/2 Cup PU4 Spice Cake 48ct	1/2 Cup PU4 Spice Cake 48ct	1/2 Cup PU4 Spice Cake 48ct	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 27 of 28

Diet Extensions: Sunday, Week 4, IN MASTER FW Adult 2024-25 IDDSI

BREAKFAST					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	4 Oz 100% Grape Juice	
1 Cup WG Cinnamon Oatmeal	1 Cup WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	1 Cup PU4 WG Cinnamon Oatmeal	
1 each Egg Hard Cooked	1/3 Cup Scrambled Egg	4 Oz SB6 Scrambled Egg	4 Oz MMS Scrambled Egg	4 Oz PU4 Scrambled Egg	
1 each Coffeecake 48ct	1 each Coffeecake 48ct	1/2 Cup PU4 Coffeecake 48ct	1/2 Cup PU4 Coffeecake 48ct	1/2 Cup PU4 Coffeecake 48ct	
1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	1 packet Sugar	
1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	1 each Soft Margarine Cup	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	8 fl. oz Coffee	
LUNCH					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
8 fl. oz Chicken & Dumplings	8 fl. oz Chicken & Dumplings	10 Oz PU4 Chicken & Dumplings	10 Oz PU4 Chicken & Dumplings	10 Oz PU4 Chicken & Dumplings	
1 . -	1 . -	1 . -	1 . -	1 . -	
1/2 Cup Green Beans	1/2 Cup Green Beans	6 Oz SB6 Green Beans	6 Oz MMS Green Beans	6 Oz PU4 Green Beans	
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 srvg Fruit	1 srvg Soft Fruit	6 Oz SB6 Canned Fruit	6 Oz MMS Canned Fruit	6 Oz PU4 Canned Fruit	
1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	1 each 1% Milk (8floz)	
DINNER					
Regular/Regular	Regular/Ec7	Regular/Sb6	Regular/Mm5	Regular/Pu4	
3 Oz Teriyaki Pork	3 Oz Teriyaki Pork	5 Oz SB6 Teriyaki Pork	5 Oz MMS Teriyaki Pork	5 Oz PU4 Teriyaki Pork	
1 Cup Brown Rice	1 Cup Brown Rice	10 Oz SB6 Brown Rice	10 Oz MMS Brown Rice	10 Oz PU4 Brown Rice	
1/2 Cup Seasoned Cabbage	1/2 Cup Seasoned Cabbage	6 Oz SB6 Seasoned Cabbage	6 Oz MMS Seasoned Cabbage	6 Oz PU4 Seasoned Cabbage	
2 slice WG Bread	2 slice WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	1 Cup PU4 WG Bread	
2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	2 each Soft Margarine Cup	
1 each Sugar Cookie	1 each Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie	1/2 Cup PU4 Sugar Cookie	
8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	8 Oz Unsweetened Iced Tea	

Items in **Bold** are included in Choice 1 | ✕ indicates that the Menu Extension is set to Do not Serve | ✓ indicates that the Menu Extension is the same as Regular

05 Sep 2024 | 4:37 PM

Page 28 of 28

Alternate Menu

IN MASTER Alternates - Week 1							Diet: Regular / Texture: Regular	
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
BREAKFAST								
Cold Cereal	WG Cinnamon Oatmeal	Cold Cereal	WG Cinnamon Oatmeal	Cold Cereal	WG Cinnamon Oatmeal	Cold Cereal		
Fruit	Fruit	Fruit	Fruit	Fruit	Fruit	Fruit		
Muffin Square 48ct	WG Bread	Muffin Square 48ct	WG Bread	Muffin Square 48ct	WG Bread	Muffin Square 48ct		
LUNCH								
Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day		
Ham & Cheese on Wheat	Chicken Salad on Wheat	Grilled Cheese Sandwich	Turkey Salad Sandwich	Deli Meat Sandwich on Wheat	Tuna Salad Sandwich	Chef Salad		
Fruit	Fruit	Fruit	Fruit	Fruit	Fruit	Fruit		
DINNER								
Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day		
Egg Salad Sandwich on Wheat	Vegan Black Bean Burger on a Bun	Ham Salad on Wheat	Chef Salad	Peanut Butter & Jelly Sandwich	Turkey Sandwich on Wheat	Hot Ham-Cheese on Wheat Brd		
Fruit	Fruit	Fruit	Fruit	Fruit	Fruit	Fruit		

09/12/2024 | 6:34 PM

Page 1 of 1

Snack Menu

EPCC FW-2024-25 PM & HS Snack Menu - Week 1							Diet: Regular / Texture: Regular	
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
SNACK PM								
Apple Bar	1 each Yogurt Cup	1 each WG Muffin Square	Granola Bar	2 each Cheddar Cheese Stick	Fresh Baked Cookie	Whole Grain Cereal	1 Oz	
Juice	6 Oz Canned Fruit	3/4 Cup 48ct Juice	1 each 6 Oz 1% Milk	1 each (8froz) RC Ranch Dressing	1 fl. oz Juice	1 each 6 Oz 1% Milk	1 each (8froz)	
				Carrot & Celery Sticks	3/4 Cup			
SNACK HS								
Fruit Drink w/ Vit C	8 fl. oz 100% Fruit Juice	4 Oz Fruit Drink w/ Vit C	8 fl. oz 100% Fruit Juice	4 Oz Fruit Drink w/ Vit C	8 fl. oz 100% Fruit Juice	4 Oz Fruit Drink w/ Vit C	8 fl. oz	
Yogurt Cup	1 each Cheese and Crackers	1 pkg Hummus	2 Tbsp Fresh Fruit	1 each Turkey Sandwich on Wheat	1 each Assorted Crackers	1 Oz Peanut Butter & Jelly WG Sandw	0.5 each	
Vanilla Wafers		1 pkg Whole Wheat Pita Bread	0.5 each					

Page 1 of 2

EPCC FW-2024-25 PM & HS Snack Menu - Week 2							Diet: Regular / Texture: Regular	
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
SNACK PM								
Canned Fruit	3/4 Cup Hummus	2 Tbsp Cheese Stick	1 Oz Whole Grain Cereal	1 Oz Celery Sticks	9 each Yogurt Cup	1 each Wheat Crackers	2 pkt	
Cheese Stick	1 Oz Whole Wheat Pita Bread	0.5 each Juice	6 Oz 1% Milk	1 each (8froz) Peanut Butter	1 each Juice (2oz)	6 Oz Cheese Slice	1 each	
SNACK HS								
Fruit Drink w/ Vit C	8 fl. oz 100% Fruit Juice	4 Oz Fruit Drink w/ Vit C	8 fl. oz 100% Fruit Juice	4 Oz Fruit Drink w/ Vit C	8 fl. oz 100% Fruit Juice	4 Oz Fruit Drink w/ Vit C	8 fl. oz	
Granola Bar	2 each Yogurt Cup	1 each Graham Crackers	1 pkg Saltine Crackers	2 each Cheese and Crackers	1 pkg Popcorn	2 Cup Assorted Raw Vegetables	1/2 Cup	
		Peanut Butter & Jelly Mix	1 Tbsp Chicken Salad	1/3 Cup		RC Ranch Dressing	1 fl. oz	

Page 2 of 2

Sack Meal Component Menu

IN MASTER Sack Menu-Adult - Week 1												Diet: Regular / Texture: Regular	
MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
BREAKFAST													
100% Fruit Juice	4 Oz	100% Fruit Juice	4 Oz	100% Fruit Juice	4 Oz	100% Fruit Juice	4 Oz	100% Fruit Juice	4 Oz	100% Fruit Juice	4 Oz	100% Fruit Juice	4 Oz
Breakfast Bread 48ct	2 each	Breakfast Bread 48ct	2 each	Breakfast Bread 48ct	2 each	Breakfast Bread 48ct	2 each	Breakfast Bread 48ct	2 each	Breakfast Bread 48ct	2 each	Breakfast Bread 48ct	2 each
Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each	Soft Margarine Cup	2 each
1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)	1% Milk	1 each (8floz)
LUNCH													
Peanut Butter	2 Oz	Turkey Ham	3 Oz	Cheese Slice	2 slice	Egg Salad	1/2 Cup	Turkey Ham	2 Oz	Cheese Slice	6 slice	Turkey Deli Meat	3 Oz
Jelly	1 Oz	Pretzels .7oz	1 Oz	Turkey Deli Meat	2 Oz	Pretzels .7oz	1 Oz	Cheese Slice	2 slice	Pretzels .7oz	1 Oz	Chips	1 Oz
Chips	1 Oz	Bread	4 Oz	Chips	1 Oz	Bread	4 Oz	Chips	1 Oz	Bread	4 Oz	Bread	4 Oz
Bread	4 Oz	Mayonnaise	1 each	Bread	4 Oz	Fresh Fruit	1 each	Bread	4 Oz	Mustard	1 each	Mayonnaise	1 each
Fresh Fruit	1 each	Mustard	1 each	Mayonnaise	1 each	1% Milk	1 each	Mayonnaise	1 each	Fresh Fruit	1 each	Mustard	1 each
1% Milk	1 each (8floz)	Fresh Fruit	1 each	Mustard	1 each	1% Milk	1 each	Mustard	1 each	1% Milk	1 each	Fresh Fruit	1 each
	1% Milk		1 each (8floz)	Fresh Fruit	1 each		1 each	Fresh Fruit	1 each	1% Milk	1 each	1% Milk	1 each (8floz)
			1% Milk		1 each (8floz)			1% Milk	1 each (8floz)				
DINNER													
Cheese Slice	2 slice	Turkey Deli Meat	3 Oz	Turkey Ham	3 Oz	Cheese Slice	6 slice	Jelly	1 Oz	Cheese Slice	2 slice	Egg Salad	1/2 Cup
Turkey Deli Meat	2 Oz	Chips	1 Oz	Pretzels .7oz	1 Oz	Chips	1 Oz	Peanut Butter	2 Oz	Turkey Ham	2 Oz	Pretzels .7oz	1 Oz
Pretzels .7oz	1 Oz	Bread	4 Oz	Bread	4 Oz	Bread	4 Oz	Pretzels .7oz	1 Oz	Chips	1 Oz	Bread	4 Oz
Bread	4 Oz	Mayonnaise	1 each	Mayonnaise	1 each	Mustard	1 each	Bread	4 Oz	Bread	4 Oz	Sandwich Cookie	2 each
Mayonnaise	1 each	Mustard	1 each	Mustard	1 each	Sandwich Cookie	2 each	Sandwich Cookie	2 each	Mayonnaise	1 each	Fruit Drink w/ Vit C	1 pkt
Mustard	1 each	Sandwich Cookie	2 each	Sandwich Cookie	2 each	Fruit Drink w/ Vit C	1 pkt	Fruit Drink w/ Vit C	1 pkt	Mustard	1 each		
Sandwich Cookie	2 each	Fruit Drink w/ Vit C	1 pkt	Fruit Drink w/ Vit C	1 pkt					Sandwich Cookie	2 each		
Fruit Drink w/ Vit C	1 pkt									Fruit Drink w/ Vit C	1 pkt		

09/05/2024 | 9:27 PM

Page 1 of 1

09/05/2024 | 9:27 PM

Page 1 of 1

Sample EcoSure Audit Pages

Cura takes food handling and facility sanitation seriously.

Confidence in our ability to keep residents and guests safe is a critical component of our partnership. It is important to Cura

that in addition to our industry-standard internal protocols, we incorporate trusted partners to ensure oversight, which is why we enlist Ecolab to support our clients. Through their signature *EcoSure Food Safety and Public Health* program, our team will experience random audits twice a year that hold Cura accountable to higher sanitation standards. Cura will go above and beyond, using *EcoSure's* rigorous protocols, to educate and train team members. This added stewardship results in improved outcomes and preparation for Department of Health inspections.



ECOSURE INTERNAL ASSESSMENT - CRITICALS (Page 1 of 3)

Page No. of ECOSURE HELP TEXT	CRITICALS SCORE 5 PTS.	Criteria	Compliant	Non-Compliant	Owner	Date Started	Date Completed
1	1.1.1	Manager(s) on duty have current certification from accredited program.					
3	1.1.3	Manager has knowledge of Food Safety Manual and it is available to all employees.					
9	1.2.4	Food temperature logs are available and complete with corrective actions for thermometer calibration, cooking, hot/cold holding, reheating, and cooling.					
10	1.2.5	Equipment temperature logs are available and complete with corrective actions for freezer, refrigerators, reach-ins, blast chillers, and additional equipment related to cooking, hot/cold holding, reheating and cooling.					
11	1.2.6	Ware washing, three-compartment sink and sanitizing bucket logs are available with corrective action for proper cleaning and sanitizing of dishware, utensils, and food contact surfaces.					
62	10.1.1	No pest activity is observed.					
64-65	11.1.1	No sewage backed-up into facility; no water service.					
16	2.1.1	No sick or symptomatic food handler(s) at work.					
17	3.1.2	Proper drinking/eating in food service area.					
19	4.1.1	Proper hand washing procedure.					
20	4.1.2	Hand washing at appropriate times.					
21	4.2.1	When gloves are required, food handlers do not contact ready-to-eat foods with bare hands.					
21	4.2.2	Single-Use Gloves are used properly.					
22	4.3.1	Hand washing sinks are accessible and useable (5-205.11[A]).					

2023

Criticals

Page 1

Page No. of ECOSURE HELP TEXT	CRITICALS SCORE 5 PTS.	Criteria
23	4.3.2	Hand wash
23	4.3.3	Hand wash
24	4.3.4	Soap is ava
24	4.3.5	Single use
25-26	5.1.1	Foods supp
26	5.2.1	Food recei
27	5.2.2	Food pack
28	6.1.1	Proper use
31	6.1.5	Cross cont
32	6.1.6	Equipment

2023

Criticals

Page 2

Page No. of ECOSURE HELP TEXT	CRITICALS SCORE 5 PTS.	Criteria
45	7.2.2	Reheating, hours).
46	7.3.1	TCS foods :
47	7.3.2	TCS foods :
48	7.4.1	Items in ho
49	7.5.1	TCS foods :
49-50	7.6.1	Products a
51	7.6.2	No product
7	7.6.3	Written pr
54-55	8.1.1	Only insti
55-56	8.2.1	Chemicals
56	8.2.2	Chemicals are properly stored.

2023

Criticals

Page 3

- supplemental information - attachment f.

Mark COS or R for each item as applicable. If filling out a hard copy of the audit, use to calculate totals and for records. Audit score of ≥85% is passing. NA – not applicable to the location; previous; PTS – Point Value Scale		Point Value Scale					
		5 = Critical violations that require immediate resolution 3 = Significant violations that require resolution within 72 hours to 30 days 1 = Minor violations that require correction, but do not present a significant danger to food					
all foods		IN	OUT	NA	COS	R	PTS
							5
		IN	OUT	NA	COS	R	PTS
							3
		IN	OUT	NA	COS	R	PTS
							3
and up to date		IN	OUT	NA	COS	R	PTS
							5
ed		IN	OUT	NA	COS	R	PTS
							1
owels must be available at every work station							5
d and rinsed							3
red							5
ily from food							3
							3

FOOD SAFETY RISKS TOTAL SCORE

FOOD SAFETY RISKS %

BACK OF THE HOUSE							
	IN	OUT	NA	COS	R	PTS	Score
Condition in all storage areas; floor free of hazards						1	0

[illegible]

21e	7.3	Walls, ceiling tiles, light covers and vents clean	1	0
21f	7.3	Floors and molding clean and free of debris; any carpet clean	1	0
21g	3.4	Flatware clean and polished including storage containers	1	0
21h	3.4	Glassware clean, including storage rack, tray, containers	1	0
21i	7.3	Service trays and stands clean	1	0
21j	7.3	All customer trash cans clean (interior and exterior); dish return area is clean	1	0
22	Policy 4	Retail Service Areas		
22a	7.3	Clean and organized shelves – no clutter	1	0
22b	7.3	Service doors and handles clean and free of debris, scratches, loose paint, etc.	1	0
22c	7.3	Heat lamps, service shelves and sneeze guards clean	1	0
22d	3.4	Knives cleaned, sanitized and stored properly	1	0
22e	7.3/7.5	Steamtables, hot food display equipment and serving vessels clean	1	0
22f	7.3	Cold wells, milkwork, shelves and display pans/cans clean and in good condition (salad bar, deli bar, etc.)	1	0
22g	7.3	Bakery cases clean (interior and exterior)	1	0
22h	7.3	Countertops, milkwork, service tables, or prep tables clean and sanitized	1	0
22i	7.3/7.5	Walls in stations clean (painted, tiled or stainless steel polished)	1	0
22j	7.3/7.5	All service station cooking equipment clean (interior and exterior)	3	0
22k	7.3/7.5	All service station holding and transport equipment clean and polished (interior and exterior)	3	0
22l	6.2	All service trash cans clean interior and exterior	1	0
22m	7.3	All service station cooking equipment clean (interior and exterior)	1	0
22n	7.3	Air curtain coolers interior and exterior clean	1	0
22o	7.3/7.5	All retail display equipment cleaned and organized	2	0
22p	7.3	Displayware, baskets, display containers etc. clean and acceptable appearance	1	0
22q	7.3	Cash register and area clean and organized	1	0
FRONT OF THE HOUSE TOTAL SCORE				
FRONT OF THE HOUSE %				0%
AUDIT TOTAL				
TOTAL AUDIT PERCENTAGE				

MealSuite Connect: EHR Integration

Jessica Porter (ID=6334428)

Diet Order

[Go to Personal Menu](#) Off Premise until Mar 5th ARCHIVE DELETE SAVE

PROFILE HISTORY POINT CLICK CARE

Personal Information

Title First Name M.I. Last Name

Female Date of Birth mm/dd/yyyy Admit Date Today Group Assisted Living

Room MealSuite Homes | Dallas | 1st Floor | 101 | D Dining Area Flamborough DR | Table 1 | Seat 4

MealSuite Connect drives allergy and admission, discharge & transfer (ADT) data from your EHR into MealSuite in real time so your teams always have the most current care data at their fingertips.



Streamline Workflows



Improve Patient Interactions



Enhance Care Delivery



Increase Data Privacy & Security



MealSuite integrates with PointClickCare, Yardi and more. Scan to see the full list

6 SoW Section G - Emergency Situations

CURA Emergency Food Service Plan for

Indiana DMHA

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]



Preparedness Menus

Indiana Division of Mental Health & Addiction

Day 1	Day 2	Day 3	Day 4
BREAKFAST			
Apple Juice Dry Cereal Blueberry Muffin Boiled Egg Milk	Grape Juice Grits Blueberry Muffin Scrambled Eggs Milk	Apple Juice Dry Cereal Blueberry Muffin Boiled Egg Milk	Grape Juice Grits Blueberry Muffin Scrambled Eggs Milk
LUNCH			
Chicken Salad Lettuce/Tomato LS Tomato Soup Carrot Sticks Sugar Cookie Sliced White Bread SF Beverage FF Ranch Dressing Packet	Sliced Turkey Lettuce/Tomato/ Cheese Slice LS Chicken Noodle Soup Steamed Broccoli Applesauce Sliced White Bread SF Beverage Mayonnaise Packet	Tuna Salad Lettuce/Tomato LS Tomato Soup Carrot Sticks Chocolate Chip Cookie Sliced White Bread SF Beverage FF Ranch Dressing Packet	Sliced Ham Lettuce/Tomato/ Cheese Slice LS Vegetable Soup Green Beans Mandarin Oranges Sliced White Bread SF Beverage Mayonnaise Packet
DINNER			
Vegetable Lasagna 8156945 Green Beans Fruit Cocktail Dinner Roll SF Beverage	Chili 4182150 Steamed Cauliflower Vanilla Pudding Corn Chips SF Beverage	Chicken and Dumplings 1615004 Peas & Carrots Sliced Peaches Dinner Roll SF Beverage	Beef Stew 4067039 Steamed Carrots Chocolate Pudding Dinner Roll SF Beverage
SNACK			
Graham Crackers Milk	Rice Crisp Cereal Milk	Graham Crackers Milk	Rice Crisp Cereal Milk

V VEGETARIAN
 VG VEGAN
 G NOT MADE WITH GLUTEN
 BeWell

**4-DAY COLD
DISASTER
MENU
(REGULAR DIET)**



**Indiana Division of Mental
Health & Addiction**



Day 1	Day 2	Day 3	Day 4
BREAKFAST			
Juice Cold Cereal Hard Cooked Egg Blueberry Muffin Fresh Banana 2% Milk Beverage (Hot, if available)	Juice Cold Cereal Yogurt Danish Fresh Banana 2% Milk Beverage (Hot, if available)	Juice Cold Cereal Hard Cooked Egg Blueberry Muffin Fresh Banana 2% Milk Beverage (Hot, if available)	Juice Cold Cereal Yogurt Danish Fresh Banana 2% Milk Beverage (Hot, if available)
LUNCH			
Chicken Salad Lettuce/Tomato Bread, 2 Slices Celery Sticks Sugar Cookie FF Ranch Dressing Packet SF Beverage	Sliced Turkey Lettuce/Tomato/ Cheese Slice Bread, 2 Slices Pasta Salad Applesauce Mayonnaise Packet SF Beverage	Tuna Salad Lettuce/Tomato Bread, 2 Slices Potato Salad Chocolate Chip Cookie SF Beverage	Sliced Ham Lettuce/Tomato/ Cheese Slice Bread, 2 Slices Three Bean Salad Mandarin Oranges Mayonnaise Packet SF Beverage
DINNER			
Egg Salad Sandwich Lettuce/Tomato Bread, 2 Slices Macaroni Creamy Salad Carrot Sticks Chocolate Pudding FF Ranch Dressing Packet SF Beverage	Sliced Roast Beef Lettuce/Tomato/ Swiss Cheese Slice Bread, 2 Slices Three Bean Salad Diced Peaches Mayonnaise Packet SF Beverage	Chicken Salad Lettuce/Tomato Bun Creamy Coleslaw Carrot Sticks Mandarin Oranges FF Ranch Dressing Packet SF Beverage	Sliced Turkey Lettuce/Tomato/ Swiss Cheese Slice Bread, 2 Slices Potato Salad Original Rice Krispies Treat Mayonnaise Packet SF Beverage
SNACK			
Graham Crackers Milk	Rice Crisp Cereal Milk	Graham Crackers Milk	Rice Crisp Cereal Milk

VEGETARIAN
 VEGAN
 NOT MADE WITH GLUTEN
 BeWell

Preparedness Interdepartmental Communication

1. Post a listing of all facility telephone extensions and emergency numbers near each phone in the department.
2. Establish a recover team for after disaster – The team will be determined based on unit needs and availability.
 - Vice President
 - District Managers
 - Operations Support
 - Foodservice Directors

DISASTER PREPAREDNESS: MANAGEMENT EMERGENCY PHONE NUMBERS FOOD AND NUTRITION SERVICES DEPARTMENT

During normal Food and Nutrition Services operating hours 5:30 a.m. to 7:00 p.m., call the Director at **extension 1234**. During hours the department is closed, contact one of the following, starting with the first person listed until one person is reached.

Unit Manager	Director of Dining Services	Unit Manager Cell Number
Unit Assistant or Chef	Assistant Director or Chef Manager	Assistant or Chef Cell Number
Unit District Manager	District Manager	District Manager Cell Number

Sample Crisis Manual/All Hazards Response Plan

Attached below is the cover page and Table of Contents of our Crisis Manual. The full version can be accessed through the following link: https://issuu.com/eliorna/docs/elior_north_america_crisis_manual?fr=sM2M0NDc4NjY3Nzk

elor
NORTH AMERICA

WeCare | Safety

CRISIS MANUAL

**CRISIS
HOTLINE**

1.844.627.2222

FOR ANY LIFE-THREATENING EMERGENCY, IMMEDIATELY CALL 1.844.627.2222

TABLE OF CONTENTS

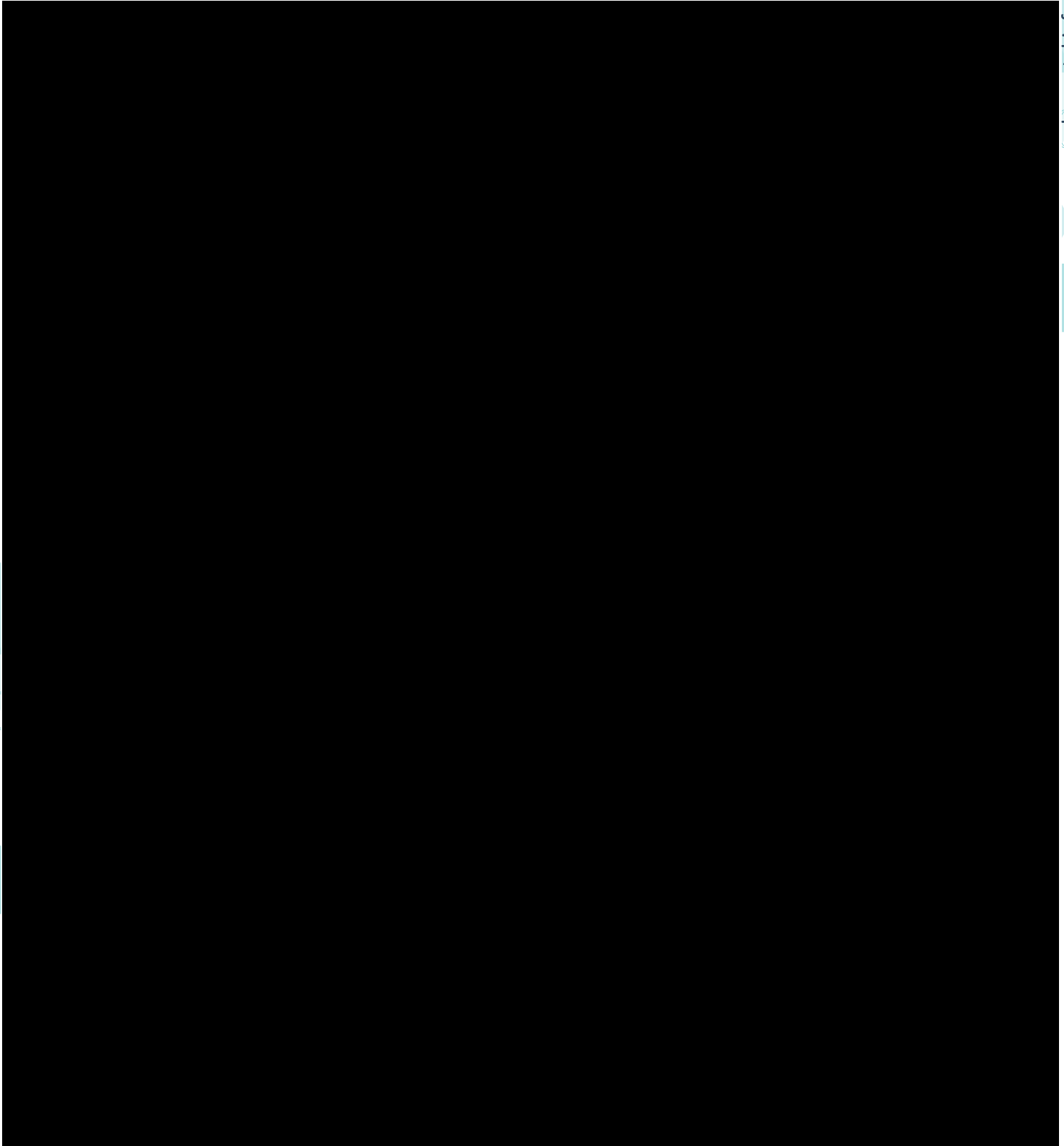
WE CARE: SAFETY	2
WHO TO CONTACT	3
TABLE OF CONTENTS	4
ILLNESS	5
FOODBORNE ILLNESS	7
FOODBORNE ILLNESS REPORT	9
INFECTIOUS ILLNESS	11
PANDEMIC	13
INJURY	15
CUSTOMER INJURY/ALLERGIC REACTION	17
CUSTOMER INJURY REPORT	18
TEAM MEMBER INJURY	19
WORK-RELATED VEHICLE ACCIDENT	20
WORK-RELATED VEHICLE ACCIDENT REPORT	21
LABOR	23
TEAM MEMBER CATASTROPHIC EVENTS	25
TEAM MEMBER STRIKE	26
WORKPLACE VIOLENCE	28
PRODUCT	31
PRODUCT RECALL	33
DELIBERATE CONTAMINATION	35
SITE	37
FRAUD AND THEFT	39
NATURAL DISASTER	40
WATER/FOOD SHORTAGE	42
MEDIA	45
MEDIA RESPONSE	47
FORMS	49
FOODBORNE ILLNESS REPORT	51
CUSTOMER INJURY REPORT	53
WORK-RELATED VEHICLE ACCIDENT	55
WORK-RELATED VEHICLE ACCIDENT REPORT	57
CRISIS QUICK REFERENCE	60

4 | Crisis Manual

Elor North America

7 SoW Section H & I - Staffing Requirements and Patient/Incarcerated Individuals as Workers

Staffing Plans by Location



Learning and Development

Cura provides structured onboarding programs, safety and compliance training, systems training and operations training. We are committed to internal growth and offer developmental learning paths to grow and promote our people.

Cura offers a blended training approach with live webinars from subject matter experts, eLearning courses, videos and technical toolkits.

Team Member Training

Safety Training

We are committed to providing our team members with training and development opportunities on a monthly basis. This includes sharing relevant resources to assist with keeping your day-to-day operations running safely. SAFE training is conducted monthly with all team members and includes topics such as preventing accidents, maintaining personal hygiene, calibrating and using thermometers and avoiding food allergy reactions. The module features key pertinent topics related to one or more areas of safety, covering food safety and workplace safety. The SAFE training includes a facilitator guide with participant activities as well as a corresponding poster that highlights the key points of the training.

Food Safety Certification and Training

All food service team members will be required to complete training in food safety and sanitation upon hire and ongoing training to ensure that team members have the knowledge to maintain a safe and sanitary food service. All Cura managers must be ServSafe Manager certified.

Monthly SAFE training may include such topics as:

- Cleaning and Sanitizing
- Handwashing and Hygiene
- Infection Control
- Preventing Foodborne Illness
- Kitchen Safety
- Fire Prevention and Safety
- Emergency Preparedness
- Hazard Communication
- Dysphagia
- Food Allergies
- Modified Diets and Tray Accuracy
- Hospitality Imperatives
- Sexual Harassment
- HIPAA
- Patient Abuse
- Patient Rights



Lunch & Learn

A quick-hitting training series that provides enhanced marketing support to all our locations. Each session focuses on a specific topic from how to implement a current program to introducing new programs. Subject matters experts across the organization host these 10–15 minute sessions a couple of times a month.



• supplemental information - attachment f •

Manager Development

New Manager Onboarding

My Elio Journey is the initial training for all new management joining the company. This 90-day onboarding experience provides a common learning plan that includes the tools, skills and coaching new managers need to be successful. New managers will work closely with their District Manager and a Peer Mentor for support during this unique and powerful learning experience.

Tools and Support

- A Day in the Life – a tool designed for unit managers to plan their day-to-day operations for success.
- Systems training on our core processes to ensure operational excellence, such as accounting, timekeeping and labor and more.

CONFIDENTIAL & PROPRIETARY

NetMenu – Webinars

We have developed a full training program for implementation and use of NetMenu. This is currently conducted in a webinar format.

- **Module 1:** Overview, Data Set Up, Copy Menu Template and Reports (WAAG, Diet Spread Sheets, Nutritional Analysis)
- **Module 2:** Recipes (Simple and Advance Searches, Printing for Cycle Menu, Modifying and Creating)
- **Module 3:** Managing Menu Cycles (Editing and Creating)
- **Module 4:** Service Menu, Production Coding and Production Reports

ServSafe Curriculum

- Develop an understanding of the challenge to food safety, the hazards that threaten food and the guidelines for training on personal hygiene.
- Learn the basics of food safety, ensuring compliance with the FDA Food Code.
- Strengthen knowledge on proper methods for purchasing, receiving, storing, preparing, cooking, holding, serving, cooling and reheating food safely.
- Increase knowledge of procedures for avoiding cross-contamination and eliminating foodborne illness.



Employee Development and Training Calendar

	CURA HEALTHCARE SEGMENT TRAINING OCTOBER 2024-SEPTEMBER 2025	SAFE FOOD SAFETY OCTOBER 2024-SEPTEMBER 2025	SAFE WORKPLACE SAFETY OCTOBER 2024-SEPTEMBER 2025
AUDIENCE	Available for all team members in Healthcare to meet requirements (CMS/JCAHO)	Available for all team members in Healthcare to cover Food Safety and Workplace Safety	Available for all team members in Healthcare to cover Food Safety and Workplace Safety
MODE	Team Huddle	Team Huddle	Team Huddle
FREQUENCY	Monthly	Monthly	Monthly
OCTOBER	Communication	Handwashing and Personal Hygiene	Safety Simplified
NOVEMBER	Resident/Patient Rights	Illness Reporting	Fire and Burn Prevention
DECEMBER	HIPAA	Receiving and Storage	Slip and Fall Prevention
JANUARY	Bloodborne Pathogens	Food Allergens	General Safety Guidelines
FEBRUARY	Cultural Diversity	Labeling and Date Marking	Reporting + Investigation of Work-Related Injuries
MARCH	Survey Preparedness	Food Defense and Fraud	Emergency Response
APRIL	Mental Illness (Working with patients and residents with Mental Illness)	Clean-up of Vomiting, Diarrhea and Bodily Fluid Events	Cut Awareness + Slicers
MAY	The Cura Recipe (Hospitality Training)	Thermometer Use and Calibration	Mental Health and Well-being
JUNE	Working with Dementia/Cognitively Impaired	Safe Facilities and Pest Management	5 Whys
JULY	Professional Conduct	Ready-To-Eat Foods and Glove Use	PPE
AUGUST	Therapeutic and Mechanically Altered Diets (Modified Diets and Tray Accuracy)	Product Recall Process	Ergonomics
SEPTEMBER	Abuse and Neglect	Food Safety Month	Chemical Safety (HazCom, PPE)
TRACKING COMPLETION	Complete all Tracking Via: (1) The Elior Monthly Training and (2) file a copy of the paper attendance record at your site.		
ACCESS TRAININGS	Cura Healthcare Segment Section	Monthly Training Link	
COMMUNICATION	Separate Corporate Communications to Cura Healthcare Units Only - first day of the month	Corporate Communication the first business day of every month	
NOTES: QAPI (Quality Assurance and Performance Improvement) - Educate team members on facility-specific standards, policies and procedures for programs in place at your facility.			
For Cura Drivers: Complete Driver’s training each month			
*Topics are subject to change			

Take 5 Training Overview

NEW FOOD
SAFETY
RESOURCES!

UNIT MANAGERS:

Please review the information below to learn more about new training resources available on food safety topics.

Take 5: A 5-Minute Training

ENA is excited to introduce a new, additional training offering: **Take 5: A 5 Minute Training**. Here are a few FAQs to learn more!



What is it?

- The Take 5 trainings provide the content for a short (5 minute) huddle training on one food safety topic. They are intended to be used with your team in any or all of the following situations:
 - Reinforce food safety guidelines during huddles
 - As a refresher, to build a food safety culture
 - Part of corrective action or coaching if your unit is experiencing any issues
- Each training has a few questions for use at the end as a knowledge check and review of key concepts on that topic.
- The Take 5 trainings are a [supplemental resource](#). The monthly SAFE trainings will continue with the current process.



Who is the audience?

- The audience is segment hourly team members.
- Many accounts already practice daily huddles, and this provides the content for one topic to cover in just 5 minutes and sends a consistent, united message to all team members.



Where can I access the training? What topics are available?

- The [Take 5 training library](#) can be found within the Food Safety page on SharePoint.
- We will continue to expand the library of topics throughout 2023. Check back regularly to see what is new or filter by category to search for a specific topic.



How do I use the training?

- As applicable, some topics have an accompanying poster. As you present, refer to it for quick reference and a visual.
 - In addition to the monthly SAFE training, when there is another area(s) you need to focus on at your unit, access the topic and present during an upcoming huddle.
 - EXAMPLE: Say you have noticed that temperatures for reheating haven't been recorded consistently. A great intervention is a refresher on the process for Reheating Leftover Foods. Use the Take 5 document covering that topic during your next team huddle to reinforce the standards required.
- Tracking is not required at this time.

January 2023

Cura Culinary College

How to get started and get the most out of this new program



Course Process

Each lesson should take about two weeks. Since this is a self-paced course, the lessons could take a longer or shorter amount of time – depending upon the student.

A preceptor must be assigned to mentor the course for the student(s). It is the job of the preceptor to verify student progress, as well as witness any needed demonstrations.

Once assignment sheets are completed – including questions AND demonstrations, the preceptor is to sign off on the sheet.

Once all assignment sheets are completed and signed off by the preceptor, they will then be scanned and emailed to the corporate culinary team. The body of the email should be as follows:

Subject: Completed assignments – (student name, location, unit name and number)

Body:

- Student Name
- Location Address
- Unit Name and Number
- Preceptors Name

The completed lessons will be verified by the corporate culinary team – once verified, a certificate of completion will be generated.

It is encouraged that the on-site managers celebrate this achievement with their staff.

Upon completion of this course, the student will receive the certificate as well as a Cura Culinary College graduation badge to wear proudly on their uniform.



Lesson Outlines

Lesson 1: Introduction to Professional Cooking

In this lesson you will learn about:

- Safety
- Sanitation
- Knife Skills
- Professionalism

Lesson 2: Kitchen Equipment

In this lesson you will learn about the proper use of large scale and small scale commercial kitchen equipment.

Lesson 3: Cooking Methods and Terminology

In this lesson you will learn how to correctly identify various methods as well the terminology used for each method.

Lesson 4: Sauces, Stocks, and Thickening Agents

In this lesson you will learn the theory and process behind stock making, how to make and thicken a sauce, and soups – including clear broth and creamy soups.

Lesson 5: Plating and Garnish

In this lesson you will learn how to properly plate and garnish a dish, as well as what garnish is appropriate for the plate.

Lesson 6: Production

In this lesson you will learn how to properly use a productions sheet, the importance of portion control, how to read and scale standardized recipes.



4

Cura Culinary College

Food & Nutrition Services



Competency Verification - Cook

Instructions to the Evaluator:

Please complete the form below in full upon hire and annually. Blank spaces are provided to customize and add site specific competencies as needed. Suggested acceptable answers to meet the competency are included below the question. In the Corrective Action section, you must create a development plan for any unmet skills with the specific action to be taken.

Employee Name:	Date:	ServSafe Certification, as applicable: <input type="checkbox"/> Yes <input type="checkbox"/> No
----------------	-------	---

Job Knowledge	Competency Met	Competency Not Met	Verbal (V) Observation (O) or Demonstration of Skills (D)	Corrective Action (Must create a development plan for each unmet skill. Retest within 2 weeks.)
1. How do you know how to prepare your recipes? – Follow standardized recipe and production sheet counts. – Do not substitute any ingredient or recipe without authorization from dietitian and/or supervisor.	<input type="checkbox"/>	<input type="checkbox"/>		
2. How do you follow therapeutic diet orders? Follow recipes to prepare meal items for therapeutic diets and mechanically altered diets. Know correct quantity to prepare.	<input type="checkbox"/>	<input type="checkbox"/>		
3. How do you defrost food for cafeteria and tray line? Most food is defrosted in the refrigerator or directly with cooking procedures.	<input type="checkbox"/>	<input type="checkbox"/>		
4. How do you make sure food is cooked correctly? Appropriate cooking temperatures are checked by using a thermometer. Examples: – Fish, beef and pork (145°F) – Ground meat (155°F) – Poultry & reheated items (165°F)	<input type="checkbox"/>	<input type="checkbox"/>		
5. How do you handle leftovers? Cool correctly, label and date.	<input type="checkbox"/>	<input type="checkbox"/>		
6. How do you properly monitor food temperatures prior to service? Record temperatures of both hot and cold food to verify the hot food is 135°F or higher and cold food is 40°F or lower. Record on Temperature logs. Proceed with Corrective Action (to further heat, reheat, or discard food as necessary).	<input type="checkbox"/>	<input type="checkbox"/>		
7. How you make sure food is held at a correct temperature? – Take temperatures frequently with thermometer – Hold cold food below 41°F – Hold hot food above 135°F – Reheat food that will be hot held to and internal temperatures of (reheated food must reach this temperature within 2 hours) – Discard food that has been outside without temperature control for more than 4 hours	<input type="checkbox"/>	<input type="checkbox"/>		
8. What do you do if an ingredient is missing? – Stop recipe preparation – Ask manager/dietitian approval for the most appropriate substitution – Note: Substitutions should be equivalent in nutrient density	<input type="checkbox"/>	<input type="checkbox"/>		
9. What are the “Eight Major Food Allergens”? Milk, Eggs, Fish, Shellfish, Wheat, Peanuts, Tree nuts, Soy	<input type="checkbox"/>	<input type="checkbox"/>		
10. How do you properly store food? Store raw and cooked food separately to prevent cross-contamination. Store cold food at 41°F or lower. Store food 6” off the floor & 18” from the ceiling. Store chemicals away from food. Rotate (FIFO) to ensure older items are used first.	<input type="checkbox"/>	<input type="checkbox"/>		
11. How do you properly label and date food per food safety standards? Label should contain the common name of the food, label with date opened/ prepared and date to discard food (or date prepared). All team members to follow site specific procedure.	<input type="checkbox"/>	<input type="checkbox"/>		



Job Knowledge	Competency Met	Competency Not Met	Verbal (V) Observation (O) or Demonstration of Skills (D)	Corrective Action (Must create a development plan for each unmet skill. Retest within 2 weeks.)
12. When and how do you calibrate your thermometer? (DEMO suggested) – Thermometer is calibrated daily before use – To calibrate a bimetallic thermometer, fill a container with ice and cold water, place thermometer inside the container making sure is not touching any of the container walls, wait 30 seconds, take reading and calibrate as needed to 32°F	<input type="checkbox"/>	<input type="checkbox"/>		
13. What do you do to prevent accidents at work with equipment? Examples: – Followed safety guidelines from safety trainings when using equipment – Do not rush on working duties (running, rushing), one duty at the time – Always put total attention to executed task – Use knife cut resistant gloves	<input type="checkbox"/>	<input type="checkbox"/>		
14. How do you clean and sanitize your working station? (DEMO suggested) – Soap goes in green buckets, and removes visible soil, rinse w/ water – Sanitizing solution goes in red buckets, let solution dry for 60 secs – Work station is sanitized between shifts – Sanitize when working with raw meat, poultry, fish and/or when switching tasks	<input type="checkbox"/>	<input type="checkbox"/>		
15. How do you safely use chemicals? Where are SDS? How do you use info? Store chemicals away from food. SDS sheets are in a book. Use PPE (Personal Protective Equipment) recommended for each product (eg. Lime-away, degreaser).	<input type="checkbox"/>	<input type="checkbox"/>		
16. Name illness symptoms that you have to report. Coughing, sneezing, diarrhea, vomiting, jaundice, sore throat with fever What diagnoses or exposure to disease do you have to report? Big 6 pathogens: Salmonella Typhi, Hepatitis A, Nontyphoidal Salmonella, E.coli, Shigella, Norovirus; or TB	<input type="checkbox"/>	<input type="checkbox"/>		
17. How do you wash your hands? (DEMO suggested) Hands should be wet, scrubbed with soap and water, wash for 10-15 seconds. Rinse. Dry with paper towel then use towel to turn off water and to open the bathroom door. Total process: 20 seconds.	<input type="checkbox"/>	<input type="checkbox"/>		
18. What are the correct personal hygiene practices for working in the kitchen? Apron, hair restraint, handwashing, reporting illness, appropriate glove use, no jewelry, etc.	<input type="checkbox"/>	<input type="checkbox"/>		
19. What do you do in case of fire? – Follow RACE (Rescue anyone in the building, Alert 911, Confine/Close doors, Evacuate/Extinguish if possible) Follow Evacuation sign routes at site – Fire pull stations at site – Gas Shut off valve in Kitchen production – Grease fire: Pull fire system, use K extinguishers	<input type="checkbox"/>	<input type="checkbox"/>		
20. Site specific competency 1:	<input type="checkbox"/>	<input type="checkbox"/>		
21. Site specific competency 2:	<input type="checkbox"/>	<input type="checkbox"/>		

Demonstrates dependability in attendance and completion of tasks.

☐ Yes ☐ No

May be assigned to other areas of the department and assist with orientation of new staff.

☐ Yes ☐ No

Notes

Evaluator Signature: _____

Date: _____

Employee Signature: _____

Date: _____

Employee should be 100% competent in all areas of skills/job performance. File in employee personnel file.

Food & Nutrition Services



Competency Verification - Dietary Aide

Instructions to the Evaluator:

Please complete the form below in full upon hire and annually. Blank spaces are provided to customize and add site specific competencies as needed. Suggested acceptable answers to meet the competency are included below the question. In the Corrective Action section, you must create a development plan for any unmet skills with the specific action to be taken.

Employee Name:	Date:	ServSafe Certification, as applicable: <input type="checkbox"/> Yes <input type="checkbox"/> No
----------------	-------	---

Job Knowledge	Competency Met	Competency Not Met	Verbal (V) Observation (O) or Demonstration of Skills (D)	Corrective Action (Must create a development plan for each unmet skill. Retest within 2 weeks.)
1. How do you make sure food is served safely? – Temp Cold < 41°F, hot food > 135°F – Labeling/dating and rotating food – Correct handwashing	<input type="checkbox"/>	<input type="checkbox"/>		
2. Name illness symptoms that you have to report. Coughing, sneezing, diarrhea, vomiting, jaundice, sore throat with fever What diagnoses or exposure to disease do you have to report? Big 6 pathogens: Salmonella Typhi, Hepatitis A, Nontyphoidal Salmonella, E.coli, Shigella, Norovirus; or TB	<input type="checkbox"/>	<input type="checkbox"/>		
3. What are the correct personal hygiene practices for working in the kitchen? Apron, hair restraint, handwashing, reporting illness, appropriate glove use, no jewelry, etc.	<input type="checkbox"/>	<input type="checkbox"/>		
4. How do you wash your hands? (DEMO suggested) Hands should be wet, scrubbed with soap and water, wash for 10-15 seconds. Rinse. Dry with paper towel then use towel to turn off water and to open the bathroom door. Total process: 20 seconds.	<input type="checkbox"/>	<input type="checkbox"/>		
5. How do you know how much food you should serve? Follow tray ticket, follow scoop guide.	<input type="checkbox"/>	<input type="checkbox"/>		
6. What are the key factors to serving food safely? No bare hand contact, use clean and sanitized utensils (separate for different food items/clean and sanitize after 4 hours of constant use), do not hold dishes, glasses, and utensils by the food contact areas; follow isolation protocol as necessary.	<input type="checkbox"/>	<input type="checkbox"/>		
7. How do you properly label and date food? Label should contain the common name of the food, label with date opened/ prepared and date to discard food (or date prepared- all team members to follow site specific procedure).	<input type="checkbox"/>	<input type="checkbox"/>		
8. How do you ensure diet compliance and accuracy when obtaining meal orders? Visit patient, and carefully review all tray tickets prior to meal assembly.	<input type="checkbox"/>	<input type="checkbox"/>		
9. How do you follow patient/resident orders when preparing meal trays, nourishments, snacks and supplements? Prepare and assemble all meal trays and supplemental foods accurately according to diet orders (by carefully reading the meal ticket).	<input type="checkbox"/>	<input type="checkbox"/>		
10. How do you properly complete meal tray delivery? Perform meal delivery per designated schedule and quality standards, including hand hygiene and following isolation protocol.	<input type="checkbox"/>	<input type="checkbox"/>		
11. How do you properly label and date food per food safety standards? Label should contain the common name of the food, label with date opened/ prepared and date to discard food (or date prepared). All team members to follow site specific procedure.	<input type="checkbox"/>	<input type="checkbox"/>		

Job Knowledge	Competency Met	Competency Not Met	Verbal (V) Observation (O) or Demonstration of Skills (D)	Corrective Action (Must create a development plan for each unmet skill. Retest within 2 weeks.)
12. How do you sanitize food contact surfaces? (DEMO suggested) The sanitizing solution is placed in the red bucket temperature at 75°. Sanitizing strips between 200-400 ppm. What do you do? (if < 200, check tubing & container empty; > 400 may be due to high temp, low water pressure, only last ½ hr, contact supervisor to submit request for Engineering).	<input type="checkbox"/>	<input type="checkbox"/>		
13. How can you prevent cross-contamination when prepping food? Use separate equipment for raw and ready-to-eat food, clean and sanitize utensils/equipment before and after tasks, prep raw and ready-to-eat food at different times, wash produce.	<input type="checkbox"/>	<input type="checkbox"/>		
14. How do you safely use chemicals? Where are SDS (Safety Data Sheets)? How do you use info? Store chemicals away from food. SDS sheets are in a book. Use PPE (Personal Protective Equipment) recommended for each product (eg. Lime-away, degreaser).	<input type="checkbox"/>	<input type="checkbox"/>		
15. What are the "Eight Major Food Allergens"? Milk, Eggs, Fish, Shellfish, Wheat, Peanuts, Tree nuts, Soy	<input type="checkbox"/>	<input type="checkbox"/>		
16. How do you clean and sanitize your working station? (DEMO suggested) – Soap goes in green buckets, and removes visible soil, rinse with water – Sanitizing solution goes in red buckets, let solution dry for 60 secs – Work station is sanitized between shifts Sanitize when working with raw meat, poultry, fish and/or when switching tasks.	<input type="checkbox"/>	<input type="checkbox"/>		
17. What do you do when a patient does not want what is on the tray? Refer to Diet office, check diet order and allergies, and can offer alternate entree. Patients have the right to refuse a diet order with discussion with provider/doctor. Refer to a dietitian.	<input type="checkbox"/>	<input type="checkbox"/>		
18. What do you do to prevent accidents at work with equipment? Examples: – Followed safety guidelines from safety trainings when using equipment – Do not rush on working duties (running, rushing), one duty at the time – Always put total attention to executed task – Use knife cut resistant gloves	<input type="checkbox"/>	<input type="checkbox"/>		
19. What do you do in case of fire? – Follow RACE (Rescue anyone in the building, Alert 911, Confine/Close doors, Evacuate/Extinguish if possible) Follow Evacuation sign routes at site – Fire pull stations at site – Gas Shut off valve in Kitchen production – Grease fire: Pull fire system, use K extinguishers	<input type="checkbox"/>	<input type="checkbox"/>		
20. Site specific competency 1:	<input type="checkbox"/>	<input type="checkbox"/>		
21. Site specific competency 2:	<input type="checkbox"/>	<input type="checkbox"/>		
22. Site specific competency 3:	<input type="checkbox"/>	<input type="checkbox"/>		

Demonstrates dependability in attendance and completion of tasks.

☐ Yes ☐ No

May be assigned to other areas of the department and assist with orientation of new staff.

☐ Yes ☐ No

Notes

Evaluator Signature: _____

Date: _____

Employee Signature: _____

Date: _____

Employee should be 100% competent in all areas of skills/job performance. File in employee personnel file.

Cura Competency Skill Assessment/Verification Form

Instructions: Complete this form upon hire and annually. Customize as needed.

DIETARY AIDE	Employee:	Department: Dining Services
	Evaluated by:	Date of Testing:

Selection Criteria	Job Specific Key Performance Skills	Met Y	Met N	Outcome of Competency Testing
<input type="checkbox"/> High Risk <input type="checkbox"/> Problem Prone <input type="checkbox"/> Essential (Frequent) Tasks	<ol style="list-style-type: none"> Visits patients on assigned floors to obtain meal orders, reviews all tray tickets prior to meal assembly to ensure compliancy and accuracy. Assembles patient meal trays according to prescribed diet orders. Performs meal delivery per designated schedule and quality standards, including hand hygiene and following isolation protocol. Prepares food for patients' nourishments, snacks and supplemental foods according to directions. Dishes food into individual servings according to guidelines. Serves foods in correctly designated portions. Checks foods for freshness. Washes ingredients and prepares items according to unit recipes. Stores and serves foods within proper temperature guidelines. Utilizes kitchen equipment in a safe manner. Cleans and stores equipment after use. Practices personal cleanliness; wears clean uniforms and hair coverings as per department dress code. Demonstrates dependability in attendance and completion of job tasks. Cleans and sanitizes equipment and work surfaces during and after production processes as per standards. 	<input type="checkbox"/> 	<input type="checkbox"/> 	<input type="checkbox"/> Meets or Exceeds <input type="checkbox"/> Needs Retested* <input type="checkbox"/> Needs Improvement*
Method of Validation <input type="checkbox"/> Demonstration <input type="checkbox"/> Direct Observation <input type="checkbox"/> Written Examination Demonstrate for supervisor after coaching session provided		<input type="checkbox"/> 	<input type="checkbox"/> 	*Must create a development plan for improvement (use Corrective Action section below); provide a copy to employee. Complete retesting within two weeks.
Unit Specific Key Performance Skills				

Corrective Action	Retest Date	Outcome of Competency Retesting
		<input type="checkbox"/> Meets or Exceeds <input type="checkbox"/> Further Instruction/ Education Needed <input type="checkbox"/> Other Action

Employee Signature: _____ Date: _____

Employee should be 100% competent in all areas of skills/job performance. File in employee personnel file.

Cura FRESH Culinary Standards

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Fresh and Sustainable

F

Offering fresh, local, & sustainable menus with an emphasis on scratch cooking.

- Use local, **responsibly**, and **sustainably** sourced ingredients*
- Cook with **fresh** ingredients and avoid convenience items*
- Menus will reflect batch and **scratch** cooking*
- Participate in our client's recycling & composting programs



Reducing Our Waste

R

We implement processes to mitigate waste and promote responsible production practices.

- Use of forecasting & **production sheets**
- Conduct consistent & **accurate inventories**
- Use of **correct** & standard serving utensils
- **Cross-utilization** of product
- Implement our **Waste Nothing** program to track our waste and report the results monthly

Education

E

Offering our staff opportunities to enhance their skills through Cura training.

- Use of **Cura's Culinary College** to educate at the various levels in our units
- Develop staff by practicing **succession** planning & training
- Encourage a questioning environment and allow an **open dialogue** through Daily Huddles
- **Taste Test** all meals daily

Safety and Sanitation

S

We provide a safe and sanitary environment for our staff and clients.

- Accounts should be **"audit ready"** at all times
- Use **cut gloves** for all cutting and slicing duties
- Always wear **non-slip shoes**
- **ServSafe®** & allergen training for all applicable staff



Healthy, Diverse, and Inclusivity

H

Offering regionally inspired, diverse, & healthy menu options.

- Create menus that speak to your **community** and region
- Develop menus with health & wellness in mind using our signature **BeWell** platform
- Foster **creativity & diversity** in menu offerings through an expansive database of Cura recipes developed with a regional, cultural, and seasonal mindset



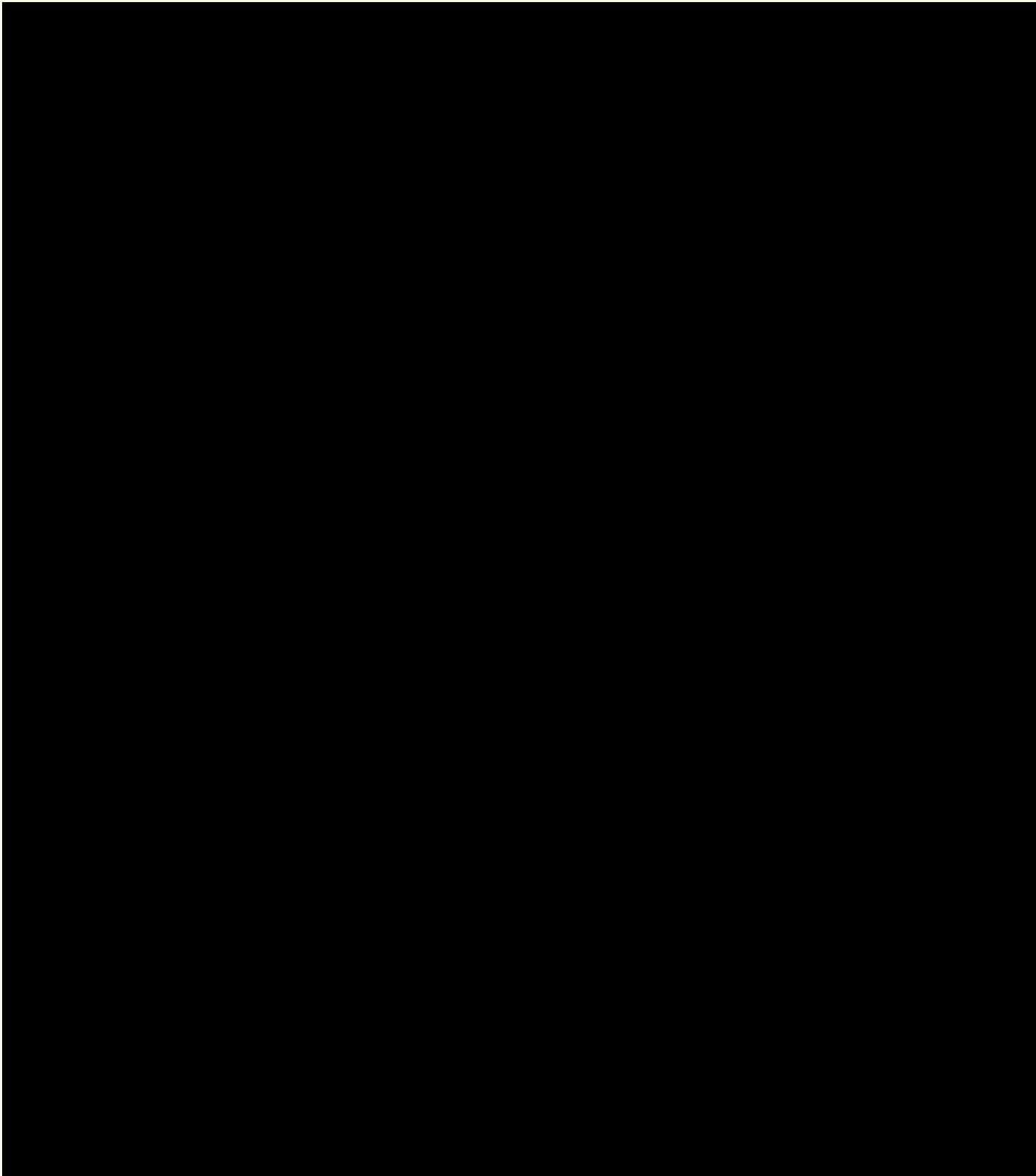
*As Much as Possible



Additional Key Information

Manager Bios

Meet your Onsite Team

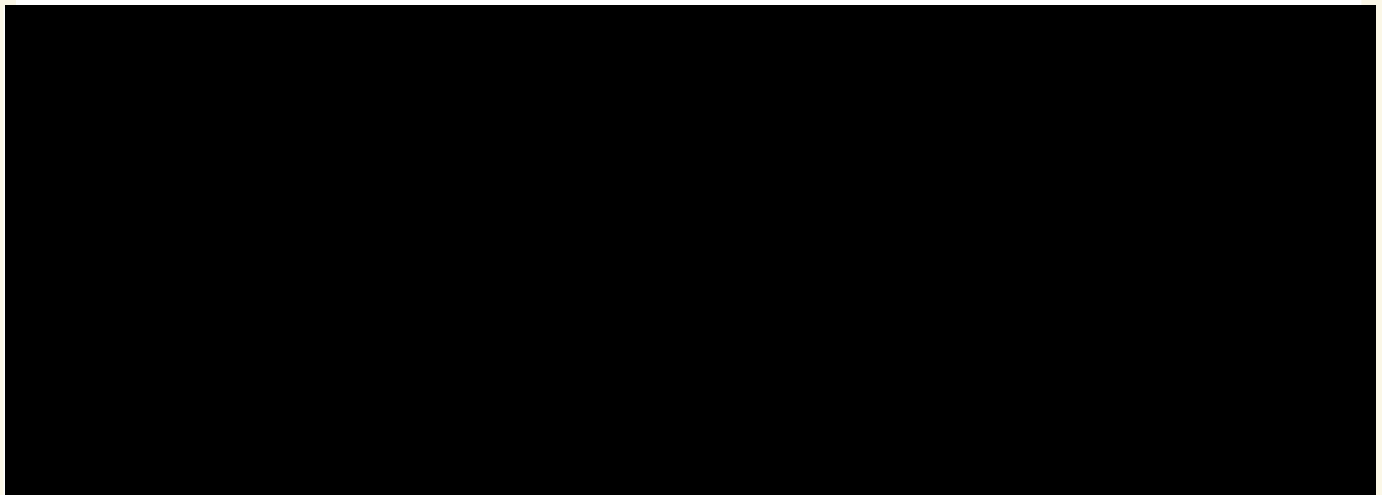


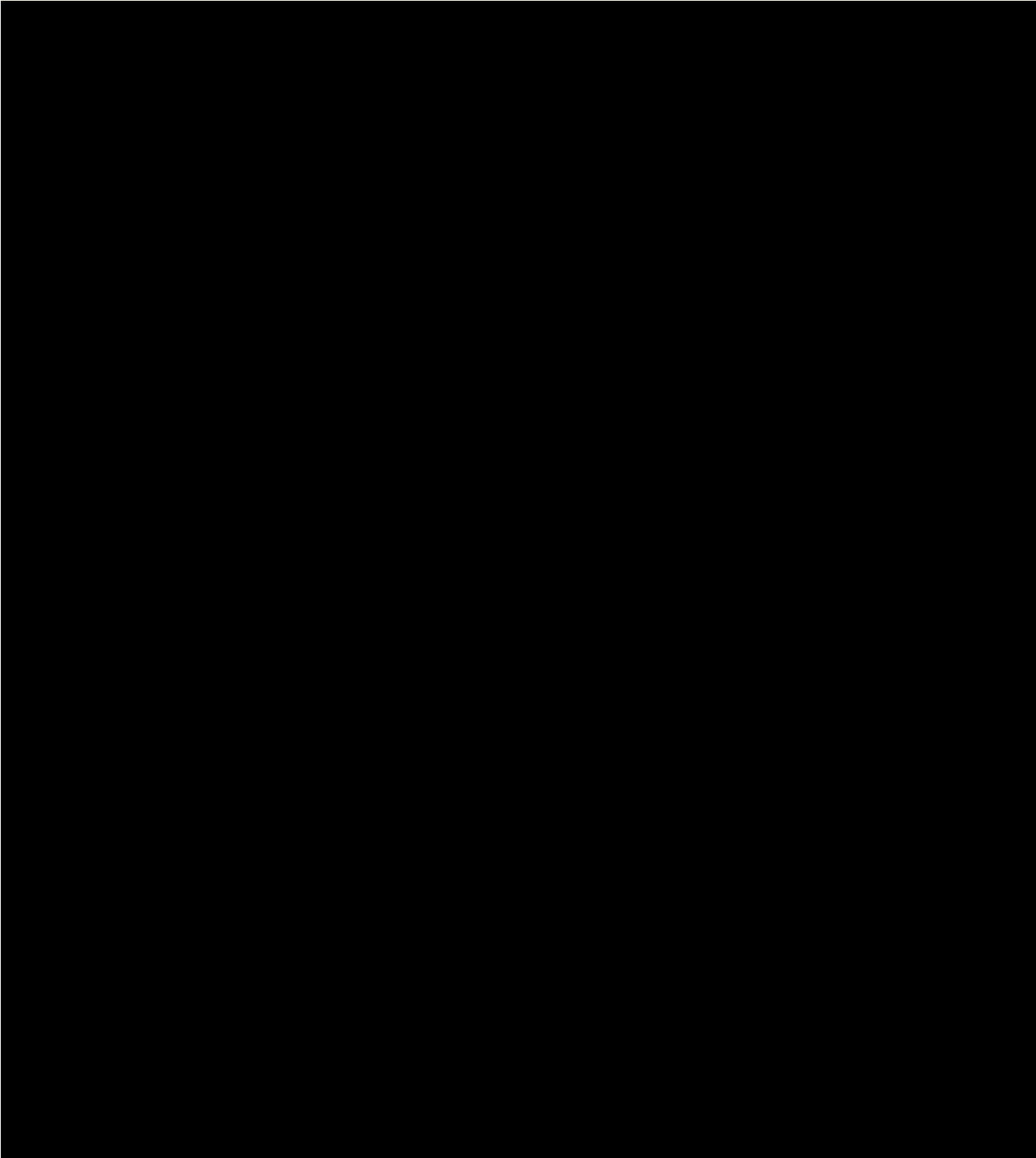
• additional key information •



Manager Certifications

Manager	Location	Certified Food Protection Manager	ServeSafe Certified	Food Allergen Certificate	IDDSI Training
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Hospitality

Your Cura team focuses on enhancing the student dining experience by fostering an atmosphere of empathy, respect, and inclusion, striving to attract students to the café with a warm, welcoming environment. We emphasize making personal connections with each student, ensuring every meal is not just about great food, but also about feeling valued and included.

S

Student Focused

Students are the reason we are here. We are committed to delivering exemplary service.

E

Empathy

Demonstrating compassion and understanding.

R

Respect

Respect for everyone through our words and actions.

V

Visibility

We see each customer and respond to the needs of the individual.

E

Engagement

Making the effort to make a connection with each guest.





Additional Key Information

We've Done Our Homework.

The team is highly experienced in serving a wide variety of unique school meal programs:

WE PREPARE OVER

80 million+



MEALS A YEAR!



AT OVER **100**
DIVERSE SCHOOL
DISTRICTS



IN **460+**
SCHOOL BUILDINGS
ACROSS THE COUNTRY

IDDSI Texture Diet Training Documentation

IDDSI Texture Diet Training for Cura Managers at Indiana State Hospitals to Promote Patient Safety

Facilitator: [REDACTED]

Training Dates:

Exempt Employees*	Position	Date
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]

*note: relevant non-exempt employees at each hospital also received this required training

Training Agenda

Participant guidebooks are given to team members prior to training to review each chapter for better understanding at training.

Agenda Item	Description	Time
IDDSI Materials and Equipment Review	IDDSI class attendance sheets, review of simply thick product and all equipment needed to execute textured diets correctly	30 minutes
Textured Diet Station Setup	How to accurately and efficiently setup your station in your kitchen for executing textured diets correctly and in the timeframe needed	15 minutes
Review Cura Dysphagia Diet Standards	Reviewing guidelines provided for the textured diet workstation to provide quick reference on correct equipment, thickening ratios, testing methods, recipes books, audits, bread product usage. Methods for each textured diets for correct execution.	15 minutes
Instructions for Use of IDDSI Audit Tool Documents	Where to print the forms, reviewing each textured diet form, how to properly fill out the form, where to store the form after the diet's audits are performed for reference	15 minutes

Review Framework Resource Guidelines and Videos	Review IDDSI guidebook that includes Descriptions, physiological rational of thickness, reviews all available testing methods with pictures, food examples allowed in each textured diets, as well as website reference points	15 minutes
Food Demonstration of Textured Diets	Corporate chef will provide PU4, MM5, SB6, textured diets process and testing for carrots, chicken	30 minutes
Competency Tests	These are exams for team members to be test on levels 3-4-5-6-7 to ensure information is understood and they use the information to perform all levels reviewed of textured diets	30 minutes

Sent: Tuesday, October 8, 2024 11:57 AM

Subject: [EXTERNAL] Texture Audit

10.8.2024

All,

Here is this week's texture audit. I snapped some pictures to answer the question of how different should a SB6 versus an MM5 be for another hospital. I was super excited to see the visible differences between all textures. It is clearly identifiable which tray is which consistency. I wanted to include the pictures I took. Great job and kudos for all the hard work!!!!

Dr. Miranda Kolley, MSOT, OTD, OTR/L CLT, PAC Certified Independent Trainer
Occupational Therapist 3



Cura Puree Creations Training & Information

About the Program & Benefits

- Modern dysphagia cooking is both an art and a process of transforming natural food products into a new form that mirrors the presentation of corresponding regular diets. In addition to providing a flavorful experience, Puree Creations introduces a new dimension to the dining experience for the resident and patients in our communities.
- The Chef's book serves as the guiding principles for Puree Creations, outlining operating standards that ensure consistent quality, nutrition, flavor, and presentation for seniors in your community. Puree Creations helps to deliver visually appealing dishes, that are delicious, while maintaining the appropriate smooth texture for a safe dining experience.
- By following the Puree Creations standard operating procedures, you can create an attractive, safe, and high-quality dining experience that enriches the lives of the seniors in your community.
- Helps to increase our menu offerings for residents and patients that need a pureed diet.
- Chef book has been developed to provide all tools and resources needed for this program.
- Recipes have been developed to work with Simply Thick.
- Helps to improve quality of life and engagement with our residents and patients.
- Designed with a nutritional focus.
- Allows our residents and patients to dine with dignity and enjoy their experience.

Puree Creations Chef Book Table of Contents

- Program Overview & Benefits
- Puree Creations Tiers & Toolbox Tiers
- Objectives & Guiding Principles
- Puree Level 4 IDDSI Description with Photo Guidelines
- Menu Guidelines
- Implementation Guide
- Plating Vessels
- Kitchen Equipment
- Hot Food Menu Categories Pictures references with notes for Tips Broken Down into Traditional, Casserole Style, Pasta Style plates
- Plating Techniques Examples
- Center of the Plate Techniques for Proteins
- Overall Plating Suggestions
- Puree Creations Garnishing Standards with Approved examples
- Puree Creations CBORD List of Recipes
- Program Links
- Audit Tool & Production Sheets
- Decorating Pastry Tip Chart & Tier Smallware Examples from Hubert

Lunch
& Learn

Traditional Dysphagia Diet



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Lunch
& Learn

Puree Creation Breakfast

Waffle



Scrambled Eggs



Pancakes



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Lunch
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Puree Creation Cold Salads

Tomato Caprese



Toss Salad



Pasta Salad



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Lunch
& Learn

Puree Creation Casserole Style

Tuna Noodle Casserole



Turkey Al La King



Teriyaki Shrimp Stir Fry



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Lunch
& **Learn**

Puree Creation Pasta

Spaghetti & Meatballs



Chicken Alfredo



Cheese Ravioli



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Lunch
& **Learn**

Puree Creation Sandwich

Open Faced Roast Beef



Grilled Cheese



Cold Ham & Cheese



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Puree Creation Dessert

Cheesecake



Brownie




Cherry Pie



SY 2024-2025

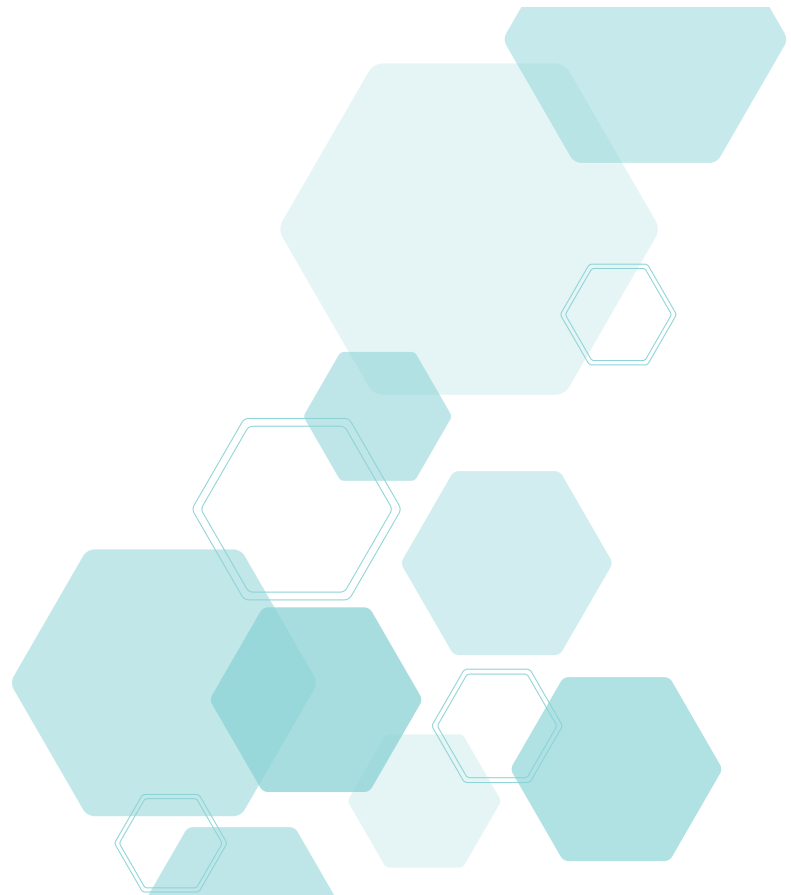
Start of School Training Calendar

	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER
MONDAYS: Menu & Program Design FOCUS CALLS: Start of School Topics (1.5 hours)	8/12 Meal Pattern Guidelines 8/26 Nutrislice Basics + Sidekick	9/9 Offer vs Serve 9/23 Meal Pattern Guidelines	10/7 Nutrislice Basics + Sidekick 10/21 USDA Guidelines Updates	Resume with traditional Focus Calls
MONDAYS: Menu & Program DESIGN FOCUS CALL Updates (1 hr)	<div>  <p>First ½ hour of back-to-school calls will provide Culinary, Procurement and Program updates</p> </div>			Resume with traditional Focus Calls
TUESDAYS: K-12 Menu Team Open Office HOURS: Start of School TrakNOW Focus (1 hr)	8/13 TrakNOW Basics 8/20 Food Production Worksheets 8/27 TrakNOW Basics	9/3 Food Production Worksheets 9/10 Pre-Order & Costing Reports 9/17 Pre-Order & Costing Reports	Resume traditional open office hours every Tuesday rotating at 2pm CST and 3pm CST	
TUESDAYS: K-12 Menu Team Open Office Hours (1 hr)			Resume traditional open office hours every Tuesday rotating at 2pm CST and 3pm CST	
ALLERGEN TRAINING: Manager Level AllerTrain (Avg. 3 hrs) *First course will be hosted in JULY	8/28 K12 AllerTrain Manager Course	9/25 K12 AllerTrain Manager Course	10/30 K12 AllerTrain Manager Course	11/20 K12 AllerTrain Manager Course
Hosting AllerTrain Certified trainer will send out each invite monthly				

TJC Readiness Checklist and Training Materials

In anticipation of the upcoming TJC surveys, Cura has initiated Readiness Training for each of the facility Directors. At its expense, Cura has brought in Kristen Azzarello to utilize our TJC audits and Readiness checklist and is scheduled to provide the following Training:

Key Topics	Training Day
Joint Commission Audit Preparation	Day 1
Dietary Provisions of Care	Day 1
Fire Life Safety	Day 1
Infection Control	Day 1
Safety Management	Day 1
Environmental	Day 1
Kitchen Tracer Survey Guide	Day 2



Catering Menu



Dessert Offerings

Cookie Tray
An assortment of freshly baked cookies, including:

- Chocolate chip
- Oatmeal raisin
- Peanut butter
- Snickerdoodle

Mini Dessert Trio
A selection of bite-sized desserts perfect for sharing, including:

- Mini Cheesecakes topped with fresh berries.
- Chocolate Brownie Bites drizzled with caramel.
- Lemon Bars with a powdered sugar dusting.

BEVERAGES

Bottled Water

Canned Soda
Pepsi | Diet Pepsi | Sierra Mist
Diet Sierra Mist | Ginger Ale

Coffee & Hot Tea

Iced Tea
Sweet | Unsweetened | Lemon | Diet
Lemonade

All prices shown are per guest

Evansville State Hospital
Catering Hours

Monday – Saturday
7:00 am – 6:00 pm

Sunday
11:00 am – 6:00 pm

**Indiana State
Hospital**
• CATERING MENU
(SAMPLE) •



For more information or to schedule an event, please contact:

Amanda Tidwell,

Dining Services Director

Cura Hospitality

(812) 469-4800 x 4150

Amanda.Tidwell@curahospitality.com

Presented By

cura
hospitality



BREAKFAST/STARTERS

Continental Breakfast Selections

• **Classic Continental Breakfast**
A selection of freshly baked pastries, muffins, and bagels served with cream cheese, butter, and assorted jams.
Accompanied by seasonal fresh fruit, orange juice, and gourmet coffee or tea.

• **Healthy Start**
Greek yogurt parfaits with granola and mixed berries, whole fruit, and a selection of artisan breads.
Includes freshly brewed coffee and assorted herbal teas.

Crudité & Fruit Platters

• **Fresh Crudité Platter**
A colorful assortment of fresh, seasonal vegetables served with ranch dip and hummus.
Includes carrots, celery, cherry tomatoes, cucumbers, broccoli, and bell peppers.

• **Seasonal Fruit Bowl**
A vibrant bowl of freshly cut seasonal fruits, including melons, berries, pineapple, and grapes, served with a honey yogurt dip.

• **Classic Bruschetta**
Toasted artisan baguette slices topped with a fresh tomato-basil mixture, drizzled with balsamic glaze and olive oil, finished with a sprinkle of Parmesan cheese.

Soups

• **Classic Soup Selection**
Warm, comforting soups made with fresh ingredients.
Options include:

- **Chicken Noodle Soup** – a traditional favorite with tender chicken and vegetables.
- **Tomato Basil Soup** – rich and creamy, garnished with a fresh basil leaf.
- **Vegetable Soup** – hearty and packed with seasonal veggies.

LUNCH MENU

All meals are plated for individual serving and are served with dessert & beverage.

Lunch Meat Platters

Signature Deli Platter

A selection of premium deli meats and cheeses, perfect for building your own sandwiches or wraps.

- **Meats:** Smoked ham, oven-roasted turkey, and house-made chicken salad.
- **Cheeses:** Swiss, cheddar, and provolone.
- **Condiments & Accompaniments:** Lettuce, onions, tomatoes, pickles, mayonnaise, mustard, and fresh deli rolls.

Wraps & Sandwiches

Assorted Gourmet Wraps

A variety of hand-crafted wraps, filled with fresh ingredients:

- **Turkey & Avocado** with lettuce, tomato, and a zesty aioli.
- **Chicken Caesar** with romaine, Parmesan, and Caesar dressing.
- **Vegetarian Delight** with hummus, roasted red peppers, and cucumber.

Build-Your-Own Sack Lunch

Choose from a variety of deli meats, cheeses, and toppings to craft your perfect sandwich, paired with chips, a pickle spear, and fresh-baked cookie.

DINNER ENTREES

All meals can be plated for individual service **OR** buffet style.

- 6 oz. Grilled Beef Burger
 - ¼ lb. Grilled Hot Dog
 - 6 oz. Marinated Grilled Chicken
 - BBQ Pulled Pork
 - Honey Stung Chicken
 - Grilled Smothered Pork Chops
- Sides available – creamy coleslaw, fresh fruit salad, BBQ beans, mac & cheese

Dinner & Entrée Options

• **Roasted Herb Chicken**
Juicy, bone-in chicken breasts marinated in fresh herbs and roasted to perfection, served with garlic mashed potatoes and seasonal roasted vegetables.

• **Grilled Salmon**
A tender fillet of salmon, grilled with a lemon-dill butter sauce and served with wild rice and sautéed asparagus.

• **Vegetarian Stuffed Peppers**
Roasted bell peppers filled with quinoa, black beans, corn, and a blend of spices, topped with melted cheese and served with a fresh garden salad.

• **Beef Tenderloin Medallions**
Grilled beef medallions, cooked to medium, served with a rich mushroom demi-glace, roasted potatoes, and a medley of seasonal vegetables.

Themed Buffets or Food Truck-style theme events available upon request



6000 Town Center Blvd, Suite 120
Canonsburg, PA 15317
Phone // 724.416.7676 | Fax // 724.416.7528

Thank You!

The contact person for this proposal process is:

Jon Norris

Client Partnership Director

jnorris@curahospitality.com

301.606.6518

This proposal is CONFIDENTIAL and only intended for the prospect at hand.

www.curahospitality.com
