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Planning Food for Day Care Centers

Michigan State University

Cooperative Extension Service

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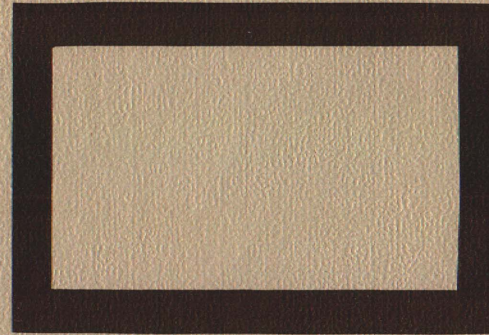
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# Benefits To You.....



These materials can help you operate your day care food service more efficiently by aiding you in:

- ...Planning nutritious and economical menu plans = happy, satisfied children.
- ...Controlling where your food \$ goes through planned buying procedures = savings in time, energy and money.
- ...Knowing how to get the job done and who will do it = less waste; time saved; happier, more knowledgeable staff; and provides a safe, sanitary center.



*Brochure Cover Design:* Rick Alexy,  
Wayne State University student

*Brochure Design and Layout:*  
Lori Passerman, Wayne State University  
student

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EXTENSION BULLETIN E-902  
FAMILY LIVING SERIES

# PLANNING FOOD FOR DAY CARE CENTERS

COOPERATIVE EXTENSION SERVICE  
MICHIGAN STATE UNIVERSITY



# Planning Food For Day Care Centers.....

There are five teaching packets that you can borrow which identify the basics of efficient and economical food service and offer a practical approach to the business of feeding children.

The materials in the kits provide the day care director with a valuable tool for operating the center and training staff. Emphasis is on menu planning, marketing, organization, and sanitation.



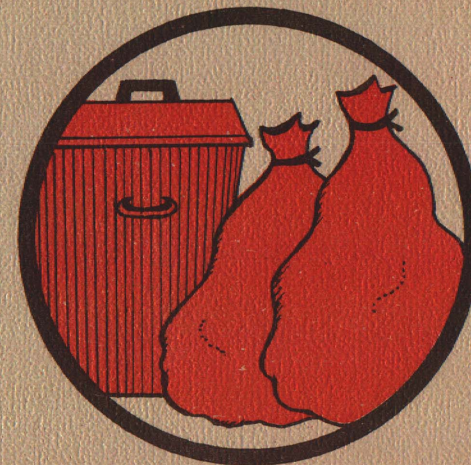
**MENU PLANNING**

Menu planning creates interesting, palatable and nutritious meals and snacks that make eating a pleasant experience. It is also one way to help children develop lifelong eating habits by acquainting them with a variety of foods and basic nutrition information.



**MARKETING**

Menus and recipes are the roadmaps for marketing. Seasonal availability, storage capabilities and equipment are the signposts that guide the way. Keeping records and figuring food costs give you the information needed to evaluate the purchasing options available to you.



**ORGANIZATION, STORAGE AND SANITATION**

The sanitary code is a group of national, state and county laws. It is your responsibility to work within them. Schedules, checklists and proper methods are tools that assist you in complying with the regulations while providing guidelines for a more productive and effective staff in your food service.

Loan packets are available for \$2.00 for a two week period. Order from:

**ANREI**  
410 Agriculture Hall  
Michigan State University  
East Lansing, Michigan 48824