

Overview



- **Program Objective:** To enhance the nutritional profile of food offerings at military dining facilities and snack bar outlets
- **Point of Contact:** OSD/MC&FP
- **Total Force Fitness Domains:** Nutritional, Physical

Program Description



Menu Renovation is a multifaceted program that seeks to enhance the nutritional profile of food offerings at military dining facilities and snack bar outlets. This is done through a train-the-trainer course whereby instructors provide a foundational reinforcement of the skills needed to better understand how food is prepared in a healthier and more performance-based manner, and new recipes are developed. Program training and recipe recommendations are through the Culinary Institute of America.

Anticipated Impact on Population Health at Installation



Menu Renovation provides a platform that enables service members and their families to more easily access healthier menu options, and in turn make healthier food choices. Implementation of this program is anticipated to impact individuals diets by offering them a higher proportion of items with healthier nutritional profiles.

Performance Measures



- Course participation
- % of Better-for-You menu items available AND items sold (one month per quarter)
- \$Total revenue, \$food cost and total customers (one month per quarter)

Additional Information