





Power Play Your Menu for Athletes



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Chef Brenda Wattles, RDN



- Chef & Registered Dietitian
 Nutritionist Owner at BLT Food
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- Recipe Standardizer, Menu Developer and Speaker
- Over 13 years of practice in USDA child nutrition programs

Erin Green MS, RDN, LD

- Registered Dietitian Nutritionist and Chief Wellness Dynamo at Erin Green Racing and Nutrition, LLC
- Professional, sponsored triathlete for 7 years
- Over 12 years of practice in the field of sports nutrition for adults, teens and children





Let's Bridge the Gap

- Student athletes have high caloric and nutrient needs
- School meals can enhance performance
- Health benefits of your menus are undervalued



Elementary Menu Marketing Example









Power School Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday
Hamburger	Lasagna	Mac & Cheese	Chicken Sandwich	Spaghetti &
Fruit	Fruit	Fruit	Fruit	Meatballs
Vegetable	Vegetable	Vegetable	Vegetable	Fruit
Milk	Milk	Milk	Milk	Vegetable
				Milk

Secondary Menu Marketing Example

Monday	Tuesday	
Chicken Tacos	Casagna	
© Corn or Flour Tortillas	Fruit	
Fruit	o Vegetable	
Vegetable	Milk	
Milk		









Icons Available To Use

























How to Get Started



Step 1:

Choose the icons that best fit your students and create your menus.

Step 2:

Prepare and issue the offer vs. serve letter to parents.

Smart Snack On-the-Go Power Oats

(possible ala carte option)

1 ½ gal 1 cup rolled oats, quick 1 qt 2 ¼ cups peanut butter powder

2 qt 1 ¼ cup maple syrup

Place all ingredients into a standing mixer bowl using the paddle attachment. Mix until ingredients are combined. Serve ½ cup (#12 scoop).

58g per Serving: Calories 191; Total Fat 2g; Sat. Fat 0.2g; Trans Fat 0g; Sodium 80g; Carbohydrates 35g; Total Sugars 19



Thank you!



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