

# Choose Iowa Student Culinary Review Process



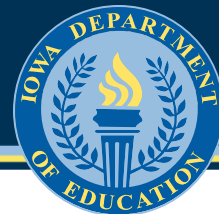
A School Nutrition Culinary Team will be developed to ensure the recipe ingredients, equipment, and instructions are applicable to the school meal setting and in accordance with school meal and food safety requirements. The Culinary Team will include:

- Team Nutrition Project Director
- Recipe Standardization Coordinator
- School Nutrition Consultant Chef
- Iowa Culinary Institute Chef
- Iowa USDA Foods Coordinator
- Iowa Department of Agriculture and Land Stewardship Farm to School Coordinator
- Iowa Farm to School and Early Care Coalition Co-Chairs
- Career and Technical Education Consultant for Human Services/Family and Consumer Sciences
- Two school nutrition directors and/or school nutrition chefs (from rural and urban districts).



**The School Nutrition Culinary Team will review the recipes utilizing a rubric to identify the top 12 recipes using the following rubric:**

Category	Comments	Points
Description of how the recipe was developed and preparation methods (10 points)		
Ingredients, equipment, and instructions that are applicable to school meals (15 points)		
Recipe includes a local food item as a main ingredient and the importance of the food item to the state/region (20 points)		
Recipe contributes to the National School Lunch meal pattern (10 points)		
How the recipe reflects cultural or regional preferences (10 points)		



Cost per serving (15 points)		
Visual appeal of recipe based on photos submitted (20 points)		
<b>Total Points (100)</b>		
<i>Bonus Points</i> (5 points) Connected Food Service Director		
<i>Bonus Points</i> (5 points) Connected with a local grower or organization that supports local food efforts		
<i>Bonus Points</i> (5 points) Completed a nutrient analysis of the recipe		
<b>Final Score</b>		

### Questions?

Please contact Carrie Scheidel, School Nutrition Consultant with the Iowa Department of Education - [carrie.scheidel@iowa.gov](mailto:carrie.scheidel@iowa.gov) or 515-281-4758.