Food Focus Recipe Guidelines & Policies

If your organization is interested in submitting a recipe for consideration by School Nutrition staff for its “Food Focus” department, please review the following guidelines. Please note that submission is for consideration only and is no guarantee of acceptance or placement. Review the Editorial Calendar at www.schoolnutrition.org/snmagazine for upcoming topic areas.

Recipes should be developed specifically for the K-12 school nutrition market, preferably with the assistance of a school foodservice director and/or registered dietitian familiar with the nutritional needs of children and the requirements of the federal programs. SN will consider recipes developed for other foodservice areas, providing that they meet a majority of the following features:

The recipe...
- was developed with children’s tastes in mind.
- meets reasonable nutritional guidelines and highlights nutrient-dense ingredients.
- doesn’t require hard-to-find or expensive ingredients.
- has yield quantities of 20 or more servings; those ingredients should indicate a total yield amount, as well as specific sizes for each serving (e.g. ½ cup serving; 2-oz. serving)
- includes weights and measures in the ingredient list. (Ex. “2 cups or 5 ozs.”)
- includes nutrient analyses
- requires simple directions that involve few steps, reflecting the labor realities of school foodservice.
- includes the name of the recipe contributor and a phone number or website that readers can use to find more information.
- includes HACCP steps in the directions
- features a high-quality, professional photograph

Recipes with color photographs are given priority in consideration. Please submit in one of the following formats.
- High-resolution (300 dpi) digital image, sized at 4x6-in. (minimum)
- Quality color print, slide or transparency

School Nutrition Recipe Policies:
1. Published recipes will list generic ingredients.
2. Submission implies permission for SNA to adapt the recipe to be most applicable to a school nutrition application (without replacing the key ingredient).
3. Recipe and/or photo source will be credited.
4. Recipes may be included on SNA’s website, SchoolNutrition.org. (If such usage is excluded, this must be noted at the time of submission.)
5. Published recipes are not routinely tested by the magazine or SNA in a school foodservice setting, however certain recipes will be submitted for review, modification tips and possible testing by members of SN’s volunteer Kitchen Wisdom Panel.

Contact the School Nutrition editorial office at snmagazine@schoolnutrition.org for more details.