



The Official Publication of the  
School Nutrition Association

## 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](http://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](mailto:snmagazine@schoolnutrition.org) for more details.