

## BECOME A REAL SUPPORTER WITH YOUR DISTRIBUTOR

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Ask what you can do to help them and plan your menus based on what they have most available. This creates a supportive relationship where you and your distributor can collaborate with the best approaches to meet your program's needs.

## GET CREATIVE ABOUT PREPARATION FOR OVERSTOCK AND SHORTAGES

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If you have an excess of any ingredient, can it be used across the board for multiple recipes? For example, commodity chicken to serve as taco meat, saute in teriyaki sauce for stir fry, and serve as a sandwich filling. If items are short, are there substitutes that could be used to create the same meal? For example, if chicken is low, can beef or even beans be substituted to provide protein?

### FILTER YOUR SEARCH

If you are a Health-e Pro user, search for Global Recipes by product code and every recipe that uses that item will pop up!



### ANTICIPATE CHANGE WITH STRATEGIC NAMING

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Keep your menu names creative, but generic- substitutions are common, and this way you can communicate your menu clearly, even if items need to be swapped out. For example, if you normally serve a flavored applesauce, just list "applesauce" so if the specific item is not available, you can save the time you'd be changing records.

### SHARE, SHARE, SHARE!

Find one or two of your best recipes for using up excess inventory or that have stood through the worst of times when certain foods are running short. Share on social media and ask everyone to share their top 2 as well. Before you know it, you'll have an entire menu's worth of recipes.