Menu Madness

Did you know meal planning starts with the menu?

Before you can cook for your family, you must plan the menu. The menu is a list of foods that will be served at one meal. First, decide what meal you’ll be serving (breakfast, lunch or dinner) and how many people you are planning to serve. Then decide how much money you want to spend on the meal.

Next, it is time to start choosing foods and recipes. Pick foods from most or all of the major food groups. The food groups include grains, vegetables, fruits, dairy, and protein foods. Be sure the foods look and taste good together. Some foods cost more than others; only pick foods that fit your spending plan. Finally, think about foods your family will enjoy.

Once your menu is planned, get ready to shop. Use your menu and recipes to make a list of ingredients and kitchen tools you’ll need. Check the refrigerator, pantry and cupboards to see what foods and tools you already have. At the store, look for sales and remember your food safety (don’t buy dented cans). After shopping, it is time have fun cooking and serving your meal!

Doodle Bugs

In the reading, circle the name of the list of foods that will be served at one meal.

Underline the five food groups.

Read the menu below. What food group is this meal missing? __________________________

Menu: Tuna salad, Whole wheat bread, Tomato slices, Lettuce leaves, Grapes
SCIENTIFIC INQUIRY:  
Money Matters

**You will need:**  
Pencil

**You are planning a meal for five people. Choose your menu.**

1. Circle one food from each food group list. You may or may not choose an item from the “other foods” list.
2. Record the food and price in the table on the next page.
3. Decide the number of servings you will need to feed five people. (To serve everyone one serving you would need five servings total.)
4. Multiply the prices by the number of servings you need to feed five people.
5. Calculate the total cost for each food.
6. Add up the total cost of the meal.

<table>
<thead>
<tr>
<th>Protein Foods</th>
<th>Grains</th>
<th>Vegetables (non-starchy)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2-ounces grilled chicken breast = $0.42</td>
<td>5 whole grain crackers = $0.46</td>
<td>1 cup green salad = $0.60</td>
</tr>
<tr>
<td>2-ounces chicken salad = $0.36</td>
<td>1 slice of whole wheat bread = $0.10</td>
<td>1/2 cup baby carrots = $0.45</td>
</tr>
<tr>
<td>2 tablespoons peanut butter = $0.10</td>
<td>1/2 cup pasta with spaghetti sauce = $0.28</td>
<td>1/2 cup cooked, frozen green beans = $0.17</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Fruits</th>
<th>Dairy</th>
<th>Other Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup canned peaches = $0.34</td>
<td>1 cup skim milk = $0.20</td>
<td>1 tablespoon grape jelly = $0.14</td>
</tr>
<tr>
<td>1 small apple = $0.40</td>
<td>1 cup 1% chocolate milk = $0.20</td>
<td>1 raisin oatmeal cookie = $0.20</td>
</tr>
<tr>
<td>1/2 cup grapes = $0.35</td>
<td>1 cup yogurt = $0.59</td>
<td>2 tablespoons salad dressing = $0.19</td>
</tr>
</tbody>
</table>
### SCIENTIFIC INQUIRY:

**Money Matters (continued)**

**My Menu**

<table>
<thead>
<tr>
<th>Food Group</th>
<th>Food</th>
<th>Price Per Serving</th>
<th>Servings for Five People</th>
<th>Total Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein Foods</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grains</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetables</td>
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<td>Fruits</td>
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<tr>
<td>Dairy</td>
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<tr>
<td>Other Foods</td>
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<tr>
<td>Other Foods</td>
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</tr>
</tbody>
</table>

**Total cost of five meals**

**How much will one meal cost?** (Show your work.)

**Did one meal cost more or less than $1.50?**  More than  Less than

**Challenge:**

Plan a healthy menu that costs $1.50 or less for one meal. (If you already did, try planning a second menu for less than $1.50 for one meal.)

<table>
<thead>
<tr>
<th>Food Group</th>
<th>Food</th>
<th>Price Per Serving</th>
<th>Servings for Five People</th>
<th>Total Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein Foods</td>
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<td></td>
</tr>
<tr>
<td>Grains</td>
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<tr>
<td>Vegetables</td>
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<td>Fruits</td>
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<td>Dairy</td>
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<tr>
<td>Other Foods</td>
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<tr>
<td>Other Foods</td>
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</tbody>
</table>

**Total cost of five meals**
TRY THIS AT HOME:
My Menu

Try planning your own menu!

Select a Meal: Breakfast Lunch Dinner

Guest List:
1. ________________________________
2. ________________________________
3. ________________________________
4. ________________________________
5. ________________________________
6. ________________________________

Menu:
Protein Foods: ______________________ Grains:__________________________
Vegetables: ________________________ Fruits: __________________________
Dairy: ____________________________ Other: __________________________

Shopping List: (Select recipes and then use them to make a shopping list)

<table>
<thead>
<tr>
<th>Foods/Ingredients Needed</th>
<th>Kitchen Tools Needed</th>
</tr>
</thead>
<tbody>
<tr>
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Fun Fact
Choosing a recipe is a key step for meal planning. Look for healthy recipes that call for baked or grilled meats and include vegetables and whole grains. You can make some of your favorite recipes healthier by using low-fat cheeses, skim milk and lean meats. You can also try substituting regular pasta and rice with whole grain pasta and rice, and adding extra veggies to casserole dishes.
Did you know it is important to eat a healthy breakfast, lunch and dinner?

You can’t get everything you need to stay healthy from just one meal. To be healthy and to have enough energy to learn and play, you need several healthy meals a day. When planning meals think about breakfast, lunch, dinner and snacks.

Each day you should eat 6 ounces of grains, 2 1/2 cups of vegetables, 1 1/2 cups of fruits, 3 cups of milk and 5 ounces of meat and beans. You also need a little fat too. You can easily get your 5 teaspoons of oil a day from eating fish, nuts and foods cooked with vegetable oils.

Try making half of your grains whole grains like whole wheat bread. Eat a lot of different vegetables like orange vegetables and dark green vegetables. Be sure to eat whole fruits more often than fruit juice. If you choose juice, make sure its 100% fruit juice.

Look for low-fat options when choosing foods from the dairy and the protein foods groups. Skim milk, low-fat cheese and low-fat yogurt are all great choices. Eat meats that are grilled or baked, instead of fried. Remember that fish is good for your heart and counts towards your 5 ounces of protein a day!

Some foods like soda, candy bars, cookies, cakes and potato chips don’t fit in any food group. Try to eat less of these foods.

Doodle Bugs

Color the number of cups of vegetables you need to eat every day.

Color the number of cups of milk you need to drink a day.

Color the number of glasses of soft-drinks you need to drink a day.
You will need:

- 1 plate
- 1 slice cheddar cheese
- 1 cup
- 1/2 cup of baby carrots
- 1 slice 100% whole wheat bread
- 1 ounce of mini pretzels
- 1 slice of turkey lunchmeat
- 1 cup water
- Optional: Light mayonnaise, mustard, 1 leaf lettuce, table knife

Kids’ Balanced Diet Recommendations

<table>
<thead>
<tr>
<th>Food Group</th>
<th>Amount</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>Protein Foods</td>
<td>5 ounces daily</td>
<td>1 ounce = 1 egg, 1 tablespoon of peanut butter, 1/4 cup of beans, 1 ounce of meat or 1 slice of lunchmeat</td>
</tr>
<tr>
<td>Grains</td>
<td>5-6 ounces</td>
<td>1 ounce = 1 slice of bread, 1/2 cup of dry pasta or cooked oatmeal, or 1 cup of cereal</td>
</tr>
<tr>
<td></td>
<td>3 ounces whole grains</td>
<td></td>
</tr>
<tr>
<td>Vegetables</td>
<td>2 cups girls</td>
<td>1/2 cup = 1/2 cup of raw or cooked vegetables or 1 cup of leafy green vegetables</td>
</tr>
<tr>
<td></td>
<td>2 1/2 cups boys</td>
<td></td>
</tr>
<tr>
<td>Fruits</td>
<td>2 1/2 cups daily</td>
<td>1/2 cup = 1/2 cup of canned fruit or 1 small piece of fruit (like a small orange or peach)</td>
</tr>
<tr>
<td>Dairy</td>
<td>3 cups daily (2 cups under 8 age)</td>
<td>1 cup = 1 cup of milk or yogurt, 2 slices hard cheese or 3 slices of processed cheese</td>
</tr>
</tbody>
</table>
SCIENTIFIC INQUIRY:
Let’s Do Lunch (continued)

1. Read the Kids’ Balanced Diet Recommendations to learn more about the five food groups and serving sizes.

2. Make a turkey sandwich:
   - Lay one slice of bread on your plate.
   - Optional: Spread light mayonnaise or mustard on your bread.
   - Place a slice of deli turkey meat on top of your bread.
   - Place a slice of cheese on top of the turkey.
   - Optional: Place a leaf of lettuce on top.
   - Fold your sandwich in half.

3. Measure 1/2 cup of carrots and place them on your plate.

4. Measure 1 ounce of pretzels and place them on your plate.

5. Measure 1 cup of water.

Write the foods from your lunch (whole wheat bread, turkey, cheddar cheese, baby carrots, and pretzels) next to the correct food group. Then write the amount of each food in ounces or cups in the table too. (Use the MyPyramid for Kids Recommendations to help you.)

<table>
<thead>
<tr>
<th>Food Group</th>
<th>Food Name</th>
<th>Amount (cups or ounces)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grains (ounces)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetables (cups)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruits (cups)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dairy (cups)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Protein Foods</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(ounces)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Look at the meal you made:

1. Do you think you made a healthy meal?    Yes   No

   Why or why not?

2. Are you missing foods from any food group?    Yes   No

   If so, which group and what food could you add to your lunch from that group?

3. If you ate this lunch plus 1 cup of cereal and 1 cup of milk for breakfast...
   a. How many total ounces of grains would you have eaten?

   b. How many more ounces of grains would you need to eat today?

   c. How many more cups from the dairy group would you need to eat today?
TRY THIS AT HOME:
**Magnificent Menu**

Can you plan a lunch or dinner menu using FoodMASTER recipes?

Try planning a lunch or dinner menu using the recipes you’ve learned from FoodMASTER. Circle one item from each food group. Try to make sure your menu has a variety of shapes, colors, textures and tastes. Be sure to choose foods that will taste good together and that your guests will enjoy. Then have an adult help you make your meal. Enjoy planning and preparing your meal!

**Protein Foods**
Super Salmon Patty (Chapter 6)
Meatballs (Chapter 9 – Snazzy Spaghetti and Meatballs)
Grilled Chicken
O-mazing Puffy Omelet Squares (Chapter 7)

**Grains**
Brown Rice Casserole (Chapter 9)
Whole Grain Spaghetti (Chapter 9)
Hamburger Rolls
Whole Wheat Toast

**Vegetables**
Copious Carrots (Chapter 3)
Ants on a Log (Chapter 3)
Salad

**Fruits**
Fruity-licious Pops (Chapter 4)
Fruity Fusion (Chapter 4)
Fresh Fruit

**Dairy**
Bananas and Milk (Chapter 5)
Cottage Cheese and Lime Jello (Chapter 5)
Milk
Yogurt

**Fun Fact**
A well balanced healthy meal will include foods from most or all of the food groups. It is recommended to eat 5-6 ounces of grains, 2-2 1/2 cups of vegetables, 1 1/2 cups of fruits, 3 cups of dairy and 5 ounces of protein foods each day. Try choosing 3 ounces of whole grains a day and eating a variety of vegetables and fruits. Be sure to choose low-fat milk and lean meats more often too.
Proficiency Questions

Circle the best answer:

1. What is a menu?
   a. a list of the five food groups
   b. a list of equipment
   c. a list of men invited for a meal
   d. a list of foods to be served at one meal.

2. You buy an apple, a burrito and a cup of milk for lunch. How much does your lunch cost? (Use the table below to help you answer the question.)
   a. $1.60
   b. $2.25
   c. $2.95
   d. $6.75

<table>
<thead>
<tr>
<th>Food</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple</td>
<td>$0.60</td>
</tr>
<tr>
<td>Milk (1 cup)</td>
<td>$0.35</td>
</tr>
<tr>
<td>Burrito</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

3. How many cups of vegetables should you eat everyday?
   a. 1 cup
   b. 2-2 1/2 cups
   c. 3 cups
   d. 4 1/2 cups

4. What are the major food groups?
   a. grains, vegetables, fruits, dairy and protein foods
   b. grains, vegetables, dairy and meat
   c. grains, vegetables, eggs, dairy and meat
   d. grains, fruits & nuts, milk, and meat & beans.