



Best Practices

Serving Strategy

- Provide Yogurt Smoothies and Yogurt Parfaits daily on your school breakfast and lunch menus.
- Staff can make smoothies and parfaits ahead of time to ensure minimal contact service.

Helpful Tips!

- Plan your Yogurt Parfait and Yogurt Smoothies for each week to add holiday flavors on your menu!
- Look for exciting **Savory and Sweet** recipe ideas on Nutrition Connection!

SMOOTHIES

- Add frozen fruit right in the blender to make an extra thick Yogurt Smoothie.
- Freeze individual milk cartons, and peel to open and place directly in blender.
- Use seasonal fresh fruits for added flare!

PARFAITS

- Thaw and drain your frozen fruit.
- Drain canned fruits before building your parfaits.
- When making a savory yogurt parfait use plain Greek yogurt.

Serving Supplies

- 12oz cups, lids, and prepackaged spoon for Yogurt Parfaits
- 16oz cups, lids, and prepackaged straw for Yogurt Smoothies



AMERICAN DAIRY
ASSOCIATION NORTH
EAST



Cups



Smoothies



Dips



Parfaits