Key Results from Texas Nutrition Provider Survey 2010 (77 Responses)

• Menu offered
  o Set menu-No Choice- 96%
  o Choice of meal- 3%
  o Choice of food item- 1%

• Modified diets offered
  o Only Regular diet offered-54%
  o Low or no added salt-41%
  o Low or no added sugar-32%

• Writes the menu
  o Contract or staff dietitian with AAA-44%
  o Contract or staff dietitian with provider organization-20%
  o Food vendor- 13%
  o Food service staff person – 11%
  o Caterer- 9%

• Approves menus
  o Contract or staff dietitian with AAA-44%
  o Contract or staff dietitian with provider organization-27%
  o Food vendor- 13%
  o Food service staff person – 7%
  o Caterer- 7%

• Analyzes menus
  o Contract or staff dietitian with AAA-46%
  o Contract or staff dietitian with provider organization-27%
  o Food vendor- 14%
  o Food service staff person – 0%
  o Caterer- 7%

• Method of Documentation
  o Texas Model Meal Pattern- 48%
  o Computer Analysis- 52%

• Food service system
  o Self-operated central kitchen– 63%
  o Self-operated satellite kitchens -8%
  o Catered-28%
  o Frozen meals purchased- 1%

• Menu cycle
  o Yes – 60%
  o No – 11%
  o Not sure -9%