Vegetarian Entrées at Dinner and Sunday Brunch, 2010-2014 A Report to the Nutrition Committee and Dining Services

Background

Nutritional analyses of vegetarian entrées served at dinners and Sunday brunches have been the subject of past reports starting in 2010, with the latest dated July 24, 2013. These analyses relied on the following definition agreed to by both the Nutrition Committee and Dining Services:

A Nutritionally Satisfactory Entrée is an entrée with a serving size portion having

- at least 10 grams of Protein and
- less than 8 grams of Saturated Fat and
- less than 400 milligrams of Sodium

In this report we update prior analyses with results from the 2013/2014 Fall/Winter and the current 2014 Spring/Summer menu cycles. Detailed results of these two most recent menu cycles can be found in tables on pages 3-4.

In these tables, nutritional values in **bold** indicate values that do not meet the standard required by our definition of a nutritionally satisfactory entrée and the symbol ■ appears in the margin for each such nutritional value. The symbol □ is added for each "close call," i.e. an entrée that misses meeting the required standard of protein, saturated fat, or sodium by at most 5%. For example, an entrée with 8g Saturated Fat rather than less than 8g or with 407mg of Sodium is a "close call" with the paired symbols (■□) appearing in the margin. Since only slight adjustments by Dining Services of the recipes for these entrées would make them nutritionally satisfactory with respect to the required standard (protein, saturated fat, or sodium), in this report we continue past practice and identify them as nutritionally satisfactory in the relevant standard.

Results

The results of the current 2014 analyses along with those of the earlier analyses are summarized in the following table. See next page. (No analyses were requested by the Nutrition Committee during 2012, so the 2011/2012 Fall/Winter and 2012 Spring/Summer menu cycles do not appear in this summary.)

MENU CYCLE

<u>VEGETARIAN ENTRÉES</u> Number (%) Number (%)

	_		Number (%)	Number (%) Nutritionally Unsatisfactory	
		Total Number	Nutritionally		
			Satisfactory		
Sept 15, 2010					
thru	(2010/2011 Fall/Winter)	35	25 (71%)	10 (29%)	
Oct 19, 2010_					
June 8, 2011					
thru	(2011 Spring/Summer)	34	25 (74%)	9 (26%)	
July 12, 2011_					
Jan 9, 2013					
thru	(2012/2013 Fall/Winter)	35	24 (69%)	11 (31%)	
Feb 13, 2013					
May 29, 2013					
thru	(2013 Spring/Summer)	35	21 (60%)	14 (40%)	
July 2, 2013					
Jan 1, 2014					
thru	(2013-2014 Fall/Winter)	35	24 (69%)	11 (31%)	
Feb 4, 2014					
June 11, 2014					
thru	(2014 Spring/Summer)	35	24 (69%)	11 (31%)	
July 15, 2014_					
TOTALS		209	143 (68%)	66 (32%)	

The percentage of nutritionally satisfactory vegetarian entrées varies from a high of 74% in the 2011 spring/summer menu cycle to a low of 60% in the 2013 spring/summer menu cycle. The high of 74% still indicates that about a quarter of the vegetarian entrées in this "best" menu cycle were nutritionally unsatisfactory. The improvement from the low 60% nutritionally satisfactory vegetarian entrées in the 2013 Spring/Summer menu cycle to 69% in the most recent menu cycles still leaves 31% that are nutritionally unsatisfactory.

Overall, it is more than a little disappointing that 32% or almost 1 in 3 of all 209 vegetarian entrées at dinners and Sunday brunches during the above menu cycles are nutritionally unsatisfactory. We urge Dining Services to produce a very much more satisfactory nutritional record for residents interested in vegetarian entrées.

SG September 24, 2014

<u>VEGETARIAN ENTRÉES at Dinner and Sunday Brunch: 2013-2014 Fall/Winter</u> <u>Menu Cycle (Wednesday, January 1, 2014 thru Tuesday, February 4, 2013</u>

DATE	ENTRÉE	PROTEIN	SAT. FAT	SODIU	M
		grams/serving	grams/serving	milligrams	s/serving
01/01/14 V	Vild Rice & Tofu Supreme	10	2	46	
01/02/14 Tomato Stuffed with Corn Soufflé		Té 11	2	288	
	ofu & Ratatouille Stuffed Potat		0	95	•
	Apricot Orange BBQ Tofu	11	1	263	
	Portobello Mushroom Stuffed w	ith			
	Spinach and Polenta	8	2	373	
01/06/14 B	Butter Bean Stew with Peanut Sa		2	227	
	picy Lentil Spaghetti	16	1	46	
	Eggplant, Tofu, and Pasta	14	1	16	
	ofu with Curry Coconut Sauce	13	9	58	
	Carfalle Pasta with Squash, Spin				
	and Mushrooms	12	3	159	
01/11/14 P	olenta w/ Smoky Mushroom R		3	289	
	Butternut and Caramelized Onio	•	8	441	∎(∎□)■
	ad Thai Spicy Tofu	7	1	235	
	Vegan Sweet & Sour Lentils w/	Rice 12	0	122	
	Roasted Vegetable Lasagna	14	4	480	
	Apple, Walnut, and Tofu Stuffed				
	Acorn Squash	12	2	156	
01/17/14 C	Cuban Black Beans & Rice	14	0	41	
	Orzo Portobello Casserole	17	3	197	
	Green Peppers Stuffed with Spir				
0 -, -, , - : -	and Artichokes	10	6	299	
01/20/14	Green Marinated Tofu with Blac		-	_,,	
01,20,11	Bean Salsa	10	0	17	
01/21/14 P	Portobello Mushroom Stuffed w		-		
	Ricotta	11	5	228	
01/22/14 V	egan Spicy Lentil Stew	13	0	385	
	Vegan Vegetable Chili	11	0	328	
01/24/14 Spicy Lentil Spaghetti		31	0	62	
	Moroccan Tagine Stew	10	1	76	
	ofu and Crunchy Vegetables	11	2	303	
	Eggplant Lasagna with Garlic		_		
	Béchamel Sauce	12	8	195	(∎□)
01/28/14 C	Caribbean Rice and Beans	22	2	93	()
	egan Caramelized Tofu	8	3	460	
01/30/14 Vegan Pyramid		6	1	590	
01/31/14 Vegetarian Baked Ziti		20	5	399	
02/01/14 Spiced Couscous with Vegetables			0	143	•
02/02/14 Baked Lemon Rosemary Tofu		8	1	21	_
02/03/14 Bulgarian Red Pepper Stew		6	1	154	•
	Yunisian Vegetable Stew	12	1	70	

<u>VEGETARIAN ENTRÉES at Dinner and Sunday Brunch: 2014 Spring/Summer Menu Cycle (Wednesday, June 11, 2014 thru Tuesday, July15, 2014)</u>

DATE ENTRÉE	PROTEIN	SAT. FAT	SODIUM	
06/11/14 D 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	grams/serving	grams/serving	g milligrams/se	rvıng
06/11/14 Portobello Mushroom Stuffed w		2	212	
Corn and Mushrooms <i>GF</i>	10	2	212	
06/12/14 Pasta with Chick Peas & Bell Pe		4	403	(■□)
06/13/14 Vegetarian Black Bean Chili GH		1	100	
06/14/14 Tomato Stuffed with Corn Souf	flé <i>GF</i> 11	2	288	
06/15/14 Asparagus and Bow Tie Pasta				
w/ Cheese <i>GF</i>	16	4	101	
06/16/14 Quinoa & Mushroom Stuffed Pe		1	358	
06/17/14 Eggplant Parmesan <i>GF</i>	11	5	362	
06/18/14 Tofu w/ Wild Mushroom Sauce				
On Rice Noodles <i>GF</i>	10	1	178	
06/19/14 Tofu and Couscous Paella	6	1	25	
06/20/14 Spicy Lentil Penne Pasta	16	1	46	
06/21/14 Tofu and Cashew Stir Fry	12	1	254	
06/22/14 Pasta Fantastica	11	1	135	
06/23/14 Green Curry Tofu and Bok Cho	y <i>GF</i> 8	8	119	
06/24/14 BBQ Tofu w/ Greens and Nood	les 11	1	<u>496</u>	
06/25/14 Roasted Vegetable Lasagna	14	4	480	
06/26/14 African Potato Red Bean Stew (GF 11	1	309	
06/27/14 Vegan Jambalaya <i>GF</i>	12	2	173	
06/28/14 Pasta with Spinach and Tofu	12	2	352	
06/29/14 Belgian Waffles	6	1	225	
06/30/14 Asparagus with Bowtie and Che	ese 16	4	101	
07/01/14 Spinach Ravioli w/ Red Pepper	Sauce 19	6	321	
07/02/14 Creamy Spinach Lasagna	16	7	593	
07/03/14 Cuban Black Beans and Rice G	F 13	0	37	
07/04/14 Stuffed Portobello w/ Eggplant	<i>GF</i> 6	1	71	
07/05/14 Spiced BBQ Tofu GF	23	2	289	
07/06/14 Blueberry Pancake	2	4	305	
07/07/14 Vegan Summer Sisters Stew GF	7 12	0	119	
07/08/14 Vegan Quinoa Black Bean Chili	<i>GF</i> 10	0	310	
07/09/14 Vegetable Lo Mein Tofu	8	1	198	
07/10/14 Vegan Wild Rice & Tofu Supre	me 23	4	104	
07/11/14 Eggplant Steak w/ Gorgonzola				
Cheese GF	12	7	310	
07/12/14 Pasta w/ Spinach, Chick Peas &	Garlic 15	2	36	
07/13/14 Portobello Mushroom with Roasted				
Vegetables and Bleu Cheese	10	5	407	(■□)
07/14/14 Butter Bean Stew	12	2	227	` '
07/15/14 Vegan Pyramid	6	1	590	