G4G® Menu Coding Goals

These Menu Coding Goals are intended to define—for dining facilities and galleys—what will qualify as menus compliant with Go for Green®. The overall goal is to shift menu design away from an overabundance of Red-coded items towards more Green-coded items. In general, there should always be a Green-coded option for each meal part (entrée, starchy side, non-starchy side) at each station (main line, short order, specialty bar, etc.) for each meal served daily.

The goals are designed around an average-size facility. The size of your foodservice operation—particularly small or exceptionally large—may impact how these goals are applied. For example, in very small facilities where only one entrée is offered on the main line and one on the short order at lunch, the goal may be that only one of those can be a Red-coded entrée and the other should be a Green-coded entree. For an exceptionally large facility where there may be four or more entrees on the main line, at least one must be a Green-coded entrée and no more than one Red-coded entrée on each line. This leaves options for additional Green- and/or Yellow-coded entrees. If the short-order line also has four or more entrees, no more than 50% of the entrees can be coded Red. The goals are presented both by meal and by menu cycle for two different ways to assess your menus.

SOPs are being developed for each specialty bar and many other parts of the dining facility to include desserts and beverages. Reference these SOPs for more specific guidance on how to give your dining facility a performance-boosting makeover!

DFAC Serving Line Component	Go for Green® Menu Coding Goals for Dining Facilities				
	Green per Meal	**Red per Meal or Day**	**% Green by Menu Cycle**	**% Red by Menu Cycle**	**Additional Notes/Options**
Main/Hotline Entrées	At least 1	No more than 1 per meal	At least 33–50% of entrées	No more than 25–33% of entrées	—
Main/Hotline Starchy Sides	At least 1	No more than 1 per meal	At least 33%	No more than 25%	—
Main/Hotline Non-Starchy Sides	At least 1	No more than 1 per meal	At least 60%	No more than 20%	—
Grill/Short-Order Entrées	At least 1	No more than 50%	At least 50%	No more than 50%	The Grill/Short Order doesn't have to be unhealthy to still appeal to diners.
Grill/Short-Order Sides	At least 1	No more than 2	At least 33% (not including non-starchy vegetables duplicated from main/hot line)	No more than 50%	When there are Green-coded starchy and non-starchy sides on the Main Line, they can also be served at Short Order/Grill as sides.
Sandwich Line (Cold) (featured)	At least 2 sandwiches on the regular menu and any "sandwiches of the day"/specials	—	—	—	Daily featured/ special sandwiches should also be Green-coded.
Salad Bar (excluding dressings)	Unlimited	No more than 3–5 Red-coded toppings on the bar.	At least 33–50% of entrées	No more than 25–33% of entrées	Red-coded toppings include shredded cheese, bacon bits, and croutons
Legumes	Unlimited	—	—	No more than 25% of legume offerings	Serve legumes at least 3 times per week. Choose legume recipes without meat when possible.

Go for Green® Menu Coding Goals for Dining Facilities

DFAC Serving Line Component	**Green per Meal**	**Red per Meal or Day**	**% Green by Menu Cycle**	**% Red by Menu Cycle**	**Additional Notes/Options**
Desserts	Unlimited	–	At least 33% of dessert offerings	–	AFRS will be developing more Green- and Yellow-coded dessert options.
Beverages	At least 2 per meal	–	–	–	Promote water. Emphasize unsweetened beverages, including unsweetened tea over sweet tea.
Dressings	At least 3 Green-coded dressings	No more than 3 Red-coded salad dressings	–	–	Offer oil and vinegar at each meal. Try to offer at least one homemade dressing at each meal.
Chips/ Portable Snacks/Sides	Unlimited	–	–	–	Offer Green and Yellow-coded versions instead of Red-coded versions as much as possible.
Cereals, Cold	At least 2 per breakfast	No more than 2 per breakfast	–	–	Offer cereals with lower sugar and higher fiber content. See Guide for Coding.
Cereals, Hot	At least 1 per breakfast	–	–	–	Whole grains are preferred (oatmeal, quinoa); offer creative Green-coded toppings, both sweet and savory.
Soup Bread	At least 1 per meal At least 1 per meal	–	–	–	When only 1 soup is offered per meal, a Green-coded soup must be offered at least once a day. Green-coded breads are 100% whole wheat or similar.
Specialty Bars (Pizza, Potato, Chili, Taco, Chicken, etc.)	At least one Green-coded entree and two Green-coded sides per meal on all specialty bars.	–	At least 50% of choices should be Green- and/or Yellow-coded prior to diner adding toppings of choice	No more than 50% of items should be Red-coded	Green-coded sides can include premade side salads in addition to hot sides.