

ALTERNATIVE BREAKFAST



WEEK 1

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Fruits and vegetables

Fruits and vegetables

Fresh Fruit

Whole Grains

Whole grain grilled cheese

Proteins

Cheese slice

Fruits and vegetables

Fresh Fruit

Whole Grains

Breakfast cookie (various flavours)

Proteins

Yogurt

Fruits and vegetables

Dried Fruit

Whole Grains

Cereals (various flavours))

Proteins

Milk

Fruits and vegetables

Fresh Fruit

Whole Grains

Drinkable yogurt

Whole grainTortillas with Spreadable cheese and/or jam Proteins

Whole Grains

(various flavours)

Applesauce

Toasted whole grain English muffin

Proteins

Cheese slice

Make water the beverage of choice, every day of the week.

Portions to prepare



Portions to prepare





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Portions to prepare





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Portions to prepare



Portions to prepare



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REMARKS AND SUGGESTIONS

The products offered in the intermediate breakfast are versatile and allow greater flexibility to serve them in various ways. Check out BCC recipe book to inspire you to cook the many options available to you!

Last updated: August 2023



ALTERNATIVE BREAKFAST



WEEK 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Fruits and vegetables

Fresh vegetable

Whole Grains

Toasted whole grain bagel and spreadable cheese **Proteins**

Egg

Fruits and vegetables

Fresh fruit

Whole Grains

Whole grain waffle

Proteins

Milk

Fruits and vegetables

Fresh fruit

Whole Grains

Granola bar (various flavours)

Proteins

Drinkable yogurt

Fruits and vegetables

Applesauce (various flavours)

Whole Grains

Whole grain toast

Proteins

Soy nut butter (WowButter)

MIX & MATCH MENU

Be sure to offer children 1 food from each of the three categories.

Make water the beverage of choice, every day of the week.

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Portion	ns to prepare	

REMARKS AND SUGGESTIONS

BCC menus have been specially developed to provide, every day of the menu, a variety of flavours and focus on complementary textures. Menus are created to take into consideration the nutritional values of each product and to ensure a balance in the nutrients.