Incorporate the Same Entrée Using Various Serving Styles

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| **Menu item** | **Traditional Cafeteria Service** | **Mobile Cafeteria/Grab and Go/ Kiosk** | **Meals in the Classroom** |
| **Hamburger Chicken Sandwich  Hotdog Philly Cheesesteak** | -Display in 2-inch hotel pan  -Uniformly lined up, separated by type | -Wrap in foil, label  -Uniformly lined up, separate by type | -Wrap in foil, label  -Separate in container by type |
| **Deli Sandwich** | -Cut diagonally  -Display both triangles in 2-inch hotel pan  -Uniformly lined up by sandwich type | -Cut diagonally  -Wrap in cling wrap, label  -Uniformly lined up by sandwich type | -Cut diagonally  -Wrap in cling wrap, label  -Separate in container by type |
| **Pizza** | - Serve by slice on pizza pan | -Place in cardboard or plastic container  -Separate by type | -Place in cardboard or plastic container  -Separate by type |
| **Deli Wrap** | -Cut in half  -Wrap with clingwrap to show ingredients  -Display wrap in 2-inch hotel pan  -Uniformly lined up by wrap type | -Cut in half  -Wrap with clingwrap to show ingredients, label  -Uniformly lined up by wrap type | -Cut in half  -Wrap with clingwrap to show ingredients, label  -Separate in container by type |
| **Nachos** | -Weigh individual servings of chips in pre-portioned boats  -Cheese and taco meat in sperate half pans | -Weigh individual servings of chips in pre-portioned boats  -Place cheese and taco into to-go containers | -Weigh individual servings of chips in pre-portioned boats  -Place cheese and taco into to-go containers |
| **Pasta (Spaghetti, Macaroni)** | -Serve in 2-inch or 4-inch hotel pan  -Separate by noodles, sauce, and meat | -Place single serving in container: clamshell, cup, label | -Place single serving in container: clamshell, cup, label |
| **Steak Fingers, Chicken Nuggets,  Fish Sticks** | -Serve in 2-inch or 4-inch hotel pan | -Place single serving in container: clamshell, cup, label | -Place single serving in container: clamshell, cup, label |

Be creative with the packaging you have on hand in order to serve meals for any service style.

Use the blank chart below to begin planning how you can serve your menu items for different service styles.

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Food and Nutrition Division

National School Lunch Program

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