



Manager's Corner

Meal Service Options

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PURPOSE

Improve the operation of child nutrition programs through research, education and training, and information dissemination.

VISION

Lead the nation in providing research, education, and resources to promote excellence in child nutrition programs.

MISSION

Provide relevant research-based information and services that advance the continuous improvement of child nutrition programs.

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Professional Standards

SERVING FOOD – 2200

Employee will be able to correctly and efficiently serve food portions to meet all USDA school meal pattern requirements and encourage healthy food selections including those for special diets.

Serving Lines – 2240

Manage serving lines for clean and efficient operation.

Introduction

Manager's Corner: Meal Service Options is designed to empower managers to use in training their staff. Each lesson is roughly 15 minutes. This lesson plan contains:

- Learning objective
- Statement explaining the importance of the topic
- List of materials
- Instructions on how to present the information
- Questions to ask staff
- An activity to strengthen or refresh the knowledge of the staff

Lesson Overview

Instructions for lesson:

- Review the lesson objective and background information.
- Review why it is important.
- Ask staff the questions.
- Facilitate the activity outlined.
- Provide time for staff to ask questions.

Objective: Identify meal service options for a reimbursable lunch and breakfast.

Background information: School Nutrition Programs are finding new and exciting ways to meet their customer's needs. In order to serve more students, programs are adding a variety of meal service options to include service kiosks, grab and go options, and breakfast in the classroom. Meeting students' needs where they are located is a great way to improve customer satisfaction.

Why it is important: Being able to identify the different types of meal service options helps to meet the nutritional needs of your students. Different meal service options will help you increase participation by making reimbursable meals more accessible to students.

Questions for Staff

- **What are some types of meal service options?**

Answer:

- Serving Line: Self-service stations or food served by school nutrition staff.
- Breakfast in the Classroom: Breakfast is served in the classroom and eaten in the classroom.
- Second Chance Breakfast: Offers a breakfast break in the morning, often after first period for older students in secondary schools.
- Breakfast on the Bus: Breakfast is served to students when they step on the bus.
- Kiosk/Grab and Go: Students can grab breakfast or lunch from a kiosk, cart, or in the cafeteria.
- Vending Machines: A reimbursable meal is served at a unit price by a vending machine.

- **Why is it important to use different types of meal service options?**

Answer: Different meal service options offer more variety to students and may help to increase student participation.

- **How do you encourage students to use different types of meal service options?**

Answer: Market the new meal service options on the school nutrition program's website, on the school's website, and with posters.

Please note: The answers provided are only examples and are not an inclusive list of possible responses.

Activity: Meal Service Options

Activity materials included in this document:

- Meal Service Options
- Meal Service Options Answer Key

Materials provided by the school nutrition operation:

- Copies of handouts
- Pens/Pencils

Activity Instructions:

- Print the handouts and worksheets.
- Look at the meal service options listed.
- Write the correct letter based on the meal service options type next to the best description.

Meal Service Options

Instructions: Look at the meal service options listed. Write the correct letter based on the meal service options type next to the best description.

Meal Service Options	Description
A. Serving Line B. Breakfast in the Classroom C. Second Chance Breakfast D. Breakfast on the Bus E. Kiosk/Grab and Go F. Vending Machines	___ Offers a breakfast break in the morning, often after first period for older students in secondary schools ___ Breakfast served to students when they step on the bus. ___ Self-service stations or food served by school nutrition staff. ___ A reimbursable meal served at a unit price by a vending machine. ___ Breakfast is served in the classroom and eaten in the classroom. ___ Students can grab breakfast or lunch from a kiosk, cart, or in the cafeteria.

Consider each of the meal service options listed. List at least two that might work in our school. Be prepared to discuss your choices.

Meal Service Options Answer Key

Instructions: Look at the meal service options listed. Write the correct letter based on the meal service options type next to the best description.

Meal Service Options	Description
<p>A. Serving Line B. Breakfast in the Classroom C. Second Chance Breakfast D. Breakfast on the Bus E. Kiosk/Grab and Go F. Vending Machines</p>	<p>C Offers a breakfast break in the morning, often after first period for older students in secondary schools</p> <p>D Breakfast served to students when they step on the bus.</p> <p>A Self-service stations or food served by school nutrition staff.</p> <p>F A reimbursable meal served at a unit price by a vending machine.</p> <p>B Breakfast is served in the classroom and eaten in the classroom.</p> <p>E Students can grab breakfast or lunch from a kiosk, cart, or in the cafeteria.</p>

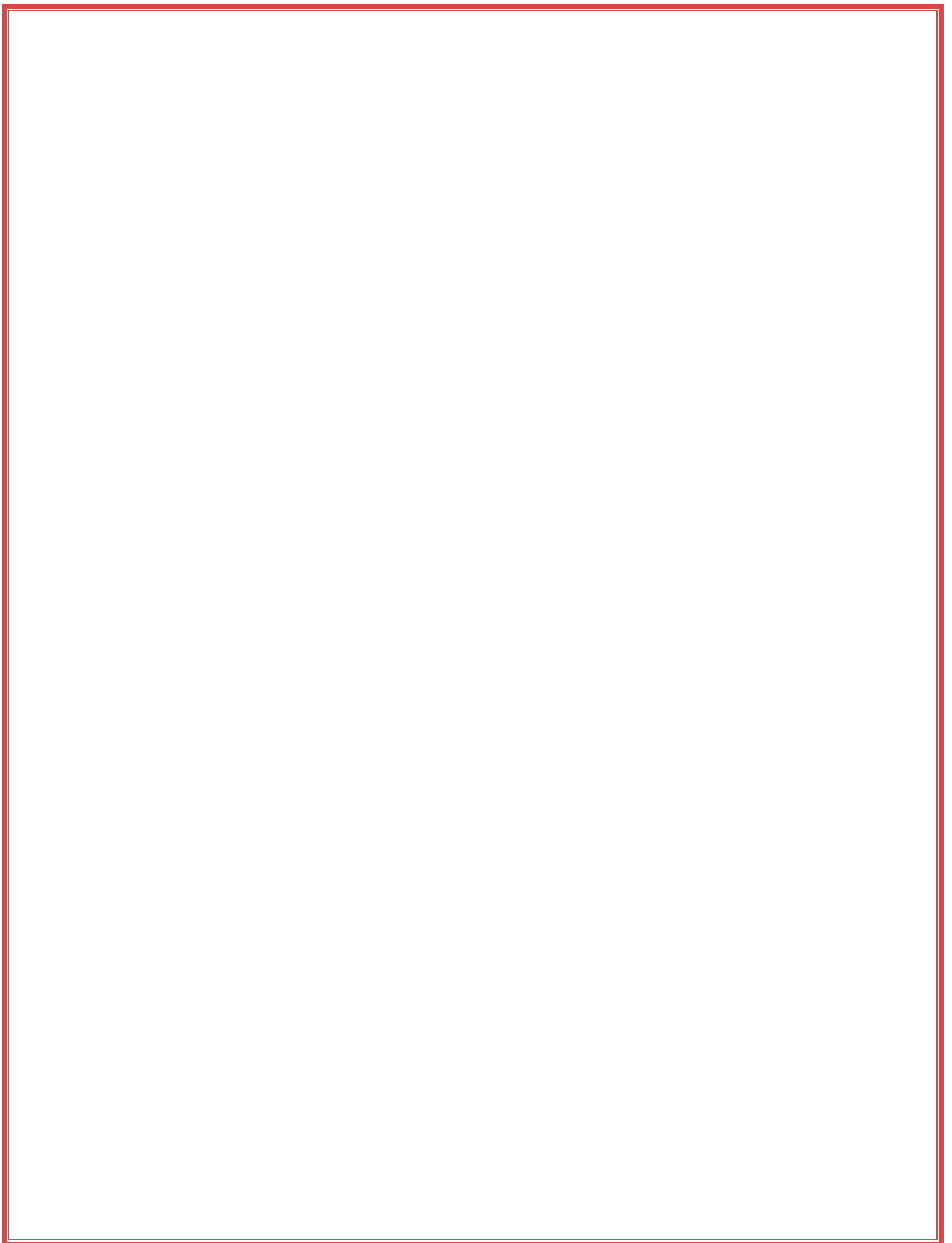
Consider each of the meal service options listed. List at least two that might work in our school. Be prepared to discuss your choices.

NOTE: Answers are subjective and will vary.

References

United States Department of Agriculture. (2015). *Professional standards for school nutrition professionals*. Retrieved from <https://www.fns.usda.gov/school-meals/professional-standards>

United States Department of Agriculture Food and Nutrition Service. (2018). *Menu planner for school meals: School year 2018-2019*. Retrieved from <https://www.fns.usda.gov/tn/menu-planner>





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