OFFERING MEAL SERVICE ALTERNATIVES IN SCHOOL NUTRITION PROGRAMS

There are many ways to provide continuous and efficient meal service to students when there is limited staff. While these alternatives may not be one-size-fits-all, it is important to determine the best meal service alternatives that benefit staff and the daily operations.

- Offer serving stations in the hallways
- Offer more self-serve and “build your own” options
- Utilize vending machines to offer fresh, reimbursable meals
- Offer more Grab-and-Go items on the serving line
- Prepare foods in one kitchen and make meal deliveries to other schools in the district
- Limit the number of serving lines when possible

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