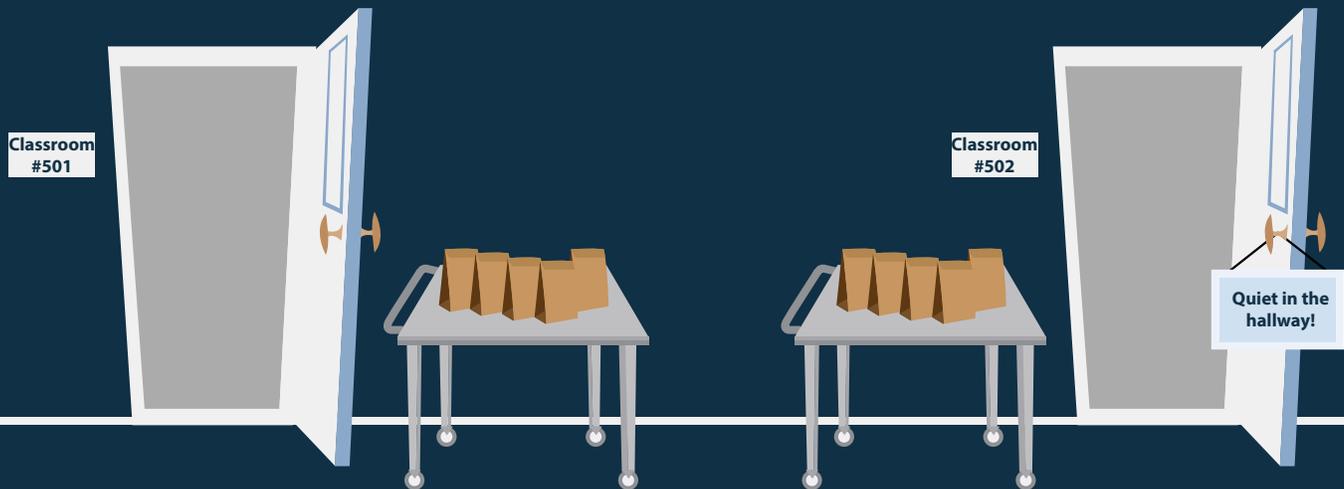


# OFFERING MEAL SERVICE ALTERNATIVES IN SCHOOL NUTRITION PROGRAMS



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

This project was funded using U.S. Department of Agriculture grant funds. The USDA is an equal opportunity provider, employer, and lender.

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Institute of Child Nutrition. (2022). *Offering meal service alternatives in school nutrition programs*. University, MS: Author.

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08/18/2022