

## Meal Service Models

Choose the meal service model – or a combination of models – that works best for your school. Whatever you choose, tap into all the helpful tips below for easier preparation, timing, distribution and cleanup.

Click each tab to reveal more details.

### Classroom Meal Delivery

### Cafeteria Pickup "Grab & Go"

### Hallway Station "Grab & Go"

### Congregate Solutions, Lunch

### Take-Home Meals for Students

#### Classroom Meal Delivery



##### Preparation

- Breakfast: School nutrition staff packs meals into coolers or insulated bags to be transported to each classroom by staff, designated students or volunteers.
- Lunch: At the start of the school day, teachers place their student meal orders to be delivered during assigned lunch periods.

##### Timing

- Breakfast: Students eat during the first 10–15 minutes of class, during morning announcements or while the teacher takes attendance or reviews lessons.
- Lunch: Students eat as a regular part of their scheduled day in the classroom.

##### Distribution of Meals

- Teachers, school nutrition staff, volunteers or designated students distribute meals to students at their desks or before they take their seats. They then record which, or how many students, eat a meal.

##### Cleanup

- Students clear trash and wipe down desks. Breakfast and lunch trash can be placed in the hallway to be collected by custodial staff.

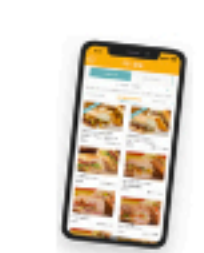
#### Tips



Utilize insulated bags and carts to deliver to classrooms and hallway stations.

[More Info](#)


Incorporate hot items for breakfast and lunch.

[More Info](#)


Increase participation by offering online ordering for a la carte items.

[More Info](#)

#### Cafeteria Pickup "Grab & Go"



##### Preparation

- Foodservice staff prepare meals ahead of breakfast and lunch service
- Students pick up their meals from the cafeteria or kiosks as they arrive to school for breakfast and are dismissed by classroom for lunch
- Meals can be prepackaged or individually wrapped items

##### Timing

- For lunch, allow 10 minutes per classroom for each class to receive their meals
- For breakfast service, allow 10-15 minutes prior to the start of the school day

##### Distribution of Meals

- School nutrition staff distributes meals and students are counted via the point of sale (POS) system in the cafeteria. If using kiosks, the count is achieved through a wireless POS or manual lists

##### Cleanup

- Students clear trash and wipe down desks. Breakfast and lunch trash can be placed in the hallway to be collected by custodial staff.

#### Tips



Utilize 6ft spacing indicators on the floor.

[More Info](#)


Provide students with reusable lunch totes to transport meals to and from the cafeteria.

#### Hallway Station "Grab & Go"



##### Preparation

- School nutrition staff packs meals in bags to be picked up from the cafeteria or kiosks in the hallway on the way to class
- Offer one entrée for breakfast and two entrées for lunch
- Have multiple kiosks set up around the building and identify access points for student meals

##### Timing

- Students pick up their meals as they arrive at school. They eat breakfast at their desks in the morning for about 10-15 minutes, and eat lunch at a scheduled midday time with their class

##### Distribution of Meals

- School nutrition staff distributes meals and students are counted via the point of sale (POS) system in the cafeteria. If using kiosks, the count is achieved through a wireless POS or a manual list

##### Cleanup

- Students clear trash and wipe down desks. Breakfast and lunch trash can be placed in the hallway to be collected by custodial staff.

#### Tips



Utilize 6ft spacing indicators on the floor for students waiting in line to receive their meals.

[More Info](#)


Incorporate bento boxes into menus for easy meal service.

[More Info](#)


Use a kiosk to provide a mobile home base for meals.

[More Info](#)

#### Congregate Solutions, Lunch



##### Preparation

- Congregate areas are prepared in advance
- Tables are distanced 6 feet apart, students divided by classrooms
- Offer two entrees for lunch, hot and cold
- Utilize multiple serving lines and have meals prepackaged and ready to go

##### Timing

- Students pick up their meals and return to their designated tables

##### Safety

- Utilize gymnasiums, outdoor courtyards, auditoriums and cafeterias
- Provide hand sanitizer stations
- Purchase Plexiglass shields to divide between tables

#### Tips



Utilize Plexiglass cafeteria tabletop dividers.

[More Info](#)


Utilize Plexiglass countertop.

[More Info](#)


Utilize cashier plexiglass shields.

[More Info](#)

#### Take-Home Meals for Students



##### Preparation

- Carefully choose the distribution location. This may be in the cafeteria, school lobby or even outside
- Prepackage meals in the morning so they are ready to go upon student dismissal

##### Timing

- Students pick up their meals from predetermined locations at dismissal of the school day

##### Safety

- Utilize gymnasiums, outdoor courtyards, auditoriums and cafeterias
- Carefully label meals, and ensure correct packaging for any dietary restrictions or special situations

#### Tips

Ensure that you have proper packaging and equipment. Use reusable cooler totes dedicated for take-home meal distribution only.

[More Info](#)

Take-home meals will work great depending on the school's schedule per grade levels and/or students.