



# Service Tips for Blended Learning

## Traditional Cafeteria Service

- Build your own stations – A staff associate is assigned to this area where students can pick and choose their favorites for a customized layered Yogurt Parfait or a blended frozen Yogurt Smoothie.

## In School Classroom Delivery

- Students receive breakfast and/or lunch in their classroom, delivered by foodservice staff. Place smoothies or parfaits in insulated crate bag with cup carrier dividers. Bags can be transported by Cambro cart or travel cart.

## Grab and Go

- Students receive breakfast and/or lunch in their classroom, delivered by foodservice staff. Place smoothies or parfaits in insulated crate bag with cup carrier dividers. Bags can be transported by Cambro cart or travel cart.

## Take Home Meals

- Parents or families can receive meals to take home, staff can place prepackaged meals on a table to have families pick up the items or stay in the vehicle when receiving a meal.
  - Offer “build your own” Yogurt Parfait kits – prepackaged 4oz or 6oz yogurt, ½ cup fruit serving, and 2oz granola topping.
  - Smoothies on the Go...freeze premade smoothies and provide in your meal packs or bags to help keep it cold.



AMERICAN DAIRY  
ASSOCIATION NORTH  
EAST



Cups



Smoothies



Dips



Parfaits