

**In-Person Schooling
Meal Service Model
Preliminary Brainstorming Notes
Final Protocols have changed**

Elementary Schools

- Straight Serve – no Offer vs. Serve
- Breakfast & Lunch preorder using Meal Order Form
- Breakfast served in the classroom
- Lunch served in the classroom
 - 3 meal options, all cold – Sandwich, Salad & Soybutter & Jelly Sandwich
 - Entrée options prepared at the High School
 - Elementary Hot Servers portion daily fruit & vegetable and bag meals
 - Meals delivered to the classrooms by the Hot Server and distributed to students by the teacher
 - Individual condiments & dressings included in the bags with meal
 - Spork kits included in bags

Middle School & High School

- Straight Serve at Breakfast – no Offer vs. Serve
 - Bagged breakfast meals consisting of only cold/shelf stable options
 - Breakfast bags handed out to students by a server, not self-service
 - Meals picked up in the cafeteria – must limit the number of students in the cafeteria at a time
 - Breakfast to be eaten in the classroom
- Offer vs. Serve at lunch with LIMITED options – scale back the number of offerings each day to limit time students are in the cafeteria
 - Only one rotating entrée each day – remainder of items will be daily serve (cheeseburger, cheese pizza, etc.)
 - All items will be served to students by a Food Service staff member; NO grab n' go or self-service stations
 - Food will be wrapped or individually packaged; foil wraps for sandwiches, pizza triangle boxes for slices, takeout containers for main option, etc.
 - Hand sanitizer at the entrance of the cafeteria & when leaving the cafeteria
 - Masks must be worn (by students & staff)
 - No touch point of sale at registers; students will provide their last name to cashiers instead of putting in the ID number or using their ID card
 - No a la carte
 - Lunch to be eaten in the classroom

Additional Notes

- No share/return tables
- No self-service stations – everything should be served by staff