Meals in the Classroom

Cafeteria Service
Meals are served to students in the cafeteria with dining in the classroom.

Focus on the Details

Meal Quality and Student Experience
- Continue batch cooking so there is less need for individual wrapped items.
- Continue A la carte sales.

Transporting and Packaging
- Determine how items will be packaged. Options include a to-go box and meals pre-wrapped on a tray.
- Choose items that can be carried without spilling.
- Develop a plan for collecting and cleaning reusable trays and equipment.
  - Assess expected trash needs and make sure equipment is placed strategically.

Safety
- Implement additional safety precautions for staff that interact with students.
- Sanitize the serving line between each class.
- Offer hand sanitizer at the beginning of the serving line.

Safety Continued
- Use physical distancing signage in lines and throughout the cafeteria.

Logistics
- Consider how much time it will take to travel to the cafeteria and back to the classroom, including, but not limited to allowing for use of stairs or elevators.
- Perform a dry run to help assess timing and feasibility of meal service plan.
- Consider longer serving periods and how that affects staff scheduling.
- Expand lunch serving hours or consider longer serving periods to reduce the number of students in close proximity and keep students moving for multiple waves of students.
- Consider having a cashier distribute condiments, napkins, and utensils to keep students from having to go to self-serve stations.

Compliance Check - If using multiple serving lines, each line must meet the meal pattern and nutrient standard requirements for the day and week.

Focus on the Details

Think through using the POS systems safely to protect staff.

- Take the following steps to reduce exposure at the POS:
  - Conduct training to assist staff in managing new safety measures.
  - Install plexiglass shields or provide a face shield to be worn over a mask.
  - Allow parents to drop off money at the front office instead of exchanging cash at the POS.
  - Utilize a bar code scanner for badges or class rosters with codes.
  - Ask students to use a disposable Q-tip or pencil eraser to enter information into a pen pad device.
  - Provide hand sanitizer at each POS system.

Menu Ideas and Suggestions

- Consider a more simplified menu in the beginning to focus on other logistics.

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