

# Meal Service Models Tip Sheet



This guide provides tips and considerations for popular meal service models this fall. Child nutrition directors and staff are getting creative and creating serving models that will keep children safe, the food appealing, and staff collaborating for a successful school year.

## General Tips for COVID-19 Serving Models

1. Practice counting and claiming systems before implementation with a dry run to ensure staff understand any new processes.
2. Provide meal modifications for students with a medical statement.
3. Provide regular staff training and resources.
4. Be upfront with school administration about budget impacts for different serving models.
5. Discuss options with a task force and solicit feedback from different school leaders and parents.
6. Stay flexible and ready to adapt as schools learn these new models.
7. Check with software vendors about point of sale (POS) capabilities for modified food service.
8. Make menu variety a priority.
9. Reduce food waste by utilizing pre-ordering and offer versus serve. *Please note, offer versus serve is not required in senior high schools for those high schools opting into the offer versus serve meal service waiver.*
10. Lay out a clear plan of action if staff are feeling sick or if there is a confirmed COVID-19 exposure for staff and students.
11. Follow local, city, county, and state ordinances to create a physical distancing plan and other applicable public health orders.



Most Sponsors will find success in using a combination of serving models. Sponsors may use a one-size-fits-all approach for all schools or allow for creative solutions at individual sites.

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