



# Helpful Tips for Breakfast in the Classroom Service

Breakfast is offered to all students in the classroom when the school day starts. Breakfast can be picked up or delivered before or shortly after the bell by student or staff in insulated coolers to the classroom. Below are some great tips to enhance your breakfast program.

## BASIC TIPS

Work with teachers for training on breakfast in the classroom service model and provide resources for activities while students eat.

Work with custodial staff to organize a plan for clean-up and accidental messes.

## MARKETING TIPS

Have daily announcements of breakfast grab n' go meals and advertise your new service style in weekly newsletters and the school marquee.

For younger grades, provide paper placemats with visually displayed information about the benefits of breakfast and clean up for breakfast in the classroom.

Involve students in your program is a great way to promote breakfast in the classroom by having them vote on menu items or awarding them title of breakfast ambassadors when picking up meals.

## OPERATION TIPS

To avoid congestion in the cafeteria in the morning, classrooms can alternate having breakfast in the classroom delivered or dropped at their home room.

Consider having students assemble by classroom before picking up breakfast. Students can then be guided through the cafeteria to receive a pre-packaged meal or select items for a reimbursable breakfast before going to class.

Assign colors for each grade to be placed on coolers and insulated bags for an organized system for delivery to classrooms or picked up by students with the coordinated color per grade.

## MENU TIPS

When creating your menu, serve meals that will avoid sticky messes and accidents.

Reach out to your local farmers and producers for local ingredients. It is a great opportunity to put feature local ingredients on your menu and educate students on sustainability while they eat breakfast.



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