



Helpful Tips for Second Chance Breakfast Service

Students are offered a meal during their first break via Grab n' Go or cafeteria service to eat in the classroom or designated area before resuming learning. Below are some great tips to enhance your breakfast program.

BASIC TIPS

Breakfast is offered to students during the first morning break; whether it is between first and second period, during a typical mid-morning snack time, or on the way to recess.

Meet with administration for bell schedule considerations when determining a time to open up a second chance for breakfast service.

MARKETING TIPS

Make sure faculty is aware of where meals are being served and the details about meal service.

Advertise your new breakfast service style to students, parents and the community in weekly newsletters, the school marquee, and daily announcements.

Have school administration brand or create a meal and help serve on a special day of the week to show support for breakfast.

OPERATION TIPS

When considering the serving time of Second Chance breakfast, offer it at least two hours before lunch.

Giving a name to the period of time students can grab a second chance breakfast, will encourage students to feed their mind. Examples include "Fuel Period" or "Energy Break."

MENU TIPS

Second Chance breakfast service can include pre-packaged meals for easy pick up by or a variety of breakfast items within the breakfast meal pattern for their choosing.

Check out Chef Brenda's recipe at DairyWest.com for appropriate recipes for on the go and in the cafeteria:

Grab n' Go

- Cheesy Zucchini Sausage Bread
- Cherry Blossom Yogurt Bread
- Strawberries and Cream Overnight Oats

Cafeteria

- Cheesy Roasted Vegetable Hash & Toast
- Breakfast Flatbread or Pizza
- Cheesy Ham Potato Bowl
- Peach and Cheese Quesadillas
- Breakfast Sandwich with Jalapeno Sauce

