



Helpful Tips for Grab n' Go Breakfast Service

Grab n go meals can be served from carts or stations in high traffic areas after the start of school and eaten in the classroom or designated areas. Below are some great tips to enhance your breakfast program.

BASIC TIPS

Grab n' go does not have to be limited to 10-15 minutes after the bell, but can be served between classes, on the way to recess, or during PE class. It is a great operation to apply to the Second Chance breakfast service style.

Look into local potential funding sources for specialized grab n' go equipment such as carts, insulated bags, or coolers.

MARKETING TIPS

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

Make a video of students participating in grab n' go meals and post the video on your school's social media page.

Advertise the breakfast menu at each serving station as well as around school.

Brand your grab n' go meals with a special signature name to make them well known at your school.

OPERATION TIPS

Do a walk through of your school in the morning and observe where the high traffic areas are to place your grab n' go stations.

Don't forget to coordinate with your Information Technology personnel at your school to set up your mobile point of service to properly charge and track student meals.

Remember to stock your grab n' go stations with additional food safety supplies such as gloves, cleaning wipes, and hand sanitizer.

MENU TIPS

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

Consider serving grab n' go meals in containers with clear lids or are clear plastic meal-in-one containers for more visually attractive meals which promote your fresh breakfasts.



**START
SMART**