CLASSROOM DELIVERY

There are several great reasons for schools to use classroom delivery for their breakfast program. Among other things, it is **a way to make sure that as many students as possible get breakfast and start their day with a nutritious meal**.

Naturally, it involves managing large quantities of food. To keep excess food from piling up and prevent waste, inventory and orders have to be carefully managed. That should start with **adopting best practices for returning uneaten food**.

Below, you'll discover some of the ways that classroom delivery service can be done, along with tips to help you optimize food distribution and inventory management.

SERVICE TYPES



CAUTION! Refrigerated foods **should never be left at room temperature for more than two cumulative hours.** To maintain the cold chain, perishable foods should be taken out right before they are distributed. Adding ice packs to bins is recommended to keep the food cool and safe to eat until the items are returned to the breakfast room.

Pre-assembled breakfast bins

Volunteers fill the bins based on the quantities indicated on the label to be placed on each bin. You can find the label template in the Program Management section of the School's Corner.

À la carte menu

The day before or the morning of the delivery, the menu is distributed in the classrooms. **The teacher asks students which foods from each of the three categories they would like to eat** and returns the list or the quantities chosen. The bins are filled by the program team based on actual needs and then delivered to the classrooms.

Grab-and-go cart

A grab-and-go cart is set up on each floor of the school. Teachers take students to the cart to take what they want to eat.

Door-to-door service

Food items from the three categories are placed on a **serving cart that is wheeled from classroom to classroom**. The attendant asks how many items from each food category are required and leaves the exact quantity of each for the class.



Try this!

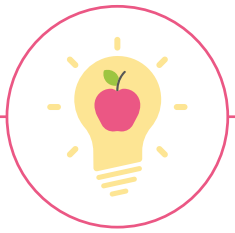
Students love helping out with their breakfast program. Being assigned duties like preparing, distributing or returning food is a great way for them to build leadership skills.

PREPARING AND DISTRIBUTING THE BINS OR CART



- Prepare the quantities based on the classes' needs.
- Use the food that was returned the previous day first.
- If bins are prepared a day ahead, add the refrigerated ingredients last, just before serving.
- Check the Club menu chosen by your school to see all the available food options.

RETRIEVING UNUSED FOOD



- The food provided is intended solely for the breakfast program.
- When it's time for bins to be returned, make an announcement over the school intercom, or make sure school staff are aware of the bin distribution and collection schedule.
- Return any uneaten food to the preparation area so it can be incorporated into the next day's menu.
- Keep a container specifically for returns in the fridge so that students can place surplus food there.

REUSING SURPLUS FOOD



There are many ways to use surplus food while still offering foods from all three categories.

- Go with a **Mix & Match breakfast** on busy mornings or at the end of a delivery cycle.
- Stick popsicle sticks into unused fruit purées or yogurts and freeze them to make cool snacks.
- Serve less popular foods in smaller, tasting-style portions.

Check out our **inventory management** resource for more tips for preventing food waste.

Work whatever extra food you have into a meal or smoothie recipe, using our **cookbook** or creative idea sheets in the **Nutrition section** of our **School's Corner** for inspiration.