

Back to School with School Nutrition

Thank you so much for supporting our program

Elementary and Middle School Service Model for Face to Face Learning

Please see your school's August menu on the School Nutrition page.

Breakfast Model (Grab and Go): Meals will be served from breakfast carts and enjoyed in the classroom.

Lunch Model (Classroom): Plated at classroom scheduled time, in a covered takeout plate, and placed on buggy for delivery to classroom. Meals will be plated at time of delivery to ensure proper food temps and food quality. Students will have a choice of milk to accompany their meal.

Lunch Model (Cafeteria): Students will come through the line and receive their meal, which is plated for them. Social distancing will be practiced within the serving lines and the in cafeteria.

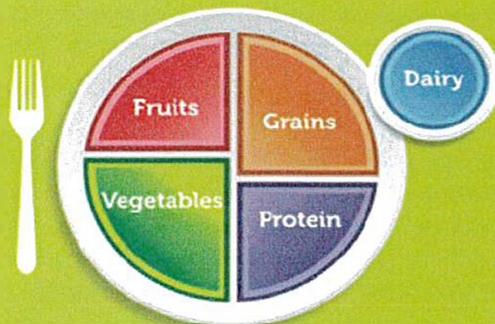
Student Allergies: All student allergies will need to be documented with SNP manager and student flagged on classroom roster. Meal tray will be labeled with the students name and allergen.

Traditional delicious hot meal will be enjoyed by all, with plenty of choices to tantalize all taste buds. Salad and PB&J options will be available for students daily.

Proper safety measures practiced at all times

Please email Nicole James (jamesn@bcssk12.org) for any questions or concerns.

All service models and menus subject to change



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