



Back to School Meal Service Scenarios



Scenario #1

**Remote Meals
(Grab and Go)**

Scenario #2 A

**In Person
Meals Delivered
and Eaten in the
Classroom**

Scenario #2B

**In Person
Meals Picked up in
the Cafeteria and
Eaten in the
Classroom**

Scenario #2 C

**In Person
Standard Meal
Service
Meals Served and
Eaten in the
Cafeteria**

Considerations:

- Consult the Planning Checklist for each Scenario
- Work with the Back to School team, including county Registered Sanitarian, to develop a reentry plan specific for your school district.
- Review the School Meal Procedures During a Pandemic Resource
- Ensure accurate counting and claiming of all meals
- Which groups of students will be served by each scenario?
- Will school meals be easily accessible to all students –both on and off campus?
- Develop procedures to keep both staff and students safe.

Scenario # 3 Blended

Blended Scenario – serving some students remotely and some students at school. A Blended Approach could include any combination of the meal service scenarios operating at the same time.

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(Grab and Go)**

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and Eaten in the
Classroom**

**In Person
Meals Picked up in
the Cafeteria and
Eaten in the
Classroom**

**In Person
Standard Meal Service
Meals Served and
Eaten in the Cafeteria**