

Guidelines for Serving Hot Lunch

Thank you so much for signing up to make and serve our hot lunch! Here are a few guidelines as you plan your meal.

1. **To prevent the spread of illness a few rules need to be followed:**
 - a. **All items served need to be plated by the lunch team (students should not dish up their own food).**
 - b. **Lunch servers need to wear food service gloves when preparing and serving the meal. (There is a box of gloves in the kitchen.)**
 - c. **If you or anyone in your family are sick or are experiencing any flu-like symptoms, please notify Mrs. Sargent ASAP and do not prepare or serve hot lunch that week.**
2. Things like condiments, spreads, dips, etc. must be served in individual packets or containers.
3. Our school will provide the following:
 - a. Plates
 - b. Forks
 - c. Spoons
 - d. 2 oz containers with lids (useful for BBQ sauce, dips, etc.)
 - e. 5 oz cups (useful for fruit, jello, yogurt, etc.)
4. As you are planning the meal, please include the main dish, some kind of fruit and/or vegetable, and a side dish. We understand that some meals combine these items (ie tater tot hot dish has a vegetable included with the main meal). Dessert is always welcome, but not required.
5. Please limit the amount of choices within each food group. (One or two choices of fruits are great...six choices are overwhelming.)
6. Plan on feeding roughly 40 children plus 10 adults. That number will fluctuate a bit, but that's a typical amount each week.
7. Keep in mind that older students usually have a larger portion than the littles, and often come back looking for seconds.

8. We are spacing the serving times to keep the line down and have just one classroom in the hallway at a time. The first group will come at 11:30 a.m.
9. Students pay \$2 for hot lunch. The money is collected and given to Mrs. Sargent in the office. If you would like to be reimbursed for your expenses, please turn in your receipts to Mrs. Sargent she will gladly reimburse you (up to \$120). Some families choose to donate the hot lunch money to our "hot lunch fund." We buy things like:
 - a. New recess and/or phy-ed equipment
 - b. Library books in classrooms
 - c. Food for Track Day and other school-sponsored events
 - d. Whatever other special needs that come up
10. Please do not bring in specialty decorations for the hallway, serving window, or kitchen. We understand that often parents are serving lunch around the time of their child's birthday, and we are happy to celebrate with you! However, as decorations are being put up it becomes very distracting for the classes that are going on just across or down the hall from the serving window. Students have a hard time concentrating on their lessons or tests when so much activity is happening close-by. Thanks for understanding!!!
11. The following is a list of suggested meals that go over well with our students and are relatively easy to serve. You are more than welcome to come up with your own idea as well:
 - a. Corn Dogs
 - b. Chicken Patty on a Bun
 - c. Sloppy Joes
 - d. Hot Dogs and Mac-n-Cheese
 - e. Pizza
 - f. Chicken Nuggets and Tater Tots (or French Fries)
 - g. Tater Tot Casserole
 - h. Spaghetti and Meat Sauce (or meatballs) and Garlic Bread
 - i. French Dip Sandwiches
 - j. Hot Ham and Cheese Sandwiches
 - k. Hamburgers or Cheeseburgers
 - l. Meatballs with Buttered Noodles
 - m. Chicken and Mashed Potato Bowls with Gravy

12.Side Dish Recommendations:

- a. Chips
- b. French Fries
- c. Tater Tots
- d. Yogurt
- e. String Cheese
- f. Carrots or other assorted raw veggies & Ranch Dip
- g. Celery & Peanut Butter
- h. Canned Fruits: Peaches, Pears, Fruit Cocktail, Mandarin Oranges
- i. Fresh Fruits: Apple Slices with dip, Peeled Clementines, Berries
- j. Garlic Bread

13.Dessert Recommendations:

- a. Cookies of all kinds
- b. Bars
- c. Ice Cream Sandwiches or cups
- d. Cupcake or Cake
- e. Dirt Cups (individual cups, with lid if possible)
- f. Puppy Chow (prebagged)
- g. Pudding Cups
- h. Jello Cups