



Offer Versus Serve

Tips and Tricks

Staff, Student, and Teacher Training



- Make sure staff knows the current menu and how items credit.
- Identify at least 1/2 cup fruit and/or vegetable first on a student's tray to quickly recognize an important requirement of a reimbursable meal.
- Have colorful, grade appropriate signage to help students recognize a reimbursable meal.
- Communicate verbally to students about what makes a reimbursable meal.
- Have pictures of full reimbursable meals available for parents and students on your website.
- Educate teachers about the requirements and encourage them to assist students with making sure they select a reimbursable meal.
- If operating Breakfast in the Classroom under Offer vs. Serve (OvS), monitor and conduct classroom visits to make sure it is being implemented correctly.

Menu Planning

- Rotate popular entrees with newer ones. By keeping a mixture of new and familiar options, this will help children feel comfortable with options being served.
- Create cycle menus.
- Utilize your production records to review current and past sale history and make appropriate adjustments.
- Offer students a selection of choices to help with waste prevention.

Operations

- Itemize the Point of Sale (POS) so that cashiers must select each menu item on a tray, then the computer will identify the reimbursable meal.
- Have fruits and vegetables at the POS as a last reminder for students.
- Serve pre-portioned cups of fresh fruits and vegetables to help with line speed and cleanliness.
- Have students serve some items themselves. This empowers them to take options that they will enjoy and feel that they have more control over their meal.

Resources for Training

- Visit [inTEAM](#) for free online learning from IDOE on meal pattern, OvS, and more.
- Visit the IDOE's OVS Websites for [Breakfast](#) and [Lunch](#).

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