

Great Start Readiness Program (GSRP)
Breakfast in the Classroom Policy

The Food Service staff will deliver breakfast to the classroom at the scheduled delivery time. A roster sheet will also be provided for each classroom.

What is a Reimbursable Breakfast?

The lead teacher is responsible for monitoring that each student serves themselves a “reimbursable” breakfast.

- A reimbursable breakfast consists of at least 3 items, one of which **MUST** be a fruit (juice or whole fruit).
- Only breakfasts that meet the 3-item minimum will be reimbursed through the School Breakfast Program.
- “No Thank You” bites are acceptable as long as students are encouraged to take full servings.
- If you do not have enough of a certain item for the amount of students wanting breakfast, contact your Food Service staff immediately.

Counting Reimbursable Meals

- Breakfast meals are provided for all students in the classroom as well as facilitating lead teachers.
- Check off student names after they have served themselves a complete, reimbursable meal.
- Proper serving utensils will be provided so students and teachers can eat together family style and share the same menu.
- All students should eat the same foods unless there is a documented allergy or special need for individualization.
- **Note:** It is important to count the meals at the Point of Service, which is when a student selects their meal, to ensure an accurate total. It is difficult to ensure an accurate total simply using attendance that day or counting after the meal service is over.

Student Involvement

- Encourage student participation with breakfast.
- Allow help with set-up, passing and clean-up during meal service.
- Teach students how to serve themselves each of the items needed for a healthy, reimbursable breakfast.
- Ask that students dispose of their trash in trash cans designated for that classroom.

Leftover Food

- Any student may decline to participate in the School Breakfast Program.
- Program regulations may differ regarding leftover foods – please discuss with Food Service Staff.
- Any food items that need to be kept hot or cold must be returned to the Food Service staff after meal service.
- Perishable items may not be saved for consumption at a later time due to food safety and sanitation regulations.
- If you are seeing an excessive waste issue in your classroom, please contact the Food Service staff and they will work to provide appropriate amounts going forward.

How to Count a Reimbursable Meal

- Rosters are prepared by the Food Service staff and will be provided daily.
- Put a check mark next to each student as they serve a reimbursable meal.
- Rosters will be collected after meal service by the Food Service staff.

Signature: _____ Date: _____