Alternative Meal Service Models	Where is it served?	When is it served?	How is it served?	Who does it work with?	What does the research say? <sup>14</sup>
Breakfast in the Classroom	Classroom	After the school day begins, immediately following opening bell	Transported to and from the classroom by school nutrition staff and/or student volunteers	Can work in any school setting. It is most commonly used in elementary schools	Highest success rates, can be as high as 98 percent of school enrollment
Grab n' Go Breakfast	Cafeteria Hallways Common Areas (inside and outside of building)	Before the school day begins	Stations can be set up in a variety of locations including the cafeteria and other high-traffic areas such as hallways or entryways	Can work in any school setting. Works well for students who come to school too late to eat in the cafeteria	In secondary schools, over 70 percent of schools experienced an increase in School Breakfast participation
2 <sup>nd</sup> Chance Breakfast/ Brunch	Cafeteria Hallways	After first period	Served in the same manner as traditional Breakfast in the Cafeteria or in the same manner as Grab n' Go	Can work in any school setting. It is most commonly used in secondary schools	Average of 15-40 percent participation level increase
Breakfast Vending	Cafeteria Hallways Common Areas (inside and outside of building)	Before the school day begins and between classes	Vending machines allow self-service of hot and cold items	Usually available in secondary schools only	Breakfast vending is a new model currently used at 1 percent of schools

	Teachers and Paraprofessionals	Food Service Staff	Custodial Staff
Breakfast in the Classroom	Proper training may be helpful  Will need to complete some type of daily accountability roster  A classroom routine for Breakfast in the Classroom will need to be established, in the same manner as other classroom routines and procedures that are taught at the beginning of the year A natural opportunity to teach students about healthy eating, table manners and socializing over a meal	Proper training suggested Handles food preparation and logistics Students can assist with the responsibility of transporting meals to and from the cafeteria Can be set up to work with your current School Breakfast operations with very little change Requires the same amount of staff labor as traditional School Breakfast Prepare food as you are doing now, and then pack into bags rather than serving it thought the service line	Proper training suggested  Create a new trash removal procedure: Students can be responsible for clearing trash from the classroom and setting it outside of the door or placing it into a rolling trash bin in the hallway for you to collect  Students can be responsible for wiping down tables and desks  Custodial schedules may need to be adjusted  Education about Pest Prevention and Control will need to be communicated throughout the school community  Recycling programs may need to be altered to accommodate disposal of breakfast packaging, etc.
Grab n' Go	If students are eating in the hallways, you may need to develop a system for finishing and disposing/recycling of breakfast packaging before entering the classroom	Prepare food as you do now, but pack into bags and serve in the cafeteria service line or identify new service areas throughout the school	Change in location and pick-up schedule of rolling trash cans or trash bags
2nd Chance Breakfast	None	Change in schedules	Change in schedule of cafeteria setup and cleaning Change in location and pickup of rolling trash cans
Vending	If students are eating in the hallways, you may need to develop a system for finishing and disposing/ recycling of breakfast packaging before entering the classroom	None	Change in location and pickup schedule of rolling trash cans or trash bags