The 2020-2021 school year schedule and department requirements due to Covid-19 will impact the strategies and tactics that Child Nutrition Programs use to produce and serve meals to students. This template can be used to assess the impact of these changes to guide conversations with district leadership. Under each applicable model, complete the prompts to determine the impact to your school. Schools may be planning to utilize multiple models. When discussing the school year schedule and department needs with district leadership, it is important to communicate how scheduling and additional department requirements will impact the school food service budget and how much lead time child nutrition programs require to successfully implement an alternate feeding model(s). This document does not represent all needs or models that may be considered by a school; it may be utilized as a tool to assist in the planning process.

**Model 1 - Cafeteria Model**

Meals continue to be served to students in the cafeteria with additional safety, sanitation, and social distancing practices implemented.

Additional resources required to pivot to this model, equipment needed (Check all that apply)

☐ Cleaning and sanitizing materials: _________________________________

☐ Adequate table and seating space: _________________________________

☐ Service styles that promote social distancing: _______________________

☐ Other: _________________________________________________________

Waivers required:

_________________________________________________________________

Revised staffing needs:

_________________________________________________________________

Other resources needed to implement:

_________________________________________________________________

Lead time necessary to implement staff training and purchase required equipment:

_________________________________________________________________

Total Additional Projected Costs: insert dollar amount in the field

☐ Increased Food Cost: ____________________________________________

☐ New Equipment: ________________________________________________

☐ New Staffing Needs: _____________________________________________

☐ Other: _________________________________________________________

Total: ___________________________________________________________
Model 2 - In Classroom Meals

Meals are served to students in classrooms

Additional resources required to pivot to this model, equipment needed (Check all that apply)

☐ Kiosks or other method for counting reimbursable meals : ________________

☐ Coolers: __________________________________________________________

☐ Mobile transport carts: _____________________________________________

☐ Cleaning and sanitizing supplies (for desks and surfaces) ______________

☐ Other: __________________________________________________________

Waivers required:
_____________________________________________________________________________________

Other resources needed to implement:
_____________________________________________________________________________________

Revised staffing needs:
_____________________________________________________________________________________

Lead time necessary to implement staff training and purchase required equipment:
_____________________________________________________________________________________

Total Additional Projected Costs: insert dollar amount in the field

☐ Increased Food Costs: _____________________________________________

☐ Increased Packaging Costs: _______________________________________

☐ New Equipment: _________________________________________________

☐ New Staffing Needs: _____________________________________________

☐ Other: _________________________________________________________

Total: ___________________________________________________________
Model 3 - Virtual Learning

Students that will continue distance learning and are provided meals through delivery or a grab and go model.

Additional resources required to pivot to this model, equipment needed (Check all that apply)

☐ Packaging materials: __________________________

☐ Temperature holding equipment: __________________________

☐ Menu variety: __________________________

☐ Other: _______________________________________

Waivers required: Consider bulk foods*
___________________________________________________________________________________

Other resources needed to implement:
___________________________________________________________________________________

Revised staffing needs:
___________________________________________________________________________________

Lead time necessary to implement staff training and purchase required equipment:
___________________________________________________________________________________

Total Additional Projected Costs: insert dollar amount in the field

☐ Increased Food Cost

☐ Increased Packaging Costs: __________________________

☐ New Equipment: __________________________

☐ New Staffing Needs: __________________________

☐ Other: _______________________________________

Total: _______________________________________