

Best Practices for School Breakfast Programs





• After the Bell • In the Classroom • via Breakfast Carts

Make it Healthy & Nutritious!

Incorporate farm fresh/local products





Offer Variety!

Creates interest and options

Make it Fun!

- Breakfast with the Principal Breakfast for lunch Hot chocolate
 - Taste test Promotional items

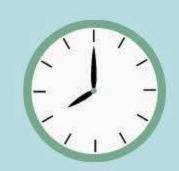


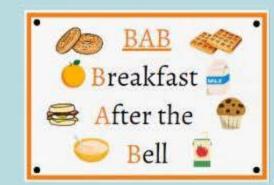
Spread the Word!

• Social media • Email • School website



School **B**reakfast Program





Offers Multiple Delivery Methods

- ✓ Breakfast in the Classroom
- ✓ Grab and Go
- √ Cafeteria
- √ Breakfast after the Bell



DeRuyter CSD Brenda Scutt, Food Service Director



To increase staff engagement, Food Service Director, Brenda Scutt conducts daily "5 minute table talks" to discuss daily reimbursable meals and how to serve special menu items.

> Deruyter CSD has nearly 40% Breakfast participation!

Staff celebrated National School Breakfast Week with fun decorations and by dressing up for the theme!

Students can request a breakfast meal up until the time that lunch service begins!

Carol Chapman



Newcomb CSD Eleanor Yandon, Food Service Director

• Incorporates student taste testers • Scratch cooking

Student created menus and ideas!







 Maintains a fun environment with music and dancing!

Breakfast participation: 63%!

Breakfast cart success!

Now Expanded for All GRADE LEVELS

Carts are strategically placed in the hallways and move from one floor to the next.



Troy City SD -

Chris Bateman, Food Service Director



Students preferred not to go to the cafeteria for breakfast, having breakfast carts in the halls eliminates the need for this and has led to an increase in participation!

Q Location is Key

The school's implementation of breakfast carts shows their dedication to making breakfast more accessible and encouraging more students to start the day right with breakfast!

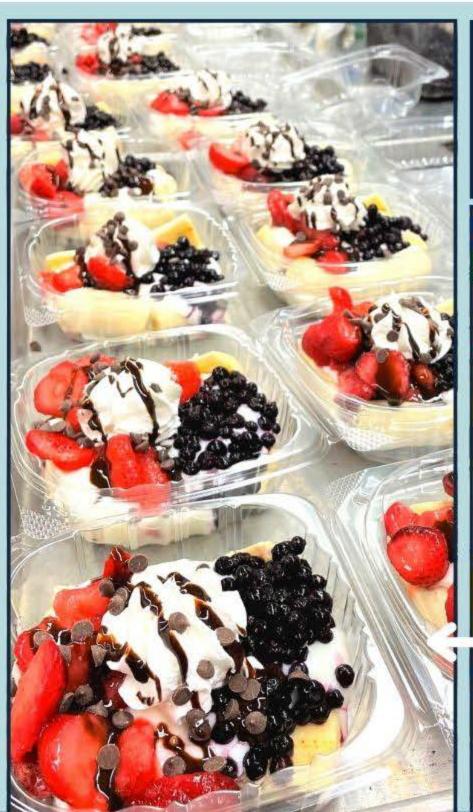


42%
Breakfast
Participation!

South Kortright CSD

Christie Pietrantoni, Food Service Director

Getting Students Excited for Breakfast!



Breakfast participation rate of 58%

Daily variety and fun extras!





Fresh Fruit!

Fruit Cups
Breakfast Banana Splits
100% Fruit Juice Variety

Wells CSD

Robert Johnson, Food Service Director

- Provides free breakfast to all!
- Ensures students get a healthy start
- Lessens the financial burden on families

Elementary students are required to come through the cafeteria each morning as they arrive, this provides exposure to breakfast!

Older students are allowed to take breakfast to home room with them.

Daily scratch cooking!

Staff members know all students personally, the school feels like family!







46%



Charlotte Valley CSD

Mica Thorsland, Food Service Director

Charlotte Valley has 50% = Breakfast Participation!



look at that Fresh Fruit!



Banana Dolphins!

- Colorful, delicious and tun toods!
- Fresh fruit variety throughout the school year
 - Fresh and healthy options
 - Great presentation!

North Warren CSD

Dave Scroggins, Food Service Director

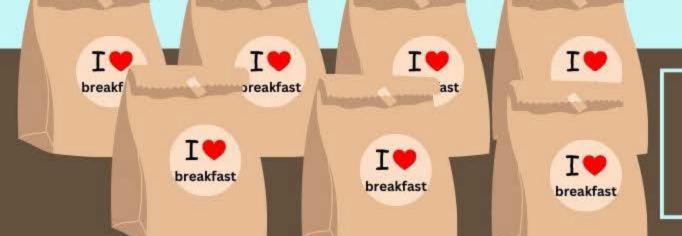
- Implementing Grab and Go breakfast meals and allowing students to eat in the classroom has immediately shown an increase in instructional time!
- Students are allowed to grab breakfast even when they arrive late, or when breakfast is "over."
- Menus are mailed out and also posted on social media at least twice per week!
- Students can't resist the smell of donuts baking!!

Breakfast participation increased this day from **37%** to **46%!** It's time to make the donuts at NWCS. Also, there is a brand new whole grain snack being offered at lunch today....whole grain funnel cakes! Be sure to ask your children about it and let me know if we should try to get it on a regular rotation.

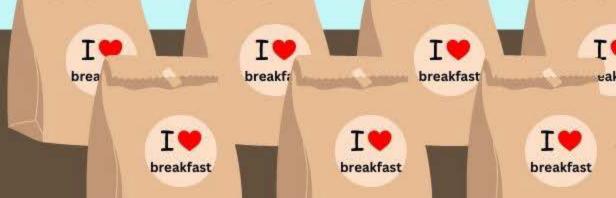
David Scroggins

The school promotes fun whole grain items paired with fresh fruit!





Grab and Go Breakfast
Success!



- North Colonie CSD partnered with The American
 Dairy Association to host a
 School Breakfast Week Celebration!
- This media event was attended by school breakfast advocates, stakeholders and distinguished guests to highlight the importance of breakfast.

North Colonie CSD

Lisa Ostrowski, Food Service Director



Pictured above, from left to right: Ashley Roche-NYSNA, Brenda Rossi-Cook Manager, North Colonie, Alex Clements-Assisant FSD, North Colonie, Matt Breida-NY Giants, Lisa Ostrowski- Food Service Director, North Colonie, Megan Bates-Senior School Lunch Director, Capital Region BOCES







NY Giants Running Back, Matt Breida, visited to celebrate Breakfast Week and talk about the importance of breakfast.

NYSED Child Nutrition Program
Director, Kimberly Vumbaco,
speaking about the
School Breakfast Program in NYS.

North Colonie CSD student breakfast essay winners presented on why breakfast is important.





The school gets
their students
excited about
breakfast by
offering fun,
delicious, and
nutritious
breakfast options.





Yogurt Parfaits

with fresh fruit!

Overnight Oats with Roasted Apple Slices!



Hartford CSD

Patrick Kenneally, Food Service Director





- The Food Service Director and staff dressed in construction themed attire, ready to help the students "Dig in to School Breakfast" during School Breakfast Week!
- Students got to enjoy a fun breakfast meal of "Build a Burrito!"







Get families involved!

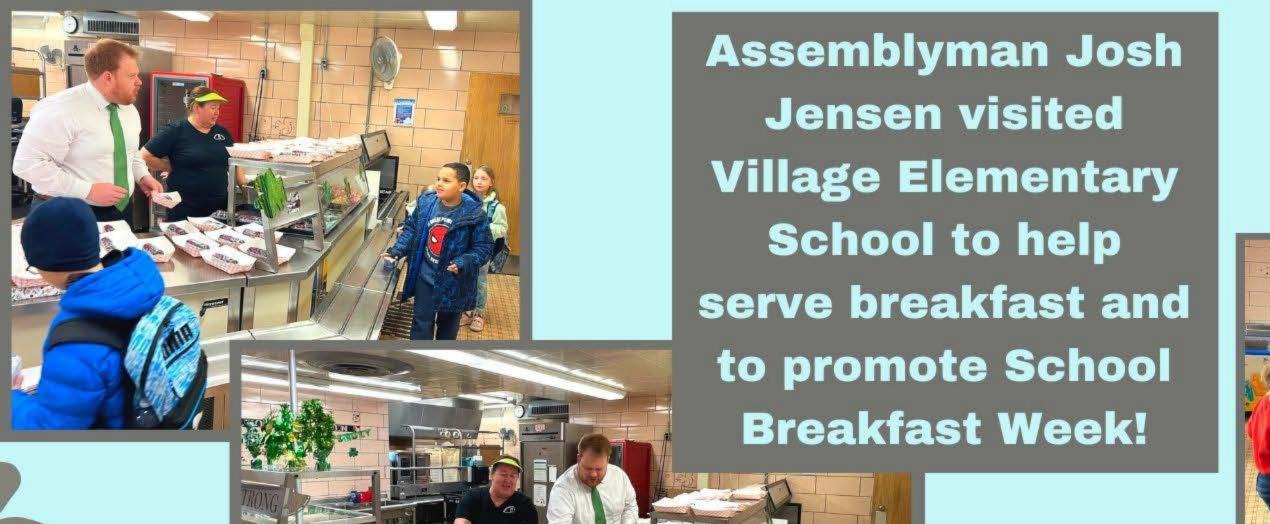
 Align special school events with school meal programs, like combining School Breakfast Week with Grandparents Day!

Breakfast participation is over 30%!











Hilton CSD

Scott Ziobrowski, Food Service Director

Find information about...

- The School Breakfast Program
- Breakfast After the Bell
- Universal Breakfast

Contact your CN representative, and visit <u>Hunger Solutions</u> to find more resources.





THANK YOU!

To all the schools who run amazing Breakfast Programs!



National School Breakfast Week happens every March.

Consider participating next year!

Best Practices are highlighted year round, send your best practices for breakfast, lunch, and more to cnspotlight@nysed.gov