Breakfast After the Bell Basics

Sept 12, 2018









INTRODUCTIONS



Summer Kriegshauser Senior Program Manager No Kid Hungry



Kelley McDonough Program Manager No Kid Hungry



AGENDA

- No Kid Hungry
- Breakfast After the Bell (BAB) Models
- Implementation
- Maintenance
- Q & A



Poll

How familiar are you with Breakfast After the Bell (BAB)?

- A. I have no familiarity with BAB
- B. I've heard of it
- C. It's new to my school/district
- D. I'm a seasoned pro

No Kid Hungry







FEEDING KIDS

by working with schools and communities to make food programs available for every kid in need.

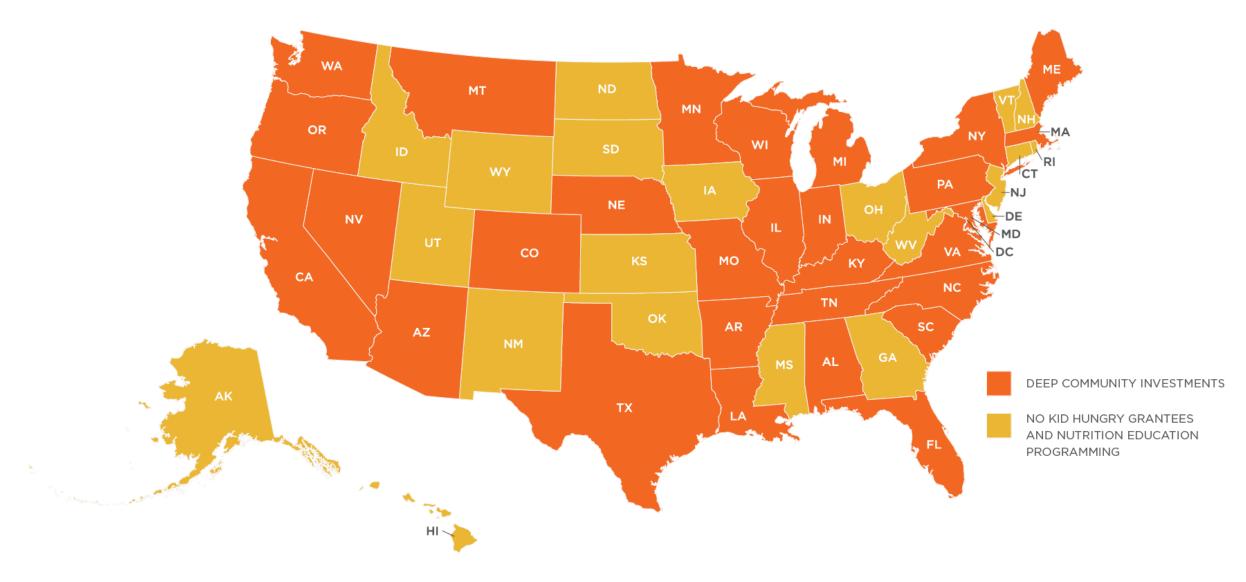
TEACHING FAMILIES

how to make the most of their food budgets by purchasing and preparing nutritious food for their kids.

MOBILIZING THE PUBLIC AND OUR LEADERS

so that ending childhood hunger is a top priority in this nation.

THE NO KID HUNGRY CAMPAIGN IS HELPING TO FEED KIDS IN ALL 50 STATES.





BAB BASICS

Models, Participation Rates, Resources



Traditional Breakfast in the Cafeteria Doesn't Work

- Bus or carpool does not arrive in time
- Stigma that school breakfast is for 'poor' kids
- Reduced price might not be reduced enough
- Middle/high school students may not be hungry first thing in the morning
- Cafeteria is not convenient for students
- Socializing is more fun than eating alone in the morning



SOLUTION -- Make Breakfast a Part of the School Day

Making school breakfast part of the school day...

- addresses the common barriers of traditional cafeteria breakfast, and
- ensures more students are able to start the day with a healthy meal.



Breakfast After the Bell Models





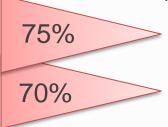
Breakfast in the Classroom (BIC): Breakfast is offered/served in the classroom and eaten in the classroom. The process usually takes 15 minutes.

63%

86%

Grab and Go to the Classroom: Breakfast is offered/served from one or more central locations, either via carts and kiosks placed in high-traffic areas, or via quick cafeteria line. Students eat it in the classroom.

Second Chance Breakfast: Breakfast is offered/served between 1st and 2nd periods, or during a mid-morning break.



Via Grab and Go to the Classroom: Breakfast is offered/served from one or more central locations.

Via Traditional Cafeteria: Breakfast is offered/served in the cafeteria and students are given 15 minutes to eat in the cafeteria.



Traditional Cafeteria Model: Breakfast is offered/served, and eaten in the cafeteria before the official start of the school day.

^{*}Participation measured by average daily participation F/RP school breakfast / average daily participation F/RP school lunches. Estimates were based on a total of 798 schools in 8 states (AR, CO, IL, LA, MD, MT, NC, and VA).



Breakfast in the Classroom

Definition: Breakfast is offered/served in the classroom and eaten in the classroom. The process usually takes 15 minutes, including clean-up.

Prep: Cafeteria staff prep breakfast items in the cafeteria or central kitchen.

- Prep occurs in the morning before stores starts, or the day before.
- Includes packing all reimbursable meal components into coolers or crates: Milk, Grain, Fruit, Other

Execution: Breakfast items are delivered to the classroom by cafeteria workers or students. Students take which ever combination of reimbursable meal components they want.

Record Keeping: Teachers or students track the number of students that participate in the school breakfast program each morning and send that information back to the cafeteria.

Clean-up: Students clean up their designated areas and remove any breakfast trash from the classroom.



Breakfast in the Classroom











Grab and Go to the Classroom

Definition: Breakfast is offered/served from one or more central locations, either via carts and kiosks placed in high-traffic areas, or via quick cafeteria line. Students eat it in the classroom.

Prep: Cafeteria staff prep breakfast items in the cafeteria or central kitchen.

- Prep occurs in the morning before stores starts, or the day before.
- Includes packing all reimbursable meal components into carts/kiosks: Milk, Grain, Fruit, Other

Execution: Breakfast is offered/served from one or more central locations, either via carts and kiosks placed in high-traffic areas, or via quick cafeteria line. Students eat it in the classroom.

Record Keeping: Point of Sales systems track student participation at breakfast pick-up point.

Clean-up: Students clean up their designated areas and remove any breakfast trash from the classroom.



Grab and Go to the Classroom





Second Chance Breakfast

Definition: Breakfast is offered/served between 1st and 2nd periods, or during a mid-morning break. Either via:

- Grab and Go to the Classroom: Breakfast is offered/served from one or more central locations.
- Traditional Cafeteria: Breakfast is offered/served in the cafeteria and students are given 15 minutes to eat in the cafeteria.

Prep: Cafeteria staff prep for Grab and Go to Traditional Cafeteria Model

Execution: Breakfast is offered/served to students either via Grab and Go or Traditional Cafeteria Model

Record Keeping: Point of Sales systems track student participation at breakfast pick-up point.

Clean-up: Same as Grab and Go or Traditional Cafeteria Model



RESOURCES TO HELP

- Breakfast in the Classroom Myths
- Tips For an Effective Grab and Go Program
- Breakfast in the Classroom 101 video
- Grab and Go to the Classroom 101 video
- Second Chance 101 video
- <u>Teacher Guide Classroom Set Up and Clean Up</u>
- School Breakfast Healthier Than You Think

Center for Best Practices Website



IMPLEMENTATION

Assemble Breakfast Team, Plan Implementation, Troubleshoot



ASSEMBLE A BREAKFAST TEAM

Assemble a team of stakeholders in the school and/or district:

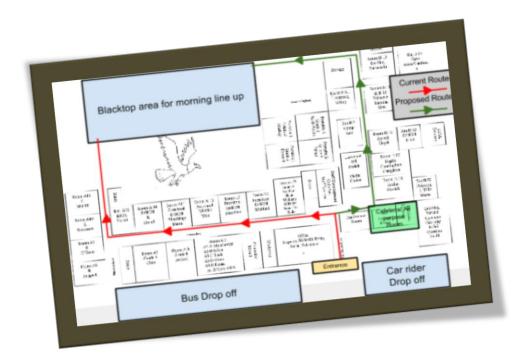
- Stakeholders: Teachers, Principals, School nutrition staff, Wellness coordinators, Custodians, Etc.
- Goals:
 - Importance of expanding access to school breakfast,
 - Visit other school sites with BAB as example
 - Address concerns
 - Gain Buy-in
- Plan Breakfast After the Bell implementation
- Convene Team:
 - Pre-BAB Implementation: regularly
 - Post-BAB Implementation: ad hoc basis

Resource: Talking Points for Introducing BAB to School Stakeholders



IMPLEMENTATION TIMELINE

- School Breakfast Team
 - Project Manager, Technical Expert(s)
- Things to consider
 - Facilities, Equipment & Food
 - BAB Model
 - Grants vs Food service budget
 - Equipment Procurement
 - Menu Planning
 - School Lay Out
 - Marketing
 - Launch date (Dry Run/Dress Rehearsal)





RESOURCES TO HELP

- Smart Foods Planner, Alliance for a Healthier Generation
- Nutrition and Menu Planning Resources, USDA
- Pre-implementation Checklist
- Breakfast in the Classroom Rollout Timeline
- Grab and Go to the Classroom Rollout Timeline



EQUIPMENT NEEDS

School nutrition equipment

- Carts/Kiosks
- Coolers

Classroom/Hallway equipment

- Trash cans
- Heavy duty trash bags
- Wet wipes for clean up



Cooler Bag



Rolling Cooler



Portable Breakfast Kiosk

Resource: **BAB Equipment Tips**



PARENT OUTREACH

Notify parents in multiple ways about the changes to the breakfast program

- Before the launch date!
- Send home flyers with students
- Put on school website
- Advertise in paper or local radio station
- Include details affecting them:
 - Start date of change
 - ✓ Time of new breakfast program
 - Description of breakfast model
 - Menu examples
 - Universal Breakfast??



RESOURCES TO HELP

- Breakfast FAQs for Parents (<u>customizable English</u> and <u>customizable Spanish</u>)
- Breakfast is Essential to Success flyer (Spanish & English)
- Did You Know School Breakfast flyer (English & Spanish)
- Rushed Morning breakfast flyer (Customizable Spanish)
- Breakfast is Part of the School Day postcard (Customizable Spanish)
- USDA "How Does School Breakfast Help Families?" flyer
- USDA school newsletter inserts

Center for Best Practices Website



SCHOOL OR DISTRICT STAKEHOLDER ON-BOARDING

Provide robust on-boarding to all school/district stakeholders:

- Nutrition Service Staff, Students, school stakeholders...
 - Why the change is happening
 - How it will affect their morning routines & assigned hours
 - Universal Breakfast?
 - Dry run/Dress rehearsal



MAINTENANCE

Adaptation, Observations/Feedback, Breakfast Team



MAINTENANCE

- Adapting your program
- Observations in real time -- Student surveys
- Quantitative
 - Meal Counts
 - Waste
- Qualitative
 - School breakfast team check-ins
 - Informal interviews
- Convene School Breakfast Team



No Kid Hungry WEBINARS

- Getting Ready for Breakfast After the Bell
- Breakfast After the Bell: Best Practices for High Schools
- Enhance Your School Meals with the Smart Food Planner
- Grab and Go Best Practices: Make the Most Out of Your Breakfast Program

Center for Best Practices Website







Save the Date

GAINING TEACHER & PRINCIPAL BUY-IN FOR BREAKFAST AFTER THE BELL

Thursday, September 27, 2018 1:00 - 1:45pm EDT

Register Here

