

# Top Five Tips for...

## Serving Limited Individually Wrapped Food in a Successful Curbside Service Model

from...



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- 1** Expand your recipe database. The [USDA Food Buying Guide](#) is a great resource for crediting components.
- 2** Know your community and student preferences. Survey students, sample the food.
- 3** Work closely with your food vendors to forecast product needed at least 3 weeks in advance.
- 4** Be flexible! Many products are available that will help SFAs meet the meal pattern.
- 5** Don't become complacent. Always keep your program moving forward.