

Top Five Tips for...

Serving Scratch-Made Meals in the Classroom

from...



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1

Identify your resources and expand your network

Look out for opportunities that will assist in boosting your operation, such as outside funding, partnerships, donations, etc.

2

Prioritize your organization and planning techniques

Organization is key! Communicate your planning and organization techniques to keep your staff on the same page.

3

Make the most of every team member's talents

You are not alone. Utilize your staff's administrative capacity and creativity to foster an environment of growth.

4

Remain flexible

Expect the unexpected. You have the power to build on the unanticipated changes!

5

You are making a lasting impact

Remember that you are helping to establish lifelong habits in your students' eating behaviors.