## Choosing a Service Model



Below are questions to consider when deciding which service model is right for your charter school:

| <b>Operations</b> |  |  |   |
|-------------------|--|--|---|
|                   | What <b>meal programs</b> would you like to offer?<br>Breakfast, Lunch, Snack, Special Milk, Fresh Fruit<br>and Vegetable program. |  | Do you have the proper <b>power</b> to accommodate commercial equipment? If not, what will that upgrade cost? |
|                   | What does your <b>facility</b> look like? Can you prepare meals out of the space, or do you need to bring food in.                 |  | Where will you serve your meals?  |
|                   |  |  | Do you have power and <b>internet</b> for your point of sale computer? Will you need wireless service?        |
|                   | Do you have the <b>equipment</b> needed to accommodate cooking from scratch versus hot holding or cold holding vended food?        |  | How many students will participate? The more students the more staff you will need to move the line guickly.  |
|                   | Will you do any <b>wellness initiatives</b> other than what is required?   |  | inie quickly.   |
|                   |  |  |   |

## What start up costs will you have? Equipment, Point of Sale software, facility upgrades, etc. Will you be including labor cost in the price per meal or will you separate the two? Will you allow students to charge meals? If so, how negative will you allow students to go? What will your unpaid balance policy be? Is your school prepared to subsidize with the general fund if your Nutrition Account is negative?

## □ Do you have the **staff and administrative support** needed to have a successful nutrition program? □ Who will serve and run the point of sale computer at the end of the line? Do you need to hire someone? □ Who will be responsible for **administrative duties**? □ Will the janitor help with **cleaning and removing** trash? □ Who will serve and run the point of sale computer at the end of the line? Do you need to hire someone? □ If you are going to prepare food on site, do you have **staff who are knowledgeable** about cooking, food safety, and using commercial equipment?

As your School Food Authority, CSI is here to help! Call or email our Director of School Nutrition for a free consultation at (720)765-2981 or IleneAgustin@csi.state.co.us.