Pre-Kindergarten Lunch Program

	ELEMENTARY BUILDING	EARLY CHILDHOOD DEVELOPMENT BUILDING
	Follows the same pattern as the National School Lunch	Would have to follow the Child and Adult Care Food Program
Meal Pattern	Program (NSLP) for K-5. (meal pattern attached)	(CACFP)for ages 3-5 (meal pattern attached)
Community Elegibility		
Program (CEP) Free		
breakfast and lunch		
program	Eligible for CEP	Eligible for CEP
		A Point of Sale system would have to be implimented at the
		building. This system would have to be linked with our current
	Students currently go through the line and are entered into	WebSMART opperating system and a computer/register added
Meal Accounting System	our Point of Sale at the time they purchase their meal.	in this building.)
Ivieal Accounting System	our Forme of Sale at the time they paromose their mean	3,7
	•	Kitchen is not equiped to prepare and serve an adequate
		volume of meals to serve students. Additional equipement
		would be necessary to produce/serve/clean up meals in this
		kitchen. (List of equipent attached) Meals must be prepared
	Meals are currently prepared in the elementary kitchen and	following the CACFP meal pattern and quidelines. This would
	served to students in our cafeteria. Pre-K students are able to	require a separate menu for our Pre-K students that would
	eat the same foods/quantities as our K-5 students with no	limit them to the choices and quantities that they could
Kitchen/cooking	additional requirements.	consume.
		Would have to hire a cafeteria employee would need to be
	Elementary kitchen staff is able to prepare meals at the same	hired to staff this kitchen. Employee would have to be trained
Staff	time as our elementary students	to produce CACFP standard meals

If meals were prepared in another building	N/A	A district staff member would need a vehicle to come to the school kitchen to pick up the breakfast meal and transport it to the elementary. They would then have to pick up the containers at the end of breakfast and transport them back to the centralized kitchen. They would need to return to pick up the lunch food and deliver that meal, returning to pick up the containers at the end of the meal and retrun them to the central kitchen. A cafeteria staff member would need to work at the Pre-K to accept the meals when delivered, unpack the food and ready it for the students, serve students, clean up after the meal and then make sure containers are returned to centralized kitchen. Additonal equipment would be necessary for this. (List attached)
Kitchen Usage	This is currently not a problem as the elementary cafeteria staff prepares meals at the same time as the rest of the district	Headstart is currently using the kitchen and the majority of the kitchen cupboards for their meal programs. They are using the kitchen from 8:00am until 12:00 for their meal programs.

Additional Equipment Needed to Prepare meals at Early	Equipment needed to Transport Food From Centralized
Childhood Building	Kitchen
3 bay sink	6-8 transport containers
Garbage Disposal	Warmer/holding cabinet
Freezer	3 bay sink
Cooler/Refrigerator inaddition to what is there currently	Garbage disposal
Warmer/Holding Cabinet	Plates/trays to serve onto
Stove/Oven replaced (not large enough)	Serving Utensils
Plates/tray to serve onto	Dumpster for additional garbage
Prep equipment-bowls, sheet pans, utensils ect.	School Vehicle to transport food
Dumpster for additional garbage	
Food storage shelving	

This is just a small overview list. Additional equipment may be necessary.