

Cafeteria Starter Kit INSTRUCTIONS



DRY ERASE MENU BOARD AND VINYL BANNER

Dry erase menu boards are a helpful tool for the cafeteria. They help improve the flow of students by letting students know the choices as they stand in line. Use the dry erase menu board to write in daily menu choices for breakfast or lunch. Use dry erase markers and wipe clean with a soft cloth after use each day.

The vinyl banner and dry erase menu board can be displayed together. For a simple and portable display option for the dry erase menu board, hook the board by the grommets to the banner display stand. The dry erase menu board can also be displayed by hanging on a wall.

Consider these helpful hints to make the most of your board:

- Use a level to hang straight.
- Don't display or hang too low so students can bump or erase!
- Spell words correctly.
- Write neatly.

POSTERS

Posters can help support your school's wellness policy and promote nutritious choices. The posters in the kit are laminated for durability.

Consider these helpful hints for hanging your posters:

- Look for visible areas and consider how students will move through the space. What direction people will be facing, walking or moving?
- Hang your posters to provide a learning opportunity for students waiting in line.





- How high? The rule of thumb is to hang posters just above eye level.
- Look for balance. Equally space items or center over a focal point.
- Consider hanging items out of easy reach of fingers passing by.
- Use a level and a tape measure to make sure the poster is straight and centered.

What should you use to hang your posters?

Visualz recommends using 3M Command products, which are double-sided strips that hold firmly to concrete or sheetrock and are easily removed without damage to the wall or paint.

STATIC CLINGS

Use the static clings to highlight the foods on your serving line by adhering them to the sneeze guards on the serving line. Static clings adhere to a smooth, clean surface at room temperature. (Cold surfaces can reduce the "cling" of the vinyl.)

Care instructions for your static clings:

Always store the static clings on the original backing when not in use.

- Do not fold the clings.
- Keep the static clings free of grease and oil. You can clean the clings with a mild cleaning solution.
- Vegetable Sub-Group clings can be written on with a dry erase or a wet erase marker on the "sticky" side of the cling and adhered to the sneeze guard. Rub off dry erase writing using a dry tissue or cloth when not in use.



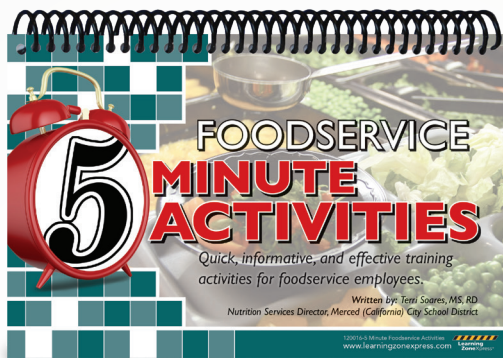
GARDEN HEROES® PLUSH CHARACTERS

The Garden Heroes® Plush Characters are a great way to add fun and personality to your serving lines. Place the Garden Heroes on top of your serving lines as a decorative element that will encourage students to eat more fruits and vegetables.



STICKERS AND BOOKMARKS

The incentives in the kit include a roll of I Tried It stickers and Fruit and Veggie Challenge bookmarks, which are perfect for using during taste-testing events. Reward brave students for tasting a new fruit, vegetable, or other menu item with a sticker and encourage more taste adventures with the Fruit and Veggie Challenge bookmark.



5 MINUTE FOODSERVICE ACTIVITIES

5 Minute Activities for Foodservice is an educational resource filled with creative and interactive lesson ideas, activities, and discussion questions for school foodservice worker trainings and continuing education events. Activities are divided into five different themes essential for running a compliant school foodservice operation, including:

- Basic Nutrition
- Food Buying Guide
- Food Components
- Reimbursable Meals
- HACCP (Hazard Analysis Critical Control Points) and Food Safety