

FOOD AND NUTRITION PROCEDURES

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Reviewed	July 2009
Effective	July 2008
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Miami-Dade County Public Schools

Subject: FOOD PRESENTATION AND SERVICE

For Action By: PRINCIPALS, FOOD SERVICE MANAGERS, ALL FOOD SERVICE EMPLOYEES

Refer Questions to: FOOD SERVICE ADMINISTRATORS,
DEPARTMENT OF FOOD AND NUTRITION

The standard for School Food Service is to offer properly prepared food at correct temperatures that is attractively displayed and served swiftly and courteously by neat, well groomed employees. Food Service Managers and Satellite Assistants are responsible for the overall food service program in their school. They must instruct the food service staff on all aspects of the program including portion sizes, merchandising, quality control and food safety.

Serving Fundamentals

- A. Arrange menu items attractively and efficiently and in a manner to avoid contamination. Half, third and quarter-size steam table pans are available for small quantities.
- B. Serving lines should be properly set up before the first serving period.
- C. Arrange self-service items in an efficient and sanitary manner.
 - 1. Provide proper utensils for self-service
 - 2. Protect unwrapped foods displayed on counters or serving lines by placing in cases or covering with plastic wrap.
- D. Servers are in direct contact with the customers and should
 - 1. Be knowledgeable of menu selections
 - 2. Be personally presentable ([See Uniform Procedure G-6](#)) and maintain good posture
 - 3. Be courteous but avoid unnecessary conversations
 - 4. Serve trays as customers come to the line
- E. Serving utensils are used to ensure proper portion control and to minimize contamination
 - 1. Use a slotted spoon or spoodle to serve vegetables
 - 2. Use appropriate scoop size as indicated in recipe
 - 3. Ice shall be dispensed only with a scoop that shall be stored in a way that protects utensil from contamination

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FOOD PRESENTATION AND SERVICE (Continued)

- F. Proper temperatures must be maintained to prevent food contamination.
 - 1. Obtain and maintain temperatures of potentially hazardous foods throughout meal service.
 - 2. Use the Meal Service Temperature Record daily to record food temperatures periodically throughout meal service.
- G. When a menu item includes a topping such as cheese, bread crumbs, etc., each serving should include some of the topping.
- H. Counter cloths should be available for maintaining a clean serving area.
- I. Food is replenished promptly to avoid interruption of service. Full pans are exchanged.
- J. Ice used for cooling stored food and food containers shall not be used for human consumption.