

PACKING IDEAS

for Meal Components in School Food Service Meals

FOIL FOR CURBSIDE PICK-UP



Seasoned vegetables and baked pastas can be prepared in foil containers for take-and-bake meals. Prevent spills by draining vegetables of excess liquid before packing. Baked pastas also freeze well for easy transport.

STYROFOAM



Multiple meal components can fit inside larger Styrofoam containers. Consider wrapping hot entrée items like pita sandwiches in foil and storing sauces and salad dressings in sealable portions.

BAGASSE



Pack hot items like tacos, burrito bowls and other entrees in bagasse containers sealed with a lid.

PAPER WRAPS



For easy grab-and-go, sandwiches can be wrapped in paper or foil and packed in a to-go bag.

THIN PLASTIC



Salads, snacks and breakfast items can be assembled in thin plastic containers with clear lids to make components vibrant and appealing.

PAPER BOATS



If resuming cafeteria operations for socially distanced or outdoor dining, consider using paper boats to feature items like hot sandwiches.

Alternatively, keep hot sandwiches portable by packing them in foldable paper boxes.

STURDY PLASTIC



Consider using sturdy plastic containers that can be stacked in a bag for multiple cold and hot foods like salads, pastas, and rice dishes. If eating on school premises, thicker sauces can be poured over pasta or rice while thinner sauces can be packed separately.



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