To ensure DC students have access to high quality meals in the 2020-21 school year, SFAs should use one or multiple of the following meal/food distribution scenarios and/or direct students and families towards open meal sites.

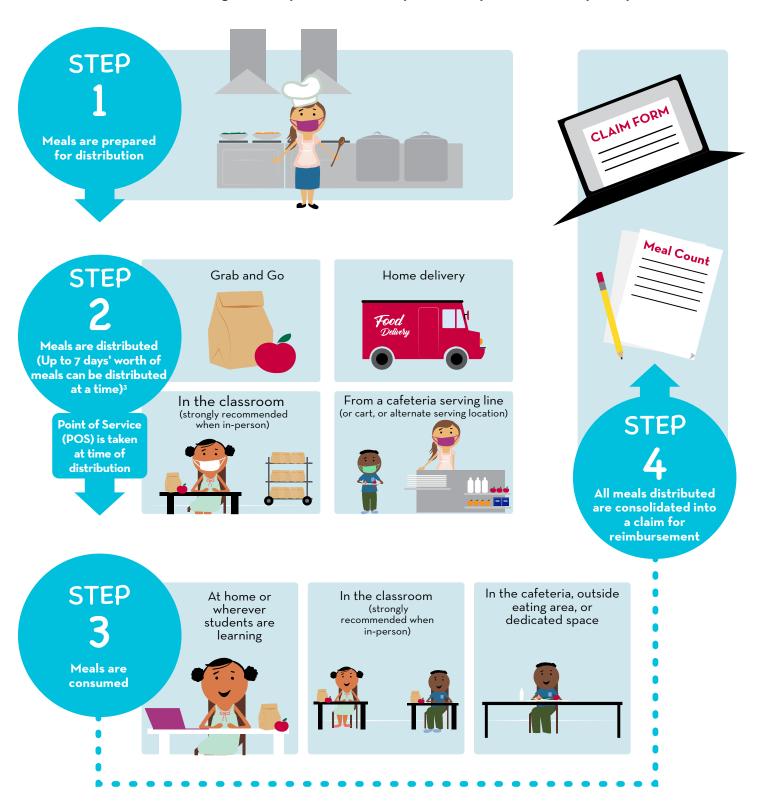
School nutrition staff, administrators, teachers, and custodial staff should collaborate to develop a meal service approach that safely provides meals to students in line with <u>OSSE's Health and Safety Guidance for Schools and Policy Guidance for SFAs to Serve Meals in the 2020-21 School Year². There is no one size fits all model and including all stakeholders in the planning process will result in the best approach for each school community.</u>

Scenario 1: Students are all learning remotely. Meals are provided through grab and go pickup or home delivery.³



- 1 https://bit.ly/38lnCEu
- 2 https://bit.ly/3292ao5
- 3 Meals served via grab and go pickup or home delivery, served for multiple days at a time, or consumed off-site require waivers to be approved by OSSE. For additional information on waivers, reference OSSE's Policy Guidance for SFAs to Serve Meals in the 2020-21 School Year.

Scenario 2: Students are learning either in-person or remotely. Meals are provided in multiple ways.3



³ Meals served via grab and go pickup or home delivery, served for multiple days at a time, or consumed off-site require waivers to be approved by OSSE. For additional information on waivers, reference OSSE's Policy Guidance for SFAs to Serve Meals in the 2020-21 School Year.





