

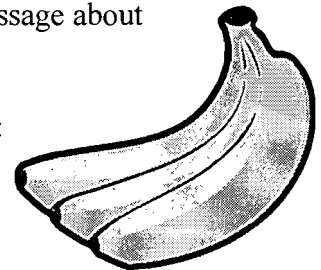


Garden Bar Etiquette

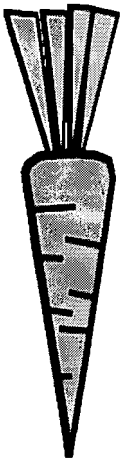
Campus Catering is proud to announce the introduction of garden bars at every school site. Two of the main objectives of the garden bar are to increase students' consumption of fresh fruits and vegetables, and to reduce food and packaging waste.

It is crucial to keep food safety in mind at all times to prevent any foodborne illnesses. All kitchen staff is properly trained to deliver foods for the garden bar in a safe manner. Students can help to keep garden bar items safe for consumption by following a few rules. Parents, teachers, and kitchen staff can help to deliver the message about garden bar etiquette to students.

Some of the most important points to consider in using a garden bar are:



- Pick up food with tongs or spoons provided.
- Eat from your plate only after you have finished serving yourself and are sitting comfortably at your table. Do not eat directly from the garden bar.
- Take only what you think you can eat as you can not return the uneaten items to the garden bar. These uneaten items will be wasted.
- The sneeze guard is there to protect the food. Therefore, only your arm and hand should go under the sneeze guard and only when you are serving yourself.
- Each item in the garden bar will have its own serving utensil. Please make sure that each utensil is used only for the food it was intended to serve. For example, do not use carrot tongs to serve peaches.
- There are people behind you that would also like to sample items on the garden bar, so please take only what you will eat.
- Keep in mind this an opportunity to try new things, not just your favorites.



Campus Catering hopes that distributing this information on garden bar etiquette among all students will ensure proper food safety and reduce risk of contamination.

Campus Catering