



Virginia Breakfast Challenge GOLD Category



Breakfast Scorecard

Directions: Add points according to your school's breakfast service for any one week of your choosing between October 1st and December 31st along with a copy of your breakfast menu or production record. Send to Catherine Spacciapoli at Catherine.Spacciapoli@doe.virginia.gov on or before the week of Monday, December 31st to be considered for the GOLD Category prizes.

Week/Dates Selected: _____ Copy of Menu Included? Y___N___

School Name: _____

School Division: _____

School Nutrition Director: _____

Nutritional Quality		
Fruit <i>instead</i> of juice	1 point for each day that fruit is offered <i>instead</i> of juice; up to 5 points	
Hot breakfast item	1 point for each day a hot breakfast item is offered; up to 5 points	
Protein (M/MA) item*	1 point for each day a protein item is offered; up to 5 points	
Scratch/Speed Scratch [†]	1 point for each item that is scratch or speed scratch	
Farm to School		
Local Products [‡]	1 point for each local product offered over the course of a 5 day week	
Harvest of the Month	5 points for integrating Harvest of the Month to your breakfast program	
Community Engagement		
Community Breakfast Days (e.g. Breakfast with a Vet, Breakfast with a Leader, etc.)	5 points for each event the school hosts inviting members of the community to enjoy school breakfast	

* Schools may substitute M/MA for grains once daily grains minimum is met.

[†] Scratch/Speed Scratch: examples include muffins made completely from scratch or from a mix; breakfast sandwiches put together onsite; or school made granola.

[‡] Local is defined as a product in Virginia or within 50 miles of the school division.



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Alternative Breakfast Definitions:

Breakfast in the Classroom:

Students eat breakfast in their classroom after the official start of the school day. Students or staff may deliver breakfasts to classrooms from the cafeteria via coolers or insulated rolling bags, or school nutrition staff can serve breakfast from mobile carts in the hallways.

Grab and Go Breakfast:

Students pick up conveniently packaged breakfasts from mobile service carts in high traffic areas, such as hallways, entryways or cafeterias. Students can eat in the classroom or elsewhere on school grounds before and after the bell has rung. Grab and go is most effective when carts are stationed in locations convenient to students.

Second Chance Breakfast:

Students eat breakfast during a break in the morning, often after first period or midway between breakfast and lunch. Schools can serve breakfast in the same manner as they would with traditional Grab and Go breakfast. This model can be particularly effective for older students who may not be hungry first thing in the morning or may opt to hang out with friends.