

Definitions of CNP Sites

- Standard Rule:**
- Schools serving 350 or more student lunches shall operate with a full cook kitchen.
 - Schools serving less than 350 student lunches shall operate as a satellite kitchen.

Full Cook Kitchen - Kitchens that are full cook kitchens shall prepare breakfast and lunch according to the districts master menus. Schools serving 350 or more student meals shall have a full cook kitchen. Staffing should be appropriate to prepare the master menus as listed meeting the meals per labor hour assigned for Elem., Middle, or High Schools.

Satellite Site/ Finishing Kitchen – Bulk - A satellite or finishing kitchen is a kitchen set up to heat and serve prepared foods sent from a larger cook site. A satellite site is primarily set up to serve prepared food and keep the facility clean and sanitary. A small amount of food preparation is to be done at a satellite site. Items such as cupping up fruit or making salads can be completed at these sites. Food items that do not hold temperatures well during transporting shall be prepared at the satellite site. Items such as Pizza, French Fries, Fish Strips and Chicken Nuggets can be prepared at the satellite site, but primarily the bulk of food preparation should be completed at the home school. Staffing should be appropriate to primarily serving food and cleaning of the facility, meeting approximately 20 – 21 meals per labor hour.

Satellite Site – No cooking at all - Bulk - No cooking can be done at this type of site for some reason. One primary reason for a school not being able to cook is when there is a problem with the hood in the kitchen, however, there may be other reasons. Meals may be provided in bulk to this type of site. In some cases, some food preparation may be completed at this type of site. There shall be no cooking with heat, but some items that do not require cooking may be prepared in some cases. Items such as fresh and canned fruit may be placed in the cups, salads may be prepared and placed in cups, etc. Each school must be researched individually to determine if any items can be prepared at this type of site or not.

Satellite Site - Preplated Meals – When cooking cannot be done at a facility for some reason, then pre-plated meals shall be provided. Meals shall be prepared at another full cook kitchen and portioned into covered plates, then transported to this type of satellite site.

Multi Unit Kitchen - When a CNP Manager manages and supervises more than one school site. Each individual school shall be a full cook site preparing breakfast and lunch according to the district master menus. The principal of each school shall