

LET'S GO BULK

BULK INSPIRATION & SAFETY GUIDE

How to utilize bulk cereal and yogurt in safe and fun ways this school year!

For the past year, bulk cereal and yogurt have been absent from foodservice—and so have the benefits, like keeping costs down, offering product variety and making way for student customization.

Thankfully, we've got everything you need to get back to bulk, all while meeting the higher-than-ever demand for safety and sanitation!



TOPPINGS



SHAKES



INSTAGRAM-WORTHY BULK CREATIONS

There are plenty of ways to go big with bulk this school year! Here are some of our favorite cereal and yogurt ideas.



BAKED GOODS



SNACKS



SAFE WAYS TO SERVE BULK!

With the right tools and practices, it's easy to create a sanitary, safe environment in your dining hall where students can indulge in bulk menu variety featuring cereal and yogurt.

SAFETY FIRST

Display signage to direct students' actions and highlight cleaning procedures. For example: At each station, highlight when sanitation takes place to give students confidence that their safety is a priority in your dining hall.

GRAB 'N GO SNACKS

Pre-pour cereal in to-go cups for students to grab quickly and easily. Leverage all kinds of cereal bar and snack mix combos—then wrap up or add a lid to keep fresh and sanitary for students.

STAFF BOWL BUILDERS

Assign one of your staff members to pour bowls of cereal for your students. Make sure the staff member is wearing gloves and a mask to demonstrate cleanliness.

CEREAL

HANDS-FREE CEREAL DISPENSERS

These touchless cereal dispensers feature a push lever that can be pressed with any kind of bowl. And by implementing pre- and post-meal sanitation, a dispenser station is among the safest ways to serve cereal to your students!



YOGURT

PARFAIT BUFFET

Give students pre-filled cups of yogurt and offer a DIY station to personalize their own parfait with dry ingredients like nuts, granola, fruit and more. Be sure to sanitize frequently and keep sneeze guards over each container of ingredients.

MADE-TO-ORDER PARFAITS & SMOOTHIES

Build your students the parfait of their dreams with a fast-casual style station. You can also assemble a fixed menu of smoothies that staff can serve with pre-portioned ingredients.

FRESH FOR THE TAKING

Stock your salad bar with a variety of grab 'n go yogurt creations like pre-made smoothies and parfaits. Apply labels to each so students can quickly identify the snack they're craving.



RECIPES ON FRONT • Toppings: Lucky Rainbow Yogurt Parfaits, Mango Parfait; **Shakes:** Cinnamon Toast Crunch™ Cereal Shake, Candied Bacon and Reese's Puffs™ Chocolate Cereal Shake; **Baked Goods:** Cocoa Puffs™ and Peanut Butter Stuffed Muffins, Cinnamon Toast Crunch™ Brownies; **Snacks:** Parmesan Pepper Rice Chex™ Crunch, Lucky Charms™ Cereal Bars. Search by recipe name on [GeneralMillsCF.com](https://www.GeneralMillsCF.com).