

H **C** **R**
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S **E**

- Provide healthy options: label for allergies
- Coffee in the morning is a must
- Use your resources (local establishments, parents) for discounts
- Don't run out of the main dish! Get numbers from Entry Chair
- Water, water, water: consider going green with coolers and water bottles
- Present the food in an appealing way
- Grab & Go snacks such as granola & breakfast or energy bars
- Easy to pick up and travel. Utensils, toothpicks
- Use session timelines to judge when the food should be served!
- Provide food that will sustain the appetites!
- Offer a variety of options (such as with meat, without meat)
- Coordinate with concessions to share food