

Local Wellness Program

The District's comprehensive age-appropriate nutrition program will be implemented in district schools in accordance with the following requirements:

Definitions:

1. "Competitive foods" means any food or drink sold in competition with the National School Lunch Program (NSLP) and/or School Breakfast Program (SBP) in food service areas during the meal periods;
2. "Dietary Guidelines for Americans" means the current set of recommendations of the federal government that are designed to help people choose diets that will meet nutrient requirements, promote health, support active lives and reduce chronic disease risks;
3. "Nutrition education" means a planned sequential instructional program that provides knowledge and teaches skills to help students adopt and maintain lifelong healthy eating habits;
4. "Foods of minimal nutritional value (FMNV)" means:
 - a. In the case of artificially sweetened foods, a food which provides less than five percent of the Reference Daily Intakes (RDI) for each of eight specified nutrients per serving; and
 - b. In the case of all other foods, a food which provides less than five percent of the RDI for each of eight specified nutrients per 100 calories and less than five percent of the RDI for each of eight specified nutrients per serving. The eight nutrients to be assessed for this purpose are - protein, vitamin A, vitamin C, niacin, riboflavin, thiamine, calcium and iron;
 - c. Food that is classified into four categories:
 - (1) Carbonated soft drinks;
 - (2) Chewing gum;
 - (3) Water ices; and
 - (4) Certain candies made predominantly from sweeteners such as hard candy, licorice, jelly beans, gum drops, marshmallows, fondant, cotton candy and candy-coated popcorn.
5. "Food service area" means any area on school premises where NSLP or SBP meals are both served and eaten, as well as any areas in which NSLP or SBP meals are either served or eaten;
6. "Meal period" means the period(s) during which breakfast or lunch meals are served and eaten, and as identified on the school schedule.

Nutrition Education

Nutrition education shall focus on students' eating behaviors, be based on theories and methods proven effective by research and be consistent with state and local district health education standards. Nutrition education at all levels of the district's curriculum shall include, but not be limited to, the following essential components designed to help students learn:

1. Age-appropriate nutritional knowledge, including the benefits of healthy eating, essential nutrients, nutritional deficiencies, principles of healthy weight management, the use and misuse of dietary supplements, safe food preparation, handling and storage and cultural diversity related to food and eating;
2. Age-appropriate nutrition-related skills, including, but not limited to, planning a healthy meal, understanding and using food labels and critically evaluating nutrition information, misinformation and commercial food advertising;
3. How to assess one's personal eating habits, set goals for improvement and achieve those goals; and
4. Staff members are encouraged to model healthy nutrition by not taking non-nutritious foods or beverages for their own consumption into their classroom.

In order to reinforce and support district nutrition education efforts, the building principal is responsible for ensuring:

1. Nutrition instruction is closely coordinated with the school's nutrition and food services operation and other components of the school health program to reinforce messages on healthy eating and includes social learning techniques. To maximize classroom time, nutrition concepts shall be integrated into the instruction of other subject areas where possible;
2. In keeping with the district's nutrition program goals, staff members are encourage to seek alternatives to food given as a reward as well as being encouraged to offer only those rewards or incentives involving food that meet the requirements of the District's Wellness Policy.

Nutrition and Food Services Operation

In order to support the school's nutrition and food services operation as an essential partner in the educational mission of the district and its role in the district's comprehensive nutrition program, the building principal is responsible for ensuring:

1. The school notifies families of need-based programs for free or reduced-price meals and encourages eligible families to apply;
2. The school's NSLP and SBP maintains the confidentiality of students and families applying for or receiving free or reduced-priced meals in accordance with the National School Lunch Act;
3. The school's NSLP and SBP operates to meet nutrition standards in accordance with the Healthy Meals for Healthy Americans Act of 1994, as amended, and applicable state laws and regulations;

4. The school sells or serves varied and nutritious food choices consistent with the applicable federal government Dietary Guidelines for Americans. Schools contracting out the food service part of their NSLP and SBP shall form a nutrition advisory committee comprised of teachers, students and parents to assist in menu planning. A nutrition committee comprised of students, family members and school personnel will be encouraged to provide input in menu planning for districts operating their own food service component of the NSLP and SBP (i.e., food services purchasing, menu planning, food production and meal service). Cultural norms and preferences will be considered;
5. Food prices set by the district are communicated to students and parents. District pricing strategies will encourage students to purchase full meals and nutritious items;
6. Procedures are in place for providing to families, on request, information about the ingredients and nutritional value of the foods served;
7. Modified meals are prepared for students with special food needs:
 - a. The district will provide substitute foods to students with disabilities upon written parental permission and a medical statement by a physician that identifies the student's disability, states why the disability restricts the student's diet, identifies the major life activity affected by the disability, and states the food or foods to be omitted and the food or choice of foods that must be substituted;
 - b. Such food substitutions will be made for students without disabilities on a case-by-case basis when the parent submits a signed request that includes a medical statement signed by a physician, physician assistant, registered dietitian or nurse practitioner. The medical statement must state the medical condition or special dietary need that restricts the student's diet and provide a list of food(s) that may be substituted in place of the lunch or breakfast menu being served.
8. Food service equipment and facilities meet applicable local and state standards concerning health, safe food preparation, handling and storage, drinking water, sanitation and workplace safety;
9. Students are provided adequate time and space to eat meals in a pleasant and safe environment. School dining areas will be reviewed to ensure:
 - a. Tables and chairs are of the appropriate size for students;
 - b. Seating is not overcrowded;
 - c. Noise is not allowed to become excessive;
 - d. Rules for safe behavior are consistently enforced;
 - e. Tables and floors are cleaned between meal periods;
 - f. The physical structure of the eating area is in good repair;
 - g. Appropriate supervision is provided.

Foods of Minimal Nutritional Value (FMNV) and Competitive Food Sales

In keeping with federal regulations, the district controls the sale of FMNV and all competitive foods.

1. During School Hours - Food and beverages offered in classrooms or during school-sponsored activities shall be nutritious foods, as determined by the District's Wellness Policy Committee.
2. After School Hours - District schools are directed to require that one-half of all food items and beverages offered for sale by any organization or entity at any location on District premises and at District-sponsored events (e.g., vending machine offerings, student stores, school or District events, food sales at activity/athletic events, etc.) meet applicable dietary Guidelines for Americans, and this policy. Organizers of school fundraising events should take into consideration the nutritional value of the food and beverage items sold.

The District encourages staff and organizations to use the following lists as guides for student nutritional standards:

Recommended Items

*Nuts	*Baked potato chips	*Animal crackers	*Fig Newtons
*Sunflower seeds	*Graham cracker bites	*Hard pretzels	*Trail mix
*Dry cereal	*Low-Fat sports bars	*Dried fruit	*Mini-Bagel
*Bread sticks	*Flavored mini rice cakes	*Low-Fat muffin	*Baked tortilla chips
*Vanilla wafers	*Low-fat popcorn	*Goldfish crackers	*Low-fat/low-sugar breakfast bars
*Granola Bars	*Low-fat yogurt	*Pudding cups	*Apples
*Oranges	*Fruit cups with juice	*Baby carrots	*Cottage cheese
*String cheese	*Fruit or vegetable juices	*Low-fat or skim milk	

Excluded Foods

- *FMNV will not be available for purchase. (See page 1 of AR)
- *Items sold in single serving sizes
- *Foods with more than 35 percent of calories from fat (excluded nuts, seeds, peanut butter, and other nut butters)
- *Foods with more than 10 percent of calories from saturated fat and trans-fat combined.
- *Foods with more than 35 percent of weight from added sugar.
- *Foods with an excessive amount of sodium should be excluded (Sodium restriction will be revisited.)

The sale of all other foods, other than FMNV, in competition with the District's NSLP and SBP meals shall be permitted in school food service areas during school meal periods only when all income from the food sales accrues to the benefit of the District's nutrition and food services operation or school or student organization as approved by the Board.

Staff Development

Ongoing pre-service and professional development training opportunities for staff will be encouraged. Staff responsible for nutrition education will be encouraged to participate in professional development activities to effectively deliver the nutrition education program as planned. Nutrition and food services personnel receive opportunities to participate in professional development activities that address strategies for promoting healthy eating behavior, food safety, maintaining safe, orderly and pleasant eating environments and other topics directly relevant to the employee's job duties. The building principal is responsible to ensure such training is made available including, but not limited to, the following:

1. Personnel management;
2. Financial management and record keeping;
3. Cost- and labor-efficient food purchasing and preparation;
4. Sanitation and safe food handling, preparation and storage;
5. Planning menus for students with special needs and students of diverse cultural backgrounds;
6. Customer service and student and family involvement;
7. Marketing healthy meals; and
8. Principles of nutrition education, including selected curriculum content and innovative nutrition teaching strategies;
9. Assessment by staff of their own eating practices and increased awareness of behavioral messages staff provide as role models.

Family and Community Involvement

In order to promote family and community involvement in supporting and reinforcing nutrition education in the schools, the building principal is responsible for ensuring:

1. Nutrition education materials and cafeteria menus are sent home with students;
2. Parents are encouraged to send healthy snacks/meals to school;
3. Parents and other family members are invited to periodically eat with their student in the cafeteria;
4. Families are invited to attend exhibitions of student nutrition projects or health fairs;

5. Nutrition education workshops and screening services are offered;
6. School staff is encouraged to cooperate with other agencies and community groups to provide opportunities for student volunteer or paid work related to nutrition, as appropriate.

Program Evaluation

In order to evaluate the effectiveness of the school health program in promoting healthy eating and implement program changes as necessary to increase its effectiveness, the building principal is responsible for ensuring:

1. Board policy and this administrative regulation are implemented as written;
2. All building, grade-level nutrition education curricula and materials are assessed for accuracy, completeness, balance and consistency with state and local district educational goals and standards;
3. Nutrition education is provided throughout the student's school years as part of the District's age-appropriate, comprehensive nutrition program;
4. Teachers deliver nutrition education through age-appropriate, culturally relevant, participatory activities that include social learning strategies and activities;
5. Teachers and school nutrition and food services personnel have undertaken joint project planning and action;
6. Teachers have received curriculum-specific training; and
7. Families and community organizations are involved, to the extent practicable, in nutrition education.

Physical Activity

In order to insure students are afforded the opportunity to engage in physical activity in the school setting, the District will provide all students physical education as per District curriculum, as well as facilities and equipment for active play.

Vending Machines

Vending machine for the purpose of selling drinks to students will follow these guidelines:

PHS: Drinks will be limited to a maximum of 12 ounces and may include milk, sports drinks, juices, water, and diet soft drinks.

TMS: Same at PHS except the hours of operation will be limited to after school.

Elementary: Not currently allowed.