Nutrition Services

Has a district food service (FS) director	●
Requires each school to have an FS manager	●
Requires a minimum education level for a newly hired district food service director	●●●[8]
Requires a minimum education level for a newly hired school food service manager	●●●[8]
Requires newly hired district food service directors to be certified, licensed, or endorsed by the state	NA
Requires newly hired school food service managers to be certified, licensed, or endorsed by the state	NA
Requires schools to offer breakfast to students	●[9]
Requires schools to offer lunch to students	●
Requires or recommends a minimum amount of time students will be given to eat breakfast once seated	◒[2]
Requires or recommends a minimum amount of time students will be given to eat lunch once seated	●[2]
Requires or recommends that schools:	
Offer three or more different types of milk each day for breakfast	●[2]
Offer three or more different types of milk each day for lunch	●[2]
Offer two or more different fruits or types of 100% fruit juice each day for lunch	●[2]
Offer two or more different entrees or main courses each day for lunch	●[2]
Offer two or more different non-fried vegetables each day for lunch	●[2]
Restrict the availability of deep-fried foods	●[2]
Offer students 5 or more foods containing whole grain each week during breakfast or lunch	●[2]
Prohibit brand-name fast foods from being offered as part of school meals or as a la carte items	●[2]
Food procurement contracts specifically address:	
Food safety	●
Hazard Analysis and Critical Control Points (HACCP)	●
Nutritional standards for a la carte foods	●
Package or serving size	●

Cooking methods for precooked items	●
Requires or recommends that schools:	
Make fruits or vegetables available to students whenever other food is offered or sold	○[2]
Make healthful beverages available to students whenever other beverages are offered or sold	○[2]
Requires or recommends that schools prohibit junk foods[10] in the following school settings:	
After-school or extended day programs	●[2]
A la carte during breakfast or lunch periods	●[2]
Concession stands	●[2]
Meetings attended by students' family members	◒[2]
School stores, canteens, or snack bars	●[2]
Staff meetings	◒[2]
Student parties	●[2]
Vending machines	●[2]
Requires or recommends that schools:	
Restrict times of day certain beverages can be sold in any venue	●[2]
Restrict times of day junk foods[10] can be sold in any venue	●[2]
Prohibit selling junk foods[10] for fundraising	◒[2]
Provided the following during the past 12 months:	
Menus to students	○
Students with information on the nutrition and caloric content of foods available to them	○
Menus to families of students	●
Families with information on the nutrition and caloric content of foods available to students	○
Families with information on the school food service program	●
Ideas on how to involve school food service staff in classrooms	●
Ideas on how to use the cafeteria as a place where students might learn about food safety, food preparation, or other nutrition-related topics	●
Ideas for nutrition-related special events	●
Assistance in planning menus for students with food allergies	○
Assistance in planning menus for students with chronic health conditions that require dietary modification	●

Prohibits or discourages using food or food coupons as a reward	●[3]
Provided funding for staff development or offered staff development to food service staff during the past two years on the following food service topics:	
Competitive food policies to create a healthy food environment	●
Cultural diversity in meal planning	●
Customer service	●
Emergency preparedness	●
Facility design and layout	●
Financial management	●
Food bio-security	○
Food safety	●
Food service for students with special dietary needs	●
Healthy food preparation methods	●
Implementing the Dietary Guidelines for Americans in school meals	○
Increasing percentage of students participating in school meals	●
Making school meals more appealing	●
Menu planning for healthy meals	○
Personal safety for food service staff	●
Personnel management	●
Procedures for food-related emergencies	○
Procedures for responding to food recalls	●
Selecting and ordering food	●
Using Hazard Analysis and Critical Control Points (HACCP)	●
Using the cafeteria for nutrition education	●
Evaluated the following aspects of the school food service program during the past two years:	
Compliance with government regulations and recommendations	●
Number of students participating in the food service program	●
Nutritional quality of school meals	●
Food service management practices	●
Amount of plate waste	●
Food service staff development or in-service programs	●
Food safety procedures	●

This publication was prepared by the Centers for Disease Control and Prevention (CDC). It summarizes district-level data collected during the School Health Policies and Programs Study (SHPPS) 2006 from each of the 22 local education agencies funded by the Division of Adolescent and School Health. SHPPS is conducted periodically to monitor the extent to which school health policies and practices are addressing the leading causes of death, illness, and social problems among young people and adults.

For additional information on SHPPS or to order SHPPS publications, contact the Centers for Disease Control and Prevention, National Center for Chronic Disease Prevention and Health Promotion, Division of Adolescent and School Health, 4770 Buford Highway, NE, Mailstop K-33, Atlanta, GA 30341-3717; 800-CDC-INFO; www.cdc.gov/shpps.

Footnotes

[1] Unless otherwise indicated,

- ● Yes
- ○ No
- NA Not Applicable
- ? Incomplete Data

[2]

- ● Requires
- ◒ Recommends or Encourages
- ○ Neither Requires, Recommends, nor Encourages
- ? Incomplete Data

[3]

- ● Prohibits
- ◒ Discourages
- ○ Neither Prohibits nor Discourages
- ? Incomplete Data

[4] SCHIP is the State Children's Health Insurance Program.

[5] WIC is the Special Supplemental Food Program for Women, Infants, and Children.

6

- ● Associate's Degree in Nursing
- ●● Undergraduate Degree in Nursing
- ●●● Graduate Degree in Nursing
- ○ Associate's Degree in Any Field
- ○○ Undergraduate Degree in Any Field
- ○○○ Graduate Degree in Any Field
- NA Not Applicable
- ? Incomplete Data

7

- ● Undergraduate Degree in Specific Field
- ●● Master's Degree in Specific Field
- ●●● Doctoral Degree in Specific Field
- ○ Undergraduate Degree in Any Field
- ○○ Master's Degree in Any Field
- ○○○ Doctoral Degree in Any Field
- ◒ Other Degree
- NA Not Applicable
- ? Incomplete Data

8

- ● High school diploma or GED
- ●● Associate's degree in nutrition or a related field
- ●●● Undergraduate degree in nutrition or a related field
- ○ Graduate degree in nutrition or a related field
- NA Not Applicable
- ? Incomplete Data

9

- ● Yes (For Breakfast, All Schools)
- ◒ Yes (For Breakfast, Some Categories of Schools)
- ○ No
- ? Incomplete Data

10

Junk foods are defined as foods or beverages that have low nutrient density, that is, they provide calories primarily through fats or added sugars and have minimal amounts of vitamins and minerals.

11

- ● Both on School Property and at Off-Campus, School-Sponsored Events
- ◒ On School Property Only
- ○ Neither on School Property nor at Off-Campus, School-Sponsored Events
- ? Incomplete Data

12

- ● Required of All Faculty and Staff
- ◒ Required of Some Faculty and Staff
- ○ Not Required on Any Faculty or Staff
- ? Incomplete Data