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Nutrition Services District Questionnaire

**School Health Policies and Practices Study 2012
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Nutrition Services District Questionnaire

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Special Instructions

NOTE: THROUGHOUT THIS QUESTIONNAIRE, TEXT THAT APPEARS IN ALL CAPITAL LETTERS WILL NOT BE READ ALOUD TO RESPONDENTS.

THIS QUESTIONNAIRE WILL BE ADMINISTERED USING COMPUTER ASSISTED TELEPHONE INTERVIEW TECHNOLOGY. THE INTERVIEWER WILL READ THE QUESTIONS ALOUD AND TYPE RESPONSES TO THE QUESTIONS INTO THE COMPUTER. THE INTERVIEW PROGRAM WILL 1) DISPLAY THE CORRECT TENSE OF VERBS, 2) PROVIDE ALTERNATE ANSWERS TO QUESTIONS (E.G., NOT APPLICABLE, "I DON'T KNOW"), 3) NAVIGATE COMPLEX SKIP PATTERNS, AND 4) PERFORM OTHER USEFUL FUNCTIONS. COMMENTS APPEARING IN THE MARGIN REPRESENT ADDITIONAL CLARIFICATION ON THE QUESTION OR THE SPECIFIC TERMINOLOGY USED. THIS TEXT WILL APPEAR ON-SCREEN UNDER THE MAIN QUESTION TEXT. THE PROGRAMMING SPECIFICATIONS FOR THE INTERVIEW ARE NOT INCLUDED IN THIS PRINTED VERSION OF THE QUESTIONNAIRE.

1. This questionnaire focuses on your district's policies and practices regarding nutrition services.
2. For the purposes of this questionnaire, "policy" means any law, rule, regulation, administrative order, or similar kind of mandate issued by the local school board or other local agency with authority over schools in your district. SHPPS is most interested in what is **required** by the district, not what is recommended or contained in non-binding guidance documents, unless the question specifically asks about recommendations.
3. For the purposes of this questionnaire, "adopted a policy" means either that the district has its own policy or that the district follows a policy established at the state level, including any law, rule, regulation, administrative order, or similar kind of mandate.
4. If a district policy is worded in such a way that it requires schools to develop and adopt their own policies on a given topic, for the purposes of this questionnaire please consider it the same as a district-wide requirement.
5. Districts may sometimes grant policy exceptions or waivers, but please answer each question based on what is considered the general policy and standard practice.
6. Please do not consider school practices or policies when answering the questions. This information is gathered during data collection from schools across the country.

Menu Planning and Food Ordering

The first set of questions ask about the menu planning and food ordering process in your district.

1. Does your district nutrition services program have primary responsibility for planning the menus for meals at any schools in your district?

Yes1

No.....2 →SKIP TO Q5

2. Which one of the following menu planning techniques does your district use to plan the menus for school meals?

Traditional Food-based Menu Planning1

Enhanced Food-based Menu Planning2

Nutrient Standard Menu Planning or Assisted

Nutrient Standard Menu Planning3 →SKIP TO Q4

Some other approach4

3. Does your district typically or routinely use a computer to analyze the nutritional content of the school menus?

Yes1

No.....2 →SKIP TO Q5

4. When analyzing the nutritional content of foods served, is a **weighted nutrient analysis** used?

Yes1

No.....2

Comment [Help1]: In a weighted nutrient analysis, more weight is given to the nutrients in foods selected frequently and less weight to those foods selected infrequently.

5. Does your district nutrition services program have primary responsibility for deciding which foods to order for any schools in your district?

Yes1

No.....2 →SKIP TO THE
INTRODUCTION TO Q8

6. Does your district purchase foods from local or regional growers or producers?

Yes1

No.....2

Menu Planning and Food Ordering

7. Do your district's food procurement contracts specifically address...

	Yes	No
a. Food safety?	1	2
b. Hazard Analysis and Critical Control Points (HACCP)?	1	2
c. Nutritional standards for a la carte foods?	1	2
d. Preference for locally or regionally grown foods?	1	2
e. Cooking methods for precooked items, for example baked instead of deep fried?	1	2

Comment [Help2]: Food safety is the prevention of unintentional contamination of food that can cause illness.

Comment [Help3]: "A la carte foods" are items sold individually rather than as part of a complete meal.

Comment [Help4]: For the purposes of this question, "deep fried," means foods that have been par-fried, pre-fried, or flash fried and are baked on site, such as French fries or breaded chicken products.

Food Preparation

The next questions ask about the food preparation process.

The first question asks about cooking food. Please think about the actual cooking of the food, not just the reheating of food that was previously prepared.

8. Does your district nutrition services program have primary responsibility for cooking foods for schools in your district, for example in a central kitchen?

Yes1

No.....2 →SKIP TO THE INTRODUCTION TO Q14

The next questions ask about substituting one type of ingredient for another.

9. During the past 30 days, when preparing food for schools in your district, how often...

	Never	Rarely	Some- times	Almost Always or Always
a. Were non-stick spray or pan liners used instead of grease or oil?	1	2	3	4
b. Was vegetable oil used instead of shortening, butter, or margarine?	1	2	3	4
c. Were part-skim or low-fat cheese used instead of regular cheese?	1	2	3	4
d. Were skim, low-fat, soy, or nonfat dry milk used instead of whole milk?	1	2	3	4
e. Were ground turkey or lean ground beef used instead of regular ground beef?.....	1	2	3	4
f. Were cooked dried beans, canned beans, soy products, or other meat extenders used instead of meat?.....	1	2	3	4
g. Were fresh or frozen vegetables used instead of canned?.....	1	2	3	4
h. Was fresh or frozen fruit used instead of canned?.....	1	2	3	4
i. Were low-sodium canned vegetables used instead of regular canned vegetables?.....	1	2	3	4

Comment [Help5]: For the purposes of this question, "low-fat" means 1% fat or less.

Comment [Help6]: For the purposes of this question, "low-fat" means 1% fat or less.

Food Preparation

(Q9 continued)

- | | Never | Rarely | Some-
times | Almost
Always or
Always |
|--|-------|--------|----------------|-------------------------------|
| j. Were other seasonings used instead of salt? | 1 | 2 | 3 | 4 |
| k. Were low-fat or nonfat yogurt, mayonnaise, or sour cream used instead of regular mayonnaise, sour cream, or creamy salad dressings? | 1 | 2 | 3 | 4 |

Comment [Help7]: For the purposes of this question, "low-fat" means 1% fat or less.

The next questions ask about reducing the amount of an ingredient rather than replacing it with another ingredient.

10. During the past 30 days, when preparing foods for schools in your district, how often was...

- | | Never | Rarely | Some-
times | Almost
Always or
Always |
|--|-------|--------|----------------|-------------------------------|
| a. The amount of sugar called for in recipes reduced or were low-sugar recipes used? | 1 | 2 | 3 | 4 |
| b. The amount of fats and oils called for in recipes reduced or were low-fat recipes used? | 1 | 2 | 3 | 4 |
| c. The amount of salt called for in recipes reduced or were low-sodium recipes used? | 1 | 2 | 3 | 4 |

Food Preparation

There are several ways to reduce fat when preparing meat and poultry. The next question asks about techniques that may have been used when preparing food for schools in your district.

11. During the past 30 days, how often was...

	Never	Rarely	Some- times	Almost Always or Always	District uses only precooked meat/ poultry
a. Meat roasted, baked, or broiled rather than fried?.....	1	2	3	4	5
b. Meat or poultry roasted on a rack so fat would drain?.....	1	2	3	4	5
c. Fat drained from browned meat?.....	1	2	3	4	5
d. Fat trimmed from meat or lean meat used.....	1	2	3	4	5
e. Skin removed from poultry or skinless poultry used?.....	1	2	3	4	5
f. Solid fat spooned from chilled meat or poultry broth?.....	1	2	3	4	
g. Fat skimmed off warm broth, soup, stew, or gravy?.....	1	2	3	4	

There are several ways to reduce fat when preparing vegetables. The next question asks about techniques that may have been used when preparing vegetables for schools in your district.

12. During the past 30 days, how often were...

	Never	Rarely	Some- times	Almost Always or Always
a. Potatoes boiled, mashed, or baked, rather than fried or deep fried?.....	1	2	3	4
b. Other vegetables steamed or baked?.....	1	2	3	4
c. Vegetables prepared without using butter, margarine, or a cheese or creamy sauce?.....	1	2	3	4

Comment [Help8]: For the purposes of this question, "deep fried," means foods that are deep fried on site as well as those that have been par-fried, pre-fried, or flash fried and are baked on site, such as French fries.

Food Preparation

HACCP-based recipes are those that include critical control points, such as cooking, and associated critical limits, such as time and temperature, in their directions. They are designed to reduce the risk of food contamination and bacterial growth that could lead to foodborne illness. For example, HACCP-based recipe directions might read, “Cook the chicken to at least 165 degrees Fahrenheit for at least 15 seconds.”

Comment [Help9]: HACCP is Hazard Analysis and Critical Control Points.

13. During the past 30 days, how often did your district use Hazard Analysis and Critical Control Points (HACCP)-based recipes?
- Never.....1
 - Rarely.....2
 - Sometimes.....3
 - Almost always or always.....4

Collaboration and Promotion

The next question asks about district participation in farm to school activities. Farm to school activities connect schools and local farms, with the objectives of serving local and healthful foods in school cafeterias or classrooms while supporting small- and medium-sized local and regional farmers.

14. Does your district participate in any farm to school activities?

- Yes 1
 No..... 2

The next questions ask about collaboration on nutrition services activities with other district-level staff and outside organizations.

15. During the past 12 months, have district-level nutrition services staff worked on school nutrition services activities with district-level...

	Yes	No	No district-level staff in this area
a. Health education staff?	1.....	2.....	3.....
b. Physical education staff?.....	1.....	2.....	3.....
c. Health services staff?	1.....	2.....	3.....
d. Mental health or social services staff?	1.....	2.....	3.....

Comment [Help10]: “Worked on school nutrition services activities with” means collaborated with on nutrition services activities or worked with to coordinate nutrition services activities.

Collaboration and Promotion

16. During the past 12 months, have district-level nutrition services staff worked on school nutrition services or nutrition activities with staff from...

	Yes	No
a. Alliance for a Healthier Generation?	1	2
b. A health organization, such as the American Heart Association or the American Cancer Society?.....	1	2
c. A local health department?	1	2
d. A local mental health or social services agency?.....	1	2
e. A local college or university?	1	2
f. A local business?.....	1	2
g. Action for Healthy Kids?.....	1	2
h. A food commodity organization, such as the Dairy Council or produce growers association?	1	2
i. A non-governmental organization promoting farm to school activities?.....	1	2
j. A county cooperative extension office?.....	1	2
k. A food policy council?.....	1	2
l. A local hospital?	1	2
m. A local service club, such as the Rotary Club?.....	1	2
n. A local youth organization, such as the Boys and Girls Clubs?	1	2
o. A local anti-hunger organization, such as a food bank?	1	2

Comment [Help11]: “Worked on school nutrition services activities with” means collaborated with on nutrition services activities or worked with to coordinate nutrition services activities.

Comment [Help12]: A food policy council brings together stakeholders from diverse food-related sectors to examine how the food system is operating and to develop recommendations on how to improve it.

The next set of questions ask about activities that your district might do to promote school nutrition services among students and their families.

17. During the past 12 months, has anyone from your district...

	Yes	No
a. Made menus available to students?.....	1	2
b. Made information available to students on the nutrition and caloric content of foods available to them?	1	2

Collaboration and Promotion

18. During the past 12 months, has anyone from your district...
- | | Yes | No |
|--|------------|-----------|
| a. Made menus available to families of all students? | 1 | 2 |
| b. Made information available to families of all students on the nutrition and caloric content of foods available to students? | 1 | 2 |
| c. Made information on the school nutrition services program available to families of all students? | 1 | 2 |
19. During the past 12 months, has anyone from your district provided ideas to schools...
- | | Yes | No |
|--|------------|-----------|
| a. On how to involve school nutrition services staff in classrooms? | 1 | 2 |
| b. On how to use the cafeteria as a place where students might learn about food safety, food preparation, or other nutrition-related topics? | 1 | 2 |
| c. For nutrition-related special events? | 1 | 2 |
20. During the past 12 months, has anyone from your district provided assistance to schools in planning menus for students...
- | | Yes | No |
|--|------------|-----------|
| a. With food allergies? | 1 | 2 |
| b. With chronic health conditions that require dietary modification, such as diabetes? | 1 | 2 |
| c. Who are vegetarians? | 1 | 2 |

Comment [Help13]: Food safety is the prevention of unintentional contamination of food that can cause illness.

Evaluation

The next questions ask about different aspects of the school nutrition services program that might have been evaluated during the past two years.

21. During the past two years, has anyone from your district evaluated each of the following aspects of the nutrition services program?

	Yes	No	N/A
a. Staff compliance with government regulations and recommendations, such as requirements to serve milk	1	2	
b. The number of students participating in the nutrition services program	1	2	
c. The nutritional quality of school meals	1	2	
d. The amount of plate waste	1	2	
e. Professional development or in-service programs for nutrition services staff.....	1	2	3
f. Food safety procedures	1	2	

Comment [Help14]: Do not include compliance with your district's wellness policy.

Comment [Help15]: District did not have professional development or in-service programs for nutrition services staff.

Comment [Help16]: Food safety is the prevention of unintentional contamination of food that can cause illness.

District Wellness Policy

The Healthy, Hunger-Free Kids Act of 2010 requires school districts participating in federally subsidized child nutrition programs (e.g., National School Lunch Program or School Breakfast Program) to implement, review, and monitor a local wellness policy. The next questions ask about your district's wellness policy.

22. Who is responsible for ensuring compliance with your district's wellness policy?
- No single individual is responsible.....1
 - Superintendent2
 - Assistant superintendent3
 - Other district-level staff member4
 - A school administrator.....5
 - A school-level faculty or staff member6
23. What groups are involved in the review or revision of your district's wellness policy?
MARK ALL THAT APPLY
- Students.....1
 - Families.....2
 - Representatives of the school food authority.....3
 - School board members.....4
 - School administrators5
 - Community members.....6
 - None of these7
 - District has not reviewed or revised
wellness policy.....8
24. The last time the implementation of your district's wellness policy was evaluated or assessed, did you make the results of the evaluation or assessment available to the public, for example by posting it on a Web site?
- Yes1
 - No.....2
 - District has not evaluated or assessed the
implementation of the wellness policy3

Staffing and Professional Development

The next questions ask about staffing and professional development for nutrition services staff.

25. Based on policies adopted by your district, what is the minimum level of education required for a **newly hired** district food service director (school food authority director)?

High school diploma or **GED**1
 Associate’s degree in nutrition or a related field2
 Undergraduate degree in nutrition or a related field3
 Graduate degree in nutrition or a related field4
 Specific education requirements are not described5

Comment [Help17]: GED is General Education Development.

26. Based on policies adopted by your district, is a **newly hired** district food service director (school food authority director) required to have...

	Yes	No
a. A Registered Dietitian (RD) credential from the American Dietetic Association?.....1	1	2
b. A School Nutrition Specialist credential from the School Nutrition Association?1	1	2
c. A School Nutrition Association certification? (Certification could include Level 1, Level 2, Level 3, or Trainer.).....1	1	2
d. Successfully completed a school nutrition services training program provided or sponsored by the state?.....1	1	2
e. ServSafe or other food safety certification?.....1	1	2

27. Has your district adopted a policy stating that a **newly hired** district food service director (school food authority director) will be certified, licensed, or endorsed by the state?

Yes1
 No.....2
 State does not certify, license, or endorse district food service directors (school food authority directors)3

Staffing and Professional Development

28. Has your district adopted a policy stating that **each school** will have someone to oversee or coordinate nutrition services at the school, such as a school food service manager?

- Yes 1
 No..... 2

29. Based on policies adopted by your district, what is the minimum level of education required for a **newly hired** school food service manager?

- High school diploma or **GED** 1
 Associate’s degree in nutrition or a related field 2
 Undergraduate degree in nutrition or a related field 3
 Graduate degree in nutrition or a related field 4
 Specific education requirements are not described 5

Comment [Help18]: GED is General Education Development.

30. Based on policies adopted by your district, is a **newly hired** school food service manager required to have...

- | | Yes | No |
|---|-----|----|
| a. A Registered Dietitian (RD) credential from the American Dietetic Association? | 1 | 2 |
| b. A School Nutrition Specialist credential from the School Nutrition Association? | 1 | 2 |
| c. A School Nutrition Association certification? (Certification could include Level 1, Level 2, Level 3, or Trainer.) | 1 | 2 |
| d. Successfully completed a school nutrition services training program provided or sponsored by the state? | 1 | 2 |
| e. ServSafe or other food safety certification? | 1 | 2 |

31. Has your district adopted a policy stating that a **newly hired** school food service manager will be certified, licensed, or endorsed by the state?

- Yes 1
 No..... 2
 State does not certify, license, or endorse school food service managers..... 3

Staffing and Professional Development

The next questions are about professional development, which might include workshops, conferences, continuing education, graduate courses, or any other kind of in-service.

32. During the past two years, has your district provided funding for or offered professional development to nutrition services staff on...

	Yes	No
a. Menu planning for healthful meals?	1	2
b. Cultural diversity in meal planning?	1	2
c. Implementing the new USDA rules for school meals?	1	2
d. Using the cafeteria for nutrition education?	1	2
e. Program regulations and procedures?	1	2
f. Selecting and ordering food?	1	2
g. Healthy food preparation methods?	1	2
h. Increasing the percentage of students participating in school meals?	1	2
i. Making school meals more appealing?	1	2
j. Strategies to improve the presentation of healthful foods in the cafeteria?	1	2
k. Customer service?	1	2
l. Competitive food policies to create a healthy food environment?	1	2
m. Financial management?	1	2
n. Personnel management?	1	2
o. Facility design and layout, including equipment selection?	1	2
p. Food safety?	1	2
q. Procedures for handling severe food allergy reactions?	1	2
r. Food preparation methods for students with food allergies?	1	2
s. Nutrition services for students with special dietary needs other than food allergies?	1	2
t. Using Hazard Analysis and Critical Control Points (HACCP)?	1	2

Comment [Help19]: USDA is the United States Department of Agriculture.

Comment [Help20]: For example, placing fruits and vegetables near the cashier where they are easy to access.

Comment [Help21]: Competitive foods are foods sold outside the school meal programs.

Comment [Help22]: Food safety is the prevention of unintentional contamination of food that can cause illness.

Staffing and Professional Development

(Q32 continued)

	Yes	No
u. Procedures for responding to food recalls?.....	1	2
v. Personal safety for nutrition services staff?.....	1	2
w. Implementing local wellness policies at the school level?	1	2
x. Sourcing foods locally or regionally?	1	2
y. Using produce from school gardens?.....	1	2
z. Culinary skills?	1	2

Comment [Help23]: For example, knife skills or how to prepare fresh fruits and vegetables.

Nutrition Services and Child Nutrition Requirements and Recommendations

The next section asks about nutrition services and child nutrition requirements and recommendations.

33. Has your district adopted a policy stating that schools will offer **breakfast** to students?
- Yes, all schools1
 - Yes, some categories of schools, such as those with a certain percentage of students eligible for free or reduced-price meals.....2
 - No.....3
34. Has your district adopted a policy stating that schools will encourage breakfast consumption by allowing students to eat in locations other than the cafeteria, such as the school bus or classroom?
- Yes1
 - No.....2
35. Does your district require or recommend a minimum amount of time students will be given to eat breakfast once they are seated?
- Require.....1
 - Recommend2
 - Neither3
36. Does your district require or recommend that schools offer students whole grain foods **each day for breakfast**?
- Require.....1
 - Recommend2
 - Neither3
37. Has your district adopted a policy stating that schools will offer **lunch** to students?
- Yes1
 - No.....2

Nutrition Services and Child Nutrition Requirements and Recommendations

38. Does your district require or recommend that schools offer students a choice between the following items **each day for lunch**?

	Require	Recommend	Neither
a. 2 or more different entrees or main courses.....	1	2	3
b. 2 or more different non-fried vegetables	1	2	3
c. 2 or more different fruits or types of 100% fruit juice.....	1	2	3

Comment [Help24]: Fruits can be fresh, canned, or dried fruit.

39. Does your district require or recommend that schools offer a vegetarian entrée or main course **each day for lunch**?

Require.....	1
Recommend	2
Neither	3

40. Does your district require or recommend that schools offer students whole grain foods **each day for lunch**?

Require.....	1
Recommend	2
Neither	3

41. Does your district require or recommend that schools offer self-serve salad bars?

Require.....	1
Recommend	2
Neither	3

42. Do any schools in your district participate in the National School Lunch Program After-School Snack Program?

Yes.....	1
No.....	2

43. Do any schools in your district participate in the After-School Supper Program?

Yes.....	1
No.....	2

Nutrition Services and Child Nutrition Requirements and Recommendations

44. Last summer, did your district sponsor the **USDA** Summer Food Service Program in any schools in your district?

- Yes 1
 No 2

Comment [Help25]: USDA is the United States Department of Agriculture.

The next question asks about the availability of junk foods in schools. Junk foods are 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.

45. Does your district require or recommend that schools be prohibited from offering junk foods...

- | | Require | Recommend | Neither |
|---|---------|-----------|---------|
| a. A la carte during breakfast or lunch periods? | 1 | 2 | 3 |
| b. At student parties? | 1 | 2 | 3 |
| c. In after-school or extended day programs? | 1 | 2 | 3 |
| d. At staff meetings? | 1 | 2 | 3 |
| e. At meetings attended by students' family members? | 1 | 2 | 3 |
| f. In school stores, canteens, or snack bars? | 1 | 2 | 3 |
| g. In vending machines? | 1 | 2 | 3 |
| h. At concession stands? | 1 | 2 | 3 |

Comment [Help26]: "A la carte foods" are items sold individually rather than as part of a complete meal.

46. Does your district require or recommend that schools make fruits or vegetables available to students whenever other food is offered or sold, for example at student parties or in school stores?

- Require 1
 Recommend 2
 Neither 3

47. Does your district require or recommend that schools make whole grain foods available to students whenever other food is offered or sold, for example at student parties or in school stores?

- Require 1
 Recommend 2
 Neither 3

Nutrition Services and Child Nutrition Requirements and Recommendations

48. Does your district require or recommend that schools make healthful beverages such as plain water or low-fat milk available to students whenever other beverages are offered or sold, for example at student parties or in school stores?

Comment [Help27]: For the purposes of this question, “low-fat” means 1% fat or less.

- Require.....1
- Recommend2
- Neither3

49. Does your district require or recommend that schools restrict the availability of deep fried foods?

Comment [Help28]: For the purposes of this question, “deep fried,” means foods that are deep fried on site as well as those that have been par-fried, pre-fried, or flash fried and are baked on site, such as French fries or breaded chicken products.

- Require.....1
- Recommend2
- Neither3

50. Does your district require or recommend that schools restrict the times during the day that soda pop, sports drinks, or fruit drinks that are not 100% juice can be sold in any venue?

Comment [Help29]: For the purposes of this question, “any venue” can mean the cafeteria, vending machines, the school store, snack bars, etc.

- Require.....1
- Recommend2
- Neither3

51. Does your district require or recommend that schools restrict the times during the day that junk foods can be sold in any venue?

Comment [Help30]: Junk foods are 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.

Comment [Help31]: For the purposes of this question, “any venue” can mean the cafeteria, vending machines, the school store, snack bars, etc.

- Require.....1
- Recommend2
- Neither3

52. Does your district require or recommend that schools prohibit junk foods from being sold for fundraising purposes?

Comment [Help32]: Junk foods are 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.

- Require.....1
- Recommend2
- Neither3

Nutrition Services and Child Nutrition Requirements and Recommendations

53. Does your district require or recommend that schools prohibit brand-name fast foods, for example Pizza Hut or Taco Bell, from being offered as part of school meals or as a la carte items?

- Require.....1
- Recommend2
- Neither3

Comment [Help33]: “A la carte foods” are items sold individually rather than as part of a complete meal.

54. Does your district require or recommend that healthful foods such as fruits, vegetables, and whole grain foods are intentionally priced at a lower cost than junk foods?

- Require.....1
- Recommend2
- Neither3

Comment [Help34]: Junk foods are 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.

55. Does your district require or recommend that healthful beverages such as plain water or low-fat milk are intentionally priced at a lower cost than sugar-sweetened beverages?

- Require.....1
- Recommend2
- Neither3
- District does not sell sugar-sweetened beverages4

Comment [Help35]: For the purposes of this question, “low-fat” means 1% fat or less.

56. Does your district require schools to report on revenue from sales of food and beverages from school-sponsored fundraisers, vending machines, school stores, or a la carte lines in the school cafeteria?

- Yes.....1
- No.....2

57. Does your district require or recommend that schools have written plans for...

Require Recommend Neither

- a. Implementation of a risk-based approach to food safety, for example a HACCP-based program?.....1.....2.....3
- b. Feeding students with severe food allergies?1.....2.....3

Comment [Help36]: Food safety is the prevention of unintentional contamination of food that can cause illness.

Comment [Help37]: HACCP is Hazard Analysis and Critical Control Points.

Nutrition Services and Child Nutrition Requirements and Recommendations

58. Does your district require or recommend that school nutrition services programs have a written plan for feeding students who rely on the school meal programs in the event of an unplanned school dismissal or school closure?

- Require.....1
- Recommend2
- Neither3

Comment [Help38]: This plan might be part of a school's overall crisis plan.

59. Does your district have a district-level plan for feeding students who rely on the school meal programs in the event of an unplanned school dismissal or school closure?

- Yes1
- No.....2

Comment [Help39]: This plan might be part of the district's overall crisis plan.

60. Does your district prohibit or actively discourage schools from using food or food coupons as a reward for good behavior or good academic performance?

- Yes1
- No.....2

Comment [Help40]: For example in memoranda or guidelines.

61. Does your district prohibit or actively discourage schools from withholding food or restricting the types of foods available as a form of punishment for students' behavior?

- Yes1
- No.....2

Comment [Help41]: For example in memoranda or guidelines.

District Food Service Director

62. Who operates the nutrition services program for the district?

- School district1
- Food service management company2
- Other3

63. Currently, does someone in your district oversee or coordinate nutrition services, such as a district food service director (school food authority director)?

- Yes1
- No2

→That is the last question.
Thank you very much for taking the time to complete this questionnaire.

64. Are you this person?

- Yes1
- No2

→That is the last question.
Thank you very much for taking the time to complete this questionnaire.

65. Who do you work for?

MARK ALL THAT APPLY

- School district1
- Food service management company2
- Other3

The last questions ask about your educational background.

66. Do you have a culinary arts degree?

- Yes1
- No2

67. Do you have an undergraduate degree?

- Yes1
- No2

→SKIP TO Q73

District Food Service Director

68. What did you major in?
MARK ALL THAT APPLY
- Business1
 - Education2
 - Food service administration or
management3
 - Home economics or family and
consumer sciences4
 - Nutrition or dietetics5
 - Other (Specify)6
69. Did you have an undergraduate minor?
- Yes1
 - No2 →SKIP TO Q71
70. What did you minor in?
MARK ALL THAT APPLY
- Business1
 - Education2
 - Food service administration or
management3
 - Home economics or family and
consumer sciences4
 - Nutrition or dietetics5
 - Other (Specify)6
71. Do you have a graduate degree?
- Yes1
 - No2 →SKIP TO Q73

District Food Service Director

72. In what area or areas was your graduate work?
MARK ALL THAT APPLY
- Business1
 - Education2
 - Food service administration or
management3
 - Home economics or family and
consumer sciences4
 - Nutrition or dietetics5
 - Other (Specify)6
73. Do you have a School Nutrition Specialist credential from the School Nutrition Association?
- Yes1
 - No.....2
74. Do you have a School Nutrition Association certification? (Certification could include Level 1, Level 2, Level 3, or Trainer.)
- Yes1
 - No.....2
75. Do you have a Registered Dietitian (RD) credential from the American Dietetic Association?
- Yes1
 - No.....2
76. Are you a certified dietary manager?
- Yes1
 - No.....2
77. Are you a certified food safety manager?
- Yes1
 - No.....2

District Food Service Director

78. Do you have any other nutrition services certifications from a state agency or state-level professional group?

Yes (Specify)1

No.....2

Thank you very much for taking the time to participate in this study.

If you would like more information about this study or would like clarification of any questions in this questionnaire, please call 800-287-1815.