

CHILD NUTRITION AND PHYSICAL FITNESS PROGRAM

The Berryhill Board of Education recognizes that childhood obesity is a major concern throughout the country. Overweight children are at a higher risk for developing severe long-term health problems, and overweight children are affected by discrimination, psychological stress, and low self-esteem. However, research indicates that obesity and subsequent diseases are largely preventable through diet and regular physical activity. Research also indicates that becoming physically active and maintaining a regular physical activity program significantly reduces the risk of some obesity and some cancers, diabetes, and other chronic diseases.

Children who eat well-balanced meals and are healthy are more likely to learn in the classroom. The Board supports increased emphasis on nutrition as well as physical activity at all grade levels to enhance the well-being of our district's youth. Therefore, it is the policy of the Board to :

- 1. Provide students access to nutritious food;**
- 2. Provide opportunities for physical activity and developmentally appropriate exercise; and**
- 3. Provide accurate information related to these topics.**

It is the intent of the board of education that parents, students, child nutrition employees, teachers of physical education, school health professionals, and the general public participate in the development, implementation, and periodic review and updating of this policy. It is expected that the school district's Healthy and Fit Kids Advisory Committee will participate in the process and assist the referenced individuals in preparing written recommendations to the administration and the board to adopt as a part of the school district's local school wellness policy. Specific information regarding these recommendations and the wellness policy are as follows:

The plan must include measureable goals for nutrition promotion and education, physical activity, and other school-based activities that are designed to promote student wellness in a manner that the district determines is appropriate. In developing these goals, school must review and consider evidence based strategies and techniques.

Nutrition guidelines selected by the district for all foods available on each school campus during the school day with the objectives of promoting student health and reducing childhood obesity. This would include guidelines for food not sold at school but provided in classroom parties or school celebrations. The non-sold foods do not have to meet school meal requirements or competitive food guidelines.

The plan must include language that allows the marketing of only those foods and beverages that may be sold on the school campus during the school day that meet competitive food guidelines.

Assurances that guidelines for reimbursable school meals are not less restrictive than the regulations and guidance issued by the U. S. Department of Agriculture (USDA).

A plan for measuring how effectively the school wellness policy is being implemented, including designation of one or more persons at the district level or at each school with operational responsibility for ensuring that the school is meeting the policy.

Involvement of parents, students, representatives of the school food authority, the school board, school administrators, and the public in developing the wellness policy.

NUTRITIOUS MEALS

***Per USDA Regulations &210.10 and &220.8 school lunches and breakfasts will meet menu-planning system guidelines as required by USDA.**

***Per USDA Regulation &210.0, school lunches will provide 1/3 of the recommended dietary allowances (RDA) for calories, protein, calcium, iron, vitamin A, and vitamin C as required by USDA.**

***Per USDA Regulation &220.8, school breakfasts will provide 1/4 of the RDA for calories, protein, calcium, iron, vitamin A, and vitamin C as required by USDA.**

***Per USDA Regulations &210.10 and &220.8, the total calories from fat in school meals will be limited to 30 percent when averaged over one week.**

***Per USDA Regulations &210.10 and &220.8, the total calories from saturated fat in school meals will be less than 10 percent when averaged over one week.**

***Per USDA Regulations &210.10 and &220.8, school meals will meet the Dietary Guidelines for Americans.**

OTHER FOOD ITEMS SOLD ON SCHOOL CAMPUS

***Per USDA Regulation &210, Appendix B, foods of minimal nutritional value (FMNV) are prohibited from being sold or served during student meal services in the food service area where USDA reimbursable meals are served or eaten.**

***Per the Child Nutrition and WIC Reauthorization Act of 2004, beverage contracts will not restrict the sale of fluid milk products at any time during the school day or at any place on the school premises.**

***Per Oklahoma Senate Bill 265 (effective school year 2007-2008), students in elementary schools will not have access to FMNV except on special occasions.**

***Per Oklahoma Senate Bill 265 (effective school year 2007-2008), students in middle and junior high schools will not have access to FMNV except after school, at events which take place in the evening, and on special occasions.**

***Per Oklahoma Senate Bill 265 (effective school year 2007-2008), diet soda, and FMNV, will be available for sale at the junior high only in vending areas outside of the cafeteria.**

***Per Oklahoma Senate Bill 265 (effective school year 2007-2008), healthy food options will be provided at the high school and priced lower than FMNV in order to encourage students and staff to make healthier choices.**

NUTRITION EDUCATION

***Per USDA Regulations &210.12 and &227, nutrition education is offered in the school cafeteria as well as the classroom.**

***Per Oklahoma Senate Bill 1627, the Healthy and Fit School Advisory Committee at each school site will study and make recommendations regarding health education, nutrition, and health services.**

PHYSICAL ACTIVITY

***Per Oklahoma Senate Bill 1627, the Healthy and Fit School Advisory Committee at each school will study and make recommendations regarding physical education and physical activity.**

***Per Oklahoma Senate Bill 312 (effective school year 2006-2007), students in Grades K through 5 will participate in 60 minutes of physical activity each week.**

SCHOOL-BASED ACTIVITIES

***Per Oklahoma Senate Bill 1627, each school site will establish a Healthy and Fit School Advisory Committee that meets and makes recommendations to the school principal. The school principal shall give consideration to recommendations made by the Healthy and Fit School Advisory Committee.**

***Per the school district's Child Nutrition Programs Agreement, school meals may not be used as a reward or punishment.**

***Per USDA Regulations &210.12 and &227, students and parents will be involved in the NSLP. Parent and student involvement will include menu-planning suggestions, cafeteria enhancement, program promotion, and other related student-community support activities.**

CURRICULUM

The Berryhill Board of Education recognizes that healthy eating patterns are essential for students to achieve their academic potential, full physical and mental growth, and lifelong health and well being. To help ensure students possess the knowledge and skills necessary to make nutritious food choices for a lifetime, the superintendent shall prepare and implement a comprehensive district nutrition program consistent with state and federal requirements for districts sponsoring the National School Lunch Program and/or the School Breakfast Program. To implement the program, the superintendent shall adopt and implement a comprehensive curriculum on health, fitness, and nutrition that will provide opportunities for developmentally appropriate instruction for grades K-12. The input of staff, students, parents, and public health professionals in the development of the curriculum will be encouraged.

Nutrition, health, and fitness topics shall be integrated within the sequential comprehensive health education curriculum taught at every grade level, K-12, and coordinated with the district's nutrition and food services operation.

The district shall take a proactive effort to encourage students to make nutritious food choices. The superintendent shall ensure that:

- 1. A variety of healthy food choices are available whenever food is sold or served on district property or at district-sponsored events;**
- 2. Schools shall regulate the sale or serving of foods or snacks high in fat, sodium, or added sugars; and**
- 3. Nutritious meals served by the school nutrition and food services operation complies with state and federal law.**

CHILD NUTRITION PROGRAM

The Berryhill Public Schools will operate a lunch program that will include lunch, and may include breakfast, through participation in the Child Nutrition Programs. The superintendent, in conjunction with the food service supervisor and with the approval of the Board of Education, will establish post meal prices.

As required for participation in the Child Nutrition Programs, the Board prescribes that:

School lunch is to be made available to all students.

Free and reduced price lunches are to be made available for students who meet federal income guidelines.

In the operation of the Child Nutrition Programs, no child will be discriminated against because of race, sex, color, national origin, age, or disability. Discrimination complaints under these programs should be filed with the State Department of Education Child Nutrition Programs, 2500 North Lincoln Blvd., Oklahoma City, Oklahoma 73105-4599.

The district shall inform the parents of the eligibility standards for free or reduced price meals. Reasonable efforts shall be made to protect the identity of students receiving such meals. A parent has the right to appeal to the superintendent any decision with respect to his/her application for free or reduced price food services.

The district's child nutrition program shall reflect the board's commitment to providing adequate time for instruction to promote healthy eating through nutrition education, serving healthy and appealing foods at district schools, developing food-use guidelines for staff, and establishing liaisons with nutrition service providers, as appropriate. Nutrition education topics shall be integrated within the sequential, comprehensive health education programs taught at every grade level, pre-kindergarten through grade 12, and coordinated with the district's nutrition and food services operation.

It is the intent of the board of Education that district schools take a proactive effort to encourage students to make nutritious food choices. Meals served in school before the end of the last lunch period shall conform to the U.S. Dietary Guidelines for Americans. Food and beverages sold or served on district grounds or at district-sponsored events shall meet requirements for nutritional standards and/or other guidelines as may be recommended by the district and school health and nutrition committees. The superintendent shall ensure that nutritious foods are available as an affordable option whenever food is sold or served on district property or at district-sponsored events.

The superintendent is directed to prepare rules and regulations to implement and support this policy, including such provisions as may be necessary to address all food and beverages sold and/or served to students at school (i.e., competitive foods, snacks, and beverages sold from vending machines, school stores, and fund raising activities and refreshments that are made available at school parties, celebrations, and meetings), including provisions for staff development, family and community involvement, and program evaluation. The board of education designates the superintendent as the school

official who shall be responsible for oversight of this policy to ensure compliance for the school district.

The content of this policy and any updates are to be provided to the public on an annual basis. The district may do this electronically or through the media.

**CHILD NUTRITION PROGRAMS
(REGULATION)**

In accordance with the policy of the Board of Education, the following regulation shall govern the comprehensive nutrition program in this school district.

SCHOOL CAFETERIAS

- 1. Any student may eat in the school cafeteria or other designated place.**
- 2. Students may bring or otherwise provide their own lunch. Milk or other beverages may be purchased in the dining hall, if desired. These students may eat their lunch in the school cafeteria or a designated area.**
- 3. Meal prices will be established by the superintendent and food service supervisor, with the approval of the Board of Education, at the beginning of each year.**
- 4. Meal prices will be conspicuously posted in each cafeteria.**
- 5. A guest must be cleared through the building principal or his/her designee by his/her host to be eligible to eat in the cafeteria.**
- 6. Use of dining room facilities by nondistrict organizations or individuals must have approval of the superintendent or his/her designee.**
- 7. The food service supervisor will develop in-service training programs, approved by the superintendent, for the food service staff.**
- 8. Under federal law, a school that operates on a commodity program is prohibited from serving free meals to any adult, including employees of the district.**
- 9. Qualifications for free and reduced-price lunches will vary annually in accordance with the annual eligibility schedule.**

DEFINITIONS

- 1. Competitive foods means any food or drink sold in competition with the National School Lunch Program and/or School Breakfast Program 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 means:**
 - A. In the case of artificially sweetened foods, a food that 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 that provides 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:

Carbonated soft drinks

Chewing gum

Water ices

Certain candies made predominately from sweeteners such as hard candy, licorice, jellybeans, gumdrops, marshmallows, fondant, cotton candy, and candy-coated popcorn.

- 5. Food service area means any area on school premises where child nutrition program meals are both served and eaten, as well as any areas in which such 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; and**
- 3. How to assess one's personal eating habits, set goals for improvement, and achieve those goals.**

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. **Link with nutrition service providers (e.g., qualified public health and nutrition professionals) are established to provide screening, referral, and counseling for nutritional problems; inform families about supplemental nutritional services available in the community (e.g., food stamps, local food pantries, summer food services program, child and adult care food program); and implement nutrition education and promotion activities for school staff, board members, and parents.**

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 encourages all students to participate in the school's child nutrition program meal opportunities.**
2. **The school notifies families of need-based programs for free or reduced-price meals and encourages eligible families to apply.**
3. **The school's child nutrition program maintains the confidentiality of students and families applying for or receiving free or reduced-price meals (or free milk) in accordance with the National School Lunch Act.**
4. **The school's child nutrition program operates to meet nutrition standards in accordance with the Healthy Meals for Healthy Americans Act of 1994, as amended, and with applicable state laws and regulations.**
5. **The school sells or serves varied and nutritious food choices consistent with the applicable federal government Dietary Guidelines for Americans.**
6. **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.**
7. **Procedures are in place for providing to families, on request, information about the ingredients and nutritional value of the foods served.**
8. **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(s) to be omitted and the food or choice of foods that must be substituted.**
9. **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.**
10. **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. Students have a relaxed environment;**
- D. Noise is not allowed to become excessive;**
- E. Rules for safe behavior are consistently enforced;**
- F. Tables and floors are cleaned between eating periods;**
- G. The physical structure of the eating area is in good repair;**
- H. Appropriate supervision is provided.**

FOODS OF MINIMAL NUTRITIONAL VALUE AND COMPETITIVE FOOD SALES

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

Accordingly the district will offer choices in vending machines from the following nutritional food items:

- 1. Canned fruits;**
- 2. Fresh fruit (e.g., apples and oranges);**
- 3. Fresh vegetables (e.g., carrots)**
- 4. Fruit juice and vegetable juice (at least 50% full strength), and bottled water (within established district guidelines);**
- 5. Low-fat crackers and cookies, such as fig bars and ginger snaps;**
- 6. pretzels;**
- 7. Bread products (e.g., bread sticks, rolls, bagels, and pita bread);**
- 8. Ready-to-eat, low-sugar cereals (e.g., granola bars made with unsaturated fat);**
- 9. Low-fat (one percent) or skim milk;**
- 10. low-fat or nonfat yogurt;**
- 11. Snack mixes of cereal and dried fruit with a small amount of nuts and seeds;**
- 12. Raisins and other dried fruit;**
- 13. Low-fat crackers.**

(NOTE: The district may modify the list as necessary.)

OTHER FOODS OFFERED OR SOLD

The district recognizes that federal government standards requiring schools to provide child nutrition program meals consistent with applicable Dietary Guidelines for Americans do not apply to competitive foods sold or served outside the food service areas as defined in this regulation.

STAFF DEVELOPMENT

Ongoing in-service and professional development training opportunities for staff, in the area of food nutrition, will be encouraged.

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. Families are invited to attend exhibitions of student nutrition projects or health fairs;**
- 4. Nutrition education workshops and screening services are offered;**
- 5. Nutrition education homework that students can do with their families is assigned (e.g., reading and interpreting food labels, reading nutrition-related newsletters, preparing healthy recipes, etc.); and**
- 6. School staff are 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 to implement program changes as necessary to increase its effectiveness, the building principal is responsible for ensuring:

- 1. Board policy and this 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; and**
- 5. Families and community organizations are involved, to the extent practicable, in nutrition education.**
- 6. Each school site will review this policy at least once each year. It is recommended that this review be conducted prior to the start of each school year. Additionally, the policy must be reviewed anytime changes are recommended by the Child Nutrition Program from the State Department of Education.**