



SCHOOL NUTRITION PROGRAMS

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Current Programs

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- **National School Lunch Program (NSLP)**
 - **After School Snack Program**
 - **Seamless Summer Feeding Option**
- **School Breakfast Program (SBP)**
- **Special Milk Program**
- **Donated Foods Program**
- **Fresh Fruit and Vegetable Program**



Child Nutrition Reauthorization

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- **Healthy, Hunger-Free Kids Act of 2010 (HHFKA) was enacted by the President on December 13, 2010**
- **Child Nutrition Reauthorization 2015**



Topics of Discussion

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- Meal Pattern
- Smart Snacks
- Professional Standards
- Community Eligibility Provision (CEP)
- Farm to School
- Paid Lunch Equity
- Charge policies
- On-site monitoring
- Any thing you want to talk about



Meal Pattern: Lunch

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Food Based:

- ▣ Meat/meat alternative
 - ▣ Fruit
 - ▣ Vegetable  *Now 2 separate components*
 - ▣ Grains
 - ▣ Milk
-
- ▣ Daily and weekly requirements
 - ▣ Also calorie, saturated fat, trans fat and sodium standards



Meat/Meat Alternate Component

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Grades	K-5	6-8	9-12
Daily Minimums	<i>1 oz</i>	<i>1 oz</i>	<i>2 oz</i>
Weekly Minimums	<i>8 oz</i>	<i>9 oz</i>	<i>10 oz</i>



Fruit Component

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Grades	K-5	6-8	9-12
Daily Minimums	<i>½ cup</i>	<i>½ cup</i>	<i>1 cup</i>
Weekly Minimums	<i>2 ½ cups</i>	<i>2 ½ cups</i>	<i>5 cups</i>



Vegetable Component

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Grades	K-5	6-8	9-12
Daily Minimums	$\frac{3}{4}$ cup	$\frac{3}{4}$ cup	1 cup
Weekly Minimums	$3 \frac{3}{4}$ cups	$3 \frac{3}{4}$ cups	5 cups



Vegetable Component

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Subgroups	K-5	6-8	9-12
Dark Green	<i>½ cup</i>	<i>½ cup</i>	<i>½ cup</i>
Red/ Orange	<i>¾ cup</i>	<i>¾ cup</i>	<i>1 ¼ cup</i>
Beans, Peas	<i>½ cup</i>	<i>½ cup</i>	<i>½ cup</i>
Starchy	<i>½ cup</i>	<i>½ cup</i>	<i>½ cup</i>
Other	<i>½ cup</i>	<i>½ cup</i>	<i>¾ cup</i>
Add. Veggies (not a subgroup)	<i>1 cup</i>	<i>1 cup</i>	<i>1 ½ cup</i>
Total	3 ¾ cups	3 ¾ cups	5 cups



The Garden Patch



Elem
School



Middle
School

Grains Component

12

Grades	K-5	6-8	9-12
Daily Minimums	<i>1 oz</i>	<i>1 oz</i>	<i>2 oz</i>
Weekly Minimums	<i>8 oz</i>	<i>8 oz</i>	<i>10 oz</i>

All grains must be whole grain-rich



Fluid Milk Component

13

Grades	K-5	6-8	9-12
Daily	<i>1 cup</i>	<i>1 cup</i>	<i>1 cup</i>
Weekly	<i>5 cups</i>	<i>5 cups</i>	<i>5 cups</i>

Lowfat (1% or less) – unflavored
Fat-Free – unflavored or flavored



Meal Pattern: Breakfast

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- **Must offer 3 components**
 - **Grains**
 - **Fruit/Vegetable/Juice (1 cup)**
 - **Milk**



Offer Versus Serve (OvS)

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Students *must* take a minimum of one half-cup of fruit or vegetable at breakfast and lunch.



Sodium Standards

Sodium Limits and Timeline

Target 1: SY 2014-15

Lunch

- ≤1230mg (K-5)
- ≤1360mg (6-8)
- ≤1420mg (9-12)

Breakfast

- ≤540mg (K-5)
- ≤600mg (6-8)
- ≤640mg (9-12)

Target 2: SY 2017-18

Lunch

- ≤935mg (K-5)
- ≤1035mg (6-8)
- ≤1080mg (9-12)

Breakfast

- ≤485mg (K-5)
- ≤535mg (6-8)
- ≤570mg (9-12)

Final target: SY 2022-23

Lunch

- ≤640mg (K-5)
- ≤710mg (6-8)
- ≤740mg (9-12)

Breakfast

- ≤430mg (K-5)
- ≤470mg (6-8)
- ≤500mg (9-12)



Smart Snacks

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- **USDA has new authority to establish nutrition standards for all foods and beverages sold outside of the NSLP and SBP.**



Nutrition Standards

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- **Shall apply to all foods and beverages sold to students:**
 - **Outside of school meal programs**
 - **On the school campus**
 - **At any time during the school day (the period from the midnight before, to 30 minutes after the end of the official school day)**



School Campus

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- **All areas of the property under the jurisdiction of the school that are accessible to students during the school day:**
 - Includes school stores, snack bars, vending machines, a la carte in cafeteria
 - Does not include areas exclusively used by faculty and staff, such as teacher's lounges



Sale of Food

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- All food sold to students on the campus during the school day is subject to the Smart Snack standards
- Standards do not apply to food given to students



Foods Brought From Home

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- USDA does not regulate foods brought from home. (The rule only affects foods that are sold on the school campus to students during the school day.)



Fundraisers

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- All foods that meet the regulatory standards may be sold at fundraisers on the school campus during school hours.
- States allowed to set a set number of exempt fundraisers.



Fundraiser Exemptions in Missouri

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- A maximum of 5 fundraisers, per school building, per school year will be allowed
- A single exempt fundraiser will have a duration of one day
- Locally may implement more restrictive standards



Standards for Foods

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- Apply to all grade levels
- Include General Standards and Specific Nutrient Standards



Standards for Food

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Must meet one of the following General Standards:

- 1) Be a whole grain rich product
- 2) Have as the first ingredient a fruit, vegetable, dairy product or protein food (meat, beans, poultry, etc.)
- 3) Be a “combination food” with at least $\frac{1}{4}$ cup fruit and/or vegetable
- 4) Contain 10% of the Daily Value of one nutrient of public health concern (only through June 30, 2016)
Calcium, potassium, vitamin D, or dietary fiber



Specific Nutrient Standards for Food

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- ❑ Total Fat
- ❑ Saturated Fat
- ❑ Trans Fat
- ❑ Sodium
- ❑ Calories
- ❑ Total Sugar



NSLP/SBP Entrée Exemption

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- Exemptions for entrée items only
- Entrée exemption for the day of service and the school day after
- Side dishes sold as competitive food must meet all standards



Standards for Beverages

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- Vary by grade level
- Specific types of beverages allowed
- Container size



Beverages for All

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- **Water – no size limit**
- **Non-fat milk and unflavored low-fat milk (8 oz elementary; 12 oz middle/high)**
- **Juice (8 oz elementary; 12 oz middle/high)**



Other Beverages – High School

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- **Calorie-free beverages (20 fluid oz max)**
 - **Flavored water, with or without carbonation**
 - **Other beverages, with or without carbonation**
 - **Less than 5 calories per 8 fluid ounces, or up to 10 calories per 20 fluid ounces**

- **Lower-calorie beverages (12 fluid oz max)**
 - **With or without carbonation**
 - **Up to 60 calories per 12 fluid ounces**
 - **Up to 40 calories per 8 fluid ounces**



Caffeine

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Elementary and Middle School

- Foods and beverages must be **caffeine-free**, with the exception of trace amounts of naturally-occurring caffeine substances

High School

- No caffeine restrictions



Smart Snacks Product Calculator

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 SMART SNACKS
PRODUCT CALCULATOR






Product Information

Take the guess work out of your day! Our Smart Snacks Product Calculator will help you determine if your product meets the USDA Smart Snacks in School nutrition standards*. Answer the following series of questions to see whether your product is compliant. Then save and print for your records!

*Results from this calculator have been determined by the U.S. Department of Agriculture to be accurate in assessing product compliance with the Federal requirements for Smart Snacks in Schools.

NOTE: Please enter information for the product as SOLD (both amount actually portioned, as well as how it is eaten, such as a beef patty on a bun with all of the accompaniments as opposed to just the beef patty).

My Product is a ...

- a) Snack 
- b) Side 
- c) Entree 
- d) Beverage

START OVER

NEXT STEP



Water

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- Free potable water must be available in meal service areas during meal service



Professional Standards

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- To ensure that school nutrition professionals that manage and operate the NSLP and SBP have adequate knowledge and training to meet Program requirements.
- To improve the quality of school meals, reduce errors, and enhance Program integrity.
- Effective July 1, 2015



New Hiring Standards

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- All School Nutrition Program Directors hired on or after July 1, 2015, must meet the new education requirements.



Illustration by Chris Gash



Hiring Standards by SFA size

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□ 2,499 or less

- Bachelor's degree, or equivalent educational experience, with academic major in specific areas;* OR
- Bachelor's degree in any academic major, and State-recognized certificate for school nutrition directors; OR
- Associate's degree, or equivalent educational experience, with academic major in specific areas,* and at least one year of relevant school nutrition programs experience; OR
- High school diploma (or GED) and three years of relevant experience in school nutrition programs.
 - ❖ For LEAs with 500 students or less, the State Agency will allow for hiring of a school nutrition program director with a high school diploma (or GED) and less than 3 years of experience.



Hiring Standards by SFA size

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- 2,500-9,999
 - Bachelor's degree, or equivalent educational experience, with academic major in specific areas;* OR
 - Bachelor's degree in any academic major and a State-recognized certificate for school nutrition directors; OR
 - Bachelor's degree in any academic major and at least two years of relevant school nutrition programs experience; OR
 - Associate's degree, or equivalent educational experience, with academic major in specific areas,* and at least 2 years of relevant school nutrition programs experience.



Hiring Standards by SFA size

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- 10,000 or more
 - Bachelor's degree, or equivalent educational experience, with academic major in specific areas;* OR
 - Bachelor's degree in any academic major, and a State-recognized certificate for school nutrition directors; OR
 - Bachelor's degree in any academic major and at least five years of experience in management of school nutrition programs.



Training Requirements

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School Nutrition Program	2015-16	2016-17
Directors	8 hours	12 hours
Managers	6 hours	10 hours
Staff (more than 20 hrs/wk)	4 hours	6 hours
Part-Time Staff* (less than 20 hrs/wk)	4 hours	4 hours

annual training hours.



Keeping Track

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- The LEA must be able to provide, during administrative review, sufficient records of proof that all School Nutrition Program staff are completing their required training hours.



Community Eligibility Provision (CEP)

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- LEAs or schools electing CEP must offer free lunches and breakfast to all enrolled students
- No collection of free and reduced price application
- Meal costs in excess of the total Federal reimbursement must be covered by non-Federal sources



CEP – eligibility criteria

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- LEA or school must have an identified student percentage of at least 40% as of April 1st of the school year prior to implementation



Definition: Identified Student

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- Students certified for free meals without an application (not subject to verification)
- Includes students directly certified through SNAP, TANF, FDPIR, and homeless on the liaison list, income-eligible Head Start, pre-K Even Start, migrant, runaways, non-applicants approved by local officials, and foster children certified through means other than an application.



Identified Student Percentage

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of Identified Students

$$\frac{\text{Total \# of enrolled students with access to NSLP/SBP}}{\text{Total \# of enrolled students with access to NSLP/SBP}} \times 100 = \text{Identified Student \%}$$

Identified Student % is multiplied by a factor of 1.6 to determine the % of meals reimbursed in the free category. The remainder % of total meals is reimbursed at the paid rate.



CEP Calculation Example

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- $50 \text{ identified students} \div 100 \text{ enrolled students} = 50\%$ (identified student percentage)
- $50\% \times 1.6 = 80\%$ (free claiming percentage)
- $100\% - 80\% = 20\%$ (paid claiming percentage)

If served 1500 meals in one month

$1500 \times 80\% = 1200$ free meals

$1500 \times 20\% = 300$ paid meals



Claiming meals at 100% Free

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Identified Student percentage = 62.5%

$$(62.5 \times 1.6 = 100\%)$$



Reimbursement Rates

National School Lunch Program

	Less than 60%	60% or More	Less than 60% + 6 Cents	60% or More + 6 Cents
Paid	\$.29	\$.31	\$.35	\$.37
Reduced Price	\$2.67	\$2.69	\$2.73	\$2.75
Free	\$3.07	\$3.09	\$3.13	\$3.15

School Breakfast Program

	Non-Severe Need	Severe Need
Paid	\$.29	\$.29
Reduced Price	\$1.36	\$1.69
Free	\$1.66	\$1.99



Benefits of Implementing CEP

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- Serve free lunches and breakfasts to all students
- Reduced paper work for households and school food service because no household applications are collected and processed
- No Verification of applications
- Reduced chance of overt identification and stigma



Farm to School

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Paid Lunch Equity

- To ensure that sufficient funds are provided to the food service account for paid lunches



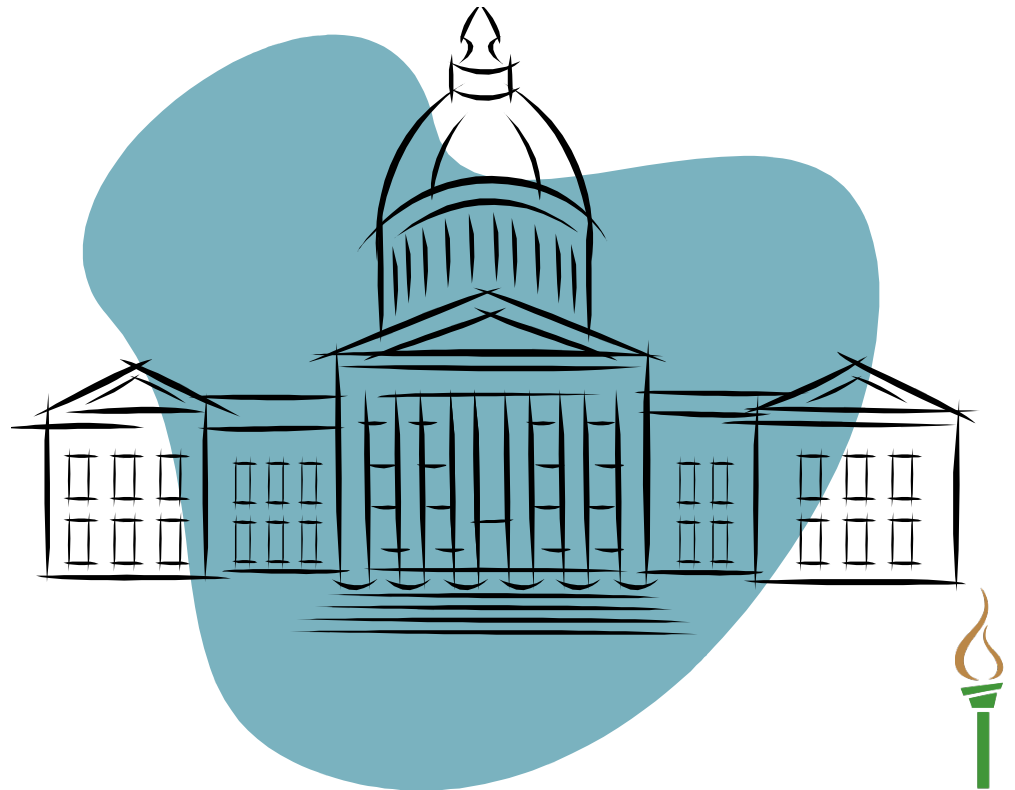
Paid Lunch Equity Tool

- Compare the average price for paid lunches to the difference between free and paid lunches.
- Federal reimbursement for free (3.15) and paid (\$0.37) meals



Paid Lunch Equity Tool

- If, on a weighted average, charge less than \$2.78 for paid lunches during SY 2015-2016 must make adjustment for SY 2016-17.



Charge Policies

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□ Local Decision



Monitoring

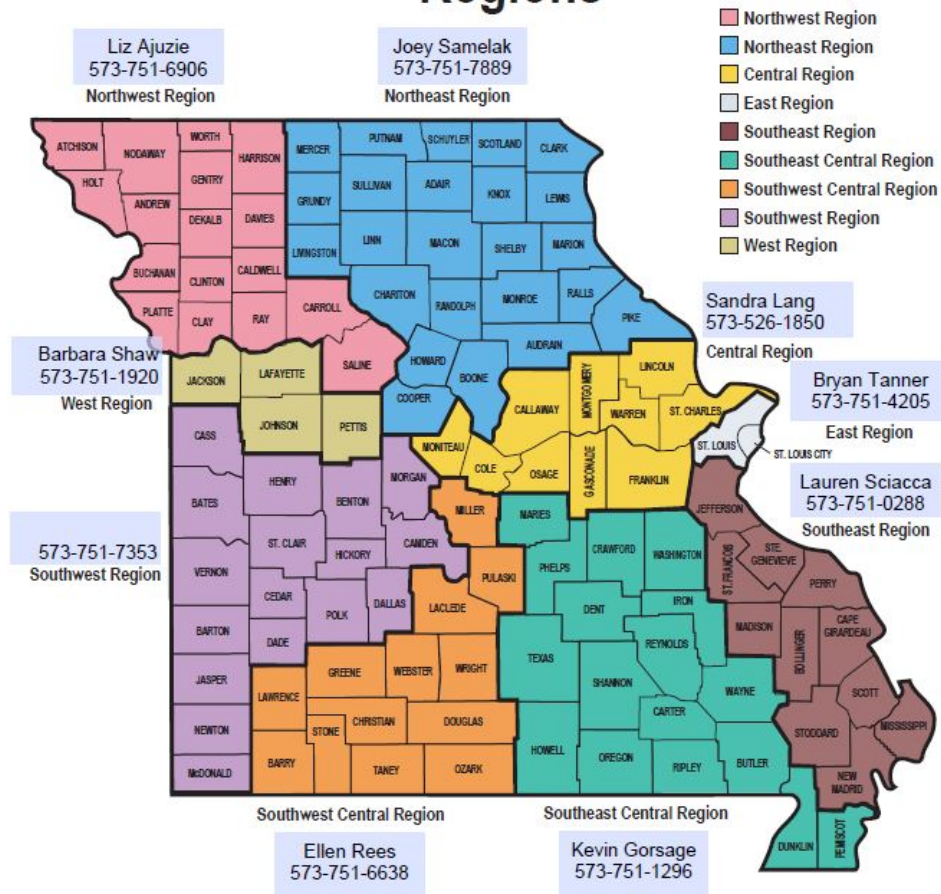
54

- On-site compliance monitoring
- 3 year cycle



Nutrition Program Specialists

Missouri Food & Nutrition Services Regions





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**Questions or anything else
you would like to talk about?**



Contact Us

www.dese.mo.gov/financial-admin-services/food-nutrition-services

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