Denton ISD USDA Programs by Campus

	Breakfast	Lunch	Snack	Supper	CEP	CACFP	FR/RD %
School	X	X					
Adkins ES	X	X					12.43
Alexander ES	X	X	X	X	X		64.90
Ann Windle	X	X			X		85.15
Bell ES	X	X	X	X			60.76
Blanton ES	X	X					7.09
Borman ES	X	X	X	X	X		48.01
Braswell HS	X	X					47.97
Calhoun MS	X	X	X	X			59.57
Cheek MS	X	X					44.20
Cross Oaks	X	X	X				57.74
Crownover MS	X	X					32.24
Davis	X	X			X		77.46
Denton HS	X	X					50.36
EP Rayzor ES	X	X					20.70
Evers Park ES	X	X	X	X	X		59.95
Fred Moore HS	X	X					66.13
Guyer HS	X	X					23.65
Harpool MS	X	X					21.71
Hawk ES	X	X					18.32
Hill ES	X	X					33.09
Hodge ES	X	X	X	X	X		64.36
Houston ES	X	X	X				44.82
Martinez ES	X	X	X				59.69
McMath MS	X	X					56.97
McNair ES	X	X	X				51.82
Myers MS	X	X					62.67
Navo MS	X	X					56.22
Nelson ES	X	X					49.15
Newton Rayzor ES	X	X	X				49.09
Pecan Creek ES	X	X	X				49.78
Providence ES	X	X					66.51
Reeves ES	X	X					61.40
Rivera ES	X	X	X	X	X		72.15
Rodriguez MS	X	X	X	X			55.66
Ryan HS	X	X					55.22
Sandbrock ES	X	X					27.70
Savannah ES	X	X					45.48
Shultz ES	X	X	X				45.71
Stephens ES	X	X	X		X		51.11
Strickland MS	X	X	X	X			60.36
Union Park ES	X	X	X				22.93
WS Ryan ES	X	X					44.11
FMDNS						X	

Child Nutrition

MISSION

Promoting lifelong healthy eating habits by providing nutritionally balanced meals to empower our students to achieve academic success.

VISION

To nourish and empower every student to thrive academically and personally by providing nutritious meals in a welcoming environment.

VALUES

Health and Wellness
We prioritize the physical and mental well-being of every student by promoting nutritious eating habits that support growth, development, and learning in the classroom.

Equity and Access
We are committed to ensuring that all students, regardless of background or circumstance, have consistent access to nutritious, high-quality meals.

Academic Empowerment
We believe proper nutrition is essential to learning and achievement, and we support students in reaching their full academic potential through healthy meals.

Integrity and Accountability
We uphold high standards in food quality, safety, and program delivery, and we take responsibility for the health outcomes we influence.

Compliance
We strive to adhere to all federal, state, and local regulations governing menus, purchases, meal benefit eligibility, and food safety.

Collaboration
We work together with families, educators, and communities to create a culture that values and supports student health and academic success.

Innovation
We continuously seek new, evidence-based ways to improve nutrition services and promote better health outcomes for students.

Staff Engagement
We continuously strive to create a supportive and inclusive environment where every team member feels valued, appreciated, and empowered to contribute to our shared success.

Milestones

1932	Stockpiled agricultural surpluses (commodities) are supplied to some public schools.
1946	President Harry Truman signs the National School Lunch Act, which establishes the National School Lunch Program (NSLP).
1946	The Food Service Directors Conference and the National School Cafeteria Association voted to merge, becoming the School Food Service Association.
1947	The first annual convention is held in Dallas. Attendance at the convention is 478, with 39 exhibitors.
1949	This year saw the development of the Association's first membership publication: School Meals. The newsletter (and later magazine) was one of the key member benefits during the 1950s—and remains so to this day.
1951	State associations are encouraged to affiliate under the national umbrella of the American School Food Service Association.
1955	The Association establishes its first national headquarters in Denver, CO
1962	A joint resolution in Congress establishes an annual National School Lunch Week.
1964	The School Food Service Foundation (now the School Nutrition Foundation) is established as a non-profit entity focusing on research and education.
1966	The Child Nutrition Act of 1966 creates a 2-year breakfast pilot, establishes foodservice equipment assistance and increases funds to feed needy children.
1969	The White House Conference on Food, Nutrition and Health leads to the expansion of child nutrition programs and the free and reduced-price school lunch program.

Milestones

1973	The first Legislative Action Conference is held to bring state leaders more directly into the lobbying process.
1975	Congress permanently authorizes the School Breakfast Program.
1989	The Association launches National School Breakfast Week to raise awareness of the importance of school breakfast.
1990	The organization moves from Denver to Alexandria, VA
1993	The Association works with the National Food Service Management Institute to develop nutrition integrity standards. These are used in the 1994 development of Keys to Excellence: Standards of Practice for Nutrition Integrity, a self-assessment tool designed to assist operators in improving their programs.
1995	The Association leads successful fight against Congressional proposal for elimination of federal child nutrition programs in favor of block grants to states.
1996	The Association celebrates its 50th Anniversary.
1998	The Association launches the professional credentialing program. The designation is updated to School Nutrition Specialist (SNS) in 2004.
2004	The American School Food Service Association makes a "healthy change," approving a new name: The School Nutrition Association.
2004	The Child Nutrition and WIC Reauthorization Act of 2004 mandates local school wellness policies involving communities in establishing healthy school environments.
2009	The organization relocates to new offices in National Harbor, MD.
2011	The Community Eligibility Provision pilot allows high-poverty schools to offer free breakfast and lunch to all students without collecting applications. CEP becomes available nationwide in 2014.

Milestones

2014	Smart Snacks in School nutrition standards are implemented, establishing nutrition standards for foods sold a la carte or in vending machines and snack bars.
2015	Professional Standards for school nutrition professionals take effect, mandating annual training and hiring standards.
2017	The National School Lunch Program is the largest federal child nutrition program and the second-largest single source of federal funding for elementary and secondary schools.
2018	The organization moves back to VA to new headquarters located in the Shirlington neighborhood of Arlington.
2020	School meals programs across the country pivot to establish curb side and grab and go feedings in a matter of days as schools close due to the COVID-19 pandemic. The Association's advocacy arm mobilizes to secure needed federal waivers for emergency feeding operations and the annual national conference is cancelled for the first time in the history of the Association.



Thanks to the dedication of school nutrition professionals, each school day nearly 30 million students enjoy a nutritious school lunch and more than 14 million benefit from school breakfast.

Glossary of Acronyms

ACRONYM	DESCRIPTION
AR	Administrative Review
ARM	Administrative Reference Manual
CAD	Corrective Action Document
CE	Contracting Entity
CEP	Community Eligibility Provision
CFR	Code of Federal Regulations (eCFR- electronic CFR)
CN	Child Nutrition
CND	Child Nutrition Director
CNP	Child Nutrition Program
ENCR	Excess Net Cash Resources
ESC	Education Service Center
FIFO	First In-First Out (Inventory Method)
FSMC	Food Service Management Company

FNS	Food and Nutrition Services
FTE	Full-Time Equivalent
FY	Fiscal Year
HACCP	Hazard Analysis Critical Control Point
HHFKA	Healthy Hunger Free Kids Act of 2010
HIPAA	Health Insurance Portability and Accountability Act
IDC	Indirect Costs
IFB	Invitation for Bid
MEQ	Meal Equivalents
MPLH	Meal Per Labor Hour
O/S	Operating System
NSLP	National School Lunch Program
PLE	Paid Lunch Equity
PR	Procurement Review
RFP	Request For Proposal
RY	Review Year

RM	Resource Management
RMCR	Resource Management Comprehensive Review
RMS	Resource Management Summary
SA	State Agency
SBR	School Breakfast Program
SFA	School Food Authority
SNA	School Nutrition Association
TDA	Texas Department of Agriculture
TEA	Texas Education Agency
USDA	United States Department of Agriculture

USDA United States Department of Agriculture

FOOD AND NUTRITION SERVICE

National School Lunch Program

What Is the National School Lunch Program?

The National School Lunch Program (NSLP) provides nutritionally balanced, low-cost or no-cost lunches to children each school day in public and nonprofit private schools and residential child care institutions (RCCIs). The NSLP was established under the Richard B. Russell National School Lunch Act, signed into law in 1946.

Who Administers NSLP?

The U.S. Department of Agriculture's (USDA) Food and Nutrition Service (FNS) administers the Program at the Federal level. At the State level, NSLP is administered by State agencies, which operate NSLP through agreements with school food authorities.

How Does NSLP Work?

The NSLP is operated by public or nonprofit private schools at the high school level or below. Public or nonprofit RCCIs may also participate in NSLP, and charter schools may participate as public schools. Participating schools receive cash subsidies as well as nutritious, 100 percent domestic foods known as USDA Foods for each reimbursable meal they serve. In exchange, schools and institutions must serve lunches that meet the Federal meal pattern requirements and offer them at a free or reduced price to all eligible children. School food authorities can also be reimbursed through NSLP for snacks served to children who participate in an approved afterschool program.

How Can Children Participate in Free or Reduced-Price School Lunch?

Children may be determined "categorically eligible" for free meals through participation in certain Federal assistance programs, such as the Supplemental Nutrition Assistance Program, or based on their status as a homeless, migrant, runaway, or foster child. Children enrolled in a federally funded Head Start Program or a comparable State-funded pre-kindergarten program are also categorically eligible for free meals.

Children can also qualify for free or reduced-price school meals based on their household income and family size. Children from families with incomes at or below 130 percent of the Federal poverty level are eligible for free meals. Those from families with incomes between 130 and 185 percent of the Federal poverty level are eligible for reduced-price meals. Schools may not charge children more than 40 cents for a reduced-price lunch. To see the current Income Eligibility Guidelines, please visit: https://www.fns.usda.gov/cn/income-eligibility-guidelines.

Where Can I Go To Learn More About NSLP?

For more information, please contact the State agency responsible for administering NSLP in your State: https://www.fns.usda.gov/contacts.

Whom at FNS Can I Contact To Discuss NSLP?

Please contact the FNS Division of External and Governmental Affairs at fnsgovaffairs@usda.gov.

Key National School Lunch Program Data	FY 2015	FY 2016	FY 2017	FY 2018	FY 2019 (estimate)
Average participation (in millions)	30.5	30.4	30.0	29.6	29.6
Lunches served (in millions)	5,005.4	5,052.9	4,891.5	4,865.7	4,866.4

FY = Fiscal Year

January 2021, FNS-801
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Meal Pattern Chart - Nutrition Standards for **National School Lunch Program**

Minimum Amount of Each Food Component Per Week (Minimum Offering Per Day)

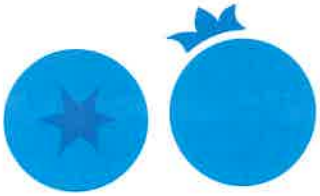
Pre-Kindergarten (Pre-K) Daily		
Meal Pattern Components	**Age 1–2**	**Age 3–5**
Milk: Unflavored Age 1–2, whole milk Age 3–5, 1 percent low fat or fat free	(½) cup	(¾) cup
Fruits	(¼) cup	(¼) cup
Vegetables	(⅛) cup	(¼) cup
Grains: Whole Grain-Rich or Enriched		
Bread product (e.g., biscuit, roll, or muffin)	(0.5) oz eq	
Cooked breakfast cereal, cereal grain, and/or pasta	(0.5) oz eq	
Meat/Meat Alternates		
Lean meat, poultry, or fish	(1.0) oz eq	(1.5) oz eq
Tofu, soy product, or alternate protein products	(1.0) oz eq	(1.5) oz eq
Cheese	(1.0) oz eq	(1.5) oz eq
Large egg	(1.0) oz eq	(1.5) oz eq
Cooked dry beans or peas	(0.5) oz eq	(0.75) oz eq
Peanut butter, soy nut butter, or other nut or seed butter	(1.1) oz eq	(1.7) oz eq
Yogurt, plain or flavored, unsweetened or sweetened	(4.0) oz eq	(6.0) oz eq
Peanuts, soy nuts, tree nuts, or seeds	(0.5) oz eq	(0.75) oz eq

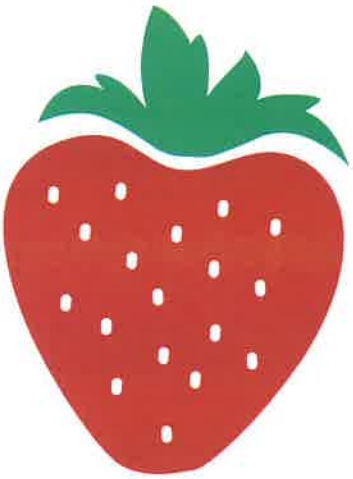
School Age Daily and Weekly				
Meal Pattern Components	**Grades K–5**	**Grades 6–8**	**Grades K–8**	**Grades 9–12**
Milk[1] Unflavored or flavored fat free or unflavored 1 percent low fat	5 (1) cups	5 (1) cups	5 (1) cups	5 (1) cups
Fruits	2½ (½) cups	2½ (½) cups	2½ (½) cups	5 (1) cups
Vegetables	3¾ (¾) cups	3¾ (¾) cups	3¾ (¾) cups	5 (1) cups
Dark Greens	½ cup	½ cup	½ cup	½ cup
Red/Orange	¾ cup	¾ cup	¾ cup	1¼ cups
Beans/Peas (Legumes)	½ cup	½ cup	½ cup	½ cup
Starchy	½ cup	½ cup	½ cup	½ cup
Other	½ cup	½ cup	½ cup	¾ cup
Additional Vegetable	1 cup	1 cup	1 cup	1½ cups
Grains: Whole Grain-Rich	8.0–9.0 (1.0) oz eq	8.0–10.0 (1.0) oz eq	8.0–9.0 (1.0) oz eq	10.0–12.0 (2.0) oz eq
Meat/Meat Alternates	8–10 (1) oz eq	9–10 (1) oz eq	9–10 (1) oz eq	10–12 (2) oz eq
Nutrient Specifications: Daily Amount Based on Average 5-Day Week				
Min.–Max. Calories(kcal)	550–650	600–700	600–650	750–850
Saturated Fat % of total calories	< 10	< 10	< 10	< 10
Sodium Target (mg)	T2 ≤ 935 mg	T2 ≤ 1035 mg	T2 ≤ 935 mg	T2 ≤ 1080 mg
Trans Fat	Product nutrition label/manufacturer specification must indicate 0 grams of trans fat per serving.			

[1] For K–12, one choice of milk must be unflavored at each meal service.

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THE SCHOOL BREAKFAST PROGRAM





1. What is the School Breakfast Program?

The School Breakfast Program (SBP) is a federally assisted meal program operating in public and non-profit private schools and residential child care institutions. The SBP started in 1966 as a pilot project, and was made a permanent entitlement program by Congress in 1975.

Participation in the SBP has slowly but steadily grown over the years: 1970: 0.5 million children; 1980: 3.6 million children; 1990: 4.0 million children; 2000: 7.5 million children; 2010: 11.67 million children; and 2016: 14.57 million children.

2. Who administers the SBP?

The Food and Nutrition Service (FNS) of the United States Department of Agriculture (USDA) administers the Program at the Federal level. At the State level, the Program is administered by State agencies, which operate the SBP through agreements with local school food authorities. State agency contact information is available at: https://www.fns.usda.gov/school-meals/school-meals-contacts.

3. How does the Program work?

The SBP is generally operated by public or non-profit private schools of high school grade or below. Public or non-profit private residential child care institutions may also participate in the SBP, and charter schools may participate in the SBP as public schools. School districts and independent schools that choose to participate in the Program must serve breakfast meals meeting Federal nutrition requirements, and offer free or reduced price breakfasts to all eligible children. In exchange, participating institutions receive cash subsidies from the USDA for each reimbursable meal served.

4. What are the nutrition requirements for school breakfasts?

All school breakfasts must meet Federal nutrition requirements, though decisions about the specific foods to serve and how the foods are prepared are made by local school food authorities. Information about the SBP meal pattern requirements may be found on the School Meals website: https://www.fns.usda.gov/school-meals/nutrition-standards-school-meals.

5. How can children qualify for free or reduced price school breakfast?

Children may be determined "categorically eligible" for free meals through participation in certain Federal Assistance Programs, such as the Supplemental Nutrition Assistance Program, or based on their status as a homeless, migrant, runaway, or foster child. Children enrolled in a federally-funded Head Start Program, or a comparable State-funded pre-kindergarten program, are also categorically eligible for free meals. Children can also qualify for free or reduced price school meals based on household income and family size. Children from families with incomes at or below 130 percent of the Federal poverty level are eligible for free meals.

SCHOOL BREAKFAST
PROGRAM

Those with incomes between 130 and 185 percent of the Federal poverty level are eligible for reduced price meals. Schools may not charge children more than 30 cents for a reduced price breakfast. To see the current Income Eligibility Guidelines, please visit: https://www.fns.usda.gov/school-meals/income-eligibility-guidelines.

6. What are the current reimbursement rates for participating schools?

School food authorities are reimbursed for meals based on children's free, reduced price, or paid eligibility status. For current SBP reimbursement rates, please see: http://www.fns.usda.gov/school-meals/rates-reimbursement. Schools serving a higher percentage of low-income students (at least 40 percent of children receive free or reduced price lunch) are considered "severe need" schools and are eligible for a higher reimbursement rate. Schools in Alaska, Hawaii, and Puerto Rico also receive a higher reimbursement rate, due to the higher cost of food in those areas.

7. What breakfast service options are available to schools?

In addition to the traditional, cafeteria-based breakfast model, schools may also consider an alternative breakfast model. For example, "Breakfast in the Classroom" involves serving the breakfast meal to children during a morning class, often while the teacher is taking attendance or giving classroom announcements. Schools operating "Grab & Go Breakfast" serve children a breakfast "to go," often in a paper or plastic bag, before school or during a morning break. To learn more about these and other breakfast service options, please see the School Breakfast Program webpage: https://www.fns.usda.gov/sbp/school-breakfast-program-sbp.

8. What additional support do schools receive from FNS?

Through its Team Nutrition initiative, FNS provides training and technical assistance to school nutrition professionals to enable them to prepare and serve nutritious meals that meet the Program meal pattern requirements and appeal to children. The Team Nutrition Resource Library has web-based resources available to help children and school nutrition professionals understand the link between diet and health. State and local agencies may request free printed copies of certain Team Nutrition materials. To learn more, visit: http://www.fns.usda.gov/tn/team-nutrition.

9. Where can I go to learn more about the SBP?

For more information about the SBP, please contact the State agency responsible for the administration of the Program in your State: https://www.fns.usda.gov/school-meals/school-meals-contacts.



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Updated November 2017

SCHOOL BREAKFAST
PROGRAM

Meal Pattern Chart - Nutrition Standards for **School Breakfast Program**

Minimum Amount of Each Food Component Per Week (Minimum Offering Per Day)

Pre-Kindergarten (Pre-K) Daily		
Meal Pattern Components	**Age 1–2**	**Age 3–5**
Milk: Unflavored Age 1–2, whole milk Age 3–5, 1 percent low fat or fat free	(½) cup	(¾) cup
Fruits and Vegetables	(¼) cup	(½) cup
Grains: Whole Grain-Rich or Enriched		
Bread Product: (e.g., biscuit, roll, muffin)	(0.5) oz eq	
Cooked Breakfast Cereal, Cereal Grain, Pasta	(0.5) oz eq	
Ready-To-Eat Breakfast - Cereal, Dry or Cold Flakes or Rounds Puffed Cereal Granola	(0.5) oz eq (0.7) oz eq (0.2) oz eq	

School Age Daily and Weekly				
Meal Pattern Components	**Grades K–5**	**Grades 6–8**	**Grades 9–12**	**Grades K–12**
Milk[1] Unflavored or flavored fat free or unflavored 1 percent low fat	5 (1) cups	5 (1) cups	5 (1) cups	5 (1) cups
Fruits and Vegetables[2]	5 (1) cups	5 (1) cups	5 (1) cups	5 (1) cups
Grains: Whole Grain-Rich	7.0–10.0 (1.0) oz eq	8.0–10.0 (1.0) oz eq	9.0–10.0 (1.0) oz eq	9.0–10.0 (1.0) oz eq
Nutrient Specifications: Daily Amount Based on Averages 5-Day Week				
Min.–Max. Calories (kcal)	350–500	400–550	450–600	450–500
Saturated Fat % of total calories	< 10	< 10	< 10	< 10
Sodium Target (mg)	T2 ≤ 485 mg	T2 ≤ 535 mg	T2 ≤ 570 mg	T2 ≤ 485 mg
Trans Fat	Product nutrition label/manufacturer specification must indicate 0 grams of trans fat per serving.			

[1] For K–12, one choice of milk must be unflavored at each meal service.
[2] Through SY 2021-22, CEs may substitute any vegetable from any subgroup in place of a fruit.

For detailed guidance on regulatory requirements see TDA's Administrative Reference Manual Sections 7, 8, and 9. Policy and ARM for NSLP.

For Meal Pattern Waiver information please visit SquareMeals.org. Meal Pattern Waiver Information

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HOW TO PARTICIPATE IN THE AT-RISK AFTERSCHOOL MEALS COMPONENT OF CACFP

The U.S. Department of Agriculture's (USDA), Child and Adult Care Food Program (CACFP) At-Risk Afterschool Meals Component provides funding to afterschool programs that serve a meal and/or snacks to children and teens in low-income areas. There are a number of ways that local organizations can be a part of the At-Risk Afterschool Meals component of CACFP.

What is the At-Risk Afterschool Meals component of CACFP (CACFP At-Risk)?

The CACFP is a federally funded, State-administered program that provides funding to child and adult care centers and homes that serve healthy meals and snacks. Through the At-Risk Afterschool Meals component of CACFP, healthy meals and snacks can be served to children and teenagers who participate in afterschool programs in low income areas. To participate, these programs must (1) be organized primarily to provide care for children after school or on the weekends, holidays, or breaks during the regular school year; (2) provide organized, regularly scheduled activities; (3) include educational or enrichment activities, like arts and crafts, computer lessons, or homework help; and (4) be located in an eligible area.

Who Does CACFP At-Risk Serve?

The Program serves children and teenagers who are age 18 or under at the start of the school year.

How Does It Work?

- **USDA** provides funding for the Program and sets requirements for meals and snacks. Meals and snacks must meet USDA nutrition standards in order to be reimbursed by the Program. See more at the CACFP Web site.
- **State agencies** administer the Program and communicate with both USDA and sponsors.
- **Sponsors** are organizations that oversee afterschool care centers. Schools, local government agencies, camps, faith-based and other non-profit community organizations may be sponsors. Sponsors communicate with the State and get reimbursed for meals and snacks served in their afterschool programs.
- **At-Risk Afterschool Care Centers** are places where children and teens participate in an afterschool program. They can be located in many types of places, such as schools, libraries, or community centers. Centers may participate in CACFP At-Risk independently or under a sponsoring organization that manages multiple programs.

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HOW CAN YOUR ORGANIZATION PARTICIPATE?

CONTACT



Contact your State agency to see if your afterschool program can serve meals and snacks through CACFP. They will help to see if you are located in an eligible area.

PROMOTE



Promote CACFP At-Risk to your community. Put up flyers and door hangers with information on afterschool programs to help families find centers that are nearby.

VOLUNTEER



Volunteer to serve food or organize activities for other afterschool programs participating in CACFP.

EXPAND



Expand from Summer Meals! If you are a Summer Meals provider, consider applying to CACFP to serve meals and snacks during the school year through an afterschool program. Contact your State agency for more information.

Resources:

- Check out the CACFP At-Risk website: http://www.fns.usda.gov/cacfp/afterschool-programs
- Find your State agency contact: http://www.fns.usda.gov/cacfp/cacfp-contacts
- Review the CACFP At-Risk Handbook: http://www.fns.usda.gov/sites/default/files/atriskhandbook.pdf
- Get the details of the USDA's nutrition standards: http://www.fns.usda.gov/cacfp/meals-and-snacks
- Use FREE materials from USDA: http://www.fns.usda.gov/cacfp/nutrition-and-nutrition-education

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CHILD AND ADULT CARE FOOD PROGRAM

Child and Adult Care Food Program (CACFP) Meal Pattern

BREAKFAST MEAL PATTERNS Serve Milk, Grains*, Vegetables or Fruit

COMPONENT	AGES 1-2	AGES 3-5	AGES 6-18	ADULTS
Milk	1/2 cup	3/4 cup	1 cup	1 cup
Vegetables, Fruit or Both	1/4 cup	1/2 cup	1/2 cup	1/2 cup
Grains	1/2 oz eq	1/2 oz eq	1 oz eq	2 oz eq

** Meat and meat alternates may be served in place of the entire grains component at breakfast a maximum of three times per week.* *oz eq = ounce equivalents*

LUNCH & SUPPER MEAL PATTERNS Serve all 5 components

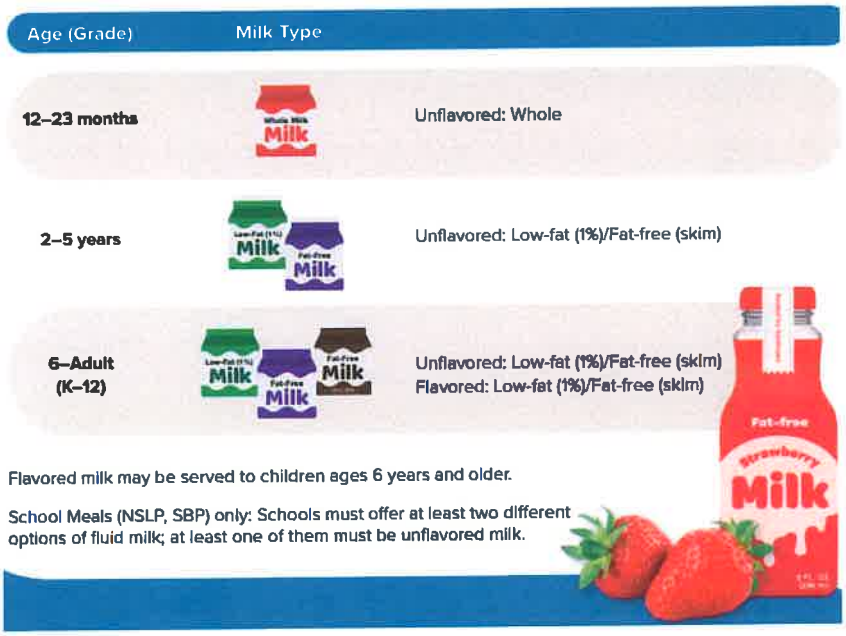
COMPONENT	AGES 1-2	AGES 3-5	AGES 6-18	ADULTS
Milk	1/2 cup	3/4 cup	1 cup	1 cup*
Meat & Meat Alternates	1 oz	1 1/2 oz	2 oz	2 oz
Vegetables	1/8 cup	1/4 cup	1/2 cup	1/2 cup
Fruit	1/8 cup	1/4 cup	1/4 cup	1/2 cup
Grains	1/2 oz eq	1/2 oz eq	1 oz eq	2 oz eq

**A serving of milk is not required at supper meals for adults* *oz eq = ounce equivalents*

SNACK MEAL PATTERNS Serve 2 of the 5 components

COMPONENT	AGES 1-2	AGES 3-5	AGES 6-18	ADULTS
Milk	1/2 cup	1/2 cup	1 cup	1 cup
Meat & Meat Alternates	1/2 oz	1/2 oz	1 oz	1 oz
Vegetables	1/2 cup	1/2 cup	3/4 cup	1/2 cup
Fruit	1/2 cup	1/2 cup	3/4 cup	1/2 cup
Grains	1/2 oz eq	1/2 oz eq	1 oz eq	1 oz eq

oz eq = ounce equivalents



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FOOD THE NUTRITION SERVICE

Summer Food Service Program

What Is the Summer Food Service Program?

The Summer Food Service Program (SFSP) is a federally funded, State-administered program that reimburses providers who serve free, nutritious meals and snacks to children and teens in low-income areas when school is not in session.

Who Administers SFSP?

The U.S. Department of Agriculture's (USDA) Food and Nutrition Service (FNS) administers SFSP at the Federal level. State education agencies administer SFSP in most States. In some areas, however, the State health, agriculture, or social service departments may administer SFSP. Locally, SFSP is run by approved sponsors, including school districts, local government agencies, camps, or private nonprofit organizations.

Sponsors provide free meals and snacks to children who come to eat at a central site, such as a school or a community center. They receive payments from USDA for the meals and snacks they serve through their State agencies.

How Does SFSP Work?

Sponsors enter into agreements with State agencies to serve reimbursable meals and snacks through SFSP. Schools, local government agencies, camps, and faith-based and other nonprofit community organizations that have the ability to manage a food service program may be SFSP sponsors. Sponsors may manage one or more sites.

Sites are places in low-income communities where children can come to receive meals at no cost in a safe and supervised environment. Sites may be located in a variety of settings, including schools, parks, community centers, libraries, farmers' markets, apartment complexes, churches, and migrant centers. Sites may also choose to offer enrichment opportunities for children, such as reading, physical activity, or nutrition education.

How Can Children and Teens Participate in SFSP?

Children 18 and younger may receive free meals and snacks at any open SFSP site. Meals and snacks are also available through SFSP to persons with disabilities who are over age 18 and participate in school programs for people with mental or physical disabilities.

Where Can I Go To Learn More About SFSP?

To learn more: https://www.summerfood.usda.gov.

To contact your State agency: https://www.fns.usda.gov/contacts.

To find a summer meals site close to you: https://www.fns.usda.gov/summerfoodrocks.

Whom at FNS Can I Contact To Discuss SFSP?

Please contact the FNS Division of External and Governmental Affairs at fnsgovaffairs@usda.gov.

Key Summer Food Service Program Data	FY 2015	FY 2016	FY 2017	FY 2018	FY 2019 (estimate)
Meals served (in millions)	163.4	154.2	152.2	145.8	142.1
Expenditures (in millions)	$487.8	$477.7	$482.7	$473.4	$476.4

FY = Fiscal Year

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USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

USDA, Food and Nutrition Service: Child Nutrition Programs
Community Eligibility Provision

Overview

The Community Eligibility Provision (CEP) is a National School Lunch Program (NSLP) and School Breakfast Program (SBP) meal service option that allows schools and school districts located in high poverty areas to offer breakfast and lunch at no cost to all enrolled students. CEP was authorized by the Healthy, Hunger Free Kids Act of 2010 (HHFKA, Public Law 111-296; December 13, 2010).

Rather than collecting school meal applications to make individual student eligibility determinations, schools that adopt CEP are reimbursed using a formula based on the percentage of students who automatically qualify for free meals based on their household's participation in specific means-tested programs; or their status as a foster, homeless, migrant, or runaway child; or Head Start enrollee.



Benefits

Students	Increases access to nutritious school meals at no cost to students. Increases student participation. Improves the learning environment. Eliminates social stigma.
Households	Eliminates paperwork. No need to submit applications for students to receive free or reduced-price school meals. No meal charges.
Schools	Eases administrative burden and improves program efficiency. Eliminates unpaid meal balances.

Eligibility

School districts, groups of schools or individual schools may participate. To be eligible, they must:

- Ensure that at least 25 percent of enrolled students are identified students (≥ 25 percent) as of April 1 in the prior school year.
- Participate in both the NSLP and SBP.
- Offer lunches and breakfasts to all students at no charge.
- Notify their State agency of their intent to participate in CEP by June 30.

Identified Students = Those certified for free meals without the use of household applications (for example, those directly certified through the Supplemental Nutrition Assistance Program (SNAP), Temporary Assistance for Needy Families (TANF), or the Food Distribution Program on Indian Reservations (FDPIR)).

Once elected, schools operate SBP and NSLP using CEP for a four-year cycle.

Calculating the Identified Student Percentage (ISP) & Claiming Percentages

$$\text{ISP} = \frac{\text{\# Identified Students}}{\text{\# Enrolled Students}} \times 100$$

Claiming Percentages = The ISP is multiplied by a factor of 1.6 to determine the total percentage of meals reimbursed at the Federal FREE rate; the remaining meals (up to 100 percent) are reimbursed at the Federal PAID rate. No reduced-price meals are claimed by CEP schools.

% Free = ISP × 1.6

Financial Considerations

Participation in CEP is a local decision and one that requires careful consideration of many factors by local educational agencies (LEAs), including financial viability. Eligible LEAs and schools must consider their ability to provide meals at no cost and cover their operating costs with Federal assistance and any other available funds, including State and/or local funds.



Learn More!

CEP Resources:
https://www.fns.usda.gov/cn/community-eligibility-provision

Contact your State for more information:
https://www.fns.usda.gov/nslp/program-contacts

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Smart Snacks Nutrition Standards

Any food sold in schools must:

- Be a "whole grain-rich" grain products; or
- Have as the first ingredient a fruit, vegetable, dairy products, or a protein food; or
- Be a combination food that contains at least ¼ cup of fruit and/or vegetable

Foods must also meet several nutrient requirements:

- Calorie limits:
  - Snack Items: ≤ 200 calories
  - Entrée items: ≤ 350 calories
- Sodium limits:
  - Snack Items: ≤ 200 mg*
  - Entrée Items: ≤ 480 mg
- Fat limits:
  - Total Fat: ≤ 35% of calories
  - Saturated fat: < 10% of calories
  - Trans fat: zero grams
- Sugar limit:
  - ≤ 35% of weight from total sugars in foods

Accompaniments

- Accompaniments such as cream cheese, salad dressing and butter must be included in the nutrient profile as part of the food item sold.

Exemptions

- Fresh, canned or frozen fruits with no added ingredients
- Fresh and canned vegetables with no added ingredients
- NSLP/SBP Entrée items when sold on day of service or day after
- Sugar-Free Chewing Gum

Definitions

- **School Campus**: all areas of the property under the jurisdiction of the school that are accessible to students during the school day
- **School Day**: the period from the midnight before, to 30 minutes after the end of the official school day

Nutrition Standards for Beverages

All schools may sell:

- Plain water (with or without carbonation)
- Unflavored or flavored fat-free or 1% milk and milk alternatives permitted by NSLP/SBP
- 100% fruit or vegetable juice and
- 100% fruit or vegetable juice diluted with water (with or without carbonation), and no added sweeteners.

Elementary schools may sell up to 8-ounce portions, while middle schools and high schools may sell up to 12-ounce portions of milk and juice. There is no portion size limit for plain water.

- Caffeinated beverages are only permitted at the High School level.
- Flavored milk sold a la carte in Middle and High Schools must contain ≤15g of added sugar per 12 fluid ounces

Beyond this, the standards allow additional "no calorie" and "lower calorie" beverage options for high school students.

No more than 20-ounce portions of

- Calorie-free, flavored water (with or without carbonation); and

No more than 12-ounce portions of

- Beverages with ≤ 40 calories per 8 fluid ounces, or ≤ 60 calories per 12 fluid ounces.

Competitive Food and Beverage Sales

Fundraisers / Vending Machines

- The sale of food items that meet Smart Snacks requirements are not limited in any way under the standards.
- The standards do not apply during non-school hours, on weekends and at off-campus fundraising events.

Exempt Fundraiser Days

- Texas allows up to 6 fundraisers per campus, per year.
- Exempted fundraisers may not be sold in competition with school meals in the food service area, during meal service.

Alternative standards must be included in the Local Wellness Policy but must not be less restrictive than the federal standards

What is a Reimbursable Meal?

The National School Lunch and School Breakfast Program are regulated by the United States Department of Agriculture. A complete meal, meeting nutrient content and portion size requirements, allows a school to receive benefits (money and USDA foods) and is referred to as a "a reimbursable meal." School meals offer parents a convenient way to provide nutritious meals for their children at the lowest possible price.



Students are required to take ½ cup of a fruit or vegetable to make a meal at breakfast and lunch.

The following are school meal components:

- Milk (fat-free or 1%, flavored milk or unflavored)
- Meat/meat alternate
- Bread/grains
- Fruit*
- Vegetables*

The most nutritious meals contain all of the components, however most students have the option to decline items they do that want to eat. If students feel they don't get enough to eat, make sure they understand they can take all components and the choices that are available to them. School nutrition staff are trained to help students build a reimbursable, balanced meal!

Breakfast	Lunch

Schools are required to offer 4 items and students must select 3 of the items to make a meal.
• Entree (2 items)
  ○ 2 grain OR
  ○ 1 grain and 1 meat/meat alternate
• Fruit/Vegetable*
• Milk
*Vegetables are not a required component at breakfast, but can be served in place of the required fruit component
	Schools are required to offer 5 components and students are required to take 3 of the 5 components to make a meal.
	• Bread/Grain
	• Meat/meat alternate
	• Fruit
	• Vegetable
	• Milk

Examples a Reimbursable Breakfast • Egg sandwich and 100% juice • Cereal, graham crackers, milk, and fruit	*Examples of a Reimbursable Lunch* • Chili, Cinnamon Roll, and orange wedges • Hamburger on bun, side salad, and milk

Offer Versus Serve (OVS)

What is it?

- It is a strategy that allows students to decline some food components/items, and select foods they intend to eat
- Reduces food waste and its impact on cost
- Mandatory in the NSLP for high schools
- Optional in SBP (all grades) and NSLP (except high school)
- Not available for snack service

Food Components (groups)

- NSLP: milk, fruits, vegetables, grains, and meat/meat alternate (M/MA)
- SBP: milk, fruits, grains
- Schools must offer the amounts required daily/weekly

Food Item (specific food offered within each food component)

- Schools may offer one food item within a component
  - Grains: choose 1 – bagel, cold cereal, or muffin
- Schools may offer multiple food items within a component
  - Fruits: choose up to 3 – ½ cup peaches, fresh orange, apple, ½ cup apple juice

OVS Overview

- Students may decline any food component, except fruits and/or vegetables
- Must select at least:
  - NSLP: 3 food components
  - SBP: 3 food items
  - ½ cup of fruits and/or vegetables at each meal
  - Must be allowed to select the full serving of fruits or vegetables, if desired

https://schoolnutrition.org/uploadedFiles/2_Meetings_and_Events/Presentation_PDFs/ANC_2018/Making-it-Count-with-Offer-vs-Serve.pdf