

Wellness Policy Implementation Plan
River Road Independent School District
April 2012

Nutrition Guidelines:
(Copy from your Wellness Policy)

	Outcome Desired	Implementation Activities/Strategies	Person(s) Responsible	Collaborative Resources
1.	Provide Teachers with education and guidelines on the use of food as a reward in the classroom	Director of Food Service will provide training for all staff prior to the 2012-2013 school year	Food Service Director	

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Wellness Goals: Nutrition Education
 (Copy from your Wellness Policy)

	Outcome Desired	Implementation Activities/Strategies	Person(s) Responsible	Collaborative Resources
2.	The food service staff, teachers, and other school personnel will coordinate the promotion of nutrition messages in the cafeteria, the classroom, and other appropriate settings	Posters that promote a positive nutrition message will be displayed in the cafeteria, hallways, and classrooms.	Food Service Director, Principals	

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Wellness Goals: Physical Activity
 (Copy from your Wellness Policy)

	Outcome Desired	Implementation Activities/Strategies	Person(s) Responsible	Collaborative Resources
3.	Teachers and other school staff shall receive training and information to promote enjoyable, life-long physical activity for themselves and students	<p>Training shall be given during district wide in-service prior to the beginning of the school year.</p> <p>Health and wellness information shall be disseminated throughout the school year in newsletters via e-mail</p>	<p>District Nurse</p> <p>District Nurse</p>	

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Wellness Goals: School-Based Activities

	Outcome Desired	Implementation Activities/Strategies	Person(s) Responsible	Collaborative Resources
4.	Sufficient time shall be allowed for students to eat meals in lunchroom facilities that are clean, safe and comfortable.	<p>Cafeteria facilities will be kept clean, safe, and comfortable.</p> <p>Schedules will be designed to allow sufficient time for meals.</p>	<p>Principal</p> <p>Custodial contractors under the guidance of the principal</p>	