

Students

Student Wellness – Food, Nutrition and Physical Activity

I. Purpose

This policy supports a school environment that promotes student wellness, prevents and reduces childhood obesity, and assures that school meals and other food and beverages sold and otherwise made available on the school campus during the school day are consistent with applicable minimum local, state and federal standards.

II. General Statement of Policy

- A. The school district recognizes that nutrition promotion and education, and physical activities that promote student wellness, are components of the educational process, and that good health fosters student attendance and learning.
- B. The school environment should promote students' health, well-being, and ability to learn by encouraging healthy eating and physical activity.
- C. The district encourages the involvement of students, parents, representatives of the school food authority, teachers, food service employees, school health professionals, the school board, school administrators and the general public in the development, implementation, and periodic review and update of the district's wellness policy.
- D. Students need access to healthy foods and opportunities to be physically active in order to grow, learn, and thrive.
- E. Students will have opportunities, support, and encouragement to be physically active on a regular basis.
- F. Qualified food service employees, in partnership with the district, will:
 - 1. provide healthy food choices within the United States Department of Agriculture ("USDA") guidelines and compliance with all applicable federal, state and local laws, rules and regulations;
 - 2. offer fresh, high quality, minimally processed foods;
 - 3. promote whole foods, natural fibers and other natural nutrients;
 - 4. minimize saturated fats and added sugars;

5. teach lifelong healthy eating habits that reinforce the belief of moderate consumption in all food groups;
6. provide access to and information about a variety of affordable, nutritious, and appealing foods that meet the health and nutrition needs of students;
7. consider the religious, ethnic, and cultural diversity of the student body in meal planning; and
8. provide a healthy dining experience with clean, safe, and pleasant settings and adequate time for students to eat.

III. Wellness Goals

A. Nutrition Promotion and Education

1. The school district will encourage and support healthy eating and hydration by students and engage in nutrition promotion that is:
 - a. offered as part of a comprehensive program designed to provide students with the knowledge and skills necessary to promote and protect their health;
 - b. part of health education classes as well as classroom instruction, when appropriate; and
 - c. enjoyable, developmentally appropriate, and culturally relevant.
2. The district will encourage all students to make age appropriate healthy selections of foods and beverages, including those sold individually outside the reimbursable school meal programs, such as through a la carte (snack) lines and vending machines.
3. Rewards and incentives. The District will provide teachers and other relevant school staff a list of alternative ways to reward children. Foods and beverages will not be used as a reward (unless this practice is allowed by a student's individual education plan or behavior intervention plan), or withheld as punishment.

B. Physical Activity

Students need opportunities for physical activity and to embrace regular physical activity as a personal behavior. The district provides opportunities to be active to reinforce the knowledge and self-management skills needed to maintain a healthy lifestyle and reduce sedentary activities.

C. Communications with Parents

1. The district will provide information about its food service programs, physical and nutrition education, and other district-sponsored physical activity opportunities.
2. The district encourages parents to pack healthy lunches and snacks.
3. The district will provide to staff and parents a list of suggested foods and beverages that meet Smart Snacks nutrition standards for lunches, snacks, celebrations, fundraising, etc.

D. School Food Service Program/Personnel

1. The school district will designate an appropriate person to be responsible for the school district's food service program, whose duties will include the creation of nutrition guidelines and procedures for the selection of foods and beverages made available on campus to ensure food and beverage choices are consistent with current USDA guidelines.
2. As part of the district's responsibility to operate a food service program, the district will provide continuing professional development for all food service personnel in schools.

E. Competitive Foods and Beverages

1. All foods and beverages sold on school grounds to students, outside of reimbursable meals, are considered "competitive foods." Competitive foods include items sold a la carte in the cafeteria and from vending machines.
2. All competitive foods will meet the USDA Smart Snacks in School (Smart Snacks) nutrition standards and any applicable state nutrition standards, at a minimum. Smart Snacks aim to improve student health and well-being, increase consumption of healthful foods during the school day, and create an environment that reinforces the development of healthy eating habits.
3. Before and Aftercare (child care) programs must also comply with the school district's nutrition standards unless they are reimbursable under USDA school meals program, in which case they must comply with all applicable USDA standards.

F. Food and Beverage Marketing in Schools

1. School Food Service program marketing will be consistent with nutrition education and health promotion.
2. Schools will restrict food and beverages marketing to the promotion of those foods and beverages that meet the Smart Snacks nutrition standards during the school day, as per Federal Guidelines.

IV. Wellness Leadership and Community Involvement

- A. This student wellness policy and associated practices will be implemented throughout the Edina Public Schools and monitored by the Student Wellness Committee. The direction of the committee will come from the Superintendent or designee, who will serve as chair(s) of the committee.
- B. The Student Wellness Committee will meet at least twice each year, convened by the chair(s), to participate in the development, implementation, and periodic review and update of the wellness policy. The Committee will be comprised of district administration, the food services manager, dietician, health services coordinator, physical education and mental health education staff, site administration, and at least three parent representatives, one from each level (elementary, middle and high school). All meetings will be open to the public.
- C. School food service staff will ensure compliance within the school's food service areas, and will report concerns to the Student Wellness Committee or chair(s), as appropriate.
- E. The chair(s) will ensure compliance with the student wellness policy and provide an annual report of policy compliance to the school board.

V. Policy Implementation and Monitoring

A. Annual Reporting

- 1. The chair(s) will annually inform the public about the content and implementation of the wellness policy and make the policy and any updates to the policy available to the public.

B. Triennial Assessment

- 1. At least once every three years, the district will evaluate compliance with the wellness policy to assess policy implementation and create a report that includes the following information:
 - a. the extent to which the district's wellness policy compares to model local wellness policies; and
 - b. a description of the progress made in attaining the goals of the district's wellness policy.
- 2. The chair(s) will be responsible for conducting the triennial assessment.
- 3. The triennial assessment report will be posted on the district's website or otherwise made available to the public.

D. Recordkeeping

The school district will retain records to document compliance with the requirements of the wellness policy. The records to be retained include, but are not limited to:

1. The school district's written wellness policy.
2. Documentation demonstrating compliance with community involvement requirements, including requirements to make the local school wellness policy and triennial assessments available to the public.
3. Documentation of the triennial assessment of the local school wellness policy for each school under the district's jurisdiction efforts to review and update the wellness policy.

Legal References:

7 U.S.C. § 5341 (Establishment of Dietary Guidelines)
42 U.S.C. § 1751 *et seq.* (Healthy and Hunger-Free Kids Act)
42 U.S.C. § 1758b (Local School Wellness Policy)
42 U.S.C. § 1771 *et seq.* (Child Nutrition Act of 1966)
7 C.F.R. § 210.10 (School Lunch Program Regulations)
7 C.F.R. § 220.8 (School Breakfast Program Regulations)
Minn. Stat. § 121A.215 (Local School District Wellness Policies)

Policy
adopted: 4/14/08
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INDEPENDENT SCHOOL DISTRICT 273
Edina, Minnesota

Edina Public Schools' Food and Nutrition Wellness Standards

Students' lifelong eating habits are influenced by the types of food and beverages available to them at school. The school nutrition program promotes health through menus that feature a variety of appealing and nutritious offerings prepared at each school. The nutrition program is guided by the district wellness policy as developed by a collaborative community process.

In recognition of the above statements, the district will adhere to the following standards.

1. Provide healthy food choices within USDA guidelines.

- a. Menu planning will focus on providing a variety of fruits, vegetables, legumes, whole grains, lean proteins and fat free foods.
- b. Weekly average calories will meet the age specific USDA guidelines.
- c. Saturated fat content will be less than or equal to 10% of total calories per week.
- d. Trans fat content will be zero, unless naturally occurring in products.
- e. Sodium content will meet the USDA weekly average requirement by grade group.
- f. Free water will be available in the cafeteria at breakfast and lunch.

2. Offer fresh, high quality and minimally processed food.

- a. Fast food branded menu options will not be offered in any grade levels.
- b. Products will be prepared fresh each lunch service as possible.
- c. Fresh and locally sustainable foods will be offered, when possible.
- d. Skim, 1% and lactose free white milk and skim chocolate milk will only be offered.
- e. Meats and poultry will not contain textured vegetable protein as filler, be treated with ammonium hydroxide.
- f. The purchases of meats certified to be from animals not treated with antibiotics and growth hormones will continue to increase.
- g. The use of products containing artificial colors, additives and preservatives will be minimized.

3. Promote the use of whole grains, natural fibers, vegetables, fruits and nutrient-rich foods

- a. Grains will be at least 50% whole grain.
- b. Whole grains (e.g. brown rice, couscous, wild rice) will be offered at least once per week and in their natural state.
- c. Legumes will be offered a minimum of once per week.
- d. At least four fruit options (minimum one fresh fruit) and three vegetable options (minimum two fresh vegetables) will be offered daily.

4. Minimize the amount of saturated fats and added sugars.

- a. Products that contain high fructose corn syrup will be eliminated.
- b. Artificial sweeteners will not be used or offered.
- c. Healthy olive oil blend will be used as a fat source in food preparation.

5. Teach lifelong healthy eating habits that reinforce the belief of moderate consumption in all food groups.

- a. A variety of entrées and appropriate side items will be available for students to choose a complete meal following the MyPlate model as recommended by the 2010 USDA Dietary Guidelines for Americans.
- b. Food services employees and teachers will receive the training they need to promote healthy eating with MyPlate.
- c. MyPlate educational materials will be displayed in the cafeteria to promote healthy eating.
- d. The MyPlate icon visual will be included on combo meal program documents.

6. Provide information about a variety of affordable, nutritious, and appealing foods that meet the health and nutrition needs of students.

- a. Information about the nutritional content and ingredients of meals will be communicated to students, families and district employees.
- b. Special diet and food allergy information will be coordinated through the school nurse and needed

accommodation provided by the food services program.

- c. Training will be provided for employees annually.
- d. Free and reduced meal program options will be communicated to families.
- e. The district's food service will not prepare or serve products containing nuts.

7. Consider the religious, ethnic, and cultural diversity of the student body in meal planning.

- a. Menus will reflect a wide variety of diverse items.

Established: 3/17/14

APPENDIX II

EDINA PUBLIC SCHOOLS NUTRITION PROVISIONS

The following chart provides the regulations and additional provisions that guide the district's food services program. The "Additional Provisions" are aspirational statements to strive towards.

Food Group	Serving Size	HHFKA Regulations	Additional Provisions
Breads	NSLP	All grains must be whole grain rich (51% or more whole grain)	No highly processed, bleached, enriched or refined grain products Minimal hydrogenated fat 5 grams or less fat per serving
Rice, pasta and grain products	NSLP	All grains must be whole grain rich (51% or more whole grain)	No highly processed, bleached, enriched or refined grain products Pasta and rice: 100% whole grain No fat or salt added in preparation
Cereal and breakfast bars	NSLP	50% or more whole grains by weight or whole grain as first ingredient 10% of Daily Value of a nutrient < 35% calories from fat per serving < 35% of sugar weight per item	No high fructose corn syrup No artificial colors or ingredients No bleached flour No artificial sweeteners 1.5 grams or less saturated fat per serving
Fruits	NSLP	Frozen/dried: no added sugar	Fresh: locally, sustainably grown when available Canned: packed in 100% juice
Vegetables	NSLP	Weekly requirement of dark green, orange/red, legumes/beans, starchy	Fresh, locally, sustainably grown when available No added saturated fat
Cheese	NSLP		Natural or pasteurized processed No additives, preservatives, artificial ingredients or coloring No added hormones No cheese food or spread
Yogurt	8 oz. or less	< 35% of sugar weight per item	Made with live cultures, lowfat, BGH free Sugar is not the first ingredient No artificial colors, ingredients, additives or preservatives No artificial sugar or high fructose corn syrup
Meat and meat alternatives	NSLP		Locally sourced, sustainably raised Whole muscle poultry No highly processed products, 2% or less additives or nitrites
Ice cream, frozen yogurt or fruit bar	NSLP	< 35% of sugar weight per item < 35% calories from fat per serving	Milk product is first ingredient in ice cream Fruit juice is first ingredient in fruit bar No artificial colors, ingredients, sweeteners or high fructose corn syrup
Cookies and baked goods	1.3 oz. fresh baked cookie, NSLP for other products	< 35% of sugar weight per item < 35% calories from fat per serving 50% or more whole grain by weight or whole grain as first ingredient	Elementary: Cookie special occasion only Middle: fresh cookies M-W-F High School: fresh cookies daily No artificial sweeteners or high fructose corn syrup No artificial colors, ingredients or preservatives 1.5 grams saturated fat or less per serving
Snack mix, crackers, chips popcorn (middle and high schools only)	NSLP	< 200 mg sodium per serving < 200 cal/serving, incl. condiments < 35% calories from fat per serving 50% or more whole grain by weight or whole grain as first ingredient	No artificial sweeteners, preservatives or additives No highly processed, bleached, enriched or refined grain products
Milk	8 oz. elementary 8-12 oz. secondary	1% or skim white milk Chocolate skim	No artificial sugar BHT and BGH free
Water	No size limit	Free tap water offered at meals	No added sugar or artificial sugar
Fruit/Veg. juice beverages	4 oz. elementary 4-12 oz. secondary	100% fruit/vegetable juice	No artificial colors, ingredients or preservatives
Coffee/tea (high school only)	10 oz.		Organic plain/flavored Limit two creams/sugar packets
Calories, Daily	Based on 5 day week average	Elementary B = 350-500 Middle B = 400-550 High School B = 450-600 Elementary L = 550-650 Middle L = 600-700 High School L = 750-850	
Saturated Fat	Weekly average	10% or less of total calories	
Trans Fat	All foods	No added trans fats, < 5 grams/serving	
Sodium	Weekly average	Elementary B < 540; L < 1230 Middle B < 600; L < 1360 High School B < 640; L < 1420	B < 485; L < 935 B < 535; L < 1035 B < 570; L < 1080
A la carte entrée items	Serving	< 350 calories < 480 mg sodium < 35% sugar	

Key: NSLP = National School Lunch Program; HHFKA = Healthy and Hunger-Free Kids Act; B = Breakfast; L = Lunch
All policy statements regarding the elimination of ingredients are subject to flexibility based on availability.