POLICY TITLE: Nutrition Standards

Minidoka County Joint School District # 331

The District shall provide school meals which meet or exceed the nutritional standards required by United States Department of Agriculture (USDA) program regulations of the National School Lunch Program (NSLP) and the National School Breakfast Program (SBP). Additionally, the District shall comply with requirements of the Healthy and Hunger Free Kids Act of 2010 and Smart Snacks in Schools standards with regard to the nutritional content of all food sold or provided by the school, including school meals, a la carte items, foods sold from vending machines, and foods sold for non-exempt fundraisers. In an effort to support the consumption of nutrient dense foods in the school setting the District has adopted the federal nutrition standards cited above for the sale of foods and beverages on school grounds. The standards focus on reducing sugar, sodium, and high-fat foods and increasing healthy food items like whole grains, fruits, and vegetables as outlined below.

Calorie Range: Schools shall ensure the meals offered to students comply with USDA calorie levels.

Trans Fat: Schools shall eliminate foods containing trans-fat on the nutrition label.

Whole Grains: All grain offerings shall be whole grain rich.

Fruits and Vegetables: Schools shall offer, at a minimum, two fruits on all points of service for breakfast. Schools shall offer at least one fruit and one non-fried vegetable at all points of lunch service each day. Schools shall offer a variety of fresh fruits and vegetables when available.

Milk: Schools shall offer fat-free and low-fat unflavored milk at all points of service. Schools <u>may not</u> <u>sellshall strive to eliminate-</u>2% and whole milk<u>-offerings</u>. Flavored milk offerings must be skim milk.

Water: Schools shall make water available to students during meal service free of charge.

Legumes: Schools shall offer legumes (dry beans and peas) at least one time per week <u>along with other</u> required vegetable subgroups.

Sodium: Schools shall limit sodium to meet NSLP and SBP standards.

Condiments: Schools shall not have salt shakers or packets available. Schools shall not have sugar dispensers or packets available. Schools shall accurately reflect condiment usage in nutrient analysis and on production records. Schools are encouraged to use low-fat condiments and/or control portions of high-fat condiments.

LEGAL REFERENCE	42 U.S.C. 1751 et seq7 CFR Parts 210 Nutrition	National School Lunch Act School Lunch and School Breakfast Programs: Final Rule
		Smart Snacks in School Regulations by the United States Department of Agriculture Smart Snacks in School Policy by the Idaho State Department of Education Child Nutrition Programs

ADOPTED: October 19, 2015

AMENDED/REVISED: