

FOOD SERVICE – CHILD NUTRITION PROGRAM

The Governing Board recognizes that students need adequate, nourishing food in order to grow, learn and maintain good health. To reinforce the district's nutrition education program, foods available on school premises shall:

1. Be carefully selected so as to contribute to students' nutritional well-being and the prevention of disease.
2. Meet or exceed nutritional standards specified in law and administrative regulation.
3. Be prepared in ways which will appeal to students, retain nutritive quality, and foster healthful eating habits.
4. Be served in age-appropriate quantities and at reasonable prices.
5. Be sold at reasonable prices

The Superintendent or designee shall develop strategies designed to encourage the participation of students and parents/guardians in the selection of foods of good nutritional quality for school menus.

The Board desires to provide students with adequate time and space to eat meals. To the extent possible, school and transportation schedules shall be designed to encourage participation in school meal programs.

The Superintendent or designee shall periodically review the adequacy of school facilities for cafeteria eating and food preparation. School cafeterias shall comply with the sanitation and safety requirements of the California Retail Food Code (CALCODE) as set forth in Health and Safety Code 113700-114455.

Professional development for food service personnel shall include nutrition education and safe food handling.

To the extent permitted under the National School Lunch and School Breakfast Programs, students in all grades shall be allowed to decline parts of their meal which they do not intend to consume.

Revised: October 24, 2007

(Changed Board Policy number from BP 3546 Food Services – Child Nutrition Program)

(Revised: May 11, 2005)

(Revised: April 1977)

(Revised: July 1969)

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