

USDA SMART SNACK GUIDELINES & FUNDRAISING

As you are working with your students on fundraising ideas, **please keep in mind that the USDA Smart Snacks in School Rule became effective in the 2014-15 school year.**

This rule means that all foods and beverages sold as fundraisers on school campuses from midnight until 30 minutes after the last school bell (7th period) must meet all of the nutrition guidelines set forth in the rule. (The campus is defined as anywhere students have access.)

To determine if a food or beverage your student(s) would like to sell is allowed, the following resources are available:

Alliance for a Healthier Generation Smart Snacks Product Calculator:

<https://foodplanner.healthiergeneration.org/calculator/>

This calculator tool will help determine if food and beverage products sold to students meet the Smart Snacks Rule. The calculator has been determined by the USDA to be accurate in assessing products. Nutrition Services staff, as well as school and student groups, can use this calculator tool to evaluate products and then save and print for their records.

Alliance for a Healthier Generation Product Navigator:

https://www.healthiergeneration.org/live_healthier/eat_healthier/alliance_product_navigator/

The product navigator will help you find a list of products that meet the Smart Snacks guidelines.

Alliance for a Healthier Generation Fundraising Ideas:

<https://www.healthiergeneration.org/take-action/schools/wellness-topics/smart-snacks/fundraising>

This webpage provides some creative ideas for school fundraisers.

USDA Resource Page:

<https://www.fns.usda.gov/school-meals/tools-schools-focusing-smart-snacks>

This website contains USDA resources for Smart Snacks. These resources may be helpful for communicating with school administration, school groups, and parents.

Please note because of collective bargaining and board policy, entrees will not be an option to be sold in student stores or fundraisers.

Also keep in mind that if an allowable food and/or beverage fundraiser is established, Tina in the kitchen must be consulted so she can prepare for the possible impact it could have on their food preparation and sales.

This USDA regulation is a change for all of us and your ongoing efforts and support are appreciated!