

Business and Non-Instructional Operations

Nutrition Service

Concepts and Purposes

The school lunch program shall be an integral part of the total educational program. The Board of Education shall provide for a nutrition service program based on regular lunch service and including such other snack and breakfast programs as the needs of the students and the financial capacity of the District permit. The Board recognizes that the lunch program is an important complement to the nutritional responsibilities of parents and guardians.

Coordination

All administration of the nutrition services program will be coordinated under the direction of the Superintendent or the appropriate designee. Business functions to be centralized include purchasing of food and supplies, a District-wide salary schedule for all nutrition service employees, centrally planned menus and auditing procedures of all accounts. (cf. 3551 - Nutrition Services Operations) The educational aspects of the school lunch program will be the responsibility of each school principal, subject to advice, counsel and direction from the Superintendent or designee.

The Governing Board recognizes that adequate, nourishing food is essential to student health and well-being, development, and ability to learn. The Superintendent or designee shall develop strategies to increase students' access to and participation in the district's food service programs and maintain fiscal integrity of the programs in accordance with law.

Foods and beverages available through the district's food service program shall:

1. Be carefully selected as to contribute to students' nutritional well-being and the prevention of disease
2. Meet or exceed nutrition standards specified in law
3. Be prepared in ways that will appeal to students, retain nutritive quality, and foster lifelong healthful eating habits
4. Be served in age-appropriate portions
5. Be provided at no cost to students who request a meal

At the beginning of each school year, the Superintendent or designee shall communicate information related to the district's food service programs to the public through available means, including, but not limited to, the district's web site, social media, flyers, and school publications.

The district's food service program shall give priority to serving unprocessed foods and fresh fruits and vegetables.

To the extent possible, the school meal program shall be coordinated with the nutrition education program, instructional program for teachers, parents/guardians and food service employees, available community resources, and other related district programs.

To encourage student participation in school meal programs, schools may offer multiple choices of food items within a meal service, provided all food items meet nutrition standards and all students are given an opportunity to select any food item.

The Superintendent or designee may invite students and parents/guardians to participate in the selection of foods of good nutritional quality for school menus.

Students shall be allowed adequate time and space to eat meals. To the extent possible, school, recess, and transportation schedules shall be designed to promote participation in school meal programs.

The Superintendent or designee shall periodically review the adequacy of school cafeterias and facilities for food preparation and consumption.

In accordance with law, the Superintendent or designee shall develop and maintain a food safety program in order to reduce the risk of foodborne hazards at each step of the food preparation and service process.

The Superintendent or designee shall annually report to the Board on student participation in the district's nutrition programs and the extent to which the district's food service program meets state and federal nutrition standards for foods and beverages. In addition, the Superintendent or designee shall provide all necessary and available documentation required for the Administrative Review conducted by the California Department of Education (CDE) to ensure the food service program's compliance with federal requirements related to nutrition standards, meal patterns, provision of drinking water, school meal environment, food safety, and other areas as required by the CDE.

(Legal References next page)

Legal Reference:

EDUCATION CODE

- 35182.5 Contracts for advertising
- 38080-38103 Cafeteria, establishment and use
- 45103.5 Contracts for management consulting services; restrictions
- 48432.3 Voluntary enrollment in continuation education
- 49430-49434 Pupil Nutrition, Health, and Achievement Act of 2001
- 49490-49494 School breakfast and lunch programs
- 49500-49505 School meals
- 49501.5 California Universal Meals Program
- 49510-49520 Nutrition
- 49530-49536 Child Nutrition Act
- 49540-49546 Child care food program
- 49547-49548.3 Comprehensive nutrition services
- 49550-49562 Meals for needy students
- 49570 National School Lunch Act
- 51795-51797 School instructional gardens

HEALTH AND SAFETY CODE

- 113700-114437 California Uniform Retail Food Facilities Law

CODE OF REGULATIONS, TITLE 5

- 15500-15501 Food sales by student organizations
- 15510 Mandatory meals for needy students
- 15530-15535 Nutrition education
- 15550-15565 School lunch and breakfast programs
- 15575-15578 California Retail Food Code; sanitation and safety requirements

UNITED STATES CODE, TITLE 42

- 1751-1769j School lunch programs
- 1758b Local Wellness Policy
- 1761 Summer Food Service Program and Seamless Summer Feeding Option
- 1769a Fresh Fruit and Vegetable Program
- 1771-1791 Child nutrition Act
- 1773 School breakfast program

CODE OF FEDERAL REGULATIONS, TITLE 7

- 210.1-210.31 National School Lunch Program
- 220.2-220.22 National School Breakfast Program

Adopted: (7-88, 10-93, 2-06) 10-22

ORANGE UNIFIED SCHOOL DISTRICT
Orange, California