3180 CHILD NUTRITION

The School District's purpose in having a Child Nutrition program is to make it possible for all students to have a nutritionally adequate lunch and, in selected situations, breakfast. Breakfast programs will be provided at school sites where experimental programs sustained a participation of at least twenty-five (25) students.

1. Operational Objectives

- a. To make the maximum contribution to the educational experience of students.
- b. To be non-profit and to offer minimum competition to commercial firms.
- c. To comply in every way with federal, state, and School Board policies and regulations.
- d. To cooperate with all segments of the School District in providing appropriate service aside from the normal child nutrition operation, such as banquets, special events, etc.
- e. To comply strictly with laws and regulations pertaining to health, sanitation and safety, internal accounting, employment practices, dietary components, meal prices, and periodic reporting as required.

2. Operational Procedures

- A. The Child Nutrition Department shall be under the direction of the Supervisor of Child Nutrition.
- B. The Child Nutrition Cafeteria Manager in each school has a dual reporting relationship, i.e., to the principal for day-to-day directions, such as serving times, special events, emergency situations, etc., and to the Supervisor of Child Nutrition or his/her designee for overall operations, such as menus, inventory, working hours, money collections, staffing levels, etc.
- C. All students may bring their meals or purchase hot meals, but shall in all cases be subject to the rules and regulations of the building. The principal shall be responsible for the execution of such rules and regulations.
- D. Food, other than that offered through the regular meal program, will be made available to students during school hours only when in compliance with the following conditions:
 - (1) Food or beverages offered prior to or during regular lunch serving time shall be food which contributes to the nutritional needs of students and not be food items classified as empty calorie foods and will not be offered in direct competition or in place of established district supported meal programs. Some acceptable items would be fruit, vegetables, juice containing at least 50% real juice, milk, consommé, sandwiches, ice cream, or bread items made from enriched or whole grain flours, etc.
 - (2) Food or beverage vending machines in schools must be inoperative from the beginning of the school day until one-half hour after the end of the last lunch period of the day unless the foods or beverages contained therein comply with #1 above.

- E. Foods, other than that provided and prepared by Child Nutrition Department employees, shall be under the regulations of the St. Louis County Health Department.
- F. Banquets or special dinners may be served in school cafeterias for school related functions. The costs of these services shall be paid by the using group and using group shall adhere to the following:
 - (a) All food and beverage is delivered, prepared, and ready to serve in the cafeteria.
 - (b) The cafeteria manager is on duty and paid by the organization to supervise the usage of the facility.
 - (c) Dishes and silver of the cafeteria may be used, but it shall be the responsibility of the organization under the direction of the cafeteria manager to return, clean, and store items in the same manner before its usage.
 - (d) All requests and arrangements for cafeteria use must be made in advance through the building principal and coordinated with the cafeteria manager.

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