

ORANGE COUNTY
BOARD OF EDUCATION

AGENDA ITEM ABSTRACT

Meeting Date: March 19, 2012

AGENDA ITEM No. 12-03- (2)-12

ACTION ITEM: (Y/N) N

SUBJECT: Child Nutrition New USDA Regulations Regarding School Meals

INFO. CONTACT: Valerie Green, Child Nutrition Director PHONE: 919-732-6133

ATTACHMENTS: 1. Implementation Timeline for Final Rule

PURPOSE: The purpose of this item is to provide an update to the Board of Education on changes to the federal school lunch programs.

BACKGROUND: During the March 5, 2012 board meeting, board members requested a report on changes to the federal guidelines affecting the child nutrition program.

Outline

- The first major overhaul of school meals in more than 15 years
- Part of the 2010 Healthy Hunger-Free Kids Act
- Compliance required by July 1, 2012 for lunch changes
- Most breakfast changes to be effective for the 2013-14 school year
- Focus on foods rather than nutrients
- More fruits, vegetables, and whole grains with weekly requirements
- Only fat-free plain or flavored and low-fat plain fluid milk
- Less sodium, saturated fat and trans fat
- Meet nutrition needs within calorie requirements

According to the USDA, "Sufficient resources are expected to be available to school food authorities to cover the additional costs of updated meal offerings to meet the new standards."

FINANCIAL IMPACT: The Act includes a \$0.06 per lunch performance-based increase in reimbursement.

RECOMMENDATION: The Superintendent recommends the Board of Education receive this report for information.

Jan. 2012

Implementation Timeline for Final Rule “Nutrition Standards in the National School Lunch and School Breakfast Programs”

Implementation of most meal requirements in the NSLP begins SY 2012-2013. In the SBP, the meal requirements (other than milk) will be implemented gradually beginning SY 2013-2014.

New Requirements	Implementation (School Year) for NSLP (L) and SBP (B)						
	2012/13	2013/14	2014/15	2015/16	2016/17	2017/18	2022/23
Fruits Component							
• Offer fruit daily	L						
• Fruit quantity increase to 5 cups/week (minimum 1 cup/day)			B				
Vegetables Component							
• Offer vegetables subgroups weekly	L						
Grains Component							
• Half of grains must be whole grain-rich	L	B					
• All grains must be whole-grain rich			L, B				
• Offer weekly grains ranges	L	B					
Meats/Meat Alternates Component							
• Offer weekly meats/meat alternates ranges (daily min.)	L						
Milk Component							
• Offer only fat-free (unflavored or flavored) and low-fat (unflavored) milk	L, B						
Dietary Specifications (to be met on average over a week)							
• Calorie ranges	L	B					
• Saturated fat limit (no change)	L, B						
• Sodium Targets <ul style="list-style-type: none"> ○ Target 1 ○ Target 2 ○ Final target 			L, B			L, B	L, B
• Zero grams of trans fat per portion	L	B					
Menu Planning							
• A single FBMP approach	L	B					
Age-Grade Groups							
• Establish age/grade groups: K-5, 6-8, 9-12	L	B					
Offer vs. Serve							
• Reimbursable meals must contain a fruit or vegetable (1/2 cup minimum)	L		B				
Monitoring							
• 3-year adm. review cycle		L, B					
• Conduct weighted nutrient analysis on 1 week of menus	L	B					