



National School Lunch Act – 1946

“It is hereby declared to be the policy of Congress, as a measure of national security, to safeguard the health and well-being of the Nation's children and to encourage the domestic consumption of nutritious agricultural commodities and other food, by assisting the States”



Federal School Lunch Program Statistics

- Operates in over 100,000 public, private and residential child care institutions (RCCIS)
- 29.6 million children served daily (2005 data)
 - Elementary 66% of enrollment
 - Secondary 50% of enrollment
- 187 Billion lunches served since 1946
- Cost of \$7.9 Billion



Wisconsin Statistics (2005-06 school year)

- 98% eligible public school districts
- 47% of private schools & RCCIs
- Over 547,300 daily lunches served
 - 60% paid, 9% reduced price, 31% free
 - Participation rates: 57% public & 70% private
- Over 93,100 daily breakfasts served
 - 26% paid, 10% reduced price, 64% free



Congress

- Passes legislation
- Allocates funds for cash reimbursement and commodity entitlement
- Releases income guidelines for free & reduced price meals
- Sets federal reimbursement rates for free, reduced price and full price categories



U.S. Department of Agriculture's Food and Nutrition Service

- Administers programs at federal level
- Sets and distributes policies
- Provides technical assistance & resources
 - Team Nutrition



State Level – Wisconsin Department of Public Instruction

- Approves agreements with school agencies
- Evaluations school agency performance
 - Regulation compliance
 - Nutrition Assessment
- Provides technical assistance, resources & training



Participating Schools Agencies

- Provide meals free or at reduced price to qualifying students
- Operate non-profit food service
- Serve meals that meet nutrition standards
- Comply with competitive food regulations
- Meet food safety requirements
- Develop, implement, monitor wellness policy



Nutrition Standards for School Meals

Lunch: 1/3 of RDAs for protein, Vitamin A, Vitamin C, iron, calcium, and calories.

Breakfast: 1/4 of RDAs for protein, Vitamin A, Vitamin C, iron, calcium, and calories.

DGAs:

< 30 percent of calories from total fat

< 10% of calories from saturated



Perceptions/Misconceptions:

- School meals make students fat
 - NSL participants more likely to consume vegetables, milk, milk products
- Schools serve junk food for lunch
 - SNDA II study – students have opportunity to select lunches consistent with DGAs
- Bag lunches from home are better
 - Students consume more calories from fat
 - Students consume less dairy, fruit & vegetables



Making Good Choices & Healthy School Environment

- Improving quality, variety & acceptability
 - Choices & student involvement
 - Selection of commodities
 - Use of local produce & foods



Making Good Choices & Healthy School Environment

■ Commodities

- 17 percent of food usage for lunch preparation
- opportunities for schools
 - Annual ordering system
 - Allocate % to fresh produce through DOD
 - Fresh fruit and vegetable pilot program – experiment with new food sensations



Making Good Choices & Healthy School Environment

- Improving scheduling
- Competition
- Effective nutrition education