# **STUDENTS**

#### SERIES 500

Policy Title: Wellness Policy

Code No. 529

The board promotes healthy students by supporting wellness, good nutrition and regular physical activity as a part of the total learning environment. The school district supports a healthy environment where students learn and participate in positive dietary and lifestyle practices. By facilitating learning through the support and promotion of good nutrition and physical activity, schools contribute to the basic health status of students. Improved health optimizes student performance potential.

The school district provides a comprehensive learning environment for developing and practicing lifelong wellness behaviors. The entire school environment, not just the classroom, shall be aligned with healthy school district goals to positively influence a student's understanding, beliefs and habits as they relate to good nutrition and regular physical activity.

The school district supports and promotes proper dietary habits contributing to students' health status and academic performance. All foods available on school grounds and at school-sponsored activities during the instructional day should meet or exceed the school district nutrition standards. Foods should be served with consideration toward nutritional integrity, variety, appeal, taste, safety and packaging to ensure high-quality meals.

The school district will make every effort to eliminate any social stigma attached to, and prevent the overt identification of, students who are eligible for free and reduced-price meals. Toward this end, the school district may utilize electronic identification and payment systems; provide melas at no charge to all children, regardless of income; promote the availability of meals to all students; and/or use nontraditional methods for serving meals, such as "grab-and-go" or classroom breakfast.

The school district will develop wellness policies in conjunction with the School Improvement Advisory Committee (SIAC). The SIAC is comprised of representatives of the board, parents and employees. The SIAC will review potential wellness policies as well as local wellness efforts. An annual wellness report will be presented to the SIAC.

Specific Wellness Goals:

- specific goals for nutrition education (see Appendix A)
- physical activity (see Appendix B)
- other school-based activities that are designed to promote student wellness, (see Appendix C)
- Nutrition guidelines for all foods available with the objective of promoting student health and reducing childhood obesity – (see Appendix D).

The board will monitor and evaluate this policy by SIAC review – (see Appendix E).

Legal Reference: (2005)

Richard B. Russell National School Lunch Act, 42 U.S.C. 1751 et seq.

Child Nutrition Act of 1966, 42 U.S.C. 1771 et seq.,

504.6 Student Activity Program710 School Food Services Cross Reference:

# Appendix A

# NUTRITION EDUCATION AND PROMOTION

The school district will provide nutrition education and engage in nutrition promotion that;

- attempts at each grade level as part of a sequential, comprehensive, standards-based program designed to provide students with the knowledge and skills necessary to promote and protect their health;
- is part of not only health education classes, but also, when feasible, classroom instruction in subjects such as math, science, language arts, social sciences and elective subjects;
- promotes fruits, vegetables, whole-grain products, low-fat and fat-free dairy products, healthy food preparation methods and health-enhancing nutrition practices;
- emphasizes caloric balance between food intake and physical activity;

### PHYSICAL ACTIVITY

# **Physical Education**

The school district will provide physical education that:

- is scheduled on alternating days;
- is for all students in grades K-12 for the entire school year; (This will eliminate athletes opting out for a sport season)
- is taught by a certified physical education teacher;
- includes students with disabilities, students with special health-care needs may be provided alternative educational programming; and,
- engages students in moderate to vigorous activity during at least 50 percent of physical education class time.

# **Daily Recess**

Elementary schools should provide recess for students that:

- is at least 20 minutes a day;
- is preferably outdoors;
- encourages moderate to vigorous physical activity verbally and through the provision of space and equipment; and,
- · discourages extended periods (i.e., periods of two or more hours) of inactivity.

When activities, such as mandatory school-wide testing, make it necessary for students to remain indoors for long periods of time, schools should give students periodic breaks during which they are encouraged to stand and be moderately active.

# **Physical Activity and Punishment**

Employees should not use physical activity (e.g., running laps, pushups) or withhold opportunities for physical activity (e.g., recess, physical education) as punishment.

# OTHER SCHOOL-BASED ACTIVITIES THAT PROMOTE STUDENT WELLNESS

# **Integrating Physical Activity into Classroom Settings**

For students to receive the nationally recommended amount of daily physical activity and for students to fully embrace regular physical activity as a personal behavior, students need opportunities for physical activity beyond the physical education class. Toward that end, the school district will:

- offer classroom health education that complements physical education by reinforcing the knowledge and self-management skills needed to maintain a physically active lifestyle and to reduce time spent on sedentary activities:
- discourage sedentary activities, such as watching television, playing computer games, etc.:
- provide opportunities for physical activity to be incorporated into other subject lessons; and,
- encourage classroom teachers to provide short physical activity breaks between lessons or classes, as appropriate.

#### NUTRITION GUIDELINES FOR ALL FOODS AVAILABLE ON CAMPUS

# **School Meals**

Meals served through the National School Lunch and Breakfast Programs will:

- be appealing and attractive to children;
- be served in clean and pleasant settings;
- meet, at a minimum, requirements established by local, state, and federal law;
- offer a variety of fruits and vegetables;
- serve only low-fat (1%) and fat-free milk and nutritionally equivalent non-dairy alternatives (as defined by the USDA); and,
- ensure that half of the served grains are whole grain.

# Schools will make an effort to:

- engage students and parents, through taste-tests of new entrees and surveys, in selecting foods, offered through the meal programs in order to identify new, healthful and appealing food choices; and
- share information about the nutritional content of meals with parents and students. (The
  information could be made available on menus, a web site, on cafeteria menu boards,
  placards or other point-of purchase materials.)

#### **Breakfast**

To ensure that all children have breakfast, either at home or at school, in order to meet their nutritional needs and enhance their ability to learn, schools will:

- operate the breakfast program, to the extent possible;
- arrange bus schedules and utilize methods to serve breakfasts that encourage participation, including serving breakfast in the classroom, "grab-and-go" breakfasts or breakfast during morning break or recess, to the extent possible;
- notify parents and students of the availability of the School Breakfast Program, where available: and.
- encourage parents to provide a healthy breakfast for their children through newsletter articles, take-home materials or other means.

### Free and Reduced-Priced Meals

The school district will make every effort to eliminate any social stigma attached to, and prevent the overt identification of, students who are eligible for free and reduced-price meals. Toward this end, the school district may:

- · utilize electronic identification and payment systems;
- provide alternative meals at no charge to all children, regardless of income; and,
- promote the availability of meals to all students.

# Meal Times and Scheduling

The school district:

- should schedule meal periods at appropriate times, e.g., lunch should be scheduled between 11 a.m. and 1 p.m.; should not schedule tutoring, club or organizational meetings or activities during mealtimes, unless students may eat during such activities;
- will provide students access to hand washing or hand sanitizing before they eat meals or snacks; and,
- should take reasonable steps to accommodate the tooth-brushing regimens of students with special oral health needs (e.g., orthodontia or high tooth decay risk).

# NUTRITION GUIDELINES FOR ALL FOODS AVAILABLE ON CAMPUS

### **Qualification of Food Service Staff**

Qualified nutrition professionals will administer the meal programs. As part of the school district's responsibility to operate a food service program, the school district will:

- provide continuing professional development for all nutrition professionals; and,
- provide staff development programs that include appropriate certification and/or training programs for child nutrition directors, nutrition managers and cafeteria workers, according to their levels of responsibility.

### **Sharing of Foods**

The school district discourages students from sharing their foods or beverages with one another during meal or snack times, given concerns about allergies and other restrictions on some children's diets.

# Foods Sold Outside the Meal (e.g. vending, a la carte, sales)

**Secondary schools:** In middle/junior high and high schools, all foods and beverages sold individually outside the reimbursable meal programs (including those sold through a la carte [snack] lines, vending machines or student stores) during the school day, will meet the following nutrition and portion size standards:

# **Beverages**

 Each vendor will offer healthy choices for at least 50 percent of the options in their drink vending machines. This will include noncarbonated, low sugar/no sugar and fruit juice based drinks, water and flavored water, as well as diet sodas, no sugar added iced teas and low fat/low sodium milk based products. Advertising on machine fronts will feature healthy choices when possible.

# **Foods**

A food item sold individually during school hours:

- will have no more than 35 percent of its calories from fat (excluding nuts, seeds, peanut butter and other nut butters) and 10 percent of its calories from saturated and trans fat combined:
- will have no more than 35 percent of its weight from added sugars; and,
- will contain no more that 230 mg of sodium per serving for chips, cereals, crackers, French fries, baked goods and other snack items; will contain no more than 480 mg of sodium per serving for pastas, meats and soups; and will contain no more that 600 mg of sodium for pizza, sandwiches and main dishes.

# **Fundraising Activities**

To support children's health and school nutrition-education efforts, school fundraising activities will, in addition to other food items sold, promote and offer healthy choices that meet the above nutrition standards for foods and beverages sold individually. The school district encourages fundraising activities that promote good nutrition and physical activity.

### Rewards

The school district will not use foods or beverages, that do not meet the nutrition standards for foods and beverages sold individually, as rewards for academic performance or good behavior, and will not withhold food or beverages (including food served through meals) as a punishment.

# NUTRITION GUIDELINES FOR ALL FOODS AVAILABLE ON CAMPUS

#### Celebrations

Schools should evaluate their celebrations practices that involve food during the school day. The school district will disseminate a list of healthy party ideas to parents and teachers.

# **School-Sponsored Events**

Foods and beverages offered or sold at school-sponsored events (concession stands) outside the school day are not subject to this policy. The school will encourage sponsoring organizations to offer healthy choices in addition to their standard food and beverage offerings.

# **Food Safety**

All foods made available on campus adhere to food safety and security guidelines.

- All foods made available on campus comply with the state and local food safety and sanitation regulations. Hazard Analysis and Critical Control Points (HACCP) plans and guidelines are implemented to prevent food illness in schools. <a href="http://www.fns.usda.gov/tn/Resources/servingsafe\_chapter6.pdf">http://www.fns.usda.gov/tn/Resources/servingsafe\_chapter6.pdf</a>
- For the safety and security of the food and facility, access to the food service operations
  are limited to child nutrition staff and authorized personnel.

# PLAN FOR MEASURING IMPLEMENTATION

# Monitoring

The superintendent will ensure compliance with established school district-wide nutrition and physical activity wellness policies.

#### In each school:

- the principal will ensure compliance with those policies in the school and will report on the school's compliance to the superintendent; and,
- food service staff, at the school or school district level, will ensure compliance with nutrition policies within food service areas and will report on this matter to the superintendent or principal.

# In the school district:

- the school district will report on the most recent USDA School Meals Initiative (SMI)
  review findings and any resulting changes. If the school district has not received a SMI
  review from the state agency within the past five years, the school district will request
  from the state agency that a SMI review be scheduled as soon as possible;
- the superintendent will develop a summary report every three years on school district-wide compliance with the school district's established nutrition and physical activity wellness policies, based on input from schools within the school district; and,
- the report will be provided to the school board and also distributed to all school wellness committees, parent/teacher organizations, principals and health services personnel in the school district.

# **Policy Review**

To help with the initial development of the school district's wellness policies, each school in the school district will conduct a baseline assessment of the school's existing nutrition and physical activity environments and practices. The results of those school-by-school assessments will be complied at the school district level to identify and prioritize needs.

Assessments will be repeated every five years to help review policy compliance, assess progress and determine areas in need of improvement. As part of that review, the school district will review the nutrition and physical activity policies and practices and the provision of an environment that supports healthy eating and physical activity. The school district, and individual schools within the school district will, revise the wellness policies and develop work plans to facilitate their implementation.