

**Food and Nutrition Policy Motion
IMPLEMENTATION PLAN**

APPENDIX A

	District Requirements	Food Services Division Responsibility	School Site Responsibility
1. ACCESS TO MEALS	<ul style="list-style-type: none"> • Require all schools to increase student breakfast participation by implementing “Breakfast in the Classroom” or “After The Bell Nutrition Breakfast” programs. Ensure breakfast is served before 10:30 AM or two hours before lunch. • Ensure every student has adequate time to eat a nutritious meal. <ul style="list-style-type: none"> ○ Direct the Food Services Division to work with principals to add time to lunch periods to ensure that each student has 20 minutes after sitting down to eat his/her meal. ○ Ensure lunch is served by 11 AM and no later than 1:30 PM. • Enhance universal meal access for eligible children in high poverty communities by eliminating paper applications and using census data to determine school wide income eligibility. • Provide meals for at-risk children by using USDA’s Child and Adult Care Food Program (CACFP) to provide a meal or four-component snack to children participating in after school programs on eligible campuses. • Fund facilities upgrades to improve participation at kitchen sites as budget of capital dollars are allocated through Measure Q. • Publish established customer service expectations and tenets. 	<ul style="list-style-type: none"> • Ensure menu items are prepared and ready for students. • Prepare meal offerings that encourage student participation in meal program. • Coordinate with school administrators regarding the breakfast programs as well as increasing points of service or adding lunch periods to ensure that each student has 20 minutes after sitting down to eat his/her meal. • Communicate to students, schools, and households the importance of healthy eating, the nutritional content of our school meals, new menu items, and the “I’m In” campaign. Communication is the key to education for all staff, students and the community. Establish a communications plan to include all school sites. • Train all Food Services staff about breakfast and lunch programs so that they can educate children about food choices, menu ingredients, and proper nutrition. • Staff goal: Comprehension of the menu items including ingredients, source location and locally sourcing initiative. • Additional goals include teaching program background in LAUSD and overall health and wellness objectives. 	<ul style="list-style-type: none"> • Identify steps necessary to add additional lunch time at overcrowded sites to achieve 70% meal participation. • Accommodate adequate time to eat through campus bell schedules. • Ensure breakfast is served before 10:30 AM or two hours before lunch. • Ensure lunch is served by 11 AM and no later than 1:30 PM. • Parent Engagement is vital for the success of the meal programs. Work with Parent & Community Services Branch to incorporate strategies to reach all parents. • Ensure that students with sack lunches are not seated separately from students participating in the National School Lunch Program.

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	<ul style="list-style-type: none"> • Increase the number of eligible children enrolled in the school meals programs by using Medicaid data to directly certify children who meet income requirements without requiring individual applications. 	<ul style="list-style-type: none"> • Focus on customer service access and product placement. • Marketing - Improve menu item presentation and display at point of service stations, including signage and point of sale information materials. Funding to be provided by categorical suppliers' marketing investment dollars and not through the food services budget. Worker salaries are not affected by this area. Beginning in 2010, the marketing dollars have been provided by companies through their best value Requests for Proposal process. Continue to utilize local public relations firm RLPR to promote a three-phase campaign of back to school awareness, student tasting events and parent involvement programs across the District throughout the year. Develop accurate forecasting with assistance from the Cafeteria Management System (CMS) point of sale function. 	

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2. PARTICIPATION	<ul style="list-style-type: none"> • Provide school environment to meet the Healthier US School Challenge – Gold Level of Distinction standards at all schools wherever possible • Fund facilities upgrades to improve participation at kitchen sites as budget of capital dollars are allocated through Measure Q. • Increase the number of eligible children enrolled in the school meals programs by using Medicaid data to directly certify children who meet income requirements without requiring individual applications. 	<ul style="list-style-type: none"> • Provide Menu to meet the Healthier US School Challenge – Gold Level of Distinction standards at all schools wherever possible. • Identify steps to increase the number of middle and secondary students selecting a full, complete meal each day. • Increase participation in the school breakfast, lunch and summer nutrition programs. • Improve menu item presentation and display at point of service. Food Services Division to eliminate all Styrofoam based products effective immediately for environmental initiatives. New tray system to be developed that is sturdy, biodegradable, recyclable, compostable, and will also improve menu presentation. • Track student participation through monthly Key Performance Indicators (KPIs) and monitor impact of plan. • Work with market research firms, parent and student organizations to gather information regarding participation. Utilize state and private institutions to establish measurement at no cost to the District. Not currently in place but would be funded by grant opportunities such as The National Institutes for Health (NIH), LSA Fund for Public Education, or Kellogg Foundation. No District 	<ul style="list-style-type: none"> • Allow no competitive food sales in addition to the official school meal program during the school day per State Law. • Provide alternative fundraising methods to mitigate potential impacts of new nutrition regulations.

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		<p>funds would be used.</p> <ul style="list-style-type: none"> • Develop accurate forecasting with assistance from the CMS point of sale function. • Report to the Board of Education via Board Committee of the Whole the status of implementation and impact on participation annually for 3 years. • Recommend changes to the Board of Education if participation is adversely affected for any reason. • Facilitate regular input from community partners to include students, parents, teachers, non-profit agencies, and city and county representatives. • Implement best practice programs for Cafeteria Managers to promote District-wide consistency of meals offered. • Implement school staff meal program to increase participation. 	
<p>3. NUTRITION</p>	<ul style="list-style-type: none"> • Implement nutrition policy standards at all District-catered events. • Restrict serving flavored milk on all campuses during the school day. • Mandate charter school applicants to adhere to District nutrition guidelines on LAUSD campuses. • Provide enforcement of vending and student body sales for compliance with LAUSD Nutrition Policy. • Direct the Chief Facilities Executive 	<ul style="list-style-type: none"> • Maintain highest nutritional nutrient standards and quality for school meals. • Implement all newly adopted USDA standards by 2014. • Food items continue to be free of artificial preservatives, colors, flavors and sweeteners. • Ensure meals do not contain high fructose corn syrup or synthetic sources of trans fat. • Continuously maintain the 	<ul style="list-style-type: none"> • Ensure school stores and fundraising activities meet LAUSD nutrition standards. • Foods for sale outside the District’s Official Meal Program (both School Breakfast and National School Lunch Program) must meet the following guidelines: <ul style="list-style-type: none"> ○ No more than 10% of total calories from saturated fat, including trans fat ○ No more than 10% added

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	<p>to implement state and federal laws, requiring free and accessible drinking water in eating areas.</p>	<p>directives of the Dietary Guidelines for Americans.</p> <ul style="list-style-type: none"> • Increase the variety, visibility, and accessibility of unprocessed fresh fruit and vegetables whenever possible. • Continue to provide unflavored non-fat or low-fat milk on all campuses during the school day. • Continue to offer soy and lactose free milk. • Continue to offer organic food choices whenever possible. • Continue to provide at least one vegetarian option at each meal in the school meal program. • Provide a vegetable and fruit bar or a salad bar, wherever possible, at schools. • Continue to serve freshly prepared breads and eliminate dessert type items. • Continue to reduce availability of entrees with no more than 10% total calories from saturated fat. • Reduce students’ consumption of total sugars in school meals. • Ensure cereal and yogurts have no more than 4 grams added sugars. • Continue to reduce the intake of calories in compliance with the USDA guidelines. • Continue to eliminate partially hydrogenated oils and other solid fats • Continue to limit fat content of 	<p>sugar to meals following World Health Organization standards</p> <ul style="list-style-type: none"> ○ Allow no more than 400 mg of sodium per serving ○ Eliminate all added sweeteners to foods by 2015 ○ Eliminate any Genetically Modified Food (GMO) by 2014 <ul style="list-style-type: none"> • Campus serving portion sizes for all foods sold or served may not exceed: <ul style="list-style-type: none"> ○ Snacks and Sweets 1.5 oz ○ Cookies/Cereal Bars 2 oz ○ Bakery Items 3 oz ○ Frozen desserts, ice cream 3 fluid oz

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		<p>entrees to 30 grams of fat.</p> <ul style="list-style-type: none"> • Incorporate student and parent input with the nutritional improvements. • Allow no added partially hydrogenated oils. Establish quality control audit team to ensure consistent meal preparation and presentation. 	
4. EDUCATION	<ul style="list-style-type: none"> • Ensure that the District’s Official Meal Program, both School Breakfast and National School Lunch Program, are being offered each day school is in session. • Continue to fund a central Physical Education Advisor position as allowable from General Fund. • Work with non-profit organizations, such as the American Diabetes Association, to offer nutrition education programs. • Educate legislators and law makers concerning the program inconsistencies, such as the amount of food discarded. • Align all Districts’ catering with the latest Dietary Guidelines for Americans. • Integrate performance indicators and evaluation results within the District’s performance management system on a quarterly basis and develop nutrition metrics to be included in the school site report cards. • Prepare an annual summary report 	<ul style="list-style-type: none"> • Post Nutritional Information at each school and through electronic mediums. • Provide directional and nutritional signage in all eating areas. • Incorporate comprehensive merchandising concepts into serving meals. • Market new menu items to students, staff and the community – Implement immediately at all school locations a suggestion and feedback area. Continue to conduct student tours on taste testing for feedback. Post results to the Café-La website (http://cafe-la.lausd.net/) Conduct a District wide survey annually • Develop and implement a cafeteria staff and other District staff wellness training. • Conduct ongoing student focus groups. • Incorporate the concept that cafeterias should be places of learning with signage and display materials. • Have nutrition education resource 	<ul style="list-style-type: none"> • Provide Nutrition Education materials to all grade levels in LAUSD per state core curriculum standards. • Incorporate the concept that cafeterias should be places of learning.

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	<p>on District-wide compliance with nutrition policies for the Board of Education and community stakeholders, including local and state policymakers.</p> <ul style="list-style-type: none"> • If feasible, consult with relevant experts (e.g., Los Angeles County Department of Public Health) to assist with these evaluation activities. <p>Nutrition Education</p> <ul style="list-style-type: none"> • Align future textbook purchases with key health concepts outlined in the state health education content standards. • Incentivize teachers to provide age-appropriate, skill-building nutrition education that is focused on behavior change at all grade levels. • Link classroom nutrition education to the overall school community by increasing school gardens, cafeteria-based nutrition education (e.g., know your famer) and parent/community outreach. • Provide nutrition-related professional development opportunities for teachers and staff, including cafeteria workers. • Identify additional funding sources 	<p>materials available so that cafeterias and classrooms can utilize them.</p> <ul style="list-style-type: none"> • Expand Farm-to-Cafeteria projects. • Incorporate <i>Know Your Farmer</i> education across the District. • Initiate partnership with local chefs through the “Chefs Move to Schools” program. • Educate students about locally grown food supply. • Work towards improving Women Infant and Children (WIC) connection to meal program making it easier for children to get recertified for needed services. • Identify and incorporate methods for surveying customers. • Educate legislators and law makers concerning the program inconsistencies such as the amount of food discarded and incorporate food donation program. • Report semi-annually to the Board of Education on the policy implementation status. • Incorporate nutritional content on meal packaging. • Incorporate social media to encourage interactive communications on nutrition. 	

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	<p>to support the creation of a central Nutrition Education and Community Coordinator position to help link nutrition education with the cafeteria and to implement the District’s marketing and communications plan to promote the school menu and key health messages.</p> <p>Menu Promotion</p> <ul style="list-style-type: none"> • Prominently display signage that promotes the school menu and key nutrition messages consistent with the Dietary Guidelines for Americans in cafeterias, school hallways, front offices, cafeteria menu boards and parent centers. • Publicly post information on the nutritional quality of school meals, as well as the results of school and kitchen cleanliness and food safety reports provided through the Office of Environmental Health and Safety (OEHS) and Food Services Division. <p>Community Outreach/Partnerships</p> <ul style="list-style-type: none"> • Form partnerships with non-profit organizations, such as the American Diabetes Association, local grocery stores, and more, to expand nutrition 	<p>Menu Promotion</p> <ul style="list-style-type: none"> • Prominently display nutritional information for all items served in the cafeteria in accordance with the federal menu labeling requirements for restaurants as required by the Patient Protection and Affordable Care Act of 2010 in order to help students make informed food and beverage selections. • Involve students and cafeteria staff in developing and marketing the menus. 	

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	<p>education opportunities in the District.</p> <ul style="list-style-type: none"> • Initiate partnerships with local chefs through the “Chefs Move to Schools” program. • Establish a plan for monitoring and compliance (i.e., assess parent, student, teacher, administrator and other school staff awareness of the nutrition policies) including the selection of appropriate assessment instruments, frequency of assessments, and performance indicators. • Ensure coordination among all principals and Local District Superintendents to internally monitor compliance with nutrition policies. • Integrate performance indicators and evaluation results within the District’s Performance Meter Overview on a quarterly basis and develop nutrition metric to be included in the school site report cards. • Prepare an annual summary report on District-wide compliance with nutrition policies for the Board of Education and community stakeholders, including local and state policymakers. • If feasible, consult with relevant experts (e.g., Los Angeles County Department of Public Health) to assist with these evaluation 		

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	<p>activities.</p> <p>Competitive Foods</p> <ul style="list-style-type: none"> • Improve enforcement of and compliance with nutritional standards for food sold outside of the school meals program, including food sold in vending machines, student stores, fundraisers and concession stands. • All beverages and competitive foods offered for sale to students outside of the school meals program, during the regular and extended school day, must meet or exceed state and federal nutrition guidelines. • Direct the Local ESC Operations Coordinator to develop an enforcement mechanism for vending and student body sales in consultation with the Chief Operating Officer, representative of school principals, Food Services, and the Inspector General. • All fundraisers selling food on campus, regardless of the time of day, must be approved by ESC Operations Coordinators. • Direct principals to inform students and parents at the start of the school year, regarding competitive food standards/regulations, and provide information on alternative, non-food fundraising methods. Establish a plan for monitoring and compliance 		

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	<p>(i.e., assess parent, student, teacher, administrator and other school staff awareness of the nutrition policies) including the selection of appropriate assessment instruments, frequency of assessments and performance indicators.</p> <ul style="list-style-type: none"> • Ensure coordination among all principals and Local ESC Operations Coordinators to internally monitor compliance with nutrition policies. • Require principals to prominently display results of competitive food audits in the school’s front office. 		
5. PROCUREMENT	<ul style="list-style-type: none"> • Eliminate District contracts and relationships with branded fast-food products for food served on campus (i.e., In-N-Out, Subway, Dominos, etc.), excluding state regulations allowing 4x per year. • Ensure schools only purchase and sell or serve items approved by the District. 	<ul style="list-style-type: none"> • Commit to the purchase of locally and sustainably grown foods, in order to provide the freshest available produce, to support the regional economy, and support the environmental stewardship of our region. The commitment will include: <ul style="list-style-type: none"> ○ A strong target of sourcing at least 50% of all produce within a 200 mile radius of Los Angeles; ○ Purchase 5% or more of produce grown within 200 miles from small and midsize farms ○ Develop and report to the Superintendent with a plan, within 6 months, to increase the percentage of procurement from 	<ul style="list-style-type: none"> • Eliminate District contracts and relationships with branded fast-food products for food served on campus (i.e., In-N-Out, Subway, Dominos, etc.) • Ensure schools only purchase and sell or serve items approved by the District.

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		<p>local small or mid-sized agricultural producers, using growing practices that minimize the impact to the environment. The plan would include: a report on the FY 2011-12 produce procurement statistics; a definition of farm size characteristics; a proposal for an increase in the target procurement levels from local small and mid-sized producers whose practices minimize environmental impacts, such as crop diversity, water, soil and pest management.</p> <ul style="list-style-type: none"> • Dairy Products – must be government-inspected • Fresh eggs, USDA Grade A or equivalent, 100% candled • Frozen eggs, USDA – inspected • Milk, pasteurized Grade A • Local, hormone-antibiotic and additive-free milk used whenever possible • Domestic fruits and vegetables selected for freshness, quality, and color – U.S. Grade A Fancy • Fruits and vegetable shall be U.S. Grade A Choice or better • Canned fruits and vegetables, U.S. Grade A Choice or U.S. Fancy • Meat/Seafood government-inspected • Beef, lamb and veal shall be USDA Grade Choice or better, no Latent 	

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		Tgf-beta Binding Protein (LTBP)	