

ADMINISTRATIVE PROCEDURES OF THE
MILWAUKEE PUBLIC SCHOOLS

ADMINISTRATIVE PROCEDURE 4.05
SCHOOL NUTRITION MANAGEMENT

(1) GENERAL POLICY

~~The Milwaukee Public Schools operate under the policy of the Wisconsin Department of Public Instruction regarding the sale of competitive food items, which is that "The sale of extra food items during the designated meal period(s) in schools in which the nonprofit national school lunch and/or school breakfast program is in operation shall be restricted to those items recognized as making a contribution to the child's daily nutritional needs, and the proceeds therefrom shall inure to the benefit of the school's nonprofit food service account."~~

(2) SPECIFIC RULES RELATED TO EXTRA FOOD SALES

~~(a) No food or beverage of any kind, other than those provided by the Division of School Nutrition Services, is to be sold to students from 15 minutes before the start of the student school day to the end of the school day. On regular school days, the one exception may be at one fund raising event per year authorized by the Board for the official parent teacher organization.~~

~~(b) Extra food items may be sold prior to 15 minutes before the start of the student school day and after the close of the school day if the organization selling such food items has received prior approval from the school principal. Proceeds from the sales of these food items are to go to the organization sponsoring such sales for a specific purpose which would benefit the students at the school.~~

~~(c) All funds resulting from the sale of extra food type items are subject to accounting procedures and auditing regulations set forth in the Milwaukee Public Schools' accounting manual.~~

~~(d) It is recommended that snacks served on school sites outside of the federal school meal programs shall meet all of the following standards:~~

- ~~1. have 30% or less of its total calories from fat or 7 grams or less.~~
 - ~~2. have 10% or less of its total fat calories from saturated plus trans fat or 2 grams or less.~~
 - ~~3. have 480 milligrams or less of sodium per serving.~~
 - ~~4. have 35% or less of its weight from sugars, excluding sugars occurring naturally in fruits, vegetables, and dairy products (or 15 grams).~~
 - ~~5. have at least one other nutrient (5% or more) of fiber.~~
- ~~(e) Recommended healthy snacks include:~~
- ~~• baked chips~~
 - ~~• beef jerky~~
 - ~~• cereal — corn flakes, granola, raisin bran, cheerios, rice, bars, oatmeal~~
 - ~~• crackers — animal, graham, saltines~~
 - ~~• fruit — fresh, dried, canned, sauces~~
 - ~~• nuts~~
 - ~~• pita bread~~
 - ~~• popcorn~~
 - ~~• pretzels~~
 - ~~• sunflower seeds~~
 - ~~• trail mix~~
 - ~~• vegetables — fresh, dried~~
 - ~~• yogurt~~
- ~~(f) Recommended healthy beverages include:~~
- ~~• any juice that states 100% fruit juice~~

- ~~milk/flavored milk~~
- ~~bottled water/flavored water~~
- ~~sports drinks~~
- ~~soy milk~~
- ~~vegetable juice — 100%~~
- ~~drinkable yogurt — low fat~~

(3) (1) SCHOOL MEALS NUTRITION GUIDELINES

~~(a) Foods of good nutritional content including fruits, vegetables, dairy and low fat grain products shall be available wherever and whenever food is sold or otherwise offered at school during the normal school day.~~

~~(b) Foods should be minimally processed, using whole meat whenever possible, whole grains or converted grains that retain most of their whole grain nutrients, minimal dyes, sodium and added sweeteners. Cooking methods shall retain the maximum nutrients possible.~~

~~(c) Schools should eliminate frying as a method of on-site preparation for foods served as part of school meals, a la carte, snack lines, and competitive foods.~~

~~(d) Portion sizes should follow the 2005 US Dietary guidelines.~~

All meals served to students shall be in compliance with meal patterns set forth by the USDA, which include:

- School Breakfast Program Meal Pattern
- National School Lunch Program Meal Pattern
- National School Lunch Program Meal Pattern for Afterschool Snack Services
- Child and Adult Care Food Program Supper Meal Pattern
- Child and Adult Care Food Program Snack Meal Pattern
- Summer Food Service Program Meal Pattern

(e) Students will be able to choose from a menu of healthy choices.

(f) Schools will always offer skim, ~~1%~~ 2% or flavored milk for student consumption.

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History:

Cross Ref.:	Admin. Policy	4.05	School Nutrition Management
	Admin. Policy	4.06	Vending Machines
	Admin. Policy	4.07	Student Nutrition & Wellness Policy
	Admin. Proc.	4.07	Student Nutrition & Wellness Procedures
	Admin. Policy	7.06	Health Education
	Admin. Policy	7.07	Physical Education
	Admin. Proc.	7.07	Physical Education
	Admin. Proc.	7.22	School Fund-raising Activities
	Admin. Policy	9.08	Advertising in the Schools
	Admin. Policy	9.11	School Governance Councils

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