

**WELLNESS PROCEDURE 7 – APPLICATION OF WELLNESS POLICY AND
RELATED PROCEDURES**

- Surveyed students at all schools for feedback regarding quality of product, meal selection, and ways to improve. Sampled bread options and switched vendors to provide better quality breads to students. Discontinued commodity hamburger as students felt it was not flavorful. FY 2018, FY 2017, FY 2016.
- Worked with the high school and elementary schools regarding nutrition education and offered educational curriculum to assist in the classroom content. FY 2018, FY 2017, FY 2016
- Removed hand sanitizer stations as students were averse to applying the sanitizer, sanitizer caused staining in the gym floors, and sanitizer was present on the hands at lunch adding a distaste to the meals eaten with the hands. FY 2016
- Added an alternative high school to the meal program for meals served out of the middle school lunchroom. FY 2016
- Reviewed and approved a smartsnack compliant offering from the vending machines at the high school with the new third part vendor. FY 2018
- Verified snacks offered at lunch are smartsnack compliant. FY 2018, FY 2017, FY 2016
- Started Café Chat, which is an on-line feedback survey tool to better survey students, and obtain feedback. FY 2018
- Offered after school snacks to entice attendance for extended study opportunities for struggling students. FY 2018, FY 2017, FY 2016.
- Encouraged increased student participation at lunch and breakfast through “Lucky Tray” games, school spirit themes, Lunar Eclipse Day, and National celebration events. FY 2018, FY 2017, FY 2016.
- Expanded “Try it” options by giving students a small sample of food they are not normally accustomed to eating like: Brussel sprouts, humus, chickpeas, asparagus, etc. This program exposes the students to a wider variety of food options they are not normally used to. FY 2018, FY 2017, FY 2016.
- Implemented a new serving line at Hacker Middle School to enhance presentation of products to students and increase participation. FY 2018.
- Replaced ovens at North Elementary to give a hotter, more appealing meal to the students to enhance participation. FY 2018
- Improved participation by developing “Grab and Go” convenience for students to take their food and leave the cafeteria instead of having to sit and eat. FY 2018, FY 2017, FY 2016
- Implemented “Build you own” products so students can customize their meal based on the ingredients they want, (Subway sandwiches, Burritos, Tacos, ETC.) thus building ownership and enhancing participation. FY 2018, FY 2017, FY 2016
- Enhanced “Display Cooking” at the Secondary schools to demonstrate and encourage a higher level of food alternative than the usual comfort foods on the line. FY 2018, FY 2017

ADOPTED: April 17, 2018