

MURFREESBORO CITY SCHOOL BOARD POLICY

Descriptor Term: CHILD NUTRITION MANAGEMENT	Descriptor No: SS 9	Date Adopted: 4/79
	Reviewed/Revision Adopted: 3/01; 1/06; 6/11	

1 The school system shall operate a nutrition program in each school which shall be under the
2 direction of the school principal. The Supervisor of Child Nutrition shall coordinate the school
3 nutrition program systemwide and provide expertise and leadership in the provision of lunch and
4 breakfast programs that meet the federal dietary guidelines.

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6 The school nutrition program shall include lunch and breakfast through participation in the
7 National School Lunch and Breakfast Program.

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9 As required for participation in the National School Lunch and Breakfast Programs, the Board
10 agrees to the following regulations:

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- 12 1. That nutritious lunch and breakfast meals which meet the federal dietary guidelines be
13 made available to students.
 - 14 2. That free and reduced price lunch and breakfast meals be provided to those students who
15 cannot afford to pay the price of the lunch or breakfast.
 - 16 3. Charges made to a student for the school lunch/breakfast program cannot exceed three
17 days.

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19 Students shall also be permitted to bring their lunches from home.

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21 All monies from students for the NSLP/NSBP must be collected daily. These monies are to be
22 collected and logged in by the teacher in each classroom. The monies and log are then to be sent
23 to the cafeterias prior to serving lunch to avoid student charges.

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25 Sale of competitive foods is disallowed within the school. Machines and other devices used for
26 food sales shall not be allowed, except in employee lounges for employee use only.

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28 School food service will be operated on a nonprofit basis and will comply with all rules and
29 regulations pertaining to health, sanitation, and internal accounting procedures. Service of foods
30 will meet all state and federal requirements necessary for participation.

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32 The system's Supervisor of Child Nutrition and principal will oversee the program and its
33 employees. All products and services necessary for the operation of the food service department
34 shall be procured under the direction of the Supervisor of Child Nutrition.

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36 The principal shall correlate the food service program with areas of instruction. The principal
37 will be responsible for maintenance of discipline in the lunchroom.

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40 MEAL SERVICE PROCEDURES

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42 Student meals will be served under the USDA School Nutrition Guidelines for “Offer Versus
43 Serve, Traditional Food-Based Menu Planning Option” for grades K-6.

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- 45 • During lunch, students will be offered a minimum of five items from four food
46 component groups and students must take a minimum of three items but may take up to
47 five with no price adjustment.
- 48 • During breakfast, students will be offered a minimum of four items from three or four
49 food component groups and they must take a minimum of three items but may take all
50 four with no price adjustments.

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52 Preschool will not be on the “Offer Versus Serve” provision. They will be served the
53 appropriate portions and food components, the choice of items served will be determined by the
54 Supervisor of Nutrition and/or the Cafeteria Manager.

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56 According to State/Federal guidelines, meal substitutions will only be made to children with
57 special needs requiring an IEP or 504.

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60 FREE OR REDUCED PRICE MEALS

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62 The criteria and procedures for determining a student's need and steps in securing for students
63 no-cost or reduced-cost lunches as established at the state/federal level will be outlined and made
64 known by the principal/Supervisor of Child Nutrition.

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66 Students who participate in no-cost or reduced-cost meals will not be distinguished in any way
67 from students who pay the regular price. Their names will not be made known to any person
68 except such staff member(s) as needed to make the special arrangements for them.

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71 COMPETITIVE FOODS/VENDING MACHINES

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73 Any sale of food and beverages (other than competitive foods) to students during school hours
74 will be under the supervision of the school food service department and the revenue will be
75 deposited to the food service account. Individual components of the reimbursable meals will be
76 sold as separate items during the meal service period. Money received from these sales will
77 accrue to the school food service fund.

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79 Vending machines in the schools will be controlled so that they will not offer competition to the
80 school lunch program or encourage poor eating habits.

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82 Students will be permitted to bring their lunches from home and to purchase beverages and other
83 food items at school.

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88 SANITATION

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90 The Supervisor of Nutrition shall be responsible for implementing regulations from the
91 Department of Health and seeing that school cafeterias meet acceptable standards of cleanliness
92 at all times.

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Legal Reference:

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136 Child Nutrition & Food Distribution 210.11 Competitive Food Services (1994)