

CHAPTER 2.00: SCHOOL BOARD GOVERNANCE AND ORGANIZATION

WELLNESS PROGRAM

2.95*+

**CHILD NUTRITION AND WIC REAUTHORIZATION ACT OF 2004,
SECTION 204 OF PUBLIC LAW 108-265-LOCAL WELLNESS POLICY**

FOR

THE SCHOOL DISTRICT OF OSCEOLA COUNTY

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PHILOSOPHY

Osceola District Schools are committed to providing school environments that promote and protect children's health, well-being, and ability to learn by supporting healthy eating and physical activity. Therefore, it is the goal of the School District that:

- The School District will engage students, parents, teachers, food service professionals, health professionals, and other interested community members in developing, implementing, monitoring, and reviewing district-wide nutrition and physical activity policies.
- All students in grades K-12 will have opportunities, support, and encouragement to be physically active on a regular basis.
- Food and beverages sold or served at school will meet the nutrition recommendations of the U. S. Dietary Guidelines for Americans.
- Qualified child nutrition professionals will provide students with access to a variety of affordable, nutritious, and appealing foods that meet the health and nutrition needs of students; will accommodate the religious, ethnic, and cultural diversity of the student body in meal planning; and will provide clean, safe, and pleasant settings and adequate time for students to eat.
- To the maximum extent practicable, all schools in our district will participate in available federal school meal programs (including the School Breakfast Program, National School Lunch Program (including after school snacks); and the Summer Food Service Program.
- Schools will provide all students K-12 nutrition education and physical education to foster lifelong habits of healthy eating and physical activity, and will establish linkages between health education and school meal programs, and with related community services.

I. THE SUPERINTENDENT SHALL ESTABLISH A WELLNESS PROGRAM THAT SHALL INCLUDE, BUT NOT BE LIMITED TO, THE FOLLOWING COMPONENTS:

WELLNESS PROGRAM – STAFF AND STUDENT WELLNESS

The School District of Osceola is committed to providing a healthy school and work environment that promotes and protects the health and well-being of our students and staff. The educational setting provides students and staff the ability to learn and succeed by embracing wellness, good nutrition and regular physical activity as part of the total learning environment. To that end, the district shall undertake activities in the following areas:

A. GOALS FOR NUTRITION EDUCATION, PHYSICAL ACTIVITY AND OTHER SCHOOL-BASED ACTIVITIES THAT ARE DESIGNED TO PROMOTE STUDENT WELLNESS

Nutrition Education:

- Utilize the school cafeteria as a “learning environment” to allow students to apply critical thinking skills taught in the classroom. Learning Laboratory activities might include student tours, hands-on activities and tasting parties for new foods.
- The Campus Grille Office will hire a Nutrition Educator/Dietitian whose responsibilities will include:
 - Provide nutrition education and consultation to school community groups, PTO groups, school advisory groups, etc.
 - Provide nutrition education in the classroom and throughout the District.
 - Provide class and group nutrition education for the District.
 - Act as liaison for “National School Lunch Week”, “National School Breakfast Week” and Team Nutrition activities.
 - Develop promotions to increase fruit, vegetable, dairy consumption, etc.
 - Work with school cafeteria to serve as a “learning laboratory” to allow students to apply critical thinking skills taught in the classroom.
 - Assist in providing the nutritional analysis for all foods and beverages served in the District, allowing students and parent’s access to the information.
- Encourage nutrition education into other areas of the curriculum such as math, science, health, language arts and social studies.
- The Dietitian will provide professional development activities designed to promote healthy eating habits.
- Share information with families, staff and the broader community to positively impact students and the health of the community.
- Provide information to families and staff that encourage them to teach their children about health and nutrition in providing nutritious meals for their families.

Team Nutrition: Team Nutrition is an initiative of the USDA Food and Nutrition Service to support the Child Nutrition Programs through training and technical assistance for foodservice, nutrition education for children and their caregivers, and school and community support of

healthy eating and physical activity. The goal of Team Nutrition is to improve children's lifelong eating and physical activity habits by using the principles of the *Dietary Guidelines for Americans and MyPyramid*.

- Enroll each school with the United States Department of Agriculture (USDA) as a Team Nutrition School.
- Assist elementary schools in achieving the USDA Healthier US Award.
- Encourage schools to start a community garden and teach life lessons in health and science class.
- Utilize the Team Nutrition program and our Cafeteria Managers to encourage both staff and students to eat more fruits and vegetables. Fruits and vegetables will be introduced by the Cafeteria Manager who will provide samples for taste testing.

Physical Activity

A comprehensive physical activity program encompasses a variety of opportunities for students to be physically active. The main focus is on physical education and health, but also includes academic integration, physical activity breaks, and before and after school physical activity programs.

Physical Education and Health:

- Based on sequence of learning, physical education is based and should not be compared to or confused with other physical activity experiences such as recess, intramurals, or recreational endeavors.
- Physical education courses and curriculum are aligned with the Sunshine State Standards and offer the best opportunity to provide physical activity to all children. Physical education teachers assess student knowledge, motor and social skills, and provide instruction in a safe, supportive environment. Physical education programs incorporate health concepts, developmentally appropriate physical skills, the instruction of individual activities as well as cooperative and competitive games to encourage life-long physical activity.
- Physical education classes should be taught by certified Physical Education teachers.
- It is highly recommended that adequate equipment be available so that each student has the opportunity to participate in physical education during the time allotted.
- Physical Education teachers will provide an annual student fitness report to parents.
- All first grade students will participate in the district swim program in the fall and all kindergarten students will participate in the spring of the same school year to ensure proper teaching cycle in the swim curriculum.
- Students with disabilities should participate in the Physical Education program at their assigned school in the least restrictive environment.

- Schools are encouraged to provide 150 minutes of instructional Physical Education for elementary school children, and 225 minutes for middle school students per week.
- Consider the recommendation by the National Association for Sport and Physical Education (NASPE) for teacher/student ratio in physical education classes follow SAC accreditation guidelines.
- Information will be provided to families to educate and motivate them to incorporate health concepts and physical activity into their children's lives via the district and school website, television productions, brochures, newsletters/flyers, press releases, or the school marquis.
- Physical Education teachers are encouraged to participate in training days, visitations, workshops and conferences. New Physical Education teachers should be encouraged to visit model programs within the district.

Physical Activity Opportunities Before, During and After the School Day

- The school/district will provide a physical and social environment that encourages healthy, safe and enjoyable activities for all students. Suggested activities include:
 - 1) District sponsored training on how to incorporate movement activities such as Brain Gym, etc.
 - 2) Whole school physical activities during morning announcements (e.g., ACES, Take Ten!, Brain Gym, etc.)
 - 3) Before or after-school clubs that promote physical activity.
 - 4) Physical activity programs for families to conduct at home.
 - 5) Family Wellness Nights.
 - 6) Collaboration with local recreational departments and youth fitness programs to promote participation in lifelong physical activities.

OTHER SCHOOL-BASED ACTIVITIES

Health Education and Life Skills: Healthy living skills shall be taught as part of the regular instructional program consistent with Sunshine State Standards and National Health Education Standards. Students shall be provided the opportunity to understand and practice concepts related to health promotion and disease prevention.

Healthy and Safe Environment: A healthy and safe environment for all, before, during and after school helps to support academic success. Safer schools and communities help to promote and influence healthier students and citizens. Healthier students do better in school and with academic success they eventually make greater contributions to their community.

Health Services: A District sponsored healthcare services program shall offer education and services that also help to promote academic achievement and success. A broad scope of services will be delivered through qualified health care professionals to help improve the mental, physical and emotional health of both students and staff.

B. GOALS FOR NUTRITION EDUCATION, PHYSICAL ACTIVITY AND OTHER ACTIVITIES THAT ARE DESIGNED TO PROMOTE EMPLOYEE WELLNESS.

Health maintenance requires a balance between energy consumed (food), and energy expended, (exercise). Excess food intake along with physical inactivity leads to obesity and various medical conditions. It is the goal of the school district of Osceola to provide an environment where all employees are at optimal health.

We will foster a healthy environment by the following:

- Evaluating the needs of staff and deliver programs to address these needs.
- Providing wellness opportunities
- Providing professional development opportunities
- Sharing health related information with staff and community to positively impact the broad school community.

C. A PLAN FOR IMPLEMENTING THE GOALS OF THE PROGRAM

A coordinated effort between the District School Health Advisory Council led by the district Wellness Coordinator and the School Wellness Teams led by the school Wellness Coordinators will provide the structure for Wellness policy implementation.

- The District School Health Advisory Council shall develop, implement, monitor, review and revise annually the district's wellness procedures.
- The District School Health advisory council shall provide and serve as resources to school sites for implementing the wellness policy procedures.
- Each school shall have a school wellness team led by a school wellness coordinator to facilitate the implementation of the district wellness policy.
- The school wellness team shall be patterned after the eight components in the CDC Coordinated School Health program model.

D. NUTRITIONAL GUIDELINES FOR FOODS AND BEVERAGES AVAILABLE ON EACH SCHOOL CAMPUS AND DISTRICT FACILITIES DURING SCHOOL/WORK DAY

Nutrition

Academic performance and quality of life issues are affected by the choice and availability of good foods in our schools. [Healthy foods support a student's physical growth, brain development, resistance to disease, emotional stability and ability to learn.]

- (a) Nutrition guidelines that require the use of products that are high in fiber, low in added fats, sugar and sodium, and served in appropriate portion sizes consistent with USDA standards shall be established for all foods offered by the District's Campus Grille Department or contracted vendors. Menu and product selection shall utilize student, parent, staff and community advisory groups whenever possible.

- (b) Campus Grille’s policies and guidelines for reimbursable meals shall not be more restrictive than federal and state regulations require.
- (c) A la carte offerings to students shall be nutritious and meet federal recommended guidelines. Students, parents and staff input may be solicited when selecting food items
- (d) Schools with fountain drinks will, at a minimum, meet the following criteria based on an eight (8) ounce serving:
- Non-carbonated selections only
 - No caffeine beverages with the exception of caffeine beverages containing natural occurring caffeine in cocoa
 - No beverages containing herbal additives
 - 150 calories, maximum
 - Offer beverages containing 30% of daily value for calcium
- (e) Vending Machines
1. All snack vending machines shall provide only single serving snacks. Fifty percent of the items in the vending machine must meet at least two of the following criteria:
 - 300 or fewer calories
 - six grams of fat or less
 - one or more grams of fiber
 - at least 10% of RDA of calcium
 - iron
 - vitamin A or vitamin C
 2. Vending machines where student meals are served or eaten shall not include carbonated beverages or beverages with high sugar content.
 3. Foods of minimal nutritional value are not to be sold in vending machines school-wide. Foods of minimal nutritional value are classified in four categories:
 - Soda Water – No product shall be excluded from this definition because it contains discrete nutrients added to the food such as vitamins, minerals, and protein.
 - Water Ices – any frozen, sweetened water such as “...sicles” and flavored ice **with the exception of products that contain fruit or fruit juice.**
 - Chewing Gum – any flavored products from natural or synthetic gums and other ingredients that form an insoluble mass for chewing.

- Certain Candies – any processed foods made predominantly from sweeteners or artificial sweeteners with a variety of minor ingredients that characterize the following types: Hard Candy, Jellies and Gums, Marshmallow Candies, Fondant, Licorice, Spun Candy and Candy Coated Popcorn.
4. All beverage vending machines in all schools and district sites shall include:
 - a. water
 - b. 100% fruit juice
 - c. non-carbonated drinks with less than 150 calories per container
 - d. no more than 1/3 of the choices will be carbonated drinks
 - e. non-fat, low-fat, plain or flavored milk or yogurt in 16 ounces or less servings may be available to students
 5. Campus Grille shall support classroom activities for all elementary students that include hands-on applications of good nutrition practices to promote health and reduced obesity.

Recommended Nutrition Standards for Osceola County

The National School Lunch and Breakfast Program meals must meet nutrition standards set by the United States Department of Agriculture to qualify for federal reimbursement. The Osceola County Campus Grille recommends that nutrition standards be applied to all foods and beverages served and/or sold in schools in order to encourage and develop healthy eating habits that will last a lifetime. The Osceola County Campus Grille recommends the Superintendent adopt the following in order to create a healthy school environment:

- Accept the recommended nutrition standards that address all foods and beverages served and/or sold on campuses during the school day.
- Work toward the elimination of carbonated beverages served and/or sold during the school day by 2010
- Raise nutritional awareness by emphasizing the consumption of fresh fruits, vegetables and whole grains
- Offer foods and beverages in serving sizes appropriate to grade level
- Utilize Campus Grille as a resource for nutrition education in the development of district wellness policies. Team Nutrition to be an integral part of all nutrition education activities.
- Do not deny a meal or milk to a child due to a disciplinary action.
- Encourage healthy choices and portion control in classroom celebrations, especially in elementary schools. Offer parents and families guidance related to foods that are appropriate for such celebrations.
- Encourage the use of Wellness Policy dictates when planning school meetings, parties, concessions, intramural events and other extra curricular school events.
- Promote fundraisers that include the sale of non-food and nutritious food items and/or physical activity events that generate positive health habits.

- Encourage students and staff to start each day with a healthy breakfast since those who come to school or work hungry may find it difficult to stay alert and learn.

ELEMENTARY SCHOOLS

ISSUE	STANDARD	RATIONALE
General Statement	Items sold a la carte are intended to supplement meals from school and/or from home, not to compete with the reimbursable meal. Limit sale to one or two items/child.	Children who buy the reimbursable meal receive more nutrients than those who purchase a la carte. Extras consumed may result in rejection of meal items and/or overeating.
Beverages	Beverages sold a la carte should not exceed 150 calories. Water should be unflavored and unsweetened. Fruit juices, vegetable juices and nectars must contain 100% nectar with no added sugar. Milk, any flavor, with a 1% maximum fat level. No beverage larger than 12 oz. except water. *No foods of minimal nutritional value. No artificial sweeteners except for in non-public areas.	Beverages should not contain calories greater than a ½ pint serving of 1% flavored milk. Excessive fluid intake results in rejection of other foods that provide required nutrients. Fluid is essential to good health. Fruits and vegetables contain vitamins and minerals.
Snacks Desserts	Snacks and desserts sold a la carte: Should not exceed 200 calories. Exception: If served that day on a menu meeting nutrient standards or meal pattern for the grade group of the week. *No foods of minimal nutritional value. No artificial sweeteners except for in non-public areas.	Snacks sold a la carte are intended to supplement a meal. There are variations in calorie requirements for individuals that justify the availability of items in conjunction with the meal. Extra calories can result in the rejection of meal items and/or overeating.

MIDDLE SCHOOLS

ISSUE	STANDARD	RATIONALE
General Statement	Items sold a la carte are intended to supplement meals from school and/or from home, not to compete with the reimbursable meal. In addition, at this grade levels, limited items may be offered for those who choose not to participate in the meal programs. Any item served on the reimbursable meal menu may be offered a la carte in the same size serving as on the meal.	Children who buy the reimbursable meal receive more nutrients than those who purchase a la carte. Extras consumed may result in rejection of meal items and/or overeating.
Beverages	Beverages sold a la carte should not exceed 200 calories. Water should be unflavored or flavored. Milk should be reduced fat Other beverages ≤25 gm added sugar per 12 oz. *No foods of minimal nutritional value. No artificial sweeteners except for in non-public areas.	Standards for meals show an increase in caloric intake is approximately 20% between elementary school and middle school. Excessive fluid intake results in rejection of other foods that provide required nutrients. A la carte beverages are not intended to replace a meal.
Snacks Desserts	Snacks and desserts sold a la carte may not exceed 250 calories. Exception: If served that day on a menu meeting nutrient standards or meal pattern for the grade group of the week. *No foods of minimal nutritional value. No artificial sweeteners except for in non-public areas.	Snacks sold a la carte are intended to supplement a meal. There are variations in calorie requirements for individuals that justify the availability of items in conjunction with the meal. Snacks are not intended to replace a meal.
Entrees	Entrees not on the menu that are offered for sale may not contain more than 500 calories. Menu planners are encouraged to increase meal entrée choices in an effort to increase participation in reimbursable meal programs and entice students away from purchasing a la carte.	The calorie nutrient standard for lunch for this group is 783 calories on average: more for active and male students and less for inactive and female students. An entrée is about half the calories in most meals. Items not offered on the reimbursable meal detract from meal sales, the best source for a healthy diet.

*Definition of foods of minimal nutritional value (see Page 4).

HIGH SCHOOLS

ISSUE	STANDARD	RATIONALE
General Statement	Items sold a la carte are intended to supplement meals from school and/or from home, not to compete with the reimbursable meal. In addition, at this grade level many alternatives to the meal may be offered. Items served on the reimbursable meal menu may be offered a la carte in the same size serving as on the meal.	Children who buy the reimbursable meal receive more nutrients than those who purchase a la carte.
Beverages	Beverages sold a la carte should not exceed 200 calories. Water and flavored waters may be sold. Milk should be reduced fat. No beverage shall be larger than 20 oz.	Standards for meals show an increase in caloric intake is approximately 20% between middle school and high school. Excessive fluid intake results in rejection of other foods that provide required nutrients. A la carte beverages are not intended to replace a meal.
Snacks Desserts	Snacks and desserts sold a la carte may not exceed 300 calories. Exception: If served that day on a menu meeting nutrient standards or meal pattern for the grade group of the week. *No foods of minimal nutritional value. No artificial sweeteners except for in non-public areas.	Snacks sold a la carte are intended to supplement a meal. There are variations in calorie requirements that may justify the availability of items in conjunction with the meal. Snacks are not intended to replace a meal.
Entrees	Entrees not on the menu that are offered for sale may not contain more than 600 calories. Menu planners are encouraged to increase meal entrée choices in an effort to increase participation in reimbursable meal programs and entice students away from purchasing a la carte.	The calorie nutrient standard for lunch for this group is 867 calories on average: more for active and male students and less for inactive and female students. An entrée is about half the calories in most meals. Items not offered on the reimbursable meal detract from meal sales, the best source for a healthy diet.

E. A PLAN FOR EVALUATING THE IMPLEMENTATION OF THE WELLNESS PROGRAM

The District School Health Advisory Council shall provide assistance to schools to create healthy school nutrition environments, promote healthy eating habits, and increase physical activity among elementary and secondary students. Support will include implementation, measurement and evaluation of goals and activities.

- (1) **Monitoring and Evaluation:** The district health education and wellness resource teacher(s) will be responsible for providing technical assistance and resources to all schools. They will support the implementation of health education and nutrition education to all schools.
- (2) All schools must include a goal for student health and fitness in the School Improvement Plan.
- (3) The district and schools will conduct ongoing evaluation, revision, and implementation of the wellness policy. Schools will use a School Health Index evaluation prior to

*Definition of foods of minimal nutritional value (see Page 4).

implementing new wellness plan and to repeat those measures at least once every year. (Recommended in the National Alliance for Nutrition and Activity.)

- (4) The Campus Grille District Office shall evaluate the school meals programs annually. A final status “report card” will be issued to the District Wellness Committee. The school principal or designee in cooperation with the District Wellness Committee shall ensure compliance with the School’s Wellness Plan and develop or revise goals annually.

F. A PLAN FOR MODIFYING THE PROGRAM BASED ON EVALUATION DATA

Policy Review

To help with the initial development of the district’s wellness activities, each school in the district will conduct a baseline assessment of the school’s existing nutrition and physical activity environments utilizing the SHI tool. The results of the school-by-school assessments will be compiled at the district level to identify and prioritize needs.

Assessments will be repeated every year, or as needed, to review policy compliance, assess progress, and determine areas in need of improvement. As part of that review, the District Wellness Committee will evaluate the nutrition and physical activity environment in the schools. The district, and individual schools within the district, will, as necessary, revise the wellness strategies and develop work plans to facilitate their implementation.

G. WELLNESS COORDINATOR FOR EACH SCHOOL AND DISTRICT FACILITY

The School Wellness coordinator will direct the School Wellness Committee (SWC) which will serve as a resource in each school to design and implement activities that fit the school’s demographics and interests. All schools shall create, strengthen, or work within existing Wellness School Teams to develop, implement, evaluate, revise and recommend school nutrition and physical activity plans. The SWC will promote education for lifelong healthy nutrition and physical activities.

The SWC is a group of individuals representing the school and community. It involves representatives from stakeholders and is structured following the Center for Disease Control (CDC) Coordinated School Health Model.

The SWC may include representatives from any of the following:

- Comprehensive School Health Educational
- School Counseling, Psychological, and Social Services
- Health Services
- Food Service Department
- Physical Education
- Healthy School Environment
- Employee Wellness
- Parent/Community Involvement
- Other members as determined by the school principal

The District Wellness coordinator will direct the District Wellness Committee which includes representation following coordinated school health model which will comprise the Osceola District School Health Advisory Council (SHAC) as defined by Florida Statutes. School Health Team leaders will provide a report to the district wellness coordinator to give the status of K-12 wellness education programs. The recommendations of the SHAC concerning health/nutrition education will also be considered and implemented to the greatest level possible for grades K-12. School policies concerning safety shall apply at all times.

School Wellness Committees will provide coordinated communications to all students, families, community and staff.

Physical activities and/or nutrition service programs designed to benefit staff health may be coordinated utilizing District resource individuals (dietitian).

Each school and district facility will designate a Wellness coordinator for their facility. The names of those individuals should be given to the District Wellness Coordinator by September of each year.

Responsibilities of the school Wellness coordinator include:

- Organize and lead the School Wellness Committee
- Evaluate school wellness using School Health Index survey
- Determine wellness goal for SIP based on School Health Index evaluation
- Aid in implementation of plan to reach SIP goal
- Coordinate schoolwide wellness initiatives
- Monitor and revise plan after reevaluation.

H. INVOLVEMENT OF PARENTS, STUDENTS, REPRESENTATIVES OF THE SCHOOL FOOD AUTHORITY, THE SCHOOL BOARD, TEACHERS, SCHOOL ADMINISTRATORS, SUPPORT STAFF, DISTRICT ADMINISTRATORS AND THE PUBLIC

Family, School and Community Partnerships. Long term effective partnerships among families, school and local community partners benefit both schools and the local community. These partnerships help to improve both the planning and implementation of health promotion projects.

- School Advisory Councils (SACS) and the community at large will have the opportunity to be included as participants in all individual school and district wellness planning process.
- Individual schools and the district at large shall actively support the engagement of students, families and staff members in community activities and events that encourage or promote health and wellness.

School Health Advisory Council (SHAC):

Establish a School Health Advisory Committee composed by district staff, as well as representatives from the public and private sectors with expertise in the eight component areas of the Coordinated School Health Program model, serve on this committee. This committee shall:

- Address the eight components of the Coordinated School Health Program model as defined by the Centers of Disease Control
- Utilize subcommittees that will meet as necessary. Each of the eight subcommittee chairman reports at the quarterly district-level SHAC meetings.
- Monitor the activities, components and results of the District's Wellness Programs for students and staff.