

Nutrition Services School Questionnaire

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**School Health Policies and Programs Study 2012
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Nutrition Services School Questionnaire

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Special Instructions

NOTE: THROUGHOUT THIS QUESTIONNAIRE, TEXT THAT APPEARS IN ALL CAPITAL LETTERS WILL NOT BE READ ALOUD TO RESPONDENTS.

THIS QUESTIONNAIRE WILL BE ADMINISTERED USING COMPUTER ASSISTED PERSONAL INTERVIEW TECHNOLOGY. THE INTERVIEWER WILL READ THE QUESTIONS ALOUD AND TYPE RESPONSES TO THE QUESTIONS INTO THE LAPTOP COMPUTER. THE INTERVIEW PROGRAM WILL 1) DISPLAY THE CORRECT TENSE OF VERBS, 2) PROVIDE ALTERNATE ANSWERS TO QUESTIONS (E.G., NOT APPLICABLE, DON'T KNOW), 3) NAVIGATE COMPLEX SKIP PATTERNS, AND 4) PERFORM OTHER USEFUL FUNCTIONS. THE PROGRAMMING SPECIFICATIONS FOR THE INTERVIEW ARE NOT INCLUDED IN THIS PRINTED VERSION OF THE QUESTIONNAIRE.

Breakfast and Lunch Organization

1. What is your job title at the school? (In which role do you spend more time?)
 - 1) Principal
 - 2) Asst. Principal/Other School Administrator
 - 3) School Secretary
 - 4) Physical Ed Teacher
 - 5) Athletic Director
 - 6) Health Ed Teacher
 - 7) Other Teacher
 - 8) Food Service Manager
 - 9) Commercial Food Service Provider
 - 10) Other School Nutrition Services Staff
 - 11) School Counselor
 - 12) Social Worker
 - 13) Psychologist
 - 14) Other Mental Health/Social Services Provider
 - 15) Nurse
 - 16) Health Aide
 - 17) Physician
 - 18) Other Health Services Provider
 - 19) SBHC Health Services Staff
 - 20) SBHC Mental Health/Social Services Staff
 - 50) Other Staff

During this interview, I will ask about nutrition services that schools may offer. If I ask you about things that do not apply to your school or that your school does not do, please bear with me. Please answer the questions based on how you usually do things at your school.

First, I would like to ask a few general questions about the nutrition services program at your school.

59. Does your school offer breakfast to students?

Yes.....1

No.....2 →SKIP TO Q8

60. Does your school...

Yes No

a.....Offer a la carte breakfast items to students?
.....1.....2

b.....Participate in the USDA reimbursable
School Breakfast Program?.....1.....2

c.....Offer any other breakfast meals to students?
.....1.....2

61. Where does your school serve breakfast?

MARK ALL THAT APPLY

In the cafeteria.....1

In classrooms.....2

In other locations (specify).....3

IF Q4 IS 2 ONLY, SKIP TO Q6.

62. Are students allowed to bring breakfast into classrooms?

Yes.....1

No.....2

63. How long do students usually have to eat breakfast once they are seated?

_____ Minutes

The next set of questions asks about food variety and availability at breakfast at your school.

64. Each day for breakfast, are students at your school offered whole grain foods?

Yes.....1

Lunch

No.....2

65. Does your school offer lunch to students?

Yes.....1

No.....2

IF THIS SCHOOL DOES OFFER BREAKFAST (Q2 IS “YES”) BUT NOT LUNCH (Q8 IS “NO”), SKIP TO Q18.

IF THIS SCHOOL DOES NOT OFFER BREAKFAST (Q2 IS “NO”) OR LUNCH (Q8 IS “NO”), SKIP TO Q82.

66. Does your school...

Yes No

a. Offer a la carte lunch items to students?.....1.....2

b.....Participate in the USDA reimbursable National School Lunch Program?.....1.....2

c.....Offer any other lunch meals to students?.....
.....2

67. What time do you usually start serving lunch to students?

_____ Hour

_____ Minute

68. What time do you usually stop serving lunch to students?

_____ Hour

_____ Minute

69. How long do students usually have to eat lunch once they are seated?

_____ Minutes

The next set of questions asks about food variety and availability at lunch at your school.

70. Each day for lunch, are students at your school offered a choice between...

- | | Yes | No |
|--|------------|-----------|
| a. 2 or more different entrees or main courses?..... | 1..... | 2 |
| b.....2 or more different non-fried vegetables?..... | | 2 |
| c.....2 or more different fruits or types of 100% fruit juice? | | |
| 1..... | 1..... | 2 |

71. Each day for lunch, are students at your school offered a vegetarian entree or main course?

- Yes.....1
 No.....2

72. Each day for lunch, are students at your school offered whole grain foods?

- Yes.....1
 No.....2

SHOW CARD 1

73. Which of the following statements on this card best describes the sale of deep fried foods at your school? Would you say...

- Deep fried foods are sold each day at lunch, either as part of a meal or as a la carte items?.....1
 Deep fried foods are sold at lunch, but fewer than five days per week?.....2
 Deep fried foods are not sold at lunch?.....3

74. When salad dressing is offered to students, are they able to select a low-fat dressing?

- Yes.....1
 No.....2

75. Currently, does an outside food service management company operate the nutrition services program at your school?

- Yes.....1
 No.....2 →SKIP TO Q20

76. Does the food service management company provide...

Yes No

ANSWER A AND B IF Q2 IS “YES” ONLY.
 OTHERWISE, SKIP TO THE INSTRUCTIONS BEFORE
 C.

- a. A la carte breakfast items?.....1.....2
 b.....Breakfast meals?...1 2

ANSWER C AND D ONLY IF Q8 IS “YES” ONLY.
 OTHERWISE, SKIP TO Q20.

- c.....A la carte lunch items?.....
2
 d.....Lunch meals?....1 2

77. Does your school offer brand-name fast foods from companies such as Pizza Hut or Taco Bell?

- Yes.....1
 No.....2 →SKIP TO Q22

78. In a typical week, on how many days are brand-name fast foods offered to students...

Days/Week

ANSWER A AND B IF Q2 IS “YES” ONLY.
 OTHERWISE, SKIP TO THE INSTRUCTIONS BEFORE
 C.

- a. As a la carte breakfast items?..... _____
 b.....For breakfast meals? _____

ANSWER C AND D IF Q8 IS “YES” ONLY.
 OTHERWISE, SKIP TO Q22.

- c.....As a la carte lunch items?.....

d.....For lunch meals? _____

Food Ordering

79. Which group has primary responsibility for deciding which foods to order for your school?
Would you say...

- Staff working at the district
food authority office?.....1 →SKIP TO THE
INTRODUCTION TO Q25
- School staff?.....2
- Food service management company staff?.....3
- Someone else?.....4
- No primary group?.....5

80. During a typical school week, how many half-pints of the following types of milk are
ordered for your school?

Half-Pints

- a. Whole white milk..... _____
- b.....2% or one and a half-percent white milk.....

- c.....1% or half-percent white milk.....
- d.....Skim white milk _____
- e.....Whole chocolate or other whole flavored milk

- f.....2% or one and a half percent chocolate
or other flavored milk..... _____
- g.....1% or half-percent chocolate or other flavored milk

- h.....Skim chocolate or other flavored milk.....
- _____
- i.....Buttermilk... _____
- j.....Lactose-free milk _____
- k.....Soy milk..... _____
- l.....Any other type of milk.....

81. Does your school nutrition services program use any food grown in a school garden?

- Yes.....1
- No.....2

School does not have a school garden.....3

Food Preparation

Next, I would like to ask about preparation of food at your school. As you answer these questions, please think about the actual cooking of the food, not just the reheating of food that was previously prepared.

82. Is any food actually prepared at your school for students' breakfasts or lunches?
- Yes.....1
- No.....2 →SKIP TO THE
INTRODUCTION TO Q33
83. Not counting the reheating of prepared foods, which group has primary responsibility for cooking foods for students at your school? Would you say...
- Staff working at the district
food authority office?.....1 →SKIP TO THE
INTRODUCTION TO Q33
- School staff?.....2
- Food service management company staff?.....3
- Someone else?.....4
- No primary group?.....5
84. Are you able to answer questions about food preparation procedures at your school?
- Yes.....1
- No.....2 →SKIP TO THE
INTRODUCTION TO Q33

SHOW CARD 2

I would like to ask about substituting one type of ingredient for another.

Using this card, please tell me how often the following practices were used when preparing food for your school.

85. During the past 30 days, how often...

	Never	Rarely	Some- times	Almost Always or Always
a.....Were non-stick spray or pan liners used instead of grease or oil?.....	1.....	2.....	3.....	4.....
b.....Was vegetable oil used instead of shortening, butter, or margarine?.....	1.....	2.....	3.....	4.....
c.....Were part-skim or low-fat cheese used instead of regular cheese?.....	1.....	2.....	3.....	4.....
d.....Were skim, low-fat, soy, or nonfat dry milk used instead of whole milk?.....	1.....	2.....	3.....	4.....
e.....Were ground turkey or lean ground beef used instead of regular ground beef?.....	1.....	2.....	3.....	4.....
f.....Were cooked dried beans, canned beans, soy products, or other meat extenders used instead of meat?.....	1.....	2.....	3.....	4.....
g.....Were fresh or frozen vegetables used instead of canned?.....	1.....	2.....	3.....	4.....
h.....Were low-sodium canned vegetables used instead of regular canned vegetables?.....	1.....	2.....	3.....	4.....
i.....Were other seasonings used instead of salt?.....	1.....	2.....	3.....	4.....
j.....Were low-fat or nonfat yogurt, mayonnaise, or sour cream used instead of regular mayonnaise, sour cream, or creamy salad dressings?.....	1.....	2.....	3.....	4.....

Sometimes a school will reduce the amount of an ingredient rather than replace it with another ingredient. Please tell me how often during the past 30 days the following techniques were used when preparing food for your school.

86. During the past 30 days, how often was...

	Never	Rarely	Some- times	Almost Always or Always
a. The amount of sugar called for in recipes reduced or were low-sugar recipes used?.....	1.....	2.....	3.....	4
b.....The amount of fats and oils called for in recipes reduced or were low-fat recipes used?.....	1.....	2.....	3.....	4
c.....The amount of salt called for in recipes reduced or were low-sodium recipes used?.....	1.....	2.....	3.....	4

There are several ways to reduce fat when preparing meat and poultry. Please tell me how often during the past 30 days each of the following techniques was used when preparing food for your school.

87. During the past 30 days, how often was...

	Never	Rarely	Some- times	Almost Always or Always
a. Meat roasted, baked, or broiled, rather than fried?.....	1.....	2.....	3.....	4
b.....Meat or poultry roasted on a rack so fat would drain?.....	1.....	2.....	3.....	4
c.....Fat drained from browned meat?.....	2.....	3.....	4	
d.....Fat trimmed from meat or lean meat used?.....	1.....	2.....	3.....	4
e.....Skin removed from poultry or skinless poultry used?.....	1.....	2.....	3.....	4
f.....Solid fat spooned from chilled meat or poultry broth?.....	1.....	2.....	3.....	4

g.....Fat skimmed off warm broth, soup,
stew, or gravy?.....1.....2.....3.....4

There are several ways to reduce fat when preparing vegetables. Please tell me how often during the past 30 days each of the following techniques was used when preparing vegetables for your school.

88. During the past 30 days, how often were...

	Never	Rarely	Some- times	Almost Always or Always
a. Potatoes boiled, mashed, or baked rather than fried or deep fried?.....	1.....	2.....	3.....	4
b.....Other vegetables steamed or baked?.....	2.....	3.....	4	
c.....Vegetables prepared without using butter, margarine, or a cheese or creamy sauce?.....	1.....	2.....	3.....	4

HACCP-based recipes are those that include critical control points, such as cooking, and associated critical limits, such as time and temperature, in their directions. They are designed to reduce the risk of food contamination and bacterial growth that could lead to foodborne illness. For example, HACCP-based recipe directions might read, “Cook the chicken to at least 165 degrees Fahrenheit for at least 15 seconds.”

89. During the past 30 days, how often did your school use Hazard Analysis and Critical Control Points (HACCP) -based recipes?

- Never.....1
- Rarely.....2
- Sometimes.....3
- Almost always or always.....4

Food Variety and Availability

Next, I'd like to ask about the different a la carte items students are offered in the cafeteria. Do not count items available in a vending machine, school store, canteen, or snack bar.

90. During a typical week, are students at your school offered...

	Yes	No
a. 100% fruit juice or 100% vegetable juice?.....	1.....	2
b.....Soda pop or fruit drinks that are not 100% juice? 1.....	2
c.....Sports drinks, such as Gatorade®?.....	2
d.....Coffee, coffee drinks, or any kind of tea?.....	2
e.....Sugar-sweetened beverages, such as lemonade, sweetened tea or coffee drinks, flavored milk, Snapple, or Sunny Delight?.....	1.....	2
f.....Energy drinks, such as Red Bull or Jolt?.....	2
g.....Fruit?.....	1	2
h.....Bread sticks, rolls, bagels, pita bread, or other bread products?.....	1.....	2
i.....Whole grain bread products such as bread sticks, rolls, or bagels?.....	1.....	2
j.....Low-fat cookies, crackers, cakes, pastries, or other low-fat baked goods?.....	1.....	2
k.....Cookies, crackers, cakes, pastries, or other baked goods that are not low in fat?.....	1.....	2
l.....Low-fat or nonfat yogurt?.....	2
m.....Pizza, hamburgers, or sandwiches?.....	2
n.....Foods containing peanuts or peanut butter?	1.....	2
o.....Lettuce, vegetable, or bean salads?.....	2
p.....Vegetables with low-fat dip?.....	2

Food Variety and Availability

- q.....Deep fried French fried potatoes?.....2
2
- r.....Oven baked French fried potatoes?.....2
2
- s.....Other vegetables?. 1 2
- t.....Chocolate candy?. 1 2

(Q33 continued)

- | | Yes | No |
|---|------------|-----------|
| u.....Other kinds of candy?1 | 1 | 2 |
| v.....Salty snacks that are low in fat, such as pretzels,
baked chips, or other low-fat chips?.....1.....2 | 1.....2 | |
| w.....Salty snacks that are not low in fat,
such as regular potato chips or cheese puffs?.....1.....2 | 1.....2 | |
| x.....Snacks that are low in sodium, such as pretzels, crackers,
or chips?.....1.....2 | 1.....2 | |
| y.....Low-fat or fat-free ice cream, frozen yogurt, or sherbet?
1.....2 | 1.....2 | |
| z.....Ice cream or frozen yogurt that is not low in fat?
1.....2 | 1.....2 | |
| aa.....Frozen water ices or slushes that do not contain juice?
1.....2 | 1.....2 | |

91. At your school, are students able to get butter or margarine...

- | | Yes | No |
|--|------------|-----------|
| a. In the serving line or on the tables?.....1.....2 | 1.....2 | |
| b.....If they ask for it?...1 2 | 1 2 | |

92. Is salt available to students...

- | | Yes | No |
|--|------------|-----------|
| a. In the serving line or on the tables?.....1.....2 | 1.....2 | |
| b.....If they ask for it?...1 2 | 1 2 | |

93. Does your school have a self-serve salad bar?

- Yes.....1

No.....2

School Cafeterias

94. Does your school have a cafeteria?
- Yes.....1
- No.....2 →SKIP TO THE INTRODUCTION TO Q52
95. At your peak meal time, how full is the cafeteria compared to the maximum seating capacity? Would you say it is...
- Less than 50% full?.....1
- 50 to 75% full?.....2
- 76 to 100% full?.....3
- Over capacity?.....4
96. During the past 12 months, have students visited the cafeteria to learn about food safety, food preparation, or other nutrition-related topics?
- Yes.....1
- No.....2
97. Do all nutrition services staff at your school receive basic food safety training before they are allowed to prepare or serve food?
- Yes.....1
- No.....2 →SKIP TO Q42
98. Is basic food safety training provided in a language other than English, as appropriate?
- Yes.....1
- No.....2
- No language other than English necessary.....3
99. Is a certified food safety manager present while food is being...
- | | Yes | No |
|--------------------------|------------|-----------|
| a. Prepared?.....1.....2 | 1..... | 2 |
| b.....Served?.....1 2 |1 | 2 |

100. During the past 12 months, how often did the health department inspect the cafeteria?
- Never.....1
 1 time.....2
 2 times.....3
 More than 2 times.....4
101. During the past 30 days, has any school nutrition services staff member conducted a formal food safety self-inspection of the cafeteria, for example using the USDA’s Manager Self-inspection Checklist?
- Yes.....1
 No.....2
102. Does your school use an electronic point of sale system for foods or beverages sold in the cafeteria?
- Yes.....1
 No.....2 → SKIP TO Q47
103. Does this system allow parents to restrict the type of foods or beverages their student can purchase?
- Yes.....1
 No.....2
104. During the past 12 months, how often was food stored in plastic, glass, or metal containers with tight lids so that it was inaccessible to pests?
- Never.....1
 Rarely.....2
 Sometimes.....3
 Almost always or always.....4
105. Does your school’s nutrition services program have a written plan for feeding students who rely on the school meal programs in the event of an unplanned school dismissal or school closure?
- Yes.....1
 No.....2

106. Does your school’s nutrition services program have a written plan for...

Yes **No**

- a. Implementation of a risk-based approach to food safety, for example a HACCP-based program?.....1.....2
- b.....Feeding students with severe food allergies?1.....2

107. To protect students with food allergies, does your school...

Yes **No**

- a. Provide a separate allergen-free table or tables?.....1.....2
- b.....Use special sanitation procedures in the kitchen and dining area?.....1.....2
- c.....Identify students with food allergies in the serving line? 1.....2
- d.....Make food ingredient lists or food labels available? 1.....2
- e.....Make changes in the foods offered to students with food allergies?.....1.....2

108. Does the cafeteria have a handwashing facility or hand sanitizing station available for students’ use?

- Yes.....1
- No.....2

Promotion

Next, I'll ask about things that might be done at your school to encourage students to eat meals provided at your school.

109. During the past 12 months, has your school...

- | | Yes | No |
|---|------------|-----------|
| a. Collected suggestions from students about the school nutrition services program?..... | 1..... | 2 |
| b.....Collected suggestions from school staff about the school nutrition services program?..... | 1..... | 2 |
| c.....Collected suggestions from students' families about the school nutrition services program?..... | 1..... | 2 |
| d.....Conducted taste-tests with students?..... | | 2 |
| e.....Conducted taste-tests with students' families? | 1..... | 2 |

110. Does your school have a committee that includes students who provide suggestions for the school nutrition services program?

- Yes..... 1
- No..... 2

111. Currently, does the school nutrition services staff make changes in the foods offered to any...

- | | Yes | No | N/A |
|---|------------|-----------|------------|
| a.....Students with chronic health conditions, such as diabetes?..... | 1..... | 2..... | 3 |
| b.....Students who are vegetarians?..... | 2..... | | 3 |

112. During the past 12 months, has your school...

- | | Yes | No |
|--|------------|-----------|
| a. Provided menus to students?..... | 1..... | 2 |
| b.....Provided students with information on the nutrition and caloric content of foods available to them?..... | 1..... | 2 |
| c.....Placed posters or other materials promoting healthy eating habits on display in the cafeteria?..... | 1..... | 2 |
| d.....Placed posters or other materials promoting healthy eating habits on display in the school?..... | 1..... | 2 |
| e.....Included nutrition services topics during school announcements?..... | 1..... | 2 |
| f.....Included articles about the school nutrition services program in a school newsletter, newspaper, website, or other publication?..... | 1..... | 2 |

113. During the past 12 months, has your school...

- | | Yes | No |
|--|------------|-----------|
| a. Provided menus to families of all students?..... | 1..... | 2 |
| b.....Provided families of all students with information on the nutrition and caloric content of foods available to students?..... | 1..... | 2 |
| c.....Provided families of all students with information on the school nutrition services program?..... | 1..... | 2 |
| d.....Met with a parents' organization, such as the PTA, to discuss the school nutrition services program?..... | 1..... | 2 |
| e.....Invited family members of all students to a school meal? | 1..... | 2 |

Collaboration

Now, I'd like to ask about procedures that your school might use to involve students, families, and other community members in your nutrition services program.

114. During the past two years, have...

Yes **No**

- a. Students helped develop, communicate, or implement nutrition services policies or activities?.....1.....2
- b.....Students' families helped develop, communicate, or implement nutrition services policies or activities?.....1.....2
- c.....Community members helped develop, communicate, or implement nutrition services policies or activities?.....1.....2

115. During the past 12 months, have the school nutrition services staff talked or taught about good nutrition, healthy eating habits, or food safety to...

Yes **No**

ANSWER A AND B FOR MIDDLE SCHOOL AND HIGH SCHOOL ONLY. OTHERWISE, SKIP TO THE INSTRUCTIONS BEFORE C.

- a. A health education lesson class at your school?.....1.....2
- b. Any other class at your school?.....1.....2

ANSWER C AND D FOR ELEMENTARY SCHOOL ONLY. OTHERWISE, SKIP TO Q59A.

- c.....Students at your school as part of a health education lesson or unit?.....1.....2
- d.....Students at your school as part of any other lesson or unit? 1.....2

Now I'm going to ask you about collaboration among nutrition services staff and other school and local agency staff.

59a. During the past 12 months, have the school nutrition services staff worked on school nutrition services activities with health education staff from your school?

- Yes.....1
- No.....2
- School does not have health education staff.....3

59b. What about with physical education staff from your school?

- Yes.....1
- No.....2
- School does not have physical education staff.....3

59c. What about with health services staff from your school?

- Yes.....1
- No.....2
- School does not have health services staff.....3

59d. What about with mental health or social services staff from your school?

- Yes.....1
- No.....2
- School does not have mental health or social services staff.....3

60. During the past 12 months, have the school nutrition services staff worked on school nutrition services activities with staff or members from...

	Yes	No	N/A
a. A county cooperative extension office?.....	1.....	2.....	3
b.....A local health department?.....	1.....	2	3
c.....A local hospital?.....	1.....	2	3
d.....A local mental health or social services agency?.....	1.....	2.....	3
e.....Alliance for a Healthier Generation.....	2.....	3	
f.....A health organization, such as the American Heart Association or the American Cancer Society?.....	1.....	2.....	3
g.....A food commodity organization, such as the Dairy Council or produce growers association?.....	1.....	2.....	3
h.....A non-governmental organization promoting farm-to-school programs, such as the National Farm-to-School Network?.....	1.....	2.....	3
i.....A local college or university?.....	1.....	2	3

j.....A local business.....1.....2

(Q60 Continued)

k.....A local youth organization, such as the Boys
and Girls Clubs?.....1.....2

l.....A local service club, such as the Rotary
Club.....1.....2

Food Service Manager

116. Currently, does someone at your school oversee or coordinate nutrition services, such as a school food service manager?

Yes.....1

No.....2

117. At your school, what is the minimum level of education required for newly hired food service managers?

High school diploma or GED.....1

Associate's degree in nutrition
or related field.....2

Undergraduate degree in nutrition
or related field.....3

Graduate degree in nutrition
or related field.....4

No requirement.....5

118. As I read the following list of qualifications, please tell me if each is required for newly hired food service managers at your school.

	Yes	No
a. A Registered Dietitian, or RD, credential from the American Dietetic Association.....	1.....	2
b.....A School Nutrition Specialist credential from the School Nutrition Association.....	1.....	2
c.....A School Nutrition Association certification (Certification could include Level 1, Level 2, Level 3, or Trainer.).....	1.....	2
d.....The successful completion of a school nutrition services training program provided or sponsored by the state.....	1.....	2
e.....A food safety certification.....		
.....	2	

119. Are all nutrition services staff at this school required to earn continuing education credits on nutrition services?

Yes.....1

No.....2

→SKIP TO THE
INSTRUCTIONS BEFORE

Q66

120. How often are all nutrition services staff at this school required to earn continuing education credits on nutrition services?

Every year.....1

Every 2 to 3 years.....2

Every 4 to 5 years.....3

More than every 5 years.....4

Other time frame5

No specified time.....6

IF SOMEONE AT THIS SCHOOL DOES NOT COORDINATE FOOD SERVICE (Q61 IS “NO”), SKIP TO Q83.

121. Are you the person who oversees or coordinates nutrition services at your school?

Yes.....1

No.....2

→SKIP TO Q83

SHOW CARD 3

122. Looking at this card, please tell me who you work for.
MARK ALL THAT APPLY

School district.....1

This school.....2

Food service management company.....3

Other.....4

Now, I'd like to ask you some questions about your educational background.

123. What is the highest grade or year of education you have completed?

- Less than high school.....1 →SKIP TO Q78
- High school or GED.....2 →SKIP TO Q78
- More than high school.....3

124. Do you have an undergraduate degree?

- Yes.....1
- No.....2 →SKIP TO Q75

125. What did you major in?
 MARK ALL THAT APPLY

- Business.....1
- Education.....2
- Food service administration
 or management.....3
- Home economics or family
 and consumer science.....4
- Nutrition or dietetics.....5
- Other (Specify).....6

126. Did you have an undergraduate minor?

- Yes.....1
- No.....2 →SKIP TO Q73

127. What did you minor in?
 MARK ALL THAT APPLY

- Business.....1
- Education.....2
- Food service administration
 or management.....3
- Home economics or family
 and consumer science.....4
- Nutrition or dietetics.....5
- Other (Specify).....6

128. Do you have a graduate degree?

- Yes.....1
- No.....2 →SKIP TO Q75

129. In what area or areas?

MARK ALL THAT APPLY

Business.....1

Education.....2

Food service administration
or management.....3

Home economics or family
and consumer science.....4

Nutrition or dietetics.....5

Other (Specify).....6

130. Do you have a School Nutrition Specialist credential from the School Nutrition Association?

Yes.....1

No.....2

131. Do you have a School Nutrition Association certification? (Certifications could include Level 1, Level 2, Level 3, or Trainer.)

Yes.....1

No.....2

132. Do you have a Registered Dietitian, or RD, credential from the American Dietetic Association?

Yes.....1

No.....2

133. Are you a certified dietary manager?

Yes.....1

No.....2

134. Are you a certified food safety manager?

Yes.....1

No.....2

135. Do you have any other food service certifications from a state agency or state-level professional group?

Yes (Specify).....1

No.....2

SHOW CARD 4

As I read the list printed on this card, please tell me if you received any professional development on each topic during the past two years. This might include workshops, conferences, continuing education, graduate courses, or any other kind of in-service.

136. During the past two years, did you receive professional development on...

	Yes	No
a. Menu planning for healthy meals?.....1.....2	1	2
b.....Cultural diversity in meal planning?.....2		
c.....Implementing the Dietary Guidelines for Americans in school meals?.....1.....2	1	2
d.....Using the cafeteria for nutrition education?.....1.....2	1	2
e.....Nutrition services for students with special dietary needs?.....2		
f.....Selecting and ordering food?.....2		
g.....Healthy food preparation methods?.....2		
h.....Increasing the percentage of students participating in school meals?.....1.....2	1	2
i.....Making school meals more appealing?.....2		
j.....Customer service?..1 2	1	2
k.....Competitive food policies to create a healthy food environment?.....1.....2	1	2
l.....Financial management?.....2		

m.....Personnel management?.....2
2
 n.....Facility design and layout, including equipment selection?
 1.....2
2
 o.....Food safety?.....1 2
2
 p.....Procedures for handling severe food allergy reactions?
 1.....2
2
 q.....Food preparation methods for students with food allergies?
 1.....2
2

(Q81 continued)

	Yes	No
r.....Using Hazard Analysis and Critical Control Points (HACCP)?.....	1.....	2
s.....Procedures for responding to food recalls?	1.....	2
t.....Personal safety for nutrition services staff?	1.....	2
u.....Implementing local wellness policies?.....		2
v.....Promoting locally or regionally grown produce? 1.....		2
w.....Sourcing foods locally or regionally?.....		1 2
x.....Using produce from school gardens?.....		2
y.....Skills to prepare fresh fruits and vegetables?	1.....	2

SHOW CARD 4

137. Which of these topics would you like to receive further professional development on?

MARK ALL THAT APPLY

- Menu planning for healthy meals.....1
- Cultural diversity in meal planning.....2
- Implementing the Dietary Guidelines
for Americans in school meals.....3

Using the cafeteria for nutrition education.....4

Nutrition services for students
with special dietary needs.....5

Selecting and ordering food.....6

Healthy food preparation methods.....7

Increasing the percentage of students
participating in school meals.....8

Making school meals more appealing.....9

Customer service.....10

Competitive food policies to create
a healthy food environment.....11

Financial management.....12

Personnel management.....13

(Q82 continued)

Facility design and layout,
including equipment selection.....14

Food safety.....15

Procedures handling severe food allergy
reactions.....16

Food preparation methods for students
with food allergies.....17

Using Hazard Analysis and Critical
Control Points (HACCP).....18

Procedures for responding to food recalls.....19

Personal safety for nutrition services staff.....20

Implementing local wellness policies.....21

Promoting locally or regionally
grown produce.....22

Sourcing foods locally or regionally.....23

Using produce from school gardens.....24

Skills to prepare fresh fruits and vegetables.....25

None of these.....26

138. My supervisor may wish to call you to ask about how I conducted this interview. Would you please tell me a telephone number where we might reach you starting with the area code?

() -

- 1) Daytime or
- 2) Evening/weekend

Thank you very much for taking the time to complete this interview today.