Special Nutrition Program Operations Study

SN-OPS

School Food Authority (SFA) Director

Survey 2012–2013

According to the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it displays a valid OMB number. The valid OMB control number for this information is 0584-0562. The time required to compete this information collection is estimated to average 1.75 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.



This survey is being conducted for the Food and Nutrition Service, U.S. Department of Agriculture as part of a study of the National School Lunch Program (NSLP) and School Breakfast Program (SBP) as well as other USDA food programs throughout the country. **All responses will be treated in strict confidence**; no names will be used in our reports, and only aggregated results will be reported.

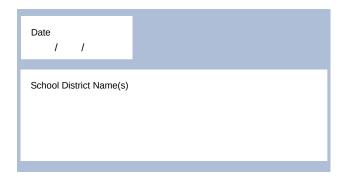
Section 305 of the Healthy, Hunger-Free Kids Act of 2010 states that "States, State educational agencies, local educational agencies, schools, institutions, facilities, and contractors participating in programs authorized under this Act and the Child Nutrition Act of 1966 (42 U.S.C 1771 et seq.) shall cooperate with officials and contractors acting on behalf of the Secretary, in the conduct of evaluations and studies under those Acts."

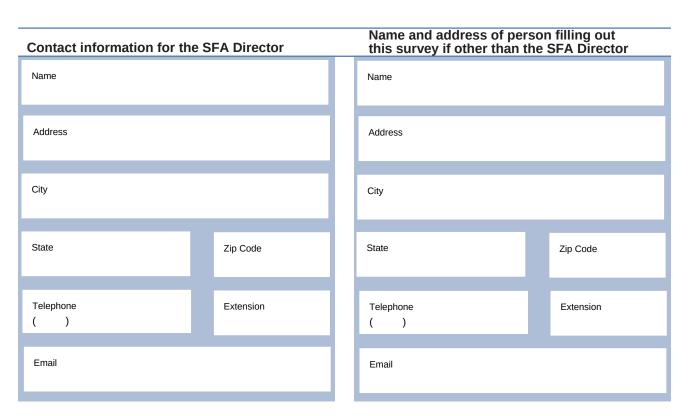
Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to: U.S. Department of Agriculture, Food and Nutrition Service, Office of Research and Analysis, Room 1014, Alexandria, VA 22302. Attn: Mr. John Endahl.

We thank you for your cooperation and participation in this very important study.

INSTRUCTIONS

- Please answer all questions.
- Unless you see the words CHECK ALL THAT APPLY after a question, please check only one answer for each question.
- If you have any questions about the study or about completing this survey, please contact the Westat survey helpline at 1-888-202-1565 or by email: SNPOS@westat.com





Section 1 School Participation

The next few questions are about the number of schools in your SFA participating in the school breakfast and lunch programs during the 2012–2013 school year.

1.1 For this question, please record your responses separately for Elementary (i.e., schools composed of any span of grades from Kindergarten through 6th grade); Middle or Junior High (i.e., schools that have no grade lower than 6 and no grade higher than 9); or High School (i.e., schools that have no grade lower than 9 and continue through 12th grade). If any school does not meet the Elementary, Middle or Junior High, or High School definition, please include it in the "Other school" column and describe them briefly under item f.

Please answer the following questions for the 2012–2013 school year:

		1	2	3	4	5
	Number of schools	Elementary school	Middle or Junior High	High School	Other school	Total
:	Number of <u>schools</u> participating in both the School Breakfast Program (SBP) and the National School Lunch Program (NSLP)					
	Number of <u>schools</u> participating in SBP only					
	Number of <u>schools</u> participating in NSLP only					
	Number of <u>schools</u> NOT_ participating in either SBP or NSLP					
	Total Number of <u>schools</u> in the school districts					
f.	Please list the grades inclu	ıded in schools	s listed under "c	ther school."		

1.2 For the 2012–2013 school year:

		1	2	3	4	5
	Number of schools	Elementary school	Middle or Junior High	High School	Other school	Total
b.	Number of <u>schools</u> participating in the Afterschool Snack Program					
b.	Number of <u>schools</u> participating in the At-Risk Supper Program					

1.3 For the 2012–2013 school year, how many schools participate in the School Breakfast Program as severe need (if 40% or more of the lunches served by the school are served free or at a reduced price in the second preceding year) schools?

1	2	3	4	5
Elementary school	Middle or Junior High	High School	Other school	Total

1.4 For the 2012–2013 school year, how many schools participate in the National School Lunch Program as high need (additional 2 cent meal reimbursement) schools?

1	2	3	4	5
Elementary school	Middle or Junior High	High School	Other school	Total

Section 2 Student Participation

The next few questions are about the number of children enrolled in the school(s) you serve and their participation in the school breakfast and lunch programs during the 2012–2013 school year.

2.1 For this question, please record your responses separately for Elementary (i.e., schools composed of any span of grades from Kindergarten through 6th grade); Middle or Junior High (i.e., schools that have no grade lower than 6 and no grade higher than 9); or High School (i.e., schools that have no grade lower than 9 and continue through 12th grade). If any school does not meet the Elementary, Middle or Junior High, or High School definition, please include them in the "Other school" column.

	1	2	3	4	5
Number of students	Elementary school	Middle or Junior High	High School	Other school	Total
a. Total number of <u>students</u> enrolled in the 2012–2013 school year as of October 1st*					

^{*} The total school enrollment should include kindergarten students who attend school half day and do not have access to meals. A school that does not have the NSLP or the SBP should also be included in this count.

Please answer the following questions for the 2012-2013 school year:

		1	2	3	4	5
	Number of students	Elementary school	Middle or Junior High	High School	Other school	Total
b.	Number of <u>students</u> approved <u>to</u> receive free meals					
C.	Number of <u>students</u> approved to received reduced price meals					
d.	Number of <u>students</u> included in the "Total Student Enrollment" without access to the SBP*					
e.	Number of <u>students</u> included in the "Total Student Enrollment" without access to NSLP*					

^{*} The total school enrollment should include kindergarten students who attend school half day and do not have access to meals. A school that does not have the NSLP or the SBP should also be included in this count.

	1	2	3	4	5
Number of students	Elementary school	Middle or Junior High	High School	Other school	Total
f. What was the average daily					
attendance for the month of					
October 2012**					

^{**} Calculate the average daily attendance for students in each type of school and place in the appropriate column. For the Total column, calculate the average daily attendance for all students, across all schools, in the district.

2.2 Record the number of breakfast serving days for each school type for the past 3 school years.

If there are differences among schools within your school district for number of serving days, provide the average number of serving days for the district. Do not include serving days for summer food service or other special programs that occur when the district is not in session.

	1	2	3	4	5
Breakfast serving days	Elementary school	Middle or Junior High	High School	Other school	Total
a. SY 2011–2012					
b. SY 2010–2011					
c. SY 2009–2010					

2.3 Record the number of student breakfasts claimed in each price category (full price, reduced price, and free) and school type for the past three school years. If your district has any schools that qualify for the severe need SBP reimbursement rate, indicate the number of meals claimed for them in the designated row.

SY 2011–2012: School Breakfast Program Reimbursable Meals Claimed

	1	2	3	4	5
Number of Reimbursable Breakfasts Claimed	Elementary school	Middle or Junior High	High School	Other school	Total
a. Number of Non-Severe Need Free Breakfasts					
b. Number of Severe Need Free Breakfasts					
c. Number of Non-Severe Need Reduced Price Breakfasts					
d. Number of Severe Need Reduced Price Breakfasts					
e. Number of Full Price Breakfasts					

2.4 SY 2010–2011: School Breakfast Program Reimbursable Meals Claimed

		1	2	3	4	5
	Number of Reimbursable Breakfasts Claimed	Elementary school	Middle or Junior High	High School	Other school	Total
a.	Number of Non-Severe Need Free Breakfasts					
b.	Number of Severe Need Free Breakfasts					
C.	Number of Non-Severe Need Reduced Price Breakfasts					
d.	Number of Severe Need Reduced Price Breakfasts					
e.	Number of Full Price Breakfasts					

2.5 SY 2009–2010: School Breakfast Program Reimbursable Meals Claimed

		1	2	3	4	5
	Number of Reimbursable Breakfasts Claimed	Elementary school	Middle or Junior High	High School	Other school	Total
a.	Number of Non-Severe Need Free Breakfasts					
b.	Number of Severe Need Free Breakfasts					
C.	Number of Non-Severe Need Reduced Price Breakfasts					
d.	Number of Severe Need Reduced Price Breakfasts					
e.	Number of Full Price Breakfasts					

2.6 Record the number of lunch serving days for each school type **for the past three school years**.

If there are differences among schools within your school district for number of serving days, provide the average number of serving days for the district. Do not include serving days for summer food service or other special programs that occur when the district is not in session.

	1	2	3	4	5
Lunch serving days	Elementary school	Middle or Junior High	High School	Other school	Total
a. SY 2011–2012					
b. SY 2010–2011					
c. SY 2009–2010					

2.7 Record the number of student lunches claimed in each price category (full price, reduced price, and free) and school type for the past three school years. If your district has any schools that qualify for the high need (+2 cents) NSLP reimbursement rate, indicate the number of meals claimed for them in the designated row.

SY 2011–2012: National School Lunch Program Reimbursable Meals Claimed

	1	2	3	4	5
Number of Reimbursable Lunches Claimed	Elementary school	Middle or Junior High	High School	Other school	Total
a. Number of Regular Free Lunches					
b. Number of High Need Free Lunches (+2 cents)					
c. Number of Regular Reduced Price Lunches					
d. Number of High Need Reduced Price Lunches (+2 cents)					
e. Number of Regular Full Price Lunches					
f. Number of High Need Full Price Lunches (+2 cents)					

2.8 SY 2010–2011: National School Lunch Program Reimbursable Meals Claimed

	1	2	3	4	5
Number of Reimbursable Lunches Claimed	Elementary school	Middle or Junior High	High School	Other school	Total
a. Number of Regular Free Lunches					
b. Number of High Need Free Lunches (+2 cents)					
c. Number of Regular Reduced Price Lunches					
d. Number of High Need Reduced Price Lunches (+2 cents)					
e. Number of Regular Full Price Lunches					
f. Number of High Need Full Price Lunches (+2 cents)					

2.9 SY 2009–2010: National School Lunch Program Reimbursable Meals Claimed

	1	2	3	4	5
Number of Reimbursable Lunches Claimed	Elementary school	Middle or Junior High	High School	Other school	Total
a. Number of Regular Free Lunches					
b. Number of High Need Free Lunches (+2 cents)					
c. Number of Regular Reduced Price Lunches					
d. Number of High Need Reduced Price Lunches (+2 cents)					
e. Number of Regular Full Price Lunches					
f. Number of High Need Full Price Lunches (+2 cents)					

Section

3

Food Service Operations

The following questions are about how and where competitive foods are sold for the 2012-2013 school year.

₁ Yes			
₂ No			
Where are competitive foods sold?			
		Yes	No
a. Same room as NSLP but separate cashier lines		1	2
b. Same room as NSLP and separate cashier lines		1	2
c. Different room from NSLP meals		1	2
d. In vending machines inside the cafeteria		1	2
e. In vending machines outside the cafeteria		1	2
f. School stores		1	2
g. School snack bars		1	2
h. Other (SPECIFY)		1	2
How do students pay for NSLP lunches?			
	1	2	<u>-</u>
	ced Price udents	Paid St	udent

	_			(
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b. Cash

d. Other

c. Meal tickets

(SPECIFY)

What is typically sold for competitive foods at lunch time?		ı		1
a. Alternative entrees to the NSLP meal			Yes	No
			1	2
b. Snack foods			1	2
c. Fruit			1	2
d. Desserts			1	2
e. Water			1	2
f. Drinks other than water			1	2
g. Second helping of the NSLP offering for the day			1	2
a. Electronia novment	All students		ome	None
a. Electronic payment	1	2		3
b. Cash	1	2		3
c. Other (SPECIFY)	1	2		3
In your district what percentage of students paying for reduced price electronically?	e or full price	brea	ıkfast or	lunch pay
1 0%				
1–25%				
₃□ 26–50%				
4 51–75%				
5 76–100%				

3.4

3.5

3.6

3.7	Is free drinking water available to students where school meals are served?						
		1	2		3	I	4
		Elementary school	Middle or junior high	Hig	h schoo		Other chool
	a. Yes	1	1		1		1
	b. No	2	2		2		2
	c. Don't know	8	8		8		8
	IEVES TO ANY OF SUFSTION S.T. O	0.70.00.00	N 0 0				
	IF YES TO ANY OF QUESTION 3.7, G IF NO TO ALL OF QUESTION 3.7, GO IF DON'T KNOW TO ALL OF QUESTION	TO QUESTION	3.11.				
3.8	In your district, which sources of FREE during meals within the food service are room or cafeteria)?						
						Yes	No
	a. No free water					1	2
	b. Traditional water fountain(s)					1	2
	c. Commercial cooled water coolers (e.	g., Culligan, Alh	amgra)			1	2
	d. Insulated containers with cooled tap	water (e.g., Iglo	o, Cambro)			1	2
	e. Pitchers / jugs of room temperature t	ap water				1	2
	f. Electronic water hydration station(s)					1	2
	g. Bottled water					1	2
	h. Other (SPECIFY)					1	2
3.9	What is the source of tap water available	e at your school	(s)?				
					Yes	No	Don't Know
	a. Public or municipal source (e.g., con	nmunity/regional	water)		1	2	8
	b. Well or spring water				1	2	8
	c. Tap water is not available for drinking	g			1	2	8

3.10	How often is the tap water in your district tested for any common contaminants (e.g., arsenic, lead, bacteria, nitrates)? CHECK ONLY ONE						
	1 Never						
	Less than once a year						
	₃☐ Once a year						
	₄☐ Twice a year						
	■ More than twice a year						
	Our district does not rely on the school district's water sconsumed is bottled commercial water or is filtered)	supply for drink	ring (e.g., all wa	ater			
	Don't know						
3.11	Does your SFA have any schools operating under Special A & Community Eligibility Option)? 1 Yes 2 No (GO TO QUESTION 3.14)	Assistance Alte	rnatives (Provis	sions 1, 2, 3			
3.12	Please record the number of schools operating under the fo NSLP and SBP.	llowing Special	l Assistance Al	ternatives for			
	Special Assistance Alternative	NSLP only	SBP only	Both NSLP and SBP			
	a. Provision 1						
	b. Provision 2						
	c. Provision 3						
	d. Community Eligibility Option						

3.13			omes available n			
		For few schools	For some schools	For about half the schools	For most schools	For all schools
a. Ver	y Likely	1	2	3	4	5
b. Like	ely	1	2	3	4	5
c. Unl	ikely	1	2	3	4	5
d. Ver	y Unlikely	1	2	3	4	5
e. Doi	n't know	8	8	8	8	8
3.14	Do any of the sch	,	operate a univers	sal free breakfast	program?	
3.15	How many school	ols are operating a	a universal free br	eakfast program?		
3.16	Health and Huma		ace for a foster ca) and Child Nutriti		municate with the	e Department of
	2 No			_		
3.17	Are you getting the foster children? 1 Yes 2 No	ne documentation	from courts/respo	onsible agencies	showing the statu	s of children as
3.18	Does your SFA u	se school food se	ervice manageme	nt companies (FS —	MCs)?	
	₁□ Yes					
	2 No					
Sec	tion 4	Local Sch	nool Welln	ess Policy		

the new requirements established in the Healthy, Hunger-Free Kids Act of 2010. 4.1 Has the LEA established a local wellness policy for all schools? ₁ Yes ₂ No (GO TO QUESTION 4.16) B Don't know (GO TO QUESTION 4.16) 4.2 Who is involved in the development of your local wellness policy? Don't Yes No know a. Parents b. Students c. School Food Authority staff d. School Board members

The next section asks about your local wellness policy and what actions you have taken to implement

1

e. School administrators

f. Physical education teachers

g. School health professionals

h. Public/local community

i. Other

(SPECIFY)

Who is involved in the implementation of your local wellness policy?			
	Yes	No	Don't know
a. Parents	1	2	8
b. Students	1	2	8
c. School Food Authority staff	1	2	8
d. School Board members	1	2	8
e. School administrators	1	2	8
f. Physical education teachers	1	2	8
g. School health professionals	1	2	8
h. Public/local community	1	2	8
i. Other (SPECIFY)	1	2	8
Who is involved in periodic review and updating of your local wellness policy?	?		
Who is involved in periodic review and updating of your local wellness policy?	Yes	No	Don't know
Who is involved in periodic review and updating of your local wellness policy? a. Parents		No 2	
	Yes		know
a. Parents	Yes	2	know
a. Parents b. Students	Yes	2 2	know
a. Parents b. Students c. School Food Authority staff	Yes 1 1 1 1	2 2 2	know 8 8 8
a. Parents b. Students c. School Food Authority staff d. School Board members	Yes 1 1 1 1 1 1 1 1 1 1 1 1 1	2 2 2 2 2	know 8 8 8 8 8
a. Parents b. Students c. School Food Authority staff d. School Board members e. School administrators	Yes 1 1 1 1 1 1 1 1 1 1 1 1 1		know 8 8 8 8 1 8 1 1 1 1 1 1 1
a. Parents b. Students c. School Food Authority staff d. School Board members e. School administrators f. Physical education teachers	Yes 1 1 1 1 1 1 1 1 1 1 1 1 1		know 8 8 8 8 8 8 1 8 1 1 1 1 1
a. Parents b. Students c. School Food Authority staff d. School Board members e. School administrators f. Physical education teachers g. School health professionals	Yes 1		know 8 8 8 8 8 8 1 8 1 1 1 1 1
a. Parents b. Students c. School Food Authority staff d. School Board members e. School administrators f. Physical education teachers g. School health professionals h. Public/local community i. Other	Yes 1		RNOW
a. Parents b. Students c. School Food Authority staff d. School Board members e. School administrators f. Physical education teachers g. School health professionals h. Public/local community i. Other	Yes 1		RNOW
a. Parents b. Students c. School Food Authority staff d. School Board members e. School administrators f. Physical education teachers g. School health professionals h. Public/local community i. Other (SPECIFY)	Yes 1		RNOW
a. Parents b. Students c. School Food Authority staff d. School Board members e. School administrators f. Physical education teachers g. School health professionals h. Public/local community i. Other (SPECIFY) Has your local wellness policy been revised within the last year?	Yes 1		RNOW
a. Parents b. Students c. School Food Authority staff d. School Board members e. School administrators f. Physical education teachers g. School health professionals h. Public/local community i. Other (SPECIFY) Has your local wellness policy been revised within the last year?	Yes 1		RNOW

4.3

4.4

4.5

4.6	which of the following elements does your local wellness policy include?			
			Yes	No
	a. Nutrition guidelines for all foods available on school campus		1	2
	b. Goals for nutrition promotion		1	2
	c. Goals for nutrition education		1	2
	d. Goals for physical activity		1	2
	e. Goals for other school-based activities to promote school wellness		1	2
4.7	Does your local wellness policy address which USDA foods can be ordered?	•		
	₁ Yes			
	2☐ No (GO TO QUESTION 4.8)			
	4.7.1 If yes, which USDA Foods can be requested?			
4.8	Have you conducted an assessment of your local wellness policy within the I	ast year?	•	
	₁□ Yes			
	₂ No (GO TO QUESTION 4.10)			
	8 □ Don't know (GO TO QUESTION 4.10)			
4.9	Did this assessment include any of the following:	Yes	No	Don't
	a. The extent to which schools are in compliance	1	2	know ₈
	b. The progress made in attaining the goals of the local wellness policy?		2	8
	c. Other		2	8
	(SPECIFY)	1	2	8

4.10 Who is designated in your district to ensure that each school complies with the local wellness policy?

		Yes	No	Don't know
	a. School Food Authority staff	1	2	8
	b. School Board members	1	2	8
	c. School administrators	1	2	8
	d. Physical education teachers	1	2	8
	e. School health professionals	1	2	8
	f. Other (SPECIFY)	1	2	8
4.11	Does the LEA inform the public about the content and implementation of the	local wel	lness poli	cy?
	ı□ Yes			
	₂ No (GO TO QUESTION 4.13)			
	Bon't know (GO TO QUESTION 4.13)			
4.12	How is this information about content and implementation provided to the pul	olic?		
			Yes	No
	a. Included in the information package provided at the beginning of school		1	2
	b. Available on the LEA website		1	2
	c. Local paper article/local media		1	2
	d. Periodic newsletters		1	2
	e. Other (SPECIFY)		1	2
4.13	Does the LEA inform the public whether each school is complying with the lo	cal welln	ess policy	<i>ı</i> ?
	ı Yes			
	₂ No (GO TO QUESTION 4.15)			
	Bon't know (GO TO QUESTION 4.15)			

4.14	How is this information about compliance provided to the public?		
		Yes	No
	a. Included in the information package provided at the beginning of school	1	2
	b. Available on the LEA website	1	2
	c. Local paper article/local media	1	2
	d. Periodic newsletters	1	2
	e. Other (SPECIFY)	1	2
4.15	Have any individual schools implemented stricter local school wellness policies than district-level rules or regulations?	Federal, s	tate, or
	₁ Yes		
	2□ No		
	a☐ Don't know		
4.16	Have you used any materials in the USDA Foods Toolkit to promote nutritious school and administrators?	l meals to	parents
	₁ Yes		
	₂□ No (GO TO SECTION 5)		
	8☐ Don't know (GO TO SECTION 5)		
4.17	How do schools make information about food safety inspections available to the pub		
	a. Included in an information package to each student	Yes	No
		1	2
	b. Available on the LEA website	1	2
	c. Local paper article/local media	1	2
	d. Periodic newsletters	1	2
	e. Other (SPECIFY)	1	2

Section



New Meal Pattern Requirements

This section asks about steps that your school district is taking to meet the new meal patterns.

GENERAL IMPLEMENTATION

5.1 How challenging was each of the following when you initially implemented the meal patterns?

	Not a Challenge	Minor Challenge	Moderately Challengin g	Very Challengin g	Extremely Challenging	Don't Know
a. Availability of products that meet standards	1	2	3	4	5	8
b. Staff training	1	2	3	4	5	8
c. New storage and equipment needs	1	2	3	4	5	8
d. Increased food costs	1	2	3	4	5	8
e. Student acceptance	1	2	3	4	5	8
f. Parent/Community acceptance	1	2	3	4	5	8

5.2 As you continued to implement the meal patterns, how challenging is each of the following situations?

		Not a Challenge	Minor Challenge	Moderately Challenging	Very Challenging	Extremely Challenging	Not Applicable	Don't Know
a.	Availability of products that meet standards	1	2	3	4	5	6	8
b.	Maintaining student participation	1	2	3	4	5	6	8
C.	Separating portions for age-grade groups	1	2	3	4	5	6	8
d.	Increased food costs	1	2	3	4	5	6	8
e.	Student acceptance	1	2	3	4	5	6	8
f.	Parent/ Community acceptance	1	2	3	4	5	6	8

have you noticed a	any changes in the amount				it) at it	
		Students Waste More	Students Waste less	No Cha	nge	Don'
a. Fluid Milk		1	2	3		8
b. Main Dish/Entro	90	1	2	3		8
c. Bread/Bread Al	ternate	1	2	3		8
d. Salad/Raw Veg	etables	1	2	3		8
e. Cooked Vegeta	bles	1	2	3		8
f. Fruit		1	2	3		8
g. Desserts		1	2	3		8
h. Other (SPECIFY)		1	2	3		8
	ed a change in plate waste	e, is this due to:			Ye	es
	time available to eat	e, is this due to:			Ye	es
a. The amount of	time available to eat	e, is this due to:			1	es
a. The amount of b. The type of foo	time available to eat	e, is this due to:			1	
a. The amount ofb. The type of fooc. The amount ofd. Other (SPECIFY)	time available to eat	do scratch cooki	ng?		1_	

5.7	Have you started to use scratch cooking due to the	e new meal patter	ns?	
	₁ Yes			
	₂□ No			
BREAL	KFAST			
5.8	Have you implemented the new breakfast requiren	nents?		
	₁ Yes			
	₂ No (GO TO QUESTION 5.1	.0)		
·				
5.9	For each of the following breakfast nutrition standar requirements easily (i.e., not a challenge), if you ex requirements, or if you experienced difficulties not	kperienced difficul	ties in meeting the	e minimum
	Nutritional Standards for:	Not a Challenge	Difficulty meeting the minimum requirements	Difficulty not exceeding the maximum requirements
	a. Fruits	1	2	3
	b. Grains and whole grains	1	2	3
	c. Fluid milk	1	2	3
	d. Daily calories	1	2	3
	e. Daily sodium	1	2	3
	f. Daily trans-fat amount	1	2	3
	g. Daily saturated fat amount	1	2	3
,				

5.10	For each of the following breakfast nutrition standards, what challenges do you foresee in implementing the breakfast requirements? Would you be able to meet the requirements easily (i.e., not a challenge), or would you experience difficulties in meeting the minimum requirements, or experience difficulties not exceeding the maximum requirements.							
	Nutritional Standards for:	Not a Challenge	Difficulty meeting the minimum requirements	Difficulty not exceeding the maximum requirements				
	a. Fruits	1	2	3				
	b. Grains and whole grains	1	2	3				
	c. Fluid milk	1	2	3				
	d. Daily calories	1	2	3				
	e. Daily sodium	1	2	3				
	f. Daily trans-fat amount	1	2	3				
	g. Daily saturated fat amount	1	2	3				
The ne	ext few questions ask about fruit, vegetables, gra ttes.	iins and whole g	rains, and meats	/meat				
5.11	Have you used either USDA Foods or DoD Fresh	for any additional	fruit purchases?					
	₁☐ Yes ₂☐ No (GO TO QUESTION 5.1	.3)						
5.12	Which program did you use to purchase additional	fruit?						
	1 USDA Foods only							
	2 DoD Fresh only							
	₃☐ Both USDA Foods and DoD Fresh							

5.13	Since implementing the new meal patterns, how has the frequency in which you used each type of fruit product changed in order to meet the additional fruit requirements?							
		Less often	Same	More often				
	a. Fresh whole	1	2	3				
	b. Fresh pre cut	1	2	3				
	c. Frozen whole	1	2	3				
	d. Frozen pre cut	1	2	3				
	e. Canned with water	1	2	3				
	f. Canned with juice	1	2	3				
	g. Canned with light syrup	1	2	3				
VEGE ⁻	Have you used either USDA Foods or DoD Fresh for any additional vegetable purchases?							
5.15	Which program did you use to purchase additional	vegetables?						
	USDA Foods only							
	DoD Fresh only							
	Both USDA Foods and DoD Fresh							

5.16	Since implementing the new meal patterns, how has the frequency in which you used each type of vegetable product changed in order to meet the additional vegetable requirements?									
				Les	s often	S	ame	Me	ore often	
	a. Fresh whole				1		2		3	
	b. Fresh pre cut				1		2		3	
	c. Frozen whole				1		2		3	
	d. Frozen pre cut				1		2		3	
	e. Canned reduced sodium				1		2		3	
	f. Canned regular sodium				1		2		3	
5.17	Which of the following vegetal	ble subgroups	s has be	een eas	sy or difficu	It to wo	rk into me	enus?		
					Easy	Di	fficult	Do	n't Know	
	a. Dark Green				1		2		8	
	b. Red/Orange			1			2		8	
	c. Beans/Peas			1			2		8	
	d. Starchy				1		2		8	
	e. Other (SPECIFY)				1		2		8	
GRAIN	IS									
5.18	Since implementing the new r grain quantities?	neal patterns,	for eac	ch grad	e-level, hov	v often	did you s	erve th	e following	
	Grain Quantities	Daily	3-4 ti per v		1-2 times per week		Never	serve	A – Do not this grade- vel group	
	a. Grades K-5: Serve items greater than 1 oz. eq. min. daily	1	2		3		4		5	
	b. Grades 6-8: Serve items greater than 1 oz. eq. min. daily	1	₂ [3		4		5	
	c. Grades 9-12: Serve items greater than 2 oz. eq. min. daily	1	2		3		4		5	

5.19	Since implementing the new meal patterns, please indicate if you were able to meet the grain requirements easily (i.e., not a challenge), or if you experienced difficulties in meeting the minimum requirements, or if you experienced difficulties not exceeding the maximum requirements for each grade-level group.									
	Grade Level	Not challe		the	ulty meeting minimum uirements		Difficult exceedii maxin requirer	ng the num	N	N/A – Do not serve this grade-level group
	a. Grades K-5	1]		2		3]		4
	b. Grades 6-8	1			2		3]		4
	c. Grades 9-12	1			2		3]		4
WHOL	E GRAINS									
5.20	Since implementing whole grain quantitie		neal pa	atterns,	for each gra	de-	-level, how o	ften did y	you s	serve the following
	Grain Quantities		l Daily I		3-4 times per week		1-2 times per week	Neve	÷r	N/A – Do not serve this grade- level group
	a. Grades K-5: Serve items great 1 oz. eq. min. dail		1		2		3	4		5
	b. Grades 6-8: Serve items greater than 1 oz. eq. min. daily		1		2		3	4]	5
	c. Grades 9-12: Serve items greater than 2 oz. eq. min. daily		1		2	2		4		5
5.21	Since implementing whole grain requirements, for each	ents eas	ily (i.e.,	, not a d	challenge), o	r if	you experie	nced diff	ficultie	es in meeting the
	Grade Level	N	lot a ch	allenge			ty meeting th equirements			Do not serve this de-level group
	a. Grades K-5		1				2			3
	b. Grades 6-8		1				2			3
	c. Grades 9-12		1				2			3

MEATS/MEAT ALTERNATES

5.22	Since implementing of meats/meat altern		atterns, was it difficult	to find smaller sized po	rtions (fewer ounces)
	1 Yes	idics:			
	2☐ No				
5.23	alternates requireme	ents easily (i.e., nts, or if you ex	not a challenge), or if	e if you were able to me you experienced difficul ot exceeding the maxim	ties in meeting the
	Grade Level	Not a challenge	Difficulty meeting the minimum requirements	Difficulty not exceeding the maximum requirements	N/A – Do not serve this grade-level group
	a. Grades K-5	1	2	3	4
	b. Grades 6-8	1	2	3	4
	c. Grades 9-12	1	2	3	4
				•	
5.24	What did you use <u>m</u>	ost often on yo	our lower meat days?		
	₁☐ Nut butter				
	2 Cheese				
	₃☐ Yogurt				
	₄☐ Mixed meat dish	1			
	Other (SPECIFY)				

The next few questions ask about nutrient requirements, purchasing changes, implementation assistance and promotion, the certification process, and student perception of meal patterns.

NUTRIENT REQUIREMENTS 5.25 What is the biggest challenge for each grade-level group in meeting the calorie requirements? Meeting the Not exceeding the N/A - Do not serve Not a **Grade Level** minimum maximum this grade-level challenge requirements requirements group a. Grades K-5 2 b. Grades 6-8 c. Grades 9-12 5.26 Do you review labels for trans-fat? Yes ∐ No 5.27 Have you changed the way you review labels on products you buy to meet the meal pattern requirements? Yes No 5.28 How have you changed the way you review labels on products you buy to meet the meal pattern requirements?

5.29	Which of the following items needed to be changed to meet the trans-fat requirements?								
		Food items			Yes	No			
	a. Cookies, pastries, crack (e.g., hamburger buns)	ers, cakes, muffins, p	ie crusts, pizza	dough, breads	1	2			
	b. Hard margarine (e.g., st	ick margarine) and ve	egetable shorte	ning	1	2			
	c. Pre-mixed products (e.g	., cake mix, pancake	mix, and choco	olate drink mix)	1	2			
	d. Fried foods (e.g., dough nuggets, and hard taco		ed chicken inclu	ıding chicken	1	2			
	e. Snack foods (e.g., potat microwave popcorn)	o, corn, and tortilla ch	ips; candy; pad	ckaged or	1	2			
5.30	How challenging has it bee	n in meeting the satu	rated fat require	ements					
	Extremely challenging								
	₂☐ Very challenging								
	3 Moderately challenging								
	₄☐ Minor challenge								
	■ Not a challenge								
	8☐ Don't know								
5.31	Do you currently know the	sodium levels of your	meals?						
	₁ Yes								
	2☐ No (GO TO QUESTION 5	5.33)						
5.32	What is your current average year?	ge daily sodium conte	nt for breakfas	and lunch for the 20	12-2013 s	chool			
			Sodium Cont						
	Grade Level	Breakfas	st	Lunch					
	a. Grades K-5		□ N/A		□ N/A	A			
	b. Grades 6-8		□ N/A		□ N/A	A			
	c. Grades 9-12		□ N/A		□ N/A	A			

5.33	What practices do you anticipate implementing in order to reduce your sodium levels?								
	₁☐ Limit condiment use								
	2 Alter recipes								
	₃☐ Purchase lower sodium products								
	Other (SPECIFY)								
	Don't know								
5.34	Do you have schools where grades 6-8 and 9-12 are served in the same cafeteria at	the same	e time?						
	₁□ Yes								
	₂ No (GO TO QUESTION 5.37)								
5.35	Which of the following strategies do you use to ensure that the correct meals and por served to each grade-level group?	tion sizes	are						
	Strategies	Yes	No						
	a. Use separate trays or a label to designate student's grade-level	1	2						
	b. Separate the lines for the different grade-levels	1	2						
	c. Change the line schedule for each grade-level	1	2						
	d. Other (SPECIFY)	1	2						
5.36	Have servers been trained on portion control by grade-level?								
	₁ Yes								
	2□ No								

5.37	What type of adjustments, if any, have you made for groups of students to meet their needs/wants for
	additional foods? Check the box for each grade level that made the adjustment.

Grade Level	Increased fruits and vegetables	Offered second milk	Offered second meal	Increased a la carte offerings	Other Federal Nutrition programs	Other
a. Grades K-5	1	2	3	4	5	6
b. Grades 6-8	1	2	3	4	5	6
c. Grades 9-12	1	2	3	4	5	6

_	
	GO TO QUESTION 5.39 IF OTHER FEDERAL NUTRITION PROGRAMS IS NOT CHECKED IN QUESTION 5.37
	Describe other Federal Nutrition programs and/or other adjustments made to meet the needs/wants students for additional food:
	What types of funding sources do you use to meet the needs/wants of students for additional foods?

PURCHASING CHANGES

5.40	Are material changes in purchasing from food distributors required due to the new meal patterns?					
	Material changes are changes that are substantial enough that had other bidders been aware of the change during the bidding process they might have bid differently. If the amendment creates a material change, the SFA must either conduct a separate procurement to obtain the deliverable or conduct a new solicitation for a FSMC that includes the deliverable.					
	₁□ Yes					
	₂□ No (GO TO QUESTION 5.42)					
5.41	To what extent were material changes in purchasing required? (CHECK ONLY ONE))				
	All of our purchases required a material change					
	2 More than half of our purchases required a material change					
	3 About half of our purchases required a material change					
	Less than half of our purchases required a material change					
5.42	Which of the following meal pattern required products have you had difficulty purc	hasing?	No			
	a. Fruits	1	2			
	b. Vegetables					
	1. Dark Green	1	2			
	2. Red/Orange	1	2			
	3. Beans/Peas	1	2			
	4. Starchy	1	2			
	5. Other c. Grains	1	2			
	Grains Whole Grains	1	2			
	d. Meats/Meat Alternates		2			
	e. Fluid Milk		2			

5.43	Have the types and amounts of USDA Foods you are ordering changed to meet updated nutrition standards and meal patterns?					
	₁□ Yes					
	₂□ No					
IMPLE	MENTATION ASSISTANCE AND PROMOTION					
5.44	Has your District used the USDA sharing website to assist with menu changes?					
	₁□ Yes					
	₂□ No					
	a☐ Don't Know					
5.45	What methods do you use to promote the new school meals to students and their fan	nilies?				
	Promotion Method	Yes	No			
	a. Distribute materials from the School Nutrition Association (SNA)	1	2			
	b. Offer nutrition education initiatives (classroom and/or cafeteria based)	1	2			
	c. Offer taste testings/samples of new items	1	2			
	d. Partners with chefs	1	2			
	e. Offer Farm to School programs	1	2			
	f. Have school gardens	1	2			
	g. Have recipe contests	1	2			
	h. Air public service announcements	1	2			
	i. Use local school media	1	2			
	j. Use other promotion method (SPECIFY)	1	2			

5.46	Have you used the following technical assistance resources to assist you in meeting the new meal patterns?					
	Technical Assistance Resources	Yes	No			
	a. State agency training	1	2			
	b. Nutrient analysis software	1	2			
	c. Simplified nutrient assessment	1	2			
	d. Web information	1	2			
	e. Other (SPECIFY)	1	2			
CERT	IFICATION PROCESS					
5.47	Have you submitted certification materials for the additional 6 cents per lunch reimbu	rsement?				
	₁☐ Yes					
	₂ No (GO TO QUESTION 5.51)					
5.48	Have you been certified to receive the additional reimbursement of 6 cents per lunch	?				
	2 No (GO TO QUESTION 5.51)					
5.49	Are you currently receiving the additional 6 cents per lunch reimbursement?					
	₁☐ Yes					
	₂ No (GO TO QUESTION 5.51)					
5.50	Under which option did you submit your certification documentation?					
	1 Option 1 Detailed menu worksheet and nutrient analysis					
	2 Option 2 Detailed menu worksheet and simplified nutrient assessment					
	Option 3 On-site State agency certification					

STUDE	ENT PERCEPTION O	F MEAL PAIII	ERNS				
5.51	In your opinion, are students eating more fruits and vegetables this year compared to last year?						
	₁☐ Yes						
	₂□ No						
5.52	2 In general, how accepting are students of the new meal patterns?						
	Grade Level	Very Accepting	Somewhat Accepting		Not Accepting		/A – Do not serve this grade-level group
	a. Grades K-5	1	2		3		4
	b. Grades 6-8	1	2		3		4
	c. Grades 9-12	1	2		3		4
5.53	In general, how acce	epting are parer	nts and the comm	unity o	of the new meal pa	tterns?	
	Other Groups	Very	Accepting	Some	ewhat Accepting	N	ot Accepting
	a. Parents		1		2		3
	b. The Community		1		2		3
		•					
5.54	In your opinion, whic	ch vegetable su	bgroup is <u>least lik</u>	ced by	students? (CHEC	K ONLY	ONE)
	□ Dark Green						
	2 Red/Orange						
	₃☐ Beans/Peas (legumes)						
	₄☐ Starchy						
	Other (SPECIFY)						
5.55	Do you have an off o	ampus lunch p	olicy for high scho	ols?			
	₁ Yes						

(GO TO SECTION 6)

 $_2$ \square No

5.56	Since implementing the new meal patterns, what changes have you seen in students going off camp for lunch? (CHECK ONLY ONE)	ous
	2 More students have gone off campus for lunch	
	There was no change in the number of students going off campus for lunch	

Section 6 Meal Prices

The next question is about the meal prices for the current School Year (2012-2013). For this section, please record your responses separately for Elementary (i.e., schools composed of any span of grades from Kindergarten through 6th grade); Middle or Junior High (i.e., schools that have no grade lower than 6 and no grade higher than 9); or High School (i.e., schools that have no grade lower than 9 and continue through 12th grade). If any school does not meet the Elementary, Middle or Junior High, or High School definition, please include them in the "Other school" column.

6.1	What prices did you charge for reimbursable full price, reduced price, and adult breakfasts in your school district by school level at the beginning of the 2012-2013 school year?						
	☐ DO NOT HAVE A BREAKFA	ST PROGRAM (C	O TO QUESTION	N 6.6)			
	Breakfast Prices	1. Elementary school	2. Middle or Junior High	3. High school	4. Other school		
	a. Full price breakfast						
	b. Reduced price breakfast						
	c. Adult breakfast						
	d. Not applicable, do not have this type of school	1	2	3	4		
	e. Do not serve breakfast at this						

IF SFA IS NEW TO THE STUDY, GO TO QUESTION 6.2. IF SFA PARTICIPATED IN THE STUDY DURING SY 2011-2012, GO TO QUESTION 6.5

QUESTIONS 6.2, 6.3 AND 6.4 ARE ONLY FOR THE SFAs THAT HAVE BEEN ADDED AS PART OF THE NEW SAMPLE. SFAS THAT PARTICIPATED IN THE STUDY DURING SY 2011-2012 SHOULD GO TO QUESTION 6.5

type of school

The next few questions are about the meal prices for the past three school years (2011-2012, 2010-2011, and 2009-2010) and how the prices have changed during the past three years. For this section, please record your responses separately for Elementary (i.e., schools composed of any span of grades from Kindergarten through 6th grade); Middle or Junior High (i.e., schools that have no grade lower than 6 and no grade higher than 9); or High School (i.e., schools that have no grade lower than 9 and continue through 12th grade). If any school does not meet the Elementary, Middle or Junior High, or High School definition, please include them in the "Other school" column.

0 /							
6.2	What prices did you charge for reimbursable full price, reduced price, and adult breakfasts in your school district by school level at the beginning of the 2011-2012 school year? IF BREAKFAST PRICES FOR SY 2011-2012 ARE THE SAME AS 2012-2013 SCHOOL YEAR, CHECK HERE AND GO TO QUESTION 6.3 IF YOU DID NOT HAVE A BREAKFAST PROGRAM IN 2011-2012 CHECK HERE AND GO TO QUESTION 6.3						
	Breakfast Prices 1. Elementary 2. Middle or 3. High 4. Other school school school school						
	a. Full price breakfast						
	b. Reduced price breakfast						
	c. Adult breakfast						
	d. Not applicable, do not have this type of school	1	2	3	4		
	e. Do not serve breakfast at this type of school	1	2	3	4		

	beginning of the 2010-2011 school year?							
	IF BREAKFAST PRICES FOR SY 2010-2011 ARE THE SAME AS 2011-2012 SCHOOL YEAF CHECK HERE \square AND GO TO QUESTION 6.4							
	IF YOU DID NOT HAVE A BREAKFAST PROGRAM IN 2010-2011 CHECK HERE \square AND GO TO QUESTION 6.4							
	Breakfast Prices	1. Elementary school	2. Middle or Junior High	3. High school	4. Other school			
	a. Full price breakfast							
	b. Reduced price breakfast							
	c. Adult breakfast							
	d. Not applicable, do not have this type of school	1	2	3	4			
	e. Do not serve breakfast at this type of school	1	2	3	4			
What prices did you charge for reimbursable full price, reduced price, and adult beginning of the 2009-2010 school year?								
6.4			ce, reduced price,	and adult breakf	asts at the			
6.4		l year? / 2009-2010 ARE						
6.4	beginning of the 2009-2010 school IF BREAKFAST PRICES FOR SY	ol year? 7 2009-2010 ARE UESTION 6.5	THE SAME AS 2	2010-2011 SCHO	OL YEAR,			
6.4	IF BREAKFAST PRICES FOR SYCHECK HERE AND GO TO Q	ol year? 7 2009-2010 ARE UESTION 6.5	THE SAME AS 2	2010-2011 SCHO	OL YEAR,			
6.4	IF BREAKFAST PRICES FOR SY CHECK HERE AND GO TO Q IF YOU DID NOT HAVE A BREAK QUESTION 6.5	V year? V 2009-2010 ARE VUESTION 6.5 KFAST PROGRA	THE SAME AS 2 M IN 2009-2010 (2010-2011 SCHO CHECK HERE 3. High	OL YEAR, AND GO TO 4. Other			
6.4	IF BREAKFAST PRICES FOR SY CHECK HERE AND GO TO Q IF YOU DID NOT HAVE A BREAK QUESTION 6.5 Breakfast Prices	V year? V 2009-2010 ARE VUESTION 6.5 KFAST PROGRA	THE SAME AS 2 M IN 2009-2010 (2010-2011 SCHO CHECK HERE 3. High	OL YEAR, AND GO TO 4. Other			
6.4	IF BREAKFAST PRICES FOR SY CHECK HERE AND GO TO Q IF YOU DID NOT HAVE A BREAD QUESTION 6.5 Breakfast Prices a. Full price breakfast	V year? V 2009-2010 ARE VUESTION 6.5 KFAST PROGRA	THE SAME AS 2 M IN 2009-2010 (2010-2011 SCHO CHECK HERE 3. High	OL YEAR, AND GO TO 4. Other			
6.4	IF BREAKFAST PRICES FOR SY CHECK HERE AND GO TO Q IF YOU DID NOT HAVE A BREAD QUESTION 6.5 Breakfast Prices a. Full price breakfast b. Reduced price breakfast	V year? V 2009-2010 ARE VUESTION 6.5 KFAST PROGRA	THE SAME AS 2 M IN 2009-2010 (2010-2011 SCHO CHECK HERE 3. High	OL YEAR, AND GO TO 4. Other			
6.4	IF BREAKFAST PRICES FOR SY CHECK HERE AND GO TO Q IF YOU DID NOT HAVE A BREAD QUESTION 6.5 Breakfast Prices a. Full price breakfast b. Reduced price breakfast c. Adult breakfast d. Not applicable, do not have	V year? V 2009-2010 ARE VUESTION 6.5 KFAST PROGRA	THE SAME AS 2 M IN 2009-2010 (2010-2011 SCHO CHECK HERE 3. High	OL YEAR, AND GO TO 4. Other			

What prices did you charge for reimbursable full price, reduced price, and adult breakfasts at the

6.3

6.5	Over the past 3 years, in general, did any of the following factors influence the school breakfast prices?							
					Yes	No	Don't Know	
	a. Food costs				1	2	8	
	b. Labor costs				1	2	8	
	c. Student participation rates						8	
	d. State revenues (increases for c	lecreases)			1	2	8	
	e. Federal subsidies (increases o	r decreases)			1	2	8	
	f. Local subsidies (increases or d	ecreases)			1	2	8	
	g. Profits from a la carte items				1	2	8	
	h. Unpaid school meals				1	2	8	
	i. SFA budget deficit				1	2	8	
	j. Administrative indirect costs				1	2	88	
	k. Other reason (SPECIFY)				1	2	8	
The next question is about the meal prices for the current School Year (2012-2013). For this section please record your responses separately for Elementary (i.e., schools composed of any span of grades from Kindergarten through 6th grade); Middle or Junior High (i.e., schools that have no grad lower than 6 and no grade higher than 9); or High School (i.e., schools that have no grade lower than 9 and continue through 12th grade). If any school does not meet the Elementary, Middle or Junior High, or High School definition, please include them in the "Other school" column.						f grade r than		
6.6	What prices did you charge for reimbursable full price, reduced price, and adult lunches in your school district by school level at the beginning of the 2012-2013 school year? Lunch Prices 1. Elementary 2. Middle or 3. High 4. Other						ther	
		school	Junior High	SC	hool	sch	nool	
	a. Full price lunch							
	b. Reduced price lunch							
	c. Adult lunch							
	d. Not applicable, do not have this type of school	1	2	3		4		

IF SFA IS NEW TO THE STUDY, GO TO QUESTION 6.7. IF SFA PARTICIPATED IN THE STUDY
DURING SY 2011-2012, GO TO QUESTION 6.10

QUESTIONS 6.7, 6.8 AND 6.9 ARE ONLY FOR THE SFAS THAT HAVE BEEN ADDED AS	S PART
OF THE NEW SAMPLE.	

6.7	What prices did you charge for reimbursable full price, reduced price, and adult lunches in your
	school district by school level at the beginning of the 2011-2012 school year?

IF LUNCH PRICES FOR SY 2011-2012 ARE THE SAME AS 2012-2013 SCHOOL YEAR, CHECK HERE \square AND GO TO QUESTION 6.8

Lunch Prices	1. Elementary school	2. Middle or Junior High	3. High school	4. Other school
a. Full price lunch				
b. Reduced price lunch				
c. Adult lunch				
d. Not applicable, do not have this type of school	1	2	3	4

What prices did you charge for reimbursable full price, reduced price, and adult **lunches** at the beginning of the **2010-2011** school year?

IF LUNCH PRICES FOR SY 2010-2011 ARE THE SAME AS 2011-2012 SCHOOL YEAR, CHECK HERE \Box AND GO TO QUESTION 6.9

Lunch Prices	1. Elementary school	2. Middle or Junior High	3. High school	4. Other school
a. Full price lunch				
b. Reduced price lunch				
c. Adult lunch				
d. Not applicable, do not have this type of school	1	2	3	4

6.9	What prices did you charge for reimbursable full price, reduced price, and adult lunches at the beginning of the 2009-2010 school year?							
	IF LUNCHES PRICES FOR SY 2009-2010 ARE THE SAME AS 2010-2011 SCHOOL YEAR, CHECK HERE \square AND GO TO QUESTION 6.10							
	Lunch Prices 1. Elementary 2. Middle or 3. High 4. Other school Junior High school school							
	a. Full price lunch							
	b. Reduced price lunch							
	c. Adult lunch							
	d. Not applicable, do not have this type of school	1	2	3		4		
6.10	Prices?					al School		
					Yes	No	Don't Know	
	a. Food costs				Yes	No 2	Don't Know	
	a. Food costs b. Labor costs				Yes		Know	
					1	2	Know 8	
	b. Labor costs	ecreases)			1	2	Know 8	
	b. Labor costs c. Student participation rates	•			1	2	Know 8 8 8	
	b. Labor costsc. Student participation ratesd. State revenues (increases or decomposition)	r decreases)			1	2	Know 8 8 8	
	b. Labor costsc. Student participation ratesd. State revenues (increases or defended increases or defended	r decreases)				2	Know 8 8 8 8 8 1 8 1 1 1 1 1 1	
	 b. Labor costs c. Student participation rates d. State revenues (increases or defended by the control of the cost of the co	r decreases)					Know S S S S S S S S S S S S S	
	 b. Labor costs c. Student participation rates d. State revenues (increases or defended by the control of the cost of the co	r decreases)					Know S S S S S S S S S S S S S	
	 b. Labor costs c. Student participation rates d. State revenues (increases or defended by the control of the cost of the co	r decreases)					## Representation	
	 b. Labor costs c. Student participation rates d. State revenues (increases or description) e. Federal subsidies (increases or description) f. Local subsidies (increases or description) g. Profits from a la carte items h. Unpaid school meals i. SFA budget deficit 	r decreases)					## Representation	

6.11	What did you do in response to the paid lunch equity provision in the Healthy 2010? (CHECK ONLY ONE)	, Hunger	-Free Kid	s Act of			
	□ Increased paid lunch prices in all schools						
	₂☐ Increased paid lunch prices in some schools						
	3☐ Paid lunch pricing already complied with new provision (GO	TO QUE	STION 6.	15)			
	5 Other (SPECIFY)						
6.12	Did you use non-Federal funds to offset the potential price increases in paid	lunches?					
	₁ Yes						
	₂ □ No (GO TO QUESTION 6.14)						
6.13	What non-Federal revenue sources were used to mitigate potential price incr	eases in	paid lunc	hes?			
		Yes	No	N/A			
	a. Per-lunch reimbursements for paid lunches provided by the State	1	2	3			
	b. Per-lunch reimbursements for paid lunches provided by local sources	1	2	3			
	c. Funds provided by organizations, such as school-related or community groups to support paid lunches	1	2	3			
	d. Portion of state revenue matching funds that exceeds the minimum requirement provided for paid lunches	1	2	3			
	e. Direct payments from school district funds to support lunch services (e.g., pro rata share of general funds used to support lunch service)	1	2	3			
	f. Other reason (SPECIFY)	1	2	3			
6.14	Would you have increased paid lunch prices in SY 2011-2012 or SY 2012-20 provision for meal price equity?)13 regar	dless of t	he			
	₁☐ Yes, an increase in only SY 2011-2012						
	2 Yes, an increase in only SY 2012-2013						
	3 Yes, an increase in both SY 2011-2012 and SY 2012-2013						
	No, would not have increased in either school years						

6.15	Have you increased a la carte prices between the SY 2011-2012	and SY 2	2012-2013?	
	₁□ Yes			
	₂ No (GO TO QUESTION 6.17)			
6.16	What types of a la carte foods had increase prices and how much	ı were pri	ces increased?	
		Yes	If Yes, price increase	No
	a. Beverages (water, juice, sports drinks, etc.)	1		2
	b. Milk	1		2
	c. Frozen Desserts (ice cream, popsicles, etc.)	1		2
	d. Baked Goods – Dessert (cookies, cakes, pastries, etc.)	1		2
	e. Bread/Grain Products (bagels, pretzels, crackers, etc.)	1		2
	f. Snacks (chips, energy bars, jerky, etc.)	1		2
	g. Candy	1		2
	h. Prepared Entrees (pizza, hamburgers, burritos, etc.)	1		2
	i. Prepared Non-Entrée Food (french fries, onion rings, etc.)	1		2
6.17	What kind of record keeping systems are you using to track al la	carte reve	enue?	
6.18	What kind of record keeping systems are you using to track non-p	orogram f	ood costs?	

Section 7 Revenues

This section asks about Revenues.

7.1 For the last school year, that is, the 2011-2012 school year, please record all income that was received by your school district's food service program. If no income, please enter zero. If a category includes revenues from another category, list the other categories in the last column (e.g., a, b, c etc.). For example, if income from federal meal reimbursements for free, reduced price and full price meals cannot be separated from federal income from other child nutrition programs, record the total for rows a and b, and write "b" in the last column. If the response for lines a and b are combined in line a, do not write a response on line b.

7.1.1 Total income		
Income from Federal sources	Income	List other categories included
a. Federal meal reimbursements for free meals, reduced price meals and full price meals		
 Federal income from other child nutrition programs (e.g., Fresh Fruit & Vegetable Program (FFVP), School Milk Program (SMP)) 		
c. Adjustment for an underclaim from a federal or state audit		
d. Other federal income		
Income from state sources	Income	List other categories included
e. State meal reimbursements for free meals, and reduced price meals		
f. Other income from the state		
Income from local sources (student/adult payments and other food sales)	Income	List other categories included
g. Student payments for reimbursable meals (reduced price & full price meals)		
h. Adult meals		
i. A la carte sales		
j. Subsidy from the school district		
k. Community donations		
I. Catering		

Income from local sources (student/adult payments and other food sales)	Income	List other categories included
m. Other local income		
Other sources of income	Amounts of other income	

7.2 The next set of questions ask about whether your SFA received a subsidy from your district or state for breakfasts or lunches and how that subsidy was provided during the last school year, that is, the 2011-2012 school year.

Did your SFA receive a subsidy from the school district?		IF Yes, how was the subsidy provided?
a. Breakfast	ı□ Yes ₂□ No ₃□ N/A	Per-meal Annual lump sum Supplement to cover specific costs Based on a percentage of low-income students The per-meal and a percentage of low-income students
b. Lunch	1☐ Yes 2☐ No 3☐ N/A	Per-meal Annual lump sum Supplement to cover specific costs Based on a percentage of low-income students

_	Did your SFA receive from the state	1	F Yes, how was	the subsidy p	provided?	
	c. Breakfast	ı□ Yes ₂□ No ₃□ N/A	₃☐ Supple	eal I lump sum ement to cover spe on a percentage		students
d. Lunch 1 Yes 2 No 3 Annual lump sum 3 Supplement to cover specific costs 4 Based on a percentage of low-income students 5					students	
Section 8 Expenditures This section asks about Expenditures.						
8.1	For the last school year, that is, the 2011-2012 school year, please record all expenditures made by your school district's food service program. If you did not have an expense for any category, please record a 0 for that category. If a category includes expenses from another category, list the other categories included by item code in the last column (e.g., a, b, c, etc.) For example, if expenditure for salaries and fringe benefits cannot be separated, record the total expenditure for salaries and fringe benefits in row a, and write "b" in the last column. If the response for lines a and b are combined in line a, do not write a response on line b.					
	8.1.1 Total expenditu					
	Categories			Expenditures	List other ca	ategories included
	a. Salaries					
	b. Fringe benefits c. Total purchased foods					
	Purchased foods f	or reimbursal	ble meals			
	2. Purchased foods for meals (e.g., a la ca					

Categories	Expenditures	List other categories included
d. Capital expenditures (equipment)		
e. Supplies		
f. Storage and transportation		
g. Maintenance and repairs		
h. Contracted services		
i. Payment for an overclaim as a result of a state or Federal audit		
j. Overhead/Indirect costs		

Other sources of expenditures	Amounts of other expenditures

Section

9

Foodservice Equipment

The following questions deal with foodservice equipment purchased with American Recovery and Reinvestment Act (ARRA) of 2009 funding or FY 2010-2011 NSLP Equipment Assistance Grant Funding.

Did any of your scho	ools receive equipment assistance grants during FY 2009-F	Y 2011?
₁ Yes		
2 No	(GO TO SECTION 10)	
What focus area(s)	was the equipment assistance grant intended to address?	
	Focus Area	Yes
a. Improving the quidelines	uality of school foodservice meals that meet the dietary	1
b. Improving safety	of food served in the school meal programs	1
c. Improving the ov	verall energy efficiency of the school foodservice operations	1
d. Expanding partic	cipation in the school meal programs	1
e. Other (SPECIFY)		1
What types of equip	oment were purchased?	
	Types of Equipment	Yes
a. Convection oven		1
b. Freezers		1
b. Freezersc. Refrigerators		1
		1 1
c. Refrigerators		
c. Refrigerators d. Dishwashers	s/carts	
c. Refrigeratorsd. Dishwasherse. Steamers		

9.4	Based on the school's equipment grant application, did the school to improve its foodservice operation?	e grant funding meet the specific needs of
	₁ Yes (GO TO SECTION 10)	
	<u>2</u> No	
9.5	If No, why not?	
Sec	tion 10 Farm to School Activiti	es
	o School activities generally center around procureme lture or nutrition-based educational activities such as b	
•	Serving local food products in school meals and snac	cks
•	Serving local food products in classrooms (snacks, ta	aste tests, educational tools)
•	Conducting educational activities related to local food culinary education focused on local foods, field trips processing facilities, and educational sessions for pa	to farms, farmers' markets or food
•	Creating and tending school gardens (growing edible	fruits and vegetables)
10.1	Based on the definition above, did your district or any sch School activities during the 2011-2012 school year?	ools in your district participate in Farm to
	ı□ Yes	
	No, but started activities in 2012-2013 school year	(GO TO SECTION 11)
	₃☐ No, but plan to start activities in the future	(GO TO SECTION 11)
	■ No activities currently and no plans	(GO TO SECTION 11)

8 Don't Know

(GO TO SECTION 11)

10.2	How are Farm to School activities organized in your district?						
	District plans common activities for all schools						
	2 Individual schools plan their own activities						
	Combination of district and individual schools plan activities						
	8☐ Don't Know						
10.3	Approximately what year did farm to school activities start in your district or any schodistrict?	ols in youı	r				
	Year Don't Know						
10.4	Do any district level policies, such as wellness policies, support Farm to School activity	ties?					
	₁□ Yes						
	2 No						
	₈ □ Don't Know						
10.5	What steps did your district take to ensure food safety for local food purchased during school year?	g the 2011	L-2012				
		Yes	No				
	a. Conducted farm visits	1	2				
	b. Distributor ensured local food product safety	1	2				
	c. Inspected local food product upon arrival	1	2				
	d. Required farmers to maintain product liability insurance at a certain amount	1	2				
	e. Required farmers to maintain a third party Good Agriculture Practice (GAP) audit	1	2				
	f. Required farmers to submit a self/assessment food safety checklist	1	2				
	g. Talked with farmer/supplier about agricultural practices	1	2				
	h. Other (SPECIFY)	1	2				

#☐ No (GO TO QUESTION 10.8) #☐ Don't Know (GO TO QUESTION 10.8) What was the focus of the evaluation efforts? a. Student knowledge and attitudes b. Student eating behaviors c. Student academic achievement d. Teacher attitudes and behaviors e. Food service staff attitudes and morale f. Food service purchasing g. Food service finances h. Impact on parents i. Impact on local/regional economy k. Impact on community development l. Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fut to School related efforts? ☐ Yes			
What was the focus of the evaluation efforts? a. Student knowledge and attitudes b. Student eating behaviors c. Student academic achievement d. Teacher attitudes and behaviors e. Food service staff attitudes and morale f. Food service purchasing g. Food service finances h. Impact on parents i. Impact on farmers j. Impact on local/regional economy k. Impact on community development l. Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fut to School related efforts?			
a. Student knowledge and attitudes b. Student eating behaviors c. Student academic achievement d. Teacher attitudes and behaviors e. Food service staff attitudes and morale c. Food service purchasing g. Food service finances n. Impact on parents c. Impact on farmers c. Impact on local/regional economy d. Impact on community development c. Impact on policies n. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant full of School related efforts?			
b. Student eating behaviors c. Student academic achievement d. Teacher attitudes and behaviors e. Food service staff attitudes and morale f. Food service purchasing g. Food service finances h. Impact on parents i. Impact on farmers j. Impact on local/regional economy k. Impact on community development l. Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fut to School related efforts?			
D. Student eating behaviors D. Student academic achievement D. Teacher attitudes and behaviors D. Food service staff attitudes and morale D. Food service purchasing D. Food service finances D. Impact on parents D. Impact on farmers D. Impact on local/regional economy D. Impact on community development D. Impact on policies D. Impact on policies D. Other D. Oth	Yes	No	Don't Know
c. Student academic achievement d. Teacher attitudes and behaviors e. Food service staff attitudes and morale f. Food service purchasing g. Food service finances h. Impact on parents lmpact on farmers lmpact on local/regional economy k. Impact on community development lmpact on policies m. Implementation of activities h. Other (SPECIFY) Has the district or any schools in your district ever received external grant fur to School related efforts?	1	2	8
d. Teacher attitudes and behaviors e. Food service staff attitudes and morale f. Food service purchasing g. Food service finances h. Impact on parents i. Impact on farmers j. Impact on local/regional economy k. Impact on community development l. Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant futo School related efforts?	1	2	8
e. Food service staff attitudes and morale f. Food service purchasing g. Food service finances h. Impact on parents i. Impact on farmers j. Impact on local/regional economy k. Impact on community development l. Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fut to School related efforts?	1	2	8
f. Food service purchasing g. Food service finances h. Impact on parents i. Impact on farmers j. Impact on local/regional economy k. Impact on community development l. Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fut to School related efforts?	1	2	8
g. Food service finances h. Impact on parents i. Impact on farmers j. Impact on local/regional economy k. Impact on community development l. Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fut to School related efforts?	1	2	8
h. Impact on parents i. Impact on farmers j. Impact on local/regional economy k. Impact on community development l. Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fut to School related efforts?	1	2	8
. Impact on local/regional economy k. Impact on community development . Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant furth School related efforts?	1	2	8
. Impact on local/regional economy c. Impact on community development . Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fur o School related efforts?	1	2	8
k. Impact on community development Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fut to School related efforts?	1	2	8
I. Impact on policies m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fu to School related efforts?	1	2	8
m. Implementation of activities n. Other (SPECIFY) Has the district or any schools in your district ever received external grant fu to School related efforts?	1	2	8
n. Other (SPECIFY) Has the district or any schools in your district ever received external grant futo School related efforts?	1	2	8
(SPECIFY) Has the district or any schools in your district ever received external grant fu to School related efforts?	1	2	8
Has the district or any schools in your district ever received external grant fu to School related efforts?	1	2	8
to School related efforts?			
₁ Yes	unding sp	ecifically	for Farm
2 No (GO TO SECTION 11) 8 Don't Know (GO TO SECTION 11)			

10.9	How were external funds you received used for Farm to School activities?					
		Yes	No	Don't Know		
	a. Education and curriculum development	1	2	8		
	b. Out of classroom experiential learning activities	1	2	8		
	c. Events and meetings	1	2	8		
	d. Promotional materials	1	2	8		
	e. Equipment purchases related to Farm to School (e.g., processing equipment, salad bars, etc.)	1	2	8		
	f. Local food purchases	1	2	8		
	g. Distribution costs	1	2	8		
	h. School gardens	1	2	8		
	i. Staff positions	1	2	8		
	j. Staff training	1	2	8		
	k. Evaluation efforts	1	2	8		
	I. Other (SPECIFY)	1	2	8		
10.10	During the 2011-2012 school year approximately how much of the external g	rant fund	ing was	used?		

During the 2011-2012 school year approximately how	much of the external grant funding was us
1 \$0	
2 \$1-\$999	
3 \$1,000-\$4,999	
4 \$5,000-\$9,999	
\$10,000-\$24,999	
\$25,000-\$49,999	

\$50,000-\$99,999 8 \$100,000 and over

9 Don't Know

Section 11 Training and Technical Assistance

The next set of questions deal with training and technical assistance on various aspects of food service during this school year (SY 2012-2013).

11.1 In what topic areas did your SFA staff receive training and technical assistance? If staff received training and technical assistance, please indicate how useful was the training and technical assistance, and who provided the training and technical assistance for each of the topic areas.

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)		
a. New meal pattern requirements	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other		

^{*} USDAFNIC = USDA Food and Nutrition Information Center.

^{**} NET = Nutrition Education Program.

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)
b. Defining reimbursable meals	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other
c. Using computer/ software (not certification tool training)	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)
d. Developing menu cycles	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other
e. Using standardized recipes	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)
f. Implementing offer vs. serve	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other
g. Controlling portion sizes	ı⊡ Yes ₂⊡ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)
h. Documenting use of substitute foods	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other
i. Documenting use of leftovers	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)
j. Marketing your food program	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other
k. Food purchasing	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)
I. USDA Foods	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other
m. Food sanitation/ safety	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)
n. Contracting	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other
o. Program regulations and procedures	ı⊡ Yes ₂⊡ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)
p. Record keeping and Reporting	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other
q. Preparing Certification Materials for the Additional Reimburse- ment (including certification tool training)	ı⊡ Yes ₂⊡ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other

Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	Who provided the training or technical assistance? (CHECK ALL THAT APPLY)
r. Local School Wellness Policy Development and Imple- mentation	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other
s. Local School Wellness Program Monitoring, Assessment, and Evaluation	ı□ Yes ₂□ No	1 Very useful 2 Somewhat useful 3 Not at all useful	SFA Staff State Child Nutrition Agency Local/regional state agency USDA FNIC* NET program** National Food Service Management Institute (NFSMI) Cooperative extension Computer software vendor College/university Private consultant Private food industry Other

	Topic Area	Did staff receive training or technical assistance?	If YES, how useful was the training?	technical as	ssistance	?
t.	Other (SPECIFY)	ı∐ Yes ₂∐ No	1 Very useful 2 Somewhat useful 3 Not at all useful	Local/regional Local/regional USDA FNIC* NET program* National Food Management I Cooperative ex Computer soft College/univer Private consul	state age * Service nstitute (N xtension ware vence sity tant	ncy NFSMI)
	_	·	o received training or tech	nical assistance?	Yes	No
					1	2
					1	2
		trators				2
					1	2
		aff ———————————————————————————————————			1	2
1.	(SPECIFY)				1	2
WI	nat additional tra	ining or technical as	sistance do you think is n	eeded?		
	a. b. c. d. e. f.	t. Other (SPECIFY) During the 2012-20 a. Cafeteria Manage b. Other Cafeteria c. School Administ d. SFA Director e. Procurement sta f. Other (SPECIFY)	Topic Area t. Other (SPECIFY) During the 2012-2013 school year, who a. Cafeteria Manager b. Other Cafeteria workers c. School Administrators d. SFA Director e. Procurement staff f. Other (SPECIFY)	Topic Area Topic Area t. Other (SPECIFY) Tother (SPECIFY) Topic Area Topic Area Topic Area If YES, how useful was the training? If YES, how useful was the training?	Topic Area Topic Area t. Other (SPECIFY) Topic Area If YES, how useful was the training? If YES, how us	Topic Area Topic Area It Other (SPECIFY) Tother (SPECIFY) Topic Area It Other (SPECIFY) Tother (SPECIFY) Topic Area It Other (SPECIFY) Topic Area If YES, how useful was the training? Topic Area Topic Area Topic Area If YES, how useful was the training? Topic Area Topic All THAT APF Topic All ThAT APF Topic All ThAT APF Topic All ThAT APF Topic All Topic Al

Section 12 SFA Foodservice Staff Background

12.1	What is the minimum level of education required for a School Foodservice Manager (manager) in your district?	(cafeteria	
	₁☐ Less than high school		
	₂☐ High school/GED		
	₃☐ Some college, no degree		
	₄☐ Associates degree		
	₅☐ Bachelor's degree		
	₅☐ Graduate degree		
12.2	In your district, is a School Foodservice Manager (cafeteria manager) required to be	a:	
		Yes	No
	a. Licensed dietitian	1	2
	b. School Nutrition Specialist	1	2
	c. Certified Professional Food Manager	1	2
	d. Certified Professional in Food Safety	1	2
	e. Certified Professional Food Handler	1	2
	f. Certified ServSafe Food Safety Professional	1	2
12.3	Are your current School Foodservice Managers (cafeteria managers) in your district:		
		Yes	No
	a. Licensed dietitians	1	2
	b. School Nutrition Specialists	1	2
	c. Certified Professional Food Managers	1	2
	d. Certified Professionals in Food Safety	1	2
	e. Certified Professional Food Handlers	1	2
	f. Certified ServSafe Food Safety Professionals	1	2

12.4	What is the minimum level of education required for a non-supervisory School Foodservice Staff Member in your district?			
	¹☐ Less than high school			
	2 High school/GED			
	₃☐ Some college, no degree			
	₄☐ Associates degree			
	Bachelor's degree			
	€ Graduate degree			
12.5	In your district, is a non-supervisory School Foodservice Staff Member required to be	a:		
		Yes	No	
	a. Licensed dietitian	1	2	
	b. School Nutrition Specialist	1	2	
	c. Certified Professional Food Manager	1	2	
	d. Certified Professional in Food Safety	1	2	
	e. Certified Professional Food Handler	1	2	
	f. Certified ServSafe Food Safety Professional	1	2	
12.6	Are your current non-supervisory School Foodservice Staff Members:			
		Yes	No	
	a. Licensed dietitians	1	2	
	b. School Nutrition Specialists	1	2	
	c. Certified Professional Food Managers	1	2	
	d. Certified Professionals in Food Safety	1	2	
	e. Certified Professional Food Handlers	1	2	
	f. Certified ServSafe Food Safety Professionals	1	2	

12.7 What percentage of your school food service staff are limited English proficient?

₁☐ None
2 1-10 percent
₃☐ 11-20 percent
4☐ 21-30 percent
₅☐ 31-40 percent
₆ ☐ 41-50 percent
₁☐ 51-60 percent
8 61-70 percent
9 71-80 percent
10 81-90 percent
91-100 percent

Thank you for your participation in this important study.