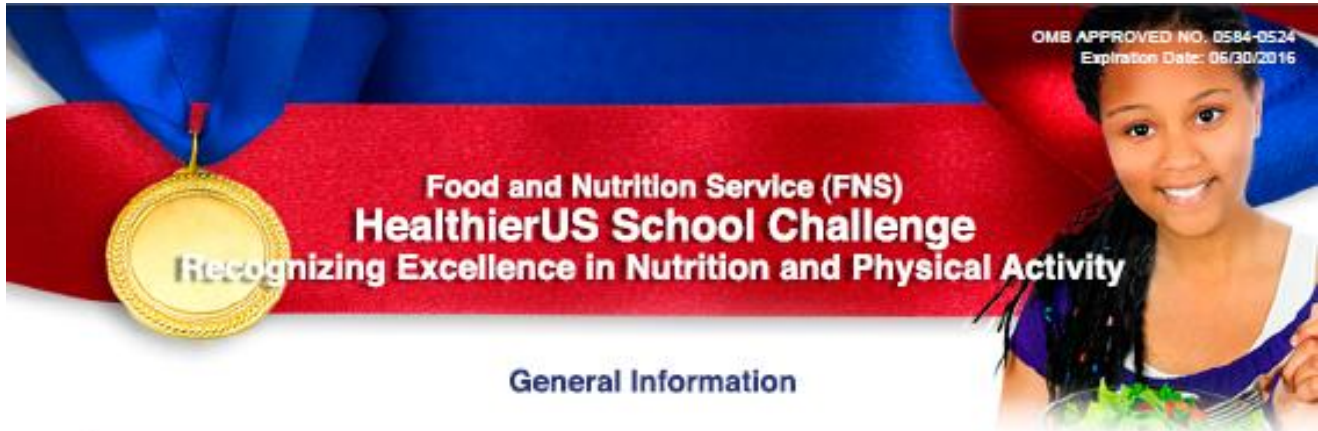


ATTACHMENT A



General Information

Public reporting burden for this collection of information is estimated to average 2 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. **An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number.** 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: PRA (0584-0524). Do not return the completed form to this address.

Tips for Completing Application:

1. You can submit your application two ways:
 - Submit the application and supporting documentation in a 3-ring binder to your State Child Nutrition Agency.
 - Submit the application and supporting documentation electronically to hussc@ars.usda.gov
2. When more space is needed to accommodate for additional days of the week or to provide more information, schools and residential child care institutions (RCCI's) can attach additional pages as needed.
3. Multiple schools can apply under the same district application when all of the following apply:
 - The same menu and same foods were served throughout the district. The district can submit:
 - a.) One set of consecutive two-week breakfast and lunch menus
 - b.) One set of Lunch Certification Worksheets for **Week 1 Menu** and one set of Lunch Certification Worksheets for **Week 2 Menu**
 - c.) Breakfast and lunch whole grain documentation, and
 - d.) if there are multiple age/grade groups, a Lunch Certification Worksheet for each age/grade group.Simplified Nutrient Assessments are not needed.

(continued on next page)

DELETE this entire first bullet



General Information Continued

- The same nutrition education, physical education, and physical activities are provided or offered (according to the grade level).
- The same **competitive** foods and beverages were sold throughout the cafeteria and/or school campus. Submit:
 - a.) One **Competitive Foods** Worksheet with a listing of foods available and
 - b.) One set of supporting documentation.
- Each individual school follows the district's wellness policy.

Change "competitive" to "Smart Snacks"

Change "Competitive Foods" to "Smart Snacks"

In addition, *each school* must submit an individual School Wellness Policy Worksheet (if applicable) and complete the Other Criteria for Excellence Checklist, which are both included in the online application. **If a district finds that their schools have the same menu with corresponding foods served, but has different nutrition education, physical education, physical activities, competitive foods, or wellness policies, they can still apply as a district, but must make note of those items that differ among the schools and submit additional documentation for those schools with the district application.**

insert Smarter Lunchroom Self-Assessment Score Card

Each District should submit an Application Cover Sheet reflecting the name of the District with a completed District School List form, **NSLP 6-cent certification Menu Worksheet, food production records**, **Competitive Foods** Worksheet that includes a la carte information and vended items (unless they are the same throughout the district), **Nutrition Education and Physical Education/Activity Worksheets**, School Wellness Policy Worksheet, a copy of each school's wellness policy (unless it is a district wellness policy), and Other Criteria for Excellence Checklist.

Change "Competitive Foods" to "Smart Snacks"

*Not required for Bronze level.

DELETE NSLP 6-cent certification Menu Worksheet, food production records

INSERT Smarter Lunchroom Self-Assessment Score Card

Replace Competitive Foods with Smart Snacks



Application Cover Sheet

Add Bronze and Silver check boxes here as well.

Application for: Gold Award Gold Award of Distinction

* The school name on the Award Certificate will be typed exactly as written in the School Name section below. Please ensure that the entire name with any appropriate punctuation is clearly indicated. Award Certificates will not be re-printed due to an incorrect or illegible school name.

PRINT OR TYPE ALL INFORMATION

? School Name

School District

School Address

Grades in School (list)

more info.

Contact Person's Name and Title

Contact Person's Phone Number & Email

Date Submitted to State Agency

Reminder Save Your Work!

**FOR OFFICE USE ONLY
State Agency**

State Child Nutrition Director Approval: _____
Signature Date

Reviewed by: _____ Phone: _____

Reviewer's Email: _____

Email of the State Child Nutrition Director: _____

Regional Office

FNS Region: _____ Reviewed by: _____

Child Nutrition Director Approval: _____
Signature Date

FNS Headquarters

Application received HQ: _____ Reviewed by: _____

Decision/Date: _____ Award period: _____



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Change to Smart Snacks Worksheet and move up under General Criteria Worksheet

HealthierUS School Challenge

Recognizing Excellence in Nutrition and Physical Activity



Application for Gold or Gold Award of Distinction

General Criteria Worksheet	Yes	No
<p>Are you a Team Nutrition School? (check our Team Nutrition directory at: http://teammnutrition.usda.gov/schoolsdb/srchpage.asp) Print and enclose a copy of each school(s) Team Nutrition enrollment form. If your school is not a Team Nutrition School, complete the Online Enrollment Form and submit a copy with your HUSSC application.</p>	<input type="checkbox"/>	<input type="checkbox"/>
<p>Have all corrective actions from your school's most recent State review of your school meals program been completed? If not, please contact your State Agency.</p>	<input type="checkbox"/>	<input type="checkbox"/>
<p>Is your school currently meeting school meal pattern requirements for the National School Lunch Program and School Breakfast program as specified in 7 CFR 210 and 220?</p>	<input type="checkbox"/>	<input type="checkbox"/>
<p>Is your School Food Authority certified to receive the additional six cent performance-based reimbursement (Healthy Hunger-Free Kids Act 2010)?</p>	<input type="checkbox"/>	<input type="checkbox"/>
<p>Do all students have the opportunity to select reimbursable meals that meet HUSSC criteria during the week? If so, please describe your meal service structure to include number of entrees and side dishes offered, specify how all students served have an opportunity to select HUSSC items available on serving line(s), and implementation of Offer vs. Serve (if applicable):</p> <div style="border: 1px solid black; height: 20px; width: 100%;"></div>	<input type="checkbox"/>	<input type="checkbox"/>
<p>Does your school meet the Average Daily Participation (ADP) criteria for breakfast and lunch?</p> <p>Breakfast: Elementary and Middle School ADP: 35% Gold and Gold Award of Distinction High School ADP: 25% Gold and Gold Award of Distinction</p> <p>Lunch: Elementary and Middle School ADP: 75% Gold and Gold Award of Distinction High School ADP: 65% Gold and Gold Award of Distinction</p> <p>List ADP for Breakfast calculated based on attendance: more info.? _____ Month/Year: _____</p> <p>List ADP calculated for Lunch based on attendance: more info.? _____ Month/Year: _____</p>	<input type="checkbox"/>	<input type="checkbox"/>

Reminder
Save Your Work!

Need to reflect all award levels here:
Bronze - No ADP required

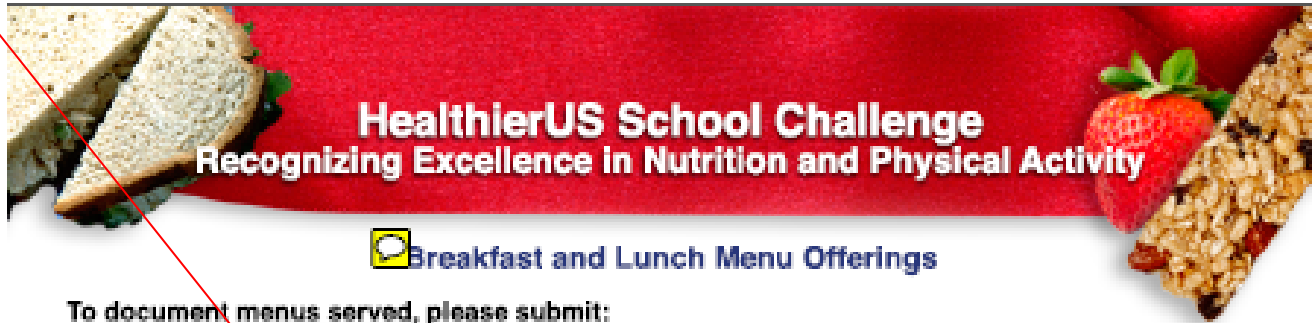
Elementary and Middle Silver: 20% Breakfast/60% Lunch
High School: 15% Breakfast/45% Lunch

The State Agency and FNS reserve the right to verify all information on the application and reject applications that are incomplete or otherwise fail to provide factual information.

DELETE this text and replace with:

Is your school implementing Smarter Lunchroom techniques in six areas (Fruits, Vegetables, Entrees, Milk, Sales of Reimbursable Meals, and School Synergies) as defined on the Smarter Lunchrooms Self-Assessment Scorecard (http://smarterlunchrooms.org/sites/default/files/lunchroom_self-assessment_score_card_11-23-13.pdf). The number of techniques from the scorecard that the school must implement is dependent upon the award level. Documentation that the school is meeting this criteria shall include a copy of the completed score card and a brief summary with 2-3 photos describing the school's overall Smarter Lunchroom effort.

- Bronze applicants must select at least 30 action items.**
- Silver/Gold applicants must select 50 action items.**
- Gold Award of Distinction applicants must select 70 action items.**



Breakfast and Lunch Menu Offerings

To document menus served, please submit:

- Copy of school breakfast and lunch menus for a consecutive two-week period.
- Copies of completed NSLP 5-cent certification Menu Worksheet for the consecutive two-week period specified below.
- Breakfast and lunch production records showing actual daily meal count (students and adults); menu items (used to meet meal pattern requirements), planned portion size (by age/grade); quantity prepared for each menu item, a la carte items sold (if applicable), and leftovers. Additional documentation is required for whole grain-rich offerings. For each whole grain-rich offering listed below, submit one or more of the following:
 - An ingredients label that lists whole grain as the first ingredient by weight.
 - A copy of food label showing the amount of whole grain in grams provided for appropriate serving size.
 - A customized product specification sheet on manufacturer's letterhead.
 - A recipe that includes the ingredients and ingredient amounts by weight and volume.

For additional information and examples of acceptable whole grain-rich documentation, please refer to the Whole Grain Resource for School Meal Programs (<http://teamnutrition.usda.gov/healthierus/application.html>). All recipes submitted must also include the whole grain labels for whole grain products used in the recipes.

Provide the dates of the consecutive two-week period for which you are providing menus and other supporting materials. The two-week period must be two full weeks with no missing days due to school closing for holidays, teacher workdays, weather, etc. The two-week period used for breakfast and lunch should be the same, and must have been served within the last 6 months.

List the dates of your menus here (month/day/year format):

Example: Week 1: 3/3/2013-3/7/2013

Week 1: _____

Week 2: _____

Reminder!
Save
Your
Work!

Whole Grain-Rich Criteria

Breakfast

Gold: 70% of grains offered weekly are whole grain-rich.

Gold Award of Distinction: 100% of grains offered weekly are whole grain-rich.

Lunch

Gold/Gold Award of Distinction: All grains offered must be whole grain-rich.

Whole Grain-Rich Variety:

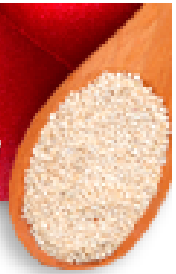
Gold: At least three different types of whole grain-rich foods offered during the week.

Gold Award of Distinction: Same as Gold plus only 1.0 ounce equivalent of whole grain offering per week may be a grain-based dessert in any line throughout the cafeteria.



HealthierUS School Challenge

Recognizing Excellence in Nutrition and Physical Activity



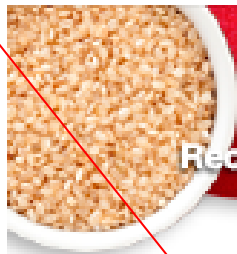
Grain Offerings: Breakfast

Please list all the grains offered (should be consistent with the names of grains on the menu) in all lines throughout the cafeteria during the consecutive two-week period. For example, specify the food item, such as whole wheat bread, brown rice, quinoa, etc. Put an asterisk beside items that are whole grain-rich and include documentation with the application such as, actual nutrition facts and ingredient label from package or copy of actual labels.

Day Served	Breakfast	Week 1	Serving Amount

Day Served	Breakfast	Week 2	Serving Amount

DELETE this page



HealthierUS School Challenge

Recognizing Excellence in Nutrition and Physical Activity



Grain Offerings: Lunch*

Please list all the grains offered (should be consistent with the names of grains on the menu and reflected in the 6-cent Certification Menu Worksheet) in all lines throughout the cafeteria during the consecutive two-week period. For example, specify the food item, such as whole wheat bread, brown rice, quinoa, etc. Put an asterisk beside items that are whole grain-rich and include documentation with the application such as, actual nutrition facts and ingredient label from package or copy of actual labels.

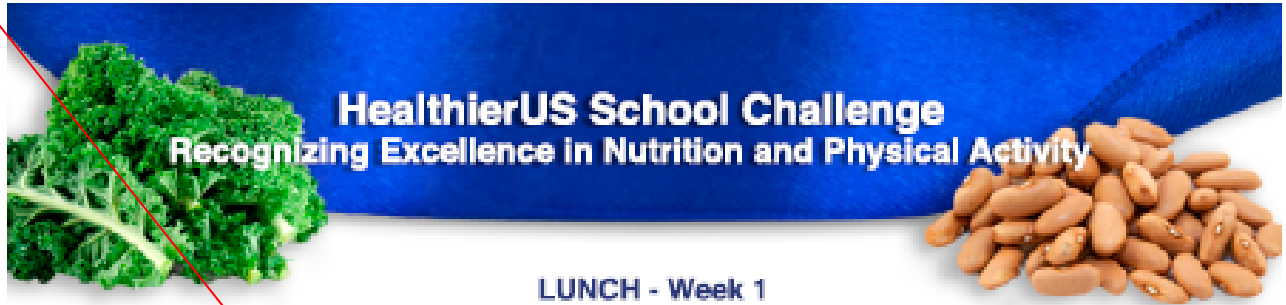
Day Served	Lunch	Week 1	Serving Amount

* Gold Award of Distinction: Only 1.0 ounce equivalent whole grain offering per week may be a grain-based dessert in any line throughout the cafeteria.

Day Served	Lunch	Week 2	Serving Amount

* Gold Award of Distinction: Only 1.0 ounce equivalent whole grain offering per week may be a grain-based dessert in any line throughout the cafeteria.

DELETE this page



List each vegetable served from lunch menu week one in the vegetable column. In addition, indicate serving amount of the vegetable in the amount column and indicate with an X the vegetable subgroup. Mark with an asterisk the additional servings of vegetables used to meet the HUSSC criteria within the meal pattern. Attach additional pages of this worksheet as needed to accommodate all vegetables offered on all lines. Optional: Manually enter in the total number of vegetables in the total boxes.

	Vegetable	Amount (cups/ounces)	Dark Green	Red/ Orange	Legume	Starchy	Other
Monday			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:							
Tuesday			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:							
Wednesday			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:							
Thursday			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:							
Friday			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:							
Total:							

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LUNCH - Week 2

List each vegetable served from lunch menu week two in the vegetable column. In addition, indicate serving amount of the vegetable in the amount column and indicate with an X the vegetable subgroup. Mark with an asterisk the additional servings of vegetables used to meet the HUSSC criteria within the meal pattern. Attach additional pages of this worksheet as needed to accommodate all vegetables offered on all lines. Optional: Manually enter in the total number of vegetables in the total boxes.

	Vegetable	Amount (cups/ounces)	Dark Green	Red/ Orange	Legume	Starchy	Other
Monday	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:	<input type="text"/>						
Tuesday	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:	<input type="text"/>						
Wednesday	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:	<input type="text"/>						
Thursday	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:	<input type="text"/>						
Friday	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total:	<input type="text"/>						
Total:	<input type="text"/>						

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HealthierUS School Challenge

Recognizing Excellence in Nutrition and Physical Activity



Fruit: Please complete the charts below to demonstrate the menu has met the Breakfast fruit criteria.

Fruit - Breakfast – Week 1			
Criteria	Food Item	Amount	
Fruit Variety Offer a different fruit* every day (at least ½ cup each**). Note that various preparations of the same fruit (or vegetable) are considered the same, e.g., apple slices, apple sauce, and apple juice are all forms of apple.	M	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	W	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	F	<input type="text"/>	1/4 cup
Fresh fruit:*** Offer fresh fruit at least 2 days a week (at least ½ cup each**).	1.	<input type="text"/>	1/4 cup
	2.	<input type="text"/>	1/4 cup

*Vegetables from the dark-green, red/orange, beans and peas (legumes) and "other vegetable" sub-groups may be substituted for fruits to meet the HUSSC fruit variety criteria for breakfast. The substitution must be consistent with meal pattern requirements as defined in §210.10(c)(2)(iii).

**One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. Juice may be counted toward the HUSSC fruit variety criteria for breakfast only once per week. Juice must be 100% full strength.

***If unable to obtain adequate fresh fruit to meet the requirement, applicant can work with FNS to determine suitable alternative. Justification will be required.

Fruit - Breakfast – Week 2			
Criteria	Food Item	Amount	
Fruit Variety Offer a different fruit* every day (at least ½ cup each**). Note that various preparations of the same fruit (or vegetable) are considered the same, e.g., apple slices, apple sauce, and apple juice are all forms of apple.	M	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	W	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	F	<input type="text"/>	1/4 cup
Fresh fruit:*** Offer fresh fruit at least 2 days a week (at least ½ cup each**).	1.	<input type="text"/>	1/4 cup
	2.	<input type="text"/>	1/4 cup

*Vegetables from the dark-green, red/orange, beans and peas (legumes) and "other vegetable" sub-groups may be substituted for fruits to meet the HUSSC fruit variety criteria for breakfast. The substitution must be consistent with meal pattern requirements as defined in §210.10(c)(2)(iii).

**One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. Juice may be counted toward the HUSSC fruit variety criteria for breakfast only once per week. Juice must be 100% full strength.

***If unable to obtain adequate fresh fruit to meet the requirement, applicant can work with FNS to determine suitable alternative. Justification will be required.

DELETE this page



HealthierUS School Challenge

Recognizing Excellence in Nutrition and Physical Activity



Fruit: Please complete the charts below to demonstrate the menu has met the Lunch fruit criteria.

Fruit - Lunch – Week 1

Criteria	Food Item	Amount	
Fruits: Offer a different fruit everyday (at least ½ cup each*). Note that various preparations of the same fruit are considered the same, i.e., fresh apples and applesauce are both apples.	M	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	W	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	F	<input type="text"/>	1/4 cup
Fresh fruit:** Gold: Offer fresh fruit at least 3 days a week (at least ½ cup each*) Gold Award of Distinction: Offer fresh fruit at least 4 days a week (at least ½ cup each*).	M	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	W	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	F	<input type="text"/>	1/4 cup

*One quarter-cup of dried fruit. Juice may be counted toward the HUSSC fruit variety criteria for Lunch only once per week. Juice must be 100% full strength.**If unable to obtain adequate fresh fruit to meet the requirement, applicant can work with FNS to determine suitable alternative. Justification will be required.

Fruit - Lunch – Week 2

Criteria	Food Item	Amount	
Fruits: Offer a different fruit everyday (at least ½ cup each*). Note that various preparations of the same fruit are considered the same, i.e., fresh apples and applesauce are both apples.	M	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	W	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	F	<input type="text"/>	1/4 cup
Fresh fruit:** Gold: Offer fresh fruit at least 3 days a week (at least ½ cup each*) Gold Award of Distinction: Offer fresh fruit at least 4 days a week (at least ½ cup each*).	M	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	W	<input type="text"/>	1/4 cup
	T	<input type="text"/>	1/4 cup
	F	<input type="text"/>	1/4 cup

*One quarter-cup of dried fruit. Juice may be counted toward the HUSSC fruit variety criteria for Lunch only once per week. Juice must be 100% full strength.**If unable to obtain adequate fresh fruit to meet the requirement, applicant can work with FNS to determine suitable alternative. Justification will be required.



HealthierUS School Challenge

Recognizing Excellence in Nutrition and Physical Activity

Nutrition Education Worksheet

Healthy School Program (HSP) Award Recipients: Submit a copy of your HSP National Recognition Award from the Alliance for a Healthier Generation in lieu of completing this section. Your HSP award must be dated within a year of your HUSSC application.

Elementary Schools:

Is Nutrition Education provided to all full-day students in all grades? Yes No



Briefly describe below how nutrition education is provided to all students and:

- Is part of structured and systematic unit of instruction, such as Team Nutrition curricula and lessons.
- Utilizes multiple channels of communication, including the classroom, cafeteria, and home/parents.

**Add bullet:
Incorporates
Team Nutrition
curricula and
materials**

Middle and High Schools:

Briefly describe below how nutrition education is offered to:

- Middle school students in at least two grades during the school year.
- High school students in at least two courses required for graduation. List the courses below.
- Utilizes multiple channels of communication, including the classroom, cafeteria, and home/parents.

Grades	Description of Nutrition Education Efforts	Communication Channel Used

Reminder
Save
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Work!

School

Gold Award/Gold Award of Distinction Application

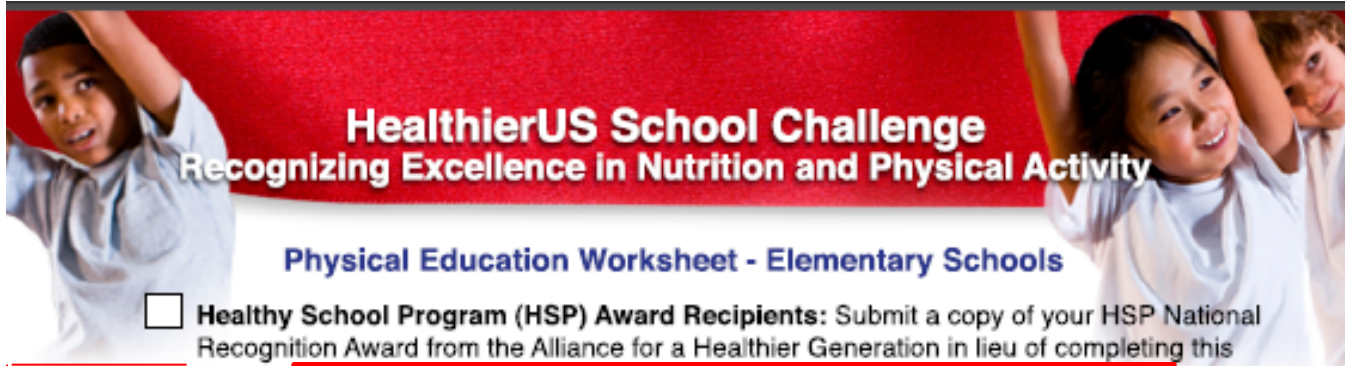
13

Add in Bronze/Silver requirement for Middle School: Offered in at least one grade during the school year.

Middle School: must incorporate the latest Dietary Guidelines and MyPlate and incorporate Team Nutrition materials.

High School: Offered in two courses required for graduation and nutrition education is part of a structured and systematic unit of instruction within the two courses.

High School: Must be consistent with the Dietary Guidelines for Americans and MyPlate.



HealthierUS School Challenge

Recognizing Excellence in Nutrition and Physical Activity

Physical Education Worksheet - Elementary Schools

Healthy School Program (HSP) Award Recipients: Submit a copy of your HSP National Recognition Award from the Alliance for a Healthier Generation in lieu of completing this section. **Your HSP award must be dated within a year of your HUSSC application.**

Delete this sentence

Physical Education

Does your school provide physical education (PE) classes to *all full-day* students throughout the school year? Yes No

Gold Award: A minimum average of 90 minutes* physical education per week.

Gold Award of Distinction: A minimum average of 150 minutes* physical education per week.

*Up to 45 minutes (Gold/Gold Award of Distinction) of the PE requirement may be met by providing structured physical activity planned by a certified PE teacher and implemented by a classroom teacher or school administrator. All students must participate in the physical activities, which must be at least moderate-intensity and in increments of at least 10 minutes. If utilizing the structured physical activity option, you must provide a description below.

Add in Bronze/Silver PE requirements.

Physical Education Details

List the average number of minutes/week that physical education is provided throughout the school year for each grade specified

Description of Physical Education Offered

Grades	List the average number of minutes/week that physical education is provided throughout the school year for each grade specified	Description of Physical Education Offered

Add a check box:
Let's Move Active Schools (LMAS) Award Recipients:
 Submit a copy of your LMAS Recognition Award in lieu of completing this section.



HealthierUS School Challenge Recognizing Excellence in Nutrition and Physical Activity

Physical Education Worksheet - Middle and High Schools

Healthy School Program (HSP) Award Recipients: Submit a copy of your HSP National Recognition Award from the Alliance for a Healthier Generation in lieu of completing this section. **Your HSP award must be dated within a year of your HUSSC application**

Delete this sentence

Middle School: Briefly describe below how your school offers structured physical education classes to at least two grades.

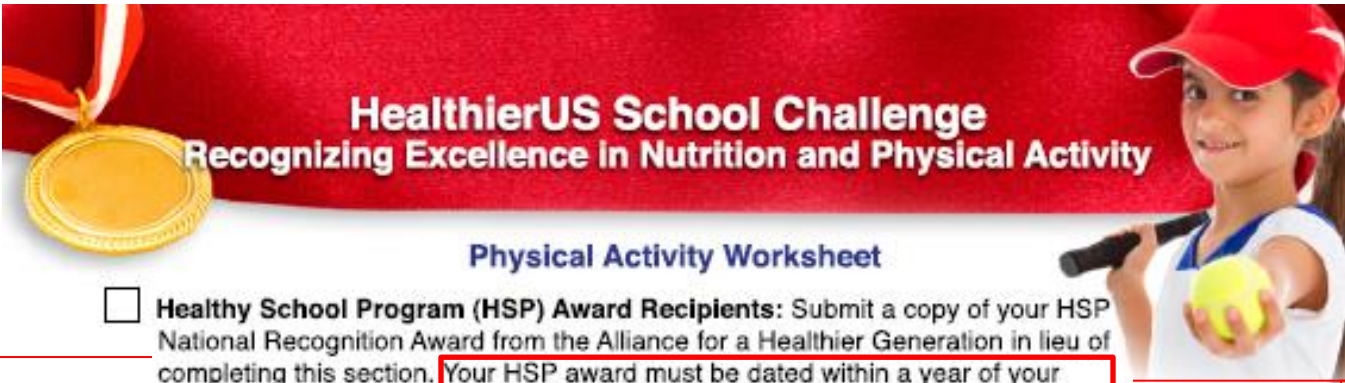
High School: Briefly describe below how your school offers structured physical education classes in at least two courses. List the courses below.

Physical Education Details

Grades	Description of Physical Education Offered

Add checkbox:

Add LMAS statement from previous page.



HealthierUS School Challenge

Recognizing Excellence in Nutrition and Physical Activity

Physical Activity Worksheet

Healthy School Program (HSP) Award Recipients: Submit a copy of your HSP National Recognition Award from the Alliance for a Healthier Generation in lieu of completing this section. **Your HSP award must be dated within a year of your HUSSC application.**

Delete this last sentence

Physical Activity

Elementary Schools: Describe the additional daily physical activity opportunities provided to students (such as recess). Indicate time allotted for any routine activities. If the physical activity was used as "Structured Physical Activity" for counting towards the PE requirement, it cannot be listed here also.

Middle and High Schools: Describe how school provides students in all grades opportunities to participate in physical activity (intramural/interscholastic sports or activity clubs) and actively promotes participation in physical activities to all students throughout the school year.

Physical Activity Details

Grades	Describe Physical Activity Provided

Add checkbox:

Add LMAS statement from previous page.

DELETE this page and replace with Smart Snacks Worksheet (see WORD file).

HealthierUS School Challenge Recognizing Excellence in Nutrition and Physical Activity

Competitive Foods Worksheet

Does your school sell/serve a la carte or extra foods made available at the school, to students on the school campus, or throughout the school day?

Yes No

If YES, go to the online HUSSC Competitive Foods Calculator (<http://healthymeals.nal.usda.gov/hsmrs/HUSSC/calculator.html>) to determine if the food sold as competitive foods meet the HUSSC criteria. Print out results from the Calculator and include actual labels including front and back of packaging or a copy of the actual label.

For school-made products, please submit the recipes with the application.

Exempt from competitive foods criteria: Second servings of any items on the reimbursable lunch menu for the day.

Competitive Foods Calculator

1 Fill in the name of your competitive food product and please, add the list.

2 Using information from the nutrition facts label, fill in all fields (only one nutrient). Press calculate to see results.

3 Fill in your school's name. Below is your Competitive Foods List. Print and send in with your HUSSC application.

Calculate your food meet the HUSSC Competitive Foods Criteria?

Print Label View Label

Nutrition Facts

Serving Size (in grams) g

Calories

Total Fat g

Total Fat g

Total Fat g

Sugars g

Sodium

side electrons mg

or entires mg

Calculate

The calculator formulas are at <http://teammnutrition.usda.gov/HealthierUS/index.html>



Fundraising

Do food items sold during the school day through school fundraisers and in school stores meet the guidelines for competitive foods? If no, contact your State Agency for guidance.

Yes No

This worksheet will appear after the General Criteria Worksheet and right before the Nutrition Education Worksheet within the HUSSC Application.

Smart Snacks Worksheet

All Award Levels: Must meet *Smart Snacks in School Nutrition Standards*. All foods and beverages sold to students during the school day* meet or exceed the USDA's nutrition standards for all foods and beverages sold to students (commonly called Smart Snacks in School). This includes a la carte, vending, school stores, snack or food carts and any food-based fundraising (school follows fundraising exemptions and guidance set by their State agency, which also must adhere to the federal Smart Snacks in School requirements).

Use the Smart Snacks Calculator to analyze foods and beverages sold to students during the school day (<http://healthymeals.nal.usda.gov/smartsnacks>). Provide a copy of calculator results, along with product nutrition facts labels and ingredient statements with the HUSSC application.

Additional Smart Snacks Criteria

Bronze and Silver

Meets Smart Snacks criteria as defined in 7 CFR Parts 210 and 220.

The school offers training on Smart Snacks criteria annually to all individuals who are involved in the sale of foods to students on the school campus during the school day. Use the space provided below to briefly describe the training that is offered.

The school does not advertise or market foods and beverages that do not meet Smart Snacks criteria to students (e.g., signs and marketing materials promoting these foods are not visible to students on the school campus during the school day). Documentation of meeting these criteria includes evidence of a written policy and/or written communication/training for school staff and parent organizations. Describe below how the school meets these criteria and provide documentation with HUSSC application.

This worksheet will appear after the General Criteria Worksheet and right before the Nutrition Education Worksheet within the HUSSC Application.

Gold

Meets criteria for Bronze/Silver and

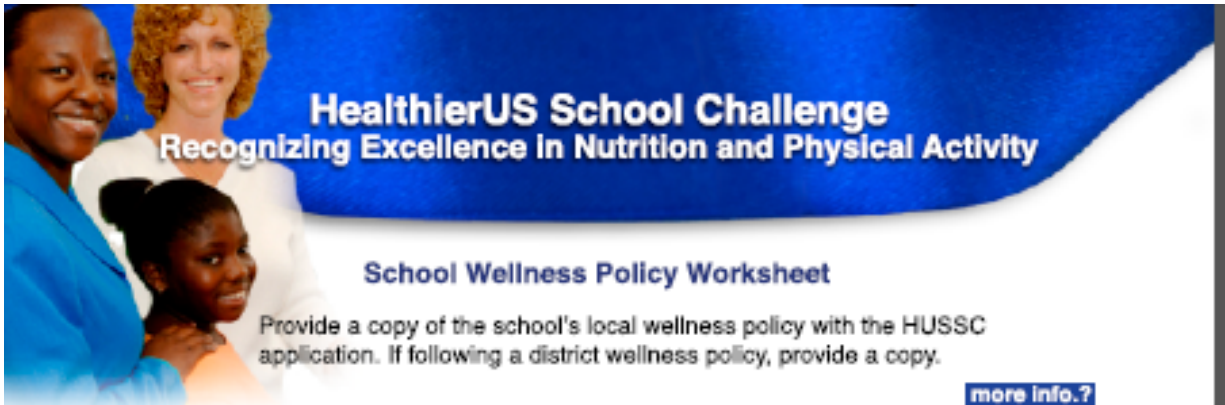
The school only permits food-related fundraisers that meet USDA's Smart Snacks standards, even if the State allows exemptions. Provide a brief statement to explain how the school meets these criteria with a list of food-related fundraisers and product labels and ingredient statements (if applicable).

If foods and beverages are sold to students on the school campus at events outside of the school day (e.g., sporting events, after-school activities, awards ceremonies), then water, fruits, and/or vegetables are also offered and promoted as options. Documentation of meeting these criteria includes a written school policy and/or instructions for those that sell foods to students on the school campus. Provide a brief statement below and a copy of this documentation and/or instructions with the HUSSC application as evidence that the school is meeting the criteria

Gold Award of Distinction

Meets Gold Criteria and

The majority (greater than 50%) of school-sponsored fundraising events conducted outside of the school day** includes only non-food items or only foods and beverages that meet or exceed USDA's Smart Snacks in School nutrition standards. Documentation includes list of school-sponsored fundraisers during the past year and written policy or guidance. Submit documentation with HUSSC application.



List three ways your school is working to meet School/District Wellness policy goals. For example, creating specifications to ensure vending machine foods meet nutritional criteria, including local wellness policy goals in your school improvement plan, school wellness committee meets every other month, etc.

1.
2.
3.

Describe how parents, students, school administration and staff, and the community are involved in the implementation of the School/District Wellness policy at your school.

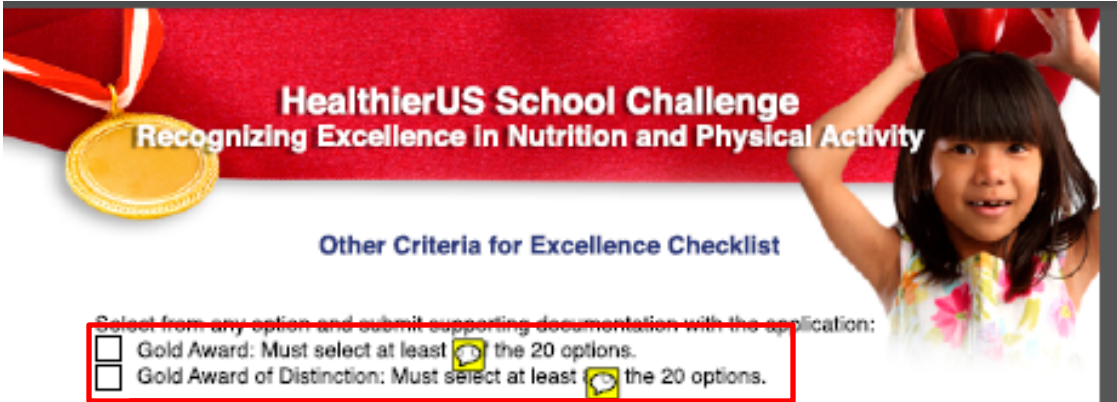
If your school has implemented wellness practices that are stricter than what is stated in your school district's local wellness policy, please explain.
(For example your school does not sell competitive foods.)

Briefly describe how your school demonstrates a commitment to neither deny nor require physical activity as a means of punishment.
(For example, students who misbehave are not denied recess.)

Briefly describe how school demonstrates a commitment to prohibit the use of food as a reward.
(For example, food is not used to reward students for good behavior or for the completion of an assignment.)

Delete the 1st example regarding vending machines.

Insert text:
completing and reporting the results of the [HYPERLINK "http://www.cdc.gov/healthyyouth/shi/index.htm"](http://www.cdc.gov/healthyyouth/shi/index.htm)
School Health Index self-assessment process



HealthierUS School Challenge Recognizing Excellence In Nutrition and Physical Activity

Other Criteria for Excellence Checklist

Select from any option and submit supporting documentation with the application:

- Gold Award: Must select at least 10 of the 20 options.
- Gold Award of Distinction: Must select at least 15 of the 20 options.

Program Outreach Excellence ✓

School implements innovative practices to increase SBP participation, such as breakfast in the Classroom. Provide a brief description and (if available) photo*.

School operates an afterschool program that participates in the Afterschool Snack Program or at-risk afterschool meals component of the Child and Adult Care Food Program (CACFP). Provide a brief description.

If percentage of free- or reduced-students is 50% or more, Summer Food Service Program is available. Provide a brief description.

Physical Activity Excellence ✓

School sponsors a non-competitive afterschool physical activity program. Provide a brief description.

School actively supports and promotes walking or bicycling to and from school. Provide a brief description.

School offers at least 20 minutes of recess daily before lunch. Provide a brief description.

Nutrition Education Excellence ✓

School uses grade appropriate Team Nutrition curricula and lessons to teach nutrition education. Provide a brief description including the name of the Team Nutrition materials used.

*Photos can be digital OR printed on copy paper. Photos should not include students. Continued on next page.

School

Gold Award/Gold Award of Distinction Application

Insert all award levels:

Bronze: Must select at least two of the 14 options.

Silver: Must select at least four of the 14 options.

Gold: Must select at least six of the 14 options.

Gold Award of Distinction: Must select at least eight of the 14 options.

Insert a new one: Implement the Community Eligibility Provision (CEP), if economically feasible. (For more information on CEP, click on this link <http://www.fns.usda.gov/school-meals/community-eligibility-provision>).

Insert here: Grab and Go options, or vended reimbursable breakfasts.

DELETE this entire section

DELETE this entire section



HealthierUS School Challenge Recognizing Excellence in Nutrition and Physical Activity

Other Criteria for Excellence Checklist (continued)

School has partnered with a chef in the Chefs Move to Schools Program. *Provide a brief description, including the name of the chef.*

School Food Service Excellence

School Food Service Manager is a certified food handler (local or national certification). *Provide a copy of certification.*

School has a Farm to School initiative. *Provide a brief description.*

Smarter Lunchroom techniques are used to encourage fruit consumption: Fruit is displayed in 2 locations, one of which is near the cash register, on all lunch lines. Attractive displays, signage, and staff encouragement are used to draw attention to the fruit and encourage children to select them. *Provide a brief description and *photos.*

Smarter Lunchroom techniques are used to encourage vegetable consumption: Students are given the opportunity to provide input into vegetable offerings and to identify creative/descriptive names for the offerings. Creative/descriptive names are displayed with vegetables on the lunch line as well as on a poster or menu board outside the school cafeteria. *If menu does not highlight this, a brief description and *photos should be provided.*

When offered, dark-green, red and orange vegetables and dry beans and peas are displayed first or most prominently among vegetable side dishes on the lunch line. *Provide a brief description and *photos.*

Smarter Lunchroom techniques are used to encourage consumption of dry beans and peas: Entrees that include dry beans or peas are displayed first or most prominently on the lunch line amongst other entrée items on at least 2 days within the 2-week menu cycle submitted. Dry bean and pea entrée items are given creative/descriptive names with student input. *Provide a brief description and *photos.*

Photos can be digital OR printed on copy paper. Photos should not include students.* **Continued on next page.

School

Insert two options here:

School Nutrition Program Director meets or exceeds the minimum education standards required by the Professional Standards proposed rule requirements.

All school nutrition program directors, managers, and staff meet or exceed the annual continuing education/training hours required by the Professional Standards proposed rule requirements.



Add this in place of the current Farm to School language:

- School is implementing at least one aspect of the Farm to School initiative (schools may choose one or more):
- Local and/or regional products are incorporated into the school meal program
- Messages about agriculture and nutrition are reinforced throughout the learning environment
- School hosts a school garden
- School hosts field trips to local farms
- School utilizes promotions or special events, such as tastings, that highlight the local/regional products.

DELETE these 4 items

Add another option:
School has joined the U.S. Food Waste Challenge to recognize efforts to reduce food waste.

HealthierUS School Challenge
Recognizing Excellence in Nutrition and Physical Activity

Other Criteria for Excellence Checklist (continued)

Grab-and-go reimbursable meal options include dark-green, red/orange vegetables, and/or beans and peas at least one day per week. *If menu does not highlight this, a brief description should be provided.*

Provides annual training to before and afterschool program staff on physical activity and nutrition. *Provide a brief description.*

All school staff receives annual training on wellness policies and ways to promote nutrition and physical activity. *Provide a brief description.*

School partners with one or more community groups to promote wellness. *Provide a brief description and include names of specific community groups.*

Students have the opportunity to provide input on school food and physical activity options. *Provide a brief description.*

School informs public on amount of time allotted for lunch. Solicits input from students and community members on the amount of time that is adequate for lunch. *Provide a brief description.*

School

Gold Award/Gold Award of Distinction Application 21

DELETE

**insert here:
 or SNAP
 Education
 providers**

**Replace with:
 Students are engaged
 (via student advisory
 council, student
 wellness team, or
 similar student interest
 groups) in wellness
 efforts and have the
 opportunity to provide
 input on school food,
 marketing of school
 meals, and physical
 activity options. Input
 from students (when
 feasible) should be
 taken and put into
 action.**

Insert the word "eating" before lunch (in two places).

**Add another option:
 The school offers an afterschool class, workshop, or club
 for students or families focused on healthy cooking
 techniques. These types of events could take place
 weekly, monthly, quarterly, or seasonally.**

No changes needed on this page



HealthierUS School Challenge Recognizing Excellence in Nutrition and Physical Activity

Review Committee Verification Form For individual school applications only

Please read the following statement and add your name and date below if you agree:

We have reviewed this application, and we agree that our school meals are healthy and appealing to our students. We attest to the accuracy of the information provided in this application. We agree to maintain the nutrition excellence, physical education/activity, and other criteria for excellence standards and procedures indicated in this application for the duration of our certification as Gold or Gold Award of Distinction awardees. Furthermore, we agree to cooperate with USDA and other organizations upon request to publicize our efforts.

Foodservice Manager's Name/Address	Email Address	Date
Team Nutrition Leader's Name	Email Address	Date
District Food Service Authority Name/Address (Foodservice Director)	Email Address	Date
Representative of the School's Parent Organization	Email Address	Date
Physical Education/Health Teacher's Name	Email Address	Date
Principal's Name/Address	Email Address	Date

Please submit your completed application and documentation to your **State Child Nutrition Agency**.

Public reporting burden for this collection of information is estimated to average 2 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. **An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number.** 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: PRA (0584-0524). Do not return the completed form to this address.

No changes needed on this page



HealthierUS School Challenge Recognizing Excellence in Nutrition and Physical Activity

Review Committee Verification Form For simplified school district applications only

Please read the following statement and add your name and date below if you agree:

We have reviewed this application, and we agree that our school meals are healthy and appealing to our students. We attest to the accuracy of the information provided in this application and attest that it applies to all schools in the district unless otherwise noted. We agree to maintain the nutrition excellence, physical education/activity, and other criteria for excellence standards and procedures indicated in this application for the duration of our certification as Gold or Gold Award of Distinction awardees. Furthermore, we agree to cooperate with USDA and other organizations upon request to publicize our efforts.

Superintendent Name	Email Address	Date
District Food Service Authority Name/Address (Foodservice Director)	Email Address	Date
Representative of the District's Parent Organization Name	Email Address	Date

**Please submit your completed application and documentation to your
State Child Nutrition Agency.**

Public reporting burden for this collection of information is estimated to average 2 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. **An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number.** 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: PRA (0584-0524). Do not return the completed form to this address.

No changes needed on this page



HealthierUS School Challenge Recognizing Excellence in Nutrition and Physical Activity

Application Check-off Sheet

Please include the following information in your Application:

- Application Cover Sheet (pg 3)
- Table of Contents n/a
- General Criteria Worksheet (pg 5)
- Menu Offerings (pg 6-12)
- Nutrition Education Worksheet (pg 13)
- Physical Education Worksheets (pg 14-15)
- Physical Activity Worksheet (pg 16)
- Competitive Foods Worksheet (pg 17)
- School Wellness Policy Worksheet (pg 18)
- Other Criteria for Excellence Checklist (pg 19-21)
- Review Committee Verification Form (pg 22-23)
- Check-off Sheet (pg 24)

DELETE

Change to Smart Snacks Worksheet
and move up under General Criteria
Worksheet

Please submit the following additional documentation:

- Copy of the School Wellness Policy (if school does not have its own and follows a District Wellness Policy, please submit a copy).
- Two week menu for reimbursable school breakfast and lunches served in your school (menus must reflect two full consecutive weeks).
- Copies of completed NSLP 6-cent certification Menu Worksheets for the consecutive two-week period. [more info.?](#)
- Production records for lunch and breakfast for the consecutive 2 weeks (not required for Bronze level.) [more info.?](#)
- Documentation including Nutrition Facts labels, recipes, food product ingredient statements, and/or product formulation statements to verify that the criteria have been met for the following: a la carte, snack bar, and vended items sold anytime, anywhere on the school campus. [more info.?](#)
- Documentation for whole grain-rich products including food product ingredient statements, Nutrition Facts labels, CN labels, recipes, and/or customized product specification sheets.

Thank you for applying for the HealthierUS School Challenge.
For more information, visit the Team Nutrition Website: www.teamnutrition.usda.gov