

F6. SNM SURVEY (GROUPS 2 & 3)

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School Nutrition and Meal Cost Study-II

School Nutrition Manager Survey

May 2018

Sponsored by:

U.S. Department of Agriculture
Food and Nutrition Service

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PARTICIPATION IN SCHOOL NUTRITION PROGRAMS AND KITCHEN CHARACTERISTICS

1. Does your school do any of the following?

Note: School gardens include those that are used for nutrition education and/or food service purposes. [IF ELEMENTARY SCHOOL: The Fresh Fruit and Vegetable Program provides funds to purchase fresh fruits and vegetables and distribute them free to students outside of reimbursable meals.]

MARK ONE RESPONSE PER ROW

	YES	NO	DON'T KNOW
IF ELEMENTARY SCHOOL:			
a. Participate in the Fresh Fruit and Vegetable Program (FFVP)	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
b. Participate in a Farm to School Program	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>
c. Operate a school garden	1 <input type="checkbox"/>	0 <input type="checkbox"/>	d <input type="checkbox"/>

If your school does not offer FFVP, skip to Q. 2.2.

2.1 On average, on how many days per week does your school offer fresh fruits and vegetables to students through FFVP snacks?

|__| (RANGE 1-5)

If your school does not operate a school garden, skip to Q.3.

2.2 Is food harvested from the school garden served in your school's reimbursable breakfast or lunch?

- 1 Yes
- 0 No

3. Does your school participate in the Summer Food Service Program or Seamless Summer Option to provide free meals to children when school is not in session?

MARK ONE RESPONSE PER ROW

	YES	NO
a. Summer Food Service Program	1 <input type="checkbox"/>	0 <input type="checkbox"/>
b. Seamless Summer Option	1 <input type="checkbox"/>	0 <input type="checkbox"/>

4. Which of the following best describes your kitchen?

MARK ONE ONLY

- 1 An on-site kitchen where meals are prepared for serving only at this school
- 2 An on-site production kitchen where meals are prepared for serving at this school and shipped to other schools
- 3 A receiving or satellite kitchen that obtains partially prepared meals from a central or production kitchen
- 4 A receiving or satellite kitchen that obtains fully prepared meals from a central or production kitchen

5. Do students have the option to pre-order their lunch?

MARK ONE ONLY

- 1 Yes, students are required to pre-order lunch
- 2 Yes, students have the option to pre-order lunch but it is not required
- 0 No, students do not have the option to pre-order lunch

6. Are you or other food service staff involved in pricing foods that are not sold through school food service, such as competitive foods sold in a school store?

- 1 Yes
- 0 No

IMPLEMENTING FEDERAL NUTRITION STANDARDS FOR SCHOOL MEALS

7. Since the start of SY 2019-2020, which of the following types of food service operations training or technical assistance (TA) have you or other school nutrition personnel received?

MARK ALL THAT APPLY

- 1 Menu planning
- 2 Nutrition education
- 3 General nutrition
- 4 Food production
- 5 Food serving
- 6 Cashiering/point-of-service
- 7 Food purchasing/procurement
- 8 Receiving and storage
- 9 Food safety and HACCP
- 10 Free and reduced price meal benefits
- 11 Program management
- 12 Financial management
- 13 Human resources and staff training
- 14 Facilities and equipment planning
- 15 Communications and marketing
- 99 Other (*specify*)

MEAL SERVICE

8. How are students who are eligible for free or reduced-price lunches identified by the cashier?

MARK ALL THAT APPLY

- 1 Point-of-sale system
 - 2 Coded tickets or tokens
 - 3 Cashier lists
 - 4 Personal ID numbers (PINs)
 - 5 Bar code/magnetic strip
 - 6 Coded identification cards
 - 7 Student verbally identifies self as free or reduced-price
 - 8 Finger scan
 - 9 Other (*specify*)
-

9. How do students pay for reimbursable meals?

MARK ALL THAT APPLY

- 1 Cash
- 2 Amount debited from balance on student account
- 3 Tickets or tokens
- 99 Other (*specify*)

- 4 School serves all meals for free

10. How do students pay for foods purchased a la carte?

MARK ALL THAT APPLY

- 1 Cash
- 2 Amount debited from balance on student account
- 3 Tickets or tokens
- 99 Other (*specify*)

- 4 School does not sell a la carte items (including milk)

If no School Breakfast Program, go to Q.12

11. Do you use the offer-versus-serve option at breakfast?

MARK ONE ONLY

- 1 Yes, for all students
- 2 Yes, for some students
- 0 No

If responding for a high school, go to Q.13.

12. Do you use the offer-versus-serve option at lunch?

MARK ONE ONLY

- 1 Yes, for all students
- 2 Yes, for some students
- 0 No

13. Does your school serve lunch during one period or multiple periods?

- 1 One lunch period
- 2 Multiple lunch periods

14. Please provide the start and end time(s) for each lunch period.

PERIOD	FROM	AM/PM	TO	AM/PM
1	_ _ : _ _	_	_ _ : _ _	_
2	_ _ : _ _	_	_ _ : _ _	_
3	_ _ : _ _	_	_ _ : _ _	_
4	_ _ : _ _	_	_ _ : _ _	_
5	_ _ : _ _	_	_ _ : _ _	_
6	_ _ : _ _	_	_ _ : _ _	_
7	_ _ : _ _	_	_ _ : _ _	_
8	_ _ : _ _	_	_ _ : _ _	_
9	_ _ : _ _	_	_ _ : _ _	_
10	_ _ : _ _	_	_ _ : _ _	_

If no School Breakfast Program, go to Q.18.

15. What time does your school serve breakfast?

FROM TO

|_|_| : |_|_| | |_|_| : |_|_| |_|_|

|_| AM |_| PM | |_| AM |_| PM

16. How many minutes, on average, would you estimate a student spends in line to get breakfast?

|_|_| MINUTES

Not applicable, students do not wait in line for breakfast

16.1 On average, how many minutes would you estimate students have to eat breakfast after being seated?

|_|_| MINUTES

Not applicable, unable to observe students after being seated

17. In which of the following locations do students eat breakfast?

MARK ALL THAT APPLY

- 1 Cafeteria or other indoor/outdoor food service area
- 2 School buses
- 3 Classrooms
- 4 Outdoors (other than a food service area)
- 5 Grab-and-go
- 6 Other (*specify*)

18. How many minutes, on average, would you estimate a student spends in line to get lunch? Do not count waiting for made- or cooked-to-order items.

|_|_| MINUTES

19. On average, how many minutes would you estimate students have to eat lunch after being seated?

|_|_| MINUTES

20. What procedures do you use to accommodate students with food allergies?

MARK ALL THAT APPLY

- 1 Separate tables
- 2 Special sanitation procedures in the kitchen and/or dining area
- 3 Procedures to identify students in the serving line
- 4 Special training for school nutrition staff
- 5 Prepare a different meal, such as gluten free
- 6 Other (*specify*)

- 0 None of the above

21. What procedures do you use to accommodate students with disabilities?

MARK ALL THAT APPLY

- 1 Signed prescription from child's physician
- 2 Cashier has child names to inspect trays
- 3 Consultation with registered dietitian to adapt menus
- 4 Provide earlier start time for lunch
- 5 Other (*specify*)

- 0 None of the above

21.1 Excluding accommodations for food allergies or disabilities, how often does your school offer meals to accommodate students who choose to follow the alternate diets listed below?

MARK ONE PER ROW

	Never	Less than once a week	Once a week	2-4 times a week	Every day
a. Vegetarian	n <input type="checkbox"/>	1 <input type="checkbox"/>	2 <input type="checkbox"/>	3 <input type="checkbox"/>	4 <input type="checkbox"/>
b. Vegan	n <input type="checkbox"/>	1 <input type="checkbox"/>	2 <input type="checkbox"/>	3 <input type="checkbox"/>	4 <input type="checkbox"/>
c. Gluten free	n <input type="checkbox"/>	1 <input type="checkbox"/>	2 <input type="checkbox"/>	3 <input type="checkbox"/>	4 <input type="checkbox"/>
d. Halal	n <input type="checkbox"/>	1 <input type="checkbox"/>	2 <input type="checkbox"/>	3 <input type="checkbox"/>	4 <input type="checkbox"/>
e. Kosher	n <input type="checkbox"/>	1 <input type="checkbox"/>	2 <input type="checkbox"/>	3 <input type="checkbox"/>	4 <input type="checkbox"/>
f. Other (<i>specify</i>) _____	n <input type="checkbox"/>	1 <input type="checkbox"/>	2 <input type="checkbox"/>	3 <input type="checkbox"/>	4 <input type="checkbox"/>

A large, empty rectangular box with a black border, occupying most of the page. It is intended for the respondent to provide their answers to the survey questions.

AFTERSCHOOL SNACKS AND SUPPER

22. Does your school offer an afterschool program?

- 1 Yes
 0 No → **GO TO Q.26**

23. Do you provide reimbursable snacks or suppers to the afterschool program that operates in your school?

MARK ALL THAT APPLY

- 1 Yes, afterschool snacks
 2 Yes, afterschool suppers
 0 No, afterschool snacks or suppers are not provided → **GO TO Q.26**

24. Are snacks provided through the National School Lunch Program (NSLP) or Child and Adult Care Food Program (CACFP) at-risk afterschool snacks?

MARK ONE ONLY

- 1 NSLP
 2 CACFP

25.1 What role does your school food service department play in the afterschool snack program?

MARK ALL THAT APPLY

- 1 Purchase food, equipment, goods, and/or services
 2 Store food
 3 Serve food
 4 Deliver food
 5 Hire, train or supervise staff in food service functions
 6 Other (*specify*)

-
- 0 None

If no afterschool supper program (Q23 does not include "2"), GO TO Q 26.

25.2 What role does your school food service department play in the CACFP at-risk afterschool suppers?

MARK ALL THAT APPLY

- 1 Purchase food, equipment, goods, and/or services
 2 Store food
 3 Serve food
 4 Deliver food
 5 Hire, train or supervise staff in food service functions
 6 Other (*specify*)

-
- 0 None

NUTRITION PROMOTION AND OUTREACH

26. Have you or anyone on your staff engaged in the following nutrition promotion activities in SY 2019-2020?

MARK ONE PER ROW

	YES	NO
a. Involved students in planning school meal menus	1 <input type="checkbox"/>	0 <input type="checkbox"/>
b. Conducted a taste test activity with students	1 <input type="checkbox"/>	0 <input type="checkbox"/>
c. Attended a Parent-Teacher Association/Organization or other parent group meeting to discuss the school meal program	1 <input type="checkbox"/>	0 <input type="checkbox"/>
d. Conducted a nutrition education activity in the <u>classroom</u>	1 <input type="checkbox"/>	0 <input type="checkbox"/>
e. Conducted a nutrition education activity in the <u>food service area</u>	1 <input type="checkbox"/>	0 <input type="checkbox"/>
f. Set up a booth at a school event to promote or inform about school meals (for example, a family night or parent-teacher conference night)	1 <input type="checkbox"/>	0 <input type="checkbox"/>
g. Met with teachers to explain school meal program or discuss how program can work with classroom teachers	1 <input type="checkbox"/>	0 <input type="checkbox"/>
h. Discussed student food allergies with the school nurse or classroom teachers	1 <input type="checkbox"/>	0 <input type="checkbox"/>
i. Participated in a school or district meeting about the local wellness policy	1 <input type="checkbox"/>	0 <input type="checkbox"/>
j. Shared information about the school meal program with a nutrition advisory council	1 <input type="checkbox"/>	0 <input type="checkbox"/>
k. Met with an advisory group to plan or assess nutrition education or promotion activities	1 <input type="checkbox"/>	0 <input type="checkbox"/>
l. Provided information about the school meal program to families	1 <input type="checkbox"/>	0 <input type="checkbox"/>
m. Provided information about the school meal program to the public	1 <input type="checkbox"/>	0 <input type="checkbox"/>
n. Invited family members to consume a school meal	1 <input type="checkbox"/>	0 <input type="checkbox"/>
o. Invited community members to plan or promote school meals (for example, local chefs, farmers, dietitians/nutritionists, Cooperative Extension agents, local sports figures, police officers, firefighters, or other local heroes)	1 <input type="checkbox"/>	0 <input type="checkbox"/>
p. Presented information about school meals to a local civic or community service group (for example, a chamber of commerce, Lions Club, Rotary International, or a similar organization)	1 <input type="checkbox"/>	0 <input type="checkbox"/>
q. Other (<i>specify</i>) _____	1 <input type="checkbox"/>	0 <input type="checkbox"/>

If your school operates a school garden or participates in a Farm to School program (Q1b or Q1c = 1), please answer Q 27 below.

27. Have you or any of your staff engaged in the following Farm to School activities in SY 2019-2020?

MARK ONE PER ROW

	YES	NO
a. Served products from school-based gardens or farms	1 <input type="checkbox"/>	0 <input type="checkbox"/>
b. Held taste tests or cooking demonstrations in school with products from school-based gardens	1 <input type="checkbox"/>	0 <input type="checkbox"/>
c. Conducted edible school gardening or orchard activities as part of a school curriculum	1 <input type="checkbox"/>	0 <input type="checkbox"/>
d. Conducted edible school gardening activities as part of afterschool program	1 <input type="checkbox"/>	0 <input type="checkbox"/>
e. Provided training to school food service staff on farm to school or school gardens	1 <input type="checkbox"/>	0 <input type="checkbox"/>
f. Served locally produced foods	1 <input type="checkbox"/>	0 <input type="checkbox"/>
g. Held taste tests or cooking demonstrations in school with locally produced foods	1 <input type="checkbox"/>	0 <input type="checkbox"/>
e. Encouraged or promoted the consumption of local foods in the cafeteria	1 <input type="checkbox"/>	0 <input type="checkbox"/>
f. Used USDA Team Nutrition materials for taste testing and education (such as <i>The Great Garden Detective Adventure</i> or <i>Dig In!</i>)	1 <input type="checkbox"/>	0 <input type="checkbox"/>
g. Took students on field trips to farms or orchards	1 <input type="checkbox"/>	0 <input type="checkbox"/>
h. Had a farmer visit the school	1 <input type="checkbox"/>	0 <input type="checkbox"/>
i. Promoted local efforts using themes or brands (e.g. Harvest of the Month, Local Day, Taste of Washington)	1 <input type="checkbox"/>	0 <input type="checkbox"/>
j. Promoted locally produced foods at school (e.g. via cafeteria signs, posters, newsletters)	1 <input type="checkbox"/>	0 <input type="checkbox"/>
k. Generated media coverage of local foods being used in schools	1 <input type="checkbox"/>	0 <input type="checkbox"/>
l. Hosted farm to school related community events	1 <input type="checkbox"/>	0 <input type="checkbox"/>
m. Celebrated Farm to School Month (October 2019)	1 <input type="checkbox"/>	0 <input type="checkbox"/>
n. Other (<i>specify</i>)	1 <input type="checkbox"/>	0 <input type="checkbox"/>

28. Which of the following strategies is your school using to prevent or reduce food waste this school year?

MARK ONE PER ROW

	YES	NO
a. Allowing students more time to eat than in previous years	1 <input type="checkbox"/>	0 <input type="checkbox"/>
b. Seeking student input for menu planning	1 <input type="checkbox"/>	0 <input type="checkbox"/>
c. Serving more foods that are likely to be popular with students	1 <input type="checkbox"/>	0 <input type="checkbox"/>
d. Serving ready-to-eat-fruit	1 <input type="checkbox"/>	0 <input type="checkbox"/>
e. Rewarding students for trying new foods	1 <input type="checkbox"/>	0 <input type="checkbox"/>
f. Using offer versus serve	1 <input type="checkbox"/>	0 <input type="checkbox"/>
g. Providing more choices compared to previous years	1 <input type="checkbox"/>	0 <input type="checkbox"/>
e. Providing more choices than students are required to take	1 <input type="checkbox"/>	0 <input type="checkbox"/>
f. Tailoring the number of meals prepared daily to meet student demand	1 <input type="checkbox"/>	0 <input type="checkbox"/>
g. Adding more serving lines	1 <input type="checkbox"/>	0 <input type="checkbox"/>
h. Staff and teachers eating meals with students (modeling behavior)	1 <input type="checkbox"/>	0 <input type="checkbox"/>
i. Scheduling recess before lunch	1 <input type="checkbox"/>	0 <input type="checkbox"/>
j. Using sharing/trading tables in the cafeteria	1 <input type="checkbox"/>	0 <input type="checkbox"/>
k. Encouraging students to keep food items not eaten for snacks	1 <input type="checkbox"/>	0 <input type="checkbox"/>
l. Offering grab-and-go items	1 <input type="checkbox"/>	0 <input type="checkbox"/>
m. Collecting and donating intact items to a food bank	1 <input type="checkbox"/>	0 <input type="checkbox"/>
n. Other (<i>specify</i>)	1 <input type="checkbox"/>	0 <input type="checkbox"/>

SCHOOL CHARACTERISTICS

29. What time do the school doors open for students?

|_|_| : |_|_| AM

30. Do school buses arrive at your school in the morning?

1 Yes
0 No → **GO TO Q32**

31a. When does the first school bus usually arrive at school?

|_|_| : |_|_| AM

31b. When does the last school bus usually arrive at school in the morning?

|_|_| : |_|_| AM

32. What time does the first class of the day usually start?

|_|_| : |_|_| AM