Saints Peter and Paul Catholic School Student Wellness Policy



Policy Intent/ Rationale

Sts. Peter and Paul School promotes a healthy school, by supporting wellness, good nutrition, and regular physical activity as part of the overall learning environment. Our school will create an environment where children learn and participate in positive dietary and lifestyle practices that support and promote good nutrition and physical activity.

A. Provide a comprehensive learning environment for developing and practicing lifelong wellness behaviors.

The entire school environment shall be aligned with healthy school goals to positively influence a student's understanding, beliefs, and habits as they relate to good nutrition and regular physical activity. A healthy school environment will not be sacrificed because of a dependence on revenue from high added fat, high added sugar, and low nutrient foods to support school programs.

B. Support and promote proper dietary habits contributing to students' health status and academic performance.

All foods available on school grounds and at school-sponsored activities during the instructional day should meet or exceed the USDA nutritional standards. Emphasis will be placed on foods that are nutrient dense per calorie. To ensure high quality, nutritious meals, foods should be served with consideration toward variety, appeal, taste, safety, and packaging.

C. Provide more opportunities for students to engage in physical activities.

A quality physical education program is an essential component for all students to learn about and participate in physical activity. Physical education, recess, organized sports, activities, and fundraisers shall be geared to emphasize physical activity and community involvement within our school whenever possible

D. Support and promote community involvement with school wellness goals.

Community involvement, including parents, students, representatives of the school food authority, representatives of the Home and School Association, school administrators, school staff, the school board, and the public will be incorporated into the development of our school's wellness policy. E. Periodic assessments of policy implementation.

Periodic assessments will be conducted by the principal, food service administrator, and physical education administrator throughout the school year to ensure policy implementation. This team will also evaluate success of policy and assess feedback in order to increase the effect of the policy on students' health and academic learning.

Student Nutrition Education

Sts. Peter and Paul School has a comprehensive curricular approach to nutrition in PK through 8th grade. All PK-8th staff will be encouraged to integrate nutritional themes from the USDA guidelines into daily lessons when appropriate. The health benefits of good nutrition will also be emphasized. These nutritional themes will include but are not limited to:

Knowledge of the My Plate Food Choices Sources and variety of foods Diet and Disease Healthy vs. Unhealthy Snack Choices Healthy vs. Unhealthy Diet How to Create Healthy Menus Major Nutrients and their food Sources Identify and limit foods of low nutrient density Identify processed foods Appropriate Serving Sizes Appropriate Servings per day Healthy heart choices Dietary Guidelines for Americans Understanding Calories Benefits of a Healthy Breakfast Understanding food labels Understanding Food Safety Hand Washing and Sanitation

These themes will be carried over during mealtimes as the cafeteria staff will assist in the following areas:

- Encourage all students and parents to apply for the USDA's Free and Reduced Breakfast and Lunch Program
- Display of interesting posters that promote the food education goals
- Cafeteria staff will have a display of daily menu on a large board so children know the menu items being served that day.
- Provide Nutritious Lunch, Breakfast, and Snacks, that adhere to USDA guidelines and Healthy Snack guidelines for reimbursable school meals.

- Provide a weekly menu for breakfast that is the same to keep fat to a minimum and encourage children to eat breakfast by providing meals that are familiar and consistent.
- Provide a diverse lunch menu that changes monthly and does not repeat menu items within the month and incorporates unfamiliar vegetables and entrée choices to encourage children to try a variety of foods.
- Visually monitor students during lunch to see what food items are eaten and verbally encourage children to try items that are avoided.
- Cafeteria staff will not sell second portions of any menu item until students' tray has been inspected and child has eaten the USDA meal requirements to ensure proper balance to students' diet.
- Include students in the monthly menu planning allowing students to "build" their own lunch menu by using the USDA guidelines for reimbursable school meals.
- Reward students that are working on nutrition projects in the class room with a menu day of their creation.

The cafeteria staff will also assist in educating children on the nutrition themes above at all available opportunities and full time staff will have nutrition education background as well as USDA training annually. All part time staff will also be required to have USDA training annually.

Fundraisers in the form of school luncheons will be conducted a minimum of 4 times per year that include parents and the community in an interactive setting with students to promote healthy eating habits and choices while raising funds without sacrificing wellness protocol.

Food Service Manager will stay in contact throughout the year with faculty, physical education director, and principal so as to coordinate any nutrition education goals into the Food Service program and evaluate implementation of wellness policy.

The Physical Education Director will also incorporate all above nutritional themes into the physical education of students whenever possible and appropriate. This will include physical activities that incorporate nutritional themes.

The Community Red Cross will also be incorporated into the education of overall wellness. This program encourages the themes identified above as well as other wellness aspects such as hand washing, CPR, First Aid, and Disaster Preparedness and

will be included annually. Teachers, parents, students, and the community are encouraged to participate through fliers distributed prior to the classes.

PK students [when Pre-K is offered] will receive educational instruction on the different types of foods and their sources throughout the school year and will conduct multiple field trips and food tastings to expand their knowledge of healthy food choices.

Students in grades K-8 will participate in Body Checks and Brain Breaks several times throughout the day where students move around for several minutes between instructional blocks.

Students' Physical Activity/Education

Sts. Peter and Paul School shall provide physical activity and physical education opportunities that provide students with the knowledge and skills to lead a physically active lifestyle.

Physical education classes and physical activity opportunities shall be provided to all students.

Children in PK [when Pre-K is offered] and K will have 2 hrs open play per day where at least 1 hr is devoted strictly to physical activity.

All students in K through 5th will have physical education/activity for 35 minutes before lunch twice per week. All students from this age group will run one full lap of the track at the beginning of gym class and recess.

All students in grades 6th through 8th will have physical education for 40 minutes, 3 times per week with the months of April and May geared towards nutritional education alongside physical education. All students from this age group will also run for the first fifteen minutes of physical education class. Students in grade 7th and 8th will participate in track and field training which will conclude with an opportunity to participate in a Diocesan sponsored meet in spring.

Every student will have 35 minutes of recess activity every day, if weather prevents outdoor activities; students are taken to the gymnasium.

All students are required to walk/ run a 1/5th mile track before starting recess.

Playground equipment was purchased with fundraising money and children are encouraged to actively navigate climbing structures and swings.

All students who attend after school daycare program have access to activities that emphasize physical activity for a minimum of 20 min. per day. Basketball, Volleyball, Soccer, Track, and Cross Country teams will be sponsored by the school annually and coaches will be commissioned from the parents or faculty of the school.

Football and Cheerleading will be offered to students through a partnership with Bishop Kelly and the Jr. Comets teams.

After school clubs run by faculty are also encouraged to have a physical activity theme, such as the Running Club which allows parents to join along with students twice a week for active extracurricular activities.

All students will be required to participate in an annual field day that incorporates traditional Olympic style sports such as relays, long jump, high jump, discus, javelin with fun activities such as three-legged races, sack races, and tug of war. One entire school day per year is devoted to this activity. During field day all staff and 1/3 of parents are required to participate.

All students will be required to participate in an annual walk a thon held on school campus. This annual fundraiser enables students to get physical activity while earning funds for their school. Half of a school day is devoted to this activity once a year and all staff and 1/3 of parents are required to participate.

All students are required to participate in an annual Catholic Schools Week rally that focuses on a volleyball game between staff and the 8th grade class. Students are encouraged to pick a team and actively rally their support.

All students are required to attend a luncheon, "Elegant Bites," during which they are taught fine dining skills and manners during a traditional dining experience. Teachers sit with their classes and encourage children to eat a variety of menu items. During this event parents serve the lunches to the children restaurant style.

Student Nutrition

Guidelines and Standards for Marketing of Food and Beverages

Sts. Peter and Paul School strongly encourages the sale or distribution of nutrient dense foods for all school functions and activities. Nutrient dense foods are those foods that provide students with calories rich in the nutrient content needed to be considered healthy. In an effort to support the consumption of nutrient dense foods in the school setting, we have adopted the following nutrition standards governing the sale of food, beverage, and candy on school grounds.

- Advertising and sales of competitive and non-program foods will be prohibited during the school operating day.
- Food:
 - Smart Snack Guidelines will be implemented at all times throughout the instructional day.
 - Consumption of nutrient dense foods, i.e. Whole grains, Fresh fruits, Vegetables, and Dairy Products will be encouraged throughout the instructional day.
 - Any food item for sale prior to the start of the school day and throughout the instructional day will be whole grain rich and have no more than 30 % of its total calories derived from fat.
 - Any given food item for sale prior to the start of the school day and throughout the instructional day, will have no more than 10% of its total calories derived from saturated fat.
 - Any given food item for sale prior to the start of the school day and throughout the instructional day, will contain zero Trans fats and fat free food items will be used whenever possible. If fat free is unavailable the above criteria will apply.
 - Nuts and seeds with minimal added fat in processing (no more than 5 grams of added fat per 1.75 ounce or less package size) are exempt from these standards because they are nutrient dense and contain high levels of monounsaturated fat.
 - We recognize that there may be rare special occasions when the school principal may allow a school group to deviate from these standards, but these special occasions must be recorded and included in the annual wellness implementation assessment.

Beverages:

- Only milk, water, and beverages containing 100% fruit juices with no added artificial or natural sweeteners may be sold on school grounds both immediately prior to and throughout the instructional day, except in an area where students are not permitted access such as the teacher's room.
- Any beverage not meeting the above requirements will not be available after the conclusion of the school instructional day without parent purchase for K-5th and 6th-8th will only be permitted to purchase such beverages with previous parental consent. All beverages sold after the conclusion of the instructional day will be reduced calorie or fall within the above stated guidelines and will not include soda or sugar rich drinks.

• <u>Candy:</u>

Candy is defined as any processed food item that has

- sugar (including brown sugar, corn sweetener, corn syrup, fructose, glucose (dextrose), high fructose corn syrup, honey invert sugar, lactose maltose, molasses, raw sugar, table sugar (sucrose), is listed as one of the first two ingredients, AND
- 2. Sugar is more than 25% of the item by weight.
- Vending machine sales of candy will not be permitted on school grounds.
- Gum is strictly prohibited on school grounds at ALL times.

Ice Cream

Ice Cream Sales will be allowed after lunch has been served on Friday's only. All ice cream sold will be fat free or low calorie. Ice Cream Sales are allowed the same day after school for students who chose not to have one after lunch. Only one ice cream will be sold to each child per week and only with parental permission.

The School Breakfast/Lunch/Snack Program:

Sts. Peter and Paul school breakfast, lunch, and snack program will follow the USDA Requirements for Federal School Meals Programs.

Sts. Peter and Paul will not offer competitive foods a la carte during the instructional school day or after school. Competitive foods will only be offered a la carte after 6:00pm during the school week or on special occasions over the weekends.

Sts. Peter and Paul will encourage all students to participate in school free and reduced meals program and will protect the identity of students who eat on these programs.

Dining Environment

Students will be taught proper hand washing techniques with instructional signs posted in restrooms to encourage proper hand washing. All students will be required to wash hands both before breakfast/lunch/snacks and after recess. Posters promoting hand washing, Health Department's Don't Bug Me, and Red Cross's Scrub Club are used to reinforce proper hand washing habits.

- Cafeteria area will be clean, safe, friendly, and enjoyable for all students.
- Cafeteria will adhere to all local and state health laws.
- Breakfast is served from 7:00am to 7:50 every school day.

Students attend lunch in three groups:

PK-2nd 10:50 to 11:00 all students in this group receive lunch 11:00 to 11:25 all students in this group eat lunch

3rd-5th 11:25 to 11:35 all students in this group receive lunch 11:35 to 12:00 all students in this group eat lunch

6th-8th 12:00 to 12:10 all students in this group receive lunch 12:10 to 12:35 all students in this group eat lunch

- Snacks are provided from 4:00 to 4:20 daily. Students may take as long as they like to finish snacks.
- Water fountains are available and accessible throughout meal times and the entire school day so that students may have access to water at any time. Students may also be allowed water bottles with WATER ONLY during class time.
- All students will eat in the cafeteria with their class mates unless ill or unless class is having a field trip or special lunch location. Children going on field trips will be able to have access to sack lunches prepared by the kitchen staff that adheres to USDA/Federal Meals Program guidelines if needed.
- Student will not be excluded from meal time for disciplinary reasons under any circumstances. Food will not be used as a punishment in any way.
- Students will not use meal time or recess time for classroom make-up time.

Fundraising;

All fundraising projects for sale and consumption within and prior to the instructional day will follow the USDA and this policies nutritional standards when determining the items being sold.

Fundraisers that encourage healthy eating habits and physical activities will be utilized and developed whenever possible.

Fundraisers that Sts. Peter and Paul school holds that support these standards are as follows:

- Healthy Eating
 - Spaghetti Dinner
 - Halloween Luncheon
 - Thanksgiving Luncheon

- o Turkey Bingo
- Christmas Luncheon (only if commodity Turkey/Pork Roast is on hand)
- o Elegant Bites Luncheon
- o St. Patrick's Day Senior/ Student Luncheon
- Physical Activity
 - o Walk a Thon
- Other Fundraisers
 - o Fun Night
 - Blue and Gold
 - Catalogue Sales

The fundraisers that are reserved for sales after the instructional day are Chocolate Sales. As this fundraiser does not support healthy eating choices they are held for a limited time once per year and proceeds usually are used to fill exercise, gym, and playground equipment needs and are only allowed on school grounds after the instructional day.

Promotions

All students and parents will be encouraged to participate in the National School Breakfast and Lunch Program at the onset of the school year with fliers and one on one conversations. All students and parents will be given an application for the program and efforts will be made to ensure 100% application participation.

Menus will be distributed to all students by the first day of the month and will be posted in the classrooms and cafeteria.

Lunch menu's will be announced over the intercom at the beginning of the school day with the morning announcements. The next day's lunch menu will be announced over the intercom at the conclusion of the day with the afternoon announcements.

Daily menus will also be advertised with signage at cafeteria check-in or at meal pick-up location.

The School Breakfast program will be advertised with fliers at least 4 times per school year and will be encouraged daily by word of mouth.

Fundraisers designed to promote healthy eating habits will be advertised with fliers and reservations are encouraged to increase participation.

Wellness Policy Development and Implementation

Sts Peter and Paul Wellness Policy Implementation Team will oversee and coordinate the efforts of the Wellness Committee throughout the school year. The Implementation Team will consist of the Principal or principal designee, and the Food Service Manager.

The Wellness Committee will consist of but is not limited to the Principal of the school or designee, the teacher(s) of Physical Education & Health, the Food Service Manager, a member of the faculty, a member of the Home & School Association, student representative(s), and representation from local organization(s). Members of the Wellness Committee will provide input about the wellness policy with Implementation Team as needed throughout the year to assess strategies that are easy to implement and successful in our school's wellness goals.

Assessments will be made triennially or as needed by the Implementation Team to evaluate the aspects of the wellness policies that were successful and those for which improvements can be made.

When improvements are needed the Wellness Committee will be consulted to devise any changes that need to occur in Sts. Peter and Paul's wellness policy and a revised policy will be implemented the following school year.

Triannual review of the wellness policy by Implementation Team is required under this policy unless there is a change in personnel, then an annual review will be incorporated to accommodate changes to the policy.

This policy is implemented for the 2018-2019 school year by the Wellness Implementation Team

Patrick Martin	Principal		
Jennifer Mullins	Food Service Manager		
Allison Roark	Physical Education & Health Teacher		
Annual Review 2019-2020 due to change in personnel			
Joanne Brown	Principal		
Jennifer Mullins	Food Service Manager		
2020-2021 Implementation Team			
Joanne Brown	Principal		
Jennifer Mullins	Food Service Manager		
2020-2021 Wellness Committee			
Joanne Brown		Principal	
Jennifer Mullins		Food Service Manager	
Allison Roark		Physical Education & H	lealth Teacher
Cameron Steitz		Faculty	
Home & School		Alisa McCay	
Student Representative		Maddie McCay	
Community		Megan Brungardt, Nei	ghborhood Association

This document was revised March 11, 2021 to comply with the Corrective Actions recommended from the Administrative Audit Review of academic year 2020-2021.