

Local School Wellness Policy

GARDENS SCHOOL OF TECHNOLOGY ARTS

2023

Preamble

Gardens School of Technology Arts recognizes that good nutrition and regular physical activity affect the health and well-being of all students. Furthermore, research suggests that there is a positive correlation between a student's health and well-being and his/her ability to learn. Moreover, schools can play an important role in the developmental process by which students establish their health and nutrition habits by providing nutritious meals and snacks through the schools' meal programs, supporting the development of good eating habits and promoting increased physical activity both in and out of school.

Gardens School of Technology is committed to creating school environments that promote and protect the overall well-being of all students and staff. The guidelines listed below encourage a comprehensive wellness approach that is sensitive to both individual and community needs.

1. Local School Wellness Policy Leadership

School level

Each school within Gardens School of Technology will establish an ongoing Healthy School Team that will meet annually to ensure compliance and to facilitate the implementation of Gardens School of Technology's wellness policy.

- ☛ The school principal and local school staff shall have the responsibility to comply with federal and state regulations as they relate to Gardens School of Technology wellness policy.
- ☛ In each school, Jeanne Benz, Director of Operations will be responsible for establishing the Healthy School Team that will ensure compliance with the policy.
- ☛ The Healthy School Team should include, but not be limited to, the following stakeholders: parents, students, school food service program representatives, school administrators, school health professionals, physical education teachers and the public.
- ☛ The Healthy School Team is responsible for:
 - Ensuring compliance with federal and state regulations for competitive food and beverage items sold on the school campus (7 CFR 210.11 and FAC 5P- 2.002);

Leadership

- Maintaining a school calendar identifying the dates when exempted competitive food fundraisers will occur in accordance with the frequency specified in paragraph (c) of FAC 5P-2.002;
- And reporting its school's compliance of the regulations to the School Nutrition Director, the person responsible for ensuring overall compliance with Gardens school of Technology's wellness policy.

□ The designated official for oversight is Jeanne Benz, Director of Operations, 561-290- 7661, Jeanne.Benz@mysota.net

Name	Title / Relationship to the School or District	Role on Committee
Jeanne Benz	Director of Operations	Assists in evaluation of the wellness policy implementation
Michelle Guido	Food Service Representative	Assists in evaluation of the wellness policy implementation
LeAnna Benjamin	School Health Professional	Assists in evaluation of the wellness policy implementation
Alicia DeV Vaughn	Parent Representative & PE Teacher	Assists in evaluation of the wellness policy implementation
Mitchell Joseph	Student Representative	Assists in evaluation of the wellness policy implementation

Gardens School of Technology will review and consider evidence-based strategies and techniques in establishing goals for nutrition promotion and education, physical

activity and other school-based activities that promote student wellness to include, at a minimum, a review of Smarter Lunchroom tools and techniques.

2. Nutrition Promotion

Nutrition promotion can positively influence lifelong eating behaviors by creating food environments that encourage healthy choices and encourage participation in the school meal programs.

- ☛ At a minimum, utilize Smarter Lunchroom tools and strategies to promote and

reinforce healthy eating in the school environment, ensuring that messages are clear and consistent.

- ☛ Increase the number of on campus locations that students can access useful nutrition information by 10-15%.
- ☛ Increase parent engagement in support of school wellness initiatives by 30-35%.
- ☛ Discover effective ways to communicate school wellness messages and identify healthy eating and active living messages that resonate with parents. Examples may include presentations, newsletters, social media posts, and printed materials which highlight a wellness topic of interest.

3. Nutrition Education

Academic performance and quality of life issues are affected by the choice and availability of nutritious foods in our schools. Healthy foods support student physical growth, brain development, resistance to disease, emotional stability and ability to learn.

- ☛ The nutrition benchmarks included in Florida's Physical Education Standards shall be taught as part of the structured and systematic unit of instruction during physical education classes and will be integrated into other subject areas (e.g., math, science) where there is a natural fit.
- ☛ Students receive nutrition education that is interactive and teaches skills they need to adopt age-appropriate healthy eating behaviors. Classroom lectures, activities and student participation are provided in nutrition and health classes. Classroom written tests (such as multiple choice, essay and fill in the blank) are given in the areas of nutrition. (Example topics include: mindful eating, balanced meals, how to read nutrition facts labels)
- ☛ The staff responsible for nutrition education will be adequately prepared and participate regularly in professional development activities to effectively deliver an accurate nutrition education program as planned. Preparation and professional development activities will provide basic knowledge of nutrition combined with skill practice in program-specific activities and instructional techniques and strategies designed to promote healthy eating habits.

4. Physical Activity

Gardens school of Technology shall ensure that physical activity is an essential element of each school's instructional program. The program shall provide the opportunity for all students to develop the skills, knowledge and attitudes necessary

to participate in a lifetime of physical activity.

- ☀️ All students in grades K-5 shall receive 150 minutes per week of instructionally relevant physical education. For middle school physical education in grades 6-8, all students shall receive a minimum of one semester of physical education in each of the three years. In grades 9-12, students receive a minimum of one credit of physical education in senior high school as required. One semester must be personal fitness while the second semester may be any physical education course offered by Gardens School of Technology with the approved state course codes. (Sunshine State Standards)
- ☀️ All elementary school students will have at least 20 minutes of daily recess. Each school will provide space, equipment and an environment conducive to safe and enjoyable play.
- ☀️ Students will have an increase in both the number and variety of physical activity opportunities offered to them.
- ☀️ Regular classroom teachers will be encouraged to provide short physical activity breaks between lessons or classes, at least biweekly, as appropriate.

5. Other School-Based Activities

Gardens School of Technology will integrate wellness activities across the entire school setting. These initiatives will include nutrition, physical activity and other wellness components so that all efforts work towards the same set of goals and objectives used to promote student well-being, optimal development and strong educational outcomes.

General Guidelines

- ☀️ Gardens School of Technology shall consider the components of the Centers for Disease Control's Whole School, Whole Community, Whole Child (WSCC) model in establishing other school-based activities that promote wellness.
- ☀️ The goals outlined by the wellness policy will be considered in planning all school-based activities (such as school events, field trips, dances and assemblies).
- ☀️ Afterschool programs will encourage healthy snacking and physical activity.
- ☀️ Each school within Gardens School of Technology shall be in compliance with drug, alcohol and tobacco-free policies.

Eating Environment

- ☂ Students will be provided an adequate amount of time to consume their meal with a minimum of 20 minutes after receiving their food from the line.
- ☂ Each school will provide nutritious, fresh, locally grown food that reflects Florida's bountiful harvest.
- ☂ Convenient access to facilities for hand washing and oral hygiene will be available during meal periods.

Recycling

- ☂ Each school shall maximize the reduction of waste by recycling, reusing, composting and purchasing recycled products.

Employee Wellness

- ☂ Gardens School of Technology wellness committee will encourage a staff wellness program that focuses on staff wellness issues, identifies and distributes wellness resources and performs other functions that support staff wellness in coordination with human resources staff.

Health Services

- ☂ A coordinated program of accessible health services shall be provided to students and staff and shall include, but not be limited to, violence prevention, school safety, communicable disease prevention, health screening, including body mass index, community health referrals, immunizations, parenting skills and first aid/CPR training.

Use of School Facilities Outside of School Hours

- ☛ Each school will promote the use of school facilities outside of school hours for physical activity programs offered by community-based organizations and for the school community's use. Parents will be allowed to bring their children to the school and have access to basketball courts, playgrounds and track facilities.

Behavior Management

- ☛ Gardens School of Technology is committed to prohibiting the use of food as a reward, unless incorporated into an activity that promotes positive nutrition messages (such as a guest chef or field trip to a farm).
- ☛ Teachers and other school personnel will not deny or require physical activity as a means of punishment.

6. Guidelines for All Foods and Beverages Available During the School Day

Gardens School of Technology shall operate and provide food service in accordance with USDA's National School Lunch Program (NSLP) standards and applicable laws and regulations of the state of Florida. The guidelines for reimbursable school meals shall not be less restrictive than regulations and guidance issued by USDA.

General Guidelines

- ☛ All reimbursable meals will meet nutrition standards mandated by USDA, as well as any additional state nutrition standards that go beyond USDA requirements.
- ☛ School meals will include a variety of nutrient-dense foods, including whole grains and fiber-rich fruits and vegetables, while accommodating special dietary needs and ethnic and cultural food preferences.
- ☛ To the maximum extent possible, all schools in Gardens School of Technology will participate in available federal school meal programs, including the SBP, NSLP, ASSP, AMP, and SFSP.
- ☛ Free, potable water will be made available to all children during each meal service.
- ☛ Gardens School of Technology will source 5-10% of all fresh fruits and vegetables from local farmers when practicable.
- ☛ Schools are encouraged to offer fresh, seasonal, locally grown food at every location on the school site where food is sold and at all school-sponsored events and activities.

Competitive Foods

- ☛ All foods and beverages sold on the school campus to students outside of

reimbursable school meals are considered “competitive foods,” and must comply with the nutrition standards for competitive food as defined and required in 7 CFR 210.11.

- *School campus means, for the purpose of competitive food standards implementation, all areas of the property under the jurisdiction of the school that are accessible to students during the school day.*
- *School day means, for the purpose of competitive food standards implementation, the period from the midnight before, to 30 minutes after the end of the official school day.*
- ☛ Competitive foods include items sold a la carte in the cafeteria, from vending machines, school stores, snack bars and for in-school fundraisers.
- ☛ Unless being sold by Gardens School of Technology food service program, it is impermissible for any competitive food item sold to students during the school day to consist of ready-to- eat combination foods of meat or meat alternate and grain products, as defined in 7 CFR 210.10 and 210.11. (FAC 5P-2.002)
- ☛ To be allowable, all competitive food items sold to students must meet general nutrition requirements and nutrient standards.

General nutrition requirements for competitive foods:

- ☛ Be a grain product that contains 50 percent or more whole grains by weight or have a whole grain as the first ingredient; or
- ☛ Have as the first ingredient one of the non-grain major food groups: fruits, vegetables, dairy or protein foods (meat, beans, poultry, seafood, eggs, nuts, seeds, etc.); or
- ☛ Be a combination food that contains ¼ cup of fruit and/or vegetable.
- ☛ If water is the first ingredient, the second ingredient must be one of the above.

Nutrient standards for competitive foods:

Nutrient Standard	Snack Items and Side Dishes (including any added accompaniments)	Entrée Items (including any added accompaniments)
Calories	200 calories or less	350 calories or less
Sodium Limits	200 mg or less	480 mg or less
Total Fat Limits	35% or less of total calories	35% or less of total calories

Saturated fat	Less than 10% of total calories	Less than 10% of total calories
Trans fat	0 g of trans fat as served (less than or equal to 0.5 g per portion)	0 g of trans fat as served (less than or equal to 0.5 g per portion)
Sugar	35% of weight from total sugar as served or less	35% of weight from total sugar as served or less

Exemptions:

- ☛ Any entrée item offered as part of the breakfast or lunch program is exempt if it is served as a competitive food on the day of service or the day after service in the breakfast or lunch program.
- ☛ Fresh or frozen fruits and vegetables with no added ingredients, except water.
- ☛ Canned fruits with no added ingredients except water, which are packed in 100 percent juice, extra light syrup or light syrup.
- ☛ Low sodium/No salt added canned vegetables with no added fats.
- ☛ Reduced fat cheese, nuts, seeds and nut/seed butters, as well as seafood and whole eggs with no added fat are exempt from the total fat and saturated fat standards.

**Refer to 7 CFR 210.11 competitive food service standards for additional exemptions.*

Nutrition standards for beverages:

Portion sizes listed are the maximum that can be offered.

Beverages	Elementary	Middle	High
Plain water	unlimited	unlimited	unlimited
Unflavored low-fat milk	8 fl. oz.	12 fl. oz.	12 fl. oz.
Unflavored or flavored fat-free milk	8 fl. oz.	12 fl. oz.	12 fl. oz.
100% fruit or vegetable juice	8 fl. oz.	12 fl. oz.	12 fl. oz.
100% fruit or vegetable juice diluted with water but no added sweeteners	8 fl. oz.	12 fl. oz.	12 fl. oz.
Other flavored and/or carbonated beverages that are labeled to contain 5 calories or less per 8 fl. oz., or 10 calories or less per 20 fl. oz.	Not allowed	Not allowed	20 fl. oz.
Other flavored and/or carbonated beverages that are labeled to contain 40 calorie or less per 8 fl. oz. or 60 calories	Not allowed	Not allowed	12 fl. oz.

or less per 12 fl. oz.)			
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For elementary and middle school students: foods and beverages must be caffeine-free except for trace amounts of naturally occurring caffeine substances.
Food and beverages for high school students may contain caffeine.

Standards for food and beverages available during the school day
that are not sold to students:

- ☛ The school will provide parents and teachers a list of ideas for healthy celebrations/parties, rewards and fundraising activities.
- ☛ Class parties or celebrations shall be held after the lunch period and only foods that meet the Smart Snacks in School nutrition standards can be served.
- ☛ Schools will limit celebrations that involve food during the school day to no more than one party per class per month.

Fundraising

- ☛ Fundraising efforts will be supportive of healthy eating by complying with all applicable regulations and nutrition standards for competitive foods while also emphasizing the sale of nonfood items.
- ☛ No fundraisers that include the sale of food items will occur until thirty (30) minutes after the conclusion of the last designated meal service period.
- ☛ The school board is permitted to grant a special exemption from the standards for competitive foods as specified above for the purpose of conducting infrequent school- sponsored fundraisers, not to exceed the following maximum number of school days per school campus each school year:

School Type	Maximum Number of School Days to Conduct Exempted Fundraisers
Elementary Schools	5 days
Middle School/Junior High Schools	10 days
Senior High Schools	15 days
Combination Schools	10 days

- ☛ Each school's Healthy School Team will maintain a school calendar identifying the dates when exempted competitive food fundraisers will occur. (FAC 5P-2.002)

7. Policy for Food and Beverage Marketing

School-based marketing will be consistent with policies for nutrition education and health promotion. As such, the following guidelines apply:

- ☛ Schools will only be allowed to market and advertise those foods and beverages that meet or exceed USDA's Smart Snacks in School nutrition standards.
- ☛ Gardens School of Technology will foster a cafeteria environment that promotes healthy eating, including the incorporation of fresh, locally grown foods into student meals.
- ☛ Gardens School of Technology nutrition department's replacement and purchasing decisions will reflect the marketing guidelines mentioned above.

8. Evaluation and Measurement of the Implementation of the Wellness Policy

Gardens School of Technology's wellness committee will update and make modifications to the wellness policy based on the results of the annual review and triennial assessments and/or as local priorities change, community needs change, wellness goals are met, new health information and technology emerges and new federal or state guidance or standards are issued. The wellness policy will be assessed as indicated at least every three years following the triennial assessment.

Triennial Progress Assessments

Gardens School of Technology will assess the local school wellness policy to measure wellness policy compliance at least once every three years. This assessment will measure the implementation of the local school wellness policy, and include:

- ☛ The extent to which Gardens School of Technology is in compliance with the local school wellness policy;
- ☛ The extent to which the local school wellness policy compares to model local school wellness policies; and
- ☛ A description of the progress made in attaining the goals of the local school wellness policy.

9. Informing the Public

Gardens School of Technology will ensure that the wellness policy and most recent triennial assessment are always available to the public. Gardens School of Technology will also actively notify households on an annual basis about any updates made to the wellness policy and the availability of the triennial assessment results, as well as provide information to the community about the school nutrition environment.

- ☛ Gardens School of Technology will ensure the most updated version of the wellness policy and triennial assessments are always available on the

- school website for the public to view.
- ☛ Gardens School of Technology will present wellness policy updates, as applicable, during meetings with the Parent Teacher Association/Organization, school board, district superintendent, health and wellness committee and other interested groups or stakeholders.
 - ☛ Wellness updates will be provided to students, parents and staff, as applicable, in the form of handouts, Gardens School of Technology's website, articles and each school's newsletter, to ensure that the community is informed, and that public input is encouraged.

10. Community Involvement

Gardens School of Technology is committed to being responsive to community input, which begins with awareness of the wellness policy. Gardens School of Technology will actively communicate ways in which parents, students, representatives of the school food authority, teachers of physical education, school health professionals, the school board, school administrators, representatives from the local agriculture community, food and nutrition professionals and the public can participate in the development, implementation and annual review of the local school wellness policy through a variety of means, including:

- ☛ Gardens School of Technology will consider student needs in planning for a healthy nutrition environment. Students will be asked for input and feedback using surveys and attention will be given to their comments.
- ☛ Gardens School of Technology will use electronic mechanisms, such as email or displaying notices on Gardens School of Technology's website, as well as non- electronic mechanisms, such as newsletters, presentations to parents or sending information home to parents, to ensure that all families are actively notified of any updates to the wellness policy, as well as how to get involved and support the policy.

Record Keeping

Records to document compliance with the requirements of the local school wellness policy will include, but is not limited to the following:

- The written local school wellness policy;
- Documentation demonstrating compliance with community involvement requirements, including requirements to make the local school wellness policy and triennial assessments available to the public as consistent with

- the section on informing and updating the public; and
- Documentation of the triennial assessment of the local school wellness policy.

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