

**Michigan Department of Education
Office of Health and Nutrition Services
School Nutrition Programs**

**Local Wellness Policy:
Triennial Assessment Summary**

Background

The Healthy, Hunger-Free Kids Act of 2010 requires Local Educational Agencies (LEAs) to update or modify their wellness policy, as appropriate. When wellness committees meet on a regular basis throughout the school year, an assessment plan should be used to ensure progress is being made on the district's wellness policy and procedures.

Purpose

The template below is offered to help summarize the information gathered during your assessment. Members of a school wellness committee who are completing the triennial assessment for their school wellness policy may use this template. It contains the three required components of the triennial assessment, including 1) compliance with the wellness policy, 2) how the wellness policy compares to model wellness policies, and 3) progress made in attaining the goals of the wellness policy.

Results

The copy of the assessment must be made available to the public. How the assessment is made available is the decision of the LEA. Many LEA's choose to post the results on their district website. The triennial assessment summary and the assessment details must be shared.

Recordkeeping

Keep a copy of the most recent triennial assessment, along with supporting documentation on file. This will be needed when you have a School Nutrition Program administrative review.

Resources

<https://www.fns.usda.gov/tn/local-school-wellness-policy>

https://www.michigan.gov/mde/0,4615,7-140-66254_50144-194546--,00.html

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Section 1: General Information

School(s) included in the assessment:
Godfrey-Lee Public Schools

Month and year of current assessment: December 2023

Date of last Local Wellness Policy revision: June 14, 2021

Website address for the wellness policy and/or information on how the public can access a copy:

Click Link [HERE](#)

Section 2: Wellness Committee Information

How often does your school wellness committee meet? Annually

School Wellness Leader:

Name	Job Title	Email Address
Mark Provost	Assistant Superintendent	mprovost@godfrey-lee.org

School Wellness Committee Members:

Name	Job Title	Email Address
Monica Collier	Food Service Director	mcollier@godfrey-lee.org
Amanda Blok	ECC Secretary & Parent	ablok@godfrey-lee.org
James Scott	District Nurse	jscott@godfrey-lee.org
Deanna Mockerman	Operations Coordinator	dmockerman@godfrey-lee.org
Addie Rose	LMS Principal	arose@godfrey-lee.org
Eileen Campos	Student	
Esther Fierros	Student	
Julie Brunson	HOPE Gardens Executive Director, Community Partner	julie@hopegardensgr.org

Section 3. Comparison to Model School Wellness Policies

Indicate the model policy language used for comparison:

- ☒ Michigan State Board of Education Model Local School Wellness Policy
- ☐ Alliance for a Healthier Generation: Model Policy
- ☐ WellSAT 3.0 example policy language

Describe how your wellness policy compares to model wellness policies.

Overall, the Wellness Policy of Godfrey-Lee Public Schools aligns with the overarching goals expressed in the “Michigan State Board of Education Model Local School Wellness Policy”. The district is looking to enhance the implementation and monitoring of the compliance of goals for each program through the creation of implementing SMART goals for each category. By reviewing and including SMART goals, the policy can effectively guide and assess progress, ensuring a measurable approach to achieving desired outcomes.

Section 4. Compliance with the Wellness Policy and progress towards goals

At a minimum, local wellness policies are required to include:

- Specific goals for:
 - Nutrition promotion and education
 - Physical activity
 - Other school based activities that promote student wellness.
- Standards and nutrition guidelines for all foods and beverages sold to students on the school campus during the school day that are consistent with Federal regulations for school meal nutrition standards, and the Smart Snacks in School nutrition standards.
- Standards for all foods and beverages provided, but not sold, to students during the school day (e.g., in classroom parties, classroom snacks brought by parents, or other foods given as incentives).
- Policies for food and beverage marketing that allow marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards.
- Description of public involvement, public updates, policy leadership, and evaluation plan.

Using the table below to indicate the progress made with each goal included in the Wellness Policy. The table may be used for each school separately or the district as a whole.

Tip: When developing a wellness plan, ensure activities are meeting goals by developing SMART objectives:

- **Specific:** Identify the exact area to improve.
- **Measurable:** Quantify the progress.
- **Attainable:** Determine what is achievable.
- **Realistic:** Consider resources and determine what can reasonably be accomplished.
- **Time bound:** Identify deadlines for goals and related tactics.

The Centers for Disease Control and Prevention (CDC) has tips for developing [SMART objectives](#).

Michigan Department of Education Local Wellness Policy Assessment Plan

School Name: Godfrey-Lee Public Schools

Date: 12/13/2023

Nutrition Promotion and Education Goal(s):

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
The district will make water available daily	a) Students will have access to either water fountains or water service area in the cafeteria b) Students will have access to water fountains throughout the day	Discuss annually	- Will be verified with annual Self Monitoring Reviews	Principal, Director of Food Service	Teachers, Staff, Students	Yes
All Students will receive nutrition education annually that is aligned with the Michigan Health Education Grade Level Content Expectations and the Michigan Merit Curriculum	a) Continue to comply with MDE Standards b) Curriculum requirements for freshman students c) offer grade appropriate student handouts, Discovery Kitchens, Cafeteria signage	By next annual wellness committee meeting	- Verify through student records, school lunch program records	Principal	Teachers and Students	No
Cafe Nutrition promotion and healthy marketing	A. Promote proper nutrition marketing materials in each kitchen B. Farm to school labels C. Nutrislice Nutrition access to all and analysis D. Cafe nutrition labels where applicable	Discuss annually	- Cafe monitoring - Menu analysis - Student choice events and chargeback options	Director of Food Service	Students and Foodservice staff	Yes

Physical Activity Goal(s):

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
Provide access to interscholastics Students K12	We need to have communication with our parents about interscholastics activities and encourage students to engage and sign up.	Start of next school year	- Ensure proper communication gets out to parents by email every season. - Monitor how many students are engaging in interscholastic sports			

School-based activities to promote student wellness goal(s):

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
All foods offered on school campus during the school day shall comply with USDA guidelines including competitive foods and classroom snacks	a) Provide a list of smart snacks and USDA-approved alternatives for snack-based items and treats. b) Provide access to the smart snack calculator to all staff to ensure the items served are	Start of next school year	- Monitor items sold in competitive sales and Classroom parties - Survey teachers and staff	Principals and Director of Food Service	Teachers, Staff, and Students	No

	compliant. c) Provide ordering options through foodservice for smart snack compliant foods.					
Participate in state and federal nutrition programs as appropriate	a) SBP, NSLP, CACFP	ONGOING	- Participation and Production records	Director of Food Services	Food Service staff, Students, families and community	Yes
Use evidence based strategies to develop structure and support student wellness.	a) Share students health needs between appropriate departments b) Allergens, Diet accommodations c) Photos of young students in allergen book for leads to identify student and allergy/dietary restriction	Ongoing	- Use appropriate forms and communication of students needs and accommodations	District Nurse, Teachers, Operations and Foodservice Director	Students, foodservice staff, district nurse, Families	Yes

Create environments conducive to healthy eating, physical activity and conveying consistently healthy living messages	a) Cafeteria Spaces b) Gyms c) Playgrounds d) Gardens	Ongoing	- Observation and participation in NSLP (meals served records)	Principals, Director of Food Service, Teachers	Students, teachers, staff, foodservice, families.	Yes

Nutrition guidelines for all foods and beverages for sale on the school campus (i.e. school meals and smart snacks):

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
The district will ensure that students have access to foods and beverages that comply with applicable laws and guidelines including, but not limited to, the USDA Nutrition Standards for school meals and the USDA Smart Snacks in School Nutrition Standards.	a) All snacks and beverages available to students throughout the school day will comply with the USDA Smart Snack Standards. Which we will track and monitor	Ongoing	Purchases, Invoices, Production records, Monitoring sites, Providing staff with proper tools to ensure everything is to the correct standard.	Food Service Director, Principals	Students, Staff.	
The district will offer students a variety of age-appropriate, healthy foods and beverage selections including fruits, vegetables and whole grains aimed at meeting the nutrition needs of students within their calorie requirements to promote students health and reduce childhood obesity.	a) Smart snack approved items for ala carte or vending machines. b) Offer a variety of fruits and veggies c) Cafeteria sampling of new fruits and veggies along with healthy recipes d) Introduce a variety of foods beginning in lower grades	Ongoing	Purchase invoices, production records, menus, schedule of food promos	Food Service Director and Kitchen Manager	Food Service Staff, Students, Teachers	

Guidelines for other foods and beverages available on the school campus, but not sold:

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
The district may provide a list of healthy food and beverage alternatives to parents/guardians, teachers and students for classroom parties, rewards, incentives and classroom snacks	a) FSD to provide a list at the beginning of the year b) Offer snacks for purchase for dateline events through our catering program	Ongoing	Observation, communication between teachers and foodservice staff prior to an event.	Food service director	Teachers, Students, Parents.	
The district discourages the use of unhealthy foods and beverages as a reward or incentive for performance or behavior	a) Provide a list to principals along with access to the smart snack calculator. b) Offer snacks for purchase for incentives/events through our catering program	Ongoing	Verify with principal	Principal	Students and Teachers	

Marketing and advertising of only foods and beverages that meet Smart Snacks:

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
In-School fundraising events must comply with POLICY5501 and MDE's Noncompliant Food Fundraiser Guidance, which permits 2 fundraisers a week that are not smart snack compliant, per school building that do	a) Create a form for non-compliant fundraisers. b) Foodservice Director Send information to principals at the beginning of the school year.	2024-2025 SY and Ongoing	Verify with building principals	FoodService Director	PTO, Teachers, Students	No

not comply with USDA Smart Snack in school nutrition standard. In school fundraising events may last up to 1 day and may not be held during meal period times or in the foodservice area.						
Marketing and advertising is allowed on the school grounds or at School activities only for foods and beverages that meet or exceed the USDA Smart Snacks in School Nutrition Standards. Food and beverage fundraising and marketing that occurs at events outside of school hours need not comply with the USDA Smart Snacks in School Nutrition Standards.	a) Monitor Signs and Marketing on school grounds and for activities during school hours. b) Provide List of Compliant food/snacks c) Provide during and after-school guidelines for parent groups, volunteers and school staff. d) Offer compliant snacks for daytime events through the catering program	2024-22025 SY	Communication with building principals and catering records	Principals, Food Service Director,	Teachers, Students, PTO	NO