Approved 5/11/2017 Zon

Descriptor Term: Food Service	Descriptor Code: JGHR	Issue Date: May, 11, 2017
	Rescind:	Revised:

- 1. It shall be the responsibility of the principal to arrange the schedule so that the children will at all times enter the cafeteria, eat their lunch, and return to their classrooms in an unhurried and relaxed manner. Teachers will come down the serving lines with their class at serving time in order to keep the serving line moving on schedule and to supervise the behavior of their children.
 - 2. NO student lunch will be served in a carry out of the dining area plate, except for lunches for students in Alternative.
 - 3. Memos issued by the schools should be given to the manager if it affects the lunchroom as to the number to be served. Information regarding large groups leaving campus who ordinarily eat shall be given to the manager two weeks before the event takes place.
 - 4. A daily attendance report should be given to the manager by 9:30 each school day, to assist with the number of student lunches needing to be prepared each day.
 - 5. Students bringing lunches from home may purchase only one half pint of milk to add to their lunches.
 - 6. Students are not allowed in the kitchen.
 - 7. Teachers/staff members are to be served from serving lines only, they are not to come into the kitchen for special service.
 - 8. Relatives of school lunch employees shall not be granted privileges denied other children.
 - 9. Beverages other than milk, water, and juice provided by or purchased in the cafeteria shall not be consumed in the dining room during the lunch period except in an unidentifiable container.
 - 10. Foods and beverages available in the lunchroom shall be only those which contribute both to the nutritional needs of the child and to the development of desirable food habits.
 - 11. No one except employees shall be admitted to the kitchen during preparation and serving hours except repairmen, deliverymen, or person in possession of a current health card.
 - 12. No student lunch or extra items may be charged by anyone at any time.

COMPETITIVE FOODS REGULATION

- 1. No food items will be sold on the school campus for one hour before the start of any meal service period.
- 2. The school food service shall serve only those foods which are components of the approved federal meal patterns being served (or milk products) and such additional foods as necessary to meet the caloric requirements of the age group being served.
- 3. With the exception of milk products, a student may purchase individual components of the meal only if the full meal unit was received.
- 4. Students who bring lunch from home may purchase milk products.

CROSS REF.: Policy JGFG-Accidents/First Aid

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BREAKFAST AND LUNCH SALES

The food service department of the Amite County School District adheres to the following limitations and regulations.

- 1. The federal regulations allow "Offer vs. Serve" pattern for breakfast and lunch service at **each school.**
 - (a) Federal regulations allow students to have all 4 meal components or deny any item on the menu for breakfast. However, students must choose at least three of the four required components for their breakfast to be reimbursed, including ½ cup serving of fruit or vegetable.
 - (b) Federal regulations allow students to have all 5 meal components or deny any item on the menu for lunch. However, students must choose at least three to five required items for the lunch to be reimbursed, including ½ cup serving of fruit or vegetable.
- 2. No charges and/or credit will be given to students.

"Extra" food items such as Ice cream products, juice, potato chips and milk are offered in addition to regular meals and are available to persons to purchase with their lunch who receives a meal.