



SECTION:	General School Administration	APPROVAL DATE:
SUBSECTION:	School Building Administration	January 10, 2011
POLICY NAME:	Food and Beverage	LAST REVISED:
POLICY NUMBER:	R.GSA.E.23	January 10, 2011

1. SCOPE

This procedure applies to all food and beverages sold to students in all venues (i.e. cafeterias, vending machines, tuck shops, etc.), through all programs (i.e. catered lunch programs, etc.) and at all events (i.e. bake sales, dances, etc.) at all WCDSB schools. For exclusions to this procedure, refer to Appendix A.

2. NUTRITION STANDARDS

The nutrition standards are set out in two sections: food and beverages. Within these sections, detailed nutrition criteria have been established that food and beverages must meet in order to be sold in schools. The nutrition criteria are provided in the following categories:

<i>Sell Most</i>	<i>Sell Less</i>	<i>Not Permitted for Sale</i>
Products in this category are the healthiest options and generally have higher levels of essential nutrients and lower amounts of fat, sugar and/or sodium. Products in this category must make up at least 80 per cent of all food choices that are available for sale in all venues, through all programs and at all events. The same requirement applies to beverage choices.	Products in this category may have slightly higher amounts of fat, sugar and/or sodium than food and beverages in the <i>Sell Most</i> category. Products in this category must make up no more than 20 per cent of all food choices that are available for sale in all venues, through all programs and at all events. The same requirement applies to beverage choices.	Products in this category generally contain few or no essential nutrients and/or contain high amounts of fat, sugar and/or sodium (i.e. deep-fried and other fried foods, confectionary items, etc.). Food and beverages in this category must not be sold in schools.

The 80/20 rule is based on products available for sale, not products sold.

Exemptions for Special-Event Days

The school Principal may designate up to ten days during the school year as special-event days on which food and beverages sold in schools would be exempt from the nutrition standards outlined in this procedure. The school Principal must consult with the school council prior to designating a day as a special-event day.

Notwithstanding this exemption, on special-event days, schools are encouraged to sell food and beverages that meet the nutrition standards set out in this procedure.

Additional Requirements

The following requirements must also be met:

- Schools must comply with Ontario Regulation 200/08, “Trans Fat Standards”, and any other applicable regulations made under the *Education Act*.
- Principals must take into consideration strategies developed under the WCDSB Anaphylaxis Management Policy and Regulations (SMW.F.2) to reduce the risk of exposure to anaphylactic causative agents.
- Food and beverages must be prepared, served and stored in accordance with Regulation 562, “Food Premises”, as amended, made under the *Health Protection and Promotion Act*.
- Schools must ensure that students have access to drinking water during the school day.
- The diversity of students and staff must be taken into consideration in order to accommodate religious and/or cultural needs.

Practices for Consideration

Schools should consider the following when food or beverages are sold or provided in schools:

- Offer, when available and where possible, food and beverages that are produced in Ontario.
- Be environmentally aware (i.e. reduce food waste, reuse containers, recycle food scraps).
- Avoid offering food or beverages as a reward or an incentive for good behavior, achievement or participation.
- To promote consistency, where possible, fundraising items should comply with this procedure.

3. ROLES AND RESPONSIBILITIES

3.1. Board Administration

- 3.1.1. Ensure that all applicable staff members are aware of their responsibilities associated with this procedure;
- 3.1.2. Provide training to school board staff, school principals and school staff to establish a common understanding of the School Food and Beverage Policy;
- 3.1.3. Ensure that existing school board policies/regulations related to the sale of food and beverages in schools meet the requirements of the School Food and Beverage Policy
- 3.1.4. Liaise with school food service providers to ensure compliance with this procedure is maintained;
- 3.1.5. Monitor the compliance with the School Food and Beverage Policy at each school;
- 3.1.6. Offer, when available and where possible, food and beverages that are produced in Ontario;
- 3.1.7. Adopt environmentally friendly practices (i.e. reduce food waste, reuse containers, recycle food scraps).

3.2. Principals/Vice Principals

- 3.2.1. Ensure that all Ministry of Education policies are effectively implemented in the school;
- 3.2.2. Provide the board office with a list of all special-event days and ensure the maximum number does not exceed 10 days;
- 3.2.3. Ensure that existing school policies/guidelines related to the sale of food and beverages in the schools meet the requirements of the School Food and Beverage Policy;
- 3.2.4. Communicate the status of compliance with the School Food and Beverage Policy to the school board
- 3.2.5. Communicate the requirements of the Food and Beverage Policy to all school staff, the school council, food service providers and school-approved volunteers involved in the sale of food and beverages in the school;
- 3.2.6. Support teachers in providing consistent messaging about healthy eating through curriculum instruction;

- 3.2.7. Provide necessary resources and support to teachers, school staff, volunteers, school council members and parents;
- 3.2.8. Offer, when available and where possible, food and beverages that are produced in Ontario;
- 3.2.9. Adopt environmentally friendly practices (i.e. reduce food waste, reuse containers, recycle food scraps, etc.);

4. ASSOCIATED DOCUMENTS

- 4.1. Ministry of Education's Food and Beverage Policy (PPM 150)
- 4.2. Ontario Regulation 200/08, "Trans Fat Standards"
- 4.3. *The Education Act*
- 4.4. WCDSB Anaphylaxis Management Policy and Regulations (SMW.F.2)
- 4.5. Regulation 562, "Food Premises", as amended, made under the *Health Protection and Promotion Act*