SMART SNACKS IN SCHOOL

USDA's "All Foods Sold in School" Nutrition Standards

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2015 Summer Workshops

Missouri Department
of Elementary and Secondary Education

Presentation Outline

Overview of USDA's Smart Snacks in School Nutrition Standards

- What is the purpose?
- When and where do the standards apply?
- Why are the standards necessary?

Presentation Outline

Nutrition Standards for Foods

- General nutrition standards
- Specific nutrient standards

Nutrition Standards for Beverages

- Beverages allowed for all grade levels
- Caffeine standards

Fundraisers

Comparison of Before and After New Standards

Presentation Outline

Monitoring and Compliance

Implementation and Support

Resources for More Information

Nutrition Standards Overview

- As a part of the Healthy Hunger-Free Kids Act of 2010, the new Smart Snacks in School rules affect “competitive foods” sold in schools, which include vending machines, a la carte lunch lines, and in student stores. These snacks and beverages are purchased outside of the regular meals provided by the school, and “compete” with the nutritionally regulated and reimbursable national school lunch and breakfast programs.

Nutrition Standards Overview

- The law specifies the nutrition standards shall apply to all foods sold:
  - Outside the school meal programs;
  - On the school campus; and
  - At any time during the school day

Implementation began July 1, 2014

Applies to:

- The whole school day (from midnight before to 30 minutes after).
- Products SOLD during the day.
- Entire school campus.

Does not apply to:

- Community events, evening activities, or weekend activities at the school, food fundraisers when food is not intended to be consumed at school.
- Lunches brought from home.
- Parties or celebrations when food is served but not sold.

What do the standards do?

- Allow schools to offer healthier snack foods and limit ”junk foods”.

- Set standards for total fat, saturated fat, trans fat, total sugar, sodium, and calories.

- Promote snacks that have main ingredient listed as either:
  - Whole grain
  - Low-fat dairy
  - Fruit
  - Vegetable
  - Protein

Where do the standards apply?

School campus: All areas of the property under the jurisdiction of the school that are accessible to students during the school day.

Where do the standards apply?

Where do the standards apply?

School Day: From the midnight before, to 30 minutes after the end of the instructional school day.

Why are the standards necessary?

- Nearly one third of children in America are at risk for preventable diseases such as diabetes and heart disease due to being overweight or obese.

- If unaddressed, health experts predict this generation may be the first to live shorter lives than their parents.

- Improving the nutritional profile of all foods sold in school is critical to:
  - Improve diet and overall health of American children
  - Ensure children from all income levels adopt healthful eating habits

Nutrition Standards for Foods

- Apply to all grade levels
- Include general nutrition standards and specific nutrient standards
- To be allowed, a food item must meet one of the four general nutrition standards, in addition to, the 6 specific nutrient standards

General Nutrition Standards

1) Be a “whole grain-rich” product; *or*

2) First ingredient listed must be a fruit, vegetable, dairy product, or protein food; *or*

3) Be a combination food that contains at least ¼ cup of fruit and/or vegetable; *or*

4) Contain 10% of the Daily Value of one of the nutrients of public health concern (calcium, potassium, vitamin D or dietary fiber)

General Nutrition Standards

Whole Grain Rich

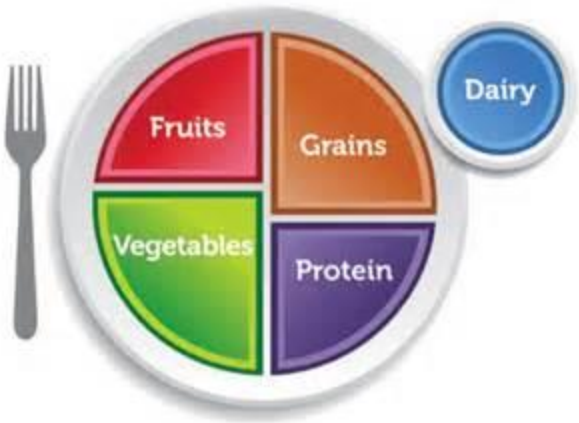
1) Be a whole grain product

- ***Grain products*** must include 50% or more whole grains by weight or have a whole grain as the first ingredient.

General Nutrition Standards

Major Food Groups

2) Have as the first ingredient a fruit, vegetable, dairy product or protein food (meats, beans, poultry, etc.).



General Nutrition Standards

Combination Foods

3) Be a “combination food” with at least ¼ cup fruit and/or vegetable

- Combination foods contain two or more of the recommended food groups: fruit, vegetable, dairy, protein, or grains.

General Nutrition Standards

Nutrients of Public Health Concern

4) Through June 30, 2016, foods that contain 10% of the Daily Value of one nutrient of public health concern (i.e., calcium, potassium, vitamin D, or dietary fiber)

- Effective July 1, 2016, this criterion will be removed
- Allowable competitive foods must be food group based after that date

Specific Nutrient Standards

- Total Fat
- Saturated Fat
- Trans Fat
- Sodium
- Calories
- Total Sugar

Specific Nutrient Standards

- Total Fat
  - ≤35% of total calories from fat per item as packaged/served
    - Exemptions include:
      - Reduced fat cheese, part-skim mozzarella
      - Nuts and seeds and nut/seed butters
      - Dried fruit with nuts and/or seeds with no added nutritive sweeteners or fat
      - Seafood with no added fat

Specific Nutrient Standards Total Fat Exemptions

- **Reduced fat cheese, part-skim mozzarella**
  - Subject to trans fat, sugar, calorie and sodium standards
- **Nuts and seeds and nut/seed butters**
  - Subject to trans fat, sugar, calorie and sodium standards
- **Dried fruit with nuts and/or seeds with no added nutritive sweeteners or fat**
  - Subject to trans fat, calorie, and sodium standards
- **Seafood with no added fat**
  - Subject to all other standards (saturated fat, trans fat, sugar, calorie and sodium standards

Total Fat

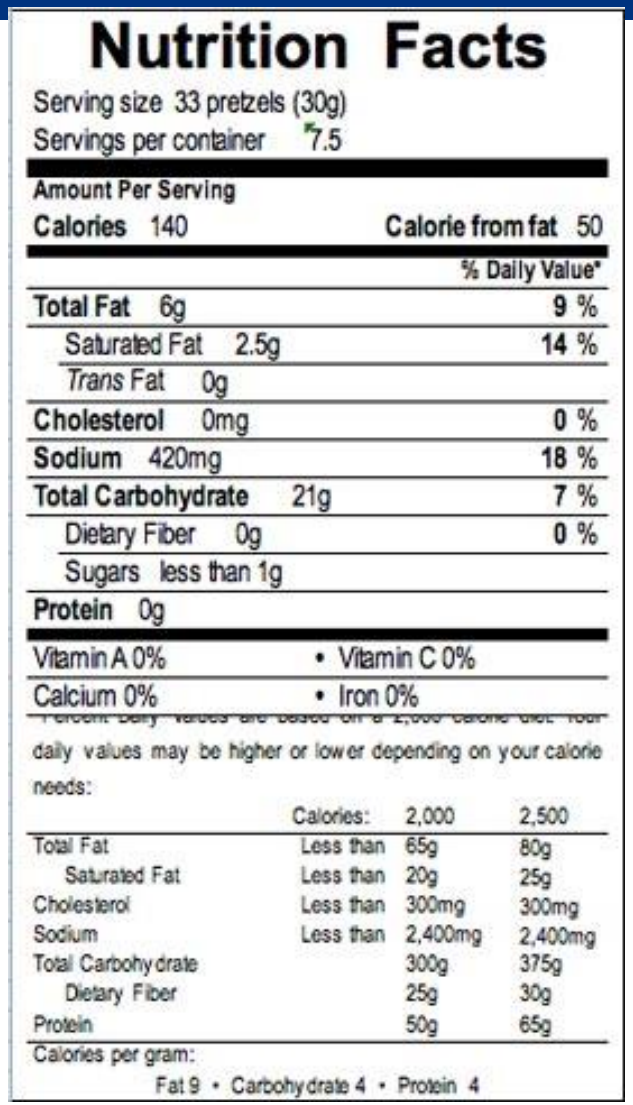
- To calculate the calories from fat information, take the calories from fat listed on the label and divide by the total calories, then multiply by 100.

- To use the total grams of fat method, take the grams of fat on the label and multiply by 9 (the calories in each gram of fat), divide that result by the total calories, then multiply by 100.

Total Fat

- 50 calories ÷ 140 calories x 100 = 35.7 % of calories from fat.

- 6 grams x 9 calories ÷ 140 calories x 100 = 38% of calories from fat



Nutrition Facts

Serving size 33 pretzels (30g)
Servings per container 7.5

Amount Per Serving		
Calories 140		**Calorie from fat** 50
		% Daily Value*
Total Fat 6g		**9 %**
Saturated Fat 2.5g		**14 %**
Trans Fat 0g		
Cholesterol 0mg		**0 %**
Sodium 420mg		**18 %**
Total Carbohydrate 21g		**7 %**
Dietary Fiber 0g		**0 %**
Sugars less than 1g		
Protein 0g		

Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 0%

daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Specific Nutrient Standards

- Saturated Fat
  - <10% of total calories per item as packaged/served
    - Exemptions include:
      - Reduced fat cheese, part-skim mozzarella
      - Nuts and seeds and nut/seed butters
      - Dried fruit with nuts and/or seeds with no added nutritive sweeteners or fat

Specific Nutrient Standards Saturated Fat Exemptions

- **Reduced fat cheese, part-skim mozzarella**
  - Subject to trans fat, sugar, calorie and sodium standards
- **Nuts and seeds and nut/seed butters**
  - Subject to trans fat, sugar, calorie and sodium standards
- **Dried fruit with nuts and/or seeds with no added nutritive sweeteners or fat**
  - Subject to trans fat, calorie, and sodium standards

Saturated Fat

- To calculate the percentage of calories from saturated fat, take the grams of saturated fat and multiply by 9 (the calories in each gram of saturated fat), divide that result by the total calories, then multiply by 100.

Saturated Fat

- 2.5 grams x 9 calories ÷ 140 calories x 100 = 16.07%

- This number must be 9.99 or below.

Nutrition Facts

Serving size 33 pretzels (30g)
Servings per container 7.5

Amount Per Serving		
Calories 140		**Calorie from fat** 50
		% Daily Value*
Total Fat 6g		**9 %**
Saturated Fat 2.5g		**14 %**
Trans Fat 0g		
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Dietary Fiber 0g		**0 %**
Sugars less than 1g		
Protein 0g		
Vitamin A 0%	• Vitamin C 0%	
Calcium 0%	• Iron 0%	

daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Specific Nutrient Standards

- Trans Fat
  - Zero grams of trans fat per portion as packaged
    - Product must be labeled as 0g of trans fat (contains less than 0.5 g) to be allowable and consistent with FDA labeling requirements

Specific Nutrient Standards

- Sodium
  - Entrée items that do not meet NSLP/SBP exemptions
    - ≤480 mg sodium per item
  - Snack and side items
    - ≤230 mg (until June 30, 2016)
    - ≤200 mg (after July 1, 2016)

Specific Nutrient Standards

- Calories
  - Entrée items that do not meet NSLP/SBP exemptions
    - ≤350 calories
  - Snack and side items
    - ≤200 calories per item

Specific Nutrient Standards

- Total Sugars
  - ≤35% of weight from total sugars per item
    - Exemptions include:
      - Dried/dehydrated fruits or vegetables (no added nutritive sweeteners)
      - Dried fruits with nutritive sweeteners for processing and/or palatability (e.g., dried cranberries, tart cherries, and blackberries)
      - Dried fruit with nuts/seeds with no added nutritive sweeteners or fat

Specific Nutrient Standards
Sugar Exemptions

- Dried/dehydrated fruits or vegetables (no added nutritive sweeteners)
  - Subject to all other standards (saturated fat, trans fat, sugar, calorie and sodium standards
- Dried fruits with nutritive sweeteners for processing and/or palatability (e.g., dried cranberries, tart cherries, and blackberries)
  - Subject to all other standards (saturated fat, trans fat, sugar, calorie and sodium standards
- Dried fruit with nuts/seeds with no added nutritive sweeteners or fat
  - Subject to calories, trans fat, and sodium standards

Total Sugar

- How do you calculate?
  - To calculate percentage of sugar by weight, take the grams of sugar on the nutrition panel and divide that by the total weight of the food in grams.

Total Sugar

- 8g (grams of sugar) ÷ 70g (weight of product) x 100 = 11.4%

Nutrition Facts

Serving Size (70g)
Servings Per Container

Amount Per Serving

Calories 110 Calories from Fat 40

	% Daily Value*
Total Fat 4.5g	**7%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 17g	**6%**
Dietary Fiber 3g	**12%**
Sugars 8g	
Protein 3g	

Vitamin A 0% • Vitamin C 8%

Calcium 0% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Specific Nutrient Standards

- **Calorie Limits**
  - Snack items ≤200 calories
  - Entrée items ≤350 calories
- **Sodium Limits**
  - Snack items ≤230 mg**
  - Entrée items ≤480 mg
- **Fat Limits**
  - Total fat: ≤35% of calories
  - Saturated fat: <10% of calories
  - Trans fat: zero grams
- **Sugar Limit**
  - ≤35% of weight from total sugars in food

***On July 1, 2016, foods may not qualify using 10% DV criteria**

**** On July 1, 2016, snack items must contain ≤200 mg sodium per item**

Accompaniments

- Must be included in nutrient profile as part of item served
  - Examples include:
    - Salad dressings
    - Butter or jelly on toast
    - Cream cheese on bagels
    - Garnishes, etc.
- No pre-portioning required- may determine average portion

Nutrition Standards Exemptions

- Fruit and Vegetable exemptions
  - The following are exempt from meeting all nutrient standards
    - Fresh, frozen and canned fruit packed in water, 100% juice, light syrup or extra light syrup
    - Fresh, frozen and canned vegetables with no added ingredients except water
    - Canned vegetables with small amount of sugar for processing purposes

Definition of Entree

- Entrée item means an item that is either:
  - A combination food of meat /meat alternative and whole grain rich food; or
  - A combination food of vegetable or fruit and meat/meat alternative; or
  - A meat/meat alternative alone, with the exception of yogurt, low-fat or reduced fat cheese, nuts, seeds and nut or seed butters and meat snacks (such as dried beef jerky and meat sticks).

Grain Entrée Exemption

- SFA is permitted to determine which item(s) are the entrée items for breakfast offered as part of the SBP.

Nutrition Standards Exemptions

- NSLP/SBP Entrée Exemption
  - Exemptions entrée items only
  - Entrée exemption for the day of service and the school day after
    - For example, if the SFA serves WGR pancakes as the main dish for the SBP, then they can be considered an entrée and be exempt from the standards on the day of and the day after they are served.
  - Side dishes offered as part of the NSLP or SBP and sold as competitive food must meet all standards

Chewing Gum

- Sugar-free chewing gum is exempt from standards

Nutrition Standards for Beverages

- Beverages
  - Vary by grade level
  - Identify specific types of beverages allowed
  - Address container size

Nutrition Standards for Beverages

- Water
  - Plain water, carbonated or noncarbonated
  - Maximum serving size: no limit
- Milk
  - Unflavored non-fat and low-fat milk
  - Flavored non-fat milk and milk alternatives
  - Maximum serving size: 8 oz. in elementary, 12 oz. in middle and high schools
- Juice
  - 100% fruit and/or vegetable juice
  - 100% juice diluted with water, carbonated or noncarbonated, no added sweeteners
  - Maximum serving size: 8 oz. in elementary, 12 oz. in middle and high schools

Nutrition Standards for Beverages

- Other Beverage Options for High School
  - Calorie Free Beverages: up to 20 oz. serving size
    - Calorie-free, flavored water (carbonated or noncarbonated)
    - Other flavored and/or carbonated beverages containing <5 calories per 8 oz., or ≤ 20 calories per 20 oz.
  - Low Calorie Beverages: up to 12 oz. serving size
    - Beverages with ≤ 40 calories per 8 oz., or ≤ 60 calories per 12 fluid oz.

Nutrition Standards for Beverages

Elementary School

Middle School

High School

Nutrition Standards for Beverages

Caffeine

Elementary and Middle Schools

- Beverages must be caffeine-free, with the exception of trace amounts of naturally-occurring caffeine substances.

High School

- No caffeine restrictions

Nutrition Standards for Beverages

- No “Time and Place” restriction

No restriction on the sale of any allowable beverage at any grade level, during the school day anywhere on the school campus.

Fundraisers

- All foods that meet the nutrition standards may be sold at fundraisers on the school campus during school hours.

- The standards would not apply to items sold during non-school hours, weekends, or off-campus fundraising events.

Fundraisers

- Fundraising activities that take place outside of school, such as cookie dough or frozen pizza sales, are exempt from the ‘Smart Snacks” Rule.
  - Distribution of order forms and foods that are not intended for consumption at school may continue.

Fundraiser Exemptions in Missouri

- A maximum of 5 fundraisers, per building, per school year allowed.
- A single exempt fundraiser will have a duration of one day.
- Note: LEA can do less or even none.
- No exempt fundraiser foods or beverages may be sold in competition with school meals in the food service area during the meal service.

Fundraiser Exemptions in Missouri

- LEAs will be responsible for tracking the number of exempt fundraisers they have each school year.
- Exempt Fundraiser Tracking Sheet:
  - http://dese.mo.gov/sites/default/files/ExemptFundraiserTrackingSheet.doc

Exempt Fundraiser Tracking Sheet

School Name	Building Name

The Healthy Hunger-Free Kids Act of 2010 directed the United States Department of Agriculture (USDA) to establish nutrition standards for all foods and beverages sold to students, in school during the school day, including foods sold through school fundraisers. The standards provide a special exemption for infrequent fundraisers that do not meet the nutrition standards. **A maximum of five exempt fundraisers, per school building, per school year, with a duration of one day, will be allowed for schools participating in the National School Lunch Program in Missouri.**

Exempt Fundraiser #1	Date:
Organization Name:	
Description of Event and Products Sold?	

Exempt Fundraiser #2	Date:
Organization Name:	
Description of Event and Products Sold?	

Exempt Fundraiser #3	Date:
Organization Name:	

Fundraising

- Healthy Fundraising Tips
  - Support the Arts: concerts, dances, plays, musicals, singing telegrams, etc.
  - Support Academics: Read-a-thon, workshops or classes, etc.
  - Support Physical Activity: walk-a-thon, bike-a-thon, jump-a-thon, 5 mile walk/run, sports tournaments, sports camps or clinics, etc.
  - Support Community Activities: Garage sale, car wash, soup dinner, Bingo night, etc.

Fundraising

- Sell Items Other Than Food
  - Gift wrap, greeting cards, boxes, and bags
  - Holiday wreaths, ornaments, and poinsettias
  - Gift certificates or coupon books
  - Cookbooks
  - T-shirts and sweatshirts

Before and After New Standards

Before the New Standards

Chocolate Sandwich Cookies (6 medium)	Fruit Flavored Candies (2.2 oz. pkg.)	Donut (1 large)	Chocolate Bar (1 bar-1.6 oz.)	Regular Cola (12 fl. oz.)
286 TOTAL CALORIES	249 TOTAL CALORIES	242 TOTAL CALORIES	235 TOTAL CALORIES	136 TOTAL CALORIES
182 Empty Calories	177 Empty Calories	147 Empty Calories	112 Empty Calories	126 Empty Calories

After the New Standards

Peanuts (1 oz.)	Light Popcorn (Snack bag)	Low-Fat Tortilla Chips (1 oz.)	Granola Bar (oats, fruit, nuts) (1 bar-.8 oz.)	Fruit Cup (w/100% Juice) (Snack cup 4 oz.)	No-Calorie flavored Water (12 fl. oz.)
170 TOTAL CALORIES	161 TOTAL CALORIES	118 TOTAL CALORIES	95 TOTAL CALORIES	68 TOTAL CALORIES	0 TOTAL CALORIES
0 Empty Calories	17 Empty Calories	0 Empty Calories	32 Empty Calories	0 Empty Calories	0 Empty Calories

" 'Smart Snacks' Replacing Junk Food in Schools", USA Today

Monitoring and Compliance

- Missouri DESE Food and Nutrition Services Nutrition Program Specialists will monitor compliance with the standards for all foods sold in schools through a review of SFA records as part of the state agency administrative review.

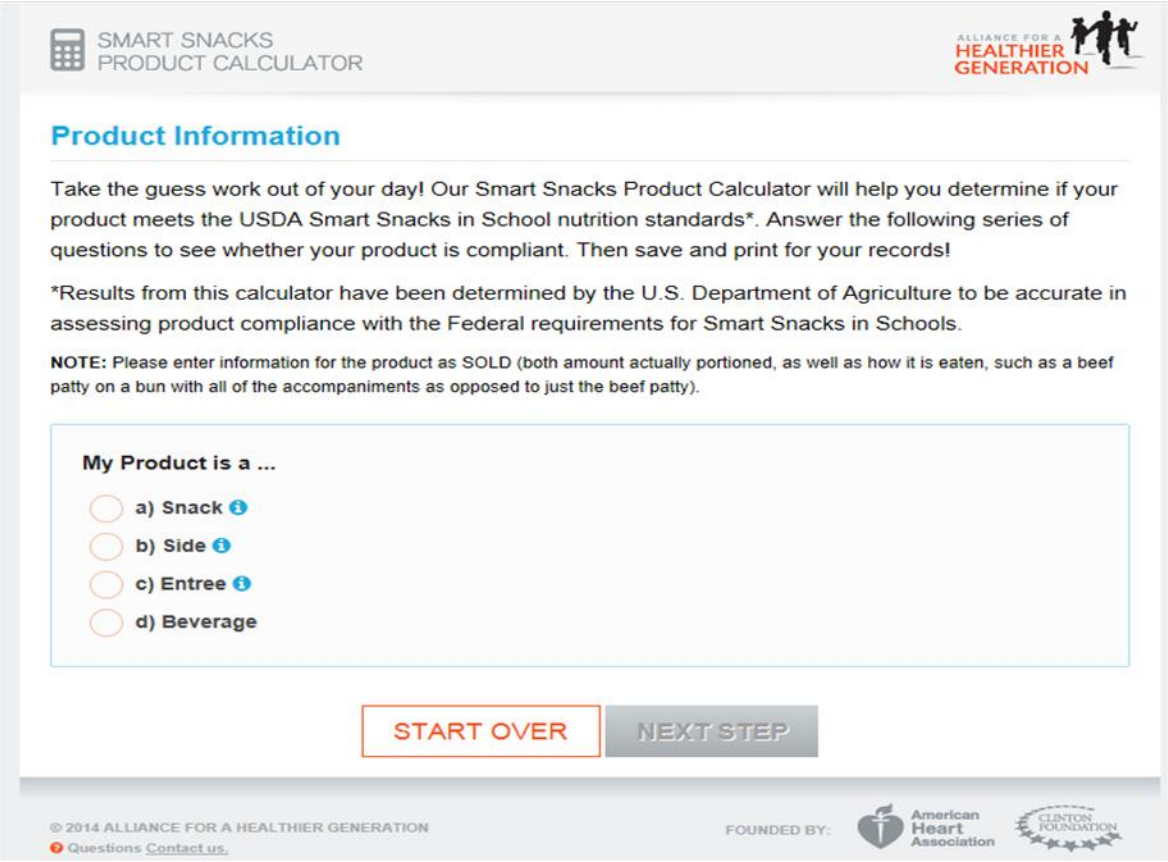
- For violations, technical assistance and/or corrective action will be required.

Monitoring and Compliance

- Recordkeeping
  - The LEA and food service departments must maintain records such as receipts, nutrition labels and product specifications.
- Smart Snack Tracking Sheet needs to be used by the SFA to keep track of all competitive foods being sold.
  - http://dese.mo.gov/sites/default/files/SmartSnackTrackingSheet.xlsx.xls

Smart Snacks Product Calculator

- https://schools.healthiergeneration.org/focus_areas/snacks_and_beverages/smart_snacks/product_calculator



Smart Snacks Product Calculator

SMART SNACKS
PRODUCT CALCULATOR

ALLIANCE FOR A HEALTHIER GENERATION

Product Information

Take the guess work out of your day! Answer the following series of questions to see if your product meets the USDA's Smart Snacks in School nutrition standards*. Then save and print for your records!

*Results from this calculator have been determined by the U.S. Department of Agriculture to be accurate in assessing product compliance with the Federal requirements for Smart Snacks in Schools.

CHECK OUT THE BLUE INFORMATION BUBBLES IN THE CALCULATOR! They provide technical assistance for use. If unable to view them, try updating your Internet browser or trying a different browser. Please refer to USDA's Q&A document for additional guidance on specific products.

NOTE: Please enter information for products as SOLD (amount actually portioned and how it is eaten, such as a beef patty on a bun with all accompaniments as opposed to just the beef patty).

My Product is a ...

- a) Snack
- b) Side
- c) Entree
- d) Beverage

START OVER | NEXT STEP

Smart Snacks Product Calculator

Ingredients

Whole Cornmeal, Enriched Corn Meal (Corn Meal, Ferrous Sulfate, Niacin, Thiamin Mononitrate, Riboflavin, and Folic

SMART SNACKS
PRODUCT CALCULATOR

ALLIANCE FOR A HEALTHIER GENERATION

Is the first ingredient* of your product a ...

- a) Fruit
- b) Vegetable
- c) Dairy
- d) Protein food
- e) Whole Grain
- f) None of the above

*Refer to the label's ingredient statement. If the first ingredient is water, is the second ingredient one of the options above.

START OVER | NEXT STEP

Smart Snacks Product Calculator

Nutrition Facts	
Serving Size 1 package (.7 oz.)	
Servings Per Container 1	
Amount Per Serving	
Calories	90
Calories from Fat	30
	% Daily Value*
Total Fat 3.5g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 135mg	6%
Total Carbohydrate 14g	5%
Dietary Fiber les than 1g	4%
Sugars less than 1g	
Protein 2g	

SMART SNACKS
PRODUCT CALCULATOR

ALLIANCE FOR A HEALTHIER GENERATION

Enter your product's nutrition information per amount SOLD (including all components and accompaniments)*

Nutrition Facts

Serving Size oz .7 (about g)

Servings Per Container 1

Amount Per Serving

Calories 90 **Calories from Fat** 30

Total Fat (g) 3.5

Saturated Fat (g) 0

Trans Fat (g) 0

Sodium (mg) 135

Carbohydrates

Sugars (g) 1

*For BULK products only, enter servings per container as "1". Do not enter the servings per container for the entire bulk box or case.

START OVER NEXT STEP

Smart Snacks Product Calculator

Ingredients

Whole Cornmeal, Enriched C
Sulfate, Niacin, Thiamin Mon

SMART SNACKS
PRODUCT CALCULATOR

ALLIANCE FOR A
HEALTHIER
GENERATION

Your product is compliant!

Your whole grain product meets all nutrient standards.

Brand	Serving Size
Frito-Lay	19.84 g
Product	**First Ingredient**
Cheetos Flamin' Hot Puffs	Whole Cornmeal

START OVER | NEXT STEP

Smart Snacks Product Calculator

SMART SNACKS
PRODUCT CALCULATOR

ALLIANCE FOR A HEALTHIER GENERATION

Smart Snacks Product Calculator Results

Brand:
Frito-Lay

Product Name:
Cheetos Flamin' Hot Puffs

Serving Size:
19.84 g

First Ingredient:
Whole Cornmeal

Your whole grain product meets all nutrient standards.

Nutrition Facts

Serving Size 0.7 oz (about 19.84 g)
Servings Per Container

Amount Per Serving

Calories 90	**Calories from Fat** 30
Total Fat (g) 3.5	
Saturated Fat (g) 0	
Trans Fat (g) 0	
Sodium (mg) 135	
Carbohydrates	
Sugars (g) 1	
Vitamin D (%) NA	Potassium (%) NA
Calcium (%) NA	Dietary Fiber (%) NA

START OVER

PRINT FOR YOUR RECORDS

Smart Snacks Product Navigator

- https://www.healthiergeneration.org/live_healthier/eat_healthier/alliance_product_navigator/browse_products/?product_category_id=720

Eat Healthier

Increase Fruits and Vegetables

Real Food, Not Junk Food

Drop Liquid Calories

Recipes

Alliance Product Navigator

Get Moving

Everyday Health

Be a Role Model

Spark a Community Effort

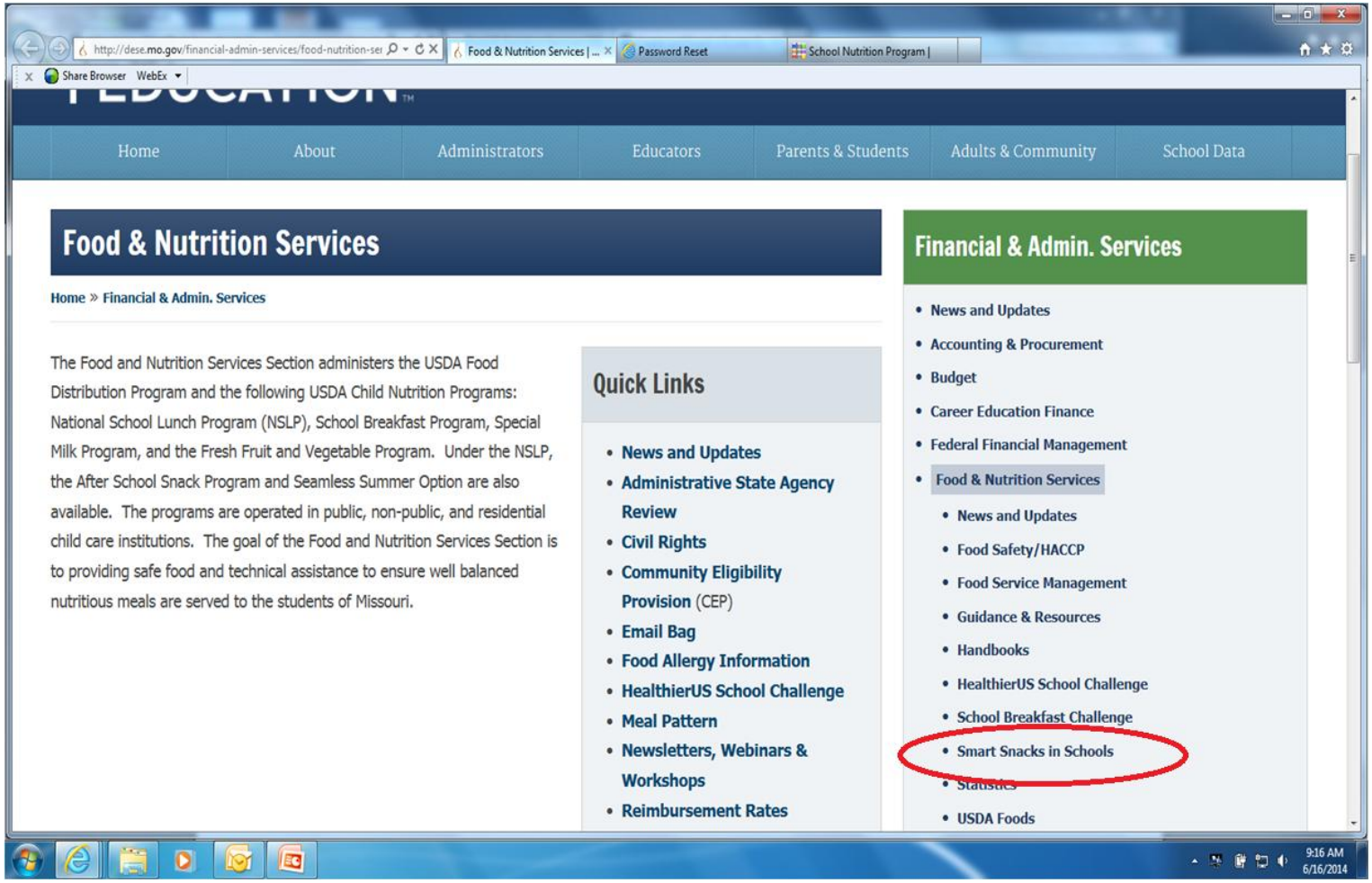
Product Navigator > All Products > Smart Snacks

These products were determined to meet the Smart Snacks in School nutrition standards based on the product's ingredient statement and Nutrition Facts Panel at a specific point in time.

- Snacks
  Find snacks that meet the USDA Smart Snacks in School Guidelines, effective July 1, 2014.
- Side Items
  Find side items that meet the USDA Smart Snacks in School Guidelines, effective July 1, 2014.
- Entrees
  Find entrees that meet the USDA Smart Snacks in School Guidelines, effective July 1, 2014.
- Beverages
  Find beverages that meet the USDA Smart Snacks in School Guidelines, effective July 1, 2014.

Showing to of products.

Smart Snacks Web Page



Smart Snacks Web Page

Smart Snacks in Schools

Home » Financial & Admin. Services » Food & Nutrition Services

- Smart Snacks Tracking Sheet
- Exempt Fundraiser Tracking Sheet
- Smart Snacks Product Calculator
- Smart Snacks Product Navigator
- Smart Snacks in School - information from USDA Website
- Interim Final Rule
- Q&A's Related to the "Smart Snacks" Interim Final Rule (SP 23-2014 v.3)
- Grain Entrees Related to the Smart Snacks in School Standards (SP 35-2014)
- Smart Snacks Nutrition Standards and Exempt Fundraisers (SP 36-2014)
- Smart Snacks Nutrition Standards and Culinary Education Programs (SP 40-2014)
- Implementation of Smart Snacks in School: State Agency Fundraiser Elections and Exemptions (SP 59-2014)
- Smart Snacks Webinar Presentation
- Smart Snacks MoASBO Presentation
- Additional "Smart Snacks" Q&A's
- Fundraisers and Smart Snacks: Foods Not Intended for Consumption at School

Financial & Admin. Services

- News and Updates
- Accounting & Procurement
- Budget
- Career Education Finance
- ESEA/NCLB Finance
- Food & Nutrition Services
  - News and Updates
  - Food Safety/HACCP
  - Food Service Management
  - Guidance & Resources
  - Handbooks
  - HealthierUS School Challenge
  - School Breakfast Challenge
  - Smart Snacks in Schools
  - Statistics
  - USDA Foods
  - USDA Memos

Implementation and Support

- State agencies and schools were required to implement the new standards by July 1, 2014.
- USDA and Missouri DESE Food and Nutrition Services will continue to offer guidance and technical assistance as schools transition to the new standards.

“Smart Snacks” Tips

- Support a culture of wellness in your school.
- Make smart snacks about fun and great taste for kids.
- Make smart snacks about healthy and successful fundraisers that make money for clubs and organizations.
- Emphasize all the great snacks you CAN serve rather than the ones you can’t.
- Make smart snacks the cool thing to do rather than something the government is making us do!

Contact Us

dese.mo.gov

communications@dese.mo.gov