



STATE OF MICHIGAN
DEPARTMENT OF EDUCATION
LANSING



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PUBLIC INSTRUCTION

September 27, 2010

MEMORANDUM

To: State Board of Education

From: Michael Flanagan, Chairman 

Subject: Presentation on and Approval of Michigan Nutrition Standards
Recommendations for all Foods and Beverages Available in Michigan
Schools

In 2003, the Michigan State Board of Education recommended that schools offer healthy foods and beverages outside the federally regulated child nutrition programs, for all age/grade levels. In 2004, Congress passed Section 204 of Public Law 108-265, of the Child Nutrition and WIC Reauthorization Act of 2004. This law required each local education agency participating in a program authorized by the Richard B. Russell National School Lunch Act (42 U.S.C. 1751 et seq.), or the Child Nutrition Act of 1966 (42 U.S.C. 1771 et seq.), to establish a local school wellness policy addressing nutrition standards by July 1, 2006. In response to this requirement, the State Board of Education adopted a Model Local Wellness Policy in October 2005.

Since 2005, the following organizations have created nutrition standards for foods and beverages sold on the school campus:

- May 2006 - Alliance for Healthier Generation School Beverage Guidelines released.
- October 2006 - Alliance for Healthier Generation School Competitive Foods Guidelines released.
- April 2007 - Institute of Medicine Nutrition Standards for Foods in Schools released.
- November 2008 - School Nutrition Association Nutrition Standards released.
- December 2008 - United States Department of Agriculture (USDA) HealthierUS Schools Challenge updated.
- October 2009 - Institute of Medicine, School Meals: Building Blocks for Healthy Children released.

The State Board of Education recognized and acknowledged, through its Model Local Wellness Policy adopted in October 2005, that "schools should provide a campus-wide environment where students are taught healthy eating and physical activity knowledge, skills, and values. In addition, the campus-wide environment should provide ample opportunity to practice these skills on a daily basis." To this end, the Michigan

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Department of Education (MDE) proposes that the State Board of Education approve the standards in order to provide a consistent message and ensure students are provided with healthy foods and beverages campus-wide.

A great deal of effort has been put into developing, drafting, and piloting the Michigan Nutrition Standards Recommendations for all Foods Available in Michigan Schools. The following timeline was used:

- Development Phase (January – March 2009) - Majority/consensus voting
- Pilot Phase (October 2009 – May 2010)
- Feedback Phase (April – July 2010)
- Revision Phase (July 2010 – September 2010)
- Adoption Phase (October 2010)

The initial draft standards were presented to the SBE in August 2009. In September 2009, 46 schools in Michigan pilot tested the draft *Michigan Nutrition Standards Recommendations for all Foods Available in Michigan Schools* in order to establish campus-wide standards for all foods and beverages sold on school grounds. Feedback from the pilot schools was collected in April 2010 at a mid-year conference supported by the National Association of State Boards of Education. A six week public comment period also took place from June 1 – July 15, 2010. A Summary of the comments is included (Attachment A).

The revised *Michigan Nutrition Standards Recommendations for all Foods and Beverages Available in Michigan Schools* is divided into two sections (Attachment B). The first section is adapted from the School Nutrition Association's *National Nutrition Standards Recommendations* and applies to foods and beverages served as a part of the USDA Child Nutrition Programs at schools. The second section is a compilation of various national standards and applies to foods and beverages served on the school campus outside USDA Child Nutrition Programs.

Once approved, MDE and the Michigan Department of Community Health will create a toolkit to provide examples of how to implement each section of the *Michigan Nutrition Standards Recommendations for all Foods Available in Michigan Schools*.

It is recommended that the State Board of Education approve the *Michigan Nutrition Standards Recommendations for all Foods and Beverages Available in Michigan Schools* (Attachment B), as attached to the Superintendent's memorandum dated September 27, 2010.

Attachments

Summary of Public Comment

The public comment period was open for six weeks, June 1-July 15, 2010. There were 40 public comment responses received for the draft Michigan Nutrition Standards via an online survey.

Professional groups that were contacted for public comment from their membership:

- Michigan Action for Healthy Kids
- Comprehensive School Health Coordinators Association
- Michigan Association of School Administrators
- Michigan Association of School Boards
- Michigan Dietetic Association
- School Nutrition Association of Michigan

In addition, written comments were received from other individuals, some representing the following organizations:

- Michigan Soft Drink Association
- Chartwells
- Michigan State University
- Oakland University

Summary of Public Comment Responses

- 28 respondents agreed with the Standards for all reimbursable meals.
- 32 respondents agreed with the targets for all reimbursable meals throughout the school day.
- 33 respondents agreed with the additional standards for School Nutrition Programs.
- 29 respondents agreed with the meal pattern recommendation for National School Lunch Program meals.
- 33 respondents agreed with the meal pattern recommendation for School Breakfast Program meals.
- 32 respondents agreed with the meal pattern recommendation for After School Snack Program meals.
- 28 respondents agreed with the beverage standards for elementary, middle, and high schools.
- 29 respondents agreed with the food standards for elementary, middle, and high schools.
- 33 respondents agreed with the other standards for elementary, middle, and high schools.

One frequent comment was that, in addition to specific standards, there should be an emphasis on whole, minimally processed, nutrient rich foods such as fruits, vegetables, whole grains, lean protein, and low-fat and fat-free dairy.

Other general comments centered on either tightening or loosening the standards for flavored milk, sports drinks, fiber, fat, trans fat, and sodium.

As a result of public comment and piloting the Michigan Standards in 46 schools, revisions to the draft appear in ***bold and are italicized*** with strikeouts indicating where language was removed.

***Michigan* Nutrition Standards**

***Michigan Department of Education*
Recommendations for all Foods *and*
Beverages Available in Michigan
Schools**



Purpose:

The purpose of this document is to provide nutrition standards for foods and beverages served on the school campus.

Guiding Principles:

1. The health of children and youth will be the highest priority in developing the standards.
2. All foods and beverages offered on the school campus will contribute to an overall healthful eating environment.
3. Federally reimbursable meals and snacks will be the primary source of foods and beverages offered at school.
4. The recommended nutrition standards will be based on the *Dietary Guidelines for Americans, 2005* (DGA), with consideration given to other relevant science-based resources.
5. ~~The D-~~ developed standards will be clear and specific to enable all schools to implement **the standards** as intended.
6. To support the DGA, foods and beverages served outside the child nutrition programs will complement rather than compete with federally reimbursable meals and snacks.
7. ***There will be an emphasis on whole, minimally processed nutrient rich foods such as fruits, vegetables, whole grains, lean protein and low-fat and fat-free dairy.***

Recommendations:

The Michigan Department of Education (MDE) recommends that districts provide a campus-wide environment supporting adoption of healthy eating behaviors. ***A growing number of important research studies have identified specific health benefits that result when children consume energy-balanced dietary patterns where most calories come from a variety of nutrient-rich foods and beverages, especially fruits and vegetables, dietary fiber and whole grains, lean protein, low-fat dairy, and low sodium; and where intake of added sugar, refined carbohydrates, and total and saturated fat, are low.*** Students should be given the opportunity to learn and practice these behaviors by having access to healthy food and beverage choices. Therefore, MDE recommends that districts comply with the following:

- For the United States Department of Agriculture (USDA) Child Nutrition (CN) Programs (School Breakfast Program, National School Lunch Program, and After School Snack Program), follow the Meal Pattern Recommendations listed in the ***Meal Pattern Recommendations for School Breakfast and Lunch, Summer Feeding Programs and After School Snack Programs, adapted from the School Nutrition Association's National Nutrition Standards Recommendations*** (~~Appendix A~~).
- For foods and beverages served outside of the USDA-regulated school CN programs, follow the ***Michigan Nutrition Standards Recommendations for Foods and Beverages Served outside the USDA Child Nutrition Programs at Schools*** (~~Appendix B~~).

~~School Nutrition Association
National Nutrition Standards~~

Meal Pattern Recommendations for School Breakfast and Lunch, Summer Feeding Programs and After School Snack Programs

~~SNA MDE~~ recommends the following standards for foods and beverages served/sold through the Child Nutrition Programs - School Breakfast and Lunch, Summer Feeding Programs, and After School Snack Programs. These standards are based on the ***School Nutrition Association's National Nutrition Standards 2008***, DGAs 2005, and the USDA HealthierUS School Challenge Guidelines ~~2006 2008-~~, ***and the Institute of Medicine (IOM) School Meals: Building Blocks for Healthy Children 2009.***

~~SNA MDE~~ recommends the following standards for all reimbursable meals:

- Calories: ~~Ranges~~ ***range*** based on ~~DRIs~~ ***Daily Reference Intakes***.
- Fat: 25-35% of calories over ***the*** week.
- Saturated Fat: Less than ~~or equal to~~ 10% of calories over ***the*** week.
- Trans fat: Zero trans fat (***≤ less than or equal to .5 grams***) ***per serving as listed on the nutrition label or in manufacturer's specifications, for any food included on the school menu.***

~~SNA MDE~~ recommends the following targets as total quantities for reimbursable meals throughout the school day (***breakfast and lunch combined***).

- Fiber 14-21 grams. ~~throughout the school day~~
- Sodium 1,340 – 1,400 milligrams total throughout the school day ***reduced in a step-wise fashion so as to reach the target by 2020.***
- Fruits and vegetables ~~need to increase over time to meet DGA's.~~

~~SNA MDE~~ recommends the following additional standards for School Nutrition Programs:

- For food-based menu planning systems, continue to offer a minimum of five components for lunch, four components for breakfast, and two components for ~~after school~~ ***after school*** snacks.
- Sodium: Salt shakers and packets shall not be available.
- Sugar: Sugar packets shall not be available.
- Legumes: Must be offered two times per week as either a meat/meat alternate and/or vegetable component.
- ~~Extra fruits and vegetable servings are contingent on additional reimbursements.~~
- ~~Schools need to begin working towards recommended targets so they reach those goals at implementation date.~~

Meal Pattern Recommendations

Lunch

	Minimum Requirement	Estimated Amount	Rationale
Meat/Meat Alternate	<ul style="list-style-type: none"> • Offer lower fat options at least four days per week (defined as an item with less than 40% of calories from fat). • Maintain current crediting for alternate protein products. 	1-2 1 ½ -3 oz. daily	<ul style="list-style-type: none"> • Range of ounces allows for flexibility. • Amount consistent with USDA, A Meal Planner for Healthy School Meals.
Grains/Breads	<ul style="list-style-type: none"> • At least one half of grain servings should be whole grain choices. 	10-14 servings per week	<ul style="list-style-type: none"> • DGAs recommends one-half of grains/breads from whole grain sources. • The USDA, HealthierUS School Challenge defines a whole grain product is as a food/menu item where the primary grain ingredient is a whole grain. (Examples of common whole grains can be found in Table 7 of the 2005 DGAs; also pages 6 and 7 of the USDA, HealthierUS School Challenge) <i>Difficulty obtaining these products may require a phased approach to implementation.</i>
Fruits	<ul style="list-style-type: none"> • At least three different fruits must be offered each week to ensure variety. • Only 100% juice, no added sugar, may be offered. • If only one fruit choice is offered per day, Juice may only be offered two times one time per week as the fruit choice. • Three servings of fresh fruits and/or raw vegetables shall be offered per week. • Canned fruit must be packed in juice or light syrup. 	½ cup total fruit combination daily	<ul style="list-style-type: none"> • Rounded up estimated amount to phase in daily recommended need (DGAs) and current consumption patterns. • Rationale for fresh fruits, and vegetables, and juice offerings from USDA, HealthierUS School Challenge.

~~*MDE recommends a lower fat option as an item with less than 35% of calories from fat, which is consistent with the DGA 2005 key recommendations for fat.~~

	Minimum Requirement	Estimated Amount	Rationale
Vegetables	<ul style="list-style-type: none"> • <i>At least</i> three different vegetables must be offered each week to ensure variety. • Two servings of dark green vegetables per week. • One serving orange/deep yellow vegetables per week. • Only 100% juice, no added sugar, may be offered. 	½ cup total vegetable combination daily	<ul style="list-style-type: none"> • Rounded up estimated amount to meet daily recommended need (DGAs) and current consumption patterns. • Rationale for fresh fruits, and vegetables, <i>and juice offerings from USDA, HealthierUS School Challenge.</i>
Milk	<ul style="list-style-type: none"> • Not to exceed 1% milk fat for all milk offered. • Not to exceed 28 grams of sugar per 8 oz. serving. 	8 oz. daily	<ul style="list-style-type: none"> • Small amounts of sugars added to nutrient-dense foods, such as low fat and fat-free milk products, may increase intake of such foods by enhancing the palatability of these products -- (DGAs).

Meal Pattern Recommendations

Breakfast

	Minimum Requirement	Estimated Amount	Rationale
Meat/Meat Alternate [†]	<ul style="list-style-type: none"> Maintain the requirement for meat/meat alternate and grains/breads, allowing flexibility in combining the two components. ½ oz. minimum of meat/meat alternate to be considered a serving. 	½ 0 – 2 oz. daily	<ul style="list-style-type: none"> Adds flexibility to menu planning on alternate serving methods.
Grains/Breads [†]	<ul style="list-style-type: none"> Maintain the requirement for grains/breads and meat/meat alternate, allowing flexibility in combining the two components. Whole grain offered minimum at least 3 three times per week. 	1 0 – 2 servings daily	<ul style="list-style-type: none"> DGAs recommends one-half of grains/breads from whole grain sources. The USDA, Healthier US School Challenge defines a whole grain product is as a food/menu item where the primary grain ingredient is a whole grain. (Examples of common whole grains can be found in Table 7 of the 2005 DGAs; also pages 6 and 7 of the USDA HealthierUS School Challenge) Amount consistent with USDA, A Menu Planner for Healthy School Meals.
Fruits/Vegetables	<ul style="list-style-type: none"> Offer a variety of choices—colors and types (fresh, canned, frozen) over a week. At least half of fruit offerings should be from whole fruit rather than juice. Canned fruit must be packed in juice or light syrup. 	¾ 1 /2 cup total combination daily	<ul style="list-style-type: none"> Adds flexibility in choices. Consumption of whole fruits rather than fruit juice is suggested to ensure adequate fiber intake (DGA). Consistent with USDA, HealthierUS School Challenge.
Milk	<ul style="list-style-type: none"> Not to exceed 1% milk fat for all milk offered Not to exceed 28 grams of sugar per 8 oz. serving 	8 oz. daily	<ul style="list-style-type: none"> Small amounts of sugars added to nutrient-dense foods, such as low fat and fat-free milk products, may increase intake of such foods by enhancing the palatability of these products (DGAs).

[†] One serving each of meat/meat alternative and grain/breads or two servings of meat/meat alternate or two servings of grains/breads.

Meal Pattern Recommendations

After School Snacks

	Minimum Requirement	Estimated Amount	Rationale
Meat/Meat Alternate	<ul style="list-style-type: none"> Keep the same requirement for all components with flexibility to offer any two of the four components. 	1 oz. daily	<ul style="list-style-type: none"> Adds flexibility in choices.
Grains/Breads	<ul style="list-style-type: none"> Whole grain offered minimum at least ± one time per week. 	1 serving daily	<ul style="list-style-type: none"> DGAs recommend one-half of grains/breads from whole grain sources. The USDA, HealthierUS School Challenge defines a whole grain product is as a food/menu item where the primary grain ingredient is a whole grain. (Examples of common whole grains can be found in Table 7 of the 2005 DGAs; also pages 6 and 7 of the HealthierUS School Challenge.)
Fruits/Vegetables	<ul style="list-style-type: none"> Offer a variety of colors and types (fresh, canned, frozen) over a week. Canned fruit must be packed in juice or light syrup. At least half of fruit offerings should be from whole fruit rather than juice. 	¾ cup combination daily when averaged over the week	<ul style="list-style-type: none"> Adds flexibility in choices. Consumption of whole fruits rather than fruit juice is suggested to ensure adequate fiber intake (DGA).
Milk	<ul style="list-style-type: none"> Not to exceed 1% milk fat for all milk offered. Not to exceed 28 grams of sugar per 8 oz. serving. 	8 oz. daily	<ul style="list-style-type: none"> Small amounts of sugars added to nutrient-dense foods, such as low fat and fat-free milk products, may increase intake of such foods by enhancing the palatability of these products (DGAs).

Appendix B

Michigan Nutrition Standards Recommendations for Foods and Beverages Served Outside the USDA Child Nutrition Programs at *Elementary, Middle and High Schools*

Foods sold and/or served outside of the Child Nutrition Programs will complement rather than compete with the school lunch, breakfast, and after school snack programs. These standards are based on the DGA to support healthy students. Whole, minimally processed nutrient rich foods are the foundation of a healthy diet and are the intended emphasis of these standards. Although some processed foods will meet the standards, the standards are not an endorsement of those products, as they usually are missing the naturally occurring nutrients of the whole foods (vitamins, minerals, fiber, phytochemicals, etc.) and do not teach children to like and prefer unprocessed whole foods.

Beverage Standards for Elementary, Middle, and High Schools	
Water	<ul style="list-style-type: none"> Water without flavoring, additives, carbonation, or added sugar.^{1,2}
Juice	<ul style="list-style-type: none"> 100% juice or 100% juice/water blends, with no added sugar (up to 10 oz. portion).²
Milk	<ul style="list-style-type: none"> Low-fat (1%) and or fat-free milk (flavored or unflavored).² Lactose-free and soy beverages.² <ul style="list-style-type: none"> Not to exceed 170 calories per 8 oz. serving.² Not to exceed 28 grams of sugar per 8 oz. serving. At the high school level only, schools may choose to serve up to 16 oz./serving, 1% or fat-free flavored or unflavored milk. MDE encourages schools to limit to 8 oz. serving where available.)
Sports Drinks	<ul style="list-style-type: none"> Sports drinks should not be available in the school setting. The individual athletic coach may determine whether sports drinks are made available to student athletes under allowable conditions to maintain hydration (such as when students are engaging in prolonged, vigorous activities on hot days).¹ Beverages such as water, low-fat or fat-free milk (flavored or unflavored), and/or 100% juice may be considered.
Other Beverages	<ul style="list-style-type: none"> Not allowed at the elementary and middle school level. At the high school level only, schools may choose to serve the following: <ul style="list-style-type: none"> Non-Caffeinated, non-fortified, or flavored beverages with less than 5 calories per serving as packaged, up to 20 oz. 100% juice or 100% juice/water blends with carbonation, up to 12 oz.

Food Standards for Elementary, Middle, and High Schools

A la Carte Entrees	<ul style="list-style-type: none"> Any entree that is on the daily menu cycle as a part of a reimbursable meal (same specification/recipe/serving size) may be served/sold outside of a reimbursable meal in single serving and on that same day only.²
Other Foods including but not limited to snacks, celebrations, fundraisers, and bake sales.	<ul style="list-style-type: none"> Fruits, vegetables, whole grains, and related combination products and nonfat and low-fat and fat-free dairy that are limited to 200-calories or less per portion as packaged. Calories: 200 calories or less. Total Fat: No more than 35% total calories. from fat.^{1,2} Saturated Fat: Less than 10% total calories. from saturated fats.^{1,2} Trans fat: Trans fat Trans fat free (less than or equal to 0.5 gm. per serving).^{1,2} Total Sugar: No more than 35% of total weight per serving. or less of calories from total sugars per portion as packaged.^{1,2} Sodium: content of No more than 200-230 mg. or less per portion as packaged.¹ Schools may choose to serve the following: <ul style="list-style-type: none"> Nuts, seeds, and reduced-fat cheese, exempt from fat, and saturated fat standards and should be served in 1 oz. serving size only² portions are exempt from fat and saturated fat standards. Low-fat yogurt can contain no more than 30 grams of total sugars per 8 oz. portion.¹

Other Standards for Elementary, Middle, and High Schools Where to Apply the Standards During the School Day

Ala Carte	<ul style="list-style-type: none"> Will meet the beverage and food standards on pages 8-9.
Vending	<ul style="list-style-type: none"> Will meet the beverage and food standards on pages 8-9.
Foods from Home	<ul style="list-style-type: none"> Parents/caregivers will be encouraged to promote their child's participation in the school meal programs. If their child does not participate in the school meal programs, parents/caregivers will be encouraged to provide a healthy alternative.
Classroom Parties/ Holiday Celebrations	<ul style="list-style-type: none"> Classrooms are encouraged to minimize food as a method of celebration. If classroom parties include foods and/or beverages, at least half of the items offered will meet the standards on pages 8-9.
Fundraising Activities on Campus during and after school (including bake sales and school stores)	<ul style="list-style-type: none"> Fundraising activities using foods and/or beverages on campus during and after the school day must will meet the standards on pages 8-9. Fundraisers selling foods and/or beverages cannot be held less than 30 minutes before the first lunch period starts, or less than 30 minutes after the final lunch period ends. Alternate revenue generating sources should be encouraged.

Foods used for Rewards or Discipline	<ul style="list-style-type: none"> Foods and beverages should not be used as rewards or discipline for academic performance or behavior <i>unless the reward is an activity that promotes a positive nutrition message (i.e. guest chef, field trip to a farm or farmers market).</i> <i>Withholding foods and beverages should never be used as a disciplinary measure as it encourages unhealthy associations between food and behavior.</i>
Faculty Lounges	<ul style="list-style-type: none"> <i>Faculty members are encouraged to be role models and set a healthy example for students.</i> <i>Vending machines accessible to faculty at all buildings should meet the food and high school beverages standards on pages 8-9.</i>
Foods Marketing	<ul style="list-style-type: none"> Marketing of foods, not meeting the standards specified in this document, should be minimized <i>or eliminated.</i>
After-School Activities	<ul style="list-style-type: none"> Foods and beverages served during after-school activities should comply with the standards specified in this document. Sales of items that do not meet specified standards should be minimized.

¹ Institute of Medicine (IOM), *Institute of Medicine Nutrition Standards for Foods in Schools*, released April 2007.

² School Nutrition Association (SNA), *SNA National Nutrition Standards Updated*, released November 2008.

Where to Apply the Standards After the School Day	
<p>Evening and community-Activities that include adults <i>Concessions, open houses, parent/teacher conferences, school group meetings, school celebrations, banquets, retirement parties, and school board meetings.</i></p>	<ul style="list-style-type: none"> Foods and beverages served at evening and community activities held on school grounds should comply with the standards specified in this document. <i>Foods and/or beverages served during activities that take place after the school day should meet the standards on pages 8-9.</i>

Resources used:

- School Nutrition Association (SNA), *SNA National Nutrition Standards Updated*, released November 2008.
- United States Department of Agriculture (USDA), *Dietary Guidelines for Americans, 2005 (DGA)*; USDA released 2005.
- United States Department of Agriculture, *HealthierUS School Challenge (HUSSC) Guidelines*; USDA released December 2008.
- Institute of Medicine (IOM), *Institute of Medicine Nutrition Standards for Foods in Schools*, released April 2007.
- Alliance for a Healthier Generation, *Alliance for a Healthier Generation Competitive Foods and Beverage Guidelines*; released October 2006.
- United States Department of Agriculture (USDA), *A Menu Planner for Healthy School Meals, 1998, Revised 2008.***
- Institute of Medicine (IOM), *School Meals: Building Blocks for Healthy Children*; released October 2009.**
- Report of the Dietary Guidelines Advisory Committee on the Dietary Guidelines for Americans, 2010.**

~~Appendix C~~

Glossary

A Menu Planner for Healthy School Meals – A USDA resource that provides recommendations from the 2005 Dietary Guidelines that can be implemented in menu planning. It includes valuable information on the different menu planning options, nutrient analysis, keeping menu planning records, and marketing the School Meal Programs in schools.

Dietary Guidelines for Americans, 2005 - Provides science-based advice to promote health and to reduce risk for major chronic diseases through diet and physical activity.

Dietary Reference Intake (DRI) – a set of guidelines for the daily intake of nutrients (as vitamins, protein, and fats) and other food components (as fiber) that include recommended daily allowances, adequate daily intake values for nutrients having undetermined recommended daily allowances, and tolerable upper level values of daily intake.

HealthierUS School Challenge (HUSCC) Guidelines - A method for the United States Department of Agriculture (USDA) to recognize a school's commitment to the health and well being of its students. Schools that meet the HUSCC Guidelines are implementing school wide nutrition and physical activity practices that go beyond the school meal nutrient standards.

Legume - A class of vegetable that includes beans, peas, and lentils. Examples include adzuki beans, black beans, black-eyed peas, chick peas, edamame, lentils, red kidney beans, and peas.

Non-reimbursable meals - Meals that are served but cannot be claimed for reimbursement in the USDA National School Lunch Program (NSLP) and School Breakfast Program (SBP), such as adult meals, a la carte meals *items*, and second meals served to students.

Reimbursable meal - A school meal meeting the USDA meal requirements and nutrition standards, served to an eligible student, and priced as an entire meal rather than based on individual items. Such meals qualify for reimbursement with federal funds.

~~**School Meals Initiative (SMI) Review** - A state agency review conducted within a School Food Authority (SFA) at least once every five years, to ensure that healthy school meals are being planned/served.~~

~~Appendix D~~

Abbreviations

DGA	Dietary Guidelines for Americans
DRI	Dietary Reference Intakes
HUSCC	HealthierUS School Challenge
IOM	Institute of Medicine
SNA	School Nutrition Association
USDA	United States Department of Agriculture
CN	Child Nutrition
U.S.C.	United States Code
WIC	Women, Infants, and Children

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