

Christian County Food Service Improvement Plan 2019-2020

The Christian County School Nutrition Program, after conducting assessment based on “Performance Descriptor for Kentucky’s Standards and Indicators for School Nutrition Programs” has developed the following plan for improvement for 2019-2020.

1. Continue to implement the Meal Standards of Healthy Hunger Free Act including the sodium rule, caloric, sugar and whole grain rule. Beginning with the 2019-2020 school whole grain mandates will be reduced to 50%. This flexibility ruling will be used to offer a wider variety of grain items.
2. Continue to utilize the district website to provide information regarding the importance of healthy eating habits and promote the school nutrition program.
3. Continue to work with school staff to incorporate nutritional content and strategies into the classroom instruction and activities.
4. Continue to update and monitor a Hazard Analysis Critical Control Plan (HACCP) for Nutritional Services.
5. Continue educational classes for all nutrition service employees.
6. Continue to encourage the importance of school breakfast and school lunch in the school day.
7. Continue to encourage alternative rewards other than food to be provided for students.
8. Continue to improve menus and meal presentation at each school level.
9. Pursue food items and offerings that are limit/remove additives and preservative as the market will allow to introduce, encourage and educate students on the benefits of “clean” eating.
10. Offer customers (students/adults) a versatile menu while being aware of customer satisfaction.
11. Continue to participate in the CACFP evening meal program where applicable.
12. Continue to participate in The Community Eligibility Provision.