

Form Approved
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**Food Service
District Questionnaire**

Sample Copy-Do Not Complete

**School Health Policies and Programs Study 2006
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Food Service District Questionnaire

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Special Instructions

NOTE: THROUGHOUT THIS QUESTIONNAIRE, TEXT THAT APPEARS IN ALL CAPITAL LETTERS WILL NOT BE READ ALOUD TO RESPONDENTS.

THIS QUESTIONNAIRE WILL BE ADMINISTERED USING COMPUTER ASSISTED TELEPHONE INTERVIEW TECHNOLOGY. THE INTERVIEWER WILL READ THE QUESTIONS ALOUD AND TYPE RESPONSES TO THE QUESTIONS INTO THE COMPUTER. THE INTERVIEW PROGRAM WILL 1) DISPLAY THE CORRECT TENSE OF VERBS, 2) PROVIDE ALTERNATE ANSWERS TO QUESTIONS (E.G., NOT APPLICABLE, "I DON'T KNOW"), 3) NAVIGATE COMPLEX SKIP PATTERNS, AND 4) PERFORM OTHER USEFUL FUNCTIONS. THE PROGRAMMING SPECIFICATIONS FOR THE INTERVIEW ARE NOT INCLUDED IN THIS PRINTED VERSION OF THE QUESTIONNAIRE.

1. This questionnaire focuses on your district's policies and practices regarding food service.
2. When I use the word "policy," I mean any law, rule, regulation, administrative order, or similar kind of mandate issued by the local school board or other local agency with authority over schools in your district. I am most interested in what is required by the district, not what is recommended or contained in non-binding guidance documents, unless the question specifically asks about recommendations.
3. If a district policy is worded in such a way that it requires schools to develop and adopt their own policies on a given topic, for the purpose of this questionnaire please consider it the same as a district-wide requirement.
4. I recognize that the district may sometimes grant policy exceptions or waivers, but please answer each question based on what is considered the general policy and standard practice.
5. Please do not consider school practices or policies when answering the questions. We will ask about school practices and policies when we collect information from schools across the country.

Menu Planning and Food Ordering

The first set of questions that I'm going to ask you are about the menu planning and food ordering process in your district.

1. Does your district food service program have primary responsibility for planning the menus for meals at any schools?

Yes1
No.....2 →SKIP TO Q5

2. I'm going to read you techniques for planning menus. Please tell me which one of these techniques your district uses to plan the menus for school meals. Does your district use...

Food-based Traditional Menu Planning,1
Food-based Enhanced Menu Planning,2
Nutrient Standard Menu Planning or Assisted
Nutrient Standard Menu Planning, or.....3 →SKIP TO Q4
Some other approach?.....4

3. Does the district typically or routinely use a computer to analyze the nutritional content of the school menus?

Yes1
No.....2 →SKIP TO Q5

4. When analyzing the nutritional content of foods served, is a weighted nutrient analysis used?

Yes1
No.....2

5. Does your district food service program have primary responsibility for deciding which foods to order for any schools in your district?

Yes1
No.....2 →SKIP TO THE
INTRODUCTION TO Q7

6. Do your district's food procurement contracts specifically address...

	Yes	No
a. Food safety?.....	1.....	2.....
b. Hazard Analysis and Critical Control Points or HACCP?	1.....	2.....
c. Nutritional standards for a la carte foods?.....	1.....	2.....
d. Package or serving size?.....	1.....	2.....
e. Cooking methods for precooked items, for example baked instead of deep fried?.....	1.....	2.....

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Food Preparation

Now I'm going to ask you questions about the food preparation process.

My first question asks about cooking food. Please think about the actual cooking of the food, not just the reheating of food that was previously prepared.

7. Does your district food service program have primary responsibility for cooking foods for schools, for example in a central kitchen?

Yes1

No.....2

→SKIP TO THE
INTRODUCTION TO Q13

I would like to ask about substituting one type of ingredient for another.

8. During the past 30 days, when preparing food for schools in your district, how often...

	Never	Rarely	Some- times	Almost Always or Always
a. Were non-stick spray or pan liners used instead of grease or oil?.....	1.....	2.....	3.....	4.....
b. Was vegetable oil used instead of shortening, butter, or margarine?.....	1.....	2.....	3.....	4.....
c. Were part-skim or low-fat cheese used instead of regular cheese?.....	1.....	2.....	3.....	4.....
d. Were skim, low-fat, soy, or nonfat dry milk used instead of whole milk?	1.....	2.....	3.....	4.....
e. Were ground turkey or lean ground beef used instead of regular ground beef?.....	1.....	2.....	3.....	4.....
f. Were cooked dried beans, canned beans, soy products, or other meat extenders used instead of meat?.....	1.....	2.....	3.....	4.....

- g. Were low-sodium canned vegetables used instead of regular canned vegetables?1.....2.....3.....4
- h. Were other seasonings used instead of salt?.....1.....2.....3.....4
- i. Were low-fat or nonfat yogurt, mayonnaise, or sour cream used instead of regular mayonnaise, sour cream, or creamy salad dressings?.....1.....2.....3.....4

Sometimes districts will reduce the amount of an ingredient rather than replace it with another ingredient.

9. During the past 30 days, when preparing foods for schools in your district, how often was...

- | | Never | Rarely | Some-
times | Almost
Always or
Always |
|--|-------|--------|----------------|-------------------------------|
| a. The amount of sugar called for in recipes reduced or were low-sugar recipes used?1.....2.....3.....4 | | | | |
| b. The amount of fats and oils called for in recipes reduced or were low-fat recipes used?.....1.....2.....3.....4 | | | | |
| c. The amount of salt called for in recipes reduced or were low-sodium recipes used?1.....2.....3.....4 | | | | |

There are several ways to reduce fat when preparing meat and poultry. Please tell me how often during the past 30 days each of the following techniques was used when preparing food for schools in your district.

10. During the past 30 days, how often was...

	Never	Rarely	Sometimes	Almost Always or Always
a. Meat roasted, baked, or broiled rather than fried?.....	1.....	2.....	3.....	4.....
b. Meat or poultry roasted on a rack so fat would drain?.....	1.....	2.....	3.....	4.....
c. Fat drained from browned meat?	1.....	2.....	3.....	4.....
d. Fat trimmed from meat or lean meat used?.....	1.....	2.....	3.....	4.....
e. Skin removed from poultry or skinless poultry used?.....	1.....	2.....	3.....	4.....
f. Solid fat spooned from chilled meat or poultry broth?.....	1.....	2.....	3.....	4.....
g. Fat skimmed off warm broth, soup, stew, or gravy?.....	1.....	2.....	3.....	4.....

There are several ways to reduce fat when preparing vegetables. Please tell me how often during the past 30 days each of the following techniques was used when preparing vegetables for schools in your district.

11. During the past 30 days, how often were...

	Never	Rarely	Sometimes	Almost Always or Always
a. Potatoes boiled, mashed, or baked, rather than fried or deep fried?	1.....	2.....	3.....	4.....
b. Other vegetables steamed or baked?	1.....	2.....	3.....	4.....
c. Vegetables prepared without using butter, margarine, or a cheese or creamy sauce?.....	1.....	2.....	3.....	4.....

HACCP-based recipes are those that include critical control points, such as cooking, and associated critical limits, such as time and temperature, in their directions. They are designed to reduce the risk of food contamination and bacterial growth that could lead to foodborne illness. For example, HACCP-based recipe directions might read, “Cook the chicken to at least 165 degrees Fahrenheit for at least 15 seconds.”

12. During the past 30 days, how often did your district use Hazard Analysis and Critical Control Points or HACCP-based recipes?

- Never.....1
- Rarely.....2
- Sometimes.....3
- Almost always or always4

Irradiated meat is meat that has been exposed to a controlled amount of radiant energy to reduce the risk of foodborne illness by destroying harmful bacteria and other organisms.

13. During the past 30 days, how often did your district use irradiated meat?

- Never.....1
- Rarely.....2 →SKIP TO THE INTRODUCTION TO Q15A
- Sometimes.....3 →SKIP TO THE INTRODUCTION TO Q15A
- Almost always or always4 →SKIP TO THE INTRODUCTION TO Q15A

14. Why did your district not use irradiated meat during the past 30 days?

MARK ALL THAT APPLY

- Too expensive.....1
- Not available.....2
- Public perception that irradiated meat is unsafe.....3
- Did not think it was necessary4
- Other5

Collaboration

Now I will be asking about district food service staff collaboration with other groups.

15a. During the past 12 months, have district-level food service staff worked on school food service or nutrition activities with district-level health education staff?

Yes1
No.....2
District does not have district-level health
education staff.....3

15b. What about with district-level physical education staff?

Yes1
No.....2
District does not have district-level physical
education staff.....3

15c. What about with district-level health services staff?

Yes1
No.....2
District does not have district-level health
services staff3

15d. What about with district-level mental health or social services staff?

Yes1
No.....2
District does not have district-level mental
health or social services staff.....3

16. During the past 12 months, have district food service staff worked on school food service or nutrition activities with staff from...

	Yes	No
a. A county cooperative extension office?	1.....	2.....
b. A local health department?.....	1.....	2.....
c. A local hospital?.....	1.....	2.....
d. A local mental health or social services agency?	1.....	2.....
e. A health organization, such as the American Heart Association or the American Cancer Society?	1.....	2.....
f. A food commodity organization, such as the Dairy Council or produce growers association?	1.....	2.....
g. A local college or university?.....	1.....	2.....
h. A local business?.....	1.....	2.....

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Promotion

The next set of questions ask about activities that the district might do to promote school food service among students and their families.

17. During the past 12 months, has the district provided...

	Yes	No
a. Menus to students?.....	1.....	2.....
b. Students with information on the nutrition and caloric content of foods available to them?.....	1.....	2.....

18. During the past 12 months, has the district provided...

	Yes	No
a. Menus to families of students?	1.....	2.....
b. Families with information on the nutrition and caloric content of foods available to students?.....	1.....	2.....
c. Families with information on the school food service program?	1.....	2.....

19. During the past 12 months, has your district provided ideas...

	Yes	No
a. On how to involve school food service staff in classrooms?.....	1.....	2.....
b. On how to use the cafeteria as a place where students might learn about food safety, food preparation, or other nutrition-related topics?	1.....	2.....
c. For nutrition-related special events?.....	1.....	2.....

20. During the past 12 months, has your district provided information on irradiated meat to students and families?

Yes.....	1
No.....	2

21. During the past 12 months, has your district provided assistance to schools in planning menus for students with...

	Yes	No
a. Food allergies?	1.....	2.....
b. Chronic health conditions that require dietary modification, such as diabetes?	1.....	2.....

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Evaluation

The next questions ask about different aspects of the school food service program that might have been evaluated during the past two years.

22a. During the past two years, has district or school food service staff compliance with government regulations and recommendations been evaluated?

Yes1
No.....2

22b. What about the number of students participating in the food service program?

Yes1
No.....2

22c. What about the nutritional quality of school meals?

Yes1
No.....2

22d. What about food service management practices?

Yes1
No.....2

22e. What about the amount of plate waste?

Yes1
No.....2

22f. What about food service staff development or in-service programs?

Yes1
No.....2

District did not have any food service staff development or in-service programs during the past two years.....3

22g. What about food safety procedures?

Yes1
No.....2

Staffing and Staff Development

Now I'm going to ask you questions about staffing and staff development for food service staff.

23. Based on policies adopted by your district, what is the minimum level of education required for a newly hired district food service director?

High school diploma or GED1
 Associate's degree in nutrition or a related field.....2
 Undergraduate degree in nutrition or a related field.....3
 Graduate degree in nutrition or a related field.....4
 No specific requirements are described.....5

24. Based on policies adopted by your district, is a newly hired district food service director required to have...

	Yes	No
a. A Registered Dietitian or RD credential from the American Dietetic Association?.....1.....	1	2
b. A Registered Dietetic Technician or DTR credential from the American Dietetic Association?.....1.....	1	2
c. A School Food Service and Nutrition Specialist credential from the School Nutrition Association, formerly the American School Food Service Association?.....1.....	1	2
d. A School Nutrition Association certification?1.....	1	2
e. Successful completion of a school food service training program provided or sponsored by the state?1.....	1	2
f. A food safety certification?.....1.....	1	2

→IF NO, SKIP TO THE INTRODUCTION TO Q26

25. Are newly hired food service directors required to have...

Yes No

- a. A ServSafe® Food Protection Manager Certification by the National Restaurant Association Educational Foundation?1.....2
- b. A Certified Professional Food Manager certification by Experior® Assessments, LLC?1.....2
- c. A Certified Food Safety Manager™ certification by the National Registry of Food Safety Professionals?1.....2
- d. A state or local health agency Food Handler's Card?.....1.....2

26. Based on policies adopted by your district, is participation in the Orientation to Child Nutrition Management Workshop, sponsored by the National Food Service Management Institute, or NFSMI, required or recommended for a newly hired food service director?

- Required.....1
- Recommended.....2
- Neither3

27. Has your district adopted a policy stating that a newly hired district food service director will be certified, licensed, or endorsed by the state?

- Yes1
- No.....2
- State does not certify, license, or endorse district food service directors.....3

28. Has your district adopted a policy stating that each school will have someone to oversee or coordinate food service at the school, such as a school food service manager?

- Yes1
- No.....2

29. Based on policies adopted by your district, what is the minimum level of education required for a newly hired school food service manager?

- High school diploma or GED1
- Associate's degree in nutrition or a related field.....2
- Undergraduate degree in nutrition or a related field.....3
- Graduate degree in nutrition or a related field.....4
- No specific requirements are described5

30. Based on policies adopted by your district, is a newly hired school food service manager required to have...

	Yes	No	
a. A Registered Dietitian or RD credential from the American Dietetic Association?.....1.....2			
b. A Registered Dietetic Technician or DTR credential from the American Dietetic Association?.....1.....2			
c. A School Food Service and Nutrition Specialist credential from the School Nutrition Association, formerly the American School Food Service Association?.....1.....2			
d. A School Nutrition Association certification?1.....2			
e. Successful completion of a school food service training program provided or sponsored by the state?1.....2			
f. A food safety certification?.....1.....2			→IF NO, SKIP TO Q32

31. Are newly hired food service managers required to have...

Yes No

- a. A ServSafe® Food Protection Manager Certification by the National Restaurant Association Educational Foundation?1.....2
- b. A Certified Professional Food Manager certification by Experior® Assessments, LLC?1.....2
- c. A Certified Food Safety Manager™ certification by the National Registry of Food Safety Professionals?1.....2
- d. A state or local health agency Food Handler's Card?.....1.....2

32. Has your district adopted a policy stating that a newly hired school food service manager will be certified, licensed, or endorsed by the state?

- Yes1
- No.....2
- State does not certify, license, or endorse school food service managers3

Sample Copy-Do Not Complete

My next questions are about staff development, which might include workshops, conferences, continuing education, graduate courses, or any other kind of in-service.

33. During the past two years, has your district provided funding for or offered staff development to food service staff on...

	Yes	No
a. Menu planning for healthy meals?.....	1.....	2.....
b. Cultural diversity in meal planning?.....	1.....	2.....
c. Implementing the Dietary Guidelines for Americans in school meals?	1.....	2.....
d. Using the cafeteria for nutrition education?	1.....	2.....
e. Food service for students with special dietary needs?	1.....	2.....
f. Selecting and ordering food?	1.....	2.....
g. Healthy food preparation methods?.....	1.....	2.....
h. Increasing the percentage of students participating in school meals?.....	1.....	2.....
i. Making school meals more appealing?.....	1.....	2.....
j. Customer service?.....	1.....	2.....
k. Competitive food policies to create a healthy food environment?	1.....	2.....
l. Financial management?	1.....	2.....
m. Personnel management?.....	1.....	2.....
n. Facility design and layout, including equipment selection?.....	1.....	2.....
o. Food safety?	1.....	2.....
p. Procedures for food-related emergencies such as choking or severe food allergy reactions?	1.....	2.....
q. Emergency preparedness?.....	1.....	2.....
r. Using Hazard Analysis and Critical Control Points or HACCP?	1.....	2.....
s. Food bio-security, that is, the prevention of intentional contamination of food to cause illness?	1.....	2.....
t. Procedures for responding to food recalls?.....	1.....	2.....
u. Personal safety for food service staff?	1.....	2.....

Food Service and Child Nutrition Requirements and Recommendations

The next section asks about food service and child nutrition requirements and recommendations.

34. Has your district adopted a policy stating that schools will offer breakfast to students?

- Yes, all schools1
- Yes, some categories of schools, such as those
with a certain percentage of students eligible
for free or reduced-price meals2
- No.....3

35. Has your district adopted a policy stating that schools will encourage breakfast consumption by allowing students to eat in locations other than the cafeteria, such as the school bus or classroom?

- Yes1
- No.....2

36. Does your district require or recommend a minimum amount of time students will be given to eat breakfast once they are seated?

- Require.....1
- Recommend2
- Neither3

My next questions ask about food items that might be offered to students. When I say “appealing,” I mean food items that are acceptable to a majority of students as indicated by some kind of evaluation, such as analysis of plate waste or student choices.

37. Does your district require or recommend that schools offer students at least one appealing fruit each day for breakfast?

- Require.....1
- Recommend2
- Neither3

Food Service and Child Nutrition Requirements
and Recommendations

38. Does your district require or recommend that schools offer students at least one appealing low-fat or non-fat dairy product, including milk, each day for breakfast?
- Require.....1
Recommend2
Neither3
39. Does your district require or recommend that schools offer students 3 or more different types of milk, for example, 1% chocolate milk or skim unflavored milk, each day for breakfast?
- Require.....1
Recommend2
Neither3
40. Has your district adopted a policy stating that schools will offer lunch to students?
- Yes1
No.....2
41. Does your district require or recommend a minimum amount of time students will be given to eat lunch once they are seated?
- Require.....1
Recommend2
Neither3
42. Does your district require or recommend that schools offer students at least one appealing fruit each day for lunch?
- Require.....1
Recommend2
Neither3
43. Does your district require or recommend that schools offer students at least one appealing non-fried vegetable each day for lunch?
- Require.....1
Recommend2
Neither3

Food Service and Child Nutrition Requirements
and Recommendations

44. Does your district require or recommend that schools offer students at least one appealing low-fat or non-fat dairy product, including milk, each day for lunch?

- Require.....1
- Recommend2
- Neither3

45. Does your district require or recommend that schools offer students 3 or more different types of milk, for example, 1% chocolate milk or skim unflavored milk, each day for lunch?

- Require.....1
- Recommend2
- Neither3

46. Does your district require or recommend that schools offer students a choice between the following items each day for lunch?

	Require	Recommend	Neither
a. 2 or more different entrees or main courses	1	2	3
b. 2 or more different non-fried vegetables	1	2	3
c. 2 or more different fruits or types of 100% fruit juice.....	1	2	3

47. Does your district require or recommend that schools offer students 5 or more foods containing whole grain each week during breakfast or lunch?

- Require.....1
- Recommend2
- Neither3

Food Service and Child Nutrition Requirements
and Recommendations

My next question asks about the availability of junk foods in schools. Junk foods are foods or beverages that have low nutrient density, that is they provide calories primarily through fats or added sugars and have minimal amounts of vitamins and minerals.

48. Does your district require or recommend that schools be prohibited from offering junk foods...

	Require	Recommend	Neither
a. A la carte during breakfast or lunch periods?	1	2	3
b. At student parties?	1	2	3
c. In after-school or extended day programs?	1	2	3
d. At staff meetings?	1	2	3
e. At meetings attended by students' family members?	1	2	3
f. In school stores, canteens, or snack bars?	1	2	3
g. In vending machines?	1	2	3
h. At concession stands?	1	2	3

49. Does your district require or recommend that schools make fruits or vegetables available to students whenever other food is offered or sold, for example at school parties or in school stores?

Require	1
Recommend	2
Neither	3

50. Does your district require or recommend that schools make healthful beverages such as bottled water or low-fat milk available to students whenever other beverages are offered or sold, for example at school parties or in school stores?

Require	1
Recommend	2
Neither	3

51. Does your district require or recommend that schools limit the package or serving size of food or beverage items, for example a maximum weight for a cookie?

Require	1
Recommend	2
Neither	3

Food Service and Child Nutrition Requirements
and Recommendations

52. Does your district require or recommend that schools restrict the availability of deep fried foods?

- Require.....1
- Recommend2
- Neither3

53. Does your district require or recommend that schools restrict the times during the day that soda pop, sports drinks, or fruit drinks that are not 100% juice can be sold in any venue?

- Require.....1
- Recommend2
- Neither3

54. Does your district require or recommend that schools restrict the times during the day that junk foods can be sold in any venue?

- Require.....1
- Recommend2
- Neither3

55. Does your district require or recommend that schools prohibit junk foods from being sold for fundraising purposes?

- Require.....1
- Recommend2
- Neither3

56. Does your district require or recommend that schools prohibit brand-name fast foods, for example Pizza Hut or Taco Bell, from being offered as part of school meals or as a la carte items?

- Require.....1
- Recommend2
- Neither3

Food Service and Child Nutrition Requirements
and Recommendations

57. Does your district require or recommend that schools implement food safety practices school-wide, that is both inside and outside the cafeteria?

Require1
 Recommend2
 Neither3

58. Does your district require or recommend that schools have written plans for...

Require Recommend Neither

a. Implementation of a risk-based approach to food safety, for example a HACCP-based program?1.....2.....3
 b. Feeding students with severe food allergies?1.....2.....3

59. Does your district require or recommend that school food service programs have a written plan for crisis response in the event of...

Require Recommend Neither

a. Natural disasters, for example blizzards or tornados?1.....2.....3
 b. Water, gas, or electrical outages?1.....2.....3
 c. Equipment failure, for example refrigerator or freezer breakdown?1.....2.....3
 d. Food bio-security breaches?1.....2.....3
 e. Other terrorist events, for example a bomb threat?1.....2.....3
 f. Suspected foodborne illness outbreak?1.....2.....3
 g. Food recall?1.....2.....3

60. Has your district adopted a policy prohibiting schools from using food or food coupons as a reward for good behavior or good academic performance?

Yes1 →SKIP TO Q62
 No.....2

Food Service and Child Nutrition Requirements
and Recommendations

61. Does your district discourage schools from using food or food coupons as a reward for good behavior or good academic performance?

Yes1
No.....2

Sample Copy-Do Not Complete

District Food Service Director

62. Who operates the food service program for the district?

- School district1
- Food service management company2
- Other3

63. Currently, does someone in your district oversee or coordinate food service, such as a district food service director?

- Yes1
- No.....2

→That is the last question.
Thank you very much for
taking the time to complete
this questionnaire.

64. Are you this person?

- Yes1
- No.....2

→That is the last question.
Thank you very much for
taking the time to complete
this questionnaire.

65. Who do you work for?

MARK ALL THAT APPLY

- School district1
- Food service management company2
- Fast food company3
- Other4

Finally, I'm going to ask you some questions about your educational background.

66. Do you have an undergraduate degree?

- Yes1
- No.....2

→SKIP TO Q72

67. What did you major in?
MARK ALL THAT APPLY
- Business1
 - Education2
 - Food service administration or
management.....3
 - Home economics or family and
consumer sciences4
 - Nutrition or dietetics5
 - Other6

68. Did you have an undergraduate minor?
- Yes1
 - No.....2 →SKIP TO Q70

69. What did you minor in?
MARK ALL THAT APPLY
- Business1
 - Education2
 - Food service administration or
management3
 - Home economics or family and
consumer sciences.....4
 - Nutrition or dietetics5
 - Other6

70. Do you have a graduate degree?
- Yes1
 - No.....2 →SKIP TO Q72

71. In what area or areas?

MARK ALL THAT APPLY

- Business1
- Education2
- Food service administration or management3
- Home economics or family and consumer sciences4
- Nutrition or dietetics5
- Other6

72. Have you earned the School Food Service and Nutrition Specialist credential from the School Nutrition Association, formerly the American School Food Service Association?

- Yes1
- No.....2

73. Do you hold the following credentials from the American Dietetic Association?

- | | Yes | No |
|---|-----|----|
| a. Registered Dietitian or RD1..... | 2 | |
| b. Registered Dietetic Technician or DTR.....1..... | 2 | |

74. Are you a certified dietary manager?

- Yes1
- No.....2

75. Are you a certified food safety manager?

- Yes1
- No.....2 →SKIP TO Q77

76. Who are you certified by?
MARK ALL THAT APPLY

- ServSafe® Food Protection Manager
Certification by the National Restaurant
Association Educational Foundation.....1
- Certified Professional Food Manager by
Experior® Assessments, LLC2
- Certified Food Safety Manager™ by the
National Registry of Food Safety
Professionals.....3
- State or local health agency Food Handler's
Card4

77. Do you have any other food service certifications from a state agency or state-level professional group?

- Yes1
- No.....2

78. Have you completed the Orientation to Child Nutrition Management Workshop, offered by the National Food Service Management Institute or NFSMI?

- Yes1
- No.....2

Thank you very much for taking the time to participate in this study.

If you would like more information about this study or would like clarification of any questions in this survey, please call 800-287-1815.