# School Nutrition Dietary Assessment Study III: OMB Clearance Package 

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## PART A. JUSTIFICATION

## A1. EXPLANATION OF CIRCUMSTANCES THAT MAKE THE COLLECTION OF INFORMATION NECESSARY

The Food and Nutrition Service (FNS), U.S. Department of Agriculture (USDA), is requesting OMB approval to conduct The School Nutrition Dietary Assessment Study III (SNDAIII). The programs to be studied include the National School Lunch Program (NSLP) and the School Breakfast Program (SBP). If approved, SNDA-III will collect a broad range of data from nationally representative samples of public School Food Authorities (SFAs), schools, and students at a critical time in the development of the school meal programs. SFAs administer the NSLP and SBP. They are generally school districts or groups of districts.

In 1995, USDA launched the School Meals Initiative for Healthy Children (SMI). SMI is designed to improve the nutritional quality of school meals by providing schools with educational and technical resources to assist food service personnel in preparing nutritious and appealing meals and to encourage children to eat more healthful meals. SMI also included new standards for school meals and added flexibility to the procedures used to plan and monitor school meals.

Along with SMI, stakeholders have called attention to changes in the school environment that may affect the achievement of school meal program objectives. One major source of concern is the growth of food offerings-in cafeterias and elsewhere-that compete with USDA school meals ("competitive foods"). Other concerns focus on whether school meal participation and consumption have been affected by changes in the timing of when meals are served and the length of time to consume meals.

Although several national studies of the school meal programs were conducted in the 1990s, these studies took place before SMI was fully implemented. For example, the two previous School Nutrition Dietary Assessment studies (SNDA-I and SNDA-II) collected information on participating schools and the nutritional characteristics of school meals in 1991-1992 and in 1997-1998, respectively (Burghardt and Devaney 1993; and Fox et al. 2001). While SNDA-II was conducted after SMI was launched, the data collected in that study reflect SMI's startup period, rather than the full, national implementation of SMI. SNDA-I also collected students' dietary intakes, plate waste, participation, and socioeconomic characteristics. USDA has recently conducted a series of surveys of school food service authorities (SFAs) on the implementation of SMI (Abraham et al. 2002). However, these surveys do not contain information on the nutritional quality of meals served or on students' dietary intakes.

As the implementation of SMI nears completion, there is a need for updated information on program operations, meal characteristics, and students' diets. SNDA-III will answer the following questions of interest to USDA, the states, SFAs, and other program stakeholders:

- What is the food and nutrient content of school meals?
- As offered
- As served or selected
- How are the content and quality of school meals affected by characteristics of school and SFA operations and other factors?
- How many and what types of students participate in the NSLP and SBP? What are the determinants of students' participation decisions? In particular, what is the role of student and family characteristics, the content of meals offered, and other aspects of the school environment?
- What is the overall quality of students' school meal experience, including their satisfaction with school meals and how do their experiences affect participation? What are parents' views of school meals?
- What are students' usual dietary intakes (in terms of both foods and nutrients) and weight status? How do they vary among subgroups? In particular, how are they related to:
- School meal program participation
- Other aspects of the school environment (including availability of competitive foods, nutrition education offered, and scheduling)
- Student characteristics (including age, gender, eating habits, physical activity, and health status)
- Parent characteristics (including education and work status)
- Household characteristics (including income, food security, and participation in other nutrition programs)
- What kinds and amounts of competitive foods do children consume at school, and how is this related to their overall daily intake?


## A2. HOW THE INFORMATION WILL BE USED, BY WHOM, AND FOR WHAT PURPOSE

SNDA-III will provide federal, state, and local policymakers as well as program administrators at each of these levels with much needed information on how the school meal programs have changed since the implementation of the SMI. The study will provide data on four domains of great interest to policymakers, food service professionals, consumers, and researchers:

- Policies and practices of schools and SFAs affecting school meal programs
- Characteristics of meals as offered and as served
- Student participation and satisfaction
- Students' dietary intakes and other student/family outcomes that may be influenced by program participation

The study will also collect data on the demographic and institutional characteristics of participating SFAs and schools, and of both participating and nonparticipating students.

## 1. Overview of the Study Design

SNDA-III will collect nationally representative, cross-sectional data in a multi-stage sample. Table A2.1 summarizes the data domains included in the study design and the proposed sources

TABLE A2.1

DATA DOMAINS AND SOURCES FOR INTEGRATED STUDY OF SCHOOL MEALS

| Domain | Sample Frame/ Preliminary Survey | SFA <br> Director <br> Surveys | Principal Surveys | Kitchen Manager Surveys | Direct Measurement or Records Review | Student Interviews | Parent Interviews |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| SFA/School Environment | T | T | T | T |  |  |  |
| Food Service Characteristics | T | T | T | T | T |  |  |
| Meals Offered/Served |  |  |  | T | T | T |  |
|  |  | T | T | T |  |  |  |
| Participation | T | T |  | T | T | T | T |
| Satisfaction |  |  |  |  |  | T | T |
| Food and Nutrient Intakes |  |  |  |  |  | T | T |
| Weight and Height |  |  |  |  | T |  |  |
| Level of Physical Activity |  |  |  |  |  | T | T |
| Food Assistance Program Participation |  |  |  |  |  |  | T |
| Student/Household <br> Socioeconomic <br> Characteristics |  |  |  |  | T |  | T |

for each domain. The first three domains in the exhibit are the SFA and school data-the "supply side" of the school meal programs. The other seven domains in the exhibit are the student data-the "demand side." The study will incorporate the SFA/school data in the analysis of student data and vice versa. Data collection instruments are provided in Appendices A to M.

SFA Data Collection. SFAs will be sampled and recruited to participate, both as direct respondents and by giving consent for contact with school staff and students. A multi-phase approach will be used to collect SFA-level data. The first phase, conducted under a separate contract, was a Preliminary Survey of 2,150 SFAs to collect information on key characteristics needed to draw an efficient sample for the second phase. The Preliminary Survey also collected data for analysis of regional differences in school meal costs, use of food service management companies, and operation of the After-school Snack Program.

A subsample of 135 SFAs from the Preliminary Survey sample will be selected and recruited for further data collection at the SFA, school and student levels. A self-administered mail survey will be sent to all SFA directors recruited for this subsample. Telephone follow-up interviews will be conducted with nonresponders.

Within this sample of 135 SFAs, 100 will be randomly selected for on-site data collection (referred to as the basic sample), and 35 will participate only in mail or telephone data collection (the supplemental sample).

School Data Collection. In the SFAs selected for SNDA-III, a sample of schools will be selected and recruited for surveys of food service and school personnel. The study will include one school per SFA at each of three grade levels: elementary, middle, and high school. The mode for school-level data collection will differ for schools in the basic sample and schools in the supplemental sample. For schools in the basic sample, the school food service manager survey and the principal surveys will be administered in-person by interviewers at the same time
as they visit the school to interview students and parents. For schools in the supplemental sample, these surveys will be self-administered, with assistance and follow-up (if needed) provided by telephone. However, the major school-level survey instrument (the Menu Survey) will be self-administered in all of the study schools; school food service managers will be asked to collect information on foods offered and served during a randomly selected "target" week for reimbursable meals ("meals offered and served") including menus, recipes, ingredients, production, and reimbursable servings. Training and extensive technical assistance will be available by telephone, and, in those schools visited, trained interviewers will also provide guidance.

Student Data Collection. Subject to parental consent, the sampled students and their parents will be interviewed to collect 24-hour dietary recall data for students and other information from students and their parents. The interview procedures will depend on the age of the student. For older students (ages 12 to 18), the entire 24-hour recall will be obtained from the student. For younger students (ages 6 to 11), a combination of student recall and parent/guardian recall will be used to construct the 24-hour dietary intake.

The student interviews will include age-appropriate questions on school meal participation and satisfaction or reasons for nonparticipation. The interviews will include questions on physical activity levels. Data collectors will measure the height and weight of each sampled student. The parent interviews will include questions on satisfaction with the school meal programs, food assistance program participation, and socioeconomic characteristics of the student and the household.

Since a single day's recall does not provide reliable data on the distribution of usual intakes, a subsample of students will be interviewed for a second day of 24-hour dietary intake data, and statistical techniques will be applied to these data to estimate the distribution of usual intakes.

## A3. USE OF IMPROVED TECHNOLOGY TO REDUCE BURDEN

The information to be collected for this study will come from existing records and data, inperson interviews or telephone interviews, and from interviewer observations during school visits. The use of improved technology has been incorporated into the data collection wherever possible to reduce respondent burden. When information is available to the contractor from a centralized source, such information has not been included in the data collection instruments. For example, information on the name and location of SFAs, and the telephone number and address of SFA directors, was obtained from computerized files maintained by the state child nutrition agency. Electronic mail will be used, when possible, to send reminders and other communications to respondents. Basic demographic information on the SFA and school student population were obtained from the Department of Education's Common Core of Data and the Census Bureau's school district tabulations, which were combined to serve as the initial sample frame under the previous contract for the preliminary study.

In addition, both telephone and in-person interviews will use computer-assisted technologies that automate skip logic to improve the pace and flow of the interviews, thus reducing respondent burden.

## A4. EFFORTS TO AVOID DUPLICATION

Every effort has been made to avoid duplication of data collection efforts. These efforts included a review of USDA reporting requirements, state administrative agency reporting requirements, and special studies by government and private agencies.

The Food and Nutrition Service (FNS) has the responsibility for administering the USDA school meal programs. FNS funds state agencies that, in turn, fund local SFAs. Within this organizational structure, SFAs are responsible for eligibility determination and food service delivery. SFAs report on their activities to the State Agency, which reports to FNS by way of
seven regional offices. Other than the sampling information identified above, the information required for this study is not currently reported to State Agencies on a regular basis in a standardized form.

## A5. EFFORTS TO MINIMIZE BURDEN ON SMALL BUSINESSES OR OTHER SMALL ENTITIES

Data will not be collected from small businesses.

## A6. CONSEQUENCES OF LESS FREQUENT DATA COLLECTION

The proposed data collection activity involves a one-time data collection with no repetition of data collection planned. Although this study shares some features of the SNDA-I and SNDAII studies, the instruments and data collection procedures are substantially different.

## A7. SPECIAL CIRCUMSTANCES REQUIRING COLLECTION OF INFORMATION IN A MANNER INCONSISTENT WITH SECTION 1320.5(D)(2)

The proposed data collection is consistent with the guidelines set forth in Section 1320.5(d)(2). As discussed in Section B, the selection of SFAs to be included in the study is designed to provide a nationally representative sample of all public SFAs. Similarly, the selection of schools and students within these schools is designed to provide nationally representative samples.

## A8. EFFORTS TO CONSULT WITH PERSONS OUTSIDE THE AGENCY

An announcement of the Food and Nutrition Service's intent to seek approval to collect this information provided an opportunity for public comment on this study. This announcement was published in the Federal Register, Volume 69, Number 147, pp. 46131-46132, and specified a 60-day period for comment ending October 1, 2004. No comments were received in response to this announcement.

The design of this study has proceeded through many stages, which involved consulting a wide range of individuals. First, expert input was received at a special workshop sponsored by the Economic Research Service (ERS) of USDA. The names and affiliations of participants are listed below:

| Patricia Britten | Cindy Long |
| :--- | :--- |
| USDA Center for Nutrition Policy and Promotion | USDA Food and Nutrition Service |
| Alexandria, VA | Alexandria, VA |
|  |  |
| Denise Brown <br> National Food Service Management Institute <br> University of Southern Mississippi <br> Hattiesburg, MS | L. Michele Maynard <br> National Center for Chronic Disease Prevention <br> Centers for Disease Control <br> Sid Clemens <br> USDA Office of Budget and Program Analysis <br> Washington, DC |
| Atlanta, GA |  |
| Karen Cullen | Clare Miller |
| USDA Children's Nutrition Research Center | USDA Food and Nutrition Service |
| Baylor University College of Medicine | Alexandria, VA |
| Houston, TX | Theresa Nicklas |
| Barbara Devaney | USDA Children's Nutrition Research Center |
| Mathematica Policy Research, Inc. | Bouston, TX |
| Princeton, NJ | Tom Slomba |
|  | U.S. Government Accounting Office |
| John Endahl | Washington, DC |
| USDA Food and Nutrition Service |  |
| Alexandria, VA | Sharon Sugerman |
| Johanna T. Dwyer | Public Health Institute |
| Tufts University School of Medicine | Sacramento, CA |
| Boston, MA |  |
| Lisa Harnack | Howell Wechsler |
| University of Minnesota | Centers for Disease Control |
| School of Public Health | Atlanta, GA |
| Minneapolis, MN |  |

In a previous contract with ERS, staff from Abt Associates and MPR designed an Integrated Study of School Meal Costs and Outcomes, which was not funded due to resource constraints. The design for the SNDA-III study is essentially a subset of the elements of that design. The Integrated Study Design authors included Christopher Logan, Fred Glantz, Michael Battaglia, Nancy Burstein, and K.P. Srinath of Abt Associates; Anne Gordon and Laura Kalb of MPR; and

Mary Kay Fox, an independent consultant experienced in school meal program issues. In preparing the study design, they also consulted with Mary Kay Crepinsek, Patty Connor, and Diane Stoner of Abt Associates, and Jim Ohls, Michael Sinclair, Michael Ponza, Philip Gleason, and Ronette Briefel of MPR, as well as Dr. Alicia Carriquiry of Iowa State University.

The SNDA-III study plans and data collection instruments were reviewed and approved by the Food and Nutrition Subcommittee of the Educational Information Advisory Committee (EIAC), Council of Chief State School Officers. The contact for this organization is listed below:

Kathy Kuser<br>Chair, Food and Nutrition Subcommittee<br>Educational Information Advisory Committee<br>Director, Division of Food and Nutrition Services<br>NJ Department of Agriculture<br>Trenton, NJ

## A9. PAYMENTS TO RESPONDENTS

As reimbursement for the time spent by school food service managers to complete the menu survey, a $\$ 40$ gift card and a clipboard (used to hold the forms) will be sent to each school food service manager. They can donate this to the school if school policy requires. In addition, school liaisons involved in obtaining parental consent for interviews (in those districts that require active consent) will also be sent a $\$ 40$ gift card. The need for payment was confirmed during the study pretest and the study review by the EIAC Food and Nutrition Subcommittee.

Payments will also be provided to children and their parents. The payment for children will be based on grade level. Young children in grades 1 to 6 will receive $\$ 5$, while youths in higher grades will be paid $\$ 10$. Payments to parents will be based on the level of effort their participation requires. Parents of young children who will need to be interviewed in person to help with their child's 24 -hour recall will receive a $\$ 20$ payment and parents of youth who will
be participating in a shorter telephone interview will receive a $\$ 10$ payment. Incentives of equal value will be provided to participants selected for the second-day dietary recall. These payments are based on the experience of the School Breakfast Program Pilot Project Evaluation (McLaughlin et al. 2002) and other research using such incentives to achieve response rate objectives among this population.

## A10. ASSURANCES OF CONFIDENTIALITY PROVIDED TO RESPONDENTS

All individuals participating in this study will be assured that the information they provide will not be released in a form that identifies individual respondents, unless required by law. No information will be reported by the contractor in any way that permits linkage to individual respondents. In addition, all individuals hired by the contractor will be required to sign an oath of confidentiality as a condition of employment.

## A11. JUSTIFICATION OF QUESTIONS OF A SENSITIVE NATURE

The questions asked in surveys and interviews with SFA and school personnel largely do not involve questions of a sensitive nature. Students, however, may be reluctant to discuss reasons for participation or non-participation and parents may be reluctant to provide data on food assistance receipt and household income. However, information on income and food assistance receipt are critical background characteristics both in that they define key subgroups of students, and in that they are important control variables in assessment of student outcomes. Furthermore, youth age 12 to 18 will be asked whether they smoke, which may be sensitive for some. However, this information is essential in assessing the adequacy of their intakes of vitamin C , because vitamin C requirements are higher for smokers. Cards will be used in face-to-face interviews to obtain answers to questions on household income and participation in various
public assistance programs. In addition, both child and adult respondents will be informed that they can decline to answer any question that they do not wish to answer.

## A12. ESTIMATES OF RESPONDENT BURDEN

Table A12.1 shows sample sizes and estimated burden for each part of the data collection and overall.

## A13. ESTIMATES OF THE COST BURDEN TO RESPONDENTS

There are no direct monetary costs to respondents other than their time to participate in the study.

## A14. ESTIMATES OF COST TO THE FEDERAL GOVERNMENT

The 20 month contract cost to the federal government for the implementation, data coding and preparation of raw data files for this study is $\$ 3,000,000$. Of that total, approximately $\$ 1,790,000$ will be for actual data collection.

The period of performance for the project is July 7, 2004 through March 31, 2006. Data collection will occur between January and June 2005. A separate contract for data analysis and production of a final report will be awarded in FY 2005.

## A15. REASONS FOR ANY PROGRAM CHANGES OR ADJUSTMENTS

This is a new project.

## A16. PLANS FOR TABULATION, STATISTICAL ANALYSIS, AND PUBLICATION

## 1. Study Schedule

The planned schedule for SNDA-III, assuming receipt of OMB clearance by December 6, 2004, is as follows:

| Project Activity | Dates |
| :--- | :--- |
| Select and Recruit Main Sample | September 2004 - December 2004 |
| Conduct On-site, Telephone, and Mail Data <br> Collection | January 2005 - June 2005 |
| Prepare Data Files | April 2005 - November 2005 |
| Analyze Data and Prepare Final Report | October 2005 - September 2006 |

TABLE A12.1

## SAMPLE SIZES AND ESTIMATED RESPONDENT BURDEN FOR SNDA-III

\(\left.$$
\begin{array}{lcccc}\hline & \begin{array}{c}\text { Number of } \\
\text { Respondents }\end{array} & \begin{array}{c}\text { Minutes per } \\
\text { Instrument }\end{array} & \text { Total Minutes/Hours }\end{array}
$$ \begin{array}{l}Percentage of <br>

Overall Total\end{array}\right]\)|  |
| :--- |
| Respondents/Instrument |

## 2. Analysis Plan

## a. Overview

The National School Lunch Program and the School Breakfast Program went through major reforms in the mid-1990s. SNDA-III will provide up-to-date information on the implementation of these reforms and the success of the programs in meeting their nutritional objectives. The study will be primarily descriptive in nature. The analysis will describe the school environment, food service operations, meals offered and served to students, student characteristics, and student participation and other outcomes. Each data domain will be described using nationally representative data for all public schools or schoolchildren and for key subgroups.

In addition, the study will also make possible analyses of the relationships between school meal program characteristics, the school environment, and student outcomes. For example, the study can examine the effect of competitive foods policies on student dietary intakes. For each of the data domains, the analysis will follow these key steps:

- Prepare Analytic Files. Each datafile must be checked for missing or inconsistent data and outliers, cleaned, and recoded as needed for statistical analysis. This is relatively straightforward for interview data. Data from the Menu Survey and the dietary intake interviews will need to be coded to reflect the foods and nutrients they contain, which involves use of highly technical software and skilled coders.
- Prepare Sampling Weights. The data will be weighted to produce nationally representative tabulations at each appropriate level of analysis (SFA, school, student/parent). Raw sampling weights will be the inverse of the probability of selection for each observation. Weights will be adjusted for survey nonresponse and may be post-stratified to match key benchmarks.
- Specify Tabulations. For each study domain, researchers will specify tabulations of the data for schools or students nationally and for subgroups of policy or nutritional interest. As appropriate, analyses will be compared to results from past studies, recognizing that there are often methodological limitations to such comparisons. In addition, analyses of the nutritional content of school meals and of children's diets will be compared to appropriate standards for healthy diets.
- Estimate Descriptive Statistics, Including Cross-Tabulations, Using Appropriate Statistical Methods. Most of the analysis of participation and satisfaction will be
straightforward frequencies, means, and cross-tabulations. Analyses will be conducted using statistical software such as SUDAAN or STATA to compute standard errors that adjust for the complex sample design (see Section B.1). In addition, nutrient data will be analyzed using special statistical methods for estimation of the distribution of usual nutrient intakes, using two days of dietary intake data for a subsample of students. Statistical tests for differences between key subgroups will also be conducted where sample sizes permit.
- Estimate Multivariate Regression Models. The study will examine outcomes as a function of student and school characteristics and school food service characteristics, using single-equation multivariate models. These will be estimated as "reducedform" models, in that the variables that mediate the outcomes-such as the characteristics of meals offered, when analyzing participation or student dietary intakes-are omitted from the model, in order to determine the effects of the broader policy variables, while controlling for other exogenous factors. The study will explore the possibility of using instrumental variables (IV) models to adjust for selection bias in modeling student outcomes.

In the rest of this section, for each study domain, we present the major research questions and illustrative table shells.

## b. SFA and School Environment Characteristics

Analysis of SFA characteristics will be based on the Pre-Visit Survey, the Survey of SFA Directors, as well as the SFA Characteristics Survey conducted under a previous contract with a large sample that includes most of the SFAs in this study. At the school level, the Principal Survey and School Food Service Manager Survey data will be combined for analysis of the school environment and school-level measures of food service operations. The analysis will address the following research questions concerning the characteristics of SFA and school environments:

- What are the institutional characteristics of SFAs and schools that participate in the NSLP, including grade span, number of schools in the SFA, enrollment, presence of charter schools, and number of school districts within the SFA (i.e., single-district SFA versus supervisory union of districts as the SFA)?
- What are the institutional characteristics of SFAs and schools that participate in the SBP?
- What methods do SFAs and school staff use to certify students to receive free/reduced price meals? What proportion of schools offer free meals to all students under applicable USDA regulations (Provisions 2 and 3 ) or locally-funded programs?
- What is the timing of breakfast relative to the school opening, bus arrivals, and the start of the school day in SBP schools? When are school lunch periods scheduled, relative to the start of the school day? How long are school breakfast and lunch periods?
- What policies do SFAs and schools have regarding factors that might compete with consumption of school meals, e.g., open campus policies, block scheduling, and scheduling of recess and other non-class activities?
- What nutrition education and promotion activities (Team Nutrition, 5-A-Day, etc.) are conducted in schools participating in the USDA school meal programs?
- How do SFA and school policies and other environmental characteristics vary by the demographic characteristics of the community? How do SFA and school policies vary by the institutional characteristics of SFAs and schools?

Illustrative table shells addressing these research questions are presented in Tables A16.1 and A16.2.

## c. Competitive Foods

One notable set of research questions concerns the role of competitive foods in the SFA and school environment:

- What are policies about access to foods and beverages sold in competition with USDA school meals? What types of foods and beverages, if any, are available in competition with USDA school meals? Where are those foods sold-cafeteria, vending machines, school stores and snack bars, or other sites-and under whose control? How are beverage sales affected by pouring rights contracts?

For the analysis of competitive foods offered to students, the study will use data from several sources. The surveys of SFA directors, principals, and kitchen managers will provide general information on policies concerning competitive foods and pouring rights, and on numbers and types of alternate food sources. The competitive foods checklists will provide

## TABLE A16.1

## AVAILABILITY OF SCHOOL BREAKFAST PROGRAM IN SCHOOLS BY REGION, SFA, SIZE, AND POVERTY LEVEL

Schools with SBP

|  | Schools with SBP |  |
| :--- | :--- | :--- |
|  | Number | Percent |
| All Schools | Total Schools |  |
| Mid-Atlantic |  |  |
| Midwest |  |  |
| Mountain-Plains |  |  |
| Northeast |  |  |
| Southeast |  |  |
| Southwest |  |  |
| West |  |  |
| By SFA Enrollment |  |  |
| Very large (over 40,000) |  |  |
| Large (3,000 to 40,000) |  |  |
| Medium (1,000 to 3,000) |  |  |
| Small (under 1,000) |  |  |
| By SFA Poverty Level |  |  |
| Low (under 30 percent) |  |  |
| High (30 percent or more) |  |  |
| Unweighted $\mathbf{n}$ |  |  |

Source: Survey of SFA Directors.

TABLE A16.2
STARTING TIME OF FIRST LUNCH PERIOD BY TYPE OF SCHOOL

|  | All Schools |  | Elementary Schools |  | Middle Schools |  | High Schools |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Number | Percent | Number | Percent | Number | Percent | Number | Percent |
| All Locations |  |  |  |  |  |  |  |  |
| 10:30 a.m. or earlier |  |  |  |  |  |  |  |  |
| 10:31-11:00 a.m. |  |  |  |  |  |  |  |  |
| 11:01-11:30 a.m. |  |  |  |  |  |  |  |  |
| 11:31 a.m.-12:00 |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
| 12:01-12:30 p.m. |  |  |  |  |  |  |  |  |
| 12:31 p.m. or later |  |  |  |  |  |  |  |  |
| Unweighted n |  |  |  |  |  |  |  |  |

Source: Pre-Visit Survey.
Note: School-weighted data.
specific information on the a la carte foods offered in school cafeterias, and the foods offered in vending machines, school stores, snack bars, or other venues.

Illustrative table shells for the analysis of competitive foods offered are presented in Tables
A.16.3 and A16.4.

TABLE A16.3
AVAILABILITY OF VENDING MACHINES TO STUDENTS, BY TYPE OF SCHOOL AND TYPE OF MACHINE

|  | All Schools |  | Elementary Schools |  | Middle Schools |  | High Schools |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Number | Percent | Number | Percent | Number | Percent | Number | Percent |
| Any Type |  |  |  |  |  |  |  |  |
| Milk |  |  |  |  |  |  |  |  |
| Water |  |  |  |  |  |  |  |  |
| Other beverages |  |  |  |  |  |  |  |  |
| Snack foods |  |  |  |  |  |  |  |  |
| Refrigerated foods |  |  |  |  |  |  |  |  |
| Combination/other |  |  |  |  |  |  |  |  |

## Unweighted n

Source: Principal Survey and School Food Service Manager Survey.
Note: School-weighted data.
TABLE A16.4
FOODS OFFERED IN SCHOOL SNACK BARS AND STORES, BY TYPE OF SCHOOL AND TYPE OF FOOD

|  | All Schools |  | Elementary Schools |  | Middle Schools |  | High Schools |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Number | Percent | Number | Percent | Number | Percent | Number | Percent |
| ```Any Type Beverages Baked desserts Other bread or grain products Candy Frozen desserts Fruit Meat and meat alternate entrées Mixed dishes Vegetables Snacks Yogurt``` |  |  |  |  |  |  |  |  |
| Unweighted n |  |  |  |  |  |  |  |  |

Source: Competitive Foods Checklists.
Note: School-weighted data.

## d. Food Service Characteristics

The research questions in the domain of food service characteristics include:

- What percentage of schools use various methods of food/meal production, e.g., full on-site preparation; fully pre-plated meals delivered from another site or a vendor; satellite service, where meals are served individually but food is prepared and delivered from another site, etc.?
- What menu planning practices do schools follow? What policies and procedures are used to accommodate students with food allergies or other special dietary needs?
- Who is responsible for food purchases? What are typical practices with regard to branded foods, pre-prepared foods, fresh fruits and vegetables, and locally-produced foods?
- What role(s) does the school food service department play in the After-school Snack Program?
- What policies and procedures do SFAs and schools follow to ensure food safety?
- How long do children wait in line to get food? How long do students have to eat their meals?
- What percentage of schools use an offer vs. serve option for breakfast? For lunch?
- What prices are charged for school meals? Are premium prices used for certain menu items? Are discount prices offered/available?
- What systems are used to count reimbursable meals, identify free/reduced-price students, and collect student payments?
- What are the outreach and nutrition promotion practices of SFAs, and how do they involve groups such as nutrition advisory councils, PTAs or other groups?
- What are the qualifications of school food service managers, including education or training and work experience?
- How do food service characteristics vary by student population characteristics and institutional characteristics at the SFA and school levels?

Illustrative table shells addressing these research questions are presented in Tables A16.5 and A16.6.

TABLE A16.5
USE OF ON-SITE MEAL PRODUCTION BY TYPE OF SCHOOL AND URBANICITY

|  |  | All Schools |  | Elementary Schools |  | Middle Schools |  | High Schools |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number | Percent | Number | Percent | Number | Percent | Number | Percent |
| $\begin{gathered} \text { All Loca } \\ \text { Centra } \\ \text { Other 1 } \\ \text { Non-m } \end{gathered}$ | ns <br> ity <br> tropolitan <br> opolitan |  |  |  |  |  |  |  |  |
| Unweighted n |  |  |  |  |  |  |  |  |  |
| Source: School Food Service Manager Survey. |  |  |  |  |  |  |  |  |  |
| Note: | School-we | d data. |  |  |  |  |  |  |  |

TABLE A16.6
TYPES OF NUTRITION PROMOTION AND OUTREACH PRACTICES USED BY SFAs
$\begin{array}{l|}\hline \\$\cline { 2 - 2 } Pras with Specified <br>

Practices\end{array}$]$| Number $\quad$ Percent |
| :---: |
| Provide Information on Nutrient Content to Students or Parents |
| Send menus home with students |
| Post information in school |
| Post information online |
| Post information in newspapers |
| Other media |
| Outreach Activities |
| Attend parent meeting |
| Provide information other than menus and nutrient content (any media) |
| Invite family members to consume a school meal |
| Participate in nutrition education in classroom |
| Nutrition education in cafeteria |
| Request feedback (any mechanism) |
| Unweighted n |

Source: Survey of Directors of School Food Authorities.

## e. School Meal Program Participation

The study will analyze school-level and SFA level student participation rates to address the following question:

- What are the rates of student participation in the NSLP and SBP at the school and SFA levels? How do these rates vary by student, school and food service characteristics?

This analysis will use aggregate school-level and SFA-level participation data for the school year prior to the surveys (i.e., 2003-2004, under current plans), whereas other analysis of student participation will use student-level microdata on shorter-term measures of participation (for a target day and "usual" participation).

The descriptive analysis of aggregate school-level and SFA-level participation data will contribute to the overall description of the school meal programs as they operate. Also, it will explore relationships between participation rates and key characteristics of the school/SFA environment and food service operations. Key characteristics are:

- Poverty rate
- Percent of students certified for free or reduced-price meals
- Urbanicity
- Region
- Enrollment size
- Menu planning system
- Grade range (for example, elementary, middle, high)
- Availability of competitive foods or open campus

Illustrative table shells for the SFA and school-level participation analysis are shown in Tables A16.7 and A.16.8.

TABLE A16.7
STUDENT PARTICIPATION RATES IN THE NSLP AND SBP BY MENU PLANNING SYSTEM, SFA SIZE, AND POVERTY LEVEL

|  | NSLP Participation Rate |  |  |
| :--- | :--- | :--- | :--- |
|  | Percent of Students $\quad$ (Standard Error) |  | SBP Participation Rate |
| All School Food Authorities (SFAs) |  |  |  |
| Traditional Sood-based menus |  |  |  |
| Enhanced food-based menus |  |  |  |
| Nutrient standard menus |  |  |  |
| By Enrollment |  |  |  |
| Very large (over 40,000) |  |  |  |
| Large (3,000 to 40,000) |  |  |  |
| Medium (1,000 to 3,000) |  |  |  |
| Small (under 1,000) |  |  |  |
| By Poverty Level |  |  |  |
| Low (under 30 percent) |  |  |  |
| High (30 percent or more) |  |  |  |

## Unweighted n

Source: Survey of Directors of School Food Authorities.

TABLE A16.8
STUDENT PARTICIPATION RATES IN THE NSLP AND SBP BY AVAILABILITY
OF COMPETITIVE FOODS: HIGH SCHOOL

|  | NSLP Participation Rate |  | SBP Participation Rate |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Percent of Students | (Standard Error) | Percent of Students | (Standard Error) |
| All High Schools |  |  |  |  |
| No a la carte or alternate sources |  |  |  |  |
| A la carte, no alternate sources |  |  |  |  |
| A la carte and vending machines |  |  |  |  |
| No a la carte, vending machines or other alternate sources |  |  |  |  |
| A la carte, no vending machines, other alternate sources |  |  |  |  |
| A la carte, vending machines, and other alternate sources |  |  |  |  |

## Unweighted n

Source: Principal and School Food Service Manager Surveys.

## f. Benchmarks to Evaluate Nutritional Quality of School Meals

Past studies of the nutritional quality of school meals have used two sets of nutrition standards (Fox et al. 2001). These include (a) the SMI nutrition standards and (b) recommendations made by the National Research Council. The SNDA-III will use these nutrition standards, shown in Table A16.9, in evaluating nutritional quality of school meals offered and served to students. The SMI nutrition standards for food energy and nutrient content of school meals are based on the 1989 Recommended Daily Allowances (RDAs). Further discussion of nutritional standards is provided following the discussion of analysis of student dietary intakes.

TABLE A16.9
NUTRITION STANDARDS TO BE USED IN EVALUATING SCHOOL MEALS

| Nutrient | Standard |
| :---: | :---: |
| SMI Nutrition Standards |  |
| Calories and nutrients with established Recommende Calories, protein, vitamin A, vitamin C, calcium and iron | ary Allowances (RDAs) ${ }^{\text {a }}$ : <br> Breakfast: One-fourth of the RDA Lunch: One-third of the RDA |
| Nutrients included in the Dietary Guidelines for Amer <br> Total fat Saturated fat | Breakfast and Lunch: $\leq 30 \%$ of total calories $<10 \%$ of total calories |
| National Research Council Diet and Health Recommendations ${ }^{\text {c }}$ |  |
| Protein Carbohydrate | Breakfast and Lunch: No more than 2x RDA Breakfast and Lunch: $>55 \%$ of total calories |
| Cholesterol | Breakfast: $\leq 75 \mathrm{mg}$ <br> Lunch: $\leq 100 \mathrm{mg}$ |
| Sodium | Breakfast: $\leq 600 \mathrm{mg}$ <br> Lunch: $\leq 800 \mathrm{mg}$ |
| ${ }^{\text {a }}$ National Research Council (1989a). |  |
| ${ }^{\mathrm{b}}$ U.S. Department of Health and Human Services and Agriculture (1990). |  |
| ${ }^{\text {c }}$ National Research Council (1989b). Standards used for for maximum daily intake. | terol and sodium are adapted from recommendat |

## g. Food and Nutrient Content of School Meals Served

The first set of research questions about school meals concern the characteristics of foods offered:

- What are the characteristics of the foods offered to students in reimbursable school meals? How many choices are students offered for various menu elements, e.g., milk, entrée, fruits, vegetables, desserts, etc.?
- How frequently do school meals offer fresh produce in reimbursable meals? Salad bars? Other self-serve foods?
- What percentage of schools that use food-based menu planning systems offer lunches that are consistent with NSLP menu planning requirements? What percentage of schools that use food-based menu planning systems offer breakfasts that are consistent with SBP menu planning requirements?

The next set of research questions in this domain concern the nutrient content of school meals:

- What is the average nutrient content of reimbursable lunches offered to/selected by students, and how does this compare to SMI nutrient standards? What is the average nutrient content of reimbursable breakfasts offered to/selected by students, and how does this compare to SMI nutrient standards?
- What percentage of schools offer/serve reimbursable lunches that are consistent with SMI nutrient standards? What percentage of schools offer/serve reimbursable breakfasts that are consistent with SMI nutrient standards?
- What percentage of schools offer students the opportunity to select a low-fat reimbursable breakfast/lunch, i.e., a meal that is consistent with the Dietary Guidelines recommendation, on which the SMI is based, of no more than 30 percent of total calories from fat?
- How does the nutrient content of reimbursable lunches as offered to/selected by students compare to DRIs for SMI nutrients (if different) as well as DRIs or other reference standards for non-SMI nutrients of interest for school-age children, including, for example, zinc, folate, cholesterol, sodium, and dietary fiber?
- What percentage of schools that use nutrient standard menu planning (NSMP) or assisted nutrient standard menu planning (ANSMP) serve meals in a typical week that meet SMI standards? What percent of schools that use NSMP or ANSMP serve breakfasts that meet SMI standards?

Illustrative table shells that address these questions are shown in Tables A16.10 and A16.11.

|  | Percentage of Daily Menus in Which Item Was Offered |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Elementary Schools | Middle Schools | High Schools | All Schools |
| Milk |  |  |  |  |
| 1\% flavored |  |  |  |  |
| 1\% unflavored |  |  |  |  |
| Whole flavored |  |  |  |  |
| : |  |  |  |  |
| Fruits and Juices |  |  |  |  |
| Canned fruit |  |  |  |  |
| Fresh fruit |  |  |  |  |
| Full strength citrus juice |  |  |  |  |
| : |  |  |  |  |
| Vegetables |  |  |  |  |
| Cooked vegetables (other than potatoes and |  |  |  |  |
| French fries) |  |  |  |  |
| Green salads (other than entrée salads) |  |  |  |  |
| Oven fried French fries/potato products |  |  |  |  |
| Deep-fried French fries/potato products |  |  |  |  |
| : |  |  |  |  |
| Combination Entrées |  |  |  |  |
| Sandwiches made with chees and/or cold cuts |  |  |  |  |
| Hamburgers and similar beef/port sandwiches |  |  |  |  |
| Peanut butter sandwiches |  |  |  |  |
| : |  |  |  |  |
| Meats/Meat Alternates (Not Part of a |  |  |  |  |
| Combination) |  |  |  |  |
| Breaded chicken nuggets/patties/similar products |  |  |  |  |
| Other breaded or fried meat/poultry/fish |  |  |  |  |
| Plain (not breaded or fried) meat/poultry/fish |  |  |  |  |
| : |  |  |  |  |
| Grains/Breads (Not Part of Combination Entrée) |  |  |  |  |
| Bread, rolls, bagels, other plain breads |  |  |  |  |
| Crackers/hard pretzels |  |  |  |  |
| Rice |  |  |  |  |
| : |  |  |  |  |
| Other Menu Items |  |  |  |  |
| Baked desserts |  |  |  |  |
| Other desserts (non-fruit gelatin, pudding, ice cream) |  |  |  |  |
| Fruit drink/ades |  |  |  |  |

Source: Menu Survey.

## MEAN FOOD ENERGY AND NUTRIENT CONTENT OF THE AVERAGE SCHOOL LUNCH SERVED TO STUDENTS

|  | Elementary <br> Schools | Middle <br> Schools | High <br> Schools | All <br> Schools |
| :--- | :--- | :---: | :---: | :---: |
| Mean Percentage of the RDA |  |  |  |  |
| Food energy (calories) |  |  |  |  |
| Protein |  |  |  |  |
| Vitamin A |  |  |  |  |
| Vitamin C |  |  |  |  |
| Calcium |  |  |  |  |
| Iron |  |  |  |  |
| Mean Percentage of Energy From: |  |  |  |  |
| Fat (percentage) |  |  |  |  |
| Saturated fat (percentage) |  |  |  |  |
| Carbohydrate (percentage) |  |  |  |  |
| Protein (percentage) |  |  |  |  |
| Mean Amount |  |  |  |  |
| Cholesterol (mg) nutrition standards |  |  |  |  |
| Number of Schools (Unweighted) |  |  |  |  |

Source: Menu Survey.

## h. Factors That Influence the Nutritional Quality of Reimbursable School Meals

The study will examine how mean nutrient content of the meals offered/served to students and the percentage of schools meeting SMI nutrition standards vary by:

- Characteristics of the meals offered to students (e.g., meal price, number of choices offered, availability of salad bars or other self-serve bars, relative fat content, i.e., whether, on average, meals tend to be high or low in fat)?
- Menu planning method (NSMP, ANSMP, traditional food-based, enhanced foodbased, other)?
- General characteristics of the school food service program (e.g., participation in the SBP, presence of offer versus serve (OVS), role in serving a la carte foods and after-school snacks, use of food service management company, use of branded entrees, ${ }^{1}$ on-site or off-site production)?

[^0]- Characteristics of the school environment (e.g., meal schedules, time available to eat, availability of and policies related to competitive foods, open campus policies and policies related to competing activities, activities to promote school food service and nutrition education)?
- Demographic and institutional characteristics of the school (e.g., total enrollment, grade span, poverty level, share of minority students, region, and urbanicity)?

Illustrative table shells examining factors related to the nutritional content of meals served are Tables A16.12 and A.16.13.

TABLE A16.12

PROPORTION OF SCHOOLS SERVING LUNCHES THAT SATISFIED SMI STANDARDS AND NRC RECOMMENDATIONS, BY MENU PLANNING SYSTEM

|  | Menu Planning System |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Traditional FoodBased | Enhanced Food-Based | Nutrient Standard | All <br> Systems |
|  | Percentage of Schools |  |  |  |
| SMI Standards <br> Food energy (calories) <br> Protein <br> Vitamin A <br> Vitamin C <br> Calcium <br> Iron <br> Percentage of calories from total fat Percentage of calories from saturated fat |  |  |  |  |
| NRC Recommendations <br> Percentage of calories from protein Percentage of calories from carbohydrates Cholesterol Sodium |  |  |  |  |
| Number of Schools (Unweighted) |  |  |  |  |

Source: Menu Survey.

## (continued)

theoretically possible to identify such foods in the Menu Survey, but this would add significantly to the cost of coding.

|  |  | Vending | Any Non- | No Non- |
| :---: | :---: | :---: | :---: | :---: |
|  |  | Machines | USDA | USDA |
| A la Carte Only | Only | Option | Option |  |

```
SMI Standards
    Food energy (calories)
    Protein
    Vitamin A
    Vitamin C
    Calcium
    Iron
    Percentage of energy from fat
    Percentage of energy from saturated fat
NRC Recommendations
    Percentage of calories from protein
    Percentage of calories from carbohydrates
    Cholesterol
    Sodium
```


## Number of Schools (Unweighted)

Source: Menu Survey and Alternate Food Source Checklists.
Note: Certain foods deemed not to be competitive (e.g., milk served a la carte or in vending machines) may be ignored in categorizing schools by non-USDA food options.

## i. Participation and Student/Parent Satisfaction

Key research questions concerning participation in and satisfaction with the school meals programs include:

- What proportion of schoolchildren participates in the SBP and NSLP? How does participation in the SBP and NSLP vary by key subgroups, including children of different ages, income levels, or meal-price certification statuses?
- What reasons for participation or nonparticipation are reported by students and/or parents?
- Among both participants and nonparticipants, students and parents, what is the extent of perceived stigma of receiving free or reduced-price school meals?
- What are the factors (including student, parent, school, and SFA characteristics) that affect school meal participation decisions?
- Among participants, what is the level of student satisfaction with USDA school meals overall and with particular aspects of school meals? How is satisfaction related to student characteristics?
- What is the level of parent knowledge of and satisfaction with school meals? What are parents' views on the availability of competitive foods?
- How do specific characteristics of students and of the school environment and food service (including nutrition advisory councils, nutrition education and promotion activities, the use of branded entrees, use of fresh fruits and vegetables, and meal scheduling) affect customer satisfaction?

The student and parent interviews will provide ample data for addressing these questions, combined, as appropriate, with data from the various school-level instruments.

Illustrative table shells addressing these research questions are presented in Tables A16.14 to A16.16.

TABLE A16.14

CHARACTERISTICS OF STUDENTS BY NSLP PARTICIPATION STATUS

|  | Percent of Participants | Percent of Nonparticipants | Percent of Total |
| :--- | :--- | :--- | :--- |
| Grade Level |  |  |  |
| Elementary students |  |  |  |
| Middle school students |  |  |  |
| High school students |  |  |  |
| Gender |  |  |  |
| Male students |  |  |  |
| Female students |  |  |  |
| Household Income |  |  |  |
| Less than 100\% poverty |  |  |  |
| 100-130\% poverty |  |  |  |
| $>130-185 \%$ poverty |  |  |  |
| $>185-300 \%$ poverty |  |  |  |
| Certification Status |  |  |  |
| Certified for free meal |  |  |  |
| Certified for reduced-price meal |  |  |  |
| Not certified |  |  |  |
| Sample Size |  |  |  |

Source: Child/youth and Parent Interviews and school records (for certification status).
Note: Statistical tests of participant-nonparticipant differences may be conducted.

TABLE A16.15
STUDENTS' VIEWS ON SCHOOL BREAKFASTS, BY SCHOOL LEVEL

|  | Elementary School | Middle School | High School |
| :--- | :--- | :--- | :--- |
| Total |  |  |  |
| General Opinion |  |  |  |
| Like it |  |  |  |
| Only okay |  |  |  |
| Don't like it |  |  |  |
| Reason Don't Like it, Among Those who Don't |  |  |  |
| $\quad$ (first reason) |  |  |  |
| $\quad$ (second reason) |  |  |  |
| Enough Time to Eat School Breakfast |  |  |  |
| Yes |  |  |  |
| No |  |  |  |
| School Breakfast Is Served |  |  |  |
| Too early |  |  |  |
| Too late |  |  |  |
| Okay time |  |  |  |

Source: Child/youth Interviews.
Note: Questions are only asked of children who ever ate a school breakfast. Similar tables will be prepared concerning school lunches.

TABLE A16.16
REASONS FOR NOT EATING SCHOOL BREAKFASTS, AMONG THOSE WHOSE SCHOOLS OFFER BREAKFAST

| Reason | Elementary School | Middle School | High School | Total |
| :--- | :--- | :--- | :--- | :--- |
| Don't Like to Eat Breakfast |  |  |  |  |
| Eat Breakfast at Home |  |  |  |  |
| Don't Have Time |  |  |  |  |
| Parents Don't want Me to |  |  |  |  |
| Don't Like the Food |  |  |  |  |
| Only for Needy Kids |  |  |  |  |
| Etc. |  |  |  |  |
| Other |  |  |  |  |
| Sample Size |  |  |  |  |

Source: Child/youth Interviews.

Note: Question is open-ended. Examples of possible answers are shown only for illustration. Question will be asked only of children who attend schools with the SBP but report they never eat a school breakfast. Similar tables will be prepared concerning school lunches.

## j. Student Dietary Intakes

The following are key research questions concerning the quality of students' diets:

- What is the overall quality of USDA school meal participants' diets in terms of both nutrients and foods consumed, overall and for key subgroups (DRI age-gender groups, low-income)?
- What are mean nutrient intakes relative to the RDAs?
- What percentage of participants are at risk of inadequate intakes for specific nutrients, as measured using the DRI standards?
- What are the mean numbers of Food Guide Pyramid servings consumed by participants for each major food group?
- What are the mean scores on the Healthy Eating Index (HEI) for school meal participants?
- What contributions do school meals make to participants' overall dietary intakes and the types of foods that they eat?
- What are participants' mean nutrient intakes relative to the RDAs at breakfast and at lunch? What proportion of daily mean nutrient intakes are from school meals?
- What is the mean number of Food Guide Pyramid servings from each major food group consumed from school breakfasts and lunches? How do school meals contribute to total daily servings?
- How does the nutrient intake of participants compare with the nutrient intake of (1) nonparticipants who consume meals brought from home, (2) nonparticipants who purchase meals a la carte from the school cafeteria, and (3) nonparticipants who obtain foods from other sources? How do they differ in foods consumed and contributions of foods eaten at school to daily nutrient intakes?
- What is participants' weight status (percentage at risk of overweight or underweight), overall and for key subgroups?
- How is school meal participation associated with the quality of children's diets? How do these relationships vary for key subgroups of children, such as by age and income?
- How is school meal program participation related to participation in other food programs, such as emergency food programs and the Food Stamp Program?
- How does school meal participation on a specific day affect the mean nutrient intakes of school children at breakfast, at lunch, or over 24 hours?
- How is the quality of schoolchildren's diets affected by the consumption of "competitive foods"-foods and beverages purchased at school but not offered through the USDA school meal programs?
- What proportion of school children consume competitive foods of various types - a la carte entrees from the cafeteria, a la carte side dishes or snacks, foods purchased from vending machines, or foods purchased from school stores or snack bars?
- What types of foods are consumed from these sources? What nutrients do they contribute? What proportion of children's daily foods from key food groups do they contribute?
- What types of children are most likely to consume competitive foods? How does consumption of competitive foods differ for school meal participants and nonparticipants?
- How are variations in school food service practices (such as menu planning approaches, meal scheduling, use of branded food products, use of fresh fruits and vegetables) associated with the dietary intakes of school meal program participants?
- How are outreach programs, such as nutrition advisory councils and nutrition education activities in schools, associated with the dietary intakes of children?

These questions will be addressed by conducting 24-hour dietary recall interviews with students (assisted by their parents, for the younger students), which include detailed descriptions of foods eaten, portions eaten, and the source of the food. A second day of dietary recalls will be collected for about 25 percent of the sample, to make possible estimation of the distributions of usual intakes of key nutrients. The data on each food will be coded so that information on the nutrients contained and the food group it belongs to can be analyzed.

Illustrative table shells addressing these research questions are presented in Tables A16.17 to A16.19.

TABLE A16.17
DISTRIBUTION OF STUDENTS' INTAKES OF FAT, CHOLESTEROL, AND SODIUM RELATIVE TO DGA AND NRC STANDARDS, BY NSLP PARTICIPATION
(Percentages of Students)

|  | NSLP Participants | Nonparticipants |
| :--- | :--- | :--- |
| Usual Intake of Total Fat (Percent of Calories |  |  |
| $\quad \leq 30$ |  |  |
| $>30$ to 35 |  |  |
| $>35$ to 40 |  |  |
| $>40$ |  |  |
| Usual Intake of Saturated Fat (Percent of Calories) |  |  |
| $\quad \leq 10$ |  |  |
| $>10$ to 12 |  |  |
| $>12$ to 15 |  |  |
| $>15$ |  |  |
| Usual Intake of Cholesterol |  |  |
| $\quad \leq 300 \mathrm{mg}$ |  |  |
| $>300 \mathrm{mg}$ |  |  |
| Usual Intake of Sodium |  |  |
| $\quad 2,400 \mathrm{mg}$ |  |  |
| $>2,400 \mathrm{mg}$ |  |  |
| Sample Size |  |  |

Note: Table would show estimates based on one- or two-day intakes, statistically adjusted to estimate usual intakes.

TABLE A16.18

## MEDIAN USUAL 24-HOUR DIETARY INTAKES OF STUDENTS AGE 9-13, BY NSLP PARTICIPATION

|  |
| :--- |
| Macronutrients |
| Food Energy |
| Protein |
| Carbohydrate Participants |
| Total fat |
| Saturated fat |
| Polyunsaturated fat |
| Monounsaturated fat |
| Trans fatty acids |
| Omega-3 fatty acids |
| Omega-6 fatty acids |
| Long-chain polyunsaturated fatty acids |
| Total Fiber |
| Percent of Food Energy from |
| Total fat |
| Saturated fat |
| Carbohydrate |
| Vitamins |
| Vitamin A |
| Vitamin C |
| Thiamin |
| Riboflavin |
| Niacin |
| Vitamin B |
| Folate |
| Vitamin B |
| Minerals |
| Calcium |
| Iron |
| Phosphorus |
| Zinc |
| Selenium |
| Other Dietary Components |
| Sodium |
| Cholesterol |
| Sample Size |

Source: Child/youth and Parent Interviews.
Note: Usual nutrient intake distributions will be estimated using a second day of intake data for a subset of the sample. Similar tables will be prepared for children age 6 to 8 and children age 14 to 18 . Other features of the distribution (percentiles) may also be presented.

TABLE A16.19

# PYRAMID SERVINGS CONSUMED AND HEALTHY EATING INDEX SCORES, BY NSLP PARTICIPATION STATUS 

|  | NSLP Participants | Nonparticipants | All Students |
| :--- | :--- | :--- | :--- |
| Pyramid Servings (Mean) |  |  |  |
| Grains |  |  |  |
| Vegetables |  |  |  |
| Fruit |  |  |  |
| Dairy |  |  |  |
| Meat, beans, etc. |  |  |  |
| Healthy Eating Index Score |  |  |  |
| Good (above 80) |  |  |  |
| Needs improvement (51 to 80) |  |  |  |
| Poor (below 51) |  |  |  |
| Mean HEI Score |  |  |  |
| Sample Size |  |  |  |

Source: Student Dietary Recalls.

## k. Nutrient Standards

Students' dietary intakes should be described in reference to accepted standards for defining a healthy diet. Several types of standards are relevant: the Dietary Reference Intakes (DRIs), the 1989 Recommended Dietary Allowances (RDAs); the Dietary Guidelines for Americans (DGA); the Food Guide Pyramid; and the Healthy Eating Index (HEI). This section discusses the most appropriate ways to apply each of these standards, and how they will be used in analyzing data collected for SNDA-III.

Dietary Reference Intakes. The DRIs provide the most scientifically up-to-date knowledge of nutrient requirements and are the standards to use in assessing nutrient intakes. They are useful for examining the distributions of usual intakes of nutrients, including the proportions of a population at risk for inadequate or excessive intakes.

The DRIs for most micronutrients include the Estimated Average Requirement (EAR), which is an estimate of the median of the requirements distribution for healthy people in a specific age and gender group; an RDA, which is set at a level that meets the nutrient requirements of nearly all ( 97.5 percent of) people; and a Tolerable Upper Intake Level (UL). ${ }^{2}$ The EAR is used in estimating the percentage of a group at risk for inadequate intakes; for many nutrients, the percentage of a group with usual intakes below the EAR is a good estimate of the percentage at risk of inadequacy (IOM 2001). ${ }^{3}$

For calcium and several other nutrients, the scientific evidence was judged to be inadequate for establishing an EAR or an RDA. The available standard for calcium is the Adequate Intake (AI). The AI is set at a relatively high level (above what the RDA would be, if known), and thus is not very useful in assessing levels of nutrient adequacy of groups. Specifically, the IOM does not recommend using the percentage of a group with intakes below the AI as a measure of the prevalence of inadequacy. Mean intakes for a group above the AI are an indicator of low levels of inadequacy, but mean intakes below the AI do not necessarily indicate inadequacy.

SNDA-III will use the DRIs for the main analysis of students' intakes of micronutrients, as they are the most up-to-date standards for healthy diets, and, in particular, assess the percentage of students in various groups with usual intakes less than the EAR for a wide range of nutrients.

For calcium, the study will focus on mean intakes relative to the AI.

[^1]In September 2002, the Institute of Medicine released Dietary Reference Intakes for Energy, Carbohydrates, Fiber, Fat, Protein, and Amino Acids (Macronutrients) (IOM 2002). The Estimated Energy Requirement (EER) was established and replaces the 1989 recommended energy allowance. Because energy intakes above the EER would be expected to result in weight gain, there is no RDA or UL for energy. For fat, carbohydrates, and protein, Acceptable Macronutrient Distribution Ranges (AMDRs) have been established. ${ }^{4}$ Intakes that fall within the AMDR range for a macronutrient are associated with reduced risk of chronic disease, while providing adequate intakes of essential nutrients. The AMDR for total fat is 25 to 35 percent of energy for children age 4 to 18 years and the AMDR for carbohydrate is 45 to 65 percent of total energy for the same age range. The AMDR for protein is 10 to 30 percent of total energy for children age 4 to 18 years. In addition, the Institute of Medicine recommends that no more than 25 percent of total energy should come from sugars. SNDA-III will use these new standards as well as the existing Dietary Guidelines for Americans (DGAs) in assessing usual intakes of energy and macronutrients.

Mean Nutrients Relative to the 1989 RDAs and Updated RDAs. Intakes below the RDA do not necessarily or even usually indicate inadequate intakes. The SNDA-I study assessed mean nutrient intakes relative to the 1989 RDAs, which were the most up-to-date standards available at that time. The SMI requirements are still based on the 1989 RDAs; specifically, school breakfasts are to provide one-fourth of the 1989 RDA for key nutrients and school lunches are to provide one-third of the 1989 RDA. The Dietary Reference Intakes include updated RDAs for many nutrients.

[^2]Although they are not indicators of inadequacy, the RDAs are conventionally used to standardize mean intakes, and SNDA-III will include this type of analysis. ${ }^{5}$ The study will use the updated RDAs for primary analysis, but could also use the 1989 RDAs to facilitate comparison to past studies. However, any presentation of such analysis should emphasize that the mean level of a nutrient consumed by a group does not provide any evidence concerning the proportion of the group at risk of inadequacy, because the variability of intakes may differ across groups. For example, one group may have a higher mean intake of a nutrient than another group, but also have a higher proportion at risk of inadequacy, because its intake distribution has a wider variance.

Mean intakes will also be the focus in assessing the contributions of specific meals, of school lunches and breakfasts, and of competitive foods to dietary intakes.

Dietary Guidelines for Americans and Food Guide Pyramid. The DGAs include quantitative standards for total fat (no more than 30 percent of calories) and saturated fat (less than 10 percent of calories) as well as qualitative recommendations to increase intake of fruits, vegetables, and complex carbohydrates, and reduce intakes of sodium and cholesterol. There are a number of ways in the literature to assess compliance with these qualitative recommendations. One approach is to use quantitative standards for consumption of dietary components such as carbohydrate, sodium, cholesterol, and fiber that have been suggested by prominent groups, such as the National Research Council and the American Health Foundation. Another approach is to assess compliance with the USDA Food Guide Pyramid's recommendations for the numbers of

[^3]servings to be consumed from various food groups. SNDA-III will collect the data needed for both types of analysis.

The need to assess the role of added sugars in children's diets is another important issue for consideration in the design, particularly as recent research has suggested concerns about the increased consumption of soft drinks in children's diets (Gleason and Suitor 2001). This could be done by measuring the number of teaspoons per day of added sugar (part of the tip of the Food Guide Pyramid). ${ }^{6}$ It might also be of interest to examine soft drink consumption and the relative contribution of soft drinks and other foods and beverages to children's total added sugar intake.

Healthy Eating Index. The HEI is a dietary assessment tool that measures the overall quality of the diet and how well it complies with the recommendations of the DGAs and the Food Guide Pyramid. FNS goals for improving children's diets include improving mean HEI scores. The Index provides a picture of foods people are eating, the amount of variety in the diet and compliance with specific DGAs recommendations. A score (minimum 0; maximum 10) is established in each of ten components: components 1-5 measure the degree to which a diet conforms to the Food Guide Pyramid serving recommendations for grains, vegetables, fruits, milk, and meat; components 6 and 7 measure total fat and saturated fat consumption as a percentage of total energy intake; component 8 measures total cholesterol intake; component 9 measures total sodium intake; and component 10 measures variety in the diet. The component scores are then summed to produce a total score (minimum 0; maximum 100). The score is assessed as "good" if the HEI is greater than 80, "needs improvement" if the HEI is between

[^4]51 and 80 , or "poor" if the score is less than 51 . Overall, the higher the score, the better the diet conforms to the DGAs and the Food Guide Pyramid.

The HEI was first used to assess the quality of diets reported by respondents to the 19891990 USDA Continuing Survey of Food Intakes by Individuals (CSFII). HEI scores have also been calculated for the 1994-1996 CSFII and 1999-2000 NHANES. In general, means for different groups have been compared. The mean HEI will be used to assess the overall quality of students' diets and to compare subgroups. The percentage in various ranges can also be examined. Data from SNDA-III can also be compared to averages for schoolchildren found from previous national studies.

## A17. DISPLAY OF EXPIRATION DATE FOR OMB APPROVAL

The OMB approval number and expiration date will be printed at the top of the cover page of each instrument.

## A18. EXCEPTION TO THE CERTIFICATION STATEMENT IDENTIFIED IN ITEM 19.0 OF FORM OMB 83-1

None.

## PART B. COLLECTION OF INFORMATION USING STATISTICAL METHODS

## B1. SAMPLING AND STATISTICAL PRECISION LEVELS

## 1. Overview

The SNDA-III study involves a multistage sample design, which begins by sampling SFAs, then samples schools served by the SFAs, and then samples children who attend the schools. Parents of the children will also be interviewed. Substantive data for the study will be obtained from the entities at each of these levels of sampling.

The sample has two overall components. One, designated the "basic sample," will include each of the three levels of sampling summarized above. The planned sample sizes for this part of the sample are 100 SFAs and three schools from each SFA for a total of 300 schools. An average of slightly more than 8 children per school will be sampled, for a total of 2,420 students and their parents. When possible, the three schools selected from each SFA will be stratified to include one elementary school, one middle school, and one high school. ${ }^{7}$

The second component of the sample, designated the "supplemental sample," is designed to increase the available sample sizes for analyses of the SFAs and schools, without incurring the extensive costs associated with the field work needed for the in-person student and parent interviews. In particular, this supplemental sample will consist of 35 additional SFAs and 105 additional schools served by them.

[^5]Below, we first discuss the planned sample sizes and the statistical precision levels associated with them. Next, we describe the methods that will be used in the sample selection work.

## 2. Precision Levels

The analytical objectives of the study are largely descriptive in nature-it is desired to examine the nature of the foods offered and consumed under the National School Lunch Program and to place this in the context of related variables at the SFA, school, and household levels. In light of this, our precision analysis focuses on the width of confidence intervals around key estimates. FNS has determined its planned sample sizes by examining the relationships between statistical precision, sample sizes, and study costs.

Table B1.1 provides key information about these tradeoffs by showing confidence interval widths in the analysis of child-level variables. Based on a 95 percent confidence level and twotailed tests, we have computed confidence intervals for a $(1,0)$ binary variable, such as whether the child obtains an NSLP meal meeting certain nutritional standards. In order to be conservative, we have assumed that the true value of the variable is in the range of 50 percent, since this has the highest associated variance. (Details of the calculations are contained in the notes to the table.)

Two sets of confidence intervals are displayed, one for analysis based on the full sample and one for a hypothetical subgroup analysis based on one-third of the sample, such as children attending elementary schools. On the basis of an examination of this and similar tables, FNS has determined that a student sample of approximately 2,400 represents a reasonable compromise between the agency's information needs and cost considerations. For the full sample, this sample size yields very high levels of precision, with confidence intervals in the range of plus-or-

TABLE B1.1

## ESTIMATED STATISTICAL PRECISION LEVELS <br> FOR ALTERNATIVE STUDENT SAMPLES

| Overall Sample Size | Width of 95 Percent Confidence Interval <br> (Percentage Points) |
| :--- | :---: |
| Analysis Based on Full Sample |  |
| 1,500 | $\pm 4.5$ |
| 1,800 | $\pm 4.1$ |
| 2,100 | $\pm 3.8$ |
| 2,400 | $\pm 3.6$ |
| 2,700 | $\pm 3.4$ |
|  | Analysis Based on One-Third of Full Sample |
| 1,500 | $\pm 7.8$ |
| 1,800 | $\pm 7.2$ |
| 2,100 | $\pm 6.6$ |
| 2,400 | $\pm 6.2$ |
| 2,700 | $\pm 5.8$ |

Note: Confidence intervals are computed as $+/-1.96$ * $[\operatorname{sqrt}\{(p)(1-p)\} /\{N / d e f f\}]$, where $p$ is the proportion being estimated, $N$ is the sample size, and deff is the statistical design effect due to clustering and stratification in the sample design. Deff was estimated to be approximately 3.2 , based on tabulations of similar data including data from a previous school nutrition study (Logan et al. 2003).
minus 3.6 percentage points. Confidence interval widths are, of course, lower for the subgroup analysis shown, but still respectable at plus-or-minus 6.2 percentage points.

Similar approaches were used to determine appropriate numbers of SFAs and schools. The SFA sample is not clustered at all, so the design effect of clustering is approximately 1. However, unequal weights will result in a design effect of approximately 4.0. Thus, with 135 SFAs, we anticipate having confidence levels of approximately plus-or-minus 16 percentage points. While this is larger than would be ideal, the SFA level of analysis is the least important of the three levels, and this level of precision will be sufficient for placing the school- and student-level analyses in context.

Based on work with similar data as cited earlier, we anticipate having a design effect at the school level of about 1.5 . With 405 schools, this implies confidence levels of plus-or-minus 5 percentage points.

## 3. Sampling Procedures

As described earlier, the Primary Sampling Unit for the sample will be the SFA. Because no complete sample frame of SFAs is available, we have begun the sampling work by drawing a sample of school districts using the Common Core of Data (CCD), a comprehensive database on school districts and schools maintained by the Department of Education. In more than 90 percent of instances, the school district and the SFA are the same. However, in a nontrivial number of instances they are not, either because the same SFA surveys several districts, because the district does not participate in the NSLP, or for other reasons. We initially drew a sample of approximately 2,500 districts with probabilities proportional to size (PPS) as approximated by the square root of enrollment, and screened those districts for their SFA status in order to compile a sample frame of SFAs. (Several larger city school districts enter both this stage and the next stage of sampling with certainty and were treated appropriately in the sampling.) The
screening work was done under a separate project and has been completed; the data collection was approved by OMB in December 2003.

The next step is to draw the required sample of SFAs for both the basic sample and the supplemental sample. In doing this, another PPS procedure was used which had the effect of making the sample of SFAs a PPS sample with the measure of size being the number of students enrolled in schools served by the SFA (rather than the square root). ${ }^{8}$ In selecting the SFAs, the sample was explicitly stratified by whether SFAs were large enough to be selected with certainty. The noncertainty stratum was implicitly stratified on region, size, and method of menu planning used—an important analysis variable. In addition, a back-up sample of SFAs was selected to allow for the possibility of some SFAs not cooperating.

The sample of SFAs includes four SFAs large enough to be certainty selections. Two of them, New York City and Los Angeles, are large enough to be assigned "double" numbers of schools and students. Because these two will receive double allocations they are counted as the equivalent of 2 SFAs each. Because of the "double hits," the sample includes 133 unique SFAs, but 135 SFA-equivalents. After selecting the 133 sample SFAs, we then selected a subsample of 100 SFA equivalents ( 98 unique SFAs) for the in-person data collection; the rest constitute the "supplemental sample."

[^6]For each of the 135 SFA-equivalents selected, we will select three schools. These will be stratified into elementary, middle school, and high school strata, with one school selected from each. We anticipate that this sampling will be done as simple random samples within each stratum. ${ }^{9}$ Finally, students will be selected with equal probabilities of selection within a school, using rosters obtained from the schools.

## 4. Estimation Procedures

For population-based estimates, each responding SFA, school and student will be assigned a sampling weight. First, a base weight at each level will be determined. This is the inverse of the probability of selection. The final weight will be determined by adjusting the base weight for nonresponse, and by post-stratifying to match population totals (as appropriate). All population totals, means, ratios and proportions will be estimated using these final sampling weights.

## B2. DATA COLLECTION STRATEGY

Table B2.1 presents a summary of the data collection strategy.

## B3. METHODS TO MAXIMIZE RESPONSE RATES

To achieve high response rates, MPR will provide well-designed survey support material such as a brochure and a letter from USDA to convince potential respondents of the surveys' value and the importance of participation. In addition, a wide range of methods will be used to maximize participation and reduce nonresponse in each data collection effort.

[^7]TABLE B2.1

## OVERVIEW OF DATA COLLECTION ACTIVITIES

|  | Instrument | Respondents | Completed Sample Size | Mode |
| :---: | :---: | :---: | :---: | :---: |
| A | Pre-Visit Questionnaire | SFA director | 135 | Telephone interview prior to visit or data collection |
| B | Survey of SFA Directors | SFA director | 135 | Mail with telephone followup |
| C | Menu Survey <br> 1. Daily Meal Counts Form <br> 2. Reimbursable Foods Form: Breakfast <br> 3. Reimbursable Foods Form: Lunch <br> 4. Recipe Form <br> 5. Self-Serve/Made-to-Order Bar Form | School food service manager | 405 | Mail with intensive telephone training, technical assistance, and followup; in-person followup in 300 visited schools |
| D | Proportion A La Carte Form | School food service manager | 405 | Telephone interview following completion of menu survey |
| E | School Food Service Manager Survey | School food service manager | 405 | Mail with telephone followup in 105 schools; in-person interview in 300 visited schools |
| F | Principal Survey | Principal | 405 | Mail with telephone followup in 105 schools; in-person interview in 300 visited schools |
| G | Alternative Food Source Checklist | ----- | 300 | Completed by interviewer during visit to 300 schools |
| H | Vending Machine Checklist | ----- | 300 | Completed by interviewer during visit to 300 schools |

TABLE B2.1 (continued)

|  | Instrument | Respondents | Completed Sample Size | Mode |
| :---: | :---: | :---: | :---: | :---: |
| I | Child/Youth Dietary Recall and Interview | Student |  | In-person interview ${ }^{\text {a }}$ |
|  |  | Day 1 | 2,420 |  |
|  |  | Recall/Interview (plus parent-assisted recall for younger students) |  |  |
|  |  | Day 2 Recall (plus parent-assisted recall for younger students) | 605 |  |
| J | Parent Interviews | Parent |  | In-person interview for |
|  |  | Day 1 | 2,420 | parent of |
|  |  | Parent of Child | 720 | child/telephone |
|  |  | Parent of Youth Day 2 | 1,700 | interview for parent of youth |
|  |  | Parent of Child | 120 | your |
| K | Weight and Standing Height Measurement | Student | 2,420 | In-person observation |

${ }^{\text {a }}$ Child interview is counted as complete only if parent completes an interview; more children will actually be interviewed as some parent nonresponse is expected. Specifically, assuming an 80 percent response rate for parents, we expect to interview 3,025 students in school to obtain 2,420 completed student/parent interviews.

## 1. Maximizing Participation

Effective Strategies for Recruiting SFAs and Schools. We will use qualified, trained personnel to recruit SFAs and schools, with more senior staff assigned to larger districts and to SFAs with in-person data collection. Expressions of support will be provided by USDA, and the approval of the EIAC Food and Nutrition Subcommittee will be referenced.

Using School-Designated School Liaisons to Assist with Recruitment and Obtaining Parent Consent in Schools That Require Active Consent. The contractor will provide the liaison with information on the study so that he or she can become familiar with the study and feel comfortable answering questions from students, parents, and staff. In addition, the school liaisons will receive a $\$ 40$ gift card as an honorarium (per school) for assisting the contractor.

Providing Incentives to the Students and Their Parents. Students will receive incentives for participating, $\$ 5$ for young children and $\$ 10$ for youth. Parents of young children will receive a gift of $\$ 20$ and parents of youth a gift of $\$ 10$.

Conducting the Interviews at Locations That Are Convenient for the Participant. Interviews with parents of young children will be conducted at home or at school, whichever is more convenient to the parent. Interviews with parents of youth will be conducted over the telephone at a convenient time. If they prefer, parents of youth will be given a toll-free number that they can call to complete the interview.

Reminding Participants of the Interview Dates. The school liaison will give students in the sample a reminder card to take home to their parents the day before the visit. The interviewer will inform students and parents of their selection for the second 24 -hour dietary recall at the end of their initial 24-hour dietary recall interview and will try to schedule the second interview time and, for the parents of young children, the location for the interview.

Sending Information on the Study to the Parents. The parent consent packet will include a letter from the school principal on the study. The letter will be tailored to the school and printed on school letterhead. The packet will also contain a brochure designed especially for parents.

## 2. Reducing Nonresponse

In addition to maximizing participation, it is essential to minimize nonresponse among study participants. The key to minimizing nonresponse is the use of experienced and highly skilled interviewers. Interviewers hired for this study will be selected based on their experience conducting in-person interviews with similar populations. Student/parent interviewers will be selected based on experience interviewing a variety of people including children, working in school settings, and their ability to work independently. Preference will be given to field interviewers who have worked with other studies that involved collecting data on school meals or other nutrition data. Bilingual interviewers will be hired where there is likely to be a concentration of non-English speaking students or parents.

Interviewers will also be given extensive training. Student/parent interviewers will receive seven days of training on gathering dietary recalls, attitudinal interviews with children and parents, and weighing and measuring children. As part of the training, student/parent interviewers will be asked to complete practice exercises using the computerized dietary intake protocol prior to the start of actual interviewing. They will also be trained on the Menu Survey, principal and food service manager interviews, and competitive foods observation forms.

In addition, several other techniques will be used to minimize nonresponse. To ensure privacy, all interviews will be in semi-private space; and, as discussed in Section A10 and A11, all respondents will be assured of confidentiality, and cards will be used in face-to-face parent
interviews to ask questions regarding household income and participation in public assistance programs.

The student and parent interviews will be conducted using computer-assisted personal/telephone interviewing software. This will ensure that all questions are asked with the appropriate prompts and that the skip patterns are followed. The computer programs also make the interviews go faster and thus reduce burden. Interviewers will also follow up with parents of young children when the students were unable to provide sufficient information on food and food preparation.

## B4. TEST OF PROCEDURES

Under the Integrated Study design contract, all instruments were pretested in April 2003 with up to nine respondents. The study contractor presented the pretest results to ERS and FNS on April 25, 2003. The pretest demonstrated the feasibility of the planned data collection and provided information to refine the wording and formatting of instruments and instructions. Table B4.1 summarizes the instruments, number of sites, and number of respondents in the pretest.

TABLE B4.1
DATA COLLECTION PRETEST ACTIVITIES

| Instruments | Number of SFAs | Number of Respondents |
| :--- | :---: | :--- |
| SFA Director Survey | 7 | 7 SFA directors |
| Kitchen Manager Survey |  | 7 school food service <br> managers <br> Principal Survey |
| Menu Surveys | 6 | 9 schocipals <br> managers |
| Young Child/Youth Interview service |  |  |
| Parent Interview | 2 | 4 elementary students <br> 3 middle school students <br> 2 high school students |

## 1. Mail Surveys

The SFA Director, School Food Service Manager, and Principal Surveys were each pretested as mail surveys with telephone followup in seven SFAs, each located in a different state. These SFAs were recruited with the assistance of the State Child Nutrition Directors. In each participating SFA, the SFA director completed the SFA Director Survey. One school was selected in each of the seven SFAs. In these schools, the principal completed the Principal Survey, and the school food service manager completed the School Food Service Manager Survey. All respondents were debriefed by telephone after they returned their completed surveys. Debriefing questions included: overall clarity and reasonableness of the survey questions; records or other information sources consulted; specific items needing clarification; and time to gather information and complete the questionnaire.

## 2. Menu Survey

At the time of the pretest, two versions of the menu survey were planned; a more detailed version for SFAs in which cost data were being collected (known as the Level 2 Menu Survey), and a less detailed version in other SFAs (known as the Level 1 Menu Survey). Since SNDA-III does not involve cost data collection, the planned Menu Survey instruments are based on those used in the Level 1 Menu Survey that was pretested.

The basic (Level 1) Menu Survey was pretested in four SFAs, with one school participating in each SFA for one week. These SFAs also participated in the mail survey pretest. Each school food service manager was provided the survey forms and instructions, and technical assistance was provided by telephone before and during the survey. In one site, technical assistance was also provided in person during a site visit to pretest the plate waste and cost interview instruments. All schools testing the basic menu survey were middle or high schools, in order to provide the maximum amount of information on the variety of foods and related reporting issues.

Each school food service manager was debriefed after returning the completed forms. The debriefings gathered information on respondent burden, data collection problems, and clarifications to forms and instructions.

The expanded (Level 2) Menu Survey was pretested in two SFAs, with a total of five participating schools participating for one week each. These SFAs were recruited with the assistance of the State Child Nutrition Director. Both SFAs were located in Massachusetts, at a convenient location for the Integrated Study design staff. In addition to the written instructions, the SFA directors and kitchen managers received in-person training prior to the study and inperson technical assistance during the study. The debriefings gathered information on respondent burden, data collection problems, and clarifications to forms and instructions.

## 3. Student and Parent Interviews

In the two SFAs in Massachusetts, student and parent interviews were conducted in a total of three schools, one at each grade level. The pretest included four elementary school students, three middle school students, and two high school students. School personnel distributed handouts to selected classrooms to obtain parent permission and consent; student assent was obtained at the time of the interviews. A total of eight parents completed interviews. Elementary school students and their parents were interviewed in person. All student interviews were conducted at the student's school. Three elementary school parent interviews were conducted at the school, and one was conducted at the home. All four secondary school parent interviews were conducted by telephone. Dietary intake interviews were conducted using a computer-assisted personal interview system (the Nutrition Data System for Research) which is quite similar to the AMPM system that will be used in SNDA-III; the rest of the interviews were conducted using paper questionnaires (although they will be computer-assisted personal
interviews (CAPI) for the full study). Parent interviews included a debriefing on questions that might be considered difficult or sensitive.

## B5. INDIVIDUALS CONSULTED ON THE STATISTICAL ASPECTS OF THE DESIGN

The sampling procedures were developed by John Hall and Jim Ohls of MPR, building on previous work on the Integrated Study design by Michael Sinclair (then of MPR), and by Michael Battaglia and K.P. Srinath of Abt Associates. Analysis plans were developed under the Integrated Study design contract by Anne Gordon, Ronette Briefel, and Barbara Devaney of MPR; by Chris Logan, Fred Glantz, and Nancy Burstein of Abt Associates; and by Mary Kay Fox, an independent consultant.

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## APPENDIX A

PRE-VISIT QUESTIONNAIRE

# School Nutrition Dietary Assessment Study 

## SFA Contact Form

SFA: $\qquad$

SFA DIRECTOR: $\qquad$

PHONE: $\qquad$
 $\qquad$ _
 _1 ___

Good (morning/afternoon), this is $\qquad$ from Mathematica Policy Research. I am calling about the School Nutrition Dietary Assessment (SNDA) Study for the U.S. Department of Agriculture (USDA), Food and Nutrition Service (FNS). You should have been notified recently by (NAME), your State Child Nutrition Director that your School Food Authority (SFA) has been selected for participation in the study.

## I HAVEN'T RECEIVED ANY NOTIFICATION?

I apologize about that. Why don't we complete this conversation and then I will send you some background materials about the study and follow up with your Child Nutrition Director to find out why (he/she) hadn't reached you.

## HOW/WHY WAS MY SFA/SCHOOL DISTRICT SELECTED?

Each SFA was randomly selected using precise scientific sampling methods in order for the study sample to be representative of all public school districts nationally that participate in the National School Lunch Program.
(The information collected from your SFA will represent not only your own experiences, but those of similar SFAs around the country. That is why it is so important that all of the selected districts and schools participate.)

## IS THIS MANDATORY?

Participation is not mandatory, but everyone from the USDA to your State Director has approved of the study and is strongly encouraging cooperation from all selected SFAs. We have made all reasonable efforts to minimize the time and effort required of all study participants.
(Because scientific sampling procedures were used to select the SFAs, any district that chooses not to participate will have a significant impact on the quality of the data and the value of the research).

At this time, I would like to briefly introduce you to the study and collect some preliminary information. The purpose of this study is to determine the foods included in current National School Lunch and School Breakfast Program meals and their nutrient content, as well as the selection of foods and nutrient consumption by public school children in the context of both their schools and households. Much of the information collected in this study will be available to nutritional experts and policymakers for the first time and will prove extremely useful in planning future technical assistance to schools and any program performance measurement.

As part of the study, we will be contacting 3 or 4 schools in your district. Does your district have any new schools, meaning the school began operating either last school year (2003-2004) or this current school year (2004-2005)?

IF YES: Can you give me the name(s) and zip code(s) of the new school(s)? (If necessary, you can fax me a list at 609-799-0005.) ENTER INFORMATION ON NEXT PAGE.

Does (SCHOOL) participate in the NSLP? IF YES: What grades does the school cover? What is the student enrollment?

| 0. <br> a. SCHOOL | b. ZIP CODE | c. PARTICIPATE IN NSLP? | d. GRADES | ENROLLMENT (AS OF 10/1/04) |
| :---: | :---: | :---: | :---: | :---: |
|  | 1-1-111 | $\begin{aligned} & \text { YES } \longrightarrow \\ & \text { NO } \rightarrow \text { SKIP TO NEXT SCHOOL } \end{aligned}$ | 1 \| - |tol_| |  |
|  |  | YES $\qquad$ <br> NO $\rightarrow$ SKIP TO NEXT SCHOOL | 1 \| - |tol | | |  |
|  | 1-1-1-1 \| | $\begin{aligned} & \text { YES } \longrightarrow \\ & \text { NO } \rightarrow \text { SKIP TO NEXT PAGE } \end{aligned}$ | 1 I \| itol_| |  |

We have preliminarily selected the schools we plan to contact in your district, (but they could change based on this new information you have just given me). The first school is (INSERT SCHOOL 1). Please tell me what grades are included in this school?

| NAMES OF SCHOOLS | SCHOOL 1 | SCHOOL 2 <br> MPR ID: $\qquad$ <br> LEVEL: $\qquad$ | SCHOOL 3 <br> MPR ID: $\qquad$ <br> LEVEL: $\qquad$ | SCHOOL 4 <br> MPR ID: $\qquad$ <br> LEVEL: $\qquad$ |
| :---: | :---: | :---: | :---: | :---: |
|  | MPR ID: $\qquad$ <br> LEVEL: $\qquad$ |  |  |  |
|  | SCHOOL CLOSED OTHER SPECIAL CASE (explain): $\qquad$ | $\qquad$ | $\qquad$ |  |
| 1. What grades are included in school? <br> CHECK ALL THAT APPLY | $\begin{array}{rll} \mathrm{P} & \square & \text { Pre-K } \\ \mathrm{k} & \square & \mathrm{~K} \\ 1 & \square & 1 \\ 2 & \square & 2 \\ 3 & \square & 3 \\ 4 & \square & 4 \\ 5 & \square & 5 \\ 6 & \square & 6 \\ 7 & \square & 7 \\ 8 & \square & 8 \\ 9 & \square & 9 \\ 10 & \square & 10 \\ 11 & \square & 11 \\ 12 & \square & 12 \end{array}$ | $\begin{array}{rll} r & \square & \text { Pre-K } \\ \mathrm{k} & \square & \mathrm{~K} \\ 1 & \square & 1 \\ 2 & \square & 2 \\ 3 & \square & 3 \\ 4 & \square & 4 \\ 5 & \square & 5 \\ 6 & \square & 6 \\ 7 & \square & 7 \\ 8 & \square & 8 \\ 9 & \square & 9 \\ 10 & \square & 10 \\ 11 & \square & 11 \\ 12 & \square & 12 \end{array}$ | $\begin{array}{rll} \mathrm{p} & \square & \text { Pre-K } \\ \mathrm{k} & \square & \mathrm{~K} \\ 1 & \square & 1 \\ 2 & \square & 2 \\ 3 & \square & 3 \\ 4 & \square & 4 \\ 5 & \square & 5 \\ 6 & \square & 6 \\ 7 & \square & 7 \\ 8 & \square & 8 \\ 9 & \square & 9 \\ 10 & \square & 10 \\ 11 & \square & 11 \\ 12 & \square & 12 \end{array}$ | $\begin{array}{rll}  & \begin{array}{rl} \mathrm{p} & \square \\ \mathrm{k} & \square \\ \mathrm{Pre} & \mathrm{~K} \\ 1 & \square \end{array} \\ 2 & \square & 2 \\ 3 & \square & 3 \\ 4 & \square & 4 \\ 5 & \square & 5 \\ 6 & \square & 6 \\ 7 & \square & 7 \\ 8 & \square & 8 \\ 9 & \square & 9 \\ 10 & \square & 10 \\ 11 & \square & 11 \\ 12 & \square & 12 \end{array}$ |
| 1a.Is this a charter school? |  | ```1 \square Yes 0 \square No d``` <br> ```Don't know ``` |  | ```1 \square Yes 0 \square No d``` <br> ```Don't know ``` |
| 2. As of October 1 of the current school year, what was the total enrollment at SCHOOL? |  |  |  |  |
| 2a.Does SCHOOL participate in the NSLP? | $\begin{array}{ccl}  & \square & \text { Yes } \\ & \square & \text { No } \rightarrow \\ \text { SKIP TO NEXT } \\ 0 & \square & \\ \text { SCHOOL } \end{array}$ | $\begin{array}{ccl}  & \square & \text { Yes } \\ & \square & \text { No } \rightarrow \\ \text { SKIP TO NEXT } \\ 0 & \square & \\ \text { SCHOOL } \end{array}$ | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \rightarrow \text { SKIP TO PAGE } 6 \end{array}$ | ```1\square Yes O No-> SKIP TO PAGE 6``` |


| NAMES OF SCHOOLS | SCHOOL 1 | SCHOOL 2 <br> MPR ID: $\qquad$ <br> LEVEL: $\qquad$ | SCHOOL 3 <br> MPR ID: $\qquad$ <br> LEVEL: $\qquad$ | SCHOOL 4 <br> MPR ID: $\qquad$ <br> LEVEL: $\qquad$ |
| :---: | :---: | :---: | :---: | :---: |
|  | MPR ID: $\qquad$ <br> LEVEL: $\qquad$ |  |  |  |
|  | SCHOOL CLOSED OTHER SPECIAL CASE (explain): $\qquad$ | SCHOOL CLOSED OTHER SPECIAL CASE (explain): $\qquad$ | SCHOOL CLOSED OTHER SPECIAL CASE (explain): $\qquad$ | SCHOOL CLOSED OTHER SPECIAL CASE (explain): $\qquad$ |
| 3. Does <br> SCHOOL <br> operate under Provision 2 for the NSLP or SBP? <br> NOTE: <br> Provisions 2 schools serve meals at no charge to all children as determined by application once every three years. |  | $\begin{array}{ccc} 1 & \square & \text { NSLP } \square \\ 2 & \square & \text { SBP } \end{array} \rightarrow \begin{gathered} \text { GO } \\ \text { TO. } \\ \text { QO } \end{gathered}$ |  |  |
| 4. Does <br> SCHOOL operate under Provision 3 for the NSLP or SBP? <br> NOTE: <br> Provisions 3 schools serve meals at no charge to all children regardless of eligibility status. |  | $\begin{array}{ccc} 1 & \square & \text { NSLP } \square \\ 2 & \square & \text { SBP } \\ & \longrightarrow & \begin{array}{c} \text { GO } \\ \text { TO. } \\ \text { QO } \end{array} \\ 0 & \square & \text { None of the above } \end{array}$ | $\begin{array}{ccc} 1 & \square & \text { NSLP } \square \\ 2 & \square & \text { SBP } \\ \square & \square & \text { Gone of the above } \end{array}$ |  |
| 5. How many students in SCHOOL are approved for free meals? |  |  |  |  |
| 6. How many students in SCHOOL are approved for reduced-price meals? |  |  |  |  |



| Names of Schools |  | School 1 | School 2 | School 3 | School 4 |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  |
| 12. Does SCHOOL use a cycle menu? |  | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \rightarrow \text { Go to Q. } 14 \end{array}$ | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \rightarrow \text { Go to Q. } 14 \end{array}$ | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \rightarrow \text { Go to Q. } 14 \end{array}$ | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \rightarrow \text { Go to Q. } 14 \end{array}$ |
| $13 .$ | What is the length of the cycle in days? | \|__|__| DAYS | \|__|__| DAYS | \|__|__| DAYS | \|__|__| DAYS |
| 14. | Does SCHOOL offer foods from national or regional brand-name or chain restaurants, such as Domino's, McDonald's, Burger King, Taco Bell, Pizza Hut or Subway? | ```lll``` | ```l }\begin{array}{lll}{1}&{\square}&{\mathrm{ Yes }}\\{0}&{\square}&{\mathrm{ No }->\mathrm{ Go to Q. }15}``` | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \mathrm{No}^{\rightarrow} \text { Go to Q. } 15 \end{array}$ | Yes No $\rightarrow$ Go to $Q .15$ |
| 14a. | Are these foods offered in reimbursable meals? | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \end{array}$ | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \end{array}$ | $\begin{array}{lll} \hline 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \end{array}$ | $\begin{array}{lll} \hline 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \end{array}$ |
|  | Are meals for SCHOOL partly or fully prepared in an off-site kitchen? | $\begin{array}{lll} \hline 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \end{array}$ | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \end{array}$ | $\begin{array}{lll} 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \end{array}$ | $\begin{array}{lll} \hline 1 & \square & \text { Yes } \\ 0 & \square & \text { No } \end{array}$ |
| 15a. What is the name of the person who completes production records at SCHOOL? |  | NAME <br> PHONE \# | NAME $\qquad$ <br> PHONE \# $\qquad$ | NAME $\qquad$ <br> PHONE \# $\qquad$ | NAME <br> PHONE \# |
| 16. Now thinking about the 2003-2004 school year: |  |  |  |  |  |
| 16a. What was the average daily attendance? |  |  |  |  |  |
| 16b. How many full price lunches were claimed for 2003-2004? |  |  |  |  |  |
| 16c. How many reduced-price lunches were claimed for 2003-2004? |  |  |  |  |  |
| 16d. And, how many free lunches were claimed for 2003-2004? |  |  |  |  |  |
| 17. Now thinking about school breakfasts for 2003-2004: |  |  |  |  |  |
| 17a. How many full price SBP breakfasts were claimed for the year? |  | \# FULL PRICE BREAKFASTS <br> 0. No breakfast $\qquad$ program in 2003-2004 <br> GO TO NEXT SCHOOL | \# FULL PRICE BREAKFASTS <br> o. $\square$ No breakfast program in 2003-2004 <br> GO TO NEXT SCHOOL | \# FULL PRICE BREAKFASTS No breakfast $\square$ program in 2003-2004 <br> GO TO NEXT PAGE |  |
| 17b. | How many reduced-price SBP breakfasts were claimed for the year? |  |  |  |  |
| 17c. | And, how many free breakfasts were claimed for 2003-2004? |  |  |  |  |

## IF ON-SITE DISTRICT WITH NEW SCHOOLS OR CLOSING OF ANY SAMPLED SCHOOLS:

The next step is for us to get student rosters for the schools included in the study to sample students for the student level data collection, but first I need to check if the new information you have provided me will affect the schools we include from your district. I would like to call you back within a day or two with that decision. In the meantime, please check on how you will be able to send us the rosters. END OF CALL.

## IF ON-SITE DISTRICT WITH NO NEW SCHOOLS OR CLOSING OF SAMPLED SCHOOLS:

At this time we need to sample students for the student-level data collection. To prepare for this, l'd like you to send me student rosters for the schools we just discussed. These should include student name (or other identifier such as school ID\#), grade, date of birth and school. (I can send you an example of the type of information we are looking for.)

When can we expect the rosters? And how will you be sending them? (If it is an option, we would prefer an electronic file.)

QUESTIONS/CONCERNS ABOUT CONSENT:
We are only using the rosters to select which students to include in the study. Once those students have been selected, we will contact the schools and work with them to meet any consent requirements before including any personal information in the data. All information collected now or at any time throughout the study will be confidential.

## IF NO NAMES WITHOUT CONSENT:

Can you provide rosters using only ID numbers? Once we have selected students based on their ID numbers for the study, we would be happy to work with the schools to meet any consent requirements before having the selected students names released to us.

## IF OTHER CONSENT PROCEDURES:

We would be happy to comply with whatever your district requires. Who is the best person to discuss this with? Can I have their phone number?

## IF ROSTERS PROVIDED BY SOMEONE ELSE:

Can I please have the name and telephone number of whom I need to follow up with?

That is all the information we need at this time. Please let the individual schools know that they have been selected for the study and can expect to hear from us beginning in about January. I will send you some additional information about the study that you can pass along to them. We may also need to contact you for additional information later as we prepare to get in touch with the schools. In the meantime, it would be helpful if you could prepare a very brief letter to us acknowledging your awareness of the study and your support of the district's participation.
Please email me at: $\qquad$ or mail it to:

Mathematica Policy Research
PO Box 2393
Princeton, NJ 08543

Thank you for your time. (I look forward to speaking with you again soon.) If you have any questions (before we speak again), please call me directly at: $\qquad$

APPENDIX B

## SCHOOL FOOD AUTHORITY SURVEY

$\square$

SFA: $\qquad$
City and State: $\qquad$

## School Nutrition Dietary Assessment Study



School Food Authority Survey

## PLEASE RETURN BY (DATE)

Elementary School: $\qquad$
Middle School: $\qquad$
High School: $\qquad$

Sponsored by:
U.S. Department of Agriculture Food and Nutrition Service

Time Burden for this collection of information is estimated to average 25 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information.

Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, DC 20503.

## INSTRUCTIONS

- This survey is divided into two sections, all of which should be completed by the SFA director.
- When completing the survey, please use a black or blue pen, and write only in the spaces provided.
- Please answer all of the questions, except for those that are not applicable, as indicated by the skip patterns.
- Unless questions specifically indicate that more than one answer may be given, please mark only one answer per question.
- If you have any questions regarding the study or completing the SFA survey, please do not hesitate to get in touch with Rhoda Cohen at 1-800-232-8024 or email: rcohen@mathematica-mpr.com

The information you provide will be used only for statistical purposes. In accordance with the Confidential Information Protection and Statistical Efficiency Act of 2002, your responses will not be disclosed in identifiable form without your consent.

Participation is completely voluntary. Choosing not to participate will not affect your employment or your district's participation in school food programs in any way.

We thank you for your cooperation and participation in this very important study.

FOR ASSISTANCE CALL TOLL FREE: 1-800-232-8024

## SECTION I: SFA CHARACTERISTICS AND OPERATIONS

## MENU PLANNING AND COMPUTER SYSTEMS

1. Does your district use a computerized system for . . .

MARK ALL THAT APPLY
$1 \square$ Nutrient analysis of menus ?
$2 \square$ Point Of Sale payment/meal counts ?
з $\square$ Processing applications for free/reduced price (F/RP) meals
$4 \square$ Food inventory
$0 \quad \square \quad$ None of the above $\rightarrow$ Go to $\mathbf{Q .} 2$

1a. Which software system do you use? (read list)
MARK ONE RESPONSE FOR EACH FUNCTION

|  | Nutrient Analysis | POS | F/RP <br> Applications | Food Inventory |
| :---: | :---: | :---: | :---: | :---: |
|  | MARK ONLY ONE | MARK ONLY ONE | mark only one | MARK ONLY ONE |
| Bon Appetit .................................................. | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ |
| B.O.S.S. (Back Office Software Solutions)....... | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| CAFS (Computer Assisted Food Service)........ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ |
| CAFÉ Terminal ............................................. | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ |
| Keeping TRAC............................................. | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ |
| KYRUS (formerly AccuSERIES)...................... | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| NutriKids .................................................... | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| PCS Revenue Control Systems ...................... | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| NutriMenu 2000 ............................................ | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| Visual B.O.S.S.............................................. | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| WinSNAP/WebSMARTT ............................... | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| Custom-developed system ............................ | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| Other (Specify) ............................................. | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| No software for this function.......................... | $1 \square$ | $2 \square$ | ${ }^{3} \square$ | $4 \square$ |

1b. When you do a nutrient analysis, is it weighted, unweighted or both? ( Weighted analysis takes into account how often the item is served).

1Weighted
2 Unweighted

3Both
$4 \square$ Don't do nutrient analysis $\longrightarrow$ Go to $\mathbf{Q} .2$

1c. Do you complete separate analyses for breakfast and lunch or do you do a combined analysis?

MARK ONLY ONE
$1 \square$ Separate
$2 \square$ Combined
$3 \quad$ Only analyze breakfast
4Only analyze lunch

5Don't offer breakfast
2. What qualifications does your district's menu planner have?

## MARK ALL THAT APPLY

1Associates degree in consumer science, hotel/restaurant management, baking/ culinary arts, etc.

2Bachelor's degree in consumer science, hotel/restaurant management, culinary arts, etc.

3Licensed nutritionist
$4 \square$ Master's level nutritionist
$5 \square \quad$ On the job training
6Registered dietician
$7 \quad$ School Food Service and Nutrition Specialist (ASFSA certified)

8State food service certificate
$0 \quad \square$ None of the above
3. Are all menus planned at the district level?
$1 \quad \square \quad$ Yes $\rightarrow$ Go to $\mathbf{Q .} 4$
$0 \quad \square$ No

3a. Which types of schools plan their own menus?
MARK ALL THAT APPLY
1Elementary schools
2Middle schools
$3 \square$ High schoolsIs there another school? (Specify)
4. I'll read a list of USDA tools, please tell me which ones you use

## MARK ALL THAT APPLY

1
$\square$ Assisted NuMenus Guidance: School Lunch and Breakfast Menus
$2 \square \quad$ Changing the Scene: Improving the School Nutrition Environment
$3 \square$
$\square$ Choice Plus: A Reference Guide for Foods and Ingredients

4Community Nutrition Action Kit
$\square$ Cooking a World of Tastes (videos)Fight Back Managers Self-Inspection Checklist

7First Choice (second edition)

8Food Buying Guide for CN Programs
. 9Fruits and Vegetables Galore

10Healthy School Meals Training Program

11 Menu Planner for Healthy School MealsNew School Lunch And Breakfast Recipes/ Tool Kit for Healthy School Meals

13Nutrient Analysis Protocols: How to Analyze Menus for USDA's School Meals Programs
$14 \square$ Quantity Recipes for School Food Service
$15 \square$ Serving It Safe: A Tool Kit (second edition)
$16 \square$ Serving It Safe: A Tool Kit for Managers
17Serving It Safe Training Video

18Team Nutrition Guide to Purchasing Food Service Equipment

19Other (Specify)

[^8]4a. Are any food purchasing transactions in your food service area done via PIN numbers or electronic debit cards?

1Yes-All
2Yes, in part $\rightarrow$ What \% of transactions?
$\square$ PERCENT OF TRANSACTIONS
0 $\qquad$ No

## FOOD PURCHASING

5. Do any of the schools in your district offer foods from national or regional brand-name or chain restaurants, such as McDonald's, Burger King, Taco Bell, Pizza Hut, Domino's, or Subway?

1Yes

0No $\rightarrow$ Go to Q. 6

5a. Please list the brand-name or chain restaurant firms that you purchase from and the specific items that you offer. Alternatively, you may fax me a list of vendors and items.

| Vendor Name <br> $\square$ List attached | Items Offered <br> $\square$ List attached |
| :--- | :--- |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |

5b. Are these items eligible for inclusion in reimbursable meals offered?
1 Yes

- $\square$ No

5c. Which level of schools offer these items?

```
MARK ALL THAT APPLY
1 \square Elementary schools
2 M Middle schools
3
        High schools
4 O Other (Specify)
```

6. Is your school district or are any schools in your district engaged in a "pouring rights" contract (that is, a long-term contract with a beverage company that establishes the company as a sole source vendor for beverages in the district or in the school)? Count both foodservice and other machines.

## MARK ONE ANSWER

$1 \square$ Yes, district-wide
$2 \square$ Yes, some schools
$0 \quad \square \quad$ No $\rightarrow$ Go to $\mathbf{Q .} 7$

6a. Does the beverage contract limit the types or brands of beverages that can be sold in school food service areas?

```
1 \square Yes
0 \square No
```

6b. Where does the income from the contract go?
MARK ALL THAT APPLY
$1 \square$ School food service account
$2 \square$ Individual school funds
$3 \quad$ Athletic department
$4 \square$ District fund
$5 \square$ Other (Specify)
dDon't know

6c. In the past two years, have you observed
a. An increase in the number of vending machines in schools?
b. Vending machines installed in schools where they had not previously been? $\qquad$
IF NO, Go to 6 e


6d. Where were the new machines installed?
MARK ALL THAT APPLY

- $\square$ No new machines installed
$1 \square$ Elementary schools
$2 \square$ Middle schools
3High schools
4Other (Specify)

6e. In the past two years, has there been an increase in the number of other in-school sites selling beverages; such as snack bars, school stores, or concession stands?

```
1
```

```Yes
```

```No \(\rightarrow\) Go to Q. 7
```

6f. Where were these beverage selling sites added?
MARK ALL THAT APPLY
$1 \square$ Elementary schools
2Middle schools
3
High schools
4Other (Specify)
7. Other than the USDA ban on selling soft drinks during meals, has your school district, or any school in your district, imposed a ban or restriction on the types of soda, soft drinks, or sweetened fruit beverages (less than 100\% juice) that may be sold to students in schools or on school grounds (including vending machines)?

## MARK ONE ANSWER

```
1 D District ban/restriction
2 School-level ban/restriction
0 No district or school ban/restriction
3 \square
Never offered soda, soft drinks or
sweetened fruit beverages }\longrightarrow\mathrm{ Go to Q.7b
```

7a. Other than USDA restrictions, has your school district, or any school in your district, set restrictions on the time of day when students may purchase soda, soft drinks, or sweetened fruit beverages (less than 100\% juice) in schools or on school grounds (including vending machines)?

## MARK ONE ANSWER

District-wide/limit on time of day2School level/limit on time of day

0No district or school/limit on time of day

7b. Other than USDA restrictions, has your school district, or any school in your district, restricted the types of food or snack items sold to students in schools or on school grounds (including school stores and vending machines).

## MARK ONE ANSWER

District-wide/restriction2School level/restriction

0No district or school/restriction
8. Does your district participate in a purchasing cooperative?

```
1
```

```Yes
0
```

```No \(\rightarrow\) Go to \(\mathbf{Q .} 9\)
```

8a. Does the use of a purchasing cooperative limit, expand, or have no effect on your ability to purchase the food items you want?

MARK ONE ANSWER

```
1 }\square\mathrm{ Limit
2 }\square\mathrm{ Expand
3 \square No effect
```

8b. How has the use of a purchasing cooperative affected your district's total food costs?

MARK ONE ANSWER
1Increased total food costs

2Decreased total food costs

3No impact on total food costs
dDon't know
9. Does your district have guidelines on purchasing locally grown foods?Yes, state guidelines

2Yes, local guidelines
0No $\rightarrow$ Go to Q.10a

9a. Are there written guidelines?

```
1
```

```Yes
0
```

```No \(\rightarrow\) Go to Q.10a
```

9b. Please FAX a copy of the guidelines for purchase of locally grown foods (or briefly describe them).

1Will fax guidelines
$\qquad$
$\qquad$
$\qquad$

10a. Does your district have guidelines about purchasing fresh produce, other than locally grown foods?

1Yes, state guidelines
2Yes, local guidelinesNo $\rightarrow$ Go to $\mathbf{Q .} 11$

10b. Are there written guidelines?
1Yes

0No $\rightarrow$ Go to $\mathbf{Q .} 11$

10c. Please FAX the guidelines related to fresh produce (or briefly describe them).

1Will fax guidelines
$\qquad$
$\qquad$
$\qquad$
$\qquad$
11. Does your district purchase foods through the Department of Defense "DoD Fresh" program?
1Yes
0No
12. Does your district purchase foods through the "State Farm to School" program?
1Yes
0No
13. Does your district include nutrient requirements in purchasing specifications for any foods?
$\begin{array}{ll}1 & \square \\ & \text { Yes } \\ 0 & \square\end{array}$

13a. Do the purchasing specifications for ANY foods, include requirements for/restrictions on . .

TELL ME YES / NO AS I READ THEM:

|  | Yes | No |
| :---: | :---: | :---: |
| Calories | $1 \square$ | $\bigcirc \square$ |
| Protein ................................................. | $1 \square$ | $\bigcirc \square$ |
| Vitamin A. | ${ }_{1} \square$ | $\bigcirc \square$ |
| Vitamin C............................................. | ${ }_{1} \square$ | $\bigcirc \square$ |
| Calcium | $1 \square$ | $\bigcirc \square$ |
| Iron | ${ }_{1} \square$ | $0 \square$ |
| Fat | $1 \square$ | $\bigcirc \square$ |
| Saturated Fat....................................... | ${ }_{1} \square$ | $0 \square$ |
| Cholesterol | ${ }_{1} \square$ | $0 \square$ |
| Sodium . | $1 \square$ | $\bigcirc \square$ |
| Sugar................................................... | ${ }_{1} \square$ | $\bigcirc \square$ |
| Portion or serving size........................... | ${ }_{1} \square$ | $\bigcirc \square$ |
| Other (Specify) ........................................... | $1 \square$ | $\bigcirc \square$ |

14. Does your district require child nutrition (CN) or other nutrient labels on some or all purchased foods?

1Yes
$0 \quad \square \quad$ No $\rightarrow$ Go to Q.16a
15. Does your district require CN or other nutrient labels for . . .

## MARK ALL THAT APPLY

1Pre-prepared breakfast food?
$2 \square$ Pre-prepared lunch foods?
$3 \square$ Other foods (Specify)

16a. Does your district have any other guidelines that affect the types of food that you purchase?
$1 \square$ Yes, local guidelines
$1 \square$ Yes, state guidelines
$0 \quad \square \quad$ No $\rightarrow$ Go to $\mathbf{Q} .18$

16b. Are there written guidelines?

1Yes
$0 \quad \square \quad$ No $\rightarrow$ Go to $\mathbf{Q} .18$
17. Please fax me a copy of these guidelines (or briefly describe them).

1Faxing Guidelines
$\qquad$
$\qquad$
$\qquad$
$\qquad$

## FOOD SAFETY AND SANITATION

18. Are new employees required to receive training in food safety and sanitation?


18a. Do newly-hired food service managers, cooks, or other food service staff get training in (READ LIST)?

MARK ALL THAT APPLY

|  | Kitchen <br> Managers | Cooks | Other | None |
| :--- | :---: | :---: | :---: | :---: |
| Food safety/sanitation <br> training as part of <br> general training .......... | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Serving it Safe HACCP <br> system ..................... | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Other separate course <br> or class in food <br> safety/sanitation .......... | $1 \square \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Test or exam in food <br> safety/sanitation .......... | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Certification as food <br> safety manager .......... | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Specify other type(s) of <br> staff: ............................ | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |

18b. How many hours of training in food safety and sanitation are required for new staff?

|  | Hours | Not Applicablel Not Done |
| :---: | :---: | :---: |
| Food service managers | \|__|__| $\mid$ | п.a. $\square$ |
| Cooks ...................... | - | п.a. $\square$ |
| Other staff................ | \|_____| | n.a. $\square$ |

19. Are current employees required to receive periodic training in food safety and sanitation?

1Yes
0No $\rightarrow$ Go to $\mathbf{Q} .20$

19a. What types of training are required for current food service managers, cooks, or other food service staff? (read list)

|  | MARK ALL THAT APPLY |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Kitchen Managers | Cooks | Other | None |
| Food safety/sanitation training as part of general training. $\qquad$ | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Serving it Safe HACCP system | $1 \square$ | $2 \square$ | $3 \square$ | $\bigcirc \square$ |
| Other separate course or class in food safety/sanitation $\qquad$ | $1 \square$ | $2 \square$ | $3 \square$ | $\bigcirc \square$ |
| Test or exam in food safety/sanitation $\qquad$ | $1 \square$ | $2 \square$ | $3 \square$ | $\bigcirc \square$ |
| Certification as food safety manager. | $1 \square$ | $2 \square$ | $3 \square$ | $\bigcirc \square$ |
| Specify other type(s) of staff: |  |  |  |  |

19b. Each year, how many hours of training in food safety and sanitation are required for current staff?

|  | Hours | Not Applicablel Not Done |
| :---: | :---: | :---: |
| Food service managers | \|___|__|__| | n.a. $\square$ |
| Cooks ........................ | I__1 | n.a. $\square$ |
| Other staff ................. | 1 | n.a. $\square$ |

20. On average, how often does someone from your district monitor each kitchen for safe food handling practices and sanitary conditions?

## MARK ONE ANSWER

$1 \square$ Once a month or more
$2 \square$ Less than once a month, but at least once every three months
$3 \square$ Less than once every three months, but at least once every six months

4About once a year
$5 \square$ Less than once a year

- $\square$ Never

20a. Does your district have a health policy for restricting or excluding ill food service employees?
$\begin{array}{ll}1 \square & \text { Yes } \\ 0 \quad \square \quad \text { No }\end{array}$
21. How often does someone from your county, state, or local health department inspect each kitchen for safe food handling practices and sanitary conditions?

MARK ONE ANSWER

1Once a month or moreLess than once a month, but at least once every three months

3Less than once every three months, but at least once every six months
$4 \quad$ About once a year
5Less than once a year

0Never

21a. Does your district have a HACCP plan (Hazard Analysis and Critical Control Points Plan) in place for the preparation of all school meals?

1Yes
0
22. Considering all of your experience with food safety and sanitation in this school district, what are the most frequent problems or challenges?

MARK ALL THAT APPLY
1Food storage problems

2Temperature of food

3Pests

4Cleanliness of the cupboards, counters, floors
5Food handling problems$\square$ Inconsistent, or lack of use of gloves and/or hair restraints
$7 \quad$ Personal cleanliness

8Other (Specify)

0No persistent problems or challenges

## NUTRITION PROMOTION/EDUCATION

23a. Does your district have a wellness policy that addresses student nutrition and physical activity?
1Yes, local policy
2Yes, state policy

0No $\rightarrow$ Go to $\mathbf{Q} .24$

23b. Please tell me the 3 most important elements of the policy.
$\qquad$
$\qquad$
$\qquad$
25. Do you use any of the following ways to get feedback from students or parents about USDA reimbursable meals?

MARK ALL THAT APPLY
$1 \square$ Surveys
$2 \square$ Suggestion box
$3 \quad$ Bulletin board
$4 \square$ Web page
$5 \square$ Advisory council
$6 \square$ Other (Specify)

0None of the above

## MEAL PRICING

26. Which of the following does your school district consider when setting prices for USDA-fullprice reimbursable meals?

## MARK ALL THAT APPLY

$1 \square$ Food cost
$2 \square \quad$ Production labor cost (wages, benefits, etc.)
$3 \square$ Other production costs (utilities, equipment, supplies, etc.)

4Transportation cost
5 Administrative or indirect costs
$6 \square$ Incentive for student participationConstraints set by school boards

8Ease of collecting payments

9Other (Specify)

26a. Does your district set prices for USDA-reimbursable meals using a percentage of markup on food or other costs?Yes
$0 \quad \square \quad$ No $\rightarrow$ Go to $\mathbf{Q} .27$

26b. What is the percentage markup used for setting prices for full-price reimbursable meals? (Enter percentage or check if not applicable)

27. Which of the following does your school district consider when setting prices for a la carte items sold in school food service areas?

MARK ALL THAT APPLY

1No a la carte items sold in any school cafeteria $\rightarrow$ Go to $\mathbf{Q} .28$

2Food cost

3Production labor cost (wages, benefits, etc.)

4Other production costs (utilities, equipment, supplies, etc.)
$5 \square$ Transportation cost
6Administrative or indirect costs

7Incentive for student consumption of specific items (milk, etc.)
$8 \square$ Incentive for student participation in reimbursable meal program

9Ease of collecting payments

10Other (Specify)

27a. Does your district set prices for a la carte items using a percentage markup or a fixed dollar markup on food or other costs?

1Yes

0No $\rightarrow$ Go to $\mathbf{Q .} 28$

27b. What costs are included in the base for calculating a la carte prices? (The base is the amount to which the markup is added.)

MARK ALL THAT APPLY
$1 \square$ Food cost
$2 \square$ Production labor costs
$3 \square$ Other production costs
$4 \square$ Transportation cost
$5 \square$ Administrative or overhead costs
$6 \square$ Other (Specify)

27c. What is the dollar or percentage markup used for setting prices for foods sold a la carte? If you report as a percentage, please use your cost as the base (denominator) when figuring the percentage.

|  | Percent |  | Dollar | No Specified Markup |
| :---: | :---: | :---: | :---: | :---: |
| Milk.... | $\text { _\|_____\| } \mid$ | or | \$ | n.a. $\square$ |
| Other items on reimbursable menu ............. | _\% | or | \$ | n.a. $\square$ |
| Other (a la carte-only) items ....................... | \|__|\% | or | \$ | n.a. $\square$ |

27d. When did your school district last change the prices for a la carte foods?
$\square$ YEAR
$\square$ MONTH
dDon't know $\rightarrow$ Go to $\mathbf{Q} .28$

## If NO change, Go to Q. 28

27e. How did the prices for a la carte foods change?
MARK ONE ANSWER FOR EACH FOOD TYPE

|  | Increased | Reduced | Not Changed | Don't know |
| :---: | :---: | :---: | :---: | :---: |
| Milk | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Other items on the reimbursable menu........... | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Other (a la carte-only) items.......................... | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |

27f. What factors caused the change(s)?
MARK ALL THAT APPLY
$1 \square$ Change in food cost
$2 \square$ in labor cost (wages, benefits, etc.)
$3 \quad \square$ in other production costin transportation cost

5in administrative/indirect cost

6Increased charge to food service account for district administrative/indirect cost
7Reduction in state/school district subsidy

8Unspecified cost increase/losing money

9Declining participation in reimbursable meals

10Other (Specify)
dDon't know
28. How long have you been a school food service director?
$\square$ YEARS AND/OR $\square$ MONTHS
29. What's the highest grade or year of schooling you completed?

MARK ALL THAT APPLY
$1 \square$ Less than high school
2High school
$3 \square$ Some college, no degree
$4 \square$ Associates degree
5Bachelor's degree
6Graduate degree

29a. Which of the following credentials do you hold?

## MARK ALL THAT APPLY

1Associates degree in consumer science, hotel/restaurant management, baking/culinary arts, etc.

2Bachelor's degree in consumer science, hotel/restaurant management, culinary arts, etc.

3Licensed nutritionist

4Master's level nutritionist

5On the job training

6Registered DieticianSchool Food Service and Nutrition Specialist (School Nutrition Association, formerly ASFSA, certified)

8State food service certificate

0None of the above

29b. How many hours do you spend each week as Director of the School Food Authority?
$\square$ hours/WEEK

29c. What are your other district or school level responsibilities?
MARK ALL THAT APPLY
$1 \square$ Full-time school food service manager
$2 \square$ Part-time school food service manager
$3 \quad$ Business manager (district)
$4 \square$ Transportation coordinator (district)
$5 \square$ Other (Specify)

6Other (Specify)

0No other responsibilities

30a. As we are doing the nutrient coding of the Menu Survey information, we find it useful to have the Production Records for each of the schools (NAME SCHOOLS) we visited in your district during the week of (WEEK OF VISIT). Could you please fax them or email them to me?

30b. What recommendations do you have on how to improve the school lunch and breakfast programs? (Would you like to e-mail me the recommendations?)
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$

Thank you very much for taking the time to complete this survey. Your assistance is greatly appreciated.

## APPENDIX C

 MENU SURVEY

## Introduction to Menu Survey

Thank you for participating in the School Nutrition Dietary Assessment Study. Without your help, and the help of food service professionals like you across the country, this important study could not be done.

As part of this study, you are being asked to complete a Menu Survey. The objective of the Menu Survey is to obtain a complete and accurate description of the foods offered and served in your school foodservice program during a specified time period, referred to as the "target week." The target week for your school is shown on the front of the Menu Survey Folder.

The information you provide will be combined with information from many other schools across the country and will be used to measure the nutrient content of school lunches and breakfasts.

This Instruction Manual describes the Menu Survey and provides easy-to-follow instructions for completing survey forms. The manual also includes many examples of completed forms. Be sure to look over the sample completed forms. They provide many examples that may be useful when you are completing your own survey forms.

Below, we describe the forms included in the Menu Survey Folder. The rest of this manual explains how to complete each form.

## Daily Meal Counts Form

This one-page form (on blue paper) is located in the clear envelope of the Menu Survey Folder. This is a very simple form. All you need to do is write in the number of reimbursable lunches and breakfasts you serve each day of the target week. At the bottom of the form, you need to write in your total a la carte sales each day for the week.

## Reimbursable Foods Forms

You will fill out these forms each day of the target week. They are located in the colored envelopes in the Menu Survey Folder labeled by day of the week (Monday forms in blue envelope, Tuesday forms in grey envelope, etc.). There are separate forms for breakfast (yellow) and lunch (white). You will use these forms to provide information about all the items offered in reimbursable meals, including portion sizes, the number of reimbursable portions served (or total amount prepared, amount left over, and whether any sold a la carte), and the food descriptions needed for an accurate nutrient analysis. You will also need to check if any food item was a USDA commodity or a recipe.

## Self-Serve/Made-to-Order Bar Forms

A clear envelope in the Menu Survey Folder includes a booklet of forms (lavender) for recording information about self-serve bars, such as salad bars and condiment/finishing bars as well as made-to-order bars such as deli bars. You will use the Daily Counts for Self-Serve/Made-to-Order Bars form to record the total number of servings taken from each bar for each day of the target week, and whether any were a la carte. You will use a separate Self-Serve/Made-to-Order Bar Form to describe the foods offered on each bar.

## Recipe Forms

There is one other type of form you will use when completing the Menu SurveyRecipe Forms. These are located in a pink, stapled booklet in the red envelope of the Menu Survey Folder. The Recipe Forms are used to provide information for certain reimbursable meal items served during the target week. This manual explains when these forms are needed.

## Daily Reminder List

In each of the Monday through Friday envelopes we have also included the Daily Reminder List. This double-sided card provides tips for getting organized before the target week and a summary of day-to-day activities for the target week. We suggest that you also store or post this list in a convenient location so you can refer to it during the target week.

## The Rest of this Manual

The rest of this manual includes step-by-step instructions for completing each of the Menu Survey forms. For each form, one or more completed samples are provided. These sample completed forms are located right behind the instructions for each form. Please take the time to review the instructions and all of the sample completed forms before beginning the Menu Survey.

## If You Need Assistance

We will be calling you a day or two before the start of the target week and again early during the target week, to answer any questions you may have. If you have questions or need assistance at any other time before, during, or after the target week, feel free to call our technical assistance line at 1-800-385-8713. Thank you for your assistance with this important project!

## General Guidelines for Completing the Menu Survey

## Getting Started

Please read this manual carefully. Be sure to review the sample completed forms provided at the end of each section. Also pay special attention to the Daily Reminder List. Keep this guide handy during the target week and refer to it as you complete survey forms.

## Off-Site Kitchens

If your school obtains prepared meals from a base or central kitchen or an outside vendor during the target week, we ask that you obtain recipes for these foods, as needed. You may wish to discuss strategies for this task with your SFA director.

## Filling Out Forms

$\checkmark$ Use pencil on all forms.
$\checkmark$ Write clearly and legibly (especially when recording numbers).
$\checkmark$ Write the name of your school at the top of each form.
$\checkmark$ Double-check your work at the end of each day to be sure you have provided all the necessary information.

## At the End of the Week

When you have completed the Menu Survey, please double-check your work to make sure you have provided all the necessary information. Place the eight colored envelopes with completed forms in the Menu Survey Folder. Please return the Menu Survey Folder with completed forms to MPR in the pre-addressed Federal Express envelope provided.

## Instructions for Completing the Reimbursable Foods Forms

Purpose: To describe foods and drinks that are offered as part of USDA reimbursable lunches or breakfasts during the target week, and to provide information on the number of portions of each item served in reimbursable meals.

Location: The Reimbursable Foods Forms are located in the five Monday-Friday envelopes (blue, grey, red, green and clear) in the Menu Survey Folder. Separate forms are provided for breakfast (yellow booklet) and lunch (white booklet).

Notes: A sample completed Reimbursable Foods Form is included at the end of this section. Looking at this sample as you read the instructions will make it easier for you to understand what you need to do when filling out the form.

## How to Complete the Reimbursable Foods Form

## Column A: Food Name

You will use this column to identify foods and beverages offered in reimbursable meals each day. Some foods are already listed for you. Others you will need to write in. In thinking about all the foods offered in your cafeteria each day and deciding which to include on this form, keep the following in mind:

## DO INCLUDE:

- All foods and drinks offered in reimbursable meals.
- All condiments, salad dressings, optional toppings, snack and dessert items.
- Foods and drinks that are offered in reimbursable meals but may not count toward USDA meal pattern requirements or be included in menus analyzed for nutrient content.


## DO NOT INCLUDE:

- Foods and drinks that are offered only a la carte or only to teachers and other adults.
- Foods and drinks that are included in the planned menu for a given day, but not actually offered in your school.

When writing in foods that are not already listed on the form:

- Record foods in appropriate food group sections, if possible. Blank lines are provided at the end of each section for your entries. A generous amount of additional space is provided at the end of the form for recording items that do not fit in the relevant food group section (not enough blank lines) as well as items that belong in a food group that is not listed on the form (for example, snack chips).
- Salad bars, condiment bars, and other food bars, whether self-serve or made-toorder, should be listed as single menu items. Salad bars (both side salad bars and entrée salad bars) and other common theme bars are prelisted. Use separate lines for any self-serve bars that are not prelisted. For each self-serve bar, complete a separate Self-Serve/Made-to-Order Bar Form to identify the ingredients/foods offered on the bar.
- If your school offers bag or box meals or fully preplated meals, write each type of meal on a separate line. Complete a Recipe Form for each type of meal to identify all of the foods included in the meal.
- Use separate lines for foods that students may select with or without an additional ingredient or component.

Example: For a baked potato offered with optional toppings of bacon, cheese sauce, and/or broccoli, use separate lines for....

Baked potato
Cheese sauce, canned, low-fat
Broccoli, frozen, chopped

## Column B: Portion Size

For each item offered in reimbursable meals, write the size of one individual serving, as offered to students.

- Include both the amount and the unit of measure. For example,

| Food Name | Amount | Unit |
| :--- | :--- | :--- |
| Peas, green | $3 / 4$ | cup |
| Chicken patty | 2.5 | oz. |
| Tossed salad | $1 / 2$ | cup |

- For foods that are offered self-serve, write "self-serve." Likewise, for foods that are offered made-to-order such as deli bars, write "made to order."
- If your school offers different portion sizes of the same food, you will need to list the food twice (on two separate lines) and write in the different portion sizes. For example: 8 fl . oz. of milk and 16 fl . oz. of milk.
- If different portions are specifically offered to students of different ages, you will need to list the food twice, write in the different portion sizes, and identify the grades that receive each portion. See the sample completed form at the end of this section for an example of how to do this.


## Column C: Total Reimbursable Portions Served

Record the total number of portions served in reimbursable meals in Column C for each food item listed on the form. If possible, exclude portions sold a la carte, to adults, or as second helpings. If you are unable to provide the number of reimbursable portions served, then leave Column C blank and complete Column D, as described below.

## Column D: Amount Prepared or Availablel Amount Left Overl Any Sold A La Carte

This section of the form includes three columns. The first two are for recording the total amount prepared and the amount left over for each item offered in reimbursable meals for which Column $C$ was left blank.

- Include both the amount and the unit of measure for each. For example,

| Food Name | Amount | Unit |
| :--- | :--- | :--- |
| Peas, green | 5 | Ibs. |
| Chicken patty | 14 | lbs |
| Tossed salad | 20 | cups |

- Use the third column with check boxes to indicate if any of the item was sold a la carte.

See the sample completed form at the end of this section for an example of a form that is filled out to provide the information the study needs.

Note: You only need to provide information for Column C or Column D, not both.

## Column E: Manufacturer/Brand Name and Product Code

This column is used to provide information on the manufacturer and brand name of the certain foods or beverage listed in Column A. We have shaded this column for pre-listed foods that do not require manufacturer or brand name.

For all other processed foods you serve, including entrees, desserts, drinks, snacks and french fries, please record the manufacturer and/or brand information. It is very common that a manufacturer name for a food may be available, but not brand. Please do your best to record whatever manufacturer and/or brand information (or at least how the food is described on the package label) for all required foods listed. Also include a product code, if available.

Below are examples of manufacturer and brand names, and products codes, for some foods.

| (Item Col A) | Manufacturer | Brand Name | Product Code |
| :--- | :--- | :--- | :--- |
| (Waffles) | Kellogg's | Eggo, mini | $46 F 23$ |
| (Hot dog) | Farmland | Bronze medal franks | 79885 |
| (Chicken fillet) | McCarty | Chicken Slimmers | 1265L |

## Column F: Food Description

This column is used to describe foods so that an accurate nutrient analysis can be done. For most of the pre-listed items, you will only need to check or write in a response. For some foods, you will be asked to check regular, low fat or fat-free. For some foods you will be asked to specify fat content.

For items that you add to the form, use this column to provide as complete a description of the item as possible. Depending on the item, this may include information on:
$\checkmark$ type (whole wheat flour, rye bread, unbreaded chicken nuggets, low-sodium ham)
$\checkmark$ form (fresh, frozen or canned)
$\checkmark$ flavor (chocolate milk, oatmeal cookie, vanilla yogurt)
$\checkmark$ fat content

## Column G: USDA Commodity?

For ingredients in Column A that are donated USDA commodities, place a check mark in the box in Column G. To avoid confusion, we have shaded this column for items that are never donated commodities, for example, milks.

We have also shaded this column for pre-listed foods that may require a recipe because recipes may include some commodity and some non-commodity items. When you complete a Recipe Form for these foods, you will make note of which ingredients are USDA commodities. You may ignore Column $G$ for recipe items that you add to the form.

## Column H: Recipe?

For ingredients in Column A that require a recipe, place a check mark in the appropriate box in Column H . Use these checkmarks to remind yourself of the need for completion of a Recipe Form.

We have shaded this column for pre-listed foods that do not require recipes. If the column is not shaded, you may need a recipe, depending on the food. For example, for purchased pizza that is served as is, a recipe is not needed. For pizza that is prepared from scratch or is a modified version of a purchased product, a recipe is needed.

Note: Recipes are needed for all items that are made by combining two or more foods or ingredients.

## Instructions for Completing the Self-Serve/Made-to-Order Bar Form

Purpose: To describe the ingredients included on self-serve bars such as salad bars, theme bars, and condiment bars, as well as made-to-order bars such as deli bars.

Location: The Self-Serve/Made-to-Order Bar Forms (lavender booklet) are located in one of the clear envelopes in the Menu Survey Folder. The booklet also contains the Daily Counts for Self-Serve/Made-to-Order Bars form.

Note: A separate Self-Serve/Made-to-Order Bar Form must be completed for each type of self-serve bar or made-to-order bar offered. Use the Daily Counts for Self-Serve/Made-to-Order Bars form to record the number of servings from each bar for each day of the target week. Instructions are provided on the form.

Samples of both Self-Serve/Made-to-Order Bar forms are included at the end of this section. Looking at these forms as you read the instructions will make it easier for you to understand what you need to do when filling out the form.

## How to Complete the Self-Serve/Made-to-Order Bar Form

## Name of Bar

Write the complete name of the self-serve/made-to-order bar on the line provided. Please be sure that the name is clear enough that we will be able to match it up with the appropriate item on the Reimbursable Foods Form.

## Meal

Check the meal or meals in which the bar was offered during the target week.

## Day

Check the day or days of the target week on which the bar was offered. Check "all" if the bar (with all the same ingredients) is offered every day.

## Column A: Food Name

List all foods and ingredients offered on the bar. If you need additional lines, write the name of the bar and "continued" on a blank Self-Serve/Made-to-Order Bar Form and list remaining foods/ingredients.

## Column B: Portion Size (if pre-portioned)

For pre-portioned items only, describe the size of one portion. This includes items such as baked potatoes, tortillas, packaged crackers, boxes of raisins, or packages of sunflower seeds. It also includes items that might be portioned out by foodservice servers, such as pasta on a pasta bar, or cold cuts on a deli bar.

Be sure to include information on both the amount and the unit of measure. See the sample completed Self-Serve Bar/Made-to-Order Form at the end of this section for examples.

## Column C: Frequently Selected by Students?

Check the box in this column if the food item listed is frequently selected by students from the self-serve or made-to-order bar.

## Column D: Food Description/ Manufacturer/Brand Name and Product Code

For each item listed in Column A, use this column to provide details about the food or ingredient that will allow us to do an accurate nutrient analysis. Depending on the item, this may include information on:
$\checkmark$ type (whole wheat flour, rye bread, unbreaded chicken nuggets, low-sodium ham)
$\checkmark$ form (fresh, frozen or canned)
$\checkmark$ pre-preparation (whole, chopped, sliced, shredded)
$\checkmark$ cooking status (cooked, uncooked, dry, raw)
$\checkmark$ flavor (chocolate milk, oatmeal cookie, vanilla yogurt)
$\checkmark$ fat content

For processed foods, please record the manufacturer and/or brand name and a product code in Column C. This is not necessary for fresh produce that is not individually packaged.

See the sample completed form at the end of this section for examples of ingredient descriptions.

## Column E: USDA Commodity?

For foods in Column A that are donated USDA commodities, place a check mark in the box in Column E. You may ignore this column for recipe items, which may include some commodity and some non-commodity items. When you complete a Recipe Form for these foods, you will make note of which ingredients are USDA commodities.

## Column F: Recipe?

For foods in Column A that require a recipe, place a check mark in the appropriate box in Column F. Use these checkmarks to remind yourself of the need for completion of a Recipe Form.

Note: Recipes are needed for all items that are made by combining two or more foods or ingredients.

## Instructions for Completing Recipe Forms

Purpose: To describe the types and amounts of ingredients used in preparing foods made from scratch or made by combining two or more foods or ingredients.
Location: A separate booklet of Recipe Forms (pink) is located in the red envelope of the Menu Survey Folder. If you need more forms than are included in the booklet, make copies of the form (two-sided). File the completed extra forms in the red envelope with the Recipe Booklet.

Notes: A Recipe Form is needed for every item that is prepared from scratch or prepared by combining two or more foods or ingredients. This includes all sandwiches (if type and amount of sandwich components are not recorded on the Reimbursable Foods Form) and foods prepared with added butter, margarine, dressings, or other condiments.

Some foods may need more than one Recipe Form. For example, for a tuna salad sandwich, you will need to use two Recipe Forms -- one for the tuna salad mixture and one for the assembled tuna salad sandwich. The same is true for a brownie or cake with icing. See the sample completed forms at the end of this section for an example of a situation where two Recipe Forms are needed.

You may not have to fill out the entire Recipe Form if a printed copy of the recipe is available. See the special instructions later in this section.

If the same recipe was prepared more than once during the target week, you only need to fill out a Recipe Form for the first day the recipe is used, unless the recipe is prepared differently on other days of the week. If variations of a recipe are used on different days, a separate Recipe Form is needed for each variation.

Samples of completed Recipe Forms are included at the end of this section. Looking at these forms as you read the instructions will make it easier for you to understand what you need to do when filling out the form.

## How to Complete the Recipe Form

## Recipe/Food Name

Write the complete name of the recipe or food on the line provided. Please be sure that the name is clear enough that we will be able to match it up with the appropriate item on the Reimbursable Foods Form.

For recipes that are used in other recipe items, mention both recipes in the name. For example, "Tuna salad for tuna sandwich."

## Meal

Check the meal or meals in which the recipe/food item was offered.

## Day

Check the day or days of the target week on which the recipe/food was offered. Check "all" if the item is offered every day.

## Size of One Serving

Write the size of one individual serving, as offered to students. Include both the amount and unit of measure (Examples: 1/4 cup, 8 fluid ounces, 1 sandwich, \#12 scoop).

## Number of Servings Prepared /Total Amount Prepared

Please record the total number of individual servings prepared (i.e., the recipe yield) in the space provided. For some items, such as sandwiches, the Recipe Form describes the contents of a single serving (Examples: 1 sandwich, 1 Chef's salad).

If it is not possible to provide the number of servings prepared for a particular recipe, then record the total amount prepared, including unit of measure (Examples: 5 gallons, 4 sheet pans).

## Column A: Ingredient Name

List all foods and ingredients used to prepare the recipe/food. Remember to include all seasonings, salt, oils, and other items used in food preparation.

## Column B: Amount in Recipe

For each item listed in Column A, write the amount used. Be sure to include information on both the amount and the unit of measure (Examples: 2 Tbsp, 6 oz, 5 cups, 7.5 gallons, 35 lbs)

Be sure to provide amount information on the form of the ingredient when it was measured. For example, was pasta or rice measured cooked or uncooked? Was cheese sliced, cubed, shredded, or grated?

## Column C: Manufacturer/Brand Name and Product Code

If the ingredient or food listed in Column A is a processed food, list the manufacturer and/or brand name in addition to the product code.

## Column D: Ingredient Description

For each item listed in Column A, use this column to provide details about the food or ingredient that will allow us to do an accurate nutrient analysis. Depending on the item, this may include information on:
$\checkmark$ type (whole wheat flour, rye bread, unbreaded chicken nuggets, low-sodium ham)
$\checkmark$ form (fresh, frozen or canned)
$\checkmark$ pre-preparation (whole, chopped, sliced, shredded)
$\checkmark$ cooking status (cooked, uncooked, dry, raw)
$\checkmark$ flavor (chocolate milk, oatmeal cookie, vanilla yogurt)
$\checkmark$ fat content

See the sample completed forms at the end of this section for examples of ingredient descriptions.

## Column E: USDA Commodity?

For ingredients in Column A that are donated USDA commodities, place a check mark in the box in Column E.

## Column F: Recipe?

For ingredients in Column A that require a recipe, place a check mark in the appropriate box in Column F. Use these checkmarks to remind yourself of the need for completion of an additional Recipe Form.

Note: Recipes are needed for all items that are made by combining two or more foods or ingredients

## Side 2

Please answer all the questions on Side 2 of the form.

## If You Can Provide a Printed Copy of the Recipe...

## Be sure to:

- Attach the printed recipe to the Recipe Form and indicate on the Recipe Form the meal and days the recipe was used.
- Edit the recipe, as needed, to show how the recipe was prepared in your school, and make sure the name of the recipe matches the name used on the Reimbursable Foods Form.


## Make sure the recipe includes:

- Yield information, that is, the number of servings the recipe makes and the size of the serving.
- A complete description of all ingredients, including manufacturer, brand and product code for processed ingredients.
- An indication of any ingredients that are USDA commodity


## MPR DOCUMENTATION PURPOSES ONLY:

DOCUMENT NAME: P:\Que\SNDA-111\Forms\C1-Menu Survey Instructions31.rrc.doc
(REV—1/10/05) 9/12/2006 8:57 AM

Received in email 1/10/05 from Rhoda Cohen
Lynne revised the word "in" to "is"
SNDA-111 6096-200

## School Name:

$\qquad$ Date: $\qquad$

## 

1. In the boxes for Reimbursable Lunches and Reimbursable Breakfasts, please record the number of USDA free, reduced-price, and full-price reimbursable meals served in your school each day of the target week. Do not include meals for which you do not claim reimbursement, for example, second lunches sold to students on an a la carte basis.
2. Check if the number of reimbursable meals was much higher or lower than usual. If so, describe the reasons for this difference in the space provided.
3. At the bottom of the page, please record the total value of your a la carte sales for each day of the target week.

| * ${ }_{\text {H }}$ |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Day of Week | USDA <br> Free | USDA ReducedPrice | FullPrice | FOR OFFICE USE ONLY | Please check if the number of reimbursable lunches served this day was much higher or lower than usual. |
| Monday |  |  |  |  | $\square \rightarrow$ Reason: |
| Tuesday |  |  |  |  | $\square \rightarrow$ Reason: |
| Wednesday |  |  |  |  | $\square \rightarrow$ Reason: |
| Thursday |  |  |  |  | $\square \rightarrow$ Reason: |
| Friday |  |  |  |  | $\square \rightarrow$ Reason: |



| Day <br> of Week | USDA <br> Free | USDA <br> Reduced- <br> Price | Full- <br> Price | FOR OFFICE <br> USE ONLY | Please check if the number of reimbursable <br> breakfasts served this day was much higher or <br> lower than usual. |
| :--- | :---: | :---: | :--- | :--- | :--- |
| Monday |  |  |  | $\square \rightarrow$ Reason: |  |
| Tuesday |  |  |  |  | $\square \rightarrow$ Reason: |
| Wednesday |  |  |  |  | $\square \rightarrow$ Reason: |
| Thursday |  |  |  | $\square \rightarrow$ Reason: |  |
| Friday |  |  |  | $\square \rightarrow$ Reason: |  |


| * ${ }^{2}$ |  |  |
| :---: | :---: | :---: |
| Monday | \$ |  |
| Tuesday | \$ |  |
| Wednesday | \$ |  |
| Thursday | \$ |  |
| Friday | \$ |  |

## Reimbursable Foods Form: Breakfast

NOTE: For instructions on completing this form, please refer to Instructions for Menu Survey.

## School Name:

Day: $\quad 1 \square$ Mon $\quad 2 \square$ Tue $\quad 3 \square$ Wed $\quad 4 \square$ Thu $\quad 5 \square$ Fri

(Note: If more than one size is available, list separately in "Other Menu Items" section.)

| White, whole | $\mathrm{fl} \mathrm{oz}$. |  | cont. | cont. | $\square$ |  |  | $\square$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| White, 2\% | fl oz. |  | cont. | cont. | $\square$ |  |  | $\square$ |
| White, 1\% | fl oz. |  | cont. | cont. | $\square$ |  |  | $\square$ |
| White, fat-free/skim | fl oz. |  | cont. | cont. | $\square$ |  |  | $\square$ |
| Chocolate | fl oz. |  | cont. | cont. | $\square$ |  | Specify fat content: | $\square$ |
| Other Flavor (Specify) | fl oz. |  | cont. | cont. | $\square$ |  | Specify fat content: | $\square$ |
| Other Flavor (Specify) | fl oz. |  | cont. | cont. | $\square$ |  | Specify fat content: | $\square$ |
|  | fl oz. |  | cont. | cont. | $\square$ |  | Specify fat content: | $\square$ |

(Note: Prelisted entries should be used only for fruit that is served as packaged. If
anything is added before serving, list as separate item and complete RECIPE FORM.)


| Food Item |  |  | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code (If Applicable) | F. |  | G. | H. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion <br> Size <br> (Incl. <br> Units) | Total Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold A la Carte? |  | Food De | iption |  |  |
| (Note: Prelisted entries should be used only for full-strength (100\%) fruit and vegetable juice. Fruit drinks are included in 'Desserts, Drinks, and Snacks' section.) |  |  |  |  |  |  |  |  |  |  |
| Orange juice | $\mathrm{fl} \mathrm{oz}$. |  | cont. | cont. | $\square$ |  | Calcium added? | $\square$ Yes $\square$ No | $\square$ |  |
| Apple juice | fl oz. |  | cont. | cont. | $\square$ |  | Vitamin C added? | $\square$ Yes $\square$ No |  |  |
|  | fl oz. |  | cont. | cont. | $\square$ |  | Vitamin C added? | $\square$ Yes $\square$ No |  |  |
|  | fl oz. |  | cont. | cont. | $\square$ |  | Vitamin C added? | $\square$ Yes $\square$ No |  |  |
| $\because 0$ 为 |  |  |  |  |  |  |  |  |  |  |
| Apple Jacks | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Cheerios, plain | Oz. |  |  |  | $\square$ |  |  |  |  |  |
| Cheerios, Honey Nut | Oz. |  |  |  | $\square$ |  |  |  |  |  |
| Cinn Toast Crunch | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Cocoa Krispies | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Cocoa Puffs | Oz. |  |  |  | $\square$ |  |  |  |  |  |
| Froot Loops | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Frosted Flakes | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Golden Grahams | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Lucky Charms | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Rice Krispies | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Special K | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Trix | oz. |  |  |  | $\square$ |  |  |  |  |  |
| Wheaties | oz. |  |  |  | $\square$ |  |  |  |  |  |
|  | oz. |  |  |  | $\square$ |  |  |  | $\square$ | $\square$ |
|  | oz. |  |  |  | $\square$ |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  |  |  |
| Cream of Wheat | cup |  |  |  | $\square$ |  | $\square$ Instant $\square$ Quick | $\square \mathrm{Reg}$ |  | $\square$ |
| Grits | cup |  |  |  | $\square$ |  | $\square$ Instant $\square$ Quick | $\square$ Reg |  | $\square$ |
| Oatmeal | cup |  |  |  | $\square$ |  | $\square$ Instant $\square$ Quick | $\square$ Reg |  | $\square$ |


| A. <br> Food Item | B. <br> Portion <br> Size <br> (Incl. <br> Units) | C. <br> Total <br> Reimbursable Portions Served | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code (If Applicable) | Food Description | G. <br>  | H. <br>  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold A la Carte? |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
| Bagel | oz. |  |  |  | $\square$ |  |  |  |  |
| Biscuit | oz. |  |  |  | $\square$ |  |  |  | $\square$ |
| English muffin, plain | oz. |  |  |  | $\square$ |  | Specify type: |  |  |
| English muffin, buttered | oz. |  |  |  | $\square$ |  | Specify type: <br> $\square$ Margarine Butter |  |  |
| Muffin, blueberry | oz. |  |  |  | $\square$ |  |  |  | $\square$ |
| Pancake | oz. |  |  |  | $\square$ |  |  |  | $\square$ |
| Roll, cinnamon | Oz. |  |  |  | $\square$ |  | $\square$ Icing $\quad \square$ No icing |  | $\square$ |
| Toast, plain | oz. |  | sl | sl | $\square$ |  | Specify type: |  |  |
| Toast, buttered | oz. |  | sl | sl | $\square$ |  | Specify type: <br> $\square$ Margarine <br> Butter |  |  |
| Toaster pastry | oz. |  |  |  | $\square$ |  |  |  |  |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  |  |
| Bacon | sl |  |  |  | $\square$ |  | $\square$ Pork $\quad \square$ Turkey |  |  |
| Eggs |  |  |  |  | $\square$ |  | $\square$ Boiled $\square$ Fried $\square$ Scrambled | $\square$ | $\square$ |
| Ham | oz. |  | lbs. | lbs. | $\square$ |  | $\square$ Pork $\square$ Turkey | $\square$ |  |
| Sausage | oz. |  | lbs. | lbs. | $\square$ |  | $\square$ Pork $\square$ Turkey $\square$ Beef | $\square$ |  |
| Yogurt | oz. |  |  |  | $\square$ |  | Specify flavor: Low-cal sweetener Low-fat Fat-free |  |  |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |

## Reimbursable Meals Form: breakfast

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| Food Item | B. <br> Portio Size | C. | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code (If Applicable) | F. | G. <br>  | H. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Total <br> Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold A la Carte? |  | Food Description |  |  |
|  |  |  |  |  |  |  |  |  |  |
| Breakfast burrito | OZ. |  |  |  | $\square$ |  |  |  | $\square$ |
| Cheese sandwich, toasted | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Egg sandwich | 1 sandwich |  |  |  | $\square$ |  | $\square$ Cheese $\square$ Sausage $\square$ Ham <br> $\square$ Bacon $\square$ Other  |  | $\square$ |
| Egg sandwich | 1 sandwich |  |  |  | $\square$ |  | $\square$ Cheese $\quad \square$ Sausage $\quad \square$ Ham $\square$ Bacon $\quad \square$ Other |  | $\square$ |
| French toast |  |  |  |  | $\square$ |  |  |  | $\square$ |
| French toast sticks | ea. |  |  |  | $\square$ |  | Weight of each stick: oz. |  |  |
| Pancake on a stick | oz. |  |  |  | $\square$ |  |  |  |  |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  |  |
| Self-serve condiments or fixins' bar | Self-serve |  |  |  |  | Please list all ingredients on SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Butter |  |  |  |  | $\square$ |  |  |  |  |
| Cream cheese |  |  |  |  | $\square$ |  | $\square$ Reg $\quad \square$ Low-fat $\quad \square$ Fat-free |  |  |
| Gravy |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
| Jelly |  |  |  |  | $\square$ |  |  |  |  |
| Ketchup |  |  |  |  | $\square$ |  |  |  |  |
| Margarine |  |  |  |  | $\square$ |  |  |  |  |
| Salsa |  |  |  |  | $\square$ |  |  |  | $\square$ |
| Syrup |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |

## Reimbursable Meals Form: BREAKFAST

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| A. | B. | C. <br> Total | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code (If Applicable) | F. | G. <br>  | H. <br>  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion <br> Size <br> (Incl. <br> Units) | Total Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold A la Carte? |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |

## SCHOOL NUTRITION DIETARY ASSESSMENT STUDY

## Reimbursable Foods Form: Lunch

NOTE: For instructions on completing this form, please refer to Instructions for Menu Survey.

(Note: Prelisted entries should be used only for fruit that is served as packaged. If anything is added before serving, list as separate item and complete RECIPE FORM.)


| Food Item | B. |  | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code (If Applicable) | F. | G. <br>  | H. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Incl. Units) | Total Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold a La Carte? |  | Food Description |  |  |
| (Note: Prelisted entries should be used only for full-strength ( $100 \%$ ) fruit and vegetable juice. Fruit drinks are included in 'Desserts, Drinks, and Snacks' section.) |  |  |  |  |  |  |  |  |  |
| Orange juice | $\mathrm{fl} \mathrm{oz}$. |  | cont. | cont. | $\square$ |  | Calcium added? $\quad \square$ Yes $\square$ No | $\square$ |  |
| Apple juice | fl oz. |  | cont. | cont. | $\square$ |  | Vitamin C added? $\square$ Yes $\square$ No |  |  |
| Frozen juice cup/bar | fl oz. |  | cont. | cont. | $\square$ |  | Vitamin C added? $\square$ Yes $\square$ No |  |  |
|  | $\mathrm{fl} \mathrm{oz}$. |  |  |  | $\square$ |  | Vitamin C added? $\square$ Yes $\square$ No |  |  |
| * |  |  |  |  |  |  |  |  |  |
| Beans, green | Cup |  |  |  | $\square$ |  | $\square$ Fresh $\square$ Frozen $\square$ Canned Fat added: $\square$ Yes $\square$ No If yes, specify type: | $\square$ |  |
| Broccoli | Cup |  |  |  | $\square$ |  | $\square$ Fresh $\square$ Frozen $\square$ Canned Fat added: $\square$ Yes $\square$ No If yes, specify type: | $\square$ |  |
| Carrot sticks |  |  |  |  | $\square$ |  | If offered, list dip as separate item(s) or complete RECIPE FORM | $\square$ | $\square$ |
| Corn, kernels | Cup |  |  |  | $\square$ |  | $\square$ Fresh $\square$ Frozen $\square$ Canned Fat added: $\square$ Yes $\square$ No If yes, specify type: | $\square$ |  |
| French fries | oz. |  | lbs. | lbs. | $\square$ |  | $\square$ Oven-baked $\quad \square$ Deep-fried | $\square$ |  |
| Peas, green | Cup |  |  |  | $\square$ |  | $\square$ Fresh $\square$ Frozen $\square$ Canned Fat added: $\square$ Yes $\square$ No If yes, specify type: | $\square$ |  |
| Potatoes, whipped | Cup |  |  |  | $\square$ |  | From fresh <br> Fat added: Yes No If yes, specify type: | $\square$ | $\square$ |
| Salad bar (non-entrée or small portion) | Self-serve |  |  |  |  | Please list all ingredients o BAR FORM | SELF-SERVE/MADE-TO-ORDER |  |  |
| Salad, tossed | Cup |  |  |  | $\square$ |  | List dressing as separate item(s) or complete RECIPE FORM | $\square$ | $\square$ |
| Tater tots or shapes | oz. |  | lbs. | lbs. | $\square$ |  | $\square$ Oven-baked $\quad \square$ Deep-fried | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |

Reimbursable Foods Form: Lunch
Page 3

| Food Item | B. |  | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code (If Applicable) | Food Description | G. <br>  | H. <br>  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Incl. Units) | Total Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold a La Carte? |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
| Burrito |  |  |  |  | $\square$ |  | Specify fillings: |  | $\square$ |
| Chef's salad | 1 salad |  |  |  | $\square$ |  |  |  | $\square$ |
| Chicken, piece(s) <br> (Specify) <br> (Specify) |  |  |  |  | $\square$ |  | $\square$ Oven-baked $\square$ Deep-fried | $\square$ | $\square$ |
| Chicken nuggets | ea. |  | lbs. | lbs. | $\square$ |  | ```\square Oven-baked }\square\mathrm{ Deep-fried Weight of each nugget:``` oz. | $\square$ |  |
| Chicken patty (not sandwich) | oz. |  | lbs. | lbs. | $\square$ |  | $\square$ Oven-baked $\quad \square$ Deep-fried | $\square$ |  |
| Corndog | oz. |  | lbs. | lbs. | $\square$ |  | $\square$ All beef <br> Pork$\quad$Turkey or <br> Chicken |  |  |
| Ham, slice | oz. |  | lbs. | lbs. | $\square$ |  | $\square$ Pork $\quad \square$ Turkey | $\square$ |  |
| Pizza, cheese |  |  | svgs. | svgs. | $\square$ |  | $\square$ Thin crust $\quad \square$ Thick crust |  | $\square$ |
| Pizza, pepperoni |  |  | svgs. | svgs. | $\square$ |  | $\square$ Thin crust $\quad \square$ Thick crust |  | $\square$ |
| Pizza, sausage |  |  | svgs. | svgs. | $\square$ |  | $\square$ Thin crust $\quad \square$ Thick crust |  | $\square$ |
| Spaghetti with meat sauce | Cup |  |  |  | $\square$ |  |  |  | $\square$ |
| Taco |  |  | svgs. | svgs. | $\square$ |  | $\square$ Hard shell $\quad \square$ Soft tortilla Specify filling: |  | $\square$ |
| Turkey, slice | oz. |  | lbs. | lbs. | $\square$ |  |  |  |  |
| Yogurt (as meat alternate) | oz. |  | cont. | cont. | $\square$ |  | Specify flavors: Low-cal sweetener $\square$ Low-fat Fat-free |  |  |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |

Reimbursable Foods Form: Lunch

| A. | B. <br> Portio Size (Incl. |  | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code (If Applicable) | F. <br> Food Description | G. <br>  | H. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Total Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold a La Carte? |  |  |  |  |
| * in space at right. |  |  |  |  |  | For each sandwich type, complete a Recipe Form or record information for sandwich below including type and weight of bread; type and amt of filling; type and amt of any additions. Provide recipe if needed, such as for tuna salad. See Instruction Manual for examples. |  |  |  |
| Sandwich/deli bar | Self-serve |  |  |  |  | Please list all ingredients on SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Cheese, grilled | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Cheeseburger | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Chicken filet or breast | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Chicken patty | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Ham and cheese | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Hamburger | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Hot dog | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Italian sub | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Peanut butter \& jelly | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Rib, barbeque | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Turkey | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
| Tuna salad | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
|  | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
|  | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
|  | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
|  | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
|  | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
|  | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |
|  | 1 sandwich |  |  |  | $\square$ |  |  |  | $\square$ |

Reimbursable Foods Form: Lunch
Page 5

| Food Item |  |  | D. |  |  | E. <br> Manufacturer/Brand Name | F. | G. <br>  | H. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Total Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold a La Carte? |  |  |  |  |
| * |  |  |  |  |  |  |  |  |  |
| Entrée salad bar (or large portion) | Self-serve |  |  |  | $\square$ | Please list all ingredients on SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Potato bar | Self-serve |  |  |  | $\square$ | Please list all ingredients on SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Nacho/taco bar | Self-serve |  |  |  | $\square$ | Please list all ingredients on SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
|  | Self-serve |  |  |  | $\square$ | Please list all ingredients on SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
|  | Self-serve |  |  |  | $\square$ | Please list all ingredients on SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
| Biscuit | oz. |  |  |  | $\square$ |  |  |  | $\square$ |
| Bread, plain | oz. |  | sl. | sl. | $\square$ |  | Specify type: |  |  |
| Bread, buttered | oz. |  | sl. | sl. | $\square$ |  | Specify type: Margarine Butter |  |  |
| Breadstick | oz. |  |  |  | $\square$ |  |  |  | $\square$ |
| Cornbread | oz. |  |  |  | $\square$ |  |  |  | $\square$ |
| Crackers, saltine | ea. |  |  |  | $\square$ |  |  |  |  |
| Rice, white | cup |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
| Roll, wheat | oz. |  |  |  | $\square$ |  |  |  | $\square$ |
| Roll, white | oz. |  |  |  | $\square$ |  |  |  | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |

Reimbursable Foods Form: Lunch
Page 6

| A. | B. | c. | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code (If Applicable) | F. | G. <br>  | H. <br>  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Incl. Units) | Total Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any <br> sold <br> a La <br> Carte? |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
| Brownie |  |  |  |  | $\square$ |  |  |  | $\square$ |
| Cake |  |  |  |  | $\square$ |  | Specify type: |  | $\square$ |
| Cookie | ea. |  |  |  | $\square$ |  | Specify type: |  | $\square$ |
| Fruit drink | fl oz. |  |  |  | $\square$ |  | Specify type: <br> Specify \% juice content: |  |  |
| Gelatin, plain | cup |  |  |  | $\square$ |  |  |  |  |
| Gelatin, with fruit | cup |  |  |  | $\square$ |  |  |  | $\square$ |
| Potato chips | oz. |  |  |  | $\square$ |  |  |  |  |
| Yogurt | oz. |  | cont. | cont. | $\square$ |  | Specify flavors: <br> ```Low-cal sweetener \(\square\) Low-fat ``` <br> ```Fat-free ``` |  |  |
|  |  |  |  |  | $\square$ |  |  |  | $\square$ |
|  |  |  |  |  | $\square$ |  |  |  | $\square$ |
|  |  |  |  |  | $\square$ |  |  |  | $\square$ |
|  |  |  |  |  | $\square$ |  |  |  | $\square$ |
| * |  |  |  |  |  |  |  | $\square$ |  |
| French dressing |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
| Italian dressing |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
| Ranch dressing |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
|  |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
|  |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
|  |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
|  |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
|  |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
|  |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
|  |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
|  |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |

## Reimbursable Foods Form: Lunch

Page 7

| Food Item | B. | C. | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code | F. | G. <br>  | H. <br>  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion <br> Size <br> (Incl. <br> Units) | Total Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold a La Carte? |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
| Self-serve condiments or fixins' bar | Self-serve |  |  |  |  | Please list all ingredients on SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Barbeque sauce |  |  |  |  | $\square$ |  |  |  | $\square$ |
| Butter |  |  |  |  | $\square$ |  |  |  |  |
| Cream cheese |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  |  |
| Gravy |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
| Honey |  |  |  |  | $\square$ |  |  | $\square$ |  |
| Ketchup |  |  |  |  | $\square$ |  |  |  |  |
| Margarine |  |  |  |  | $\square$ |  |  |  |  |
| Mayonnaise |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  |  |
| Mustard |  |  |  |  | $\square$ |  |  |  |  |
| Tartar sauce |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
| Peppers, jalapeno |  |  |  |  | $\square$ |  |  |  |  |
| Pickles, relish |  |  |  |  | $\square$ |  |  |  |  |
| Pickles, slices |  |  |  |  | $\square$ |  |  |  |  |
| Ranch dip |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  | $\square$ |
| Salsa |  |  |  |  | $\square$ |  |  |  | $\square$ |
| Sour cream |  |  |  |  | $\square$ |  | $\square$ Reg $\square$ Low-cal $\square$ Low-fat $\square$ Fat-free |  |  |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |

Reimbursable Foods Form: Lunch
Page 8

| A. |  |  | D. |  |  | E. <br> Manufacturer/Brand Name and Product Code (If Applicable) | F. | G. <br>  | H. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Incl. Units) | Total Reimbursable Portions Served | Amount Prepared or Available (Incl. Units) | Amount Left Over (Incl. Units) | Any sold a La Carte? |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |
|  |  |  |  |  | $\square$ |  |  | $\square$ | $\square$ |

## Recipe Form (side 1)

School Name:

| Meal: | ${ }_{1} \square$ Breakfast $\quad 2 \square$ Lunch |
| :--- | :--- |
| Day: | ${ }_{1} \square$ Mon $\quad 2 \square$ Tue $\quad{ }_{3} \square$ Wed $\quad 4 \square$ Thu $\quad{ }_{5} \square$ Fri |

Recipe/Food Name:
Size of One Serving (include units):
Number of Servings Prepared:
OR
Total Amount Prepared (include units): $\qquad$
—

## Recipe Form (side 2)

## Preparation Information

Please check ( $\square$ ) the boxes below to describe the procedures used in preparing this recipe.

1. If recipe was cooked, what cooking method did you use?

CHECK ALL THAT APPLYBake/roastOven heatMicrowave/warmerBroil/grillPan fry/sautéFlouredBatteredDeep fryFlouredBatteredBoilSteamOther (Specify):Does not apply to recipe
2. If recipe contains meat or poultry, was amount measured raw or cooked?Does not apply to recipe $\rightarrow$ SKIP TO Q. 4RawCooked
3. If recipe contains meat or poultry, did you ..

## CHECK ALL THAT APPLY

Trim the visible fat? $\qquad$
Drain fat after cooking? $\qquad$
Rinse with hot water, drain fat, and then rinse again? $\qquad$
Remove skin before cooking? $\qquad$

| Yes | No | Does not apply to recipe |
| :---: | :---: | :---: |
| $1 \square$ | $0 \square$ | $\mathrm{n} \square$ |
| $1 \square$ | $0 \square$ | $\mathrm{n} \square$ |
| $1 \square$ | $0 \square$ | $\mathrm{n} \square$ |
| $1 \square$ | $0 \square$ | $\mathrm{n} \square$ |

4. If recipe contains noodles, rice, or vegetables, did you add salt to the cooking water?
Noodles/pasta or rice $\qquad$
Vegetables $\qquad$

| Yes | No | Does not apply to recipe |
| :---: | :---: | :---: |
| $1 \square$ | $0 \square$ | $\mathrm{n}^{\square} \square$ |
| $1 \square$ | $0 \square$ | $\mathrm{n} \square$ |

5. If recipe contains canned vegetables or canned fruit, did you drain off all of the liquid?YesNoDoes not apply to recipe

## Comments

School Name: $\qquad$

Meal: $1 \square$ Breakfast $2 \square$ Lunch $\quad$ Day: $\quad{ }_{1} \square$ All $\quad{ }_{2} \square$ Mon $\quad 3 \square$ Tue $\quad 4 \square$ Wed $\quad 5 \square$ Thu $\quad 6 \square \mathrm{Fri}$

| A. <br> Food Name | B. <br> Portion Size, If Pre-portioned (Include units) | C. <br> PLEASE MARK ( $\checkmark$ ) IF THIS ITEM IS FREQUENTLY selected by STUDENTS | D. <br> Food Description/Manufacturerl Brand Name and Product Code (if applicable) | E. | F. |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |
|  |  | $\square$ |  | $\square$ | $\square$ |

Prepared by Mathematica Policy Research, Inc.

## DAILY COUNTS FOR SELF-SERVE/MADE-TO-ORDER BARS

School Name: $\qquad$

## Instructions:

1. Please record the names of all self-serve/made-to-order bars in the first column. If the specified bar is available at both breakfast and lunch, please list it twice.
2. In the second column, indicate one meal for each specified bar.
3. In the next column, please record the number of servings from each bar for each day of the week and whether any of the servings were sold a la carte.

|  |  |  | Number of Servings Per Day and Whether Any Were A La Carte |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Name of Self-Servel Made-to-Order Bar | Mark one meal for each bar |  | Monday |  | Tuesday |  | Wednesday |  | Thursday |  | Friday |  |
|  | Bkfst | Lunch | \# Servings | A La Carte | Servings | A La Carte | \# Servings | A La Carte | \# Servings | A La Carte | \# <br> Servings | A La Carte |
|  |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  | $\square$ | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  | $\square$ | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  | $\square$ | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  | $\square$ | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  | $\square$ | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  | $\square$ | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  | $\square$ | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  | $\square$ | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |
|  | $\square$ | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |  | $\square$ |

School Name: $\qquad$

| AMPM <br> Source <br> Screen <br> Codes | Name of POS | Location of POS | Mark the times at which POS is available |  |  | Mark the proportion of foods sold at POS that is reimbursable for ... |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  | Breakfast |  |  |  |  | Lunch |  |  |  |  |
|  |  |  | Breakfast? | Lunch? | Other Times? | All | Most | About Half | Small Amount | None | All | Most | About Half | Small Amount | None |
| 31 | Vending Machine(s) | $\square$ In cafeteria (Check if present) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 32 | Vending Machine(s) | $\square$ Near but not in cafeteria (within 20 feet) (Check if present) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 33 | Vending Machine(s) | $\square$ In other school location (Check if present) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 34 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 35 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 36 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 37 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 38 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 39 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 40 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 41 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 42 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 43 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 44 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| 45 |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |
| $\begin{gathered} 91 \\ \text { (Other) } \end{gathered}$ |  |  | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ | $\square$ |

## SCHOOL NUTRITION DIETARY ASSESSMENT STUDY Milk Form

School Name: $\qquad$

Interviewer ID \#: $\qquad$
INTERVIEWER: COMPLETE FORM AND ATTACH TO SCHOOL MENU.

School MPR ID: $\qquad$
Date: $\qquad$

| Milk Type | Container Color | Container Size | \% Fat |
| ---: | ---: | ---: | ---: |
|  |  | fl. oz. |  |
|  |  | fl. oz. |  |
|  |  | fl. oz. |  |
|  |  | fl. oz. |  |
|  |  | fl. oz. |  |
|  |  | fl. oz. |  |


| OMB Clearance Number: | $0584-0527$ |
| :--- | :--- |
| Expiration Date: | $1 / 31 / 2008$ |

## SCHOOL NUTRITION DIETARY ASSESSMENT STUDY Milk Form

School Name: $\qquad$

Interviewer ID \#: $\qquad$
INTERVIEWER: COMPLETE FORM AND ATTACH TO SCHOOL MENU.

| Milk Type | Container Color | Container Size | \% Fat |
| ---: | ---: | ---: | ---: |
|  |  | fl. oz. |  |
|  |  | fl. oz. |  |
|  |  | fl. oz. |  |
|  |  | fl. oz. |  |
|  |  | fl. oz. |  |

## APPENDIX D

PROPORTION A LA CARTE FORM

Page 1

## SCHOOL NUTRITION DIETARY ASSESSMENT STUDY

## Proportion A La Carte Form: Breakfast

School Name: $\qquad$ School MPR ID: $\qquad$ Day: $\quad 1 \square$ Mon $\quad 2 \square$ Tue $\quad 3 \square$ Wed $\quad 4 \square$ Thu $\quad 5 \square$ Fri Interviewer ID \#: $\qquad$ Date: $\qquad$
INTRODUCTION: Now, l'd like to review your completed Reimbursable Meals Forms. Let's (start with/continue with) DAY'S breakfast. Please look at Column D and tell me which milk items were sold a la carte. Which (fruit/juices/vegetables/entrees other than sandwiches and self-serve bars/sandwiches/breads and grains/desserts, drinks and snacks offered with a reimbursable meal/salad dressings and dips/other condiments/other menu items) were sold a la carte?

INTERVIEWER: AFTER MARKING ALL ITEMS IN COLUMN B SOLD A LA CARTE ON "DAY", CONTINUE WITH QUESTIONS IN COLUMNS C, D, AND E.

| Food Item | B. | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte |  | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | Less than 5\% | $\begin{gathered} 5- \\ 20 \% \\ \hline \end{gathered}$ | $\begin{gathered} 20- \\ 40 \% \end{gathered}$ | $\begin{gathered} 40- \\ 60 \% \\ \hline \end{gathered}$ | $\begin{gathered} 60- \\ 80 \% \\ \hline \end{gathered}$ | $\begin{gathered} 80- \\ 95 \% \end{gathered}$ | More than 95\% | DON'T <br> KNOW | Rarely | Sometimes | Frequently | DON'T <br> KNOW |
| * |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| White, whole | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| White, 2\% | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| White, 1\% | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| White, fat-free/skim | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Chocolate | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Other Flavor (Specify) | $\square$ | $\ldots$ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Other Flavor (Specify) | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Banana, fresh | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Grapefruit, fresh | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Grapes, fresh | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Orange, fresh | $\square$ | [ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Peaches, canned | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | [ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | __ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |


| Food Item | Any sold a la carte？ | C． |  | D． <br> For FOOD ITEM，would you say typical a la carte sales were $\qquad$ \％of total sales？ |  |  |  |  |  |  |  | E． <br> Or would you say this was rarely， sometimes，or frequently sold a la carte？ |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Of all daily sales of FOOD ITEM，what is the typical \％sold a la carte |  | Less than 5\％ | $\begin{array}{r} 5- \\ 20 \% \\ \hline \end{array}$ | $\begin{gathered} 20- \\ 40 \% \end{gathered}$ | $\begin{aligned} & 40- \\ & 60 \% \end{aligned}$ | $\begin{array}{r} 60- \\ 80 \% \\ \hline \end{array}$ | $\begin{array}{r} 80- \\ 95 \% \\ \hline \end{array}$ | More than 95\％ | DON＇T KNOW | Rarely | Sometimes | Frequently | DON＇T KNOW |
| \％気定米 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Orange juice | $\square$ | \％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Apple juice | $\square$ | \％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | － | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Apple Jacks | $\square$ | \％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Cheerios，plain | $\square$ | \％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Cheerios，Honey Nut | $\square$ | \％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Cinn Toast Crunch | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Cocoa Krispies | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Cocoa Puffs | $\square$ | \％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Froot Loops | $\square$ | \％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Frosted Flakes | $\square$ | －\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Golden Grahams | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Lucky Charms | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Rice Krispies | $\square$ | ［ \％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Special K | $\square$ | ＿－\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Trix | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Wheaties | $\square$ | －\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cream of Wheat | $\square$ | ＿－\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Grits | $\square$ | \％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Oatmeal | $\square$ | －\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |

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| Food Item | Any sold a la carte? | C. |  | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte |  | Less than 5\% | $\begin{gathered} 5- \\ 20 \% \\ \hline \end{gathered}$ | $\begin{gathered} 20- \\ 40 \% \end{gathered}$ | $\begin{gathered} 40- \\ 60 \% \end{gathered}$ | $\begin{gathered} 60- \\ 80 \% \end{gathered}$ | $\begin{gathered} 80- \\ 95 \% \end{gathered}$ | More than 95\% | DON'T <br> KNOW | Rarely | Sometimes | Frequently | DON'T KNOW |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Bagel | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Biscuit | $\square$ | _ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| English muffin, plain | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| English muffin, buttered | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Muffin, blueberry | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $d \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Pancake | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Roll, cinnamon | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Toast, plain | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Toast, buttered | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $d \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Toaster pastry | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | __ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| 大** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Bacon | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Eggs | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Ham | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Sausage | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Yogurt | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |


| A.Food Item | B. <br> Any sold a la carte? | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte |  | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | Less than 5\% | $\begin{gathered} 5- \\ 20 \% \\ \hline \end{gathered}$ | $\begin{gathered} 20- \\ 40 \% \\ \hline \end{gathered}$ | $\begin{array}{r} 40- \\ 60 \% \\ \hline \end{array}$ | $60-$ | $\begin{aligned} & 80- \\ & 95 \% \end{aligned}$ | More than 95\% | DON'T KNOW | Rarely | Sometimes | Frequently | DON'T KNOW |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Breakfast burrito | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Cheese sandwich, toasted | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Egg sandwich | $\square$ | _\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Egg sandwich | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| French toast | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| French toast sticks | $\square$ | __ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Pancake on a stick | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | [ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |

## 

| Self-serve condiments or fixins' bar | $\square$ | _- \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Butter | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Cream cheese | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Gravy | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Jelly | $\square$ | [ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Ketchup | $\square$ | __ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Margarine | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Salsa | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Syrup | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |


| Food Item | Any sold a la carte? | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte |  | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | Less <br> than <br> 5\% | $\begin{gathered} 5- \\ 20 \% \\ \hline \end{gathered}$ | $\begin{aligned} & 20- \\ & 40 \% \end{aligned}$ | $\begin{gathered} 40- \\ 60 \% \end{gathered}$ | $60-$ | $\begin{aligned} & 80- \\ & 95 \% \end{aligned}$ | More than 95\% | DON'T KNOW | Rarely | Sometimes | Frequently | DON'T KNOW |
| ************** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | $\square$ | _\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | _ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | _\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | _\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | __ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | 3口 | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | 3■ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | [ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | [ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | _-\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | _-\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | _-\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |

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## SCHOOL NUTRITION DIETARY ASSESSMENT STUDY

## Proportion A La Carte Form: Lunch

School Name: $\qquad$ School MPR ID: $\qquad$ Day: $1 \square$ Mon $2 \square$ Tue $3 \square$ WedThuFri

Interviewer ID \#: $\qquad$ Date: $\qquad$

INTRODUCTION: Now, l'd like to review your completed Reimbursable Meals Forms. Let's (start with/continue with) DAY'S lunch. Please look at Column D and tell me which milk items were sold a la carte. Which (fruit/juices/vegetables/entrees other than sandwiches and self-serve bars/sandwiches/breads and grains/desserts, drinks and snacks offered with a reimbursable meal/salad dressings and dips/other condiments/other menu items) were sold a la carte?

INTERVIEWER: AFTER MARKING ALL ITEMS IN COLUMN B SOLD A LA CARTE ON "DAY", CONTINUE WITH QUESTIONS IN COLUMNS C, D, AND E.

| A. | B.BAny sold a la carte? | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | $\begin{aligned} & \text { Less } \\ & \text { than } \\ & 5 \% \\ & \hline \end{aligned}$ | $\begin{array}{r} 5- \\ 20 \% \\ \hline \end{array}$ | $\begin{gathered} 20- \\ 40 \% \\ \hline \end{gathered}$ | $\begin{array}{r} 40- \\ 60 \% \\ \hline \end{array}$ | $\begin{array}{r} 60- \\ 80 \% \\ \hline \end{array}$ | $\begin{array}{r} 80- \\ 95 \% \\ \hline \end{array}$ | More than 95\% | $\begin{aligned} & \text { DON'T } \\ & \text { KNOW } \\ & \hline \end{aligned}$ | Rarely | Sometimes | Frequently | $\begin{aligned} & \text { DON'T } \\ & \text { KNOW } \end{aligned}$ |
| 大 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| White, whole | $\square$ | \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| White, 2\% | $\square$ | $\ldots$ \% $\quad$ DK | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| White, 1\% | $\square$ | $\ldots$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| White, fat-free/skim | $\square$ | $\ldots$ \% $\quad$ DK | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Chocolate | $\square$ | $\ldots \quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Other Flavor (Specify) | $\square$ | $\ldots$ [ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |

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| Food Item | Any sold a la carte？ | C． |  | D． <br> For FOOD ITEM，would you say typical a la carte sales were $\qquad$ \％of total sales？ |  |  |  |  |  |  |  | E． <br> Or would you say this was rarely， sometimes，or frequently sold a la carte？ |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Of all daily sales of FOOD ITEM，what is the typical \％sold a la carte |  | Less than 5\％ | $\begin{gathered} 5- \\ 20 \% \\ \hline \end{gathered}$ | $\begin{gathered} 20- \\ 40 \% \\ \hline \end{gathered}$ | $\begin{gathered} 40- \\ 60 \% \end{gathered}$ | $\begin{gathered} 60- \\ 80 \% \\ \hline \end{gathered}$ | $\begin{gathered} \text { 80- } \\ 95 \% \end{gathered}$ | More than 95\％ | DON＇T KNOW | Rarely | Sometimes | Frequently | DON＇T KNOW |
| 相米米 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Apple，fresh | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Applesauce，canned | $\square$ | ＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Banana，fresh | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Fruit cocktail，canned | $\square$ | ＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Grapes，fresh | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Orange，fresh | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Peaches，canned | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Pears，canned | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Pineapple，canned | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |



| Orange juice | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Apple juice | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Frozen juice cup／bar | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | ＿－\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | ＿＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | －＿\％ | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |

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| A.Food Item | B. | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte |  | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | Less <br> than <br> 5\% | $\begin{array}{r} 5- \\ 20 \% \\ \hline \end{array}$ | $\begin{array}{r} 20- \\ 40 \% \\ \hline \end{array}$ | $\begin{array}{r} 40- \\ 60 \% \\ \hline \end{array}$ | $\begin{array}{r} 60- \\ 80 \% \\ \hline \end{array}$ | $\begin{array}{r} 80- \\ 95 \% \\ \hline \end{array}$ | More <br> than <br> 95\% | DON'T KNOW | Rarely | Sometimes | Frequently | DON'T KNOW |
| * |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Beans, green | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Broccoli | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Carrot sticks | $\square$ | _\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Corn, kernels | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| French fries | $\square$ | [\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Peas, green | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Potatoes, whipped | $\square$ | _ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Salad bar (non-entrée or small portion) | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Salad, tossed | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Tater tots or shapes | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | _ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |


| A. | B. | C. | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | FOOD ITEM, what is the typical \% sold a la carte | Less than 5\% | $\begin{gathered} 5- \\ 20 \% \\ \hline \end{gathered}$ | $\begin{gathered} 20- \\ 40 \% \end{gathered}$ | $\begin{gathered} 40- \\ 60 \% \end{gathered}$ | $\begin{gathered} 60- \\ 80 \% \\ \hline \end{gathered}$ | $\begin{gathered} 80- \\ 95 \% \end{gathered}$ | More than 95\% | $\begin{aligned} & \text { DON'T } \\ & \text { KNOW } \\ & \hline \end{aligned}$ | Rarely | Sometimes | Frequently | DON'T KNOW |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Burrito | $\square$ | $\longrightarrow$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Chef's salad | $\square$ | $\longrightarrow$ \% $\quad$ DK | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Chicken, piece(s) <br> (Specify) <br> (Specify) | $\square$ | $\longrightarrow$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Chicken nuggets | $\square$ | $\ldots$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Chicken patty (not sandwich) | $\square$ | $\ldots$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Corndog | $\square$ | $\longrightarrow$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Ham, slice | $\square$ | $\longrightarrow$ \% $\quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Pizza, cheese | $\square$ | $\longrightarrow$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Pizza, pepperoni | $\square$ | $\longrightarrow$ \% $\quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $d \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Pizza, sausage | $\square$ | $\ldots$ \% $\quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Spaghetti with meat sauce | $\square$ | $\ldots$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $d \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Taco | $\square$ | $\longrightarrow$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $d \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Turkey, slice | $\square$ | $\ldots$ \% $\quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Yogurt (as meat alternate) | $\square$ | $\longrightarrow$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\longrightarrow$ \% $\quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\longrightarrow$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\longrightarrow$ \% $\quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\ldots$ \% $\quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |


| A. | B.Any sold a la carte? | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte |  | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | Less than 5\% | $\begin{gathered} 5- \\ 20 \% \end{gathered}$ | $\begin{gathered} 20- \\ 40 \% \end{gathered}$ | $\begin{gathered} 40- \\ 60 \% \end{gathered}$ | $\begin{gathered} 60- \\ 80 \% \end{gathered}$ | $\begin{aligned} & 80- \\ & 95 \% \end{aligned}$ | More than 95\% | DON'T KNOW | Rarely | Sometimes | Frequently | DON'T KNOW |
| * ****Describe contents of each sandwich in space at right. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Sandwich/deli bar | $\square$ | [ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Cheese, grilled | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Cheeseburger | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Chicken filet or breast | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Chicken patty | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Ham and cheese | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Hamburger | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Hot dog | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Italian sub | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Peanut butter \& jelly | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Rib, barbeque | $\square$ | _\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Turkey | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Tuna salad | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | 3口 | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |


| A. | B.Any sold a la carte? | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte |  | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | $\begin{aligned} & \text { Less } \\ & \text { than } \\ & 5 \% \\ & \hline \end{aligned}$ | $\begin{array}{r} 5- \\ 20 \% \\ \hline \end{array}$ | $\begin{array}{r} 20- \\ 40 \% \\ \hline \end{array}$ | $\begin{gathered} 40- \\ 60 \% \end{gathered}$ | $\begin{array}{r} 60- \\ 80 \% \\ \hline \end{array}$ | $\begin{array}{r} 80- \\ 95 \% \\ \hline \end{array}$ | More <br> than <br> 95\% | DON'T KNOW | Rarely | Sometimes | Frequently | DON'T KNOW |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Entrée salad bar (or large portion) | $\square$ | __ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Potato bar | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Nacho/taco bar | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4■ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Biscuit | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Bread, plain | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Bread, buttered | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Breadstick | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Cornbread | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Crackers, saltine | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Rice, white | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Roll, wheat | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Roll, white | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | 4 $\square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |

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| A. | B. | C. | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte | $\begin{gathered} \text { Less } \\ \text { than } \\ 5 \% \\ \hline \end{gathered}$ | $\begin{gathered} 5- \\ 20 \% \\ \hline \end{gathered}$ | $\begin{array}{r} 20- \\ 40 \% \\ \hline \end{array}$ | $\begin{array}{r} 40- \\ 60 \% \\ \hline \end{array}$ | $\begin{array}{r} 60- \\ 80 \% \\ \hline \end{array}$ | $\begin{array}{r} 80- \\ 95 \% \\ \hline \end{array}$ | More than 95\% | $\begin{aligned} & \text { DON'T } \\ & \text { KNOW } \end{aligned}$ | Rarely | Sometimes | Frequently | DON'T KNOW |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Brownie | $\square$ | $\ldots$ [ $\mathrm{CK} \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Cake | $\square$ | $\ldots$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Cookie | $\square$ | $\ldots$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Fruit drink | $\square$ | $\ldots$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Gelatin, plain | $\square$ | $\ldots$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Gelatin, with fruit | $\square$ | $\ldots$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Potato chips | $\square$ | $\ldots \%$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \longrightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Yogurt | $\square$ | $\ldots$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\ldots$ \% $\quad$ \% | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\ldots$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\ldots$ [ $\quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\ldots$ _ $\%$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| * |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| French dressing | $\square$ | \% $\mathrm{CK} \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Italian dressing | $\square$ | $\ldots$ [ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Ranch dressing | $\square$ | $\longrightarrow$ \% DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\ldots$ [ $\%$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\ldots$ [ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\ldots$ [ $\quad$ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | $\ldots$ [ DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |


| Food Item | Any sold a la carte? | Of all daily sales of FOOD ITEM, what is the typical $\%$ sold a la carte |  | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | $\begin{gathered} \text { Less } \\ \text { than } \\ 5 \% \\ \hline \end{gathered}$ | $\begin{array}{r} 5- \\ 20 \% \\ \hline \end{array}$ | $\begin{aligned} & 20- \\ & 40 \% \end{aligned}$ | $\begin{array}{r} 40- \\ 60 \% \\ \hline \end{array}$ | $\begin{gathered} 60- \\ 80 \% \end{gathered}$ | $\begin{array}{r} 80- \\ 95 \% \\ \hline \end{array}$ | More than 95\% | $\begin{aligned} & \text { DON'T } \\ & \text { KNOW } \\ & \hline \end{aligned}$ | Rarely | Sometimes | Frequently | DON'T KNOW |
| 大***- |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Self-serve condiments or fixins' bar | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Barbeque sauce | $\square$ | _\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Butter | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Cream cheese | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Gravy | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Honey | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Ketchup | $\square$ | -_ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Margarine | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Mayonnaise | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Mustard | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Tartar sauce | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Peppers, jalapeno | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Pickles, relish | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Pickles, slices | $\square$ | _-\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Ranch dip | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
| Salsa | $\square$ | _-\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
| Sour cream | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | _-\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | _-\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | __ \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |


| A. | B. | Of all daily sales of FOOD ITEM, what is the typical \% sold a la carte |  | D. <br> For FOOD ITEM, would you say typical a la carte sales were $\qquad$ \% of total sales? |  |  |  |  |  |  |  | E. <br> Or would you say this was rarely, sometimes, or frequently sold a la carte? |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | Less than 5\% | $\begin{array}{r} 5- \\ 20 \% \\ \hline \end{array}$ | $\begin{array}{r} 20- \\ 40 \% \\ \hline \end{array}$ | $\begin{array}{r} 40- \\ 60 \% \\ \hline \end{array}$ | $\begin{array}{r} 60- \\ 80 \% \\ \hline \end{array}$ | $\begin{array}{r} 80- \\ 95 \% \\ \hline \end{array}$ | More than 95\% | $\begin{aligned} & \text { DON'T } \\ & \text { KNOW } \\ & \hline \end{aligned}$ | Rarely | Sometimes | Frequently | $\begin{aligned} & \text { DON'T } \\ & \text { KNOW } \end{aligned}$ |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | $\square$ | _- \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | -_\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | $\mathrm{d} \square \rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | d $\square$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |
|  | $\square$ | - \% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | d $\square$ | $1 \square$ | $2 \square$ | $3 \square$ | d $\square$ |
|  | $\square$ | __\% | DK $\rightarrow$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | $5 \square$ | $6 \square$ | $7 \square$ | d $\square$ | $1 \square$ | $2 \square$ | $3 \square$ | $\mathrm{d} \square$ |

APPENDIX E

FOOD SERVICE MANAGER SURVEY

ID\#: $\square$
Name of School:
SFA: $\qquad$
City and State: $\qquad$
Return Date: $\left.\right|_{\text {Month }} ^{\mid}|/|$

## School Nutrition Dietary Assessment Study

## Food Service Manager Survey

Sponsored by:<br>U.S. Department of Agriculture<br>Food and Nutrition Service

Time Burden for this collection of information is estimated to average 20 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information.

Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, D.C. 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, D.C. 20503.

## INSTRUCTIONS

- This survey should be completed by the Food Service Manager.
- When completing the survey please use a black or blue pen, and write only in the spaces provided.
- Please answer all of the questions, except for those that are non-applicable, as indicated by the skip patterns.
- Unless questions specifically indicate that more than one answer may be given, please mark only one answer per question.
- If you have any questions regarding the study or completing the Food Service Manager survey, please do not hesitate to get in touch with Rhoda Cohen at 1-800-232-8024 or e-mail: rcohen@mathematica-mpr.com

The information you provide will be used only for statistical purposes. In accordance with the Confidential Information Protection and Statistical Efficiency Act of 2002, your responses will not be disclosed in identifiable form without your consent.

Participation is completely voluntary. Choosing not to participate will not affect your employment or your district's participation in school food programs in any way.

We thank you for your cooperation and participation in this very important study.

## KITCHEN CHARACTERISTICS

1. Which of the following best describes your kitchen?
$1 \square$ An on-site kitchen where meals are prepared for serving only at the facility in which the kitchen is located

2A base kitchen where meals are prepared for serving on-site and for shipment to receiving kitchens

3A receiving or satellite kitchen which obtains partially prepared meals from either base or central kitchens

2a. Do you receive fully plated meals that are prepared off site?
1 Yes $\rightarrow$ Go to Q. 4
0No

2b. Do you receive chilled or frozen foods that need to be heated?

1Yes

0

2c. Do you assemble or complete assembly of foods, such as sandwiches or desserts?

1Yes

0
3. What other preparation is done in your kitchen for foods that are prepared off-site?
$\qquad$
$\qquad$


5b. When can students use snack machines or other machines containing snack foods in the food service area?

## MARK ALL THAT APPLY

1No machines with snack foods in food service area

2Before school

3During school hours, before lunch
$4 \square$ During lunch
$5 \square$ After lunch, before end of last regular class
$6 \quad \square$ After last regular class
$7 \square$ Other (Specify)
6. Approximately how much net income does the school food service department receive from vending machines anywhere in this school or on the school grounds (per year, month, or week)? Do not include any income that goes to the school or district.

```
$ PER
\(1 \square\) Year
\(2 \square\) Month
\(3 \square\) Week
\(4 \square\) No vending machines in school
\(5 \square\) Other (Specify)
```

0No income to school food service from vending machines
d
$\square$ Don't Know

## MEAL PRICES

7. What is the price of a USDA-reimbursable breakfast for students who are classified as reduced price?
\$


7a. What is the price of a USDA-reimbursable breakfast for students who pay the full price? Record more than one answer if your school offers breakfast at different prices (for example, a higher price for larger portions or a discount for a weekly meal ticket).
\$ $\square$ Standard full price
\$ $\square$ Other full price (Specify)
\$ $\square$ Other full price (Specify)
8. What is the price of a USDA-reimbursable lunch for students who pay the reduced price?
\$ $\square$
8a. What is the price of a USDA-reimbursable lunch for students who pay the full price? Record more than one answer if your school offers lunch at different prices (for example, a higher price for larger portions or a discount for a weekly meal ticket).
\$ $\square$ Standard full price
\$ $\square$ Other full price (Specify)
\$ $\square$ Other full price (Specify)
9. Do students ever receive a bonus item when they take a reimbursable lunch? This may be a food or beverage item that is not part of the reimbursable meal or a non-food item.

```
1 }\square\mathrm{ Never }->\mathrm{ Go to Q.11
2 }\square\mathrm{ Sometimes
3 \square Usually
```

10. What type(s) of bonus items do students receive when they take a reimbursable lunch?

## MARK ALL THAT APPLY

$1 \square$ Drink
$2 \square$ Food
$3 \square$ Non-food item

## MEAL COUNTING

11. Are you responding for a high school?
1Yes $\rightarrow$ Go to $\mathbf{Q .} 15$
0
12. Do you use the offer-versus-serve option at breakfast?


12a. What grades are allowed to use offer-versus-serve at breakfast?

MARK ALL THAT APPLY

| 1 | $\square$ | $K$ | 6 | $\square$ |
| :--- | :--- | :--- | :--- | :--- |
| 2 | $\square$ | 1 | 7 | 6 |
| 3 | $\square$ | 2 | 8 | 7 |
| 4 | $\square$ | 3 | 9 | 8 |
| 5 | $\square$ | 4 |  |  |

13. Do you use the offer-versus-serve option at lunch?
```
1 \square Yes, for all students }->\mathrm{ Go to Q.14
2 \square Yes, for some students
0 \square No }->\mathrm{ Go to Q. }1
```

13a. What grades are allowed to use offer-versus-serve at lunch?

## MARK ALL THAT APPLY

$\begin{array}{ccc} & \square & K \\ 1 & \square & 1 \\ 2 & \square & 1 \\ 3 & \square & 2 \\ 4 & \square & 3 \\ 5 & \square & 4\end{array}$
14. Are different portion sizes available to different grade levels?
1Yes
$0 \square$ No
15. How are students who are eligible for free or reducedprice meals counted at the cashier?

MARK ALL THAT APPLY
$1 \square$ Coded tickets or tokens
$2 \square$ Cashier lists
$3 \quad$ Personal ID numbers (PINs)
$4 \square$ Bar code/magnetic strip
$5 \square$ Coded identification cards
$6 \quad \square$ Verbal identifications
$7 \quad$ Other (Specify)

## MEAL PERIODS

16. How many minutes, on average, would you estimate a student spends in line to get breakfast?
$\square$ MINUTES
n.a.

Don't offer breakfast
17. How many minutes, on average, would you estimate a student spends in line to get lunch? Do not count waiting for made- or cooked-to-order items.
$\square$ MINUTES
18. Does your school have enough space to seat all students during each lunch period?
$1 \square$ Yes
0No
19. Does your school have enough serving lines or stations to serve lunch to students in the first half of each lunch period?
1Yes
0 $\square$
20. What improvements, if any, would you like to see in the meal serving area or the space that is available for students to eat meals?

MARK ALL THAT APPLY
$0 \square$ No improvements need to be made
$1 \square$ More serving lines
$2 \square \quad$ More space for seating
$3 \square$ Smaller tables
$4 \square$ More space between tables
$5 \square$ Renovate space-upgrade seating/lighting
$6 \quad \square \quad$ Improve color or décor
$7 \quad$ More natural light
$8 \square$ Other (Specify)

## SPECIAL DIETARY NEEDS

21. About how many students that you currently serve have allergies or a special food need?


STUDENTS

## Don't Know $\rightarrow$ Go to Q. 24

22. What types of allergies or special needs do these students have?

## MARK ALL THAT APPLY

$\square$ Allergy to peanuts
$\square$ Allergy to other nuts
$\square$ Lactose intolerance
$\square$ Allergy to eggs
$\square$ Allergy to soy
$\square$ Allergy to wheat
$\square \quad$ Allergy to fish or shrimp
$\square$ Diabetes
$\square$ Vegetarian/vegan
$10 \square$ Low Carbohydrate
$11 \square$ Reduced Calories
$12 \square$ Low Fat
$13 \square$ Restrictions because of religious practices
$14 \square$ Other (Specify)
23. What accommodations do you make for students with food allergies or other documented dietary needs?

MARK ALL THAT APPLY
$1 \square$ Substitute component of meal
$2 \square$ Substitute whole meal
$3 \quad \square$ Post notices about ingredients
$4 \quad$ Provide separate eating area (for example, a "peanut-free" zone)
$5 \square$ Other (Specify)

## NUTRITION PROMOTION/EDUCATION

24. Does your school routinely make information on the nutrient content of USDA-reimbursable meals available to students or parents?

1Yes

0No $\rightarrow$ Go to $\mathbf{Q} .25$

24a. How do you make nutritional information available to students or parents?

## MARK ALL THAT APPLY

$1 \square$ Send menus/flyers home
$2 \square$ Post information in school (e.g., on bulletin boards)

3Post information online
$4 \square$ Post information on TV
$5 \square$ Post information in newspapers
$6 \quad$ Other (Specify)
25. In the past 12 months, have you or anyone on your staff engaged in the following activities?
a. Attended a PTA or other parent group meeting to discuss the school food service program $\qquad$

26. Do you use any of the following ways to get feedback from students or parents about USDA reimbursable meals?

## MARK ALL THAT APPLY

```
1 Qurveys
2 \square Suggestion box
3 \square Bulletin board
4 \square Web page
5 \square Advisory council
7 O Other (Specify)
```

0None of the above
27. How long have you been a school kitchen manager?
$\square$ YEARS AND $\square$ MONTHS
28. What's the highest grade or year of schooling you have completed?

```
1 Less than high school
2 }\square\mathrm{ High school
3 \square Some college, no degree
4 \square Associates degree
5 \square Bachelor's degree
6
```

```Graduate degree
```

29. Which of the following credentials do you hold?

## MARK ALL THAT APPLY

1Associates degree in consumer science, hotel/restaurant management, baking/culinary arts, etc.
$2 \square$ Bachelor's degree in consumer science, hotel/restaurantmanagement, culinary arts, etc.

3Licensed nutritionist

4Master's level nutritionist
$5 \square$ On the job training
$6 \square$ Registered Dietitian
$7 \quad$ School Food Service and Nutrition Specialist (ASFSA certified)

8State food service certificate
$0 \quad \square \quad$ None of the above
30. What recommendations do you have on how to improve the school lunch and breakfast programs? (Please write in space below)
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$

Thank you for taking the time to complete this survey. Your cooperation is very much appreciated.

Thank you for completing this form. Please keep a copy of the completed form for your records. Please return the completed form in the business reply envelope provided. If you no longer have the envelope, please mail this completed form to:

Mathematica Policy Research, Inc.
Attn: Receipt Control - SNDA III Project 6096
P.O. Box 2393

Princeton, NJ 08543-2393

APPENDIX F
PRINCIPAL SURVEY
|_|_1_|_|_|_|_|_|

Name of School: $\qquad$

SFA: $\qquad$
City and State: $\qquad$

## School Nutrition Dietary Assessment Study



## Principal Survey

## PLEASE RETURN WITHIN ONE WEEK

## Sponsored by:

U.S. Department of Agriculture

Food and Nutrition Service

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## INSTRUCTIONS

- This survey should be completed by the Principal.
- When completing the survey please use a black or blue pen, and write only in the spaces provided.
- Please answer all of the questions, except for those that are not applicable, as indicated by the skip patterns.
- Unless questions specifically indicate that more than one answer may be given, please mark only one answer per question.
- If you have any questions regarding the study or completing the Principal survey, please do not hesitate to get in touch with Rhoda Cohen at 1-800-232-8024 or email: rcohen@mathematica-mpr.com

The information you provide will be used only for statistical purposes. In accordance with the Confidential Information Protection and Statistical Efficiency Act of 2002, your responses will not be disclosed in identifiable form without your consent.

Participation is completely voluntary. Choosing not to participate will not affect your employment or your district's participation in school food programs in any way.

We thank you for your cooperation and participation in this very important study.

1. Are all students scheduled to have a lunch period every day?
$1 \square$ Yes $\rightarrow$ Go to $\mathbf{Q} .2$

- $\square$ No

1a. Why do some students not have a lunch period?
MARK ALL THAT APPLY
$1 \square$ Take extra credit class instead
2Take remedial class instead

3Take class only available during scheduled lunch
$4 \quad$ Schedule does not include lunch period
5Other (Specify)
2. Are students allowed to visit other tables during meal times?
$1 \square$ Yes

0No

2Some are, some aren't
3. Where may students go during their lunch period?

MARK ALL THAT APPLY
1Food service area/ cafeteria or other area where meals are served

2Classroom but only with teacher permissionClassrooms open to students during lunch period

4Library

5 Gym

6Outside, on campus

7Anywhere on campus

8Off-campus/Home
9Other (SPECIFY)

3a. What grades are allowed to go off-campus during their lunch period?
0None $\rightarrow$ Go to Q. 4 MARK ALL THAT APPLY${ }_{3} \square$4 ${ }_{5}$ -
$\qquad$ 7 ㅁ${ }_{8}$ ■10${ }_{11}$ 12

3b. Which of the following off-campus food sources are close enough for students to walk or drive to during lunch?
$1 \square$ Fast food restaurants
$2 \square$ Other restaurants, cafeterias, or diners
${ }_{3} \square$ Supermarkets, convenience stores, or other stores
4Off-campus lunch wagons or push carts
5Other food sources (Specify)
4. Are students who do not bring or buy lunch allowed to be in the area where students eat lunch?

1Yes

0
2Some are, some aren't
5. Does your school have rules or written policies about when students may buy a la carte foods, that is, foods other than a reimbursable meal or milk?

1Yes

2Rules for some students

0No $\rightarrow$ Go to Q. 6

5a. What are those rules?

## MARK ALL THAT APPLY

1When student takes a reimbursable meal

2 When a student brings lunch from home

з $\square$ When student has eaten meal
$4 \square$ When all students have had the opportunity to take a reimbursable meal
$5 \square$ Other restriction (Specify)
6. Are students who go to the area where students eat lunch allowed to leave after a certain point during their lunch period, for example, after the first 15 minutes?

1Yes, all students may leave $\rightarrow$ Go to $\mathbf{Q} .7$

2Yes, some students may leave

0No, all students must stay in the area $\rightarrow$ Go to Q. 7

6a. Which grades are allowed to leave after a set period of time?
MARK ALL THAT APPLY
7. Are any students who go to the area where students eat lunch allowed to leave at any time during their lunch period?
$1 \square$ Yes, all students may leave $\rightarrow$ Go to Q. 8
$2 \square$ Yes, some students may leave (either with or without special permission)
$0 \quad$ No, all students must stay in the area $\rightarrow$ Go to Q. 8

7a. Which grades are allowed to leave at any time?
MARK ALL THAT APPLY
8. Are other school activities, such as pep rallies, club meetings, bake sales, or tutoring sessions ever scheduled during meal times?

1Yes
$0 \square \mathrm{No} \rightarrow$ Go to Q. 9

8a. On average, how often are the following types of activities scheduled during the breakfast period?


8b. On average, how often are the following types of activities scheduled during the lunch period?

|  | Every day | $3-4 \times$ Per Week | $\mathbf{1 - 2 \times \text { Per Week }}$Less Than 1 x Per <br> Week or Never |  |
| :--- | :---: | :---: | :---: | :---: |
| Pep rallies | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Club meetings | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Tutoring sessions | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Bake sales | $1 \square$ | $2 \square$ | $3 \square$ | $0 \square$ |
| Other (Specify) | $1 \square$ |  |  |  |

(If responding for a high school, Go to Q.11)
9. Does your school have recess?

1Yes
$0 \quad \square \quad$ No $\rightarrow$ Go to Q. 11

9a. Do any students have recess immediately before lunch?

1Yes

0No $\rightarrow$ Go to $\mathbf{Q . ~} 10$

9b. What percentage of students have recess immediately before lunch?
$\square$ PERCENT

1All - 100\%
10. Do any students have recess immediately after lunch?
$1 \square$ Yes
$0 \quad \square \quad$ No $\rightarrow$ Go to Q. $10 b$

10a. What percentage of students have recess immediately after lunch?
$\square$ PERCENT

1All - 100\%

10b. Are students allowed to go out to recess before the official end of their lunch period?

```
1
```

```Yes
0
```

```No \(\rightarrow\) Go to \(\mathbf{Q . ~} 11\)
```

10c. Are there any rules about when students can go out to recess?

1Yes
$0 \quad \square \quad$ No $\longrightarrow$ Go to $\mathbf{Q} .11$

10d. Please describe these rules.
$\qquad$
$\qquad$
$\qquad$
15. In how many different rooms and outdoor locations are reimbursable lunches served?
$\square$ ROOMS AND OUTDOOR LOCATIONS
16. How many different eating locations for school lunches does the school have?
$\square$ LUNCH TIME EATING LOCATIONS
17. How often is the noise level at lunch a problem?

## MARK ONE ANSWER

$1 \square$ Never $\rightarrow$ Go to Q. 18
$2 \square$ Seldom
$3 \square$ Sometimes
$4 \quad$ Most of the time
5Always

17a. What measures do you take to keep noise under control?

MARK ALL THAT APPLY
$1 \square$ Speak to noise-makers
$2 \square$ Punish noise-makers
$3 \quad \square \quad$ Remove noise-makers from meal area
$4 \square$ Ask all children to be quiet
$5 \square$ Other (Specify)

0None of the above
18. How many adults usually supervise the students during lunch in the food service area?
$\square$ ADULTS
19. Who are these lunch monitors?

MARK ALL THAT APPLY
$1 \square$ Administrators or counselors
$2 \square$ Teachers
$3 \quad$ Aides (food service area monitors with no other duties)
$4 \quad$ Aides (regular school staff who rotate in the assignment)
$4 \square$ Other school personnel (such as coaches)
$5 \square$ Parents
6 $\square$ Community volunteers
$7 \quad$ Other (Specify)
$\qquad$
20. Does your school have enough space to seat all students during each lunch period?

```
1
```

```Yes
0
```

```No
```

21. Does your school have enough serving lines or stations to serve all students during the first half of each lunch period?
1Yes
0No
22. What improvements, if any, would you like to see in the meal serving area or the space that is available for students to eat meals?

## MARK ALL THAT APPLY

No improvements need to be made$1 \square$ More serving lines
2More time to eat
3More space for seating
4Smaller tables
5More space between tablesRenovate space—upgrade seating/lighting
$7 \square$ Improve color or décor
$8 \square$ More natural light
$9 \square$ Other (Specify)

## VENDING MACHINES

23. Where are vending machines available to students in your school or on the school grounds?

MARK ALL THAT APPLY
0No vending machines for students $\rightarrow$ Go to Q. 25
$1 \square$ Food service area (indoor area where meals are served/eaten)

2Other indoor area(s)

3Outside school buildings, on school grounds

23a. Who decided to place the vending machines that are available to students outside of the food service area?

MARK ALL THAT APPLY
0
No vending machines outside of the food service area
$1 \square$ School food service director
$2 \square$ Kitchen manager
3Principal
$4 \square$ Athletic director
$5 \square$ School district official
6Other (Specify)
dDon't know

23b. Not counting machines that sell only milk, $100 \%$ juice, or water, when can students use the beverage machines outside of the food service area?

MARK ALL THAT APPLY
$1 \square$ No beverage machines outside of food service area

2Before school
3During school hours, before lunch
4 During lunch

5 After lunch, before end of last regular class
$6 \square$ After last regular class
$7 \square$ Other (Specify)

23c. Are beverage sales in your school covered by a "pouring rights" contract (that is, a long-term contract with a beverage company that establishes the company as a sole source vendor for beverages in the school)? Count both foodservice and other machines.
1Yes
0 No
d Don't know

23d. When can students use the snack machines or other machines containing snacks outside of the food service area?

## MARK ALL THAT APPLY

$1 \square$ No machines with snack foods outside of the food service area
$2 \square$ Before school
$3 \square$ During school hours, before lunch
$4 \square$ During lunch
$5 \square$ After lunch, before end of last regular class
$6 \square$ After last regular class
$7 \square$ Other (Specify)

23e. Who receives income from these machines?

## MARK ALL THAT APPLY

$1 \square$ School food service
$2 \square$ School
$3 \square$ Athletic department
$4 \square$ Other school district department or fund
$5 \square$ Other (Specify)
dDon't know
24. What is the net income to the school or district from vending machines anywhere in the school or on the school grounds (per year, month, or week)? Do not include any income that goes to food service.

```
$
\(\square\) PER
1
```

```Year
\(\square\) Month
\(3 \square\) Week
\(4 \square\) Other (Specify)
```

0
No income to school district from vending machines
d
Don't know

## SCHOOL STORE

25. Do you have a school store that sells foods or beverages (including snack foods)?

1Yes
$\square \quad$ No $\rightarrow$ Go to $\mathbf{Q} .26$

25a. What days of the week is the school store usually open?

MARK ALL THAT APPLY
$1 \square$ Monday
$2 \square$ Tuesday
$3 \square$ Wednesday
$4 \square$ Thursday
$5 \square$ Friday
$6 \quad$ Various or no set schedule

25b. When is the store usually open to students?
MARK ALL THAT APPLY
1
$\square$ Before school
$2 \square$ During school hours
$3 \quad \square$ During lunch period
$4 \square$ After school

25c. Who receives income from the school store?

## MARK ALL THAT APPLY

$1 \square$ School food service only $\rightarrow$ Go to $\mathbf{Q} .26$
$2 \square$ School food service with others
$3 \square$ School
$4 \square$ School and SFA jointly
$5 \square$ Athletic department
6 $\square$ Other (Specify)
dDon't know

25 d . Who is responsible for the school store?
MARK ALL THAT APPLY
$1 \square$ School food service
$2 \square$ Principal
$3 \quad$ Athletic department
$4 \square$ Other school department (Specify)

5Other (Specify)
d $\square$ Don't know

26c. Who receives the income from the snack bar?

MARK ALL THAT APPLY
$1 \square$ School food service only $\rightarrow$ Go to Q. 27
$2 \square$ School food service with others
$3 \square$ School
$4 \square$ School and SFA jointly
$5 \square$ Athletic department
$6 \quad$ Other (Specify)
dDon't know

26d. Approximately how much net income does the school receive from the snack bar in total (per year, month, or week)?
$\square$ PER

```
1 Y Year
\squareMonth
3 \square Week
4 \square Other (Specify)
```

0
No income received from snack bar
d $\square$ Don't know
27. Not counting any sales in the food service area during lunch, how often do school organizations sell sweet or salty snacks as fundraisers?

1Every day
2 Three to four times a week
$3 \square$ One to two times a week
$4 \square$ Less than once per week
$0 \quad \square$ Never
dDon't know

27a. How often do school organizations sell pizza or other main entrée items during lunch?
$1 \square$ Every day
$2 \square$ Three to four times a week
$3 \quad \square \quad$ One to two times a week
$4 \square$ Less than once per week
$0 \square$ Never
$6 \square$ School district forbids organizations from selling food during lunch periods
d $\square$ Don't know

## AFTER-SCHOOL PROGRAM

Definition:
28. Does your school have an after-school program (a program that is operated at your school)?
1 YesNo $\rightarrow$ Go to $\mathbf{Q} .31$
29. Who operates the after-school program at your school?

MARK ALL THAT APPLY
$1 \square$ School district
2School
$3 \square$ YMCA/YWCACommunity action agencyParent/teacher organizations
$6 \quad \square \quad$ Church affiliated organizations
$7 \square$ Child care agency
$8 \square$ Community park/recreation department
$9 \square$ Other (Specify)
$\qquad$
30. Does the after-school program serve snacks?

```
1 \square Yes }->\mathrm{ Go to Q.31
0 \square No
```

30a. Why doesn't the after-school program serve snacks?

## MARK ALL THAT APPLY

1Parents weren't interested
2Students weren't interested

3Not allowed to serve food in the space used for the program

4Too difficult to store/transport/serve food

5No staff to manage snack programToo expensive/reimbursement too low
$7 \quad$ Other (Specify)

## NUTRITION EDUCATION AND PROMOTION

31. Does your school participate in any of the following nutrition education programs?

MARK ALL THAT APPLY
$1 \square$ USDA Team Nutrition
$2 \square$ 5-A-Day
$3 \quad$ Nutrition Curriculum
$4 \square$ Food Play
$5 \square$ American Heart Association
$6 \quad \square$ American Cancer Society
$7 \quad$ Cooperative Extension Service
$8 \square$ Other (Specify)
$0 \quad \square$
None of the above
dDon't know
32. At what grade levels do your students study nutrition?

```
1
```

```Every grade
```

```Some grades
0
```

```Not at all
d
```

```Don't know
```

32a. Is there a specific focus for nutrition education during this academic year?

1Yes
0No $\rightarrow$ Go to $Q .33$

32b. What is the focus this year?
$\qquad$
$\qquad$
33. Does your school have a wellness policy that addresses student nutrition and physical activity?

```
1 Y Yes, school policy
2 }\square\mathrm{ Yes, district policy
3 }\square\mathrm{ Yes, state policy
0 \ No T Go to Q.33b
```

33a. Please list the 3 most important elements of the policy.

33b. Does your school have a nutrition or health advisory council that addresses issues and concerns related to nutritional or physical activity?
$1 \square$ Yes
$0 \quad \square \quad$ No $\rightarrow$ Go to $\mathbf{Q} .34$

33c. Who are the members of this council?

```
MARK ALL THAT APPLY
\square Students
2 \square Parents
3 }\square\mathrm{ Teachers
4 Administrators
5 \square Food service staff
6 \square School health staff
    Community organization representatives
8 \square Other (Specify)
```

34. Whether or not your school offers breakfast, do you agree or disagree with the following statements?

## MARK ONE ANSWER FOR EACH

Offering school breakfast leads to more students having an adequate breakfast.
Offering school breakfast interferes with start of the school day $\qquad$ Offering school breakfast leads to better student attention levels. $\qquad$
Offering school breakfast helps students to perform better academically $\qquad$
Offering school breakfast reduces discipline problems $\qquad$ The school breakfast program serves all students who need it in this school. $\qquad$

35. Please use the back of this page to record any recommendations you might have for improving the school lunch and breakfast programs.

## COMMENTS:

$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$

Thank you for taking the time to complete this survey. We greatly appreciate your assistance.

Thank you for completing this form. Please keep a copy of the completed form for your records. Please return the completed form in the business reply envelope provided. If you no longer have the envelope, please mail this completed form to:

Mathematica Policy Research, Inc.
Attn: Receipt Control - SNDA III Project 6096
P.O. Box 2393

Princeton, NJ 08543-2393

## APPENDIX G

## ALTERNATIVE FOOD SOURCE CHECKLIST

# SCHOOL NUTRITION DIETARY ASSESSMENT STUDY <br> Other On-Campus Food Sources Checklist 

School Name: $\qquad$ School MPR ID: $\qquad$
Interviewer ID \#: $\qquad$
Date: $\qquad$

田㭗 1. Please check the location of on-campus food sources available to students. Do not include vending machines.

## Food Source

a. School Store (NOTE: Sells items but does not prepare food.)
b. Snack Bar Outside Food Service Area (NOTE: Include only snack bars that prepare some food to order.)
c. Food Cart Outside Food Service Area
d. Other (Specify)

| Number in <br> school or on <br> school grounds | In food <br> service area |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Adjacent to food <br> service area (within <br> 20 feet) | Elsewhere in <br> school building | Outside of <br> school <br> building |  |
|  | $1 \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ |
| $0 \square$ None |  | $2 \square$ | ${ }_{3} \square$ | 4 |
| $0 \square$ None |  | $2 \square$ | $3 \square$ | $4 \square$ |
| $0 \square$ None | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ |

(4)* 2. Please check the hours of operation for each food source available to students . Do not include vending machines.

## Food Source

a. School Store
(NOTE: Sells items but does not prepare food.)
b. Snack Bar Outside Food Service Area (NOTE: Include only snack bars that prepare some food to order.)
c. Food Cart Outside Food Service Area
d. Other (Specify)

| Not Available to Students |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | (CHECK ALL THAT APPLY) |  |  |  |  |  |  |
|  | Before Bkfst | During Bkfst | After Bkfst and Before Classes Start | After Classes Start and Before Lunch | During Lunch | After Lunch and Before Classes End | After Last Class |
| n.a. $\square$ | $1 \square$ | $2 \square$ | $3 \square$ | $4 \square$ | ${ }_{5} \square$ | ${ }_{6} \square$ | $7 \square$ |
| n.a. $\square$ | ${ }_{1} \square$ | $2 \square$ | $3 \square$ | $4 \square$ | ${ }_{5} \square$ | ${ }_{6} \square$ | $7 \square$ |
| n.a. $\square$ | ${ }_{1} \square$ | $2 \square$ | ${ }_{3} \square$ | $4 \square$ | ${ }_{5} \square$ | ${ }_{6} \square$ | $7 \square$ |
| n.a. $\square$ | ${ }_{1} \square$ | $2 \square$ | $3 \square$ | $4 \square$ | ${ }_{5} \square$ | ${ }_{6} \square$ | $7 \square$ |



| Food Items |  <br> (PLEASE CHECK ITEMS AVAILABLE FROM EACH SOURCE) |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | School Store | Snack Bar | Food Cart | Other (Specify) |
|  |  |  |  |  |
| Carbonated Sweetened Soft Drink | $1 \square$ | $1 \square$ | $1 \square$ | $1 \square$ |
| Carbonated Diet Soft Drink | $2 \square$ | $2 \square$ | $2 \square$ | $2 \square$ |
| Juice (100\% Juice) | $3 \square$ | $3 \square$ | $3 \square$ | $3 \square$ |
| Juice Drinks (Cranberry Drink, Fruit Blends, Hi-C, Lemonade, Punch) | $4 \square$ | $4 \square$ | $4 \square$ | $4 \square$ |
| Water (Spring Water, Flavored Water, Sparkling Water, Mineral Water, Seltzer Water) | $5 \square$ | $5 \square$ | $5 \square$ | $5 \square$ |
| Water (Water with Juice) | $6 \square$ | $6 \square$ | $6 \square$ | $6 \square$ |
| Coffee | $7 \square$ | $7 \square$ | $7 \square$ | $7 \square$ |
| Tea | $8 \square$ | $8 \square$ | $8 \square$ | $8 \square$ |
| Hot Chocolate | $9 \square$ | $9 \square$ | $9 \square$ | $9 \square$ |
| Yogurt Drinks | $10 \square$ | $10 \square$ | $10 \square$ | $10 \square$ |
| Energy and Sports Drinks (Gatorade, Powerade, Red Bull) | $11 \square$ | $11 \square$ | $11 \square$ | $11 \square$ |
| Other Beverage (Specify) | $12 \square$ | $12 \square$ | $12 \square$ | $12 \square$ |
| + 2 -3x |  |  |  |  |
| Whole Milk | $13 \square$ | $13 \square$ | $13 \square$ | $13 \square$ |
| Reduced Fat (2\%) White Milk | $14 \square$ | $14 \square$ | $14 \square$ | $14 \square$ |
| Low Fat (1\%) White Milk | $15 \square$ | $15 \square$ | $15 \square$ | $15 \square$ |
| Fat-Free Milk | $16 \square$ | $16 \square$ | $16 \square$ | $16 \square$ |
| Flavored Milk | $17 \square$ | $17 \square$ | $17 \square$ | $17 \square$ |
| Yogurt | $18 \square$ | $18 \square$ | $18 \square$ | $18 \square$ |
| Cheese | $19 \square$ | $19 \square$ | $19 \square$ | $19 \square$ |
| $\because$ + |  |  |  |  |
| Cake-Type (Brownies, Cupcakes, Twinkies) | $20 \square$ | $20 \square$ | $20 \square$ | $20 \square$ |
| Cake-Type (Low-Fat/Reduced-Fat Brownies, Cupcakes, Twinkies) | $21 \square$ | $21 \square$ | $21 \square$ | $21 \square$ |
| Cookies | $22 \square$ | $22 \square$ | $22 \square$ | $22 \square$ |
| Cookies (Low-Fat/Reduced-Fat) | $23 \square$ | $23 \square$ | $23 \square$ | $23 \square$ |
| Pastries (Pies, Turnovers) | $24 \square$ | $24 \square$ | $24 \square$ | $24 \square$ |
| Other (Specify) | $25 \square$ | $25 \square$ | $25 \square$ | $25 \square$ |
| * + |  |  |  |  |
| Regular Bread (Bread, Rolls, Bagels) | $26 \square$ | $26 \square$ | $26 \square$ | $26 \square$ |
| Other Bread (Biscuits, Croissants, Hot Pretzels) | $27 \square$ | $27 \square$ | $27 \square$ | $27 \square$ |
| Muffins | $28 \square$ | $28 \square$ | $28 \square$ | $28 \square$ |
| Muffins (Low-Fat/Reduced-Fat) | $29 \square$ | $29 \square$ | $29 \square$ | $29 \square$ |
| Granola Bars | $30 \square$ | $30 \square$ | $30 \square$ | $30 \square$ |
| Granola Bars (Low-Fat/Reduced-Fat) | $31 \square$ | $31 \square$ | $31 \square$ | $31 \square$ |
| Pretzels | $32 \square$ | $32 \square$ | $32 \square$ | $32 \square$ |
| Crackers/Cracker Sandwiches: Peanut Butter | $33 \square$ | $33 \square$ | $33 \square$ | $33 \square$ |
| Crackers/Cracker Sandwiches: Cheese | $34 \square$ | $34 \square$ | $34 \square$ | ${ }_{34} \square$ |
| Cereal/Cereal Bars | $35 \square$ | $35 \square$ | $35 \square$ | $35 \square$ |
| Other (Specify) | $36 \square$ | $36 \square$ | $36 \square$ | $36 \square$ |


| Food Items |  (PLEASE CHECK ITEMS AVAILABLE FROM EACH SOURCE) |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | School Store | Snack Bar | Food Cart | Other (Specify) |
| 中 |  |  |  |  |
| Frozen Non-Dairy (Fruit Bars, Jello Pops, Popsicles) | $37 \square$ | $37 \square$ | $37 \square$ | $37 \square$ |
| Ice Cream (Bars, Cups, Fudgesicles, Sundaes) | $38 \square$ | $38 \square$ | $38 \square$ | $38 \square$ |
| Low-Fat Frozen Desserts (Frozen Yogurt, Ice Milk, Sherbet) | $39 \square$ | $39 \square$ | $39 \square$ | $39 \square$ |
| Milkshakes/Smoothies <br>  | $40 \square$ | $40 \square$ | $40 \square$ | $40 \square$ |
| Canned, Cooked Fruit | $41 \square$ | $41 \square$ | $41 \square$ | $41 \square$ |
| Fresh Fruit | $42 \square$ | $42 \square$ | $42 \square$ | $42 \square$ |
| Fruit Salad <br> ( $\square$ Fresh/ $\square$ Canned) | $43 \square$ | $43 \square$ | $43 \square$ | $43 \square$ |
| Dried Fruit | $44 \square$ | $44 \square$ | $44 \square$ | $44 \square$ |
| Vegetables, Side Salad | $45 \square$ | $45 \square$ | $45 \square$ | $45 \square$ |
| Other Fresh Vegetables * * 粎 | $46 \square$ | $46 \square$ | $46 \square$ | $46 \square$ |
| Chips (Corn, Potato, Puffed Cheese, Tortilla) | $47 \square$ | $47 \square$ | $47 \square$ | $47 \square$ |
| Chips (Lower-Fat/Reduced-Fat Corn, Potato, Puffed Cheese, Tortilla) | $48 \square$ | $48 \square$ | $48 \square$ | $48 \square$ |
| Nuts And Seeds (Almonds, Peanuts, Sunflower Seeds, Trail Mix) | $49 \square$ | $49 \square$ | $49 \square$ | $49 \square$ |
| Fruit Roll-Up | $50 \square$ | $50 \square$ | $50 \square$ | $50 \square$ |
| Popcorn | $51 \square$ | $51 \square$ | $51 \square$ | $51 \square$ |
| Meat Snacks (Jerky, Pork Rinds) | $52 \square$ | $52 \square$ | $52 \square$ | $52 \square$ |
| Candy With Chocolate | $53 \square$ | $53 \square$ | $53 \square$ | $53 \square$ |
| Candy Without Chocolate | $54 \square$ | $54 \square$ | $54 \square$ | $54 \square$ |
| Energy Bars (Balance Bars, Luna Bars, Power Bars) | $55 \square$ | $55 \square$ | $55 \square$ | $55 \square$ |
| Other (Specify) | $56 \square$ | $56 \square$ | $56 \square$ | $56 \square$ |
|  |  |  |  |  |
| Hot Dogs | $57 \square$ | $57 \square$ | $57 \square$ | $57 \square$ |
| Hamburgers or Cheeseburgers | $58 \square$ | $58 \square$ | $58 \square$ | $58 \square$ |
| Veggie Burgers | $59 \square$ | $59 \square$ | $59 \square$ | $59 \square$ |
| Grilled Sandwiches | $60 \square$ | $60 \square$ | $60 \square$ | $60 \square$ |
| Cold Sandwiches | $61 \square$ | $61 \square$ | $61 \square$ | $61 \square$ |
| Burritos | $62 \square$ | $62 \square$ | $62 \square$ | $62 \square$ |
| Taco | $63 \square$ | $63 \square$ | $63 \square$ | $63 \square$ |
| Meal-Size Salad | $64 \square$ | $64 \square$ | $64 \square$ | $64 \square$ |
| Pizza | $65 \square$ | $65 \square$ | $65 \square$ | $65 \square$ |
| Pasta | $66 \square$ | $66 \square$ | $66 \square$ | $66 \square$ |
| French Fries | $67 \square$ | $67 \square$ | $67 \square$ | $67 \square$ |
| Onion Rings | $68 \square$ | $68 \square$ | $68 \square$ | $68 \square$ |
| Mozzarella Sticks | $69 \square$ | $69 \square$ | $69 \square$ | $69 \square$ |
| Other (Specify) | $70 \square$ | $70 \square$ | $70 \square$ | $70 \square$ |


| Food Items | ＊ （PLEASE CHECK ITEMS AVAILABLE FROM EACH SOURCE） |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | School Store | Snack Bar | Food Cart | Other（Specify） |
| 成 䋛口（Specify） | $71 \square$ | $71 \square$ | $71 \square$ | $71 \square$ |
|  | $72 \square$ | $72 \square$ | $72 \square$ | $72 \square$ |
|  | $73 \square$ | $73 \square$ | $73 \square$ | $73 \square$ |
|  | $74 \square$ | $74 \square$ | $74 \square$ | $74 \square$ |
|  | $75 \square$ | $75 \square$ | $75 \square$ | $75 \square$ |
|  | $76 \square$ | $76 \square$ | $76 \square$ | $76 \square$ |
|  | $77 \square$ | $77 \square$ | $77 \square$ | $77 \square$ |
|  | $78 \square$ | $78 \square$ | $78 \square$ | $78 \square$ |

APPENDIX H
VENDING MACHINE CHECKLIST

Page 1

## SCHOOL NUTRITION DIETARY ASSESSMENT STUDY

## Vending Machine Checklist

School Name: $\qquad$ School MPR ID: $\qquad$
Interviewer ID \#: $\qquad$
Date: $\qquad$


1. Please record the number of each type of vending machine available to students by location of machines.

| Type of Vending Machine |  <br> (PLEASE RECORD NUMBER OF MACHINES) |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | In food service area | Adjacent to food service area (within 20 feet) | Elsewhere in school building | Outside of school building |
| a. Milk only | \|__|__| | 1__\|__| | \|___ 1 | 1__\|__| |
| b. Water only | \|___| 1 | \|___ 1 | \|___| | \|__|__| |
| c. Milk with juice/water (no soft drinks) | -_-1 | \|__|__| | \|__|__| | \|__|__| |
| d. Water with juice (no soft drinks) | \|__|__| | \|__|__| | \|__|__| | \|__|__| |
| e. Non-carbonated soft drinks with or without water/milk | $\mid$ | \|__|__| | \|__|__| | \|__|__| |
| f. Carbonated soft drinks with or without water | \|__|__| | \|__|__| | \|__|__| | \|__|__| |
| g. Snacks/candy/cookies | \|__|__| | \|__|__| | \|__|__| | \|__|__| |
| h. Entrees, non-refrigerated | \|__|__| | \|__|__| | \|__|__| | \|__|__| |
| i. Frozen foods | - | \|__|__| | \|__|__| | \|__| |
| j. Combination (Specify) | \|__| | \|__|__| | \|__|__| | \|__|__| |
| k. Combination (Specify) | \|___| | \|__|__| | \|__|__| | \|__|__| |
| I. Combination (Specify) | $\mid$ | \| | \|__|__| | \|__|__| |
| m. Combination (Specify) | $\mid$ | \|__|_| | $\mid$ | \|___| |
| n. Other (Specify) | $\mid$ | \|__|__| | \|__|__| | \|__|__| |
| o. Other (Specify) | \|___|_| | \|__|__| | \|__|__| | \|__|__| |
| p. Other (Specify) | \|__|__| | \|__| | \|__|__| | \|__|__| |

DZ*~ 2. Place a check mark in the box corresponding to each food and/or beverage item sold in vending machines by location of machines.

## Food Items


Carbonated Sweetened Soft Drink Carbonated Diet Soft Drink Juice (100\% Juice)
Juice Drinks (Cranberry Drink, Fruit Blends, Hi-C, Lemonade, Punch)
Water (Spring Water, Flavored Water, Sparkling Water, Mineral Water, Seltzer Water)
Water (Water with Juice)
Coffee
Tea
Hot Chocolate
Yogurt Drinks
Energy and Sports Drinks (Gatorade, Powerade, Red Bull)
Other Beverage (Specify)

## + *

Whole Milk
Reduced Fat (2\%) White Milk
Low Fat (1\%) White Milk
Fat-Free Milk
Flavored Milk
Yogurt
Cheese

Cake-Type (Brownies, Cupcakes, Twinkies)
Cake-Type (Low-Fat/Reduced-Fat Brownies,
Cupcakes, Twinkies)
Cookies
Cookies (Low-Fat/Reduced-Fat)
Pastries (Pies, Turnovers)
Other (Specify)

| Regular Bread (Bread, Rolls, Bagels) |
| :--- |
| Other Bread (Biscuits, Croissants, Hot Pretzels) |
| Muffins |
| Muffins (Low-Fat/Reduced-Fat) |
| Granola Bars |
| Granola Bars (Low-Fat/Reduced-Fat) |
| Pretzels |
| Crackers/Cracker Sandwiches: $\square$ Peanut Butter |
| Cereal/Cereal Bars |
| Other (Specify) |


|  (PLEASE CHECK ALL THAT APPLY) |  |  |  |
| :---: | :---: | :---: | :---: |
| In food service area | Adjacent to food service area (within 20 feet) | Elsewhere in school building | Outside of school building |
| $1 \square$ | $1 \square$ | $1 \square$ | $1 \square$ |
| $2 \square$ | $2 \square$ | $2 \square$ | $2 \square$ |
| $3 \square$ | $3 \square$ | $3 \square$ | $3 \square$ |
| $4 \square$ | $4 \square$ | $4 \square$ | $4 \square$ |
| $5 \square$ | $5 \square$ | $5 \square$ | $5 \square$ |
| $6 \square$ | $6 \square$ | $6 \square$ | $6 \square$ |
| $7 \square$ | $7 \square$ | $7 \square$ | $7 \square$ |
| $8 \square$ | $8 \square$ | $8 \square$ | $8 \square$ |
| $9 \square$ | $9 \square$ | $9 \square$ | $9 \square$ |
| $10 \square$ | $10 \square$ | $10 \square$ | $10 \square$ |
| $11 \square$ | $11 \square$ | $11 \square$ | $11 \square$ |
| $12 \square$ | $12 \square$ | $12 \square$ | $12 \square$ |
| $13 \square$ | $13 \square$ | $13 \square$ | $13 \square$ |
| $14 \square$ | $14 \square$ | $14 \square$ | $14 \square$ |
| $15 \square$ | $15 \square$ | $15 \square$ | $15 \square$ |
| $16 \square$ | $16 \square$ | $16 \square$ | $16 \square$ |
| $17 \square$ | $17 \square$ | $17 \square$ | $17 \square$ |
| $18 \square$ | $18 \square$ | $18 \square$ | $18 \square$ |
| $19 \square$ | $19 \square$ | $19 \square$ | $19 \square$ |
| $20 \square$ | $20 \square$ | $20 \square$ | $20 \square$ |
| $21 \square$ | ${ }_{21} \square$ | ${ }_{21} \square$ | $21 \square$ |
| $22 \square$ | $22 \square$ | $22 \square$ | $22 \square$ |
| $23 \square$ | $23 \square$ | $23 \square$ | $23 \square$ |
| $24 \square$ | $24 \square$ | $24 \square$ | $24 \square$ |
| $25 \square$ | $25 \square$ | $25 \square$ | $25 \square$ |
| ${ }_{26} \square$ | ${ }_{26} \square$ | ${ }_{26} \square$ | ${ }_{26} \square$ |
| $27 \square$ | $27 \square$ | $27 \square$ | $27 \square$ |
| $28 \square$ | $28 \square$ | $28 \square$ | $28 \square$ |
| $29 \square$ | $29 \square$ | $29 \square$ | $29 \square$ |
| $30 \square$ | $30 \square$ | $30 \square$ | $30 \square$ |
| $31 \square$ | $31 \square$ | $31 \square$ | $31 \square$ |
| $32 \square$ | $32 \square$ | $32 \square$ | $32 \square$ |
| $\begin{aligned} & 33 \square \\ & 34 \square \end{aligned}$ | $\begin{aligned} & 33 \square \\ & 34 \square \end{aligned}$ | $\begin{aligned} & 33 \square \\ & 34 \square \end{aligned}$ | $\begin{aligned} & 33 \square \\ & 34 \square \end{aligned}$ |
| $35 \square$ | $35 \square$ | $35 \square$ | $35 \square$ |
| $36 \square$ | $36 \square$ | $36 \square$ | ${ }_{36} \square$ |

Food Items


Frozen Non-Dairy (Fruit Bars, Jello Pops, Popsicles) Ice Cream (Bars, Cups, Fudgesicles, Sundaes) Low-Fat Frozen Desserts (Frozen Yogurt, Ice Milk, Sherbet) Milkshakes/Smoothies

Canned, Cooked Fruit
Fresh Fruit
Fruit Salad
( $\square$ Fresh/ $\square$ Canned)
Dried Fruit
Vegetables, Side Salad
Other Fresh Vegetables

*     * **

Chips (Corn, Potato, Puffed Cheese, Tortilla)
Chips (Lower-Fat/Reduced-Fat Corn, Potato,
Puffed Cheese, Tortilla)
Nuts And Seeds (Almonds, Peanuts, Sunflower
Seeds, Trail Mix)
Fruit Roll-Up
Popcorn
Meat Snacks (Jerky, Pork Rinds)
Candy With Chocolate
Candy Without Chocolate
Energy Bars (Balance Bars, Luna Bars, Power
Bars)
Other (Specify)

## $\star$ * $\boldsymbol{x}^{( }$紅(Specify)

|  |  |  |  |
| :---: | :---: | :---: | :---: |
| In food service area | Adjacent to food service area (within 20 feet) | Elsewhere in school building | Outside of school building |
| $37 \square$ | $37 \square$ | $37 \square$ | $37 \square$ |
| $38 \square$ | $38 \square$ | $38 \square$ | $38 \square$ |
| $39 \square$ | $39 \square$ | $39 \square$ | $39 \square$ |
| $40 \square$ | $40 \square$ | $40 \square$ | $40 \square$ |
| $41 \square$ | $41 \square$ | $41 \square$ | $41 \square$ |
| $42 \square$ | $42 \square$ | $42 \square$ | $42 \square$ |
| $43 \square$ | $43 \square$ | $43 \square$ | $43 \square$ |
| $44 \square$ | $44 \square$ | $44 \square$ | $44 \square$ |
| $45 \square$ | $45 \square$ | $45 \square$ | $45 \square$ |
| $46 \square$ | $46 \square$ | $46 \square$ | $46 \square$ |
| $47 \square$ | $47 \square$ | $47 \square$ | $47 \square$ |
| $48 \square$ | $48 \square$ | $48 \square$ | $48 \square$ |
| $49 \square$ | $49 \square$ | $49 \square$ | $49 \square$ |
| $50 \square$ | $50 \square$ | $50 \square$ | $50 \square$ |
| $51 \square$ | $51 \square$ | $51 \square$ | $51 \square$ |
| $52 \square$ | $52 \square$ | $52 \square$ | $52 \square$ |
| $53 \square$ | $53 \square$ | $53 \square$ | $53 \square$ |
| $54 \square$ | $54 \square$ | $54 \square$ | $54 \square$ |
| $55 \square$ | $55 \square$ | $55 \square$ | $55 \square$ |
| $56 \square$ | $56 \square$ | $56 \square$ | $56 \square$ |
| $57 \square$ | $57 \square$ | $57 \square$ | $57 \square$ |
| $58 \square$ | $58 \square$ | $58 \square$ | $58 \square$ |
| $59 \square$ | $59 \square$ | $59 \square$ | $59 \square$ |
| $60 \square$ | $60 \square$ | $60 \square$ | $60 \square$ |
| $61 \square$ | $61 \square$ | $61 \square$ | $61 \square$ |
| $62 \square$ | $62 \square$ | $62 \square$ | $62 \square$ |
| $63 \square$ | $63 \square$ | $63 \square$ | $63 \square$ |
| $64 \square$ | $64 \square$ | $64 \square$ | $64 \square$ |

## APPENDIX I

## A LA CARTE CHECKLIST

## A la Carte Foods Checklist

SCHOOL NAME: $\qquad$
SCHOOL ID \#: |__|_________| MEALS: BREAKFASTLUNCH


## INSTRUCTIONS

1. Complete this form for breakfast and lunch on the day of your initial visit to each school.
2. Place a check in the box next to each food your cafeteria sold on an a la carte basis or given to students at no cost (free)-at breakfast and/or at lunch. If the school sometimes sells a food a la carte, but did not sell it on that day, do not check the box. DO NOT INCLUDE VENDING MACHINES.
3. If the cafeteria offered a la carte food or beverages that are not included in the list; please write in the names of these foods and beverages on the last page of the checklist.

## A la Carte Foods Checklist

A. Beverages

1. Milk

2a. Carbonated sweetened soft drinks
2b. Carbonated diet soft drinks
3. Coffee
4. Hot chocolate

5a. Juice (100\% juice)
5b. Juice ( $50 \%$ juice)
5c. Juice drinks (less than 50\% juice)
(Cranberry drink, fruit blends, Hi-C, lemonade, punch)
6a. Water (Spring water, flavored water, mineral water, seltzer water)
6b. Water (water with juices, sparkling water with juice)
7. Tea
8. Yogurt drinks
9. Energy and sports drinks (Gatorade, Powerade, Red Bull)
B. Baked Goods-Desserts

1a. Cake-type
(Cupcakes, brownies,
Twinkies)
1b. Cake-type-lower fat/reduced fat
2a. Cookies
2b. Cookies-lower fat/reduced fat
3. Pastries
(Pies, turnovers)
4a. Other baked goodsdesserts
4b. Other bakes good-
desserts-lower
fat/reduced fat
C. Bread or Grain Products

1. Regular bread
(Bread, roll, bagel)
2. Other bread
(Biscuits, croissants, hot pretzels)
3. Muffins
4. Tortilla
5. Other grain products
(Crackers, granola bar, pretzels)


Bkfst Lunch







D. Candy

1. With chocolate
2. Without chocolate
E. Frozen Desserts
3. Frozen non-dairy (Frozen fruit bar, Jello Pop, Popsicle)
4. Ice cream (Bars, Fudgesicles, Scoop, sundaes)
5. Low-fat frozen desserts (Frozen yogurt, ice milk, sherbet)
6. Milkshakes/smoothies
F. Fruit
7. Canned, cooked fruit
8. Fresh fruit
9. Fruit salad
10. Dried fruit
G. Meet and Meat Alternate/ Entrees

## Beef

1. Hamburger or cheeseburger
2. Chili or burrito
3. Other beef

## Poultry

4. Chicken patty (breaded)
5. Chicken (other)
6. Turkey

## Other Meat

7. Hot dog (Corn dog, franks and beans)
8. Cold cuts (Bologna, salami, and similar cuts)
9. Sausage or pork

## Meat Alternate

10. Cheese sandwich
11. Other cheese
12. Beans or peas (Chick peas, garbanzo beans, kidney beans, refried beans)
13. Eggs (Hard cooked, egg salad, scrambled, fried)
14. Fish
15. Nuts and seeds (Peanuts, peanut butter, sunflower seeds, other nuts)
16. "Lower fat" entrées (Specify)
$\qquad$
$\qquad$

CHECK (『) BOX
IF FOOD WAS
OFFERED
A LA CARTE


30
30

31

| $32 \square$ | $32 \square$ |
| :--- | :--- |
| $33 \square$ | $33 \square$ |
| $34 \square$ | $34 \square$ |
| $35 \square$ | $35 \square$ |


| $36 \square$ | $36 \square$ |
| :--- | :--- |
| $37 \square$ | $37 \square$ |
| $38 \square$ | $38 \square$ |
|  |  |
| $39 \square$ | $39 \square$ |
| $40 \square$ | $40 \square$ |
| $41 \square$ | $41 \square$ |



## A LA CARte Foods Checklist (continued)

## Mixed Dishes

17. Chef salad
18. Lasagna
19. Macaroni and cheese

20a. Pizza (No meat)
20b. Pizza (With meat)
21. Spaghetti
22. Soup with meat or beans
(Bean, chicken, clam chowder, minestrone)
23. Mexican food (Other)
24. Chinese food
25. Other (Specify)
$\qquad$
H. Vegetables

1. Fried potatoes
(Including pre-fried, oven baked, french fries, Tater Tots)
2. Salad
(Tossed salad, potato salad, three bean salad, raw vegetables)
3a. Vegetable (Other cooked)
3b. Vegetable (soup)
I. Snacks
3. Chips
(Corn, potato, puffed cheese, tortilla)
4. Nuts and seeds
(Almonds, peanuts,
pistachios, sunflower seeds, trail mix)
5. Popcorn
6. Fruit snacks (roll-ups, shapes)
7. Meat snacks (jerkey, pork rinds)
8. Energy bars (Power bar, Balance bar, Luna bar)
9. Other snacks
J. Yogurt
10. Yogurt


Please list any food or beverage that is not listed in sections A-J of this checklist and that the cafeteria offered a la carte on the specified day.
K. Other A Ia Carte Items (Specify)
$\qquad$


CHECK ( $\mathbb{\square}$ ) BOX IF FOOD WAS OFFERED A LA CARTE
Bkfst Lunch


## APPENDIX J

## CHILD/YOUTH INTERVIEW

$\qquad$
City and State: $\qquad$


# School Nutrition Dietary Assessment Study 

## Child/Youth Interview

## Sponsored by:

U.S. Department of Agriculture

Food and Nutrition Service

Time Burden for this collection of information is estimated to average 40-50 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information.

Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, DC 20503.

## DATE OF INTERVIEW:

$\qquad$



## DAY OF WEEK:

Mon. Tues. Wed. Thurs. Fri. Sat.
DATE OF BIRTH:


## GENDER:

GRADE: $\qquad$ MALE ................................................................... 1
FEMALE .............................................................. 2
SCHOOL BREAKFAST SERVED?

YES...................................................................... 1
NO

## COMPLETE AM/PM FIRST.

Now l'm going to ask you some questions about what you eat and about what you like and dislike about the meals served at school.

1. Let me start by asking what grade you are in?
|___ _
RECORD GRADE
DON'T KNOW d
REFUSED $\qquad$
2. In general, do you usually eat breakfast? That is breakfast anywhere, at home or at school or somewhere else.

YES 1

NO .................................................................... 2
SOMETIMES 0

DON'T KNOW .................................................. $d$
REFUSED .........................................................r

## GO TO Q. 13 IF SCHOOL DOES NOT SERVE BREAKFAST

3. Do you ever eat a school breakfast? By school breakfast we mean a complete breakfast provided by your school, not something from home.

YES ................................................................ $1 \rightarrow$ GO TO Q. 6
NO ..................................................................... 0
DON'T KNOW ...................................................d
REFUSED ........................................................r
4. Can children get a school breakfast at your school?

YES .................................................................... 1
NO .................................................................... 0
DON'T KNOW ................................................... d
REFUSED $\qquad$ r

5. Why don't you eat a school breakfast? RECORD VERBATIM RESPONSE. PROBE FOR ADDITIONAL REASONS. RECORD REASONS IN ORDER.

1. $\qquad$
2. $\qquad$
3. $\qquad$
DON'T KNOW d

REFUSED .........................................................r
6. What is the number one reason you eat school breakfasts?
PRICES ARE GOOD ..... 1
FOOD IS GOOD ..... $2 \rightarrow$ GO TO Q. 9
EASY/CONVENIENT TO GET ..... 3
TEACHERS ENCOURAGE ME ..... 4
CAFETERIA WORKERS ENCOURAGE ME ..... 5
PARENTS MAKE ME ..... 6
FRIENDS EAT THERE ..... 7
POPULAR KIDS EAT THERE ..... 8
NO OTHER CHOICE ..... 9
I AM HUNGRY ..... 10
DON'T KNOW ..... d
REFUSED ..... r
7. What do you think about school breakfast? Do you . . (SHOW HAND CARDS WITH SMILEY FACES FOR CHILDREN IN GRADE 1-3 WHILE READING ANSWER CATEGORIES.)

8. Why don't you like school breakfasts? RECORD VERBATIM

[^9]9. Is there enough time to eat the school breakfast before classes begin?

YES ................................................................... 1
NO ..................................................................... 0
DON'T KNOW ................................................... d
REFUSED .........................................................r
10. Do you think school breakfast is served too early in the day, too late, or is the time it is served okay?
TOO EARLY ..... 1
TOO LATE ..... 2
OKAY ..... 3
DON'T KNOW ..... d
REFUSED

$\qquad$

## ASK Qs.11a AND 11b IF IN GRADES 1-3; 4TH GRADERS AND OLDER GO TO Q.11c

11a. Do you usually eat a school breakfast three or more times a week?


11b. Do you usually eat a school breakfast at least once a week?


11c. How many days a week do you usually eat a school breakfast?
NONE, DON'T USUALLY EAT
SCHOOL BREAKFAST..................................... $0 \rightarrow$ GO TO Q.12a
ONE................................................................... 1
TWO .................................................................. 2
THREE ............................................................... 3
FOUR ................................................................ 4
FIVE .................................................................. 5
DON'T KNOW .................................................. d
REFUSED .........................................................r
12. Where do you usually eat school breakfast?

CAFETERIA ....................................................... 1
CLASSROOM ................................................... $2 \rightarrow$ GO TO Q. 13
GYMNASIUM .................................................... 3
OUTDOORS...................................................... 4
OTHER (SPECIFY)........................................... 5

DON'T KNOW .................................................. d
REFUSED .........................................................r

ASK Q.12a IF Q.11c = 1, 2, OR 3 OR RESPONDENT = CHILD, OTHERWISE GO TO Q.13.
12a. Would you eat breakfast at school (more often) if it was served in your classroom?
YES ................................................................... 1
NO .................................................................... 0
ALREADY EAT BREAKFAST EVERY DAY...... 2
DON'T KNOW .................................................. d
REFUSED ........................................................r

## ASK ALL:

13. Now l'd like to ask you about lunch.

What time is your lunch period? IF RESPONDENT SAYS IT VARIES BY DAY, ASK FOR TODAYIYESTERDAY.

|___|__| : |___|__| PM ................................... 2
DON'T KNOW ..................................................d
REFUSED ........................................................r

## 14. NO QUESTION THIS VERSION

15. Did you eat the regular school lunch (today/yesterday)? By regular school lunch, I mean a complete meal-such as salad, soup, a sandwich, or a hot meal-not just milk, snacks, cookies, or ice cream, and not a lunch you brought from home.

YES ................................................................. $1 \rightarrow$ GO TO Q. 19
NO0
DON'T KNOW ..... d
REFUSED ..... r
16. Where did you get the lunch you ate (today/yesterday)—did you bring it from home, did you get it in school, or did you get it from somewhere else?

17. Did you go home for lunch, go off the school grounds for lunch, or did you do something else?

WENT HOME .................................................... 1
OFF SCHOOL GROUNDS................................ 2
OTHER (SPECIFY) ........................................... 3

DON'T KNOW d

REFUSED ........................................................r
18. Was any of the food you ate at lunch bought in school?

|  |  |
| :---: | :---: |
| NO. $\qquad$ 0 $\square$ <br> DON'T KNOW $\rightarrow$ GO TO Q. 21 <br> REFUSED $\qquad$ $r$ |  |
|  |  |
|  |  |

19. Did you buy any other foods in school to go along with your regular school lunch, such as a drink, ice cream or cookies?
YES ...........................................................................................................................................................................................................................................................................
NO TO Q. 23
DON'T KNOW .......
REFUSED ......
20. Where did you buy that food-from a vending machine, a school store, or did you buy it in the cafeteria, but not as part of the regular school lunch?

CODE ALL THAT APPLY
FROM A VENDING MACHINE
1
FROM A SCHOOL STORE............................... 2
FROM CAFETERIA (A LA CARTE FOOD)....... 3
OTHER (SPECIFY) ........................................... 4

DON'T KNOW d
REFUSED $\qquad$

ASK Q. 21 OF THOSE THAT DID NOT EAT SCHOOL LUNCH (Q. 15 NO, DON'T KNOW, REFUSED). IF GOT SCHOOL LUNCH (Q. 15 YES), GO TO Q.23.
21. Why didn't you eat the school lunch (today/yesterday)? RECORD IN ORDER GIVEN PROBE: Are there any other reasons?

1. $\qquad$
2. $\qquad$
3. $\qquad$
DON'T KNOW d

REFUSED .r
22. Do you ever eat the regular school lunch?

| YES ........................................................... 1 | GO TO Q.24a |
| :---: | :---: |
| NO ............................................................. 0 |  |
| DON'T KNOW ............................................. d | $\rightarrow$ GO TO Q. 25 |
| REFUSED |  |

23. What is the number one reason you decided to eat the school lunch (today/yesterday)? IF MORE THAN ONE REASON, PROBE FOR MAIN REASON.

## CODE ONLY ONE

HUNGRY 1

IT'S FREE/PRICES ARE GOOD....................... 2
PARENTS WANT ME TO ................................. 3
LIKE THE FOOD (GENERAL) .......................... 4
LIKE TODAY'S/YESTERDAY'S MEAL ............. 5
EASY/CONVENIENT TO GET .......................... 6
NO ONE AT HOME TO MAKE LUNCH ............ 7
NO TIME TO MAKE LUNCH ............................. 8
NO OTHER CHOICE ........................................ 9
FRIENDS EAT SCHOOL LUNCH ..................... 10
POPULAR KIDS EAT SCHOOL LUNCH .......... 11
OTHER (SPECIFY) ........................................... 12

DON'T KNOW .................................................. d
REFUSED .......................................................r

ASK Q.24a IF IN GRADES 1-3; 4TH GRADERS AND OLDER GO TO Q.24c
24a. Do you usually eat a regular school lunch three or more times a week?


24b. Do you usually eat a regular school lunch at least once a week?
YES .................................................................. 1
NO .................................................................... 0
NEVER EAT SCHOOL LUNCH - VOL. ............ 2
DON'T KNOW ...................................................d
REFUSED .........................................................r

24c. How many days a week do you usually eat a regular school lunch?
NONE-DON'T USUALLY EATSCHOOL LUNCH0
ONE ..... 1
TWO ..... 2
THREE ..... 3
FOUR ..... 4
FIVE ..... 5
DON'T KNOW ..... d
REFUSED ..... r
25. What do you think about school lunch? Do you (SHOW HAND CARDS WITHSMILEY FACES FOR CHILDREN IN GRADE 1-3 WHILE READING ANSWERCATEGORIES.)
like it, ................................................................ 1
think it is only okay, or .......................................... 2
don't like it? .......................................................... 3
DON'T KNOW ...........................................................................................................................
REFUSED ......

26. Why don't you (like/eat) school lunches? RECORD VERBATIM
27. And what about the other kids in your school. Do you think most of them like the school lunches, think they're only okay, or don't like the school lunches? (SHOW HAND CARDS WITH SMILEY FACES FOR CHILDREN IN GRADES 1-3.)

LIKE IT,
1
THINK IT IS ONLY OKAY ................................. 2
DON'T LIKE IT ................................................. 3
DON'T KNOW .................................................. $d$
REFUSED .........................................................r
28. Are you required to take certain foods or put certain foods on your tray such as milk, when you get the regular school lunch or can you turn down foods you don't want?

REQUIRED TO TAKE CERTAIN FOODS ........ 1
CAN TURN DOWN FOODS.............................. 2
DON'T KNOW ...................................................d
REFUSED ........................................................r
29. Do you think your lunch period is too early in the day, too late, or is your lunch period time about right?

TOO EARLY

1

TOO LATE........................................................ 2
ABOUT RIGHT ................................................. 3
DON'T KNOW .................................................. d
REFUSED ........................................................r

I want to ask you some questions about the place where you eat your lunch, like the cafeteria, (gym, classroom) or wherever you eat your lunch.
30. Would you say the place you eat your lunch is usually . . .
too noisy, .......................................................... 1
too quiet, or ...................................................... 2
about right? ....................................................... 3
DON'T KNOW ...................................................d
REFUSED ........................................................r
31. Would you say the tables are
always clean ..... 1
usually clean ..... 2
sometimes clean, or ..... 3
never clean? ..... 2
DON'T KNOW ..... d
REFUSED ..... r
31a. Would you say the floor is
always clean .....  1
usually clean ..... 2
sometimes clean, or ..... 3
never clean? ..... 2
DON'T KNOW ..... d
REFUSED .....
32. Would you say
there are usually plenty of seats and tables, or ..... 1
not enough seats and tables? ..... 2
DON'T KNOW ..... d
REFUSED ..... r
33. Would you say most of the time there are . .
long lines, ..... 1
short lines, or ..... 2
no lines? .....  3
DEPENDS ON WHAT IS SERVED ..... 4
DON'T KNOW ..... d
REFUSED .....  $r$

## ASK Q. 33a ONLY IF EVER ATE SCHOOL LUNCH (Q. 15 = YES OR Q. 22 = YES), ALL OTHERS GO TO Q.34.

## 33a. Do you have enough time to eat your lunch after you have your food and you are seated?

$\qquad$
NO 0

SOMETIMES.................................................... 2
DON'T KNOW ..................................................d
REFUSED ........................................................r
34. Do the food servers and cashiers always, often, sometimes, or never listen to you and other students?

ALWAYS ........................................................... 1
OFTEN .............................................................. 2
SOMETIMES..................................................... 3
NEVER ............................................................. 4
DON'T KNOW ..................................................d
REFUSED .........................................................r

34a. Do the food servers and cashiers always, often, sometimes, or never smile and say hello to you when you're getting school breakfast or lunch?

ALWAYS ........................................................... 1
OFTEN .............................................................. 2
SOMETIMES..................................................... 3
NEVER .............................................................. 4
DON'T KNOW ...................................................d
REFUSED .........................................................r
35. Do you get to pick where you sit and who you can eat with during your lunch period?
$\qquad$
NO ...................................................................... 0
DON'T KNOW ....................................................d
REFUSED ..........................................................r
36. Now l'd like to ask you about the food served at lunch by the school.

|  |  | ALWAYS | OFTEN | SOMETIMES | NEVER | DON'T kNow | REFUSED |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| a. | Do you always, often, sometimes, or never like the taste of the food? | 1 | 2 | 3 | 4 | d | $r$ |
| b. | Do you always, often, sometimes, or never like the smell of the food? | 1 | 2 | 3 | 4 | d | $r$ |
| c. | Do you always, often, sometimes, or never like the way the food looks? | 1 | 2 | 3 | 4 | d | $r$ |
| d. | Do the vegetables on the serving line always, often, sometimes, or never look good? | 1 | 2 | 3 | 4 | d | r |

37. Do you think the amount of food they give you is . . .
too much,.......................................................... 1
too little, or......................................................... 2
about right? ....................................................... 3
DON'T KNOW ................................................... d
REFUSED ......................................................... $r$
38. Do you think that the milk served, is . .
too warm,.......................................................... 1
too cold, or......................................................... 2
about the right temperature? ............................. 3
DON'T KNOW ................................................... d
REFUSED ........................................................r
39. Does the school menu always, often, sometimes, or never include foods you like?

ALWAYS, ......................................................... 1
OFTEN ............................................................ 2
SOMETIMES...................................................... 3
NEVER ............................................................... 4
DON'T KNOW ...................................................d
REFUSED .........................................................r
40. Does the school lunch always, often, sometimes, or never have enough choices of food?

ALWAYS, .......................................................... 1
OFTEN .............................................................. 2
SOMETIMES.................................................... 3
NEVER ............................................................... 4
DON'T KNOW ................................................... d
REFUSED ........................................................r
41. Do you always, often, sometimes, or never like the brands of food offered at school lunch?

ALWAYS, ......................................................... 1
OFTEN ............................................................. 2
SOMETIMES..................................................... 3
NEVER ............................................................... 4
DON'T KNOW ................................................... d
REFUSED .........................................................r

42, What is your favorite school lunch?
IF NEEDED, PROBE: The main course.

NO FAVORITE FOOD....................................... 0
DON'T KNOW ...................................................d
REFUSED .........................................................r
43. What is your least favorite school lunch?

IF NEEDED, PROBE: The main course.
LIKE ALL THE FOODS, NO LEASTFAVORITE FOOD0
DON'T KNOW ..... d
REFUSED ..... r
44. Do all kids that get the regular school lunch pay the same amount for the lunch, or do some kids pay less or get it for free?
ALL PAY THE SAME AMOUNT...........................1
EVERYONE GETS IT FOR FREE ............... $\rightarrow$ GO TO Q. 47

SOME PAY LESS/ SOME GET IT FREE.......... 3
DON'T KNOW .........................................................................................................................
REFUSED TO Q. 47
45. Can you tell who is getting the regular school lunches for free or less than the full price?

YES .....................................................................................................................................................................................................................................................................
NO TO Q. 47
DON'T KNOW
REFUSED ..........
46. How do you know?

DON'T KNOW d
REFUSED .r
47. Now l'd like to ask you just a few more questions about activities you might do. First

|  |  | YES | NO | DON'T <br> KNOW | REFUSED |
| :--- | :--- | :---: | :---: | :---: | :---: |
| a. | Are you taking physical education in school? | 1 | 0 | d | r |
| b. | Are you on a school sports team?.................. | 1 | 0 | $d$ | d |

c. Do you participate in other physical activities
or sports in the community, for example

through a community center or Y? $\quad 1$|  |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- |
| d. $\quad$ Do you walk or ride a bike to school? ........... | 1 | 0 | d | r |

## ASK IF < AGE 12:

e. Do you play outside after school?

10
d
$r$

## ASK IF AGE 12 OR OLDER:

f. Outside of school, are you physically active, such as walking, running, biking, or working out with exercise equipment? $\qquad$ 1

0
d
r
48. How many nights a week do you and your family typically sit down together to havedinner as a family?
EVERY NIGHT ..... 1
5 OR 6 NIGHTS A WEEK ..... 2
3 OR 4 NIGHTS A WEEK ..... 3
1 OR 2 NIGHTS A WEEK ..... 4
NEVER ..... 5
DON'T KNOW ..... d
REFUSED ..... r
49. During the past 30 days, did you eat less food, fewer calories, or foods low in fat orcarbohydrates to lose weight or to keep from gaining weight?
YES ..... 1
NO ..... 0
DON'T KNOW ..... d
REFUSED .....
49a. How often do you take any vitamins in pill or liquid form such as multi-vitamins orVitamin C? Would you say . . .
every day or almost every day, ..... 1
every so often, or ..... 2
not at all? ..... 3
DON'T KNOW ..... d
REFUSED .....
49b. (Other than multi-vitamins with minerals) How often do you take (additional) mineralssuch as calcium or zinc? Would you say ...
every day or almost every day, .....  1
every so often, or ..... 2
not at all? ..... 3
DON'T KNOW ..... d
REFUSED ..... r

49c. How often do you take any herbal products or sports supplements like Echinacea or alfalfa extract? Would you say . . .
every day or almost every day, .......................... 1
every so often, or.............................................. 2
not at all?.......................................................... 3
DON'T KNOW .................................................. d
REFUSED ........................................................r
50. On an average school day, about how many hours do you spend watching TV or DVDs? IF RANGE GIVEN, TAKE THE MID POINT. ROUND TO NEAREST HALF HOUR.
|__|__|.|__| HOURS
DON'T KNOW ...................................................d
REFUSED .........................................................r
51. And on an average school day, about how many hours do you use a computer, go online, or play video or computer games? IF RANGE GIVEN, TAKE THE MID POINT. ROUND TO NEAREST HALF HOUR.
|___|__|.|__| HOURS
DON'T KNOW ...................................................d
REFUSED .........................................................r
52. During the past month, on how many days did you smoke cigarettes?

PROBE: Your best estimate is fine.
|___|_| DAYS
NEVER ..... 0
DON'T KNOW ..... d
REFUSED ..... r
53. And finally, we would like to follow-up with your parent or guardian in order to better understand their feelings about the meals served at this school. In order to do this, I will need you to give me some contact information.

First, which adult tends to prepare most of the meals in your home? \{INTERVIEWER NOTE: ACCEPT ONLY ONE ANSWER, READ LIST ONLY IF NECESSARY)

MOTHER/FATHER/PARENT .............................. 01
PARENT'S SPOUSE OR PARTNER ................. 02
GRANDPARENT .................................................. 03
OTHER RELATIVE ............................................. 04
LEGAL GUARDIAN............................................. 05
OTHER (SPECIFY) .......................................... 06

DON'T KNOW ......................................................... d


53a. And, what is (HIS/HER)'s first name?

ENTER FIRST NAME $\qquad$
DON'T KNOW d

REFUSED $\qquad$

53b. And, what is (HIS/HER)'s last name?

ENTER LAST NAME $\qquad$
DON'T KNOW d

REFUSED $\qquad$

54a. What is [HIS/HER]'s home phone number?


54b. And, what is your [HIS/HER]'s cellular phone number?


54c. And, what is [HIS/HER]'s work phone number?

DOESN'T HAVE WORK PHONE NUMBER .....n
DON'T KNOW .................................................. d
REFUSED ........................................................r
55. What is the best time to reach $[\mathrm{HIM} / \mathrm{HER}]$ ?
 PM..... 2

DAY: $\qquad$
DON'T KNOW d

REFUSED $\qquad$
56. If we are unable to reach [HIM/HER] then, what is the next best time to reach [HIM/HER]?


DAY: $\qquad$
DON'T KNOW
d
REFUSED
.r

## [IF NO NUMBERS PROVIDED GO TO 58]

57. Finally, which of the phone numbers that you gave me should I use to reach your [HIM/HER] when I call?

58. CLOSING

Those are all the questions I have today. You've done great. Thanks for all your help.

THANK CHILD AND GIVE GIFT. ASK IF THEY NEED A PASS TO GET BACK INTO CLASS.

## APPENDIX K

## PARENT INTERVIEW


$\qquad$
City and State:

# School Nutrition Dietary Assessment Study 

## Parent Interview

Sponsored by:<br>U.S. Department of Agriculture<br>Food and Nutrition Service

Time Burden for this collection of information is estimated to average 20 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information.

Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, DC 20503.
CHILD'S NAME:
CHILD'S GENDER:
MALE ..... 1
FEMALE ..... 2
TYPE OF CHILD:
CHILD ..... 1
YOUTH ..... 2
LANGUAGE:
ENGLISH ..... 1
SPANISH ..... 2
OTHER ..... 3

SCHOOL ID: $\qquad$ GRADE: $\qquad$
RESPONDENT'S GENDER:
MALE ..... 1
FEMALE ..... 2
LOCATION:
SCHOOL ..... 1
HOME ..... 2
PHONE ..... 3

## INTRODUCTION FOR PARENT OF CHILD:

Okay, now that we completed the dietary recall l'd like to ask you some questions about your household and the meals provided by your child's school.

## INTERVIEWER: IF PARENT MENTIONED DURING DIETARY RECALL THAT CHILD HAD SCHOOL BREAKFAST, CODE "1" IN QUESTION 1 WITHOUT ASKING.

## INTRO FOR PARENT OF YOUTHS:

Hello, my name is $\qquad$ and I'm part of the study team that interviewed your child (yesterday/DAY) at school about the school meals program. I'm calling now to see if we can do the parent interview. As you may recall from the letter and consent form sent home earlier, this study is being conducted by the U.S. Department of Agriculture to better understand how children and parents feel about the meals provided by schools, why they choose to participate or not participate in school meals, and how these decisions are related to children's overall diets. The interview will take about 20 minutes, and your cooperation is completely voluntary. All answers you give will be confidential and no individual results will be presented. As a thank you for your time, we will be sending you $\$ 10$.

## INTERVIEWER: AFTER DETERMINING IF THE PARENT OR ADULT WHO KNOWS THE MOST ABOUT WHAT CHILD EATS IS ON THE PHONE, CONTINUE.

## ASK ALL:

First, I am going to ask you about (CHILD)'s eating habits and the food served at (his/her) school.

1. Some schools offer meals each day to children for free or at a set, fixed price. Does (CHILD)'s school have a school breakfast program?

YES 1

NO 0

DON'T KNOW .................................................. d
REFUSED ........................................................r
2. Do you agree or disagree with the following statement: "School breakfasts should be available for all school children." Do you . . .
strongly agree,.................................................. 1
somewhat agree,.............................................. 2
somewhat disagree, or ...................................... 3
strongly disagree with that statement?.............. 4
DON'T KNOW .................................................. d
REFUSED .........................................................r
3. Does (CHILD) usually eat breakfast, that is any breakfast, not just a school breakfast?

YES .................................................................... 1
NO ..................................................................... 0
DON'T KNOW ...................................................d
REFUSED ........................................................r
4. How important do you think eating a healthy breakfast is for children to do well in school?

$$
\text { Very important, ................................................... } 1
$$

Somewhat important, or ..... 2
Not important ..... 3
DON'T KNOW ..... d
REFUSED ..... r
IF NO SCHOOL BREAKFAST (Q. 1 = 0), GO TO Q. 13
5. Does (CHILD) ever eat a school breakfast, that is a complete breakfast provided by the school?

6. How many days a week does (CHILD) usually eat a school breakfast?
$\qquad$ONE1
TWO ..... 2
THREE ..... 3
FOUR ..... 4
FIVE ..... 5
DON'T KNOW ..... d
REFUSED ..... r

ASK Q. 7 IF Q. $6=0,1$, OR 2. OTHERS GO TO Q.8.
7. Which of the following reasons describe why (CHILD) does not eat school breakfast (more frequently) at school? (READ LIST)

PROBE: Is that a reason?

|  |  | CODE ONE ON EACH LINE |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | YES | NO | DON'T KNOW | REFUSED |
| a. | Your child does not like to eat breakfast? ........ | 1 | 0 | d | r |
| b. | Your child does not like the food served at school? $\qquad$ | 1 | 0 | d | $r$ |
| c. | Your child prefers to eat at home? ................. | 1 | 0 | d | r |
| d. | You thought your child couldn't participate in the School Breakfast Program? | 1 | 0 | d | $r$ |
| e. | There isn't enough time to eat breakfast at school, for example due to the bus arrival time? | 1 | 0 | d | $r$ |
| f. | You don't want others to think you can't provide breakfast for your child? $\qquad$ | 1 | 0 | d | $r$ |
| g. | Your child doesn't eat school breakfast because (his/her) friends don't? $\qquad$ | 1 | 0 | d | $r$ |
| h. | Your child thinks only needy kids eat school breakfast and (he/she) doesn't want to be thought of that way? | 1 | 0 | d | $r$ |
| $i$. | Is there any other reason? (SPECIFY)........... | 1 | 0 | d | $r$ |

8. Now l'd like to ask you your opinions about the school breakfast served at (CHILD)'s school. After I read each statement, please tell me if you strongly agree, agree somewhat, disagree somewhat, or strongly disagree. SKIP ITEMS 'a' AND 'c' IF CHILD NEVER EATS SCHOOL BREAKFAST (Q. $5=0$ )

|  | STRONGLY AGREE | AGREE SOMEWHAT | DISAGREE SOMEWHAT | STRONGLY DISAGREE | $\begin{aligned} & \text { DON'T } \\ & \text { KNOW } \\ & \hline \end{aligned}$ | REFUSED |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| a. Children like the school breakfasts | 1 | 2 | 3 | 4 | d | r |
| b. I receive enough information about the School Breakfast Program | 1 | 2 | 3 | 4 | d | r |
| c. School breakfasts are served at a convenient time and place ..... | 1 | 2 | 3 | 4 | d | r |
| d. School breakfast gives all children an opportunity to eat breakfast $\qquad$ | 1 | 2 | 3 | 4 | d | r |
| e. Only children from needy families participate in the school breakfast program | 1 | 2 | 3 | 4 | d | r |

## ASK QS. 9-12 IF CHILD EVER EATS SCHOOL BREAKFAST (Q.5 = 1).

## ALL OTHERS GO TO Q. 13

9. How often do the breakfasts served at your child's school include fresh fruit? Would you say...
always, ............................................................. 1
sometimes, or.................................................... 2
never? ................................................................ 3
DON'T KNOW ................................................... d
REFUSED .........................................................r
10. And how often do school breakfasts include a hot entrée, such as pancakes, breakfast burritos, or egg sandwiches? Would you say . . .
always, ............................................................. 1
sometimes, or.................................................... 2
never? ................................................................ 3
DON'T KNOW ...................................................d
REFUSED ..........................................................r
11. Would you say the breakfasts served at school are . . .
very healthy, ....................................................... 1
somewhat healthy, or ........................................ 2
not healthy?....................................................... 3
IT DEPENDS (VOLUNTEERED) ...................... 4
DON'T KNOW ................................................... d
REFUSED .........................................................r
12. Overall, how satisfied are you with the school breakfast provided at your child's school. Would you say you are very satisfied, somewhat satisfied, somewhat dissatisfied, or very dissatisfied?

$$
\text { VERY SATISFIED ............................................. } 1
$$

SOMEWHAT SATISFIED.................................. 2
SOMEWHAT DISSATISFIED............................. 3
VERY DISSATISFIED ....................................... 4
DON'T KNOW/CAN'T RATE .............................d
REFUSED ........................................................r
13. How many days a week does (CHILD) usually eat a school lunch? By school lunch I mean a complete meal such as a fruit or vegetable, sandwich and milk, or a hot meal and milk for free or at a set, fixed price.

14. Which of the following reasons describe why (CHILD) does not eat school lunch (more frequently) at school? (READ LIST)

PROBE: Is that a reason (CHILD) doesn't eat (more) school lunches?

|  | CODE ONE ON EACH LINE |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | YES | NO | $\begin{aligned} & \hline \text { DON'T } \\ & \text { KNOW } \end{aligned}$ | REFUSED |
| a. Your child does not like the food served at school? ...... | 1 | 0 | d | r |
| b. Your child prefers to eat a lunch brought from home? .. | 1 | 0 | d | $r$ |
| c. Your child doesn't have enough time to get and eat lunch in school? | 1 | 0 | d | r |
| d. Your child doesn't like waiting in lines for lunch? ......... | 1 | 0 | d | r |
| e. Your child thinks only needy kids eat school lunches and (he/she) doesn't want to be thought of that way? | 1 | 0 | d | r |
| f. You prefer your child to eat foods sent from home? ..... | 1 | 0 | d | r |
| g. Your child doesn't eat school lunches because (his/her) friends don't? | 1 | 0 | d | r |
| h. You thought your child couldn't participate in the school lunch program? | 1 | 0 | d | r |
| i. Is there any other reason? (SPECIFY) ..................... | 1 | 0 | d | r |

[^10]15. What is the main reason (CHILD) gets school lunches?
CHILD LIKES THE FOOD ..... 1
LIKES TO EAT WITH FRIENDS/ FRIENDS GET IT ..... 2
EASY FOR PARENT ..... 3
INEXPENSIVE/FREE/GOOD VALUE ..... 4
GOOD/HEALTHY MEALS ..... 5
HUNGER/WOULDN'T EAT LUNCH OTHERWISE ..... 6
OTHER (SPECIFY) ..... 7
DON'T KNOWd
REFUSED ..... r
16. Some schools have vending machines where children can purchase snacks, such as chips and cookies, fruit juices and sodas. In many cases, the school receives money from the companies for allowing the machines to be placed in schools. In general, do you think it is a good idea or a bad idea to have vending machines available to students in schools such as the one your child attends?

GOOD IDEA ...................................................... 1
BAD IDEA
2
IT DEPENDS.................................................... 3
DON'T KNOW/NO OPINION.............................d
REFUSED .........................................................r
17. Are there any vending machines available to children in (CHILD)'s school?

18. And, what kinds of foods are in the vending machines?
CODE ALL THAT APPLY
1
MILK
2
JUICE
3
SODA
OTHER DRINKS ..... 4
SNACK FOODS (CHIPS, POPCORN, ETC) ..... 5
DESSERT/BAKED GOODS (COOKIES, CUPCAKES, GRANOLA BARS, ETC) ..... 6
CANDY/GUM ..... 7
SANDWICHES ..... 8
FROZEN FOODS/ICE CREAM ..... 9
OTHER (SPECIFY) ..... 10
DON'T KNOW ..... d
REFUSED ..... r
19. Does your child's school cafeteria sell foods that children can buy for lunch other than the regular school lunch meal? These might be foods like, hamburgers, French fries, pizza, or ice cream, for example.
YES ..... 1
NO ..... 0
DON'T KNOW ..... d
REFUSED ..... r
20. And does (his/her) school have a school store or snack bar, outside of the cafeteria, where children can buy foods or drinks?
YES ..... 1
NO ..... 0
DON'T KNOW ..... d
REFUSED ..... r
21. Some schools have contracts with national companies such as McDonald's, Pizza Hut, and Taco Bell, to provide foods for student meals. Do you think it is a good idea or a bad idea to have brand name foods available to students in schools such as the one your child attends?
GOOD IDEA ..... 1
BAD IDEA ..... 2
IT DEPENDS ..... 3
DON'T KNOW/NO OPINION ..... d
REFUSED

$\qquad$ ..... r
22. Now I would like to ask you your opinions about the school lunches served at (CHILD)'s school. After I read each statement, please tell me if you strongly agree, agree somewhat, disagree somewhat, or strongly disagree.

SKIP ITEMS "a" AND "c" IF CHILD NEVER EATS SCHOOL LUNCH (Q. 13 = 0).

|  | CODE ONE ON EACH LINE |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | STRONGLY AGREE | AGREE SOMEWHAT | DISAGREE SOMEWHAT | STRONGLY DISAGREE | DON'T KNOW | Refused |
| a. Children like the school lunches | 1 | 2 | 3 | 4 | d | r |
| b. I receive enough information about the School Lunch Program $\qquad$ | 1 | 2 | 3 | 4 | d | r |
| c. School lunches are served at a convenient time and place ........ | 1 | 2 | 3 | 4 | d | r |
| d. School lunch gives all children an opportunity to eat lunch. | 1 | 2 | 3 | 4 | d | $r$ |
| e. Only children from needy families participate in the School Lunch Program $\qquad$ | 1 | 2 | 3 | 4 | d | $r$ |

23. Would you say the lunches served at (CHILD)'s school are . . .
$\qquad$
very healthy,1
somewhat healthy, or ..... 2
not healthy? ..... 3
IT DEPENDS ..... 4
DON'T KNOW/NO OPINION ..... d
REFUSED ..... r
24. Thinking about the cost of school lunches and the quality of the meals provided, do you think the school lunches are a. . .
very good value ..... 1
a pretty good value, or ..... 2
not a good value? ..... 3
GET LUNCH FREE ..... 4
DON'T KNOW/NO OPINION ..... d
REFUSED

$\qquad$ ..... r
25. Overall, how satisfied are you with the school lunches provided at your child's school. Would you say you are $\qquad$

26. Why are you dissatisfied with the school lunches provided by the school?

## CODE ALL THAT APPLY

NOT HEALTHY ..... 1
NOT GOOD VALUE/COST ..... 2
POOR QUALITY/TASTE ..... 3
CHILD WON'T EAT IT ..... 4
POOR PRESENTATION (TEMPERATURE) ..... 5
NOT ENOUGH CHOICE ..... 6
STIGMA/CHILD GETS TEASED ..... 7
OTHER (SPECIFY) ..... 8
DON'T KNOW ..... d
REFUSED ..... r
27. Did you apply for free or reduced price school meals during the current school year?
YES ................................................................... 1
NO ....................................................................... $0 \rightarrow$ GO TO Q. 28
NOT ELIGIBLE - VOLUNTEERED................... $3 \rightarrow$ GO TO Q. 30
DON'T KNOW .................................................... $\mathrm{d} \rightarrow$
REFUSED ........................................................... $\rightarrow$ GO TO Q. 30

27a. During the past 30 days, did (CHILD) receive free or reduced price lunches at school?
$\qquad$
NO0

DON'T KNOW ...................................................d
REFUSED ........................................................r

ASK Q.27b ONLY IF SCHOOL HAS A BREAKFAST PROGRAM (Q.1 = 1).
27b. During the past 30 days, did (CHILD) receive free or reduced price breakfasts at school?

YES .................................................................. 1
NO .................................................................... 0
DON'T KNOW ...................................................d
REFUSED .........................................................r
28. Why did you not apply for free or reduced price school meals for your children? RECORD IN FIRST COLUMN BELOW.
29. IF MORE THAN ONE REASON GIVEN PROBE: Of these reasons, which was the most important?

|  | $\begin{gathered} \text { Q. } 28 \\ \text { CODE ALL } \\ \text { THAT APPLY } \end{gathered}$ | $\begin{gathered} \text { Q. } 29 \\ \text { MOST } \\ \text { IMPORTANT } \end{gathered}$ | DON'T KNOW | REFUSED |
| :---: | :---: | :---: | :---: | :---: |
| a. DID NOT THINK WE WERE ELIGIBLE ....... | 1 | 1 | d | r |
| b. CHILD PREFERS MEALS PREPARED AT HOME | 2 | 2 | d | r |
| c. CHILD DOESN'T LIKE SCHOOL FOOD ...... | 3 | 3 | d | r |
| d. PREFER MY CHILD TO EAT FOOD FROM HOME. | 4 | 4 | d | r |
| e. NEVER RECEIVED APPLICATION............. | 5 | 5 | d | r |
| f. NOT AWARE OF FREE OR REDUCED PRICE MEAL PROGRAM | 6 | 6 | d | r |
| g. DID NOT WANT TO GIVE INCOME INFORMATION TO THE SCHOOL. | 7 | 7 | d | r |
| h. PREFERRED TO PAY FULL PRICE ............ | 8 | 8 | d | $r$ |
| i. APPLICATION FORM WAS DIFFICULT TO UNDERSTAND $\qquad$ | 9 | 9 | d | $r$ |
| j. CHILD AUTOMATICALLY ELIGIBLE (FOOD STAMPS, TANF) DIRECT CERTIFICATION $\qquad$ | 10 | 10 | d | r |
| k. OTHER (SPECIFY)................................ | 11 | 11 | d | r |

Now l'd like to ask you some questions about (CHILD).
30. In general, would you say (CHILD)'s health is . .
excellent, ............................................................ 1
very good,......................................................... 2
good, ................................................................ 3
fair, or ................................................................. 4
poor? .................................................................. 5
DON'T KNOW ................................................... d
REFUSED .........................................................r
31. Do you consider (him/her) to be . . .
a very picky eater, .............................................. 1
a somewhat picky eater, or ............................... 2
not a picky eater? ............................................... 3
DON'T KNOW ...................................................d
REFUSED .........................................................r
32. Compared to other (boys/girls) the same age, would you say (CHILD) usually eats a larger amount of food, about the same amount of food, or a smaller amount of food?

LARGER AMOUNT ........................................... 1
SAME AMOUNT................................................ 2
SMALLER AMOUNT ......................................... 3
DON'T KNOW ...................................................d
REFUSED .........................................................r

33a. How often does (CHILD) take any vitamins, in pill or liquid form, such as multivitamins or vitamin C? Would you say
every day or almost every day, ......................... 1
every so often, or.............................................. 2
not at all?............................................................ 3
DON'T KNOW ...................................................d
REFUSED .........................................................r

33b. Other than multivitamins with minerals, how often does (CHILD) take (additional) minerals such as calcium or zinc? Would you say . . .
every day or almost every day, .......................... 1
every so often, or.............................................. 2
not at all?.......................................................... 3
DON'T KNOW ...................................................d
REFUSED ........................................................r

33c. How often does (CHILD) take any sports supplements or herbal products like echinacea or alfalfa extract? Would you say . . .
every day or almost every day, ......................... 1
every so often, or.............................................. 2
not at all?.......................................................... 3
DON'T KNOW ..................................................d
REFUSED ........................................................r
34. Does (CHILD) have any food allergies or special dietary needs that affect what (he/she) eats?

YES ................................................................... 1
NO ................................................................... 0
DON'T KNOW ..............................................................................................................................
REFUSED ....... $\rightarrow$ TO Q.
35. What are the food allergies or special dietary needs?

CODE ALL THAT APPLY
ALLERGY TO PEANUTS.................................. 1
ALLERGY TO OTHER NUTS ........................... 2
LACTOSE INTOLERANCE ............................... 3
ALLERGY TO EGGS ........................................ 4
ALLERGY TO SOY ........................................... 5
ALLERGY TO WHEAT....................................... 6
ALLERGY TO FISH OR SHRIMP ..................... 7
DIABETES........................................................ 8
VEGETARIAN/VEGAN...................................... 9
LOW CARBOHYDRATE ................................... 10
REDUCED CALORIES ..................................... 11
LOW FAT .......................................................... 12
RESTRICTIONS BECAUSE OF
RELIGIOUS PRACTICES .................................. 13
OTHER (SPECIFY) ........................................... 14
36. Does someone such as an older child, yourself or another adult usually fix or supervise breakfast for (CHILD) at home?
$\qquad$
NO
0
DON'T KNOW ................................................... d
REFUSED .........................................................r
37. Thinking now about the foods you serve your family, how often would you say you serve (CHILD) skim milk or $1 \%$ low-fat milk?
Always or almost always, ..... 1
Sometimes, ..... 2
Rarely, or ..... 3
Never? ..... 4
CHILD DOESN'T DRINK MILK—
VOLUNTEERED ..... 5
DON'T KNOW ..... d
REFUSED ..... r
38. When (CHILD) eats chicken, how often is it fried?
Always or almost always, .....  1
Sometimes, ..... 2
Rarely, or .....  3
Never? ..... 4
CHILD DOESN'T EAT CHICKEN- VOLUNTEERED ..... 5
DON'T KNOW ..... d
REFUSED ..... r
39. And when (CHILD) eats baked or mashed potatoes, how often do you or your child add butter, margarine, or sour cream? Would you say . . .

Always or almost always, .................................. 1
Sometimes,
2
Rarely, or.......................................................... 3
Never?
4
CHILD DOESN'T EAT THIS- VOLUNTEERED ..... 5
DON'T KNOW ..... d
REFUSED .....  $r$
40. How would you describe the amount of butter, cream cheese, or margarine usually spread on (his/her) breads and muffins . . .

$$
\text { none, ................................................................. } 1
$$

light, ................................................................... 2
moderate, or ...................................................... 3
generous? ........................................................ 4
DOESN'T EAT THIS-VOLUNTEERED .............n
DON'T KNOW .................................................. $d$
REFUSED .........................................................r

Thinking now about how your child spends (his/her) free time . . .
41. On an average school day, about how many hours does (CHILD) spend watching TV or DVDs? IF RANGE GIVEN, TAKE THE MID POINT. ROUND TO NEAREST HALF HOUR.
|_____|.|__| HOURS
DON'T KNOW ...................................................d
REFUSED .........................................................r
42. On an average school day, out side of school, about how many hours does (CHILD) use a computer, go online, or play video or computer games? IF RANGE GIVEN, TAKE THE MID POINT. ROUND TO NEAREST HALF HOUR.

> |__|__|.|__| HOURS

DON'T KNOW d

REFUSED .r
43. Now l'd like to ask a question about exercise or other physical activities. Compared to other (boys/girls) the same age, would you say (CHILD) is . .
less active ..... 1
about as active, ..... 2
more active, or ..... 3
much more active? ..... 4
DON'T KNOW ..... d
REFUSED ..... r
44. How old was (CHILD) on (his/her) last birthday?
|_____| AGE IN YEARS
DON'T KNOW ....................................................d
REFUSED ........................................................r
45. Do you consider (CHILD) to be of Hispanic or Latino origin, such as Cuban, Mexican, Puerto Rican, South or Central American, or other Spanish culture or origin?

YES/HISPANIC OR LATINO............................. 1
NO/NOT HISPANIC OR LATINO ...................... 0
DON'T KNOW ...................................................d
REFUSED .........................................................r
46. What race do you consider (CHILD) to be?

PROBE IF RESPONDS "HISPANIC" OR "LATINO": Would that be White Hispanic/Latino, African-American Hispanic/Latino, or something else?

## CODE ALL THAT APPLY

ASIAN............................................................... 1
AMERICAN INDIAN OR ALASKA NATIVE....... 2
BLACK OR AFRICAN AMERICAN .............. 3
NATIVE HAWAIIAN OR OTHER PACIFIC ISLANDER 4

WHITE............................................................... 5
OTHER (SPECIFY).......................................... 6

DON'T KNOW
d
REFUSED ........................................................r
47. What is the primary language spoken at home with (CHILD)?

ENGLISH........................................................... 1
SPANISH.......................................................... 2
OTHER (SPECIFY)........................................... 3

DON'T KNOW d
REFUSED .r

Now l'd like to ask you some questions about you and your household.
48. Including you, how many people live in your household?
|_____| PEOPLE IN HOUSEHOLD
DON'T KNOW ................................................... d

REFUSED .r
49. Of these, how many are under the age of 18 ?
|_____| CHILDREN
DON'T KNOW ....................................................d
REFUSED .........................................................r
50. What is your relationship to (CHILD)? (READ LIST ONLY IF NECESSARY)

MOTHER/FATHER/PARENT ............................. 1
PARENT'S SPOUSE OR PARTNER ................ 2
GRANDPARENT................................................ 3
OTHER RELATIVE ........................................... 4
LEGAL GUARDIAN........................................... 5
OTHER (SPECIFY)........................................... 6

DON'T KNOW .................................................. d
REFUSED .........................................................r
51. Are you currently living with a partner or spouse?

YES ................................................................... 1
NO ..................................................................... 0
DON'T KNOW ................................................... d
REFUSED ........................................................r
52. About how many hours a week do you usually spend outside of your home at a paid job, school or job training program?
|_____| HOURS PER WEEK
NONE ................................................................ 0
DON'T KNOW ...................................................d
REFUSED .........................................................r
53. What is the last grade or highest level of education you completed? Is it . . .

8th grade or less,............................................... 1
Some high school, ............................................ 2
High school graduate or GED, .......................... 3
Some college or technical school, ..................... 4
Associates or 2 year degree,............................. 5
College graduate or 4 year degree, or .............. 6
Graduate school? .............................................. 7
DON'T KNOW .................................................. d
REFUSED ........................................................r

IF Q. 51 = 1, ASK QS. 54-55, OTHERS GO TO Q.56:
54. About how many hours a week does your partner or spouse usually spend outside of the home at a paid job, school or job training program?
|_____| HOURS PER WEEK
NONE ............................................................... 0
DON'T KNOW ...................................................d
REFUSED .........................................................r
55. What is the last grade or highest level of education your partner or spouse completed? Is it
8th grade or less, ..... 01
Some high school, ..... 02
High school graduate or GED, ..... 03
Some college or technical school, ..... 04
Associates or 2 year degree, ..... 05
College graduate or 4 year degree, or ..... 06
Graduate school? ..... 07
DON'T KNOW ..... d
REFUSED

$\qquad$
56. We would like your best estimate of your total annual household income before taxes in the year 2004. Please include all forms of income, including wages, salaries, interest, dividends, and other forms of income such as Social Security, SSI or TANF for all household members.
\$ |__|__|, |__|__|__| RECORD AMOUNT $\rightarrow$ GO TO Q. 59
DON'T KNOW $\qquad$ d

REFUSED $\qquad$ .r
57. Is your total household income less than $\$ 50,000$ ?


IF LESS THAN \$50,000, SHOW CARD \#1: (Different version for phone)
58a. Here is a list of income categories, in increasing amounts. Tell me the letter that represents your household's income. PHONE VERSION: I'm going to read you some income categories. Please tell me when I read the range that represents your household's income.

SHOW
CARD
\#1
A. LESS THAN \$5,000 .................................... 1
B. \$5,000 TO LESS THAN \$10,000 ................ 2
C. $\$ 10,000$ TO LESS THAN $\$ 15,000$.............. 3
D. $\$ 15,000$ TO LESS THAN $\$ 20,000$.............. 4
E. $\$ 20,000$ TO LESS THAN $\$ 25,000$.............. 5
F. $\$ 25,000$ TO LESS THAN $\$ 30,000$.............. 6
G. $\$ 30,000$ TO LESS THAN $\$ 40,000$.............. 7
H. $\$ 40,000$ TO LESS THAN \$50,000 .............. 8

DON'T KNOW .............................................d
REFUSED ..................................................r

## GO TO Q. 59

IF GREATER THAN $\mathbf{\$ 5 0 , 0 0 0}$, SHOW CARD \#2: (Different version for phone) represents your household's income. PHONE VERSION: I'm going to read you some income categories. Please tell me when I read the range that represents your household's income.
A. $\$ 50,000$ TO LESS THAN $\$ 60,000$ .1
B. $\$ 60,000$ TO LESS THAN $\$ 70,000 \ldots . . . . . . . . . .2$
C. $\$ 70,000$ TO LESS THAN $\$ 80,000 \ldots . . . . . . . . . . .3$
D. $\$ 80,000$ TO LESS THAN $\$ 90,000 \ldots . . . . . . . . . .4$
E. $\$ 90,000$ TO LESS THAN $\$ 100,000 \ldots . . . . . . . . . ~ 5$
F. \$100,000 OR MORE ................................... 6

DON'T KNOW ..............................................d
REFUSED ................................................... $r$

## PROGRAM MUST CALCULATE IF HOUSEHOLD INCOME IS GREATER THAN 200\% OF POVERTY, GO TO Q. 63.

Please look at this card and tell me if anyone living in your household currently receives income or benefits from any of these sources. PHONE VERSION: Next l'd like to know if anyone living in your household currently receives income or benefits from a number of different sources.
59. Does your household receive food stamp benefits (type A on the card) or participate in the Food Distribution Program on Indian Reservations?

YES 1

NO .0

DON'T KNOW d

REFUSED .........................................................r
60. Does your household receive assistance from TANF, Public Assistance, TAFDC, EAEDC, or Welfare (type B on the card)?

YES 1

NO 0

DON'T KNOW d

REFUSED .r
61. Does your household participate in Medicaid, STATE HEALTH, or SCHIP (type C on the card)?

YES 1

NO .................................................................... 0
DON'T KNOW .................................................. d
REFUSED .........................................................r
62. Does anyone in your household receive benefits under the WIC Program-Women, Infants and Children Program (type D on the card)?

YES ................................................................... 1
NO ..................................................................... 0
DON'T KNOW ...................................................d
REFUSED .........................................................r
63. Which of these statements best describes the food eaten in your household in the last 30 days: we have enough of the kinds of food we want to eat; enough, but not always the kinds of food we want; sometimes not enough to eat; or often not enough to eat?
ENOUGH OF THE KINDS OF FOODWE WANT TO EAT1
ENOUGH BUT NOT ALWAYS THE KINDSOF FOOD WE WANT2
SOMETIMES NOT ENOUGH TO EAT ..... 3
OFTEN NOT ENOUGH ..... 4
DON'T KNOW ..... d
REFUSED

$\qquad$

IF Q. 63 = 1 AND HOUSEHOLD INCOME IS ABOVE TWICE THE POVERTY THRESHOLD (SEE GRID BELOW), SKIP TO Q.83.

IF Q. 63 = 1 AND HOUSEHOLD INCOME IS BELOW TWICE THE POVERTY THRESHOLD (SEE GRID BELOW), OR INCOME IS DON'T KNOW OR REFUSED (Q. 57 OR Q.58a OR Q.58b), ASK Q.64.

| Poverty Threshold Measure: ASK Q.64 IF . . . |  |  |
| :---: | :---: | :---: |
| If household size is . . | And answer to Q.58a is . . | Or answer to Q.58b is . . |
| 1 | A-D | - |
| 2 | A-E | - |
| 3 | A-F | - |
| 4 | A-G | - |
| 5 | A-G | - |
| 6 | A-H | - |
| 7 | - | A |
| 8 | - | A |
| 9 | - | A or B |
| 10 | - | A or B |
|  |  |  |

Now l'm going to read you several statements that people have made about their food situation. For these statements, please tell me whether the statement was often true, sometimes true, or never true for (you/your household) in the last 12 months, that is, since last [NAME OF CURRENT MONTH].
64. The first statement is, (l/we) worried whether (my/our) food would run out before (I/we) got money to buy more. Was that often true, sometimes true, or never true for (you/your household) in the last 12 months?

OFTEN TRUE ................................................... 1
SOMETIMES TRUE .......................................... 2
NEVER TRUE ................................................... 3
DON'T KNOW ..................................................d
REFUSED ........................................................r
65. "The food that (I/we) bought just didn't last, and (I/we) didn't have money to get more." Was that often, sometimes, or never true for (you/your household) in the last 12 months?

OFTEN TRUE ................................................... 1
SOMETIMES TRUE ......................................... 2
NEVER TRUE .................................................. 3
DON'T KNOW ..................................................d
REFUSED .........................................................r
66. "(I/we) couldn't afford to eat balanced meals." Was that often, sometimes, or never true for (you/your household) in the last 12 months?

OFTEN TRUE ................................................... 1
SOMETIMES TRUE .......................................... 2
NEVER TRUE ................................................... 3
DON'T KNOW ...................................................d
REFUSED .........................................................r

## IF CHILDREN UNDER 18 IN HOUSEHOLD, ASK Q. 67 AND Q.68; OTHERWISE SKIP TO FIRST LEVEL SCREEN.

67. "(l/we) relied on only a few kinds of low-cost food to feed (my/our) (child/the children) because (I was/we were) running out of money to buy food." Was that often, sometimes, or never true for (you/your household) in the last 12 months?
OFTEN TRUE ..... 1
SOMETIMES TRUE ..... 2
NEVER TRUE ..... 3
DON'T KNOW ..... d
REFUSED ..... r
68. "(I/we) couldn't feed (my/our) (child/the children) a balanced meal because (I/we) couldn't afford that." Was that often, sometimes, or never true for (you/your household) in the last 12 months?
OFTEN TRUE ..... 1
SOMETIMES TRUE ..... 2
NEVER TRUE ..... 3
DON'T KNOW ..... d
REFUSED ..... r
FIRST LEVEL SCREEN (Screener for Stage 2): IF AFFIRMATIVE RESPONSE TO ANYONE OF QUESTIONS 64-68, (ie., "often true" or "sometimes true"), OR RESPONSE "3"OR "4" TO QUESTION 63 (if administered), THEN CONTINUE TO STAGE 2; OTHERWISESKIP TO Q.80.
STAGE 2 QUESTIONS 69-73: ASK HOUSEHOLDS PASSING THE FIRST LEVEL SCREEN (estimated 40 percent of households < Poverty; 5.5 percent of households > Poverty; 19 percent of all households).IF CHILDREN UNDER 18 IN HOUSEHOLD, ASK Q.69; OTHERWISE SKIP TO Q. 70.69. "(My/our child was/the children were) not eating enough because (I/we) just couldn'tafford enough food." Was that often, sometimes, or never true for (you/yourhousehold) in the last 12 months?
OFTEN TRUE ..... 1
SOMETIMES TRUE ..... 2
NEVER TRUE ..... 3
DON'T KNOW ..... d
REFUSED ..... r
69. In the last 12 months, since last [NAME OF CURRENT MONTH], did (you/you or other adults in your household) ever cut the size of your meals or skip meals because there wasn't enough money for food?


70a. IF YES ABOVE, ASK: How often did this happen-almost every month, some months but not every month, or in only one or two months?

ALMOST EVERY MONTH ................................ 1
SOME MONTHS, BUT NOT EVERY MONTH .. 2
ONLY ONE OR TWO MONTHS ....................... 3
DON'T KNOW .................................................. d
REFUSED ........................................................r
71. In the last 12 months, did you ever eat less than you felt you should because there wasn't enough money to buy food?

YES ................................................................... 1
NO ..................................................................... 0
DON'T KNOW .................................................. d
REFUSED .........................................................r
72. In the last 12 months, were you ever hungry but didn't eat because you couldn't afford enough food?

YES ................................................................... 1
NO ...................................................................... 0
DON'T KNOW .................................................. $d$
REFUSED .........................................................r
73. In the last 12 months, did you lose weight because you didn't have enough money for food?

YES ................................................................... 1
NO ................................................................... 0
DON'T KNOW .................................................. $d$
REFUSED .......................................................r

# SECOND LEVEL SCREEN (Screener for Stage 3): IF AFFIRMATIVE RESPONSE TO ANY ONE OF QUESTIONS 69 THROUGH 73, THEN CONTINUE TO STAGE 3; OTHERWISE SKIP TO Q.80. 

STAGE 3 QUESTIONS 74 THROUGH 79: ASK HOUSEHOLDS PASSING THE SECOND LEVEL SCREEN (estimated 7-8 percent of households < 185 percent poverty; 1-1.5 percent of households > 185 percent poverty; 3-4 percent of all households).
74. In the last 12 months, did (you/other adults in your household) ever not eat for a whole day because there wasn't enough money for food?

YES ................................................................... 1

75. IF YES ABOVE, ASK: How often did this happen-almost every month, some months but not every month, or in only one or two months?

ALMOST EVERY MONTH ................................ 1
SOME MONTHS, BUT NOT EVERY MONTH .. 2
ONLY ONE OR TWO MONTHS ....................... 3
DON'T KNOW ..................................................d
REFUSED ........................................................r

IF CHILDREN UNDER 18 IN HOUSEHOLD, ASK 76 THROUGH 79; OTHERWISE SKIP TO Q.80.
76. The next questions are about children living in the household who are under 18 years old. In the last 12 months, since [CURRENT MONTH] of last year, did you ever cut the size of (your child's/any of the children's) meals because there wasn't enough money for food?

YES .................................................................. 1
NO .................................................................... 0
DON'T KNOW .................................................. d
REFUSED ........................................................r
77. In the last 12 months, did (CHILD'S NAME/any of the children) ever skip meals because there wasn't enough money for food?

YES .................................................................... 1
NO .................................................................... 0
DON'T KNOW .................................................. $d$
REFUSED ........................................................r

77a. IF YES ABOVE, ASK: How often did this happen-almost every month, some months but not every month, or in only one or two months?

ALMOST EVERY MONTH ................................ 1
SOME MONTHS, BUT NOT EVERY MONTH .. 2
ONLY ONE OR TWO MONTHS ....................... 3
DON'T KNOW ..................................................d
REFUSED ........................................................r
78. In the last 12 months, (was your child/were the children) ever hungry but you just couldn't afford more food?

YES ................................................................... 1
NO .................................................................... 0
DON'T KNOW ................................................... d
REFUSED .........................................................r
79. In the last 12 months, did (your child/any of the children) ever not eat for a whole day because there wasn't enough money for food?

YES ................................................................... 1
NO .................................................................... 0
DON'T KNOW ...................................................d
REFUSED ........................................................r
80. Did you or another member of your household receive groceries from a food pantry in the last 30 days? Include groceries delivered to your household by the food pantry.
YES ..... 1
NO ..... 0
DON'T KNOW ..... d
REFUSED .....
81. Did you or another member of your household receive one or more meals from a soup kitchen, mobile van, or food wagon in the last 30 days?
$\qquad$
YES
1
NO .................................................................... 0
DON'T KNOW ...................................................d
REFUSED ........................................................r
82. Did you or another member of your household spend one or more nights in the past 30 days in a shelter?

YES
1

NO 0
DON'T KNOW ...................................................d
REFUSED .........................................................r

## ASK ALL:

83. I just have one last question, thinking back again to the school meals program in (CHILD)'s school, is there any thing you would like to see changed regarding the school meals? IF YES: What would that be. RECORD RESPONSE VERBATIM. PROBE FOR ANYTHING ELSE.

NO CHANGES NEEDED .................................. 0
DON'T KNOW .................................................. d
REFUSED ........................................................r
84. IF RESPONDENT MENTIONS ANYTHING IN Q.83, ASK: Have you talked with anyone at the school or school district about this issue?

YES .................................................................. 1
NO ..................................................................... 0
DON'T KNOW ...................................................d
REFUSED .........................................................r

## CLOSING

Those are all of the questions I have for you. Thank you for your time.

GIVE CHECK TO PARENT OF YOUNG CHILDREN.

FOR YOUTHS' PARENTS: GET/CONFIRM ADDRESS TO MAIL THANK YOU CHECK.
NAME:
ADDRESS:

## APPENDIX L

HEIGHT AND STANDING WEIGHT MEASUREMENT FORM

# OMB Clearance Number: 0584-0527 <br> Expiration Date: 

## SCHOOL NUTRITION DIETARY ASSESSMENT STUDY

## 



Interviewer MPR ID \#: $\qquad$
$\left.\right|_{\text {Month }}\left|/\left.\right|_{\text {Day }}\right| / 2$

1. ASK STUDENTS TO REMOVE SHOES, HATS, EXTRA CLOTHES
2. Weight

2a. $1^{\text {st }}$ measurement
2b. $2^{\text {nd }}$ measurement
2c. $3^{\text {rd }}$ measurement


Pounds
IF DIFFERENCE BETWEEN $1^{\text {ST }} \& 2^{\text {ND }}$ MEASUREMENT IS GREATER THAN 3 POUNDS, TAKE $3^{\text {RD }}$ MEASUREMENT.
Pounds
Pounds
3. Clothing worn by subject during weight measurement:lightweight, no multiple layers
4cast on arm or leg
2heavy, bulky, or multiple layers
5wheelchair/no measurements takenwould not remove shoes/bootsOther (Describe):
4. Standing Height

4a. $1^{\text {st }}$ measurement
4b. $2^{\text {nd }}$ measurement
4c. $3^{\text {rd }}$ measurement


Inches
IF DIFFERENCE BETWEEN $1^{\text {ST }} \& 2^{\text {ND }}$ MEASUREMENT IS GREATER THAN 1 INCH, TAKE ${ }^{\text {RD }}$ MEASUREMENT.
5. Concerns about height measurement:

MARK ALL THAT APPLYno concernsheight-interfering hair
height/not being able to place sliding headpiece on top of head
would not remove shoes/boots
$5 \square$ Other (Describe):
$\because \mathrm{OO}$ 米


[^0]:    ${ }^{1}$ The use of branded entrees from national restaurants and similar suppliers will be treated as a general food service practice, determined through the Survey of SFA Directors. It is

[^1]:    ${ }^{2}$ The UL is the maximum level of daily nutrient intake that is unlikely to pose risks of adverse health effects to almost all of the individuals in the group for whom it is designed. The percentage with intakes above the UL is used to estimate the percentage of a population at risk for adverse effects due to excessive intakes.
    ${ }^{3}$ This approach to assessing inadequacy, also called "the EAR cutpoint method," is appropriate for nutrients with symmetric requirements distributions. Other assumptions behind the approach are discussed in the DRI Assessment report (IOM 2001). For nutrients with skewed distributions, which include iron, a more complex calculation known as "the probability method" is used to assess risk of inadequacy.

[^2]:    ${ }^{4}$ There is also an EAR for carbohydrate and protein.

[^3]:    ${ }^{5} \mathrm{An}$ alternative is to present mean intakes of various nutrients without standardizing them, and to include columns in the tables showing the RDA and/or EAR (or AI) for various nutrients. The DRI Assessment report (IOM 2001) recommends this approach because of concerns that mean intakes for a group exceeding the RDA are too often interpreted as showing adequate intakes for the group.

[^4]:    ${ }^{6}$ This information is available in the USDA Food Guide Pyramid Database.

[^5]:    ${ }^{7}$ In some cases, all three kinds of schools will not be available in an SFA, and, indeed, in some cases, fewer than three schools will be served by an SFA. Minor modifications in the sampling plans will be made to accommodate these special circumstances.

[^6]:    ${ }^{8}$ Technically, in the second sampling procedure, we essentially used, for a second time, the measure of size equal to the square root of enrollment. This, combined with the first application of the square root of enrollment measure, essentially made the resulting sample have the property of probabilities of selection proportional to total enrollment. The reason for switching back and forth on the issue of whether to use the square root of enrollment or actual enrollment as the measure of size is that we were attempting to optimize the tradeoff between variances in the SFA analysis, variance in the school analysis and variances in the child analysis. We originally thought that the square root measure of size might yield the best results, but tabulations based on the screening sample suggested that a measure based on total enrollment would better meet the study's needs.

[^7]:    ${ }^{9}$ The precision of the child-level analysis would be maximized by taking schools with probabilities proportional to size, but analysis of school-level variables is also important, and variances in analysis of school-level variables can be minimized by taking schools with equal selection probabilities.

[^8]:    0None of the above

[^9]:    DON'T KNOWd
    REFUSED ..... r

[^10]:    ALL THOSE ANSWERING Q.14, GO TO Q. 16

