

Food and Nutrition Service (FNS)
HealthierUS School Challenge
Recognizing Excellence in Nutrition and Physical Activity

Application Cover Sheet

Application for: _____ Bronze Award _____ Silver Award

PRINT OR TYPE ALL INFORMATION

School Name	
School District	
School Address	
Grades in School	
Contact Person's Name and Title	
Contact Person's Phone Number & Email	
Date Submitted to State Agency	

FOR OFFICE USE ONLY

State

Approved by State Child Nutrition Director: _____
Signature Date

Regional Office

FNS Region _____ Reviewed by: _____

Approved by Child Nutrition Director: _____
Signature Date

FNS Headquarters (HQ)

Application received HQ _____ Reviewed by _____
 Decision/Date _____ Award period _____

School Name _____

HealthierUS School Challenge
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Application Check-off Sheet

Please include the following information in your Application:

_____ Cover Sheet (pg 1)

_____ Check-off Sheet (pg 2)

_____ Application Form (pg 3)

_____ The monthly menus for reimbursable school lunches served in your school.
(Menus must reflect four consecutive weeks, where each week has at least three days and the total number of days over the 4-week menu is 16 days or more. For example: 3 days week 1; 3 days week 2; 5 days week 3; 5 days week 4 = 16 days)

_____ 4-week Lunch Menu Worksheets (pg 4-7)

_____ Production records for the 4-week Lunch Menus

_____ Documentation including recipes, food product ingredient statements, and/or Nutrition Facts Labels to verify that the criteria have been met for the following:

- Whole-grain products
- A la carte and vended items sold in the foodservice area(s) during meal periods

_____ Nutrition Education Worksheet (pg 8)

_____ Physical Education/Activity Worksheet (pg 9)

_____ Competitive Foods Worksheet (pg 10)

_____ School Policies and Practices Checklist (pg 11)

_____ Review Committee Verification Form (pg 12)

_____ Copy of Your Wellness Policy and Team Nutrition Verification

Place all materials in a 3-ring binder.

Multiple schools applying in one District that use the same menu and the same foods, may submit one 4-week lunch menu, one set of menu worksheets, and one set of recipes, food product ingredient statements, and/or Nutrition Facts Labels. However, each school must have their own cover sheet, application form, review committee verification form, food production records, competitive foods worksheet that includes a la carte information and vended items (unless they are the same throughout the district), nutrition education and physical education/activity worksheets, as well as school policies and practices checklist and wellness policy (unless it is a district policy).

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Application for Bronze or Silver Award

Criteria	Yes	No
1. Are you a Team Nutrition School? (Include print out of Team Nutrition verification from Team Nutrition website: http://teammnutrition.usda.gov/schoolsdb/srchpage.asp)		
2. Have all of your corrective actions from the most recent School Meals Initiative (SMI) review been completed?		
3. Are all of lunches submitted reimbursable lunches?		
4. Do your reimbursable lunches meet or exceed the criteria in the worksheets? (Include forms on pages 4-7 and documentation for menus served.)		
5. Is nutrition education provided to students in multiple grades and does it meet or exceed the criteria in the worksheet? (Include worksheet on page 8.)		
6. Is the opportunity for physical education/activity provided to students that meets or exceeds the criteria in the worksheet? (Include worksheet on page 9.)		
7. Is your student Average Daily Participation (ADP) for reimbursable lunches 62% of enrollment or higher for Bronze and 70% of enrollment or higher for Silver? List ADP: _____ Month/Year: _____		
8. Does your school serve/sell a la carte foods, extra milk, or have foods or beverages available in vending machines in the school cafeteria and/or other designated school meal area during meal periods? If yes, do these foods and beverages meet the competitive foods criteria listed in the worksheet? (Include worksheet on page 10, food product ingredient labels, Nutrition Facts Labels and/or recipes.)		
9. Does your school meet the School Policies and Practices criteria listed on page 11 of this application? (Include worksheet on page 11.)		

The State Agency and FNS reserve the right to verify all information on the application and reject applications that are incomplete or otherwise fail to provide factual information.

Lunch Menu Worksheet – Bronze or Silver Award

Dates Week 1 Menu was served: _____

Week 1

Menu Planning Approach Used: ____ Traditional ____ Enhanced ____ NSMP

LUNCH MENU CRITERIA	FOOD ITEM	PORTION SIZE	COMMENTS (OPTIONAL)
Vegetables: Offer a different vegetable every day of the week (at least ¼ cup serving size). <i>Note that various preparations of the same vegetable are considered the same, i.e. mashed potatoes and tater tots are both potatoes.</i>	M T W T F	M T W T F	
Dark green or orange vegetables: Offer dark green or orange vegetables on 3 or more days per week. (Of the 3, at least 2 must be different. All must be at least ¼ cup serving size)	1 2 3	1 2 3	
Cooked dry beans or peas (legumes): Offer at least once a week (at least ¼ cup serving size).	1	1	
Fruits: Offer a different fruit every day of the week (at least ¼ cup serving size). <i>Note that various preparations of the same fruit are considered the same, i.e. fresh apples and applesauce are both apples.</i>	M T W T F	M T W T F	
Fresh fruit: Offer fresh fruit at least 1 day a week (at least ¼ cup serving size).	1	1	
Whole grain foods: Offer whole grain food at least 3 days/week, and may not be the same one each day.	1 2 3	In oz or grams: 1 2 3	
Does your menu only offer low-fat (1% or less) and fat-free (skim) milk, flavored or unflavored, each day?			<input type="checkbox"/> Yes <input type="checkbox"/> No
Students should have the opportunity to select a reimbursable meal that meets all of the HealthierUS School Challenge menu criteria. If your school menu offers multiple side choices, how many of them (excluding milk) can a child take each day for a reimbursable meal?			
Does this week's menu meet the HUSSC menu criteria?			<input type="checkbox"/> Yes <input type="checkbox"/> No

School Name _____

Lunch Menu Worksheet – Bronze or Silver Award

Dates Week 2 Menu was served: _____

Week 2

Menu Planning Approach Used: _____ Traditional _____ Enhanced _____ NSMP

LUNCH MENU CRITERIA	FOOD ITEM	PORTION SIZE	COMMENTS (OPTIONAL)
Vegetables: Offer a different vegetable every day of the week (at least ¼ cup serving size). <i>Note that various preparations of the same vegetable are considered the same, i.e. mashed potatoes and tater tots are both potatoes.</i>	M T W T F	M T W T F	
Dark green or orange vegetables: Offer dark green or orange vegetables on 3 or more days per week. (Of the 3, at least 2 must be different. All must be at least ¼ cup serving size)	1 2 3	1 2 3	
Cooked dry beans or peas (legumes): Offer at least once a week (at least ¼ cup serving size).	1	1	
Fruits: Offer a different fruit every day of the week (at least ¼ cup serving size). <i>Note that various preparations of the same fruit are considered the same, i.e. fresh apples and applesauce are both apples.</i>	M T W T F	M T W T F	
Fresh fruit: Offer fresh fruit at least 1 day a week (at least ¼ cup serving size).	1	1	
Whole grain foods: Offer whole grain food at least 3 days/week, and may not be the same one each day.	1 2 3	In oz or grams: 1 2 3	
Does your menu only offer low-fat (1% or less) and fat-free (skim) milk, flavored or unflavored, each day?			<input type="checkbox"/> Yes <input type="checkbox"/> No
Students should have the opportunity to select a reimbursable meal that meets all of the HealthierUS School Challenge menu criteria. If your school menu offers multiple side choices, how many of them (excluding milk) can a child take each day for a reimbursable meal?			
Does this week's menu meet the HUSSC menu criteria?			<input type="checkbox"/> Yes <input type="checkbox"/> No

School Name _____

1-28-09
Bronze/Silver Award Application

Lunch Menu Worksheet – Bronze or Silver Award

Dates Week 3 Menu was served: _____

Week 3

Menu Planning Approach Used: _____ Traditional _____ Enhanced _____ NSMP

LUNCH MENU CRITERIA	FOOD ITEM	PORTION SIZE	COMMENTS (OPTIONAL)
Vegetables: Offer a different vegetable every day of the week (at least ¼ cup serving size). <i>Note that various preparations of the same vegetable are considered the same, i.e. mashed potatoes and tater tots are both potatoes.</i>	M T W T F	M T W T F	
Dark green or orange vegetables: Offer dark green or orange vegetables on 3 or more days per week. (Of the 3, at least 2 must be different. All must be at least ¼ cup serving size)	1 2 3	1 2 3	
Cooked dry beans or peas (legumes): Offer at least once a week (at least ¼ cup serving size).	1	1	
Fruits: Offer a different fruit every day of the week (at least ¼ cup serving size). <i>Note that various preparations of the same fruit are considered the same, i.e. fresh apples and applesauce are both apples.</i>	M T W T F	M T W T F	
Fresh fruit: Offer fresh fruit at least 1 day a week (at least ¼ cup serving size).	1	1	
Whole grain foods: Offer whole grain food at least 3 days/week, and may not be the same one each day.	1 2 3	In oz or grams: 1 2 3	
Does your menu only offer low-fat (1% or less) and fat-free (skim) milk, flavored or unflavored, each day?			<input type="checkbox"/> Yes <input type="checkbox"/> No
Students should have the opportunity to select a reimbursable meal that meets all of the HealthierUS School Challenge menu criteria. If your school menu offers multiple side choices, how many of them (excluding milk) can a child take each day for a reimbursable meal?			
Does this week's menu meet the HUSSC menu criteria?			<input type="checkbox"/> Yes <input type="checkbox"/> No

School Name _____

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Bronze/Silver Award Application

Lunch Menu Worksheet – Bronze or Silver Award

Dates Week 4 Menu was served: _____

Week 4

Menu Planning Approach Used: ____ Traditional ____ Enhanced ____ NSMP

LUNCH MENU CRITERIA	FOOD ITEM	PORTION SIZE	COMMENTS (OPTIONAL)
Vegetables: Offer a different vegetable every day of the week (at least ¼ cup serving size). <i>Note that various preparations of the same vegetable are considered the same, i.e. mashed potatoes and tater tots are both potatoes.</i>	M T W T F	M T W T F	
Dark green or orange vegetables: Offer dark green or orange vegetables on 3 or more days per week. (Of the 3, at least 2 must be different. All must be at least ¼ cup serving size)	1 2 3	1 2 3	
Cooked dry beans or peas (legumes): Offer at least once a week (at least ¼ cup serving size).	1	1	
Fruits: Offer a different fruit every day of the week (at least ¼ cup serving size). <i>Note that various preparations of the same fruit are considered the same, i.e. fresh apples and applesauce are both apples.</i>	M T W T F	M T W T F	
Fresh fruit: Offer fresh fruit at least 1 day a week (at least ¼ cup serving size).	1	1	
Whole grain foods: Offer whole grain food at least 3 days/week, and may not be the same one each day.	1 2 3	In oz or grams: 1 2 3	
Does your menu only offer low-fat (1% or less) and fat-free (skim) milk, flavored or unflavored, each day?			<input type="checkbox"/> Yes <input type="checkbox"/> No
Students should have the opportunity to select a reimbursable meal that meets all of the HealthierUS School Challenge menu criteria. If your school menu offers multiple side choices, how many of them (excluding milk) can a child take each day for a reimbursable meal?			
Does this week's menu meet the HUSSC menu criteria?			<input type="checkbox"/> Yes <input type="checkbox"/> No

School Name _____

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Nutrition Education Worksheet

Grades in which nutrition education is provided (circle all that apply) K 1 2 3 4 5 6 7 8

Is nutrition education provided in at least half of the grades? _____ Yes _____ No

Briefly describe how nutrition education is provided to students in multiple grades and:

- Is part of a structured and systematic unit of instruction such as MyPyramid lessons from Team Nutrition (explain below)
- Involves multiple channels of communication, including the classroom, cafeteria, and home/parents (explain below)

Grades	Description of Nutrition Education Efforts

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Physical Education/Activity Worksheet

Grades in which physical education classes are provided (circle all that apply): K 1 2 3 4 5 6 7 8

Does your school provide physical education classes to *all full-day* students throughout the school year? Yes No

Do the physical education classes cover a minimum average of 45 minutes per week? Yes No

Grades	List the average number of minutes/week that physical education is provided throughout the school year for each grade circled above.	Describe any additional daily physical activity opportunities provided to students (such as recess). Indicate time allotted for any routine activities.

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Competitive Foods Worksheet

Does your school sell/serve a la carte or extra foods or beverages during meal periods in the food service area(s), including vending machines or a school store, in competition with school meals?

___ Yes ___ No

If YES, attach a list of these foods and beverages; complete the following table; and provide food product ingredient labels, Nutrition Facts Labels and/or recipes for each item.

Exempt from competitive foods criteria: Second servings of entrees on the reimbursable lunch menu for the day.

Criteria		Meets	Doesn't Meet
Total Fat	Calories from total fat must be at or below 35% per serving. Excludes nuts, seeds, nut butters, and reduced fat cheese.		
Trans Fat	"Trans fat free" or less than .5 g <i>trans</i> fat per serving.		
Saturated Fat	Calories from saturated fat must be below 10% per serving. Excludes reduced fat cheese.		
Sugar	Total sugar per serving must be at or below 35% by weight (includes naturally occurring and added sugars). Excludes fruits, vegetables and milk.		
Sodium	<ul style="list-style-type: none"> • Must be at or below 480 mg per side dish/non-entrée serving • Must be at or below 600 mg per main dish/entrée serving 		
Portion Size/Calories	Must not exceed the serving size of the food served in the school lunch program. For other items, the package or container must not exceed 200 calories.		
Milk	Must be low-fat (1% or less) and/or fat-free (skim), flavored or unflavored, milk meeting State and local standards for pasteurized milk and/or USDA approved alternative dairy beverages.		
Milk serving size	Must be limited to maximum of 8 fluid ounces.		
Other Approved Beverages	<ul style="list-style-type: none"> • 100% full strength fruit and vegetable juices with <i>no sweeteners (nutritive or non-nutritive)</i>. • Water: non-flavored, no sweeteners (nutritive or non-nutritive), non-carbonated, non-caffeinated. 		
Juice serving size	Must be limited to maximum of 6 fluid ounces.		

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School Policies and Practices Checklist

School Policies and Practices		Yes	No
Fundraising	1. Are primarily non-food items sold through school fundraising activities? 2. Do food items that are sold during the school day meet the guidelines for competitive foods?		
Physical Activity	Does your school demonstrate a commitment to neither deny nor require physical activity as a means of punishment? <i>(For example, students who misbehave are not denied recess.)</i>		
Nutrition	Does your school demonstrate a commitment to prohibit the use of food as a reward? <i>(For example, teachers do not offer candy as a reward to students for good behavior, or for the completion of an assignment.)</i>		
Wellness Policy	Does your school have an approved Wellness Policy included in this application?		

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Review Committee Verification Form

Please read the following statement and sign below if you agree:

We have reviewed this application, and we agree that our school meals are healthy and appealing to our students. We attest to the accuracy of the information provided, including the criteria for school policies and practices specified on page 11 of this application. We agree to maintain the nutrition excellence and physical education/activity standards and procedures indicated in this application for the duration of our certification as Bronze or Silver awardees. Furthermore, we agree to cooperate with USDA and other organizations, upon request, to publicize our efforts.

Foodservice Manager's Name	Signature	Date
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Team Nutrition Leader's Name	Signature	Date
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School Food Authority's Name	Signature	Date
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Representative of the School's Parent Organization	Signature	Date
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Physical Education/Health Teacher Name	Signature	Date
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Principal's Name	Signature	Date
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Thank you for applying for the **HealthierUS School Challenge**.
For more information, visit the Team Nutrition Website: www.teamnutrition.usda.gov

**Please submit your completed application and documentation to your
State Child Nutrition Agency.**