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Food Service State Questionnaire

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Special Instructions

1. This questionnaire focuses on your state practices and policies.
2. When we use the word “policy,” we mean any mandate issued by the state school board, state legislature, or other state agency that affects food service in districts or schools throughout your state. Please consider any policies officially adopted at the state level. These include policies developed by your state, or those based on model policies developed elsewhere.
3. We recognize that there may be some exceptions to the policies, but please answer the questions based on what is customary in your state. Please do not consider district or school practices or policies when answering the questions. (We will ask about district and school practices and policies when we collect information from districts and schools across the country.)
4. If you would like more information about this study or would like clarification of any questions in this survey, please call Tim Smith at 1-800-647-9664, extension 6095.

Staffing and Staff Development

1. Has your state adopted a policy stating that districts will have someone to oversee or coordinate food service in the district (e.g., a district food service coordinator)?

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

2. Does your state offer certification, licensure, or endorsement to district food service coordinators?

Yes..... 1
No..... 2 → Skip to Question 7

3. Based on policies adopted by your state, what is the minimum level of education required for state certification, licensure, or endorsement for a district food service coordinator?

If specific requirements are not described, please mark this box and skip to Question 4.

Mark one box.

High school diploma or GED..... 1
Associate's degree in nutrition or related field 2
Undergraduate degree in nutrition or related field 3
Graduate degree in nutrition or related field 4

Staffing and Staff Development

4. Based on policies adopted by your state, which of the following qualifications are required for state certification, licensure, or endorsement for a district food service coordinator?

If specific qualifications are not described, please mark this box and skip to Question 5.

- 1. American Dietetic Association Registration (RD)..... 1 2
- 2. School Food Service and Nutrition Specialist credentialing from the American School Food Service Association (ASFSA)..... 1 2
- 3. American School Food Service Association (ASFSA) certification..... 1 2
- 4. Successful completion of school food service training program provided by the state..... 1 2

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

Yes..... 1
No 2

6. Has your state adopted a policy stating that district food service coordinators will earn continuing education credits on nutrition or school food service to maintain state certification, licensure, or endorsement?

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

7. Has your state adopted a policy stating that each school will have someone to oversee or coordinate food service at the school (e.g., a school food service manager)?

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

Staffing and Staff Development

8. Does your state offer certification, licensure, or endorsement to school food service managers?

- Yes.....1
No.....2 → Skip to Question 13

9. Based on policies adopted by your state, what is the minimum level of education required for state certification, licensure, or endorsement for a school food service manager?

If specific requirements are not described, please mark this box and skip to Question 10.

Mark one box.

- High school diploma or GED.....1
Associate's degree in nutrition or related field2
Undergraduate degree in nutrition or related field3
Graduate degree in nutrition or related field4

10. Based on policies adopted by your state, which of the following qualifications are required for state certification, licensure, or endorsement for a school food service manager?

If specific qualifications are not described, please mark this box and skip to Question 11.

Required Not Required

- | | |
|---|--------|
| 1. American Dietetic Association Registration (RD).....1 |2 |
| 2. School Food Service and Nutrition Specialist credentialing from the American School Food Service Association (ASFSA).....1 |2 |
| 3. American School Food Service Association (ASFSA) certification.....1 |2 |
| 4. Successful completion of school food service training program provided by the state.....1 |2 |

Staffing and Staff Development

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

Yes..... 1
 No 2

12. Has your state adopted a policy stating that a school food service manager will earn continuing education credits on nutrition or school food service to maintain state certification, licensure, or endorsement?

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

13. During the past 2 years, has your state education agency provided any funding for or offered staff development on each of the following topics to district or school food service staff? This might include workshops, conferences, continuing education, graduate courses, or any other kind of in-service.

	Yes	No
1. Planning healthy meals	1	2
2. Using NuMenus (Nutrient Standard Menu Planning).....	1	2
3. Using Assisted NuMenus (Assisted Nutrient Standard Menu Planning).....	1	2
4. Considering cultural diversity in meal planning	1	2
5. Food service for students with special dietary needs	1	2
6. Implementing the Dietary Guidelines for Americans in school meals	1	2
7. Selecting and ordering food	1	2
8. Food preparation	1	2
9. Sanitation and safety	1	2
10. Procedures for food-related emergencies such as choking.....	1	2
11. Using the cafeteria for nutrition education.....	1	2
12. Promoting school meals	1	2
13. Making meals more appealing	1	2
14. Customer service	1	2
15. Financial management.....	1	2
16. Personnel management.....	1	2

Food Service Collaboration

14. During the past 12 months, have state food service staff worked on school food service or nutrition activities with each of the following groups?

	Yes	No
1. State health education staff	1	2
2. State physical education staff	1	2
3. State health services staff	1	2
4. State mental health or social services staff.....	1	2

15. During the past 12 months, have state food service staff worked on school food service or nutrition activities with staff or members from each of the following organizations?

	Yes	No
a. State-level ASFSA (American School Food Service Association).....	1	2
2. State-level health organization, such as the American Heart Association or the American Cancer Society	1	2
3. Food commodity organization, such as the Dairy Council or state produce growers association.....	1	2
4. Colleges or universities	1	2
5. Businesses	1	2

Food Service Evaluation

16. During the past 2 years, have the following aspects of your state food service program been evaluated?

	Yes	No
1. District or school food service staff compliance with government regulations and recommendations	1	2
2. Student participation in the food service program.....	1	2
3. The nutritional quality of school meals	1	2
4. Food service management practices	1	2
5. The amount of plate waste	1	2
6. Student satisfaction with the food service program.....	1	2
7. Family satisfaction with the food service program	1	2
8. Food service policies.....	1	2
9. Food service staff development or in-service programs.....	1	2

Food Service/Child Nutrition Requirements and Recommendations

17. Has your state adopted a policy stating that schools will offer breakfast to students?

- Yes.....1
No.....2 → Skip to Question 20

18. Does the policy require or recommend a minimum amount of time students will be given to eat breakfast once they are seated?

- Require.....1
Recommend2
Neither3 → Skip to Question 20

19. What is the minimum amount of time?

___ Minutes

20. Has your state adopted a policy stating that schools will offer lunch to students?

- Yes.....1
No.....2 → Skip to Question 23

21. Does the policy require or recommend a minimum amount of time students will be given to eat lunch once they are seated?

- Require.....1
Recommend2
Neither3 → Skip to Question 23

22. What is the minimum amount of time?

___ Minutes

Food Service/Child Nutrition Requirements and Recommendations

23. Has your state adopted a policy stating that schools will offer students 3 or more different types of milk (e.g., 2% chocolate milk, skim unflavored milk, etc.) each day?

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

24. Has your state adopted a policy stating that schools will offer students 5 or more foods containing whole grain each week?

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

25. Has your state adopted a policy stating that schools will offer students a choice between the following items each day for lunch?

	Yes	No
1. 2 or more different entrees or main courses.....	1	2
2. 2 or more different vegetables.....	1	2
3. 2 or more different fruits or types of 100% fruit juice.....	1	2

26. Does your state education agency require or recommend that schools include fruits or vegetables among the foods offered in the following settings?

	Require	Recommend	Neither
1. A la carte during breakfast or lunch periods.....	1	2	3
2. At student parties.....	1	2	3
3. In after-school or extended day programs.....	1	2	3
4. At staff meetings.....	1	2	3
5. At meetings attended by students' family members.....	1	2	3
6. In school stores, canteens, or snack bars.....	1	2	3
7. In vending machines.....	1	2	3
8. At concession stands.....	1	2	3

27. The next questions ask about “junk foods,” that is, foods which provide calories primarily through fats or added sugars and have minimal amounts of vitamins and minerals.

Food Service/Child Nutrition Requirements and Recommendations

Does your state education agency require or recommend that schools be prohibited from offering these foods in the following settings?

	Require	Recommend	Neither
1. A la carte during breakfast or lunch periods	1	2	3
2. At student parties.....	1	2	3
3. In after-school or extended day programs	1	2	3
4. At staff meetings.....	1	2	3
5. At meetings attended by students' family members	1	2	3
6. In school stores, canteens, or snack bars	1	2	3
7. In vending machines.....	1	2	3
8. At concession stands.....	1	2	3

28. We recognize that the level of detail contained in policies or rules on “junk foods” varies across states. For example, rules on when these foods can be offered to students, where the foods are available in the school, and what types of foods are permitted might be specified by policies adopted by your state.

Is there additional information on the policies or rules on “junk foods” that you can provide?

Yes..... 1
 No..... 2 → Skip to Question 30

Food Service/Child Nutrition Requirements and Recommendations

29. Please provide additional information about the rules on “junk foods” on the lines below. If it is more convenient for you, please mark the “Documents enclosed” box and include a copy of the rules when you return this questionnaire.

Documents enclosed.....

30. Do policies adopted by your state allow schools to offer brand-name fast foods (e.g., Pizza Hut, Taco Bell, or Subway) as part of school meals or as a la carte items?

If your state does not have policies on offering brand-name fast foods, please mark this box and skip to Question 31.

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

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

Yes..... 1 → Skip to Question 33
No..... 2

32. Does your state education agency discourage (e.g., in memoranda or guidelines) schools from using food or food coupons as a reward for good behavior or good academic performance?

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

State Assistance to Districts/Schools

33. During the past 12 months, which of the following has your state done to help districts or schools teach students about nutrition or healthy eating?

	Yes	No
1. Provided ideas on how to involve school food service staff in classrooms.....	1	2
2. Provided ideas on how to use the cafeteria as a place where students might learn about food safety, food preparation, or other nutrition-related topics.....	1	2
3. Provided ideas for nutrition-related special events.....	1	2

State Food Service Director

34. Currently, does someone in your state oversee or coordinate food service (e.g., a state food service director or director of child nutrition)?

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

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

35. Are you this person?

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

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

36. Who do you work for?

Mark all that apply.

State education agency 1
State public health agency..... 2
Food service management company 3
Other..... 4

37. Do you have an undergraduate degree?

Yes..... 1
No 2

→ Skip to Question 45

38. What did you major in?

Mark all
that apply.

- Business 1
- Education 2
- Food service administration or management..... 3
- Home economics or food and consumer sciences 4
- Nutrition or dietetics..... 5
- Other..... 6

39. Do you have an undergraduate minor?

- Yes..... 1
- No..... 2 → Skip to Question 41

40. What did you minor in?

Mark all
that apply.

- Business 1
- Education 2
- Food service administration or management..... 3
- Home economics or food and consumer sciences 4
- Nutrition or dietetics..... 5
- Other..... 6

41. Do you have a graduate degree?

- Yes..... 1
- No..... 2 → Skip to Question 43

42. In what area or areas?

Mark all
that apply.

- Business 1
- Education 2
- Food service administration or management..... 3
- Home Economics or food and consumer sciences 4
- Nutrition or dietetics..... 5
- Other..... 6

43. Have you earned the School Food Service and Nutrition Specialist credentialing from the American School Food Service Association?

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

44. Are you a registered dietician?

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

45. Are you certified by any food service associations, professional groups, or state agencies?

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

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

46. Who are you certified by?

Mark all
that apply.

- American School Food Service Association 1
- State agency 2
- Other..... 3

If you would like to provide any additional comments, please use the space below. Thank you very much for taking the time to participate in this study.

Additional Comments

Please return this questionnaire to:

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