

**POWAY UNIFIED SCHOOL DISTRICT  
ADMINISTRATIVE PROCEDURE**

**Originator:** Director of Food and Nutrition

**Issue No:** 4

**Date:** 12/20/10

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**Reference:** EC 38080, 38084, 49531;  
7 CFR Part 220.2, 220.8,  
210.10; FNS Instruction  
782-5

**ARTICLE: 6.0 BUSINESS SUPPORT SERVICES**

**6.60 FOOD AND NUTRITION**

**6.60 FOOD AND NUTRITION PROGRAM**

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**SECTION 6.60.2 School Meal Patterns and Pricing**

1. **School Meal Patterns:** To qualify for federal reimbursement, schools must serve meals that meet meal pattern requirements specified by the United States Department of Agriculture (USDA). All schools with grades Pre-K-12 shall use the same meal pattern approach to plan menus. The Food and Nutrition Department must plan and produce meals designed to meet the appropriate calorie and nutrient levels for the ages/grades of the children in the District. (7 CFR 210.10 and 220.8)
2. **Offer versus Serve:** The Offer versus Serve concept will be implemented in all schools in accordance with federal law. Although students will be encouraged to take all meal components, this serving method allows students to decline some foods they do not intend to eat. Exceptions to this procedure may be made for students on field trips and students who are served in their classrooms; these students may receive the maximum number of meal components available.
3. **School Lunch:** A meal service that meets federal nutrition requirements that is offered between 10:00 a.m. and 2:00 p.m. each school day. Regulations require schools to meet the current Dietary Guidelines for Americans, which recommend that no more than 30 percent of an individual's calories come from fat, less than 10 percent from saturated fat, and contain no more than 35 percent total sugar by weight. Regulations also establish a standard for school lunches to provide one-third of the Recommended Dietary Allowances (RDA) of protein, Vitamin A, Vitamin C, iron, calcium, and calories.
4. **School Breakfast:** A meal service that meets federal nutrition requirements that must be served in the morning hours at or close to the beginning of the school day. School breakfasts must meet the same nutritional standards as the school lunch program and provide one-fourth of the RDA of protein, Vitamin A, Vitamin C, iron, calcium, and calories.
5. **Student Meal Prices:** School meal prices shall be established by the Board of Education and may be changed as required to cover operational costs. The purpose is to provide reasonable meal prices that will also enable the Food and Nutrition Program to operate fiscally independent from the General Fund. Breakfast and lunch meals will be priced as a unit as required by law. The price of a reimbursable meal does not change if the student does not take a menu item or requests smaller portions under the offer versus serve rules (7 CFR 210.10)
6. **Adult Meal Prices:** Adult meals must be priced higher than student meals to cover the actual cost of producing the meal. At a minimum, the adult meal charge must equal the full amount of reimbursements received for a student free meal, including the value of USDA foods, plus required indirect costs and sales tax. Prices are based on the same portion sizes as served students. Larger portions should be priced according to cost.