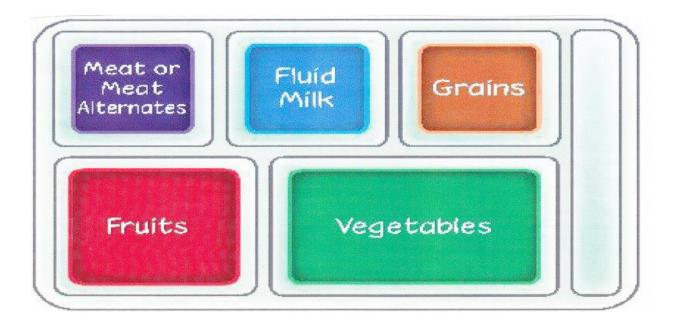


Parent Handbook for the School Meal Programs Columbus City Schools



Food Services Mission Statement

Working together to provide meals that nourish and stimulate the mind and body of every student to enhance learning in a global community.

Food Services Contacts

Joe Brown, Director 614-365-5769 Administrative Assistant 614-365-5671 Jeannine Marcum, Dietitian 614-365-5318 <u>Mailing/Physical Address</u>: 450 East Fulton Street Columbus, Ohio 43215

Columbus City Schools provides a free breakfast and lunch to each student during a school day under the Community Eligibility Provision of the United States Department of Agriculture (USDA).



Check with your school for exact serving times. Our school meals follow the USDA National School Breakfast and Lunch Programs.

Meals, snacks, and beverages sold or served at our schools meet state and federal requirements which are based on the USDA Dietary Guidelines.

School menus are posted online at our Food Services department webpage at CCSOH.US.

What is Included in a Free Breakfast or Lunch?

- A school breakfast must include a minimum of three food items (one item MUST be a fruit).
 - A school lunch must include a minimum of three food components. A fruit or vegetable MUST be selected.

If a complete meal is NOT selected, a student will be charged a la carte pricing. Students may pay for a la carte items in addition to their meal.

For a full listing of a la carte food prices, contact our department.

Our school menus are planned so that a meal meets:

- about 1/4 of the U.S.A. Recommended Dietary Allowances at breakfast and
 - about 1/3 of this allowance at lunch.

Food Services serves USDA and commercial foods including Ohio processed or grown products.

School Menu Restrictions Currently in Place:

 \cdot Seafood and pork are not offered.

School buildings with grades Pre-K through 6 and grades <u>K-8</u>

· Nut products are also not offered.

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How are Elementary School Meals Produced?

- Most menu items are prepared. at the Food Service Production Center and delivered to the schools, where they are heated.
- Salad bars are offered at each elementary school.
- Fresh milk is delivered directly to the schools from the dairy supplier.
- At lunch, students are offered two hot and one cold entrée daily, along with milk and unlimited fruits and vegetables.

How are Secondary Meals Produced?

- Menu items are delivered to the schools.
- Meals are prepared in the cafeteria.
- Fresh milk is delivered directly to the schools from the dairy supplier.
- Students are offered three hot **e**. and one or two cold entrées daily.
- ٠ All meals include milk and unlimited fruits and vegetables.



- Students may have the opportunity to purchase a second meal or healthy snack.
- Students who receive complete meals have access to extra fruits. and vegetables during meal time.
- Packers may purchase only milk. for 50 cents. Packers may choose milk, fruit, and vegetable from the service line at no charge.
- Food Service web page at
- CCSOH.US by clicking on Food Services/Menus. ✓ Contact Food Services at
- 614.365.5671.

Food Allergies

The school nurse notifies the cafeteria of a student with food allergies/intolerances. A copy of the healthcare provider's medical statement for the student is kept on file in the Food Services department.

A statement from a health care professional is requested to specify a milk substitute at lunch, as needed.

Please contact the school nurse if your child has any food allergies or special needs.

This institution is an equal opportunity provider, employer, and lender.