

SCHOOL NUTRITION PROGRAMS SELF ASSESSMENT

For each question, indicate with a yes or no if you are implementing this at your school. The self-assessment is to be completed for each school site. For each section, you will count the number of yes and no responses. If you have more no-answered questions, then this is an area you need to focus on for that school.

USDA Compliance

Yes No

Do you have a review system for completing production records?		
Are your menus meeting the new sodium and added sugar limits?		
Based on your last audit, did you have any corrective actions?		
If so, what areas were they?		
Total		

Menus

Yes No

Are you currently utilizing commodity (and/or DoD) products in your menus?		
If so, are you on track to utilize your allotment for the year?		
Do you offer hot breakfast options?		
If so, how often?		
Have you tried smoothies or parfaits (for breakfast or lunch)?		
Are you utilizing products from local farmers?		
Are you incorporating food trends into your menus?		
Do you celebrate any food holidays?		
Have you researched meal options from favorite local restaurants?		
Does your school have any school-specific meals?		
Total		



School Meal Operations

Yes

No

Where do you serve breakfast?

- Cafeteria

- Hallway (Second Chance Breakfast, Grab & Go, or Breakfast in the Classroom)

- Classroom (Breakfast in the Classroom)

- Gymnasium (or other space where students hang out before school starts)

Do your students have recess before lunch?

Are most students able to complete breakfast before school starts?

Do students have enough time to finish lunch?

Do you offer an after-school snack program?

- If so, do you work with athletic teams, after-school programs, band, and other student groups?

Do you offer a supper meal program?

- If so, do you work with athletic teams, after-school programs, band, and other student groups?

Total

Building a Stronger Staff

Yes

No

Do you provide additional training opportunities for staff?

Does each team have a rotating cleaning schedule?

Does your team know how to utilize products best?

- If so, do you use one ingredient at least twice per menu cycle?

- If so, do you have the proper equipment to move your kitchens towards scratch cooking?

- If not, do you have recipes that could be updated or changed?

Are you cross-training your employees for various roles?

Are you building your bench by:

- Providing Leadership Learning for Staff (like trainings/webinars)

- Integrating Student Leaders within Your Program

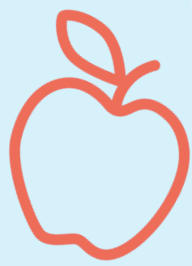
- Reaching Out to the Community about Open Positions

- Planning for Next Steps of Each Role (like succession planning)

Does your school have a culinary tech program?

- If so, are they involved in your operations?

Totals



Student Engagement

Yes

No

Do you allow students to voice their opinions about school meals?

- If so, have you completed a student survey for this school year?

Do you ask students about the favorite foods they eat with family and friends?

Are you incorporating meals that represent your student population?

Do you incorporate students in school meals from the following:

- Health Class
- Culinary Class
- Graphic Design Class
- Television Class
- Student Leadership Groups
- Athletic Teams

Total

Marketing

Yes

No

Does your School Nutrition Department post on social media (whether the department's account or the school district)?

Do you provide information for school newsletters?

Do parents/community know about the breakfast times and menus?

Do you review how your menus are viewed? (If you use software for digital menus, you can track the frequency at which the menus are clicked on.)

Can parents see allergies on your school district's menus?

Do you utilize free marketing resources from the School Nutrition Association or the United Dairy Industry of Michigan?

Total

Check out the **School Nutrition Programs Resource Guide!**