

### CALIFORNIA SCHOOL NUTRITION ASSOCIATION

# School Lunch

### A Closer Look at Lunch and Its New Standards:



- \* All meals meet age-appropriate calorie limits
- \* Larger servings of fruits and vegetables
- \* Fat-free or 1% milk options
- \* More whole grains
- \* Low in saturated fat, no trans fat, and less sodium

## Lunch at School Has Never Been So Cool (& Healthy)!

- \* What we serve our students is a big deal! School nutrition professionals are committed to providing high quality, nutritious, and cost-effective meals to ensure that students have the fuel they need to succeed in the classroom.
- \* School meals are healthy meals that are required to meet science-based, federal nutrition standards limiting unhealthy fat and calories and requiring that schools offer the right balance of fruits, vegetables, milk, grains and protein with every meal.
- \* All meals meet the Healthy Meals School Lunch Regulations mandated by the USDA and the State of California. Schools must offer a wide variety of vegetables, including at least a weekly serving of legumes, dark green and red or orange vegetables.
- \* Children can be notoriously picky eaters, but school nutrition directors are always working to find new healthy recipes that children are willing to eat. Many conduct student taste tests and involve students in menu planning.

#### How Do Our Menu Items Differ from Fast Food Outlets?

Example: Chicken Nuggets

McDonald's 6 Piece Nuggets

280 calories 18 g fat

540 mg sodium No whole grain

Popcorn Chicken

230 calories 13 g fat

340 mg sodium Whole grains

Example: Domino's Pizza

Domino's Cheese Pizza

335 calories 12.5 g fat

735 mg sodium No whole grain

Domino's Smart Slice

300 calories 11g fat

550 mg sodium Whole grains

Nutrition Requirements for a School Lunch:

Calorie range 550 - 850\*

Saturated Fat Less than 10 g

Sodium Less than 740 mg\*

Trans Fat 0 grams

\* Varies based on grade level

