May 2017

South Lyon Community Schools Student Wellness Policy Progress Report - Nutrition

Our district's wellness policy includes measurable goals for nutrition promotion.

Food Service promotes healthy eating and nutrition education with signage, creative menus, posters and bulletin boards. Menus are posted on the District website.

We place fruits and vegetables where they are easy to access

We regularly share school meal nutrition, calorie, carb and allergen information with student families. We will be introducing a new menu format in the 2017/2018 school year that will further empower students and parents to make healthy choices.  This new program will make it much easier for parents to monitor carb and allergen content.

We offer taste testing to our students.

We have a Certified Food Handler as our Food Service Manager in every kitchen.  All ServSafe certified staff has received the required Allergen training.  All school nutrition staff will meet or exceed annual training requirements in the USDA Professional Standards.

We continue to maintain Smart *Snacks* nutrition standards for ALL items sold during school hours including:  Ala Carte and Vending.


Nutrition – School Meals

Our district is committed to serving healthy meals to children, with plenty of fruits, vegetables, whole grains, and fat-free milk; low in saturated fat, meeting the sodium level target, and zero grams trans-fat per serving; and to meet the nutrition needs of school children within their calorie requirements.

All schools with in the South Lyon Community School District participate in USDA child nutrition programs, including the National School Lunch Program (NSLP) and the School Breakfast Program (SBP).

All schools within the District are committed to offering school meals through the NSLP and SBP that:

- Are accessible to all students
- Are appealing and attractive to children
- Are served in clean and pleasant settings
- Meet or exceed current nutrition requirements established by local, state, and Federal regulations.