Local Wellness Policy: Triennial Assessment Summary Section 1: General Information

School(s) included in the assessment: <u>Gate City Academy</u>

Month and year of current assessment: January 2023

Date of last Local Wellness Policy revision: 2018-19

Website address for the wellness policy and/or information on how the public can access a copy:

https://app.sharebase.com/#/document/6538/share/239-Vz5mAksceNTqNtwosFuXcpYhpiI_

Section 2: Wellness Committee Information

How often does your school wellness committee meet? <u>1-2x year</u>

School Wellness Leader:

Name	Job Title	Email Address
Dr. Natasha Robertson	Principal	105.nrobertson@nhaschools.com

School Wellness Committee Members:

Name	Job Title	Email Address
Dr. Natasha Robertson	Principal	105.nrobertson@nhaschools.com
Sarah Wells	Food & Nutrition Procurement and Compliance	swells@nhaschools.com
Bill Strong	Food & Nutrition Department Manager	bstrong@nhaschools.com
Lucy Mawhinney	General Manager FSMC	l.mawhinney@slamgmt.com
Nicole Petrin	Area Manager FSMC	n.petrin@slamgmt.com
Kim Satterwhite	Area Manager FSMC,	k.satterwhite@slamagmt.com

Section 3. Comparison to Model School Wellness Policies

Indicate the model policy language used for comparison:

- X NC State Board of Education Healthy Active Children Policy
- X Alliance for a Healthier Generation: Model Policy
- □ Well SAT 3.0 example policy language.

Describe how your wellness policy compares to model wellness policies.

Nutrition Promotion & Education

Every year, all students, K-8, shall receive nutrition education that is aligned with the North Carolina Health Education Grade Level Content Expectations and the North Carolina Merit Curriculum Guidelines for Health Education.

Nutrition education that teaches the knowledge, skills, and values needed to adopt healthy eating behaviors shall be integrated into the curriculum. Nutrition education information shall be offered throughout the school campus including, but not limited to, school dining areas and classrooms. Staff members who provide nutrition education shall have the appropriate training.

Nutrition promotion and education positively influence lifelong eating behaviors by using evidence-based techniques and nutrition messages, and by creating food environments that encourage healthy nutrition choices and participation in school meal programs. Students and staff will receive consistent nutrition messages throughout school buildings, classrooms, gymnasiums, and cafeterias. Nutrition promotion also includes marketing and advertising nutritious foods and beverages to students and is most effective when implemented consistently through a comprehensive and multi-channel approach by school building staff, teachers, parents, students, and the community.

The school promotes healthy food and beverage choices for all students throughout the school campus, as well as encourage participation in school meal programs by increasing fresh fruit & vegetable choices on our menus.

Food & Beverage Marketing

Food and beverage marketing is defined as advertising and other promotions in schools. Food and beverage marketing often includes oral, written, or graphic statements made for the purpose of promoting the sale of a food or beverage product made by the producer, manufacturer, seller, or any other entity with a commercial interest in the product. It is the intent of the school to protect and promote student's health and to provide consistent health-related messaging. Any foods and beverages marketed or promoted to students on the school campus during the school day will meet the USDA Smart Snacks in School nutrition standards.

As the LEA reviews existing contracts and considers new contracts, equipment and/or product purchasing and replacement, decisions will reflect these marketing guidelines.

Standards and Nutrition Guidelines

The school encourage students to make nutritious food choices and ensure that all foods and beverages sold to students on the school

campus during the school day are consistent with federal and state regulations.

Physical Activity & Physical Education

The school offers physical education opportunities that include the components of a quality physical education program. Physical education shall equip students with the knowledge, skills, and values necessary for lifelong physical activity.

Physical education instruction shall be aligned with the North Carolina Physical Education Grade Level Content Expectations and the North Carolina Merit Curriculum Guidelines for Physical Education.

Students, K-8, can participate regularly in supervised physical activities, either organized or unstructured, intended to maintain physical fitness and to understand the short- and long-term benefits of a physically active and healthy lifestyle

Section 4. Compliance with the Wellness Policy and progress towards goals

At a minimum, local wellness policies are required to include:

- Specific goals for:
 - $\circ \quad \text{Nutrition promotion and education} \\$
 - Physical activity
 - Other school-based activities that promote student wellness.
- Standards and nutrition guidelines for all foods and beverages sold to students on the school campus during the school day that are consistent with Federal regulations for school meal nutrition standards, and the Smart Snacks in School nutrition standards.
- Standards for all foods and beverages provided, but not sold, to students during the school day (e.g., in classroom parties, classroom snacks brought by parents, or other foods given as incentives).
- Policies for food and beverage marketing that allow marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards.
- Description of public involvement, public updates, policy leadership, and evaluation plan.

Using the table below to indicate the progress made with each goal included in the Wellness Policy. The table may be used for each school separately or the district as a whole.

Tip: When developing a wellness plan, ensure activities are meeting goals by developing SMART objectives:

- **Specific:** Identify the exact area to improve.
- **Measurable:** Quantify the progress.
- Attainable: Determine what is achievable.
- **Realistic:** Consider resources and determine what can reasonably be accomplished.
- Time bound: Identify deadlines for goals and related tactics.

The Centers for Disease Control and Prevention (CDC) has tips for developing SMART objectives.

Local Wellness Policy Assessment

School Name: Gate City Academy

Date: <u>1/9/2023</u>

Nutrition Promotion and Education Goal(s):

Goal What do we want to accomplish? Example: Food and beverages will not be used as a reward for students.	 Action Steps What activities need to happen? a) Provide teachers with list of non-food reward examples. b) Discuss changes at back-toschool staff training. c) Follow-up mid-year to discuss challenges and determine additional communication 	Timeline Start dates Before the beginning of next school year.	MeasurementHow is progressmeasured?-Verbal check-inswith staff to ensurecomplianceTeacher survey atend of school year.	Lead Person Principal	Stakeholders Who will be involved and/or impacted? Teachers, staff, students	Meeting Goal? Yes
Offer an increased variety of fresh fruits and vegetables	needed.a. work with FSMC to add fresh fruitsand vegetables to our menusb. discusses hurdles in providing freshoptions including IW & seasonalproducec. Follow up weekly to ensure freshquality produce is being delivered andoffered for service	Beginning of next school year	Visual checks for fresh ffv on serving line Survey students on enjoyment of ffv ffv=fresh fruits & vegetables	Food Service Manager	Teachers, staff, students	Yes, working with our new FSMC
Increased knowledge of nutrition program for school staff	 a. Provide teachers and staff with school nutrition program guidelines b. Discuss SNP guidelines with school staff during PD Day c. Follow-up mid-year to discuss updates and challenges to program and determine additional communication needs 	Professional development day	Follow up teacher survey/email to ensure the information about the SNP has been provided and if they desire additional information about the program.	Principal & Food & Nutrition Team	Teachers and Staff	In progress
Encourage consumption of healthy choices	 a. Introduce SNP to students by using the menu, website, and promotional materials. b. Verbally talk to students about healthful food choices c. survey students to determine level of acceptance and satisfaction of items 	Every day of school year	Increase or decrease of participation on days new items are introduced Visual observation during meal service times	_	Students, staff and teachers	Yes, working with our new fsmc

Physical Activity Goal(s):

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
Physical education days	Walk – a – thon Steps to success Field Day	Beginning of each school year	Participation numbers and Feedback from Staff	Principal Physical Education Instructor	Teachers, staff and students	In progress
	Schedule weekly physical education classes into the curriculum	each school	Total minutes of physical education that is offered daily or weekly to our scholars	▲ ·	Staff, Students and physical education staff and coaches	yes

School-based activities to promote student wellness goal(s):

Nutrition guidelines for all foods and beverages for sale on the school campus (i.e., school meals and smart snacks):

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
beverages that are	Work with FSMC to menu/offer food and beverage items that meet or exceed the requirements of the NSLP.	0 0		FSMC and Food and Nutrition department		In progress, working with our New FSMC
Utilization of smart snack exemption form for non-compliant or exempt foods being sold during the school day		school year	ensuring forms are uploaded per non-compliant fundraiser	school	SFA, students	In Progress

e	Distribution of smart snack standards memo to staff to ensure they are aware of regulations	school year	accountability wellness activities	accountabil	· 1	Yes
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Guidelines for other foods and beverages available on the school campus, but not sold:

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
Students to make	Only offer a variety of seasonal fresh	Beginning of	Visual observation of	FSMC,	FSMC, Food and	In progress
healthful choices during	fruits and vegetables, meal component	the school	student's choices	SFA,	Nutrition services team	
school mealtimes	items and a variety of low fat and fat	year		Principal	and principal at each	
	free milk choices		Feedback during school	and Food	school	
			food service committee	Service		
			meetings	Director/		
				Manager		

Marketing and advertising of only foods and beverages that meet Smart Snacks:

Goal What do we want to accomplish?	Action Steps What activities need to happen?	Timeline Start dates	Measurement How is progress measured?	Lead Person	Stakeholders Who will be involved and/or impacted?	Complete?
Food & Beverage	a. collaborates with FSMC to promote	Beginning of	Participation levels of meals	FSMC-	Students, Staff	In progress
Marketing initiative	branding of healthy food items for	the next	consumed	Marketing		
throughout the year to	consumption	school year -	Student Committee Meeting	Director		
promote healthy eating	b. discuss options for marketing weekly	each day of	feedback	and SFA		
	to ensure seasonal items, themes,	service		food		
	holidays and other promotions are			service		
	being developed and implemented			director		
	c. Use descriptive and colorful					
	materials to describe the food items					

	being offered.					
Introduce Foods from	Discuss ethnic entrée options for	Beginning of	Participation levels of meals	FSMC	Students & staff/teachers	In progress
around the world –	students each month and include	the next	consumed	marketing		working with
Global ethnic cuisines	education on the history and chosen	school year –	Students committee meeting	director and		our FSMC
for kids	region of foods being highlighted.	each day of	feedback – surveys	SFA food		
		service		service		
				director		