

GOAL 2: Each campus shall provide a clean, safe, and comfortable environment, where students are provided with sufficient time to eat their meals. [See FFA(REGULATION)]

Objective 1: All campuses will build their master schedules to allow at least ten minutes to eat breakfast and twenty minutes to eat lunch from the time a student has received his or her meal and is seated.

Action Steps	Methods for Measuring Implementation
<ul style="list-style-type: none"> Campus administrators will evaluate the campus schedule to ensure that all students are provided with at least ten minutes to eat breakfast and twenty minutes. Campus administrators will adjust the master schedule if needed to ensure that all students are provided with at least ten minutes to eat breakfast and twenty minutes. 	<p>Baseline or benchmark data points:</p> <ul style="list-style-type: none"> Annual Campus Wellness Committee Report <p>Resources needed:</p> <ul style="list-style-type: none"> Master schedule training Sample master schedules and best practice recommendations to assist with the implementation Research regarding the benefits of appropriate lunch time <p>Obstacles:</p> <ul style="list-style-type: none"> Access to campus master schedule Staff attrition Scheduling conflicts

Objective 2: Each campus will provide a clean, safe and comfortable dinning environment that are safe and in good working condition.

Action Steps	Methods for Measuring Implementation
<ul style="list-style-type: none"> Campus Food Services staff will ensure that trashcans are emptied when full. Campus Food Services will ensure that all tables are wiped clean after each meal and floors are swept. Campus administration and Campus Food Service staff will ensure that lunchroom rules and traffic patterns are established and clearly communicated. Campus administrators will ensure that all lights in the dining and meal service areas work and are turned on during mealtime. 	<p>Baseline or benchmark data points:</p> <ul style="list-style-type: none"> Annual Campus Wellness Committee Report <p>Resources needed:</p> <ul style="list-style-type: none"> Trash cans and trash bags Traffic signs, floor decals, rope lines <p>Obstacles:</p> <ul style="list-style-type: none"> Access to resources Staff attrition

Objective 3: Campuses will provide a social and enjoyable experience for all students during mealtime.

Action Steps	Methods for Measuring Implementation
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<ul style="list-style-type: none"> The District will explore the creation of lunch guidelines. All a la carte items will not be denied as a consequence of bad behavior. 	<p>Baseline or benchmark data points:</p> <ul style="list-style-type: none"> Annual Campus Wellness Committee Report <p>Resources needed:</p> <ul style="list-style-type: none"> Professional development for Child Nutrition Department Staff has access to various healthy nutrition messaging materials Suggestions and recommendations for engaging, social activities during lunch (mix it up lunch, etc.). Research around the social benefits of lunch times <p>Obstacles:</p> <ul style="list-style-type: none"> Access to resources
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