

BP715

FOOD SERVICE MANAGEMENT

School food service will comply with all rules and regulations pertaining to health, sanitation, internal accounting procedures, and service of foods, and will meet all state and federal requirements necessary for participation in the federal lunch program.

The food service supervisor will provide technical assistance in the food service program. The principal of each school is responsible for administering the program in his/her school. All products and services necessary for the operation of the food service program will be procured under the direction of the cafeteria manager except for large equipment which will be bid and procured centrally. The procurement by the manager must follow the procurement plan approved by the Board.

When food service facilities are used by outside agencies, an adequate fee will be charged and the manager and principal will ensure that no USDA commodities or supplies provided for the regular program are used.

Students will be permitted to bring their lunches from home and to purchase appropriate beverages and incidental items at school.

The criteria and procedures for determining a student's needs and steps in securing for students no-cost or reduced-cost meals are established at the state and federal levels and will be followed in this system.

Any sale of food and beverages by the school must adhere to the guidelines of the food service program as set at the state and federal level.

The food service program will utilize the offer versus serve selection process using appropriate federal and state guidelines to allow the students in the system a wider choice of foods. In schools with students in either kindergarten or first grade, principals may choose to serve these young students rather than follow the offer versus serve guidelines due problems that could develop because of age and/or physical size.