

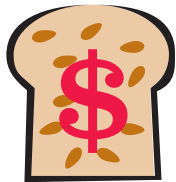
PROTECT SCHOOL MEALS!

Relax regulations so schools can prepare healthy meals that students will eat.

School nutrition professionals are serving healthy, well-balanced meals that help America's students succeed. But since new nutrition standards for school meals took effect in 2012, school cafeterias have struggled with rising costs, red tape and plate waste, threatening the long-term sustainability of school meal programs.



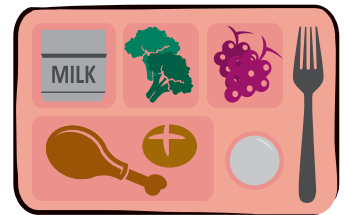
Since new standards took effect
1 MILLION
FEWER STUDENTS
choose school lunches each day¹.



MORE THAN 9 OF 10
school meal programs reported
FOOD COSTS WERE UP
in the 2012-13 school year².



47%
of school meal
programs report
revenue declined
in the 2012-13
school year².



On average, **after labor and expenses**, schools have just over
\$1 PER LUNCH
to spend on the entire meal,
including milk.

Strict new standards for competitive foods, which **ACCOUNT FOR 15.8%** of school meal program **revenues**, add to schools' **financial worries** for the 2014-15 school year³.

Relax regulations, so school nutrition professionals can plan menus that get kids excited about healthy choices. Learn how to protect school meals at www.schoolnutrition.org/PositionPaper.

¹ USDA NSLP Participation data

² SNA's 2013 Back to School Trends Report

³ USDA's School Lunch and Breakfast Cost Study-II, April 2008



301-686-3100
**Ask for the Child Nutrition
& Policy Center**