

Table 3. Superintendents' (N=123) response to areas of support for school foodservice program

Area of Support	Frequency	Percentage*
Mealtime supervision of children by teachers/ paraprofessionals	113	91.9
Support in principle for the program in board, faculty, and external meetings	111	90.2
Repair/upkeep in dining rooms	108	87.8
Offering a la carte	102	82.9
Promotion of lunch/breakfast menus	101	82.1
Scheduling for adequate time for breakfast/ lunch periods	101	82.1
Training for managers and staff	101	82.1
Assistance with bookkeeping	100	81.3
Adoption of closed campus policies	91	74.0
Scheduling of bus arrival to allow students to eat breakfast	90	73.2
Restriction of mealtime sales of vending machine products	90	73.2
Promotion of special days/meals	88	71.5
Gaining student input	84	68.3
Long-range planning to improve preparation/ serving areas	77	62.6
Assistance in marketing to increase student participation	69	56.1
Gaining teacher input	66	53.7
Gaining parent input	61	49.6
Permission to cater events to external customers	56	45.5
Assistance in writing grants for special programs	47	38.2