

**Table 1. Characteristics of menu planners and school corporations in Indiana schools**

Characteristics	n	%
<b>Education Level (n=124)</b>		
High school diploma or less	71	57.3
Associate's degree	11	8.9
Bachelor's degree	19	15.3
Graduate degree	7	5.6
Other <sup>a</sup>	16	12.9
<b>Certification Status<sup>b</sup> (n=146)</b>		
No certification	59	47.6
ASFSA's certification	42	33.9
Registered dietitian	15	12.1
State department of education certification	14	11.3
Other <sup>d</sup>	16	12.9
<b>Years in School Foodservice (n=18)</b>		
< 5 years	18	14.5
5 to 10 years	29	23.4
11 to 20 years	38	30.6
> 20 years	33	26.6
<b>Number of Nutrition Courses Completed (n=124)</b>		
0	35	28.2
1 to 3	31	25.0
> 3	35	44.4
<b>Menu Planning Option (n=121)</b>		
Traditional meal pattern	94	75.8
Enhanced food-based meal pattern	8	6.5
Nutrient standard	17	13.7
Assisted nutrient standard	2	1.6
<b>School Corporation Enrollment (n=113)</b>		
< 1,235 students	39	34.5
1,235 to 2,500 students	38	33.6
2,501 to 5,000 students	19	16.8
5,001 to 10,000 students	7	6.2
> 10,000 students	10	8.8

<sup>a</sup>Other includes 1 year college and culinary school

<sup>b</sup>Respondents could indicate more than one response, thus the total percent equals more than 100

<sup>c</sup>ASFSA refers to the American School Food Service Association

<sup>d</sup>Other includes Certified Dietary Manager (CDM), Food Management Professional (FMP), ServSafe(r), and School Foodservice & Nutrition Specialist (SFNS)