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 1MILLION 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.

ON AVERAGE, after labor and expenses, schools have just OVER $1 FOR 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