

Non-Instructional Operations

School Lunch Service

School lunch service shall be provided in all schools having cafeterias. This service shall be under the supervision of the food service director who shall be responsible to the business manager. The food service director shall be hired under specific job specifications and approved by the Board of Education.

Aims

Policies governing the operation of the school lunch program shall be:

1. To provide cafeteria facilities in all new schools and in other schools wherever practicable.
2. Wherever cafeteria facilities exist to provide nutritionally balanced and attractive lunches, on a nonprofit basis, available to all pupils with sufficient time allowed for eating.
3. To provide lunches free or at reduced rates to children whose economic or health needs require such action, with the approval of the Superintendent of Schools on recommendation of the Principal and school nurse.

Facilities

Cafeteria facilities, wherever possible, shall include the following:

1. Attractive, well-ventilated dining rooms.
2. A carefully planned, well-equipped kitchen adjacent to each dining area;
3. Adequate storage space so that food and supplies may be purchased in sufficient quantity to take advantage of favorable market conditions.
4. Maintenance, inspection and repair of equipment so that maximum use is obtained and danger of accidents to personnel is minimized.

School Lunch ServiceMaintenance of Sanitary Conditions

Sanitary conditions in all phases of the preparation and serving of food shall be rigidly maintained at all times.

The food service director shall be responsible for the education of all food handlers as to personal hygiene and techniques of sanitation.

All cafeteria workers shall be required to have a physical examination at the time of employment and periodically as requested by the school medical advisor.

Financing

The school lunch program shall be financed as follows:

1. Insofar as possible, school cafeterias shall be operated on a self-sustaining basis. A monthly financial report shall be submitted to the business manager.
2. Prices of school lunches shall be determined by the Superintendent on a non profit basis in accordance with prevailing costs of food, supplies, supervision costs, and wages of hourly workers.
3. Costs of food, supplies, salaries and wages of all employees, and other expenses directly incurred in the school lunch program shall be paid out of a revolving fund, which shall be maintained under the control of the business manager or his/her designee and into which all receipts from sales and federal cash grants shall be paid. This fund shall be subject to annual audit by the town auditor.
4. Office facilities, equipment, heat, light and power shall be paid out of funds appropriated by the Board of Education.

Policy adopted: February 5, 1990

WESTON PUBLIC SCHOOLS
Weston, Connecticut

Non Instructional Operations

Purposes and Facilities: Food Service

The school lunch program shall be an integral part of the total educational program. An attractive, wholesome, well-balanced lunch is essential for the best work from the students.

To accomplish this objective with appropriate economy, the administration of the food services program will be coordinated in the office of the Superintendent or his/her designee. Business functions to be centralized will include central purchasing of food and supplies, a district-wide salary schedule for all food service employees, centrally planned menus, and regular audit of all accounts.

The educational aspects of the school lunch program will be the responsibility of each school principal, subject to advice, counsel and direction from the Superintendent of Schools.

Legal Reference: Connecticut General Statutes

10-215 Lunches, breakfasts and other feeding programs for public school children and employees

State Board of Education Regulations

10-215b-1 School lunch and nutrition programs

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