

# UPPER BUCKS COUNTY AREA VOCATIONAL TECHNICAL SCHOOL

SECTION: OPERATIONS  
TITLE: CAFETERIA SERVICES  
ADOPTED: March 20, 2008  
REVISED:

808. CAFETERIA SERVICES	
1. Purpose	The Joint Operating Committee recognizes that students require adequate, nourishing food and beverages in order to grow, learn and maintain good health. The Joint Operating Committee directs that students shall be provided with adequate space and time to eat meals during the school day.
2. Authority SC 504, 1335, 1337, 1850.1	The Joint Operating Committee shall provide food service for school lunches that meets the nutritional standards required by state and federal school breakfast and lunch programs.
SC 504	A statement of receipts and expenditures for cafeteria funds shall be presented monthly to the Joint Operating Committee for its approval.
SC 504	Food sold by the school cafeteria may be purchased by students and employees but only for consumption on school premises and at the greatest price charged a student plus an amount representing the portion of the cost paid from local, state and federal assistance.
3. Delegation of Responsibility	Operation and supervision of the food services program shall be the responsibility of the Cafeteria Manager.
SC 504, 1337	Cafeterias shall be operated on a nonprofit basis. A periodic review of the cafeteria accounts shall be made by the Business Manager and auditor.
35 P.S. Sec. 655.12a 7 CFR Sec. 246.24	The Administrative Director or designee shall comply with state and federal requirements for conducting cafeteria health and safety inspections and ensuring employee participation in appropriate inspection services and training programs.
Pol. 246	To reinforce the school's nutrition education program, foods served in the school cafeteria shall: <ol style="list-style-type: none"> <li>1. Be carefully selected to contribute to students' nutritional well-being and health.</li> </ol>

<p>4. Guidelines SC 504</p> <p>42 U.S.C. Sec. 1751 et seq 7 CFR Part 210</p> <p>7 CFR Part 245</p>	<p>2. Meet nutritional standards specified in laws and regulations.</p> <p>3. Be prepared by methods that will retain nutritive quality, appeal to students, and foster lifelong healthy eating habits.</p> <p>4. Be served in age-appropriate quantities, at reasonable prices.</p> <p>Surplus accounts shall be used only for the improvement and maintenance of the food service program.</p> <p>All funds derived from the operation, maintenance or sponsorship of the food service program shall be deposited in the Food Service Account, a special bank account, in the same manner as other school funds. Such funds shall be expended in the manner approved and directed by the Joint Operating Committee, but no amount shall be transferred from the Food Service Account to any other account or fund, except that Joint Operating Committee advances to the food service program may be returned to the school's general fund from any surplus resulting from its operation.</p> <p>The school shall participate in the Federal School Lunch Program.</p> <p><u>Free/Reduced-Price Meals</u></p> <p>The school shall provide free and reduced-price meals and milk to students in accordance with terms of the National School Lunch Program.</p> <p>Reasonable efforts shall be made to provide equal treatment for and protect the identity of students receiving free or reduced-price meals.</p> <p>The career and technical school is a shared-time facility; therefore, the sending districts will be responsible for informing parents/guardians of any eligibility standards for free and reduced-priced meals, and for handling any appeals processes regarding application for free or reduced-price food services.</p>
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References:

School Code – 24 P.S. Sec. 504, 1335, 1337, 1850.1

Public Eating Places – 35 P.S. Sec. 655.12a

Child Nutrition and WIC Reauthorization Act of 2004 – 42 U.S.C. Sec. 1751 notes

School Lunch and Breakfast Programs – 42 U.S.C. Sec. 1751 et seq., 1773

National Food Service Programs, Title 7, Code of Federal Regulations –  
7 CFR Part 210, Part 220, Part 245, 246.24

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