

### School Nutrition Standards

F Henry University of Technology, Jamaica



### **POLICY OBJECTIVES**

- 1. Develop and implement nutrition standards and guidelines for food available in schools.
- 2. Promote and improve nutrition status of children in order to enhance and sustain the physical, social and mental well-being of children.
- 3. Ensure no child is hungry at school so all students have equal 'opportunity to learn'.
- 4. Restrict the sale of unhealthy food and drink, and encourage more healthy, locally made products.
- 5. Track: (1) # of schools that provide healthy dietary options and (2) # of schools which have implemented mandatory physical education/exercise.



### SCOPE OF STANDARDS

#### WHERE

- Within school compound
- Surrounding vendors, 1.100 yards around the school premises

### WHO

- Canteen, vendors
- Teachers and students

### WHEN

- School hours: 8am to 3:30pm
- Specified School Events/Activities

## WHAT (Cooked meal)

- 450-650 Kcal
- 6-14g Protein
- 39g Carbohydrates
- 15-20g Fat
- 15-20mg Vit C
- 3-10mg Iron

# WHAT (Non-meal foods; snacks)

- Sodium <1mg/Kcal</li>
- Free sugars <10% of total energy (TE)
- Total fat <30% of TE</li>
- Sat fat < 10% of TE
- Trans fat <1% of TE

## WHAT (beverages)

 Gradual reduction from 7g per 100ml
→ 2.5g per 100ml (WHO\* recommendation)



### FOOD SERVICE ENVIRONMENT

# There must also be guidelines made for:

- ✓ Procurement/purchasing
- ✓ Ordering and issuing
- **✓** Receiving foods
- ✓ Storing foods
- ✓ Production and service of meals
- ✓ Food Safety
- ✓ Record keeping
- ✓ Marketing

### Marketing Guidelines must include:

- 1. Promotion of brands which are high in salt, fat or sugar.
- 2. Sponsorship of school events and or teams by brands which are high in salt, fat or sugar.
- 3. Philanthropic activities tied to brands high in salt, fat or sugar.

### REMAINING ACTIVITIES

Continue consultations with local stakeholders to garner support for cabinet submission/approval.







