

**MAINE SCHOOL ADMINISTRATIVE DISTRICT NO. 33**

## SCHOOL LUNCH "OFFER vs SERVE" POLICY

I. General Information

The offer vs serve school lunch program has four meal components. However, because of the requirement that the fruit/vegetable components must be composed of two or more sources, five food items are required to meet the minimal requirement of this program. Menu items, therefore, become specific foods planned for each of the component of the food items. Below is an example of this:

<u>Component</u>	<u>Food Items</u>	<u>Menu Item</u>
Meat/Meat Alternate	Meat/Meat Alternate	Oven Baked Chicken
Fruit/Vegetable	Fruit/Vegetable	Whipped Potatoes
Bread/Bread Alternate	Fruit/Vegetable	Peas
	Bread/Bread Alternate	Rolls
	Milk	Lowfat or Whole Milk

II. General Operating Policy:

The size of the portions offered must be consistent with the minimum quantities designated for the different age/grade levels as described on the school lunch pattern form attached.

When a student declines a full portion of an item, the school may offer a smaller portion of the item as long as this student has taken full portions of at least three food items. This smaller portion is usually referred to as a "tasting portion".

To insure that we meet the requirement under the offer vs serve plan, the kitchen staff will serve those three components in the serving line without exception first. Then those food items made available at the salad bar becomes optional items for all participants.

III. Guideline for introducing the "Offer vs Serve" program in SAD# 33.

1. Offer vs Serve is required for all Senior High Students.
2. Schools wanting to start Offer vs Serve at the Junior High, Middle or Elementary grades may do so upon school board approval. A copy of the school board minutes should be sent to the State School Nutrition Programs Office.

Code:EF

3. Students must be made aware of the availability of Offer vs Serve and how it works through an educational process. Signs in the cafeteria, instruction at the serving line, or general announcements over the P.A. system are different ways we could use to inform and/or remind the students of how the new system works.
4. Offer vs Serve must be made available to all students.
5. The meal price must be the same whether the students refuse up to two components or take the entire meal.
6. The entire meal must be available throughout the noon hours, and in the stated portions.
7. A menu item may contain one or more food items. For ex. cheese pizza contains meat alternate, vegetable and bread.
8. To count the fruit/vegetable components as two food items. A total of at least 3/4 cup from 2 or more sources must be selected.
9. To count the fruit/vegetable components as one food item the student must take the full portion.
10. To count milk as a component, at least 1/2 pint of unflavored, whole, nonfat or skim milk must be available.
11. When a student declines a full portion of an item, he/she may be offered a smaller portion of the item as long as the student has taken full portions of at least three other food items.
12. When the meat/meat alternate component is split between two menu items, both items must be taken to fulfill the meat/meat alternate requirement of either 1 1/2, 2 or 3 oz., depending on the age/grade of the student being served.offer

Approved by the Board of  
Directors on 03/05/90

See minutes #591