

School Nutrition Dietary Assessment Study-III: Public-Use File Documentation, Version 2

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I. INTRODUCTION

The U.S. Department of Agriculture (USDA) National School Lunch Program (NSLP) and School Breakfast Program (SBP) provide subsidized meals to children in school, and provide these meals free or at a reduced price to children from low-income families. The Food and Nutrition Service (FNS) of USDA sponsored the third School Nutrition Dietary Assessment study (SNDA-III) to provide up-to-date information on the school meal programs, the school environments that affect the food programs, the nutrient content of school meals, and the contributions of school meals to children's diets. Mathematica Policy Research, Inc. (MPR) conducted the data collection and analysis under contracts with FNS.

Research questions examined in SNDA-III fit into four categories:

- 1. What are the characteristics of School Food Authorities (SFAs) (school districts or groups of districts that administer the NSLP) and schools participating in the NSLP and SBP? How do they provide school meals, what is the environment in which meals are offered, and to what extent are competitive food sources available?
- 2. What is the food and nutrient content of USDA meals offered and served to students? How well do these meals meet current FNS nutrition standards introduced in 1995 as part of the School Meals Initiative for Healthy Children (SMI)?
- 3. What are the levels of school meal program participation and customer satisfaction, the characteristics of participants and nonparticipants, and the factors that affect participation and satisfaction?
- 4. What is the quality of schoolchildren's diets and the role of school meals and competitive foods in their diets?

This document describes Version 2 of the public-use data files prepared from the SNDA-III data, which have been revised to add MyPyramid food group servings data to the recall files (described further in Chapter IV) and some constructed variables, as well as to fix some minor

errors or omissions in the original version. Appendix A provides copies of survey instruments that have been annotated with the variable names associated with each question. Detailed contents and layouts for each data file are provided in Excel spreadsheets that accompany this document. Study results are available in a summary report and a three-volume technical report:

- Gordon, Anne, and Mary Kay Fox. "School Nutrition Dietary Assessment Study-III: Summary of Findings."
- Gordon, Anne, Mary Kay Crepinsek, Renee Nogales, and Elizabeth Condon. "School Nutrition Dietary Assessment Study-III: Volume I: School Food Service, School Food Environment, and Meals Offered and Served."
- Gordon, Anne, Mary Kay Fox, Melissa Clark, Renee Nogales, Elizabeth Condon, Philip Gleason, and Ankur Sarin. "School Nutrition Dietary Assessment Study-III: Volume II: Student Participation and Dietary Intakes."
- Gordon, Anne, John Hall, Eric Zeidman, Mary Kay Crepinsek, Melissa Clark, and Elizabeth Condon. "School Nutrition Dietary Assessment Study-III: Volume III: Sampling and Data Collection."

These reports are available on the USDA FNS Office of Analysis, Nutrition, and Evaluation web site, at http://www.fns.usda.gov/oane/menu/Published/CNP/cnp.htm. Additional work using these data is presented in the February 2009 Supplement to the Journal of the American Dietetic Association.

Although the SNDA-III analyses conducted by MPR were extensive, many avenues remain for further research with the SNDA-III data. The rest of this chapter provides an overview of the study design, data collection, and files created. It also covers some technical issues that cut across the various files. Each of the remaining chapters describes one or more files in detail.

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¹ Revisions to the files and documentation were completed with funding from the Robert Wood Johnson Foundation, Healthy Eating Program, and the USDA Economic Research Service, Food Assistance and Nutrition Research Program.

A. SAMPLE DESIGN

SNDA-III was based on a multistage sampling approach, which first sampled SFAs, then schools served by these SFAs, and then children who attended these schools. Children were sampled from lists of all students enrolled at the sampled school. Parents of the sampled children were also interviewed. Substantive data for the study were obtained at each of these levels.

The SFA sample was divided randomly into two parts: (1) SFAs that would participate in SFA-, school-, student-, and parent-level data collection; and (2) SFAs that would participate only in SFA- and school-level data collection; the first group consisted of 94 SFAs, the second group of 36. The latter sample of SFAs (and their schools) was included to increase the precision level of the menu survey and school-level interview data.

For each sampled SFA, the sample design called for selecting three schools, if available: one elementary school, one middle school, and one high school. The definitions of elementary, middle, and high schools are the same as those used in the previous SNDA studies:

- *Elementary schools* are either (1) those with lowest grades between pre-kindergarten and 3rd grade (regardless of the highest grade(; or (2) those with the lowest grade either 4 or 5 and the highest grade less than 8. Schools with grade ranges such as K-8 and K-12 are classified as elementary schools so all schools fit into one category or the other.²
- *Middle schools* are schools in either of two situations: (1) the lowest grade is 4 or 5, and the highest grade is 8 or higher; or (2) the lowest grade is 6, 7, 8, or 9, and the highest is less than 10.
- *High schools* are those with either (1) lowest grades of 6, 7, 8, or 9 and highest grades of 10 or above; or (2) lowest grades of 10, 11, or 12.

² This classification was chosen to be consistent with the SNDA-I and SNDA-II studies. Note that only 11 schools (2 K-12 and 9 K-8) fell into these categories.

The final school sample included 398 schools in 130 SFAs. Among those schools, 397 provided lunch menu survey data (one school provided only breakfast menus) and 331 provided breakfast menus (as not all schools offer the SBP).

Within each school in SFAs selected for student data collection, children were randomly selected as eligible for completing a 24-hour dietary recall interview; both the student and one of his or her parents (or a guardian) were interviewed, if possible. A subsample of students completed another dietary recall interview about a week later, to capture the variability of students' intakes from day to day.³ Although the goal was roughly eight student interviews per school, larger numbers were selected to allow for failure to receive consent from parents for the student interview (in districts where active consent was required) and for parent nonresponse to the parent interview.⁴

A final stage in student sampling took place on the day of data collection. Lists of students for whom consent was obtained were randomly ordered, and students were called from their classrooms for the interview. If the student was absent or otherwise unavailable, the next student on the list was contacted, until the desired number of interviews had been completed.

SFAs, schools, and students who declined to participate in the data collection were replaced by randomly chosen substitutes. Student-level data were collected in 288 schools in 94 SFAs. In all, 2,709 students were interviewed in school, and 2,330 of their parents were interviewed. The analysis sample for student-level analyses was defined as all students who completed a dietary

³ Students in kindergarten and pre-kindergarten were omitted from the study because of concerns about their ability to provide accurate dietary intake information. (thorough a 24-hour dietary recall) For similar reasons, special education students in self-contained classes were also ineligible. Schools that served only these groups were also treated as ineligible.

⁴ For elementary school students, parents were asked to complete an in-person interview and help their child complete a 24-hour recall, which often involved a trip to the school. For secondary school students, parents did not help with the 24-hour dietary recall, and the parent interview was conducted by telephone.

recall and whose parent completed the parent interview—2,314 students met those criteria and are thus included in the student-level files. A subsample of nearly 800 students completed a second 24-hour dietary recall, and 666 of these students were included in the analysis sample.

B. DATA COLLECTED

MPR conducted most of the data collection from January through August 2005. Data were collected from SFA directors and their staff (SFA level), school foodservice managers and principals (school level), and parents and students (student level). In addition, field interviewers completed checklists during their visits to the schools sampled for student-level data collection. Table I.1 summarizes the data collection instruments used to create the SNDA-III file. For all instruments for which the raw data are included in the files, Appendix A provides copies of the instruments annotated with the variables names associated with each question. The rest of this section describes each of the data collection activities and associated instruments.

a. SFA-Level Data Collection

At the SFA level, the Initial Contact Survey (Part I) collected data on the characteristics of the three schools in the main sample from SFA staff, and the SFA Director Survey collected data on SFA characteristics and policies. The Initial Contact Survey asked, for each school, about participation in the NSLP and SBP, the type of menu-planning system used, enrollment, and numbers of reimbursable meals served. The data, although collected from the SFA, were later converted to a school-level file. The SFA Director Survey collected data on SFA policies and practices regarding menu planning, food purchases, competitive foods, and other issues, such as nutrition promotion and meal pricing.

TABLE I.1

SNDA-III INSTRUMENTS

Instrument	Respondent(s)	Mode			
SFA Level					
Initial Contact Survey Part I	SFA director or designee	Telephone interview prior to visit or data collection (mailed upon request).			
Survey of SFA Directors	SFA director	Telephone interview after visit or data collection (mailed upon request).			
	School Level				
Initial Contact Survey Part II	School staff in visited schools	Telephone interview prior to visit (visited schools only)			
 Menu Survey Daily Meal Counts Form Reimbursable Foods Form: Breakfast Reimbursable Foods Form: Lunch Recipe Form Self-Serve/Made-to-Order Bar Form 	School foodservice manager	Mail with intensive telephone training, technical assistance, and followup; inperson followup in 287 visited schools; the proportion a la carte form was completed by telephone after remaining menu survey forms were returned.			
6. Point-of-Sale Form School Foodservice Manager Survey	School foodservice manager	Telephone (mailed upon request) in 111 schools; in-person interview in 287 visited schools			
Principal Survey	Principal	Telephone (mailed upon request) in 108 schools; in-person interview in 287 visited schools			
Alternative Food Source Checklist	n.a.	Completed by interviewer during visit to 287 schools			
A La Carte Checklist	n.a	Completed by interviewer during visit to 287 schools			
Vending Machine Checklist	n.a	Completed by interviewer during visit to 287 schools			
	Student/Parent Level				
Student Dietary Recall and Interview Student Interview	Student	In-person interview			
Day 1 Recall (plus parent-assisted recall for elementary school students)					
Day 2 Recall (plus parent-assisted recall for elementary school students)					
Weight and Standing Height Measurement	Student	In-person observation			
Parent Interview	Parent	In-person interview for parent of elementary student/telephone interview for parent of secondary student			

 $n.a. = not \ applicable.$

b. School-Level Data

At the school level, data were collected from the school foodservice manager and the principal. School-level data were also collected via checklists that field interviewers completed when they were on-site for the student-level data collection.

Menu Survey. School foodservice managers completed the Menu Survey, with help by telephone from MPR technical assistants. The goal of the survey was to collect data on all foods offered in school breakfasts (if available) and school lunches over the course of a typical school week, along with information on the number of servings students selected of each food. The survey included the following forms:

- The Daily Meal Counts Form collected counts of USDA-reimbursable meals (NSLP lunches and SBP breakfasts) for each day of the target week by whether the meals were free, reduced price, or full price; in addition, dollar amounts of a la carte sales for each day were collected.
- The Reimbursable Foods Forms (slightly different versions for breakfast and lunch) included detailed lists of food items, portion sizes, the amounts of each food item available, and the amounts of each left over. Separate forms were completed for each breakfast and lunch on each day of the target week.
- The Recipe Form supplemented the Reimbursable Foods Forms by collecting recipes for all items made by combining two or more foods or ingredients.
- The Self-Serve/Made-to-Order Bar Form described items included in various self-serve and made-to-order bars (for example, salad bars, deli bars).
- The Point-of-Sale (POS) Form recorded all locations within a school where food could be obtained, including an entry for each line in the cafeteria, and the proportions of foods sold as reimbursable meals at each location. On-site observers completed these forms.⁵ Although the data were collected from school foodservice staff or by observation, they were not used in the menu analysis but in the coding of dietary recalls and construction of the NSLP and SBP participation measures.

⁵ These data were used to help identify the source of the foods that interviewed students ate; they were used in coding the dietary recall foods by source and in developing measures of students' NSLP and SBP participation. See Appendix A of Volume II for more information on participation measures.

Data collected on the Daily Meal Counts Form and POS Form were data-entered and processed separately from the main Menu Survey data. Data provided on the other menu survey forms were used in conjunction with Survey Net (USDA's food coding and nutrient analysis software, described further in Chapter III) to create a "menu database" for each school. The menu database included, for each school, separate daily records for lunch and, where offered, for breakfast. Each day-and-meal-specific record (for example, the record for Monday lunch) included the following information for every item offered in the reimbursable meal: food name/description; portion size; number of servings served or sold in reimbursable meals; and nutrient content per serving. Major and minor food group codes were also developed to use in describing the types of foods available; these and other constructed variables are described in Chapter III, Section A.

School Foodservice Manager Survey and Principal Survey. These surveys collected information on school policies and practices. School foodservice managers were asked to provide descriptions of kitchen characteristics and practices with regard to vending machines, meal prices, meal counts, and meal periods. In addition, they were asked about accommodations for students with special dietary needs and availability of nutrition education programs. The Principal Survey collected information on mealtime policies and practices (such as whether students were allowed off campus), other activities scheduled during mealtimes, vending machines, school stores and snack bars, after-school programs, and nutrition education and promotion. These surveys were completed in person, if possible, in the schools visited for student data collection and otherwise by telephone (or by mail, upon request).

⁶ USDA's Survey Net database provides values for over 60 nutrients for each food code. A list of the nutrients included is available at [www.ars.usda.gov/SP2UserFiles/Place/12355000/pdf/fndds_doc.pdf#nutrientlist].

Alternative Food Source Checklist, A La Carte Checklist, and Vending Machine Checklist. Field interviewers completed these checklists when they were on-site. The forms are thus only available for schools that were visited for the student data collection. Interviewers used the checklists to collect data on the availability of foods from various sources (school stores, a la carte in the cafeteria, snack bars, food carts, vending machines) that compete with reimbursable school meals, including details about the specific types of food available.

c. Student-Level Data

Data collected from students and their parents included their reports of participation in the NSLP and SBP, reasons for participation or nonparticipation, and satisfaction with school meals. Data were also collected on the student's dietary intake over a 24-hour period and on the student's characteristics, such as age, as well as measured height and weight.

Student Interview. The focal point of this interview was a 24-hour dietary recall. The interview also included questions for the student from the Child Survey instrument, on school meal consumption, the student's perception of availability of and opinions about school meals (including reasons for eating or not eating the meals, when they were available), and the environment in which lunch was eaten (for example, cleanliness, crowding, and other activities during lunch). Also included were items about use of dietary supplements, recreational activities, and exercise; some of these items were asked only of children in middle and high schools.

Parent Interview. This interview collected information about parents' perceptions of their children's consumption of school meals, attitudes toward school meals (their own attitudes and perceptions of their children's attitudes), and their knowledge about the availability of certain foods at school. It also asked whether the student was receiving free or reduced-price meals;

whether the family had applied for such meals; and, if it had not applied, why not. Questions about the student's activity level, overall health, dietary habits, food allergies, and consumption of certain foods were also included. Finally, the parent interview collected demographic and economic data on the student and the family and food security measures.

Weight and Height Information Form. Field staff completed this form as they measured the child's height and weight, using standardized equipment. This information was used to determine body mass index and estimated energy requirements.

C. OVERVIEW OF DATAFILES

Data files for data other than the food and nutrient data were produced for each sampling level—so there is an SFA-level file, a school-level file, and a student-level file. The Menu Survey data are available as six files, three for lunch menus and three for breakfast menus. The Dietary Recall data are included in one file, which has records for both Day 1 recalls, and, for the subsample that completed a second dietary recall, Day 2 recalls. Table I.2 gives the file names, samples included (both sample size and how it was defined), and the instruments that provided the data.

D. CROSS-CUTTING DATA AND ANALYSIS ISSUES

Two important issues cut across all of the SNDA-III data—changes to preserve the confidentiality of the districts, schools, and students in the study, and variables provided to help in using the data so that results are nationally representative and the standard errors of the estimates account for the complex sample design.

TABLE I.2

OVERVIEW OF SNDA-III DATAFILES

File Name	Description	Instruments Included	Level	Number of Records
Public_sfa_v2.sas7bdat	SFA File	CCD, Preliminary, SFA Director	SFA	129
Public_school_v2.sas7bdat	School Survey File	CCD, Initial Contact Survey, Principal Survey, Food Service Manager Survey, Point-of-Sale Form, Daily Meal Count Form, Vending Machine Checklist, A La Carte Checklist, Alternative		
		Food Sources Checklist	School	398
Public_chldprhw_v2.sas7bdat	Student-Parent File	Student Interview, Parent Interview, Height-Weight Form	Student	2,314
	Menu Files	Menu Survey Forms:	School	
Public_lunch_food_v2.sas7bdat	Food-Level Lunch	Reimbursable Foods Form, Recipe Form, Self-Serve Foods Form Processed in Survey Net	Food	38,508
Public_breakfast- _food_v2.sas7bdat	Food-Level Breakfast	Reimbursable Foods Form, Recipe Form, Self-Serve Foods Form Processed in Survey Net	Food	19,673
Public_lunch_menu_v2.sas7bdat	Menu-Level Lunch		Daily Menu	1,915
Public_breakfast_menu_v2.sas7b dat	Menu-Level Breakfast		Daily Menu	1,605
Public_lunch_school_v2.sas7bdat	School-Level Lunch		School	397
Public_breakfast_school_v2.sas7b dat	School-Level Breakfast		School	331
Public_Recall_v2.sas7bdat	Dietary Recall File	Recall data from AMPM and processed in Survey Net	Food	39,201

Notes: SFA file excludes one SFA with /no SFA Director Survey. School-level files include all schools with menu survey data for lunch or breakfast. Student-level files includes only students with complete Day 1 Recalls and Parent Interviews.

SFA=School Food Authority.

CCD=Common Core of Data from the U.S. Department of Education, 2002-2003.

1. Data Masking

Continuous variables that might allow deductive disclosure of the identify of a district, school, or student were either grouped or converted to a percentage—such variables are noted in the detailed discussions of the individual files. For example, at the school level, student enrollment is grouped, and the number of students certified for free or reduced-price meals was converted to a percentage of total enrollment. File identifiers and related variables indicating stratum and primary sampling unit (PSU) have been reset so that they cannot be traced back to specific individuals, schools, or SFAs.

2. Accounting for the Complex Sample Design

Sampling weights were created for the SFA, school, and student levels that adjust for the complex design and also for survey nonresponse. At the SFA level, the weight variable WGTPSTRAT is defined for the 129 SFAs that have a completed SFA Director Survey. At the school level, the weight variable FinalPSWGT applies to the 398 schools with complete Menu Surveys for breakfast, lunch, or both meals. This school sampling weight should not be confused with the "offer" and "serving" weights discussed in Chapter III, which are used to aggregate the nutrients in the various foods on the school menus into the nutrients in the "average" meal offered or served. In analyses of menu data, the school-level sampling weight should be applied only after the menu data have been aggregated to the school level.

Two weights are defined at the student level: STUFINWT is for all students with a completed Day 1 dietary recall; PARFNLWT is for students with a Day 1 recall and a completed parent interview (the sample in the student-parent survey file) and zero for all others. The latter weight includes an adjustment for parent interview nonresponse. For more information on the sampling weights, see Volume III, Chapter V of the technical report.

Weighting makes the sample nationally representative, but additional adjustments are needed to obtain accurate estimates of the standard errors of the estimates, because of the clustered and stratified sample design. Appendix B describes sample program code for such adjustments using SUDAAN and STATA.

II. SCHOOL FOOD AUTHORITY (SFA)-LEVEL DATA

As described in Chapter I, school food authorities (SFAs) were randomly selected to create a sample that is representative of all public SFAs (school districts or small groups of districts) nationally that participate in the National School Lunch Program. The SFA-level data file includes responses to the SFA Director Survey and selected variables from two parts of the Preliminary Survey (the fax-back survey and the telephone survey), the SFA-level weight, and constructed variables used in the analyses.

The Preliminary Survey was a multi-mode survey of a national sample of 2,150 public SFAs conducted in school year 2003-2004, one year before the SNDA-III data were collected. The survey was designed so it could be used as a sample frame of SFAs from which the SNDA-III sample would be selected. Data were also collected on a range of SFA characteristics that are best studied with a large sample. The Preliminary Survey sample was selected from the 2001-2002 U.S. Department of Education Common Core of Data (CCD) School District Files, merged with U.S. Census 2000 data on district child poverty levels. The SNDA-III SFA File keeps some key CCD data from the preliminary survey files (urbanicity), as well as the Census district child poverty measure (grouped to three levels). However, only the Preliminary Survey data for the 129 SFAs that were part of the SNDA-III sample and completed the SFA Director Survey are included in the file. Furthermore, a substantial number of variables (such as the number of schools in the SFA) were dropped or grouped for confidentiality reasons, or, in certain cases, numbers of schools or students in certain categories were converted to percentages.

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¹ Some of the preliminary survey constructed variables derive from a version of the Preliminary Survey File created by Abt Associates as a subcontractor to MPR under a previous contract. These variables have "Abt Created" as part of the variable label. For more information on the Preliminary Survey, see Volume III, Appendix A of the technical report, and Logan and Kling (2005).

Two variables on the file were based on the 2000 Census data on district child poverty levels, but they are aggregated. POV indicates that the district poverty level was in one of three categories: less than 20 percent, 20 to less than 30 percent, 30 percent or more, while POV30 is a flag for districts with a poverty level of 30 percent or more, which was used to develop sampling strata.

The SFA file (**public_sfa.sas7bdat**) includes data for 129 SFAs. One SFA that did not respond to the SFA Director Survey but did provide school-level data is excluded from the file, but its schools are included in the school-level files, and weights were adjusted appropriately. The weight variable for this file is WGTPSTRAT. All variables directly from the SFA Director Survey have a name that starts with a "q" and is linked to the question number (see the annotated instrument in Appendix A). When SFA Director Survey questions were skipped because of skip logic, the value for the skipped variables was set to ".s", which is the SNDA-III logical skip code. Other missing values throughout these data are simply blank with periods, as is typical in SAS datafiles.

III. SCHOOL-LEVEL FILES

The school-level files include a set of six files with data from the Menu Survey and a large school file combining data from the school-level interviews and checklists. All of these files include the weighting variable FinalPSWGT. This chapter describes each in turn.

A. MENU SURVEY

School food service managers completed the SNDA-III Menu Survey, with extensive technical assistance from specially trained telephone interviewers. They recorded data for a target week, usually consisting of five consecutive school days (some schools reported fewer than five days because of holidays). Menu data collection occurred from January to June of the 2004-2005 school year. School food service managers reported on all foods offered in reimbursable meals, including food name and description, portion size, number of portions served to students, and recipes for mixed dishes. Raw data collected in the school menu surveys were converted into electronic data files that provided nutrient amounts and food group designations for individual food items. This involved coding and entering the data using USDA's Survey Net food coding and nutrient analysis system. Survey Net is based on the USDA National Nutrient Database for Standard Reference 16-1.

Survey Net was developed for the analysis of dietary intake data and required some manipulation to use it to code school menus. Each menu (a specific day's lunch or breakfast menu) was entered as a separate record. Using Survey Net to code school menus also required the creative use of some existing fields. For example, data fields such as time of day, eating occasion, and where the food was obtained, were not needed for analysis of school menu data. Therefore, these fields were used for the entry of other information essential to the menu analysis, including daily meal counts and the number of reimbursable portions of each menu

item served. Coders entered school menu information for breakfast and lunch using procedures and detailed guidelines developed specifically for this study (refer to Volume III of the technical report for more information).

After all of the menu information was entered in Survey Net, supervisors performed quality control reviews to identify potential coding errors. This process included the following types of checks: (1) basic data integrity checks for missing data, duplicate entries, and valid values; (2) out-of-range nutrient values for menu items; (3) review of recipe modifications; (4) manual and automated imputations for missing data on the number of portions served; and (5) manual and automated adjustments for over-reporting of portions served.

Six data files that contain the data from the Menu Survey were created: food-level files, menu-level (day-level) files, and school-level files for both lunch and breakfast. The lunch files contain data from 397 schools (1,915 school menu days), while the breakfast files contain data from 331 schools (1,605 school menu days), since not all study schools offered the SBP. The files are named as follows:

- Public_lunch_food_v2.sas7bdat Food-level lunch file.
- Public_breakfast_food_v2.sas7bdat Food-level breakfast file.
- Public lunch menu v2.sas7bdat Menu-level lunch file.
- Public_breakfast_menu_v2.sas7bdat Menu-level breakfast file.
- Public_lunch_school_v2.sas7bdat School-level lunch file.
- Public breakfast school v2.sas7bdat School-level breakfast file.

To ensure confidentiality, all variables that could potentially be used to identify an individual school or school food authority (SFA) were removed from the data. Each school and SFA was randomly assigned a unique identification number. Each of the files contains the school identification number (SCHOOL_ID) and SFA identification number (SFA_ID).

To account for the complex sampling design, three key variables are included in the data: a weight variable (FinalPSWGT), a stratum variable (NEWSTRAT), and a primary sampling unit variable (NEWPSU). These variables are used in special software, such as SUDAAN or STATA, to estimate standard errors for various statistics that account for the design (see Appendix B for further information).

The following section describes the contents of the data sets and detailed variable specifications for constructed variables. Detailed file layouts and variable labels for each file are included in the attached Excel "contents" files.

1. Food-Level Data

The food-level data file includes the foods offered on school lunch and breakfast menus. Each observation represents a menu item offered on a school menu. Two types of analyses were used to aggregate the nutrients in each food into the nutrients in an "average" school meal. An unweighted (or "simple averaging") nutrient analysis was used to assess the mean energy and nutrient composition of NSLP and SBP meals offered to students. A weighted analysis takes into account the number and types of foods actually served to students, giving greater weight to the nutrient value of foods that students' select more frequently. For comparison to previous SNDA studies, both types of analyses were conducted for SNDA-III, using methods described in detail in Volume I, Appendix C of the technical reports.

The following variables from the food-level lunch and breakfast data files include those constructed to conduct the weighted and unweighted nutrient analyses, food group analyses, and analyses of the nutrients provided in the lowest-percent-fat and lowest-percent saturated fat menu options, plus an alternate measure of Vitamin A:

- Offer weight (OFFERWEIGHT). The unweighted analysis required the assignment of weighting factors to compute the average nutrient content of a typical serving from each meal component group. All menu items within meal component groups were assigned weights, known as offer weights, in order to compute simple averages for the major meal component groups. These averages were then added together to determine the total nutrient content of the average meal offered to students. Offer weight values range from 1-300.
- **Serving weight** (SERVINGWGT). This variable represents the number of reimbursable portions served. In most cases, the serving weight is equal to the value of the variable, WHATCALO, which is the number of servings provided on the Reimbursable Food Form. However, missing and out-of-range values for the number of reimbursable portions served were imputed or adjusted based on the total number of meals served.
- Count variables. Additional "count" variables were constructed, as intermediate variables, to calculate offer weights. These count variables were also used to determine the amount of choice and variety of foods in school menus. Menu items that were "linked" to (served exclusively with) foods within the major meal component groups were excluded from the count variable totals. For example, a roll served only with chicken nuggets was not taken into account in calculating the total number of grain/bread items on that day. Also, at breakfast, all cold cereal choices counted as one grain/bread item regardless of the number of different types of cereals offered on a menu.

Lunch menu count variables:

MENUCNT: Total number of menu items per day per school

MILKCNT: Total number of milk items per day per school

TOTFV: Total number of fruit and vegetable items per day per school BRDCNT: Total number of (unlinked) bread items per day per school

ENTRMET: Total number of entrees and meat/meat alternates per day per school

DESERCNT: Total number of dessert items per day per school OTHERCNT: Total number of other items per day per school

Breakfast menu count variables:

MENUCNT: Total number of menu items per day per school

MILKCNT: Total number of milk items per day per school

TOTFV: Total number of fruit and vegetable items per day per school

OTHERCNT: Total number of other items per day per school TOTALMG: Total meat grain equivalents per day per school

ECOUNT: Total entrees per day per school.

MACOUNT: Total meat alternates per day per school

GRAINCCOUNT: Total grains per day per school. Multiple cereals on one

menu are counted as one grain.

- Meat/Grain Serving Equivalents (MGEQUIVAL). All items in breakfast menus with meal component codes of B (bread/grain), MA (meat/meat alternate), or E (entree) were assigned serving equivalents to ensure that items were handled appropriately in the unweighted nutrient analysis. This variable, created for all foods with meal components of B, MA, or E, indicates how many of the two meat/grain equivalents required in a food-based reimbursable breakfast (see below) are supplied by the food. All foods have a value of 1 (provides 1 meat/grain equivalent) or 2 (provides 2 or more meat/grain equivalents).
- Major and Minor Food Groups (major, minor1, minor2, minor3, minor4). A food grouping system, using major and minor food groups, was developed to provide further insight into the various types of foods and beverages offered in reimbursable lunch and breakfast menus. Each menu item was assigned to one of nine major food groups: milk, fruits, vegetables, combination entrees, meat/meat alternates, grains/breads, desserts, accompaniments (condiments, spreads, and toppings), and other menu items, such as snack items and juice drinks (not 100% juice). To further classify foods, the major food groups were expanded into 148 subgroups (minor food groups). These food groups are documented in Appendix D—the variables are all alpha variables with the food group name.
- Lowest-Percent-Fat and Lowest-Percent-Saturated-Fat Codes (LPF_CODE and LPSF_CODE). An analysis was conducted to assess the relative availability of low-fat lunches, defined as lunches containing no more than 30 percent of energy from total fat when averaged over a week. The methodology used in this analysis is similar to the methodology used in the unweighted nutrient analyses of NSLP lunches (see Volume I, Appendix C). First, the lowest-percent-fat lunch was constructed for each school by determining the lowest-fat menu items offered (based on the percentage of energy from total fat) from each of the main meal components that comprise a reimbursable lunch under food-based menu planning. The LPF code variable has the following codes:
 - 1 = Lowest-Percent-Fat Milk
 - 2 = Lowest-Percent-Fat Entree/Meat/meat alternate
 - 3 = Lowest-Percent-Fat Unlinked bread/grain
 - 4, 5 = Lowest-Percent-Fat Unlinked fruit/vegetable
 - 0 = All other menu items

The *lowest-percent-fat lunch* for a given day consisted of the lowest-percent-fat milk option, the lowest-percent-fat entree (meat/bread combination) or meat/meat alternate option, the lowest-percent-fat grain/bread option (if offered), and the two lowest-percent-fat fruit/vegetable options. Linked toppings and condiments were included in the analysis, but desserts and other optional menu items were excluded. Nutrient totals for the daily lowest-percent-fat options were then averaged across the week to determine the mean energy and nutrient content of the lowest-percent-fat lunches offered by each school. The same

method was used to determine the energy and nutrient composition of the *lowest-percent-saturated fat-lunches*, and the foods used are flagged using the LPSF_CODE variable.

• Vitamin A in retinol equivalents (RE) (VITARE). The Survey Net database reports vitamin A in retinol activity equivalents (RAE), which is consistent with the new DRI unit of measure for vitamin A. In order to compare SNDA-III vitamin A values to previous studies and to the 1989 RDA-based standard for vitamin A in school meals, RAE values were converted to retinol equivalents (RE). Retinol equivalents are calculated from the amounts of retinol and carotenoids in foods using the following formula:

In other words, retinol equivalents of vitamin A in micrograms are calculated by summing micrograms of retinol plus micrograms of beta-carotene divided by six, plus micrograms of alpha-carotene divided by twelve, plus micrograms of beta-cyrptoxanthin divided by twelve.

Other constructed variables have formats provided as part of the data files. These formats define the categories for various values. A copy of the format code is included in Appendix E.

2. Menu-Level Data

The lunch and breakfast menu-level files contain menu-level variables for the daily nutrient totals, as served and as offered. Lunch variables have the prefix *MENL*_ and breakfast variables have the prefix *MENB*_. Weighted and unweighted nutrient variables (as served and as offered, respectively) are named with _W and _UW. For example, MENL_UWTOTFAT is the menu-level variable for unweighted total fat at lunch. The variable for grams of fiber per 1000 calories, Fiber1000, was constructed using the following formula:

Fiber $1000 = (DIETFIBER \div ENERGY) * 1000$.

3. School-Level Data

The school-level files include nutrient values averaged over all menu days for each school surveyed. The school-level nutrient variables are named with the prefix *SCHL*_ for lunch and *SCHB*_ for breakfast. The file contains two sets of nutrients—one weighted (as served) and the other unweighted (as offered). The labels for the weighted variables have a _W between the prefix and the nutrient name, while the unweighted variable labels include _UW. For example, SCHB_WENERGY is the school-level variable for weighted energy at breakfast.

B. SCHOOL-LEVEL DATA (OTHER THAN MENU DATA)

The school file (**public_schl_v2.sas7bdat**) contains all school-level datasets except the Menu Survey. The file includes all schools that completed the Menu Survey and thus have nonzero school weights. The data file includes variables from the principal survey, the food service managers survey, the initial contact survey, the vending machine checklist, a la carte foods checklist, alternative food sources checklist, daily meal count form; it also includes school-level weights and the constructed variables that were used in the analyses. Survey questions and responses can be found in the relevant instrument in Appendix A. A prefix of p (not p_) indicates that a variable is from the principal survey, fsm_ indicates a variable is from the foodservice manager survey, and ACF_ or sch, respectively, indicates a variable is from the first or second parts of the initial contact survey.

For the sake of confidentiality, data for many continuous variables related to enrollment or participation were masked either by producing categorical variables from the original variables and/or by creating percentages from the original variables. These variables are noted in the annotated instruments and are also described here. Other constructed variabless have formats provided in the format file in Appendix E.

An important group of constructed variables requiring additional explanation are participation rates based on the initial contact survey:

schl_nslp_free ="NSLP participation rate for students approved for free meals"
schl_nslp_rdc="NSLP participation rate for students approved for reduced-price meals"
schl_nslp_full ="NSLP participation rate for students not approved for meal benefits"
schl_nslp_all ="NSLP participation rate for all students"
schl_sbp_free ="SBP participation rate for students approved for free meals"
schl_sbp_rdc="SBP participation rate for students approved for reduced-price meals"
schl_sbp_full="SBP participation rate for students not approved for meal benefits"
schl_sbp_all="SBP participation rate for all students"
ada_rate="Average Daily Attendance Rate"

Each of the above was calculated similarly, using the following formula:

Participation Rate for meal-price status= (number of meals claimed per day for that status) /(number approved at that status) * average daily attendance rate

ada_rate= average daily attendance divided by enrollment¹;

Number of meals (for either breakfast or lunch) claimed per day for each meal-price status=(Total claims per year for that status)/(Number of meal service days per year)

Variables used to compute these rates came from the Initial Contact Form responses and cq9a (number of meal service days per year) from the preliminary survey fax-back form. Note that meal claims per year were collected for the 2003-2004 school year, while numbers of students attending, certified, and enrolled were collected as of October 1 of the 2004-2005 school

¹ We used the assumption of average daily attendance rate= .927 if the data to construct this variable were missing. This assumption is used by FNS in the data tables published on its website.

year. Not surprisingly, the rates thus calculated are sometimes over 100 percent, because the various data elements used in the calculation cover slightly different time periods, or because of other reporting errors. These rates were not used in the SNDA-III reports, but are provided here because the underlying numbers need to be suppressed to preserve confidentiality.

The data from the Daily Meal Count Form were also converted to rates, which are defined as follows:

weekly_nslp_free = 'Average free lunch participation rate for target week'

weekly_nslp_rpc = 'Average reduced-price lunch participation rate for target week'

weekly_nslp_full = 'Average full-price lunch participation rate for target week'

weekly_nslp_all = 'Average lunch participation rate for target week'

weekly_sbp_free = 'Average free breakfast participation rate for target week'

weekly_sbp_rpc = 'Average reduced-price breakfast participation rate for target week'

weekly_sbp_full = 'Average full-price breakfast participation rate for target week'

weekly_sbp_all = 'Average breakfast participation rate for target week'

The Menu Survey target week generally included five days of menus, but sometimes was three or four days long because of school closings. Each of these variables was calculated similarly, using this general formula:

Weekly Participation Rate= (number of lunches/breakfasts served for meal-price status during target week/number of menu days in the week) / (number of students approved for meal-price status* average daily attendance rate)

mon_luf_rate= 'Monday NSLP participation rate for free lunch'
tue_luf_rate= 'Tuesday NSLP participation rate for free lunch'
wed_luf_rate= 'Wednesday NSLP participation rate for free lunch'
thu_luf_rate= 'Thursday NSLP participation rate for free lunch'
fri_luf_rate= 'Friday NSLP participation rate for free lunch'
mon_lurp_rate = 'Monday NSLP participation rate for reduced-price lunch'
tue_lurp_rate = 'Tuesday NSLP participation rate for reduced-price lunch'
wed_lurp_rate = 'Wednesday NSLP participation rate for reduced-price lunch'
thu_lurp_rate = 'Thursday NSLP participation rate for reduced-price lunch'
fri_lurp_rate = 'Friday NSLP participation rate for reduced-price lunch'
mon_lfp_rate = 'Monday NSLP participation rate for full-price lunch'
tue_lfp_rate = 'Tuesday NSLP participation rate for full-price lunch'

```
wed_lfp_rate = 'Wednesday NSLP participation rate for full-price lunch'
thu_lfp_rate = 'Thursday NSLP participation rate for full-price lunch'
fri_lfp_rate = 'Friday NSLP participation rate for full-price lunch'
mon_lall_rate = 'Monday NSLP overall participation rate '
tue lall rate = 'Tuesday NSLP overall participation rate '
wed_lall_rate = 'Wednesday NSLP overall participation rate '
thu lall rate = 'Thursday NSLP overall participation rate '
fri_lall_rate = 'Friday NSLP overall participation rate '
mon_buf_rate= 'Monday SBP participation rate for free breakfast'
tue_buf_rate= 'Tuesday SBP participation rate for free breakfast'
wed_buf_rate= 'Wednesday SBP participation rate for free breakfast'
thu_buf_rate= 'Thursday SBP participation rate for free breakfast'
fri_buf_rate= 'Friday SBP participation rate for free breakfast'
mon_burp_rate = 'Monday SBP participation rate for reduced-price breakfast'
tue burp rate = 'Tuesday SBP participation rate for reduced-price breakfast'
wed_burp_rate = 'Wednesday SBP participation rate for reduced-price breakfast'
thu_burp_rate = 'Thursday SBP participation rate for reduced-price breakfast'
fri_burp_rate = 'Friday SBP participation rate for reduced-price breakfast'
mon_bfp_rate = 'Monday SBP participation rate for full-price breakfast'
tue_bfp_rate = 'Tuesday SBP participation rate for full-price breakfast'
wed_bfp_rate = 'Wednesday SBP participation rate for full-price breakfast'
thu bfp rate = 'Thursday SBP participation rate for full-price breakfast'
fri_bfp_rate = 'Friday SBP participation rate for full-price breakfast'
mon_ball_rate = 'Monday SBP overall participation rate '
tue ball rate = 'Tuesday SBP overall participation rate '
wed_ball_rate = 'Wednesday SBP overall participation rate '
thu ball rate = 'Thursday SBP overall participation rate '
fri ball rate = 'Friday SBP overall participation rate '
```

Each of the above were calculated similarly, using the following formula:

Daily (Mon- Fri) Participation Rate = number of lunches/breakfasts served on that day for each meal-price status / (number approved * average daily attendance rate)

All of the data used in calculating these rates were for the 2004-2005 school year, but the enrollment data and the meal counts are likely to be from different sources and different times of the year and thus may not be fully consistent.

C. CONSTRUCTED VARIABLES USED TO ASSESS THE SCHOOL FOOD ENVIRONMENT

Version 2 of the The SNDA-III data set includes a number of variables that were used in describing schools' food environments and policies/practices (SFEPs).² These variables, supplemented with variables from the U.S. Department of Education Common Core of Data, were used to construct new variables that describe the general healthfulness of the school food environment for schools and students in the SNDA-III sample. Table III.1 lists the additional variables (and their data sources) that were used in the descriptive analysis of school food environments and policies (Finkelstein et al. 2008); these have been added to the public use file. These variables, in combination with information on the foods offered in school menus and the foods and beverages available à la carte and in vending machines, were used to create 17 binary variables (see Table III.2). These binary variables were then used to create a summary score from ranging from 0 to 17 for the school-level descriptive analysis.

For student-level analyses of the relationships among school food environment and practices and students' diet and obesity, MPR created subscores to reflect three conceptual domains characterizing the school food environment (nutrition policies and promotion activities, competitive food practices, and school menu characteristics) (see Table III.3). MPR also reviewed the content of the foods and beverages offered a la carte or in vending machines(collected through observer checklists).. We classified foods and beverages as low-nutrient, energy-dense (LNED) items if they were low in nutrients but high in energy or caloric density per unit volume or mass (Robert Wood Johnson Foundation 2008) or were defined as foods of minimal nutritional value by USDA school meal regulations (U.S. Congress 2004). This

² These variables were created for projects funded by the Robert Wood Johnson Foundation and the USDA Economic Research Service.

TABLE III.1

SCHOOL AND DISTRICT (SFA) VARIABLES USED IN THE ANALYSIS OF SCHOOL FOOD ENVIRONMENTS AND POLICIES

Variable	Variable Name	Data Source ^a	Variable Type and Provisional Groupings for Categorical Variables ^b	
		School		
Enrollment	m_total	CCD 2004-05	Continuous: number of students	
School type	school_type	SNDA-III	Categorical: elementary, middle, high school	
Urbanicity	urba_s	SNDA-III	Categorical: three-category variable from SNDA-III (urban, suburban, rural)	
Urbanicity	urban	CCD 2004-05	Categorical: three-category variable from 2004-05 CCD (urban, suburban, rural)	
Percentage of students certified for free/reduced priced lunch	p_frl	CCD 2004-05 ^B	Continuous: percentage of students certified for free/reduced price lunch	
Percentage of students receiving free/reduced priced lunch	pct_free_rpc	SNDA-III	Continuous: percentage of students who received free/reduced price lunch	
Racial/ethnic composition of student population	p_nonwh	CCD 2004-05 ^C	Continuous: 4 variables—percentage of school population that is 1) white (non-Hispanic), 2) black non-Hispanic), 3) Hispanic, and 4) "other" (non-Hispanic)	
Other				
Geographic Region (FNS)	region	SNDA-III	7 FNS regions: 1) Northeast, 2) Mid- Atlantic, 3) Southeast 4) Midwest, 5) Southwest, 6) Mountain-Plains, and 7) West	

^aThere are two primary data sources for the school-level variables: 1) the National Center for Education Statistics' (NCES) Common Core of Data (CCD), which has data at the level of the district and the school for the 2004-05 school years, and 2) data collected through the SNDA- III SFA Contact Form.

^bThere were n=37 cases in which schools were missing data in the 2004-05 CCD on number of students eligible for free or reduced price lunch. For n=22 schools, these values were imputed based on CCD data for two previous years. For the remaining schools, this information was retrieved from local report cards submitted to the state department of education as a part of No Child Left Behind, or from the SNDA fax-back form.

^cThere were n=16 cases in which schools were missing information on race/ethnicity of student population in the 2004-05 CCD. This information was retrieved from the local report cards submitted to the state department of education as a part of No Child Left Behind.

TABLE III.2

SNDA-III VARIABLES USED TO ASSESS THE SCHOOL FOOD ENVIRONMENT AND POLICIES (SFEPS) FOR SCHOOL-LEVEL ANALYSIS

Items used in Summary Score ^a	Environment/Policy Description Grouping for School-Level Statistics (Full	Wasiakla Nama		
Score	Sample of Schools, N=395)	Variable Name		
	Policy Or Practice Of District Or Scho	ool		
1	Has a nutrition or health advisory council	hlthcoun		
2	Has a wellness policy addressing student nutrition and physical activity	wellness		
3	Information available on the nutrient content of USDA-reimbursable meals	info2prnt		
4	Has nutrition education in every grade	nutr_ed		
5	No "pouring rights" contract	nopour		
6	<i>No</i> foods offered from a national or regional brand- name or chain restaurants	nochainfd		
7	Uses DOD's Fresh Fruit and Vegetable Program or state's Farm to School Program	purchase		
8	Has nutrient requirements as part of its food purchasing specifications	nutreq		
	Competitive Food Practices			
9	No store or snack bar selling foods or beverages	nobarstore		
10	No fundraising activities selling sweet or salty snacks	nosweetfund		
11	No vending machines in the school	p_novend (principal)		
12	Has vending machines, but <i>not</i> in food service area	vp_notfsa (principal)		
School Lunch Offered				
13	High-fat milk (whole or 2%) not offered	lfmilk		
14	Fresh fruit/raw veggies offered daily	freshfv		
15	French fries <i>not</i> offered	nofries		
16	Dessert not offered	nodessert		
17	Average meal contains ≤30% of calories from fat	lowavgfat		
	Summary Score (sum of (0,1) binary items 1-17 above)	SUMMARY_SCORE		

^aFinkelstein, D., E.L. Hill, and R.C. Whitaker. "School Food Environments and Policies in U.S. Public Schools." *Pediatrics*, vol. 122, no. 1, July 2008, pp. e251-e259.

TABLE III.3

SNDA-III SCHOOL-LEVEL VARIABLES USED IN SFEPS STUDENT-LEVEL ANALYSIS

Items In Papers ^{a,b}	Groupings For Student-Level Statistics (N=2,314 Students In 287 Schools)	Variable Name
Domain 1	NUTRITION EDUCATION AND PROMOTION POLICIES AND PRACTICES (general policies that may affect student intake in or outside of school)	Domain score can be created by summing items 1+2+3+4 (maximum subscore = 4)
1	Has a nutrition or health advisory council (note: dropped separate highly correlated variable as to whether parents were included; this is consistent w/ variable used in SNDA-III report and in Finkelstein et al. 2008); 2/3s of councils included parents) (1 point)	hlthcoun
2	Has a wellness policy addressing student nutrition and physical activity (1 point)	wellness
3	Information available on the nutrient content of USDA-reimbursable meals (1 point)	info2prnt
4	Has nutrition education in every grade (1 point)	nutr_ed
Domain 2	Competitive Foods & Related School District Practices (practices that may affect which foods are available/obtained at school and (mostly) consumed at school)	Domain score can be created by summing items 5+6+7+8 + vending score + a la carte score) (maximum subscore = 8)
5	No "pouring rights" contract (1 point)	nopour
6	No foods offered from a national or regional brand-name or chain restaurants (1 point)	nochainfd
7	No store or snack bar selling foods or beverages (1 point)	nobarstore
8	No fundraising activities selling sweet or salty snacks (1 point)	nosweetfund
9	Vending score (0-2 points): No vending machines in the school (2 points) Vending not in FSA and no LNED items (1.5 points) Vending in FSA but no LNED items (1 point) Vending not in FSA but some LNED items (0.5 points) Vending in FSA w/ LNED items (0 points)	c_novend (checklist) vc_notfsa (checklist) v_nolned (checklist) Above 3 variables used to create 'vendscore'
10	A la carte score (0-2 points): No a la carte (2 points) No LNED items in a la carte (1 point) A la carte with LNED items (0 points)	a_nolned (checklist) noalc_lfmilk Above 2 variables used to create 'alacarte score'
Domain 3	SCHOOL LUNCH CHARACTERISTICS & RELATED SCHOOL MEAL POLICIES (policies that may affect student intake at school)	Domain score can be created by summing items 11+12+ 13+14+15+16+17 (maximum subscore= 7)
11	Uses DOD's Fresh Fruit and Vegetable Program or state's Farm to School Program (1 point)	purchase
12	Has nutrient requirements as part of its food purchasing specifications (1 point)	nutreq (at SFA level) Q14 on SFA
13	High-fat milk (whole or 2%) <i>not</i> offered (1 point)	lfmilk
14	Fresh fruit/raw veggies offered daily (1 point)	freshfv
15	French fries <i>not</i> offered (1 point)	nofries
16	Dessert <i>not</i> offered (1 point)	nodessert
17	Average meal contains ≤30% of calories from fat (1 point)	lowfatavg
	No open campus (for High Schools only)	open_campus

Note: LNED = low-nutrient, energy-dense.

^aBriefel, R., M.K. Crepinsek, C. Cabili, A. Wilson, and P. Gleason. "School Food Environments and Practices Affect Dietary Behaviors of U.S. Public School Children." *Journal of the American Dietetic Association*, 2009:109:S91-S107.

^bFox, M.K., A.H. Dodd, A. Wilson, and P. Gleason. "Association Between School Food Environments and Practices and Body Mass Index of U.S. Public School Children." *Journal of the American Dietetic Association*; 2009:109:S108-S117.

coding was used to characterize the availability of a la carte or vended LNED food and beverage items (for constructed variables *vendscore* and *alacarte_score*). Sugar-sweetened beverages (e.g., soft drinks, fruit-flavored drinks, sports drinks) and the following solid food categories were considered to be LNED items: (1) higher-fat baked goods, including muffins and desserts such as cakes, cookies, and brownies; (2) dairy-based desserts (e.g., ice cream); (3) candy (all types) and sweetened gum; (4) french fries and similar potato products; and (5) higher-fat chips and other salty snacks (e.g., potato chips, corn chips). Other researchers may wish to use alternative coding or grouping systems to characterize the foods available in the school food environment.

IV. STUDENT-LEVEL DATA FILES

Two large data files on the student sample are provided. The first includes data from three instruments: the Child Interview, the Parent Interview, and the height-weight measurement form. The second file is a food-level file with foods reported in the 24-hour recalls with USDA's AMPM software, with appropriate food codes and nutrient data for each food, along with other key variables described below. Each file has the student, school, and SFA identifiers for each student. Each file includes data only for the 2,314 students with a completed dietary recall and a completed interview, and should be weighted using the *parfnlwt* variable.¹

A. CHILD-PARENT DATA FILE

The child-parent data file (**public_chldprhw_v2.sas7bdat**) includes data from the Child and Parent Interviews and the height and weight measurements, as well as the final sampling weights and constructed variables used in the analyses. In addition, the file includes replicate weights and propensity-score weights used in analyses of usual nutrient intakes conducted with a software package known as PC-SIDE; the meaning of these variables and the code needed to use them are described in Appendix C. Survey questions and responses, and the associated variable names, can be found in the annotated instruments in Appendix A. The naming conventions are that c_{-} indicates a variable from the child survey and p_{-} indicates a variable from the parent survey. Variables without these prefixes are constructed.

¹ 2,228 students had recall data, parent interviews, and height and weight data available. *Parfnlwt* should also be used for this sample.

1. Basic Constructed Variables

In general, constructed variables have been named and labeled so that their meaning is clear.

Some constructed variables have formats, copies of which are included in Appendix E. Some of the constructed variables require additional explanation. These variables are:

Topreas_lun. Top reasons cited for eating school lunch.

- 1 ="Hungry"
- 2 ="It's free/prices are good"
- 3 ="Parents want me to"
- 4 ="Like the food (general)"
- 5 = "Like today's/yesterday's meal"
- 6 ="Easy/convenient to get"
- 7 ="No one at home to make lunch"
- 8 ="No time to make lunch"
- 9 ="No other choice"
- 10 ="Friends eat school lunch"
- 11 ="Popular kids eat school lunch"
- 12 ="Other"

Food Security Variables. This version of the public use files includes both the household, adult, and child food security scales, as specified in 2008 guidance from the Economic Research Service (USDA ERS 2008). The variables are as follows:

Raw scores:

n_yes_hh --number of positive responses, household scale—from 0 to 18 n_yes_ad -number of positive responses, adult scale—from 0 to 10. n yes ch—number of positive responses, child scale—from 0 to 8.

Fshh—household food security, categorical (corresponding raw scores in parentheses):

- 1 high food security (0)
- 2 marginal food security (1-2)
- 3 low food security (3-7)
- 4 very low food security (8-18)

Fsad—adult food security, categorical

- 1 high food security among adults (0)
- 2 marginal food security among adults (1-2)
- 3 low food security among adults (3-5)
- 4 very low food security among adults (6-10)

Fsch—child food security, categorical

- 1 high/marginal food security among children (0-1)
- 2 low food security among children (2-4)
- 3 very low food security among children

Indicator Variables: marg_fshh—marginal household food security marg_fsad—marginal adult food security low_fshh—low household food security low_fsad—low adult food security low_fsch—low child food security vlow_fshh—very low household food security vlow_fsad—very low adult food security

Comflg. Indicates field observer's comments regarding height-weight measurement.

- 1 =Wearing heavy clothing
- 2 = Self-reported measures
- 3 =Weight exceeded scale limit of 308

vlow_fsch---very low child food security

- 4 =Wearing a cast
- 5 = Wearing shoes
- 6 = Pregnant
- 7 = Hairstyle adding to measured height
- 8 = Used non-standard equipment
- 9 = Self-reported measures, equipment malfunction
- 10= Self-reported measures, equipment not available

Anth_fl. Anthropometric data flag

- 0 = No indices flagged, measures plausible
- 1 = Missing weight or height
- 2 = Missing measure date
- 3 = Missing birthdate
- 4 = Missing sex
- 5 = Height Implausible
- 6 = Weight Implausible
- 7 =BMI Implausible

2. Control Variables Used in Multivariate Analyses of Participation and Dietary Intakes

Control variables used in multivariate analyses had missing data imputed. Because of the relatively low level of missing data and project constraints, the study used a fairly crude method of imputation for missing data (see Appendix C of Volume II). We provide the imputed versions of the variables used in the Volume II analyses so other researchers can replicate our results fairly closely. We do not intend this to be a recommendation of our imputation approach. All variables with missing values imputed have **_I** at the end of the variable name. Flag variables that indicate which observations were imputed have the prefix **IMP** .Volume II, Appendices C and E, provide information on the definitions of the variables and how they were used in the analysis.

Many of the control variables used in predicting student participation and dietary intakes are school-level variables. These variables are included in the student-level file, not the school-level file, because they were used only in the multivariate analyses and defined only for schools in which student data were collected. Most involve fairly obvious recodes of school-level menu and survey variables.

Variables indicating the availability of competitive foods used in the multivariate analyses are not exactly the same as those on the school-level files. Thus, we define them here, as follows:

I. A la carte variables

- 1. n_ac_bfast: Count of *detailed à la carte items* available at breakfast
 This is the count of all different items offered at breakfast from the a la carte checklist.
- 2. n_ac_lunch: Count of *detailed a la carte items* available at lunch
 This is the count of all different items offered at lunch from the à la carte checklist.
- 3. ac_hlthy: Indicator of whether *healthy items* were available à la carte at breakfast or lunch:
 - = 1 if any of the healthy items listed below available at breakfast or lunch, according to à la carte checklist.
- II. Other competitive foods variables (Four schools have missing alternative foods checklists, and five have missing vending machine checklist; seven schools are missing one or the other).
 - 1. n_comp1: Number of *competitive foods venues* in *meal area* (per student)

This is a count of the number of school stores, snack bars, food carts, and vending machines in or adjacent to food service area. Here are the steps:

- From the "other on-campus food sources checklist"—we created 4 dummies = 1 if venue located in or adjacent to food service area for school store, snack bar, food cart, and other. We summed these to obtain thenumber of non-vending-machine venues in the meal area (n_alt1) (min= 0, max = 4). Set n_alt1 = 0 if ofs_yes = 0 (no alternative foods available).
- From the vending machine checklist—we summed the number of vending machines in or adjacent to food service area (n_vend1). Set n_vend1 = 0 if vm_yes = 0 (no vending machines).
- These two numbers were summed to get the total count of competitive food venues in meal area (n_comp1).

- 2. n_comp2: Number of *competitive foods venues* outside *meal area* (per student)
 - Defined analogously to above, but count of venues located "elsewhere in school building" or "outside school building."
- 3. comp_hlthy: Indicator for whether *healthy items* available in *competitive foods venues* = 1 if any of the healthy items listed below are reported in either the vending machine checklist or the "other food source" checklist.
- 4. comp_mealtm: Indicator for whether competitive foods sold during mealtimes = 1 if vending machines available before school or during lunch (p23b_2=1 or p23b_4=1 or p_23d_2 =1 or p_23d_4 =1 from principal survey) (vend_mealtm) or any of school store, snack bar, food cart, or "other" available during breakfast or during lunch (alt mealtm) (from "other food sources" checklist).

The italicized words and phrases are defined as follows:

- Detailed a la carte items are the detailed categories on the à la carte checklist (eg. "cookies," "cookies, low-fat," "pastries (pies, turnovers)," etc.
- *Healthy items* are defined as
 - Water (including spring water, flavored water, mineral water, seltzer water, water with juices, sparkling water with juices)
 - Milk (low fat and fat free)
 - o Vegetables (excluding fried potatoes, vegetable soup, and entrée salads)
 - Fruits (including canned, cooked, fresh, fruit salad, and dried) (but not in desserts)
- Competitive foods venues include school store, snack bar, snack cart, vending machines, and other. We weight each type of venue equally, but each vending machine is considered a separate venue (e.g., two vending machines plus one school store equals three venues).

Meal area means in or adjacent to food service area.

B. 24-HOUR RECALL DATA FILE

The student 24-hour dietary recall file (**public_recall_v2.sas7bdat**) contains 24-hour dietary recalls for 2,314 students. This file contains 2,314 Day 1 recalls. Of the 2,314 students with Day 1 recalls, 666 also completed Day 2 recalls, and these are also included in the file (with a flag to distinguish Day 1 from Day 2). Each student is represented by multiple records, each of which

represents a food item consumed by the student. The variables associated with each observation were largely obtained from the AMPM software for 24-hour recall data collection, as coded using Survey Net. However, we added some new values for Survey Net variables and also some constructed variables, which are described in Section 1. Section 2 describes the MyPyramid food group coding, which added, for most foods in the recall data, the number of MyPyramid serving equivalents for 32 food groups and subgroups.

1. Constructed Variables Added to the Recall Data File

Most constructed variables are described by their labels or by the labels and the formats provided in Appendix E. Variables requiring further information are:

WHROBT. This variable describes the source of the food. The values are as follows:

- 1 = HOME
- 2 = RESTAURANT W/ WAITER/WAITRESS SERVICE
- 3 = RESTAURANT FAST FOOD/PIZZA
- 5 = RESTAURANT NO ADDITIONAL INFO
- 6 = CAFETERIA NOT AT SCHOOL
- 14 = VENDING MACHINE
- 21 = PRE-SCHOOL OR AFTERSCHOOL CHILD CARE
- 30 = SCHOOL VENDING MACHINE, LOCATION NOT SPECIFIED
- 31 = SCHOOL VENDING MACHINE, IN CAFETERIA
- 32 = SCHOOL VENDING MACHINE, WITHIN 20 FT OF, BUT NOT IN, CAFETERIA
- 33 = SCHOOL VENDING MACHINE, OTHER LOCATION
- 34 = SCHOOL REIMBURSABLE FOOD SOURCE
- 35 = SCHOOL STORE, NOT REIMBURSABLE
- 36 = SCHOOL SNACK BAR, NOT REIMBURSABLE
- 37 = SCHOOL A LA CARTE ONLY, NOT REIMBURSABLE
- 38 = SCHOOL, OTHER NON-REIMBURSABLE SOURCE (INCLUDING FUNDRAISERS, CLASS PARTIES, REWARDS FROM TEACHERS OR COACHES)
- 46 = SCHOOL/OTHER
- 47 = CHURCH
- 48 = FRIEND/CLASSMATE (NOT ENTIRE CLASS)/NEIGHBOR
- 49 = RELATIVE
- 50 = SPORTING EVENT/ACTIVITY
- 51 = RECREATION (NOT SPORT), DANCE, THEATRE, MOVIE, PARTY (EXCEPT CLASSROOM PARTIES)
- 52 = ICE CREAM TRUCK
- 54 = YMCA/BOYS&GIRLS/COMM SITES
- 60 = STORE

91 = OTHER

99 = DON'T KNOW

ON MENU. All foods with WHROBT values of 34-45 have a value of 0, 1, 2, or .N for this variable, defined as follows:

- 1 = The reported food was (a) included in the menu reported for the day of the recall, the day before, or the day after or (b) in situations where recall and menu dates did not overlap, the reported food was offered two or more times in the menus that were reported or there was evidence of a comparable meal (e.g., cold cereals offered every day; waffles with bacon or French toast sticks offered during the week for which menus were available).
- 2 = The reported food was not included in the reference menus (as above), but something similar was offered. For example, a breakfast sandwich was offered, but the child reported an egg and sausage sandwich and the menu reported an egg and bacon sandwich. Or, for components of multi-component foods, one component of the food was found to be on the menu, but there was no evidence that the reported food was on the menu (e.g., a child reported a bagel with peanut butter; the bagel was found (coded as '1'), but the peanut butter was not (coded as '2').
- 0 = Neither the reported food nor anything comparable was included in the reference menus. This includes all foods reported in recalls for which no menu data were available.
- .N = A match with the reference menus was not attempted for the reported food (applied, for example, to some condiments, toppings, and bottled waters).

Competitive Foods. Eight values for the WHROBT variable were used to identify foods that were definitely from a competitive food source—WHROBT values of 30 to 33 identify competitive foods obtained from vending machines and WHROBT values of 35 to 38 identify competitive foods obtained from other non-reimbursable sources, including school stores, snack bars, points of sale that were a la carte only, and fundraisers (see above list).

In later work, Fox et al. (2009) defined competitive foods more broadly to include also foods that were served in "mixed" a la carte and reimbursable lines, but were considered unlikely to be part of the reimbursable meal. QCOMP is the indicator for this type of "likely" competitive

food. (The paper by Fox et al. (2009) describes the categories of foods so coded.²) Fox et al. treated a food as "competitive" if QCOMP=1 or if WHROBT = 30-33 or 35-38.

DATEFLAG: This variable provides information on the degree of overlap between the date of the recall and the dates of the available menus.

- 1 = recall date = menu date +/- 1 day.³
- $2 = \text{recall date} \neq \text{menu date} +/- 1 \text{ day}.$
- 0 = no menus available for this school.

R_MEALCODE: (Meal component codes). These codes correspond to the meal component codes used in the unweighted menu analysis. There are 10 different codes, the first five of which correspond to the meal components used in food-based menu planning:

- M = Milk
- MA = Meat/meat alternates
- FV = Fruit, 100% juice, vegetables
- B = Bread/bread alternates
- E = Entree (combination of B and MA)
- D = Dessert (not counted toward defining reimbursable meal, but can be part of reimbursable meal)
- O = Other (extras not counted toward defining reimbursable meal, but can be part of reimbursable meal)
- T = Toppings
- \bullet C = Condiments
- S = Salad dressings

MULTICOMP: (Multi-component codes). This variable was created for all foods that were coded as entrees (E). These foods may include more than one meal component. The following codes were used to provide more information about the meal components provided in these multi-component foods:

² The variable PCT_REIMBUSABLE indicates the observer's estimate of the proportion of foods from a "mixed" line that are part of a reimbursable food. This variable was used along with the specific foodcode to code QCOMP.

³ Mondays vs. Fridays were counted as falling within the +/- 1 day window.

MA = Meat/meat alternate

B = Bread/bread alternate

MAB = Meat/meat alternate and bread/bread alternate

MAFV = Meat/meat alternate and fruit/vegetable

MABFV = Meat/meat alternate, bread/bread alternate, and fruit/vegetable

MABQFV = Meat/meat alternate, bread/bread alternate, and *possible* fruit/vegetable

MAOFV = Meat/meat alternate OR fruit/vegetable

AGGR: This variable provides information on multi-component foods—foods that were reported and coded component-by-component and later linked together to form one item in the database. For example a cheeseburger may have been reported and coded as a hamburger patty, a slice of cheese, and a bun. The nutrients for each of these components were subsequently combined and the food was assigned a new food code and description to represent the aggregated version of the food. New food codes are based on the USDA food coding scheme and may not be complete 8-digit codes.

1 = aggregated food

0 = food not aggregated

. = not a multi-component food; aggregation not attempted

R_MGEQUIVAL: (Meat/grain serving equivalents). This variable, created for all foods with meal components of B, MA, or E, indicates how many of the two meat/grain equivalents required in a food-based reimbursable breakfast (see below) is supplied by the food. All foods have a value of 1 (provides 1 meat/grain equivalent) or 2 (provides 2 or more meat/grain equivalents). Note that these assignments are based on foods *as offered*, rather than the amount students reportedly consumed. Recall foods that were directly linked to menu foods received the corresponding value for MGEQUIVAL. Foods that were not directly linked were manually coded, following the protocols developed for assigning meat/grain equivalents to menus. For foods that could have received a 1 or a 2 (based on gm weight of item *offered*, which was not available), equivalents were assigned based on the mode observed in the menu data (e.g., most biscuits provided 2 meat/grain equivalents). [NOTE: This variable should not be confused with the MyPyramid equivalents variables discussed below. It is defined in terms of the breakfast *traditional food-based meal pattern.*]

R_SIDE: This variable is used in schools with nutrient-based menu planning (NSMP or ANSMP) to flag foods that need to be considered sides (see below):

1 = count as a side

0 = do not count as a side

For additional information on data collection and coding procedures for the dietary recalls, see Volume III of the technical report.

2. MyPyramid Food Group Equivalents

Each food included in the 24-hour dietary recall file was linked to the MyPyramid Equivalents Database, 1.0 for USDA Survey Food Codes (MPED), developed by USDA's Agricultural Research Service (ARS). The MPED provides data on the number of equivalents (cups, ounces, grams, teaspoons) in a food for 32 MyPyramid food groups and subgroups (Table IV.1). We also linked foods to the CNPP 01-02 Fruit Database. This database includes values for whole fruit and fruit juice for all MPED foods that include any amount of fruit or juice.⁴

TABLE IV. 1 MYPYRAMID EQUIVALENTS DATABASE 1.0 MAJOR FOOD GROUPS AND SUBGROUPS

Total grain (oz. equivalents)	Meat, poultry, fish (oz. equivalents)
Whole grain	Meat (beef, pork, lamb, game)
Non-whole grain/refined grain	Organ meat
Total vegetables (cup equivalents)	Frankfurters, sausages, luncheon meats
Dark-green vegetables	Poultry
Orange vegetables	Fish and shellfish high in omega-3 fatty acids
White potatoes	Fish and shellfish low in omega-3 fatty acids
Other starchy vegetables	Eggs (oz. equivalents)
Tomatoes	Cooked dry beans and peas (oz. equivalents)
Other vegetables	Soybean products (tofu, meat analogs) (oz. equivalents)
Total fruits (cup equivalents)	Nuts and seeds (oz. equivalents)
Citrus fruits, melons, and berries	Discretionary oil (grams)
Other fruits	Discretionary solid fat (grams)
Whole fruit ^a	Added sugars (teaspoon equivalents)
Fruit juice ^a	Alcohol (drinks)
Total milk (cup equivalents)	
Milk	
Yogurt	
Chaaca	

^aFrom CNPP 01-02 Fruit Database.

⁴ Detailed documentation on these databases is available at: http://www.ars.usda.gov/Services/docs.htm?docid=17562 http://www.cnpp.usda.gov/HealthyEatingIndex-2005report.htm

Of the 3,021 unique food codes reported in the SNDA-III dietary recall data, 2,086 foods were linked to the MPED and the CNPP Fruit Database through a common USDA food code. The remaining 935 foods included modified recipes; commercially prepared food products that are marketed specifically to school foodservice programs and often modified to be lower in fat, saturated fat, and/or sodium than their traditional counterparts; and multi-component foods, such as sandwiches and salads that were originally reported by students component by component and subsequently aggregated to form one food record. Different processes were used to obtain MPED and whole fruit/juice values for each of these categories of foods, as described below.

a. Modified Recipes

Modified recipes are existing database recipes that were modified during coding to reflect actual food preparation practices, such as the type of fat or milk used (see Volume III for additional details on modified recipes). To account for modifications made to ingredients within recipes, ingredient-level recipe files were used to link individual ingredients to the MPED (e.g., sandwiches and salads). For more complex recipes, it was not feasible to use this method for obtaining equivalents, especially for recipes that had raw or dry ingredients not available in the MPED and for recipes with moisture and/or fat changes. These recipes were linked to the closest modified recipe available in the MPED. If the exact recipe modification did not exist in the MPED, equivalent values were ratio adjusted using a comparison of nutrients in the modified recipe and its closest match in the MPED. Because differences in nutrient content can be attributed to more than one ingredient, assumptions were made and not all MPEs were adjusted. Depending on the type of food and the type of modification(s) made to a recipe (i.e., changes to the type and/or amount of an ingredient), MyPyramid equivalent values were adjusted for discretionary oil and discretionary solid fat; total milk, milk, and cheese; total grain, whole grain, and non-whole/refined grain; added sugar; and type of meat (for example, spaghetti sauce made

with ground turkey instead of ground beef). MyPyramid equivalent values for fruits, vegetables, legumes, soybean products, nuts and seeds were not adjusted.

Table IV.2 provides an example of how MyPyramid equivalents were adjusted for a pepperoni pizza recipe that was prepared by a school using all-beef crumbles. The top panel shows the nutrient content of the modified recipe for the pepperoni pizza (6-digit food code) and its closest match in the MPED (8-digit food code). The bottom panel shows the ratio-adjusted MyPyramid equivalent values for the modified recipe (adjusted values shaded) and the actual equivalents for the closest match food. Equivalents for discretionary oil and discretionary solid fat were adjusted as follows:

Discretionary oil:

(modified recipe polyunsaturated + monounsaturated) * [original discretionary oil/ (original polyunsaturated + monounsaturated)]

Discretionary solid fat:

(modified recipe total fat) * (original discretionary solid fat/original total fat)

Equivalents for *meat, poultry, and fish; meat*; and *franks, sausages, luncheon meats* were adjusted based on the type of meat in the modified recipe (original recipe included beef, pepperoni and sausage; modified recipe was all-beef crumbles).

b. Commercially Prepared School Food Products

Commercially prepared food products are foods marketed specifically to school foodservice programs. They are often modified to be lower in fat, saturated fat, and/or sodium than their traditional counterparts. Nutrient information for 100 school foods was provided by ARS and also used to impute nutrient values for similar school foods (see Volume III for additional details on school foods). For most school foods, ingredient-level recipes provided by ARS were used to link individual ingredients to the MPED. Moisture and/or fat changes were accounted for, but it was not feasible to use this method for a small number of foods that had raw or dry ingredients not available in the MPED. School foods that could not be linked at the ingredient level were

 ${\it TABLE~IV.2}$ EXAMPLE OF RATIO ADJUSTMENTS MADE TO MYPYRAMID EQUIVALENTS

		Nutrient Content per 100 Grams								
Food Item	Description	Energy (kcals)	Total Fat	Saturated Fat (g)	Poly- unsaturated Fat (g)	Mono- unsaturated Fat (g)	Protein (g)			
Modified recipe (food code: 201354)	Pizza with meat, thick crust, W/ALL BEEF CRUMBLES	286	10.0	3.8	1.3	4.2	10.9			
Closest match in MPED (food code: 58106530)	Pizza with meat, thick crust	307	12.9	4.9	1.6	5.7	11.4			
			My	Pyramid Equi	valents per 100 Gra	ams				
Food Code	Description	Discretionary Oil	Discretionary Solid Fat	Total Meat, Poultry, Fish	Meat	Franks, Sausages, Luncheon Meats	Total Grain			
Modified recipe (food code: 201354)	Pizza with meat, thick crust, W/ ALL BEEF CRUMBLES	0.534	8.70	0.199	0.199	0.000	2.64			
Closest match in MPED (food code: 58106530)	Pizza with meat, thick crust	0.693	11.233	0.199	0.035	0.164	2.64			

linked to the closest match food in the MPED, and selected MyPyramid equivalents were ratio adjusted to better represent the actual content of the commercially prepared school food, using the method described above.

c. Multi-component Foods

A multi-component food is an item that includes several components or ingredients, such as a sandwich or salad, each of which was reported and coded separately (bread, peanut butter, jelly) and linked together. The components were subsequently aggregated to form one food record. In order to obtain MyPyramid equivalents for multi-component foods, the original disaggregated data was used to link each component to the MPED. Components within aggregated foods included items that linked directly to the MPED, as well as modified recipes and commercially prepared school food products that required additional data steps, as described previously.

Work on obtaining MyPyramid Equivalents was funded through grants from the USDA Economic Research Service, Food Assistance and Nutrition Research Program, and from the Robert Wood Johnson Foundation, Healthy Eating Research Program.

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APPENDIX A ANNOTATED DATA COLLECTION INSTRUMENTS

OMB Clearance Number: 0584-0527

Expiration Date: 1/31/2008



School Food Authority Survey

PLEASE RETURN BY (DATE)

Elementary School:	
Middle School:	
High School:	

Sponsored by:

U.S. Department of Agriculture Food and Nutrition Service

Time Burden for this collection of information is estimated to average 25 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information.

Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, DC 20503.

INSTRUCTIONS

- This survey is divided into two sections, all of which should be completed by the SFA director.
- When completing the survey, please use a black or blue pen, and write only in the spaces provided.
- Please answer all of the questions, except for those that are not applicable, as indicated by the skip patterns.
- Unless questions specifically indicate that more than one answer may be given, please mark only one answer per question.
- If you have any questions regarding the study or completing the SFA survey, please do not hesitate to get in touch with Rhoda Cohen at 1-800-232-8024 or email: rcohen@mathematica-mpr.com

The information you provide will be used only for statistical purposes. In accordance with the Confidential Information Protection and Statistical Efficiency Act of 2002, your responses will not be disclosed in identifiable form without your consent.

Participation is completely voluntary. Choosing not to participate will not affect your employment or your district's participation in school food programs in any way.

We thank you for your cooperation and participation in this very important study.

FOR ASSISTANCE CALL TOLL FREE: 1-800-232-8024

SECTION I: SFA CHARACTERISTICS AND OPERATIONS										
MENULDI ANN	NINC AND COME	UITED SVSTEMS								
MENU PLANI	NING AND COMP	UIER STSTEWS	•							
Does your district use a computerized system	n for									
MARK ALL THAT APPLY										
□ Nutrient analysis of menus? □										
$_2$ \square Point Of Sale payment/meal counts ?	Q1_2									
₃ ☐ Processing applications for free/reduce	ed price (F/RP) m	eals Q1_3								
4 ☐ Food inventory Q1_4										
None of the above → Go to Q.2	21_0									
1a. Which software system do you use? (read lis	st)									
	MA	RK ONE RESPONSE	E FOR EACH FUNCT	ION						
	Nutrient	DOC	F/RP	Food						
	Analysis	POS MARK ONLY ONE	Applications	Inventory						
Bon Appetit	MARK ONLY ONE Q1a_1na 1	MARK ONLY ONE	MARK ONLY ONE Q1a_1fr 3	MARK ONLY ONE Q1a_1fi 4						
B.O.S.S. (Back Office Software Solutions)	Q1a_2na 1	Q1a_2p 2 □	Q1a_2fr 3 □	Q1a_2fi 4						
CAFS (Computer Assisted Food Service)	Q1a_3na 1	Q1a_3p 2 □	Q1a_3fr 3 □	Q1a_3fi 4 □						
Orti O (Oompatei riosistea i ood Oervioe)										
CAFÉ Terminal	Q1a_4na 1	Q1a_4p 2 □	Q1a_4fr 3	Q1a_4fi 4						
CAFÉ Terminal Keeping TRAC			01.56	7						
Keeping TRAC	Q1a_5na 1 🗆	Q1a_5p 2 □	Q1a_5fr 3 □	Q1a_15fi 4 □						
Keeping TRACKYRUS (formerly AccuSERIES)	Q1a_5na 1	Q1a_5p 2	Q1a_5fr 3 □	Q1a_15fi 4 □						
Keeping TRAC	Q1a_5na 1	Q1a_5p 2 □ Q1a_6p 2 □	Q1a_5fr 3 □ Q1a_6fr 3 □	Q1a_15fi 4						
Keeping TRACKYRUS (formerly AccuSERIES)	Q1a_5na	Q1a_5p 2	Q1a_5fr 3 □ Q1a_6fr 3 □ Q1a_7fr 3 □	Q1a_15fi 4						
Keeping TRAC KYRUS (formerly AccuSERIES) NutriKids PCS Revenue Control Systems	Q1a_5na	Q1a_5p 2	Q1a_5fr 3	Q1a_15fi						
Keeping TRAC KYRUS (formerly AccuSERIES) NutriKids PCS Revenue Control Systems NutriMenu 2000	Q1a_5na	Q1a_5p 2	Q1a_5fr 3	Q1a_15fi						
Keeping TRAC KYRUS (formerly AccuSERIES) NutriKids PCS Revenue Control Systems NutriMenu 2000 Visual B.O.S.S.	Q1a_5na	Q1a_5p 2	Q1a_5fr 3	Q1a_15fi						
Keeping TRAC KYRUS (formerly AccuSERIES) NutriKids PCS Revenue Control Systems NutriMenu 2000. Visual B.O.S.S. WinSNAP/WebSMARTT	Q1a_5na	Q1a_5p 2	Q1a_5fr 3	Q1a_15fi						
Keeping TRAC KYRUS (formerly AccuSERIES) NutriKids PCS Revenue Control Systems NutriMenu 2000 Visual B.O.S.S. WinSNAP/WebSMARTT Custom-developed system	Q1a_5na	Q1a_5p 2	Q1a_5fr 3	Q1a_15fi						
Keeping TRAC KYRUS (formerly AccuSERIES) NutriKids PCS Revenue Control Systems NutriMenu 2000. Visual B.O.S.S. WinSNAP/WebSMARTT Custom-developed system. Other (Specify) No software for this function.	Q1a_5na	Q1a_5p 2	Q1a_5fr 3	Q1a_15fi						
Keeping TRAC KYRUS (formerly AccuSERIES) NutriKids PCS Revenue Control Systems NutriMenu 2000 Visual B.O.S.S. WinSNAP/WebSMARTT Custom-developed system Other (Specify) Q1a_13ot	Q1a_5na	Q1a_5p 2	Q1a_5fr 3	Q1a_15fi						
Keeping TRAC KYRUS (formerly AccuSERIES) NutriKids PCS Revenue Control Systems NutriMenu 2000. Visual B.O.S.S. WinSNAP/WebSMARTT Custom-developed system. Other (Specify)Q1a_13ot No software for this function.	Q1a_5na	Q1a_5p 2	Q1a_5fr 3	Q1a_15fi						
Keeping TRAC KYRUS (formerly AccuSERIES) NutriKids PCS Revenue Control Systems NutriMenu 2000. Visual B.O.S.S. WinSNAP/WebSMARTT Custom-developed system. Other (Specify)Q1a_13ot No software for this function.	Q1a_5na	Q1a_5p 2	Q1a_5fr 3	Q1a_15fi						

1b.	unwe	you do a nutrient analysis, is it weighted, ighted or both? (Weighted analysis takes into unt how often the item is served).			n types of schools plan their own menus?
	1 🗆	Weighted Q1b	Q3a_1 1		Elementary schools
	2 🗆	Unweighted	Q3a_2 2		Middle schools
	3 🗆	Both	Q3a_3 ₃		High schools
	4 🗆	Don't do nutrient analysis → Go to Q.2	Q3a_4 4		Is there another school? (Specify)
			Q3a_4ot		(Specified Other)
1c.		ou complete separate analyses for breakfast and or do you do a combined analysis?			ad a list of USDA tools, please tell me which you use
	MARK	ONLY ONE Q1c	N	//ARK	ALL THAT APPLY
	1 🗆	Separate	O4 1	1 🗆	Assisted NuMenus Guidance: School Lunch
	2 🔲	Combined	Q 1_1	. —	and Breakfast Menus
	3 □ 4 □	Only analyze breakfast Only analyze lunch	Q4_2	2 🗆	Changing the Scene: Improving the School Nutrition Environment
	5 🗆	Don't offer breakfast	Q4_3	з 🗆	Choice Plus: A Reference Guide for Foods and Ingredients
			Q4_4	4 🗆	Community Nutrition Action Kit
2.	What	qualifications does your district's menu planner	Q4_5	5 🗆	Cooking a World of Tastes (videos)
	have?		Q4_6	6 🗆	Fight Back Managers Self-Inspection Checklist
	MARK	ALL THAT APPLY	Q4_7	7 🗆	First Choice (second edition)
Q2_1	1 🗆	Associates degree in consumer science,	Q4_8	8 🗆	Food Buying Guide for CN Programs
		hotel/restaurant management, baking/culinary arts, etc.	Q4_9 .	9 🗖	Fruits and Vegetables Galore
Q2_2	2 🔲	Bachelor's degree in consumer science,	Q4_10 1	0 🗆	Healthy School Meals Training Program
		hotel/restaurant management, culinary arts, etc.	Q4_11 ₁	1 🗆	Menu Planner for Healthy School Meals
Q2_3	з 🗆	Licensed nutritionist	Q4_12 ₁	2 🗆	New School Lunch And Breakfast Recipes/ Tool Kit for Healthy School Meals
Q2_4	4 🗆	Master's level nutritionist	Q4_13 1	з 🗆	Nutrient Analysis Protocols: How to Analyze
Q2_5	5 🗆	On the job training	Q4_14 ₁	. —	Menus for USDA's School Meals Programs
Q2_6	6 🗆	Registered dietician	Q4_15 ₁		Quantity Recipes for School Food Service
Q2_7	7	School Food Service and Nutrition Specialist (ASFSA certified)	Q4_16 ₁		Serving It Safe: A Tool Kit (second edition)
Q2_8	8 🗆	State food service certificate	Q4_17 ₁		Serving It Safe: A Tool Kit for Managers
Q2_0		None of the above	Q4_17 1 Q4_18 1		Serving It Safe Training Video
<u> </u>	о Ш	None of the above	[Q4_18_]1	8 Ц	Team Nutrition Guide to Purchasing Food Service Equipment
3.	Are a	Il menus planned at the district level?	Q4_19 1	9 🗆	Other (Specify)
Q3	1 🗆	Yes → Go to Q.4			
	0 🗆	No	Q4_0 0		None of the above

4a.		transactions in your food N numbers or electronic debit	5b.			ese items eligible for inclusion in reimbursable offered?
Q4a	I₁ □ Yes-All		Q5b]1 [Yes
Q+a		Vhat % of transactions?		0 [No
	2 - 103, iii pait - V	viat 70 of transactions:				
	PERCENT OF TR	RANSACTIONS	5c.	Wh	nich	level of schools offer these items?
	o □ No			MA	RK	ALL THAT APPLY
	v = 1.10		Q5c_1]1 [Elementary schools
			Q5c_2]2 [Middle schools
	FOOD PUF	CHV SING	Q5c_3]3 [High schools
	FOOD FOR	CONSING	Q5c_4]4 [Other (Specify)
5.	Do any of the schools in	your district offer foods from				
5.		d-name or chain restaurants,				
Q5	such as McDonald's, Bu Hut, Domino's, or Subwa	rger King, Taco Bell, Pizza ay?	6.	dis a lo	trict	r school district or are any schools in your tengaged in a "pouring rights" contract (that is, term contract with a beverage company that ishes the company as a sole source vendor for
	0 □ No → Go to Q.6			bev	vera	ages in the district or in the school)? Count both ervice and other machines.
5a.	Please list the hrand	-name or chain restaurant		MA	RK	ONE ANSWER
ou.		ase from and the specific	Q6]1 [Yes, district-wide
	•	Alternatively, you may fax		2		Yes, some schools
	me a list of vendors	and items.		o [No → Go to Q.7
	Vendor Name	Items Offered				
	☐ List attached Q5a_1vn Q5a_2vn	☐ List attached Q5a_1_1i	6a.	of I		the beverage contract limit the types or brands erages that can be sold in school food service?
	Q5a_3vn	Q5a_3_1i Q5a_3_3i Q5a_3_2i Q5a_3_4i	Q6a]1 [Yes
				о [No
			6b.	Wh	nere	e does the income from the contract go?
				MA	RK	ALL THAT APPLY
			Q6b_1]1 [School food service account
			Q6b_2	_		Individual school funds
			Q6b_3	_		Athletic department
			Q6b_4			District fund
			Q6b_5	5 [Other (Specify)
			Q6b_ot]		
				d [Don't know

 6c. In the past two years, have you observed a. An increase in the number of vending machines in schools? Q6c_a	 7. Other than the USDA ban on selling soft drinks during meals, has your school district, or any school in your district, imposed a ban or restriction on the types of soda, soft drinks, or sweetened fruit beverages (less than 100% juice) that may be sold to students in schools or on school grounds (including vending machines)? MARK ONE ANSWER 1 □ District ban/restriction 2 □ School-level ban/restriction 3 □ Never offered soda, soft drinks or sweetened fruit beverages → Go to Q.7b
MARK ALL THAT APPLY Q6d_1 0 No new machines installed Q6d_2 1 Elementary schools Q6d_3 2 Middle schools Q6d_4 3 High schools Q6d_4 0 Other (Specify)	7a. Other than USDA restrictions, has your school district, or any school in your district, set restrictions on the time of day when students may purchase soda, soft drinks, or sweetened fruit beverages (less than 100% juice) in schools or on school grounds (including vending machines)? MARK ONE ANSWER O7a 1 District-wide/limit on time of day 2 School level/limit on time of day
 6e. In the past two years, has there been an increase in the number of other in-school sites selling beverages; such as snack bars, school stores, or concession stands? Q6e 1 ☐ Yes 0 ☐ No → Go to Q.7 	 No district or school/limit on time of day Other than USDA restrictions, has your school district, or any school in your district, restricted the types of food or snack items sold to students in schools or on school grounds (including school stores and vending machines).
MARK ALL THAT APPLY Q6f_1	MARK ONE ANSWER O7b OTh District-wide/restriction School level/restriction No district or school/restriction B. Does your district participate in a purchasing cooperative? OST OF CONTROL OF

8a. Does the use of a purchasing cooperative limit, expand, or have no effect on your ability to purchase the food items you want?	10a. Does your district have guidelines about purchasing fresh produce, other than locally grown foods?
the food items you want:	Q10a Yes, state guidelines
MARK ONE ANSWER	2 ☐ Yes, local guidelines
Q8a 1 □ Limit	₀ □ No → Go to Q.11
₂ □ Expand	
₃ ☐ No effect	
	10b. Are there written guidelines?
8b. How has the use of a purchasing cooperative affected your district's total food costs?	Q10b 1 Yes 0 □ No → Go to Q.11
	₀ ⊔ No → Go to Q.11
MARK ONE ANSWER	
Q8b 1 Increased total food costs	10c. Please FAX the guidelines related to fresh produce (or
2 Decreased total food costs	briefly describe them).
₃ □ No impact on total food costs	Q10c
d □ Don't know	VVIII TAX GUIDEIITIES
9. Does your district have guidelines on purchasing locally grown foods?	
Q9 1 ☐ Yes, state guidelines	
2 ☐ Yes, local guidelines	
	11. Does your district purchase foods through the Department of Defense "DoD Fresh" program?
9a. Are there written guidelines?	□ Vee
Q9a 1 □ Yes	Q11 1 □ Yes
₀ □ No → Go to Q.10a	₀ □ No
0 □ NO > GO to Q.10a	
	12. Does your district purchase foods through the "State
9b. Please FAX a copy of the guidelines for purchase of	Farm to School" program?
locally grown foods (or briefly describe them).	Q12 1 □ Yes
^{Q9b} ₁ □ Will fax guidelines	₀ □ No
	13. Does your district include nutrient requirements in
Q9b_1a = "Does not purchase locally grown foods"	purchasing specifications for any foods?
C	Q13 1 □ Yes
	0 □ No→ Go to Q.14

16b. Are there written guidelines? Q16b □ Yes □ No → Go to Q.18
 17. Please fax me a copy of these guidelines (or briefly describe them). 1 ☐ Faxing Guidelines Q17_1 Q17_2 Q17_3
FOOD SAFETY AND SANITATION
Are new employees required to receive training in food safety and sanitation?
 Q18 1 ☐ Yes 0 ☐ No → Go to Q.19 18a. Do newly-hired food service managers, cooks, or other food service staff get training in (READ LIST)?
MARK ALL THAT APPLY Kitchen
Food safety/sanitation training as part of general training Serving it Safe HACCP system Other separate course or class in food safety/sanitation Test or exam in food safety/sanitation Certification as food safety manager Specify other type(s) of staff:

18b. How many hours o sanitation are requ			19b.			ny hours of trair equired for curr	ning in food safety ent staff?
Food service	Hours Q18b_1	Not Applicable/ Not Done				Hours [Q19b_1]	Not Applicable/ Not Done
managers	Q18b_2	n.a. 🗆		d serv	vice 3	 Q19b_2	n.a. 🗆
Other staff	Q18b_3	n.a. 🗆	Cod	ks		Q19b_3	n.a. 🛘
	111		Oth	er sta	ff		n.a. 🗆
19. Are current emplo training in food saf	ety and sanitati		20.	distri pract		iten does somed n kitchen for safe ary conditions?	
0 LI NO - GO to) Q.20		Q20]1 🗆	Once a mont	h or more	
40- 10/1-24 to 22-24 to 23-24		d for a compare for a d		2 🗆	Less than one every three m	ce a month, but	at least once
19a. What types of train service managers, (read list)		r food service staff?		3 🗆		ce every three r every six month	
	MARKA	LL THAT APPLY		4 🔲	About once a	year	
		LL INAI APPLI		5 🗆	Less than on	ce a year	
	Kitchen Managers Co	oks Other None		0 🗆	Never		
Food safety/sanitation training as part of general training		a_1c Q19a_1o Q19a_1h	20a.				licy for restricting or
Serving it Safe HACCP system		a_2c Q19a_2o Q19a_2h □ 3 □ 0 □	Q20a	exclu	Yes	rvice employee	S?
Other separate course		a_3c Q19a_3o Q19a_3h	Q20a		No		
or class in food safety/sanitation	1 🗆 2	3 0 0		υ Ш	140		
Test or exam in food safety/sanitation		3 0 0	21.	local	health departm	nent inspect eac	r county, state, or ch kitchen for safe
Certification as food safety manager		3 0 0			nandling practi CONE ANSWER	ces and sanitar	y conditions?
Specify other type(s) of staff:	Q19a_6k Q19a	a_6c Q19a_6o Q19a_6h	Q21] ₁	Once a mont	h or moro	
otan.	Q19a_0t (other spe		Q21	ı ⊔ 2 □		ce a month, but	at least once
	Q19a_ot (other spe	50.)		2 🔟	every three m		at least office
	-			3 🗆		ce every three r every six month	
				4 🔲	About once a	year	
				5 🗆	Less than on	ce a year	
				0 🗆	Never		

21a. Does your district have a HACCP plan (Hazard Analysis and Critical Control Points Plan) in place for the preparation of all school meals?	24. Does your department routinely make information on the nutrient content of USDA-reimbursable meals available to students and/or parents?
<u>Q21a</u>	0 □ No → Go to Q.24b
 Considering all of your experience with food safety and sanitation in this school district, what are the most frequent problems or challenges? MARK ALL THAT APPLY Q22_1 1 □ Food storage problems 	24a. How do you make nutritional information available to students or parents? MARK ALL THAT APPLY Q24a_1
Q22_2 2 □ Temperature of food Q22_3 3 □ Pests Q22_4 4 □ Cleanliness of the cupboards, counters, floors Q22_5 5 □ Food handling problems	boards) Q24a_3
Q22_6 6	24b. In the past 12 months, have you or anyone on your staff
NUTRITION PROMOTION/EDUCATION	a. Attended a PTA or other parent group meeting to discuss the school food service program?
23a. Does your district have a wellness policy that addresses student nutrition and physical activity?	b. Provided families with information about the school food service program, other than basic menu information?
23b. Please tell me the 3 most important elements of the policy. Q23b_1 Q23b_2	

25. Do you use any of the following ways to get feedback from students or parents about USDA reimbursable meals?	26b. What is the percentage markup used for setting prices for full-price reimbursable meals? (Enter percentage or check if not applicable)
MARK ALL THAT APPLY Q25_1 1 □ Surveys Q25_2 2 □ Suggestion box Q25_3 3 □ Bulletin board Q25_4 4 □ Web page Q25_5 5 □ Advisory council Q25_6 6 □ Other (Specify)	Percentage markup for NSLP I
Q25_6 6 Other (Specify) Q25_0 0 None of the above Q25_7 = "telephone"	27. Which of the following does your school district consider when setting prices for a la carte items sold in school food service areas? MARK ALL THAT APPLY 227_1 □ No a la carte items sold in any school cafeteria → Go to Q.28
26. Which of the following does your school district consider when setting prices for USDA-full-price reimbursable meals? MARK ALL THAT APRILY.	Q27_2 2 ☐ Food cost Q27_3 3 ☐ Production labor cost (wages, benefits, etc.) Q27_4 4 ☐ Other production costs (utilities, equipment, supplies, etc.)
MARK ALL THAT APPLY Q26_1 1 □ Food cost	Q27_5 ₅ ☐ Transportation cost
Production labor cost (wages, benefits, etc.) Q26_3 3 Other production costs (utilities, equipment, supplies, etc.)	Q27_6 Administrative or indirect costs Q27_7 Date Incentive for student consumption of specific items (milk, etc.)
Q26_4 4 ☐ Transportation cost Q26_5 5 ☐ Administrative or indirect costs Q26_6 6 ☐ Incentive for student participation Q26_7 7 ☐ Constraints set by school boards	Q27_8 B ☐ Incentive for student participation in reimbursable meal program Q27_9 ☐ Ease of collecting payments
Q26_8 8 □ Ease of collecting payments Q26_9 9 □ Other (Specify) Q26_9 ot Q2	Q27_10
26a. Does your district set prices for USDA-reimbursable meals using a percentage of markup on food or other costs? Q26a Yes	
₀ □ No → Go to Q.27	

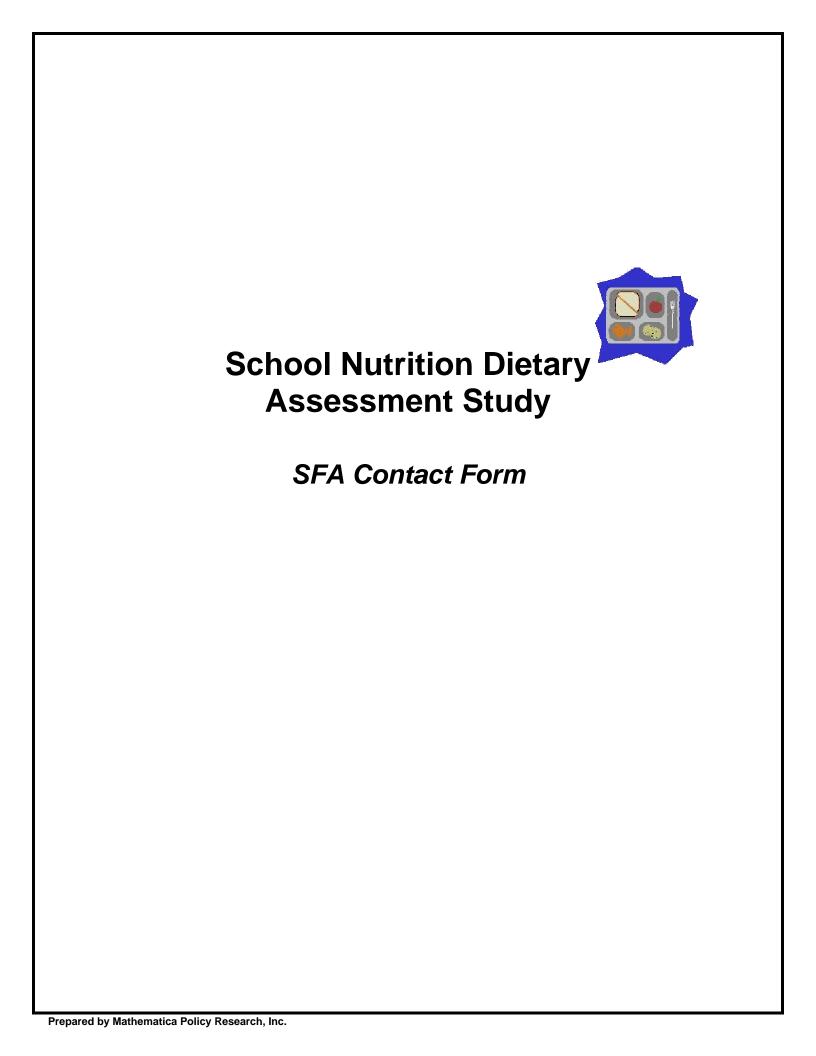
27a. Does your district set prices for a la carte items using a percentage markup or a fixed dollar markup on food or other costs?						
Q27a 🔲	□ Yes					
o 🗆	$N_0 \rightarrow Go to Q.28$					
	27b. What costs are included in the base for calculating a la carte prices? (The base is the amount to which the markup is added.)					
MARK	CALL THAT APPLY					
Q27b_1	Food cost					
Q27b_2	Production labor costs					
Q27b_3	Other production costs					
Q27b_4	Transportation cost					
Q27b_5	Administrative or overhead co	sts				
6 🗆	Other (Specify)					
	Q27b_6, q27b_6ot					
) .	
Other item	s on reimbursable menu	Percent Q27c_1p % Q27c_2p %	or or	Dollar \$Q27c_1d \$Q27c_2d \$Q27c_3d	No Specified Markup n.a. n.a. n.a.	

10

		MARK ONE ANSWER FOR EACH FOOD TYPE			
		Increased	Reduced	Not Changed	Don't know
ilk	Q27e_1	1 🗆	2 🗆	3 🗆	d \square
ther items	s on the reimbursable menu Q27e_2	1 🗆	2 🗆	з 🗆	d \square
ther (a la	carte-only) itemsQ27e_3	1 🗆	2 🗆	з 🗆	d \square
'4 \A/I4	factors accord the above ma(a)O				
	factors caused the change(s)? ALL THAT APPLY				
f_1	Change in food cost				
f_2	in labor cost (wages, benefits, etc.)				
f_3	in other production cost				
f_4 _	in transportation cost				
f_5	in administrative/indirect cost				
f_6	Increased charge to food service ac	count for district a	administrative/ind	irect cost	
f_7	Reduction in state/school district sub				
f_8	Unspecified cost increase/losing mo	ney			
f_9	Declining participation in reimbursals	ole meals			
f_10	Other (Specify)				
	Q27f _10ot				
d \square	Don't know				

SECTION II: SFA DIRECTOR BACKGROUND AND EXPERIENCE				
28. How Q28_3	long have you been a school food service director? YEARS AND/OR Q28_mth MONTHS			
29. Wha	t's the highest grade or year of schooling you completed?			
MARI	CALL THAT APPLY			
Q29_1 ₁ □	Less than high school			
Q29_2 2 □	High school			
Q29_3 ₃ □	Some college, no degree			
Q29_4 4 □	Associates degree			
$Q29_5$ 5 \Box $Q29_6$ 6 \Box	Bachelor's degree Graduate degree			
29a. Whic	ch of the following credentials do you hold?			
MARI	CALL THAT APPLY			
Q29a_1	Associates degree in consumer science, hotel/restaurant management, baking/culinary arts, etc.			
Q29a_2 } □	Bachelor's degree in consumer science, hotel/restaurant management, culinary arts, etc.			
Q29a_3	Licensed nutritionist			
Q29a_4	Master's level nutritionist			
Q29a_5	On the job training			
Q29a_6	Registered Dietician			
Q29a_7	School Food Service and Nutrition Specialist (School Nutrition Association, formerly ASFSA, certified)			
Q29a_8	State food service certificate			
Q29a_0	None of the above			

29b.	How	many hours do you spend each week as Director of the	ne School Food Authority?
Q29b		HOURS/WEEK	
29c.	What	are your other district or school level responsibilities?	
	MARK	ALL THAT APPLY	
Q29c_1		Full-time school food service manager	Q29c_1A, Q29c_2A = "school administration" Q29c_1B = "logistics, facilities"
Q29c_2		Part-time school food service manager	Q29c_1C = "clerical"
Q29c_3		Business manager (district)	
Q29c_4		Transportation coordinator (district)	
	5 🗆	Other (Specify) Q29c_5, Q29c_5ot	
	6 🗆	Other (Specify) [Q29c_6, Q29c_6ot]	
Q29c_0	J o	No other responsibilities	
30b.	Could	I you please fax them or email them to me?	e school lunch and breakfast programs? (Would you like
		Q30b	
		Q30_1A, Q30b_1A = "none, pleased with meal programs" Q30_1B, Q30b_1B, Q30b_2B = "eliminate reduced category and m Q30_1C, Q30b_1C, Q30b_2C = "more healthy options" Q30b_1D, Q30b_2D = "more variety to menu" Q30b_1E, Q30b_2E = "less required paperwork, better computer sy Q30b_1F, Q30b_2F = "more time for meals" Q30b_1G = "better food equipment" Q30b_1H, Q30b_2H = "more funding" Q30b_1H = "more nutrition education, promotion at national and/or Q300b_1J, Q30b_2J = "improve dietary recommendations (e.g., fib Q30b_1K, Q30b_2K = "less regulation on purchasing, setting price Q30b_1M, Q30b_2M = "offer breakfast or increase SBP participati Q30_2L, Q30b_3L = "eliminate vending machines, high sugar/fat" Q30_1O, Q30_2O, Q30b_1O, Q30b_2O, Q30b_3O, Q30b_4O = "column of the property of t	local levels" er targets)" s, foods offered" on"
		Thank you very much for taking the Your assistance is greatly appreciate	



SFA Contact SCHOOL 1: SFA: dir fn dir In SFA DIRECTOR: SCHOOL 2: ph num ph area ph exch PHONE: | | |-| | |-| | SCHOOL 3: SCHOOL 4: from Mathematica Policy Research. I am calling about Good (morning/afternoon), this is the School Nutrition Dietary Assessment (SNDA) Study for the U.S. Department of Agriculture (USDA), Food and Nutrition Service (FNS). You should have been notified recently by (NAME), your State Child Nutrition Director that your School Food Authority (SFA) has been selected for participation in the study. I HAVEN'T RECEIVED ANY NOTIFICATION?

I apologize about that. Why don't we complete this conversation and then I will send you some background materials about the study and follow up with your Child Nutrition Director to find out why (he/she) hadn't reached you.

HOW/WHY WAS MY SFA/SCHOOL DISTRICT SELECTED?

Each SFA was randomly selected using precise scientific sampling methods in order for the study sample to be representative of all public school districts nationally that participate in the National School Lunch Program.

(The information collected from your SFA will represent not only your own experiences, but those of similar SFAs around the country. That is why it is so important that all of the selected districts and schools participate.)

IS THIS MANDATORY?

Participation is not mandatory, but everyone from the USDA to your State Director has approved of the study and is strongly encouraging cooperation from all selected SFAs. We have made all reasonable efforts to minimize the time and effort required of all study participants.

(Because scientific sampling procedures were used to select the SFAs, any district that chooses not to participate will have a significant impact on the quality of the data and the value of the research).

At this time, I would like to briefly introduce you to the study and collect some preliminary information. The purpose of this study is to determine the foods included in current National School Lunch and School Breakfast Program meals and their nutrient content, as well as the selection of foods and nutrient consumption by public school children in the context of both their schools and households. Much of the information collected in this study will be available to nutritional experts and policymakers for the first time and will prove extremely useful in planning future technical assistance to schools and any program performance measurement.

As part of the study, we will be contacting 3 or 4 schools in your district. Does your district have any new schools, meaning the school began operating either last school year (2003-2004) or this current school year (2004-2005)?

IF YES: Can you give me the name(s) and zip code(s) of the new school(s)? (If necessary, you can fax me a list at 609-799-0005.) ENTER INFORMATION ON NEXT PAGE.

Does (SCHOOL) participate in the NSLP? **IF YES:** What grades does the school cover? What is the student enrollment?

0. a. SCHOOL	b. ZIP CODE	c. PARTICIPATE IN NSLP?	d. GRADES	e. ENROLLMENT (AS OF 10/1/04)
		YES → NO→ SKIP TO NEXT SCHOOL	_ to	
		YES → NO→ SKIP TO NEXT SCHOOL	_ to	
		YES → NO → SKIP TO NEXT PAGE	_ _ to _ _	

We have preliminarily select	ed the schools we plan	to contact in your	district, (but they co	uld change based on this	new
information you have just given me).	The first school is (INSE	ERT SCHOOL 1).	Please tell me wha	at grades are included in the	is school?

	SCHOOL 1	SCHOOL 2	SCHOOL 3	SCHOOL 4
	MPR ID:	MPR ID:	MPR ID:	MPR ID:
	LEVEL:	LEVEL:	LEVEL:	LEVEL:
NAMES OF SCHOOLS				
	☐ SCHOOL CLOSED	☐ SCHOOL CLOSED	☐ SCHOOL CLOSED	☐ SCHOOL CLOSED
	☐ OTHER SPECIAL CASE (explain):	☐ OTHER SPECIAL CASE (explain):	☐ OTHER SPECIAL CASE (explain):	OTHER SPECIAL CASE (explain):
What grades are included in school? CHECK ALL THAT APPLY	P □ Pre-K ACF_q1_p K □ K ACF_q1_k 1 □ 1 ACF_q1_1 2 □ 2 ACF_q1_3 ACF_q1_3 ACF_q1_4 5 □ 5 ACF_q1_5 6 □ 6 ACF_q1_6 7 □ 7 ACF_q1_7 8 □ 8 ACF_q1_9 10 □ 10 ACF_q1_9 11 □ 11 ACF_q1_11 12 □ 12	10 □ 10	P □ Pre-K K □ K 1 □ 1 2 □ 2 3 □ 3 4 □ 4 5 □ 5 6 □ 6 7 □ 7 8 □ 8 9 □ 9 10 □ 10 11 □ 11 12 □ 12	P □ Pre-K K □ K 1 □ 1 2 □ 2 3 □ 3 4 □ 4 5 □ 5 6 □ 6 7 □ 7 8 □ 8 9 □ 9 10 □ 10 11 □ 11 12 □ 12
1a.ls this a charter school?		1 Yes 0 No d Don't know	1 ☐ Yes 0 ☐ No d ☐ Don't know	1 ☐ Yes 0 ☐ No d ☐ Don't know
2. As of October 1 of the current school year, what was the total enrollment at SCHOOL?	School_size*			
2a.Does SCHOOL participate in the NSLP?	1 ☐ Yes 0 ☐ No-→ SKIP TO NEXT ACF_q2a SCHOOL	1 ☐ Yes 0 ☐ No→ SKIP TO NEXT SCHOOL	1 ☐ Yes 0 ☐ No→SKIP TO PAGE 6	1 ☐ Yes 0 ☐ No →SKIP TO PAGE 6
* ACF_q2 variable.	2 was dropped for confiden	itiality reasons. School size	is a categorical version of	the

	SCHOOL 1	SCHOOL 2	SCHOOL 3	SCHOOL 4
	MPR ID:	MPR ID:	MPR ID:	MPR ID:
	LEVEL:	LEVEL:	LEVEL:	LEVEL:
NAMES OF				
SCHOOLS				
	☐ SCHOOL CLOSED	☐ SCHOOL CLOSED	☐ SCHOOL CLOSED	☐ SCHOOL CLOSED
	☐ OTHER SPECIAL CASE	☐ OTHER SPECIAL CASE	☐ OTHER SPECIAL CASE	☐ OTHER SPECIAL CASE
	(explain):	(explain):	(explain):	(explain):
3. Does				
SCHOOL	1 □ NSLP — GO	1 □ NSLP — GO	1 □ NSLP — GO	1 □ NSLP — GO
operate under Provision 2	2 □ SBP — TO Q.7	2 SBP	2 SBP	2 SBP TO Q.7
for the NSLP or SBP?	o ☐ None of the above	o ☐ None of the above	o ☐ None of the above	o ☐ None of the above
NOTE: Provisions 2	ACF_q3_1			
schools serve meals at no	ACF_q3_2 ACF_q3_0			
charge to all				
children as determined				
by application once every				
three years.				
4. Does SCHOOL	1 □ NSLP ¬ GO	1 □ NSLP ¬ GO	1 D NSLP GO	1 □ NSLP ¬ GO
operate under Provision 3	2 SBP TO Q.7	2 □ SBP → TO Q.7	2 □ SBP — TO Q.7	2 □ SBP — TO Q.7
for the NSLP or SBP?	o ☐ None of the above		□ None of the above	□ None of the above
OI ODI :				
NOTE: Provisions 3	ACF_q4_1			
schools serve meals at no	ACF_q4_2 ACF_q4_0			
charge to all	ACI _44_0			
children regardless of				
eligibility status.				
5. How many				
students in SCHOOL are	Pct_free*			
approved for free meals?				
6. How many				
students in SCHOOL are	Pct_rpc*			
approved for reduced-price	Γοιμο			
meals?				
* Pct_free a	nd pct_rpc replace ACF_q	5 and ACF_q6 for confident	tiality reasons.	

NAMES OF SCHOOLS	SCHOOL 1	SCHOOL 2	SCHOOL 3	SCHOOL 4
7. (CODE IF KNOWN) Does SCHOOL participate in the School Breakfast Program (SBP) for 2004-2005?	1 ☐ Yes 0 ☐ No → Go to ACF_q7 Q9	1 ☐ Yes 0 ☐ No → Go to Q9	1 ☐ Yes 0 ☐ No → Go to Q9	1 ☐ Yes 0 ☐ No → Go to Q9
Does SCHOOL offer universal-free breakfast? ACF_q8				1 ☐ Yes 0 ☐ No n.a. ☐ NA (no breakfast program)
8a.Does SCHOOL offer any non-traditional breakfast program such as breakfast in the classroom or grab and go breakfast?	1 ☐ Yes 0 ☐ No ACF_q8a	1 Yes 0 No	1 Yes	1 ☐ Yes 0 ☐ No
9. Does SCHOOL operate any NSLP or SBP year-round meal programs? CHECK ALL THAT APPLY		.2	1 □ NSLP 2 □ SBP 0 □ None of the above	1 NSLP 2 SBP 0 None of the above
10. Where are menus for SCHOOL planned? CHECK ALL THAT APPLY	1 District 2 SFA let 3 Off-site 4 This sc ACF_q10 5 Shared and sct 6 Food S Management company 7 Other (Specify) ACF_q10_ot ACF_q10_ot ACF_q10_ot ACF_q10_ot	District level District level SFA level Off-site kitchen This school Shared district and school	1 District level 2 SFA level 3 Off-site kitchen 4 This school 5 Shared district and school 6 Food Service management company 7 Other (Specify)	1
10a.Who is the menu planner?	NAMEPHONE #	NAMEPHONE #	NAMEPHONE #	NAMEPHONE #
11.Which of the following menu planning options is currently used for SCHOOL? ACF_q11	1 NuMenus 2 Assisted NuMenus 3 Enhanced Food-Based 4 Traditional Food-Based 5 Other (Specify) ACF_q11ot DON'T KNOW	1 NuMenus 2 Assisted NuMenus 3 Enhanced Food-Based 4 Traditional Food-Based 5 Other (Specify)	1 NuMenus 2 Assisted NuMenus 3 Enhanced Food-Based 4 Traditional Food-Based 5 Other (Specify)	1 NuMenus 2 Assisted NuMenus 3 Enhanced Food-Based 4 Traditional Food-Based 5 Other (Specify)

		School 1	School 2	School 3	School 4
Nam	es of Schools				
12.	Does SCHOOL use a	1 ☐ Yes 0 ☐ No → Go to Q.14	1 ☐ Yes 0 ☐ No → Go to Q.14	1 ☐ Yes 0 ☐ No → Go to Q.14	1 ☐ Yes 0 ☐ No → Go to Q.14
13.	What is the length of the cycle in days?	ACF_q13 DAYS	_ DAYS	_ DAYS	_ DAYS
14.	Does SCHOOL offer foods from national or regional brand-name or chain restaurants, such as Domino's, McDonald's, Burger King, Taco Bell, Pizza Hut or Subway?	1 ☐ Yes 0 ☐ No → Go to Q.15 ACF_q14	1 ☐ Yes 0 ☐ No → Go to Q.15	1 ☐ Yes 0 ☐ No→ Go to Q.15	1 ☐ Yes 0 ☐ No→ Go to Q.15
14a.	Are these foods offered in reimbursable meals?	Yes O No ACF_q14a	1 ☐ Yes 0 ☐ No	1 ☐ Yes 0 ☐ No	1 ☐ Yes 0 ☐ No
15.	Are meals for SCHOOL partly or fully prepared in an off-site kitchen?	1	1 ☐ Yes 0 ☐ No	1 ☐ Yes 0 ☐ No	1 ☐ Yes 0 ☐ No
15a.	What is the name of the person who completes production records at SCHOOL?	NAMEPHONE #	NAMEPHONE #	NAMEPHONE #	NAMEPHONE #
16.	Now thinking about the	e 2003-2004 school year:			
16a.	What was the average daily attendance?	sda_rate*			
16b.	How many full price lunches were claimed for 2003-2004?	r schl_nslp_full*			
16c.	How many reduced-price lunches were claimed for 2003-2004?	schl_nslp_rpc*			
16d.	And, how many free lunches were claimed for 2003-2004?	schl_nslp_free*			
17.	Now thinking about sch	nool breakfasts for 2003-200	4 :		
17a.	How many full price SBP breakfasts were claimed for the year?	# FULL PRICE BREAKFASTS	# FULL PRICE BREAKFASTS	# FULL PRICE BREAKFASTS	# FULL PRICE BREAKFASTS
so	chl_sbp_full*	o. □ No breakfast program in 2003-2004 GO TO NEXT SCHOOL	No breakfast program in 2003-2004 GO TO NEXT SCHOOL ■	No breakfast program in 2003-2004 GO TO NEXT PAGE ■ To NEXT PAGE	o. ☐ No breakfast program in 2003-2004
17b.	How many reduced-price SBP breakfasts were claimed for the year?		GO TO NEXT SCHOOL S	GOTONEXTPAGE	GOTONEXTPAGE
17c.	And, how many free breakfasts were claimed for 2003-2004?	schl_sbp_free*			
* W	ere removed for confic	dentiality reasons.			

IF ON-SITE DISTRICT WITH NEW SCHOOLS OR CLOSING OF ANY SAMPLED SCHOOLS:

The next step is for us to get student rosters for the schools included in the study to sample students for the student level data collection, but first I need to check if the new information you have provided me will affect the schools we include from your district. I would like to call you back within a day or two with that decision. In the meantime, please check on how you will be able to send us the rosters. END OF CALL.

IF ON-SITE DISTRICT WITH NO NEW SCHOOLS OR CLOSING OF SAMPLED SCHOOLS:

At this time we need to sample students for the student-level data collection. To prepare for this, I'd like you to send me student rosters for the schools we just discussed. These should include student name (or other identifier such as school ID#), grade, date of birth and school. (I can send you an example of the type of information we are looking for.)

When can we expect the rosters? And how will you be sending them? (If it is an option, we would prefer an electronic file.)

QUESTIONS/CONCERNS ABOUT CONSENT:

We are only using the rosters to select which students to include in the study. Once those students have been selected, we will contact the schools and work with them to meet any consent requirements before including any personal information in the data. All information collected now or at any time throughout the study will be confidential.

IF NO NAMES WITHOUT CONSENT:

Can you provide rosters using only ID numbers? Once we have selected students based on their ID numbers for the study, we would be happy to work with the schools to meet any consent requirements before having the selected students names released to us.

IF OTHER CONSENT PROCEDURES:

We would be happy to comply with whatever your district requires. Who is the best person to discuss this with? Can I have their phone number?

IF ROSTERS PROVIDED BY SOMEONE ELSE:

Can I please have the name and telephone number of whom I need to follow up with?

the study and can expect to hear from us beginning in all the study that you can pass along to them. We may a prepare to get in touch with the schools. In the meantime	let the individual schools know that they have been selected for bout January. I will send you some additional information about also need to contact you for additional information later as we e, it would be helpful if you could prepare a very brief letter to us
acknowledging your awareness of the study and your su	oport of the district's participation.
Please email me at:	or mail it to:
Mathematica Policy Research PO Box 2393 Princeton, NJ 08543	
Thank you for your time. (I look forward to speaking with again), please call me directly at:	you again soon.) If you have any questions (before we speak

SFA:_		SFA DIRECTOR:	::	E: [
SCHOOL 1:	OL 1:	CONTACT:	PHONE:	E:
SCHOOL 2:	OL 2:	CONTACT:	PHONE:	E:
SCHOOL 3:	OL 3:	CONTACT:	PHONE:	E:
		School 1	School 2	School 3
ž	Names of Schools			
18.	3. What time do the school doors open for students?	SCH18_hr SCH18_min SCH18_min		
19.		SCH19_hr SCH19_min	AM	
20.		비칠		
21.	What time do you usually start serving breakfast? no_brktprg	SCH21_hr SCH21_min SCH21_min 0.		0. ☐ No breakfast program
22.	2. What time does the first class of the day usually start?	SCH22_hr SCH22_min		- - : - AM
23.	3. What time does the last class of the day usually end?	SCH23_hr : SCH23_min	M9 : -	Md
24.	 Does the school have any scheduled days with early release of students? 	1 □ Yes SCH_q24 0 □ No → Go to Q.27	1 □ Yes → □ No Go to Q.27 →	1
25.	5. On average, how many days per year are students released early?	SCH_q25	DAYS PER YEAR	DAYS PER YEAR
26.	 What meals are offered on early release days? 	0 None SCH18_min 1 Breakfast SCH18_min	0 ☐ None 1 ☐ Snack	o ☐ None
	СНЕСК АLL ТНАТ АРРLY	2 Snack SCH18_min 3 Limited lunch SCH18_min 4 Lull lunch SCH18_min	2 Snack 3 Limited lunch 4 Sull lunch	2 Snack 3 Limited lunch 4 Full lunch

What (times are/time is) your lunch period(s)? Which grades have lunch during each period? As of October 1 of this school year, how many students were scheduled to have lunch during each period?

| SEE ATTACHED SHEET FOR ADDITIONAL CODES | |

27.

		Average Number of Students													
3		Grades	CIRCLE ALL THAT APPLY	9 /	æ 6 (1	12	9	8 6 1	1 2	9	ж б (7	- 2	9 2	0 0 1 1 0 0 1	12
School 3		Gra	CIRCL	Prek	3 2 -	4 ι	PreK	3 2 -	4 ις	Pre _K	- 0 0 -	t 7	Prek	- 0 m 4	2
	School Name:	Time Period		FROM:	10 :		FROM:	70: - - -		FROM:	70: - - -		FROM:	70: 	
		Average Number of Students													
12		Grades	CIRCLE ALL THAT APPLY	9	ж o С	1 2	9	8 6 0	1 2	9	ж б 2 ;	- 2	9 / 8	0 0 1 1	12
School 2		Gr	CIRCI	Pre A	9 0 7	4 ro	Prek	~ 0 °	4 ιν	Pre _X	- 0 0	4 το	Pre K	· 0 % 4	2
	School Name:	Time Period		FROM:	70 		FROM:	70: 		FROM:	70: 		FROM:	70: - - -	
		Average Number of Students		SCH_lnm			SCH_2nm			SCH_3nm			SCH_4nm		
		Grades	CIRCLE ALL THAT APPLY		ω o C	1 7 7	9	8 6 0	1 7 7	9	ж o 2;	- 2	9 / 8	0 0 1 1	12
School 1		Ğ	CIRC	Prek	- 0 E	4 rv	PreK	3 2 -	4 ω	PreK	- 0 c	4 τυ	Pag x -	- N W 4	2
Sc	ıme:	Time Period	SCH_1fhr SCH_1FM	FROM:	TO:	S SCH_2fhr SCH_2fm	FROM:	TO:	SCH_3fhr SCH_3fm	FROM:	TO:	SCH_4fhr SCH_4fm		TO: - - - -	
	School Name:	Lunch Period			~			7			က			4	

What (times are/time is) your lunch period(s)? Which grades have lunch during each period? As of October 1 of this school year, how many students were scheduled to have lunch during each period?

(Continued)

27.

	Sch	School 1			School 2			School 3	
School Name:	ame:			School Name:			School Name:		
Lunch Period	Time Period	Grades	Average Number of Students	Time Period	Grades	Average Number of Students	Time Period	Grades	Average Number of Students
	SCH_5fhr SCH_5fm	CIRCLE ALL THAT APPLY		:	CIRCLE ALL THAT APPLY			CIRCLE ALL THAT APPLY	
	FROM:	PreK 6		FROM:	PreK 6 K 7		FROM:	ᅕ	
Ŋ	TO:		SCH_5nm	70: 			70; 		
	SCH 6fhr SCH 6fm	5 11 12			5 12			5 12	
	1 ☲	PreK 6	SCH 6nm	FROM:	PreK 6 K 7		FROM:	え	
9	TO:			TO:	1 2 3 10		70: 	3 10 8	
		5 11 12			5 11			5 11 12	
	FROM:	PreK 6	SCH_7nm	FROM:	ž		FROM:	ズ	
7	TO:	- 2 S . 2 O C .		70: 	. 3 2 2 8 3 4 5 9 8			- 2 S - 2 S	
	SCH.8fhr SCH.8fm								
ω	I <u>≕</u>	¥	SCH_8nm	FROM:	え		FROM:	え	
	TO:	1 2 8		70: 			70: 		
					5 12			5 12	

Prepared by Mathematica Policy Research, Inc.

What (times are/time is) your lunch period(s)? Which grades have lunch during each period? As of October 1 of this school year, how many students were scheduled to have lunch during each period? SCH18_min 23.

Average Number of Students 11 12 **CIRCLE ALL** THAT APPLY Grades School 3 PreK Pre X **Time Period** School Name: FROM: FROM: Average Number of Students 7 8 9 11 11 12 9 ~ 9 1 1 2 2 2 2 ω **CIRCLE ALL** THAT APPLY Grades School 2 PreK Pag x **Time Period** School Name: = FROM: FROM: Average Number of Students 6 7 10 10 10 11 CIRCLE ALL THAT APPLY Grades PreK Pre X School 1 **Time Period** FROM: FROM: School Name: Lunch Period 10 6

ID#: _ _
Name of School:
SFA:
City and State:

OMB Clearance Number: 0584-0527 Expiration Date: 1/31/2008

School Nutrition Dietary Assessment Study



Principal Survey

PLEASE RETURN WITHIN ONE WEEK

Sponsored by:

U.S. Department of Agriculture Food and Nutrition Service

Time Burden for this collection of information is estimated to average 20 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information.

Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, DC 20503.

INSTRUCTIONS

- This survey should be completed by the Principal.
- When completing the survey please use a black or blue pen, and write only in the spaces provided.
- Please answer all of the questions, except for those that are not applicable, as indicated by the skip patterns.
- Unless questions specifically indicate that more than one answer may be given, please mark only one answer per question.
- If you have any questions regarding the study or completing the Principal survey, please do not hesitate to get in touch with Rhoda Cohen at 1-800-232-8024 or email: rcohen@mathematica-mpr.com

The information you provide will be used only for statistical purposes. In accordance with the Confidential Information Protection and Statistical Efficiency Act of 2002, your responses will not be disclosed in identifiable form without your consent.

Participation is completely voluntary. Choosing not to participate will not affect your employment or your district's participation in school food programs in any way.

We thank you for your cooperation and participation in this very important study.

FOR ASSISTANCE CALL TOLL FREE: 1-800-232-8024

	MEAL-TIME POLICIES
1. Are a	all students scheduled to have a lunch period every day? Yes → Go to Q.2 No
1a. Why	do some students not have a lunch period?
MAR	CALL THAT APPLY
P1a_1 1 □	Take extra credit class instead
P1a_2 2 □	Take remedial class instead
P1a_3 3 🗆	Take class only available during scheduled lunch
P1a_4	Schedule does not include lunch period
P1a_5 5 □	Other (Specify) Pla_ot
2. Are s	students allowed to visit other tables during meal times?
P2 1 🗆	Yes
0 🗆	No
2 🗆	Some are, some aren't
3. Whe	re may students go during their lunch period?
MAR	CALL THAT APPLY
P3_1 1 □	Food service area/ cafeteria or other area where meals are served
P3_2 2 □	Classroom but only with teacher permission
P3_3 3 □	Classrooms open to students during lunch period
P3_4	Library
P3_5 5	Gym
P3_6 6 □	Outside, on campus
P3_7 7 🗆	Anywhere on campus
P3_8 D	Off-campus/Home
P3_9	Other (SPECIFY) P3_10 = "restroom facilities P3_11 = "computer lab, media center" P3_12 = "designated areas, e.g. hallways, student commons"
	t grades are allowed to go off-campus during their lunch period?
P3a_0 0	None → Go to Q.4
	MARK ALL THAT APPLY
1 □ P3a 1	2

3b.	Whic	h of the following off-campus food sources are close	enough for students to walk or drive to during lunch?		
P3b_1]1 🗆	Fast food restaurants			
P3b_2	_] ₂	Other restaurants, cafeterias, or diners			
P3b_3]3 🗆	Supermarkets, convenience stores, or other stores			
P3b_4]4 🗆	Off-campus lunch wagons or push carts			
P3b_4] ₅ 🗆	Other food sources (Specify)			
	-	P3b_ot			
4.	Are s	students who do not bring or buy lunch allowed to be	in the area where students eat lunch?		
P4]1 🗆	Yes			
	o 🗆	No			
	2 🗆	Some are, some aren't			
5.		your school have rules or written policies about whe a reimbursable meal or milk?	n students may buy a la carte foods, that is, foods other		
P5]1 🗆	Yes			
	2 🗆	Rules for some students			
	o 🗆	No → Go to Q.6			
5a.	Wha	are those rules?			
	MARK	ALL THAT APPLY			
P5a_1		When student takes a reimbursable meal	P5a_6 = "anytime during meal periods"		
P5a_2]2 🗆	When a student brings lunch from home	P5a_7 = "certain days or times during lunch period" P5a_8 = "limit quantity"		
P5a_3	-	When student has eaten meal	P5a_9 = "limit type" P5a_10 = "during recess, in between periods"		
P5a_4		When all students have had the opportunity to take	a reimbursable meal		
P5a_5	_	Other restriction (Specify)	a rembursable mear		
1 5u_5] 5 🗀	P5a_ot			
		134_01			
6.		students who go to the area where students eat lunch d, for example, after the first 15 minutes?	allowed to leave after a certain point during their lunch		
P6]1 🗆	Yes, all students may leave → Go to Q.7			
	2 🗆	Yes, some students may leave			
	۰П	No, all students must stay in the area → Go to Q.	7		
	No, all students must stay in the area → Go to Q.7				
6a.	6a. Which grades are allowed to leave after a set period of time?				
	MARK ALL THAT APPLY				
	_1				
	P6a_1 P6a_2 P6a_3 P6a_4 P6a_5 P6a_6 P6a_7 P6a_8 P6a_9 P6a_10 P6a_11 P6a_12				

7. Are any students who operiod?	Are any students who go to the area where students eat lunch allowed to leave at any time during their lunch period?					
P7 1	☐ 1 ☐ Yes, all students may leave → Go to Q.8					
	_					
•	must stay in the area -	→ Go to Q.8				
7a. Which grades are allow	ved to leave at any time	? ?				
	MARK ALL THAT APPLY					
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$	5 6 7 8 9 P7a_5 P7a_6 P7a_7 P7a_8 P7	□ 10 □ 11 □ 12 □ 7a_9 P7a_10 P7a_11 P7a_12]			
8. Are other school activit during meal times?	ies, such as pep rallies,	club meetings, bake sa	ales, or tutoring session	ns ever scheduled		
P8 1 Yes						
0 □ No → Go to Q.9	1					
8a. On average, how often	are the following types	of activities scheduled	during the breakfast p	period?		
	Every day	3-4 x Per Week	1-2 x Per Week	Less Than 1 x Per Week or Never		
Pep rallies P8a_pr	1 🗆	2 🗆	з 🗆	о 🗆		
Club meetings P8a_cm	1 🗆	2 🗆	з 🗆	0 🗆		
Tutoring sessions P8a_ts	1 🗆	2 🗆	3 🗆	0 □		
Bake sales P8a_bs	1 🗆	2 🗆	3 🗖	0 🗆		
Other (Specify) P8a_o0_3	1 🗆	2 🗆	3 🗆	o 🗆		
P8a_ot						
8b. On average, how often	are the following types	of activities scheduled	during the lunch perio			
	Every day	3-4 x Per Week	1-2 x Per Week	Less Than 1 x Per Week or Never		
Pep rallies P8b_pr	1 🗆	2 🗆	з 🗆	о 🗆		
Club meetings P8b_cm	1 🗆	2 🗆	з 🗆	0 🗆		
Tutoring sessions P8b_ts	1 🗆	2 🗆	3 🗆	0 □		
Bake sales P8b_bs	1 🗆	2 🗆	з 🗆	0 □		
Other (Specify) P8b o0 3	1 🗆	2 🗆	3 🗆	0 □		
P8b_ot						
P8b_sa "sports activities"						

(If responding for a high school, Go to Q.11)	EATING LOCATIONS AND ENVIRONMENT
9. Does your school have recess?	11. Where do students eat school breakfast?
P9 1 □ Yes	11. Where do students cat sensor breaklast:
0 □ No → Go to Q.11	MARK ALL THAT APPLY
	P11_1
9a. Do any students have recess immediately before lunch?	P11_2 2
	P11_3 3
	P11_4
0 □ NO → Go to Q.10	P11_5 5 Outdoors
9b. What percentage of students have recess immediately before lunch?	P11_6 6 Other (Specify)
P9b PERCENT	P11_7 = "hallways or on the go" P11_8 = "gym, multi-purpose room"
P9b_box □ All - 100%	12. How many adults usually supervise the students during breakfast in the food service area?
Do any students have recess immediately after lunch?	P12
PIO 1 D Yes	
₀ □ No → Go to Q.10b	13. Who are these breakfast monitors?
	MARK ALL THAT APPLY
10a. What percentage of students have recess	P13_1 1 Administrators or counselors
immediately after lunch?	P13_2 2 □ Teachers
PI0a PERCENT	P13_3 3 Aides (food service area monitors with no other duties)
PI0a_box □ All - 100%	P13_4
10b. Are students allowed to go out to recess before the	P13_5 5 Other school personnel
official end of their lunch period?	PI3_6 6 Parents
PIOb 1 Ves	P13_7 7 Community volunteers
	P13_8 8 Other (Specify) P13_0t P13_1 = "food service staff" P13_10 = "security/safety officers" P13_11 = "custodian"
10c. Are there any rules about when students can go out to recess?	
Pl0c 1	14. Where do students eat school lunches?
₀ □ No → Go to Q.11	MARK ALL THAT APPLY
	P14_1
10d. Please describe these rules.	P14_2 2
P10d_ot1, P10d_ot2	PI4_3 3 Classrooms
P10d_a = "when students finish eating" P10d_b = "after specific time period"	P14_6 = "gym, multi-purpose room" P14_7 = "hallways or 'on the go' "
P10d_c = "atel specific time period P10d_c = "adults must dismiss or accompany students" P10d_d = "after students clean up" P10d_e = "if well-behaved" P10d_f = "only certain grades"	P14_5 5 Other (Specify) P14_ot
	I

15.	In how many different rooms and outdoor locations are reimbursable lunches served ?	19.	WI	ho a	are these lunch monitors?
	are reimbursable functies serveu :		MA	RK	ALL THAT APPLY
	ROOMS AND OUTDOOR LOCATIONS	P19_1]1		Administrators or counselors
	P15	P19_2]2		Teachers
		P19_3]3		Aides (food service area monitors with no other duties)
16.	How many different eating locations for school lunches does the school have?	P19_4]4		Aides (regular school staff who rotate in the assignment)
	LUNGUENE FATING LOCATIONS	P19_5	$]_4$		Other school personnel (such as coaches)
	LUNCH TIME EATING LOCATIONS	P19_6] ₅		Parents
		P19_7	$]_6$		Community volunteers
		P19_8]7		Other (Specify) P19_9 = "food service staff" P19_10 = "security/safety officers"
17.	How often is the noise level at lunch a problem?				P19_11 = "custodians"
	MARK ONE ANSWER				
P17	1 □ Never → Go to Q.18	20.	Do	es	your school have enough space to seat all
	2 □ Seldom		stu	ıde	nts during each lunch period?
	₃ □ Sometimes	P20]1		Yes
	4 ☐ Most of the time		0		No
	5 □ Always				
	•	21.	Do	es	your school have enough serving lines or
					ns to serve all students during the first half
17a.	What measures do you take to keep noise under		OI	eac	ch lunch period?
	control?	P21	1		Yes
	MARK ALL THAT APPLY		0		No
P17a_1	□ Speak to noise-makers				
P17a_2	₂ □ Punish noise-makers	22.			improvements, if any, would you like to see in eal serving area or the space that is available
P17a_3	₃ □ Remove noise-makers from meal area		for	stu	udents to eat meals?
P17a_4	₄ □ Ask all children to be quiet		MA	RK	ALL THAT APPLY
P17a_5	□ Other (Specify)	P22_0] _o		No improvements need to be made
	P17a_ot1 P17a_ot2	P22_1]1		More serving lines
P17a_0	None of the above	P22_2	$\Big]_2$		More time to eat
	6 = "active supervision by adult monitors" 7 = "praise, reward good behavior" P17a_9 = "announcements, speakers	P22_3	$]_3$		More space for seating
	8 = "signals (e.g. lights)" P17a_10 = "silent lunch, quiet time"	P22_4	4		Smaller tables
18.	How many adults usually supervise the students	P22_5] ₅		More space between tables
	during lunch in the food service area?	P22_6	6		Renovate space—upgrade seating/lighting
	ADULTS	P22_7	7		Improve color or décor
	P18	P22_8	8		More natural light
		P22_9	9		Other (Specify) P22_ot1, P22_ot2
					pood service staff" P22_14 = "improve acoustics"
		P22_12	= "sp	ace e	nonitors" P22_15 = "improve check out efficiency" exclusively for food service" P22_16 = "shaded eating area"

VENDING MACHINES	23c. Are beverage sales in your school covered by a "pouring rights" contract (that is, a long-term contract		
23. Where are vending machines available to students in your school or on the school grounds?	with a beverage company that establishes the company as a sole source vendor for beverages in the school)? Count both foodservice and other machines.		
MARK ALL THAT APPLY	P23c 1		
P23_0 ₀ □ No vending machines for students → Go to Q.25	o □ No d □ Don't know		
P23_1 1	23d. When can students use the snack machines or other		
P23_2 2 Other indoor area(s)	machines containing snacks outside of the food		
P23_3 3 □ Outside school buildings, on school grounds	service area?		
	MARK ALL THAT APPLY		
22a Wha daoidad ta place the yanding machines that are	P23d_1		
23a. Who decided to place the vending machines that are available to students outside of the food service area?	P23d_2		
	P23d_3 During school hours, before lunch		
MARK ALL THAT APPLY	P23d_4 During lunch		
P23a_0 0 No vending machines outside of the food service area	P23d_5 After lunch, before end of last regular class		
	P23d_6		
	P23d_7 Other (Specify)		
P23a_2 2	P23d_ot P23d_8 = "anytime"		
P23a_3 3 Principal	P23d_9 = "during recess or in between classes" 23e. Who receives income from these machines?		
P23a_4 4 Athletic director	23e. Who receives income from these machines?		
P23a_5 5	MARK ALL THAT APPLY		
P23a_6 6 Other (Specify) P23a_ot	P23e_1 School food service		
d Don't know P23a_7 = "vendors" P23a_8 = "school board"	P23e_3 Athletic department P23e_4 Other school district department or fund		
P23a_9 = "state officials" P23a_10 = "fire dept., maintenance,	P23e_5 Other (Specify)		
23b. Not counting machines that sell only milk, 100% juice,	P23e_ot		
or water, when can students use the beverage	d Don't know		
machines outside of the food service area?	P23e_6 = "student council, activities/clubs"		
MARK ALL THAT APPLY	24. What is the net income to the school or district from		
P23b_1	vending machines anywhere in the school or on the school grounds (per year, month, or week)? Do not include any income that goes to food service.		
P23b_2 2			
P23b_3 During school hours, before lunch	\$ PER P24_per		
P23b_4 4 During lunch	₁ □ Year		
P23b_5 5	2 Month		
P23b_6 6	₃ □ Week		
P23b_7 7 □ Other (Specify)	4 Other (Specify)		
P23b_ot			
P23b_8 = "anytime" P23b_9 = "during recess or in between class"	machines		
P23b_10 = "in athletic event ir during/after gym" P23b_11 = "with teacher permission"	d □ Don't know		

SCHOOL STORE	25e. Approximately how much net income does the school receive from the school store in total (per year, month,		
	P25e or week)?		
25. Do you have a school store that sells foods or beverages (including snack foods)?	\$ PER P25e_per		
P25 1 Yes	₁ □ Year		
	2 ☐ Month		
25a. What days of the week is the school store usually open?	3 ☐ Week		
MARK ALL THAT APPLY	4 ☐ Other (Specify)		
P25a_1 ₁	P25e_ot		
P25a_2 ₂ □ Tuesday	No income received from school store		
P25a_3 3	d □ Don't know		
P25a_4			
P25a_5 5	26. Outside of the food service area, do you have a		
P25a_6 6 U Various or no set schedule	school snack bar (that is, a place that prepares and serves foods but does not offer reimbursable meals)?		
25b. When is the store usually open to students?			
MARK ALL THAT APPLY	P26 1 \square Yes \square 0 \square No \longrightarrow Go to Q.27		
P25b_1 1	0 L NO -> GO to Q.27		
P25b_2 2 During school hours			
P25b_3	26a. What days of the week is the snack bar open?		
P25b_4 4	MARK ALL THAT APPLY		
25c. Who receives income from the school store?	P26a_1 1		
MARK ALL THAT APPLY	P26a_2 2		
$P25c_1$ 1 \Box School food service only \longrightarrow Go to Q.26	P26a_3] ₃		
P25c_2 2			
P25c_3 3	P26a_4 d □ Thursday		
P25c_4 4 □ School and SFA jointly	P26a_5 5 □ Friday		
P25c_5 5 Athletic department	P26a_6 G Various or no set schedule		
$\frac{P25c_6}{6} \ \square \ \ \ Other \ (Specify)$ $\boxed{P25c_ot}$	Various of the set scriedule		
d Don't know P25c_7 = "student council, activities/clubs" P25c_8 = "business/marketing class or club"	26b. When is the snack bar usually open to students?		
25d. Who is responsible for the school store?	MARK ALL THAT APPLY		
MARK ALL THAT APPLY	P26b_1 1 □ Before school		
P25d_1			
P25d_2 2	P26b_2]₂ □ During school hours		
P25d_3 3 Athletic department	P26b_3 During lunch period		
P25d_4 4 Other school department (Specify) P25d_4ot P25d_4ot	P26b_4		
P25d_5 5 Other (Specify) P25d_5ot			
d □ Don't know			

26c. Who receives the income from the snack bar?	AFTER-SCHOOL PROGRAM		
MARK ALL THAT APPLY	Definition:		
$\frac{P26c_1}{1}$ \square School food service only \longrightarrow <i>Go to Q.27</i>			
P26c_2 2	28. Does your school have an after-school program (a program that is operated at your school)?		
P26c_3 3 □ School	(a program that is operated at your school)?		
P26c_4 4 □ School and SFA jointly	P28 1 Yes		
P26c_5 5 Athletic department	0 □ No → Go to Q.31		
P26c_6 6 D Other (Specify)			
P26c_ot	29. Who operates the after-school program at your		
P26c 7 = "student council, clubs"	school?		
P26c_8 = "business/marketing class or club"	MARK ALL THAT APPLY		
26d. Approximately how much net income does the school			
receive from the snack bar in total (per year, month, or week)?	P29_1 ₁ □ School district		
woony:	P29_2 2		
\$ PER P26d_per	P29_3 3 □ YMCA/YWCA		
	P29_4		
2 Month	P29_5 5 D Parent/teacher organizations		
3 □ Week	P29_6 G Church affiliated organizations		
4 ☐ Other (Specify)	P29_7 7 □ Child care agency		
P26d_ot	P29 8 Community park/recreation department		
No income received from snack bar No income received from snack bar	P29_9 Other (Specify)		
d □ Don't know	P29_ot		
27. Not counting any sales in the food service area during lunch, how often do school organizations sell sweet or salty snacks as fundraisers?	30. Does the after-school program serve snacks? P30 1 □ Yes → Go to Q.31		
P27 1 □ Every day	₀ □ No		
2 Three to four times a week			
3 ☐ One to two times a week			
⁴ □ Less than once per week	30a. Why doesn't the after-school program serve snacks?		
₀ □ Never	MARK ALL THAT APPLY		
d □ Don't know	P30a_1 1 Parents weren't interested		
27a. How often do school organizations sell pizza or other main entrée items during lunch?			
	P30a_3 \(\square\) Not allowed to serve food in the space used for the program		
P27a 1 Every day			
2 ☐ Three to four times a week	P30a_4 □ Too difficult to store/transport/serve food		
3 ☐ One to two times a week	P30a_5 □ No staff to manage snack program		
4 ☐ Less than once per week 0 ☐ Never	P30a_6		
D. Oshari Patrict to this access of a figure	P30a_7 Other (Specify)		
selling food during lunch periods	P30a_ot		
d □ Don't know	P30a_8 = "not enough time" P30a_9 = "food not goal of program"		
	1 30a_7 = 100d not goal of program		

NUTRITION EDUCATION AND PROMOTION	33a. Please list the 3 most important elements of the
31. Does your school participate in any of the following nutrition education programs? MARK ALL THAT APPLY P31_1	P33a_1 P33a_2 See attached sheet for constructed variables P33a_3
P31_2 2	33b. Does your school have a nutrition or health advisory council that addresses issues and concerns related to nutritional or physical activity? P33b 1 □ Yes □ No → Go to Q.34 33c. Who are the members of this council? MARK ALL THAT APPLY P33c_1 □ Students
P31_0 0 None of the above d Don't know P31_9 = "linkage with hospital/university" P31_10 = "nutrition education through health class or curricula"	P33c_2 Parents P33c_3 Teachers
32. At what grade levels do your students study nutrition? P32 1 □ Every grade 2 □ Some grades 0 □ Not at all d □ Don't know	P33c_4
32a. Is there a specific focus for nutrition education during this academic year?	P33c_9 = "school board, district" P33c_11 = "other school stuff" P33c_10 = "counselors, social workers" P33c_12 = "local health professionals" 34. Whether or not your school offers breakfast, do you agree or disagree with the following statements?
P32a 1 □ Yes 0 □ No → Go to Q.33	MARK ONE ANSWER FOR EACH Offering school breakfast leads to more students having an adequate breakfast Offering school breakfast interferes with start P34_1 □ □ □ P34_2
32b. What is the focus this year? P32b_1 P32b_2 P32b_3	of the school day
33. Does your school have a wellness policy that addresses student nutrition and physical activity? P33 1 Yes, school policy 2 Yes, district policy 3 Yes, state policy	The school breakfast program serves all students who need it in this school
0 □ No → Go to Q.33b	

COMMENTS:	
P35_1, P35_2, I P35_7, P35_8, I	P35_3, P35_4, P35_5, P35_6 P35_9, P35_10
-	
-	
-	
-	
	Thank you for taking the time to complete this survey.
	We greatly appreciate your assistance.
Ŀ	
Thank you for completing th completed form in the busine form to:	is form. Please keep a copy of the completed form for your records. Please return the ss reply envelope provided. If you no longer have the envelope, please mail this completed
	Mathematica Policy Research, Inc. Attn: Receipt Control – SNDA III Project 6096
	P.O. Box 2393 Princeton, NJ 08543-2393

Constructed Data Elements for Principal Survey

```
p33a_1:
   p33a_1a='A: exercise, physical education'
   p33a_1b='B: standards concerning foods offered'
   p33a_1c='D: dont know'
   p33a_1d='E: other'
   p33a_1e='C: health and nutrition education'
   p33a_1f='F: physical education and nutrition'
p33a 2:
   p33a_2a='A: exercise, physical education'
   p33a_2b='B: standards concerning foods offered'
   p33a_2c='D: dont know'
   p33a_2d='E: other'
   p33a_2e='C: health and nutrition education'
   p33a_2f='F: physical education and nutrition'
p33a 3:
   p33a_3a='A: exercise, physical education'
   p33a_3b='B: standards concerning foods offered'
   p33a_3c='D: dont know'
   p33a_3d='E: other'
   p33a_3e='C: health and nutrition education'
   p33a_3f='F: physical education and nutrition';
```

OMB Clearance Number: 0584-0527 Expiration Date: 1/31/2008

School Nutrition Dietary Assessment Study

Food Service Manager Survey

Sponsored by:

U.S. Department of Agriculture Food and Nutrition Service

Time Burden for this collection of information is estimated to average 20 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information.

Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, D.C. 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, D.C. 20503.

INSTRUCTIONS

- This survey should be completed by the Food Service Manager.
- When completing the survey please use a black or blue pen, and write only in the spaces provided.
- Please answer all of the questions, except for those that are non-applicable, as indicated by the skip patterns.
- Unless questions specifically indicate that more than one answer may be given, please mark only one answer per question.
- If you have any questions regarding the study or completing the Food Service Manager survey, please do not hesitate to get in touch with Rhoda Cohen at 1-800-232-8024 or e-mail: rcohen@mathematica-mpr.com

The information you provide will be used only for statistical purposes. In accordance with the Confidential Information Protection and Statistical Efficiency Act of 2002, your responses will not be disclosed in identifiable form without your consent.

Participation is completely voluntary. Choosing not to participate will not affect your employment or your district's participation in school food programs in any way.

We thank you for your cooperation and participation in this very important study.

FOR ASSISTANCE CALL TOLL FREE: 1-800-232-8024

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KITCHEN CHARACTERISTICS	
Which of the following best describes your kitchen? FSM_q1_1	Are any vending machines located in your food service area (that is, the indoor area where reimbursable meals are served/eaten)?
kitchen is located FSM_q1_2 A base kitchen where meals are prepared for serving on-site and for shipment to receiving	FSM_q4
kitchens FSM_q1_3	4a. Who receives revenue or profit from these machines? MARK ALL THAT APPLY FSM_q4a_1 School food service department School
Do you receive fully plated meals that are prepared off site?	FSM_q4a_3 Athletic department FSM_q4a_4 Other school district department or fund FSM_q4a_5 Other (Specify) FSM_q4a_oth (specified)
FSM_q2a □ Yes → Go to Q.4 0 □ No	d Don't know FSM_q4a_6 = "student council, activities/clubs"
2b. Do you receive chilled or frozen foods that need to be heated?	5a. Not counting machines that sell only milk, 100% juice, or water, when can students use beverage machines in the food service area?
FSM_q2b □ Yes o □ No	MARK ALL THAT APPLY FSM_5qa_1 No soft drink machines in food service area FSM_q5a_2 Before school
Do you assemble or complete assembly of foods, such as sandwiches or desserts?	During school hours, before lunch FSM_q5a_3 During school hours, before lunch During lunch During lunch FSM_q5a_5 After lunch, before end of last regular class
FSM_q2c ☐ Yes o ☐ No	FSM_q5a_6 After last regular class FSM_q5a_7 Other (Specify) FSM_q5a_oth (specified)
3. What other preparation is done in your kitchen for foods that are prepared off-site? FSM_q3_1, FSM_q3_2, FSM_q3_3	5b. When can students use snack machines or other machines containing snack foods in the food service area?
FSM_q3_1A = "cook/prepare certain hot items from scratch" FSM_q3_1B = "no additional preparation" FSM_q3_1C = "bake, reheat, warm items" FSM_q3_1D = "boil or fry items" FSM_q3_1E = "wash and cut fruits/vegetables, prepare salad bar" FSM_q3_2C = "bake, reheat, warm items" FSM_q3_2D = "boil or fry items" FSM_q3_2E = "wash and cut fruits/vegetables, prepare salad bar" FSM_q3_E = "wash and cut fruits/vegetables, prepare salad bar"	MARK ALL THAT APPLY FSM_q5b_1

6.	Approximately how much net income does the school food service department receive from vending machines anywhere in this school or on the school grounds (per year, month, or week)? Do not include any income that goes to the school or district. \$ PER FSM_q6_per 1 Year 2 Month 3 Week 4 No vending machines in school 5 Other (Specify) FSM_q6_oth (specified) 0 No income to school food service from vending machines d Don't Know	 9. Do students ever receive a bonus item when they take a reimbursable lunch? This may be a food or beverage item that is not part of the reimbursable meal or a non-food item. 1 □ Never → Go to Q.11 FSM_q9 2 □ Sometimes 3 □ Usually 10. What type(s) of bonus items do students receive when they take a reimbursable lunch? MARK ALL THAT APPLY FSM_q10_1 □ Drink FSM_q10_2 □ Food FSM_q10_3 □ Non-food item
	MEAL PRICES	MEAL COUNTING
7.	What is the price of a USDA-reimbursable <u>breakfast</u> for students who are classified as reduced price ?	
	\$ FSM_q7_per	11. Are you responding for a high school?
7a.	What is the price of a USDA-reimbursable <u>breakfast</u> for students who pay the full price ? Record more than one answer if your school offers breakfast at different prices (for example, a higher price for larger portions or a discount for a weekly meal ticket).	FSM_q11 Yes → Go to Q.15
	\$ FSM_q7a_1 Standard full price	12. Do you use the offer-versus-serve option at breakfast?
	\$ \[\frac{\text{FSM}_q7a_2}{\text{FSM}_q7a_2\text{oth}} \] Other full price (Specify) \$ \[\frac{\text{FSM}_q7a_2\text{oth}}{\text{CSM}_q7a_3\text{oth}} \] Other full price (Specify) \$ \[\frac{\text{FSM}_q7a_3\text{oth}}{\text{CSM}_q7a_3\text{oth}} \]	FSM_q12
8.	FSM_q7a_2A = "adults/teachers" What is the price of a USDA-reimbursable <u>lunch</u> for students who pay the reduced price ?	
	\$ FSM_q8_per	12a. What grades are allowed to use offer-versus-serve at breakfast?
8a.	What is the price of a USDA-reimbursable <u>lunch</u> for students who pay the full price ? Record more than one answer if your school offers lunch at different prices (for example, a higher price for larger portions or a discount for a weekly meal ticket). \$ FSM_q8a_1 Standard full price \$ FSM_q8a_2 Other full price (Specify) FSM_q8a_2oth Other full price (Specify) FSM_q8a_3oth	MARK ALL THAT APPLY FSM_q12a_1 K FSM_q12a_6 □ 5 FSM_q12a_2 1 FSM_q12a_7 □ 6 FSM_q12a_3 2 FSM_q12a_8 □ 7 FSM_q12a_4 3 FSM_q12a_9 □ 8 FSM_q12a_5 4

13. FSM_q1 13a. FSM_q1 FSM_q1 FSM_q1 FSM_q1 FSM_q1 FSM_q1	1 ☐ Yes, for all students → <i>Go to Q.14</i> 2 ☐ Yes, for some students 0 ☐ No → <i>Go to Q.14</i> What grades are allowed to use offer-versus-serve at lunch? MARK ALL THAT APPLY 3a_1 K 6 ☐ 5 FSM_q13a_6 3a_2 1 7 ☐ 6 FSM_q13a_7 3a_3 2 8 ☐ 7 FSM_q13a_8 3a_4 3 9 ☐ 8 FSM_q13a_9	FSM_q	static each 19 1	s your school have enough serving lines or ons to serve lunch to students in the first half of lunch period? Yes No It improvements, if any, would you like to see in neal serving area or the space that is available for ents to eat meals? KALL THAT APPLY No improvements need to be made More serving lines More space for seating
14. FSM_q1	Are different portion sizes available to different grade levels? Yes No	FSM_q FSM_q	20_3	Smaller tables More space between tables Renovate space-upgrade seating/lighting Improve color or décor More natural light
15.	How are students who are eligible for free or reduced- price meals counted at the cashier?	FSM_q	20_8	Other (Specify) SPECIAL DIETARY NEEDS
FSM_q1 FSM_q1 FSM_q1 FSM_q1 FSM_q1 FSM_q1	Cashier lists Personal ID numbers (PINs) 5_4 Bar code/magnetic strip Coded identification cards FSM_q15_8 = "all students eat for free" FSM_q15_9 = "recorded in POS, computer"	21.	have ☐ Do	at how many students that you currently serve allergies or a special food need? STUDENTS FSM_q21 on't Know -> Go to Q.24 t types of allergies or special needs do these
	MEAL PERIODS			See attached sheet for additional codes K ALL THAT APPLY
16.	How many minutes, on average, would you estimate a student spends in line to get breakfast? MINUTES FSM_q16 Don't offer breakfast	FSM_q FSM_q FSM_q FSM_q	22_1] 22_2] 22_3] 22_4] 22_5] 22_6]	Allergy to peanuts Allergy to other nuts Lactose intolerance Allergy to eggs Allergy to soy Allergy to wheat
17.	How many minutes, on average, would you estimate a student spends in line to get lunch? Do not count waiting for made- or cooked-to-order items. FSM_q17 MINUTES	FSM_q FSM_q	22_8 22_9 22_10 22_11	Allergy to fish or shrimp Diabetes Vegetarian/vegan Low Carbohydrate Reduced Calories Low Fat
18. FSM_q1			22_13	Restrictions because of religious practices Other (Specify) FSM_q22_oth
	o □ No			

_					
FSM_q ² FSM_q ²	Post notices about ingredients	mple,	from s meals MARK FSM_q26_1] FSM_q26_2] FSM_q26_3] FSM_q26_4] FSM_q26_5] FSM_q26_5]	Students or parent S? See a ALL THAT APPLY Surveys Suggestion box Bulletin board Web page Advisory council Other (Specify) FSM	ollowing ways to get feedback s about USDA reimbursable ttached
			FSM_q26_0	None of the above	re e
24.	Does your school routinely make information nutrient content of USDA-reimbursable mea available to students or parents? Yes No → Go to Q.25		27. How I	YEARS AND	n a school kitchen manager? MONTHS FSM_q27_mths
FSM_q/ FSM_q/ FSM_q/	Post information in school (e.g., on bulletin boards) Post information online Post information on TV Post information in newspapers	ailable to		's the highest grad completed? Less than high so High school Some college, no Associates degree Bachelor's degree Graduate degree	o degree ee e
	FSM_q24a_oth		29. Which	n of the following o	redentials do you hold?
			MARK	ALL THAT APPLY	
25.	In the past 12 months, have you or anyone of staff engaged in the following activities?		FSM_q29_1	hotel/restaurant rarts, etc.	ee in consumer science, management, baking/culinary
a.	Attended a PTA or other parent group meeting to discuss the school food	M_q25_a	FSM_q29_2 FSM_q29_3		e in consumer science, nanagement, culinary arts, etc.
h	service program		FSM_q29_4	Master's level nu	
b.	about the school food service	1_q25_b	FSM_q29_5		
	program 1 □	0 □		On the job training	
C.	Invited family members to consume a school meal	<i>M</i> _q25_c	FSM_q29_6	Registered Dietit	
d.		1_q25_d	FSM_q29_7	(ASFSA certified	
e.	Conducted a nutrition education FSM	И_q25_e	FSM_q29_8	State food servic	
	activity in the food service area 1	0 🗆	FSM_q29_0	None of the above	re

30.		nmendations do you have on how to improve the school lunch and breakfast programs? (Please write in
	space belo	See attached
	[FSM_q30_1
		FSM_q30_2
	[FSM_q30_3
		FSM_q30_4
	[FSM_q30_5
		Thank you for taking the time to complete this survey. Your cooperation is
		very much appreciated.
	pleted form in	ompleting this form. Please keep a copy of the completed form for your records. Please return the n the business reply envelope provided. If you no longer have the envelope, please mail this completed
		Mathematica Policy Research, Inc.
		Attn: Receipt Control – SNDA III Project 6096 P.O. Box 2393
		Princeton, NJ 08543-2393
		Constructed Data Elements for Food Managers Survey

```
*----*:
*FSM_q20_oth *;
*-----*;
FSM_q20_9 = "9 : More Food Service Staff"
 FSM_q20_10 ="10: More Monitors"
 FSM_q20_11 ="11: Improve Checkout Efficiency"
 FSM_q20_12 ="12: Additional or upgraded kitchen/serving equipment"
 FSM q20 13 = "13: More meal time, additional meal periods"
 FSM_q20_14 ="14: Larger Space Overall"
 FSM_q20_15 = "15: Larger Kitchen/Serving Space"
 FSM_q20_16 = "16: Other infrastructure improvements";
*-----*:
*FSM_q22_oth *;
*-----*;
FSM q22 A="A: Low Sodium"
   FSM_q22_B="B: Allergy to certain fruits, juices"
   FSM_q22_C="C: Allergy to corn"
   FSM_q22_D="D: Allergy to certain poultry"
   FSM_q22_E="E: Allergy to certain meats"
   FSM_q22_F="F: Allergy to food coloring"
   FSM_q22_G="G: Allergy to chocolate"
   FSM q22 H="H: Food must be pureed or soft"
   FSM_q22_I="I: Allergy to tomatoes"
   FSM_q22_J="J: Other food allergies or deficiencies"
   FSM_q22_K="K: Non-food allergies";
*_____*:
*FSM_q23_oth *;
*----*:
FSM q23 6="6: Remove food from menu planning"
FSM_q23_7="7: Check-out staff monitor restrictions with lists, computer"
FSM q23 8="8: Other school staff monitor, educate students"
FSM_q23_9="9: None, students self-select appropriate foods";
*----*:
*FSM_q24a_oth *;
*-----*:
FSM_q24a_7="7: Provide upon request"
FSM_q24a_8 = "8: School Nurse"
FSM_q24a_9 ="9: Radio, PSAs"
FSM_q24a_10="10: Teachers, in class"
FSM q24a 11="11: Parent Handbook";
*_____*:
*FSM_q26_oth *;
*-----*;
```

```
FSM_q26_8 = "8 : Telephone"
FSM_q26_9 = "9 : Taste Tests"
FSM_q26_10="10: Speak with students"
FSM_q26_11="11: Parent meetings"
FSM q26 12="12: School newsletter, newspaper, or announcements";
*FSMq30 *;
*-----*;
  fsmq30 A="A: None, pleased with meal programs"
   fsmq30_B="B: More time for meals"
   fsmq30 C="C: More variety to menu"
   fsmq30_D="D: More healthy options"
   fsmq30 E="E: Additional and/or better qualified staff"
   fsmq30_F="F: More funding"
   fsmq30_G="G: Less regulations on purchasing, paperwork, foods offered"
   fsmq30 H="H: Eliminate vending machines, high sugar/fat a la carte items"
   fsmq30 I="I: More nutrition education, including promoting healthy choices at home"
   fsmq30_J="J: Better food service equipment, more space"
   fsmq30 K="K: Get students' input on menu"
   fsmq30_L="L: Get higher quality, better tasting commodities"
   fsmq30 M="M: Eliminate reduced category and make all meals free"
   fsmq30_N="N: Add or expand breakfast program"
   fsmq30_Oth="Oth: Other";
```

OMB Clearance Number: 0584-0527

Expiration Date: 1/31/2008

DAILY MEAL COUNTS FORM



		-
School Name:	Date:	
·		

Instructions:

- In the boxes for Reimbursable Lunches and Reimbursable Breakfasts, please record the number of USDA free, reduced-price, and full-price reimbursable meals served in your school each day of the target week. Do not include meals for which you do not claim reimbursement, for example, second lunches sold to students on an a la carte basis.
- 2. Check if the number of reimbursable meals was much higher or lower than usual. If so, describe the reasons for this difference in the space provided.
- 3. At the bottom of the page, please record the total value of your a la carte sales for each day of the target week.

	Number of Reimbursable Lunches Served								
Day of Week				Please check if the number of reimbursable lunches served this day was much higher or lower than usual.					
Monday	mon_luf_rate	mon_lurp_rate	mon_lfp_rate		□ → Reason:				
Tuesday	tue_luf_rate	tue_lurp_rate	tue_lfp_rate	te □ → Reason:					
Wednesday	wed_luf_rate	wed_lurp_rate	wed_lfp_rate		□ → Reason:				
Thursday	thu_luf_rate	thu_lurp_rate	thu_lfp_rate		□ → Reason:				
Friday	fri_luf_rate	fri_lurp_rate	fri_lfp_rate	□ → Reason:					

	Number of Reimbursable Breakfasts Served							
Day USDA Reduced- Full- OFFICE I				Please check if the number of reimbursable breakfasts served this day was much higher or lower than usual.				
Monday	mon_buf_rate	mon_burp_rate	mon_bfp_rate		□ → Reason:			
Tuesday	tue_buf_rate	tue_burp_rate	tue_bfp_rate		□ → Reason:			
Wednesday wed_buf_rate wed_burp_rate wed_bfp_rate □ → Reason:		□ → Reason:						
Thursday	thu_buf_rate	thu_burp_rate	thu_bfp_rate		□ → Reason:			
Friday	fri_buf_rate	fri_burp_rate	fri_bfp_rate		□ → Reason:			

Total Daily A La Carte Sales					
Monday \$ Tcs mon rate					
Tuesday	\$_	Tcs tue rate			
Wednesday	\$_	Tcs wed rate			
Thursday	\$_	Tcs thu rate			
Friday	\$_	Tcs fri rate			

All variables were calculated as rates to protect confidentiality.

SCHOOL NUTRITION DIETARY ASSESSMENT STUDY

Other On-Campus Food Sources Checklist

School MPR ID: mprid

school or on school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school building school grounds service area (within 20 feet) school grounds school grounds service area (within 20 feet) school grounds service area (within 20 feet) school grounds school	Int	erviewer ID #: interver								
Food Source Number in school or on service area (within 20 feet) Shade Bar Outside Food Source (NOTE: Sells items but does not prepare food.) None	Da	te: remo / rd_day								
Number in school or on school grounds a. School Store (NOTE: Sells items but does not prepare food.) b. Snack Bar Outside Food Service Area Lib (NOTE: Include only snack bars that prepare some food to order.) c. Food Cart Outside Food Service Area Lid On None d. Other (Specify) Lid On None 1 Adjacent to food service area (within school building should service area (within school building should service area (within school building shoulding should service area (within school building should should should service area (within school building should	Ins		on-campus fo	ood sou	ırces a\	/ailable to s	students	. Do not	include	vending
Number in school or on school o		Food Source			Lo	cation of	Alterna	tive Food	Source	
A. School store (NOTE: Sells items but does not prepare food.) b. Snack Bar Outside Food Service Area L_ib (NOTE: Include only snack bars that prepare some food to order.) c. Food Cart Outside Food Service Area L_ic 0 None 2 3 4 4 5 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6			school or on			service area	(within		in	utside of school ouilding
(NOTE: Include only snack bars that prepare some food to order.) c. Food Cart Outside Food Service Area L_lc	a.	School Store	₀ □ None	1		2 🗆		3 🗆		4 🗆
d. Other (Specify) L_1d o None 1 process lifthere is other on-campus food source O if there is no other on-	b.	(NOTE: Include only snack bars that prepare	o □ None			2 🗆		з 🗆		4 🗆
Instructions: 2. Please check the hours of operation for each food source vending machines. Check all that apply After	c.	Food Cart Outside Food Service Area L_1c	□ None			2 🗆		з 🗆		4 🗌
Instructions: 2. Please check the hours of operation for each food source available to students. Do not include vending machines. Hours of Operation CHECK ALL THAT APPLY	d.	Other (Specify)	₀ □ None	1		2 🗆		з 🗆		4 🗌
Instructions: 2. Please check the hours of operation for each food source available to students . Do not include vending machines. Hours of Operation (CHECK ALL THAT APPLY) After Bkfst Classes and Start and Before and Before After Before Bef		L_1doth								
Hours of Operation (CHECK ALL THAT APPLY) After After After Bkfst Classes Lunch and Start and Not Before and Before A	Ins	tructions: 2. Please check the hours of ope	o other on-campus fo	food source		available to	studen	ts . Do no	ot include	ı
After After After Bkfst Classes Lunch and Start and Not Before and Before		3				Hour	s of Ope	eration		
Bkfst Classes Lunch and Start and Not Before and Before					1			T APPLY)	Aften	
Food Source		Food Source	Not Available	Before	During	Bkfst and Before Classes	Classes Start	During	Lunch and	After Last
a Cabaal Ctara	_		to Students	Bkfst	Bkfst		Lunch	Lunch	End	Class
	d.									7 h_2a_7
b. Snack Bar Outside Food Service Area	b.		[<u> </u>
(NOTE: Include only snack bars that prepare		(NOTE: Include only snack bars that prepare								7 🗆 h 2b 7

h_2c_na

n.a. 🗌

h_2d_na

h_2c_1

h_2d_1

1 🗌

h_2c_2

2 🗌

h_2d_2

h_2c_3

h_2d_3

з 🗌

h_2c_4

h_2d_4

4 🗌

h_2c_5

h_2d_5

5 🗌

h_2c_6

h_2d_6

6 🗆

Food Cart Outside Food Service Area

h_2d_oth

some food to order.)

d. Other (Specify)

School Name:_

namesch

h_2c_7

h_2d_7

7 🗌

Instructions: 3. Place a check mark in the box corresponding to each food and/or beverage item sold at each source.

			•	of Food It			H SOURCE	≣)
Food Items	Sch	ool Store	Sr	nack Bar	F	ood Cart	Oth 0_0	ner (Specify) oth
A. Beverages								
Carbonated Sweetened Soft Drink	ss_a1	ի □	sb_a1	1 🗆	fc_a1	1 🗆	o_a1	1 🗆
Carbonated Diet Soft Drink	ss_a2	2 🗆	sb_a2	2 🗆	fc_a2	2 🗆	o_a2	2 🗆
Juice (100% Juice)	ss_a3	з 🗆	sb_a3	3 🗆	fc_a3	3 🗆	o_a3	з 🗆
Juice Drinks (Cranberry Drink, Fruit Blends, Hi-C, Lemonade, Punch)	ss_a4	4 🗆	sb_a4	4 🗆	fc_a4	4 🗆	o_a4	4 🗆
Water (Spring Water, Flavored Water, Sparkling Water, Mineral Water, Seltzer Water)	ss_a5	5 🗆	sb_a5	5 🗆	fc_a5	5 🗆	o_a5	5 🗆
Water (Water with Juice)	ss_a6	6 	sb_a6	6 🗆	fc_a6	6 🗆	o_a6	6 🗆
Coffee	ss_a7	7 🗆	sb_a7	7 🗆	fc_a7	7 🗆	o_a7	7 🗆
Tea	ss_a8	B 🗆	sb_a8	8 🗆	fc_a8	8 🗆	o_a8	8 🗆
Hot Chocolate	ss_a9	9 🗆	sb_a9	9 🗆	fc_a9	9 🗆	o_a9	9 🗆
Yogurt Drinks	ss_a10	0 🗆	sb_a10	10 🗆	fc_a10	10 🗆	o_a10	10 🗆
Energy and Sports Drinks (Gatorade,								
Powerade, Red Bull)	ss_a11	1 🗆	sb_a11	11 🗆	fc_a11	11 🗆	o_a11	11 🗆
Other Beverage (Specify)	ss_a12 ss_a12_o	2 🗆	sb_a12 sb_a12_o	12 🗆	fc_a12 fc_a12_o	12 🗆	o_a12 o_a12_o	12 🗆
B. Dairy								
Whole Milk	ss_b13	з 🗌	sb_b13	13 🗌	fc_b13	13 🗌	o_b13	13 🗌
Reduced Fat (2%) White Milk	ss_b14	4 🗌	sb_b14	14 🔲	fc_b14	14 🗌	o_b14	14 🗌
Low Fat (1%) White Milk	ss_b15	5 🗌	sb_b15	15 🗌	fc_b15	15 🗌	o_b15	15 🗌
Fat-Free Milk	ss_b16	6 🗆	sb_b16	16 🗌	fc_b16	16 🗆	o_b16	16 🗆
Flavored Milk	ss_b17	7 🗌	sb_b17	17 🗌	fc_b17	17 🗌	o_b17	17 🗌
Yogurt	ss_b18	8 🗆	sb_b18	18 🗌	fc_b18	18 🗆	o_b18	18 🗌
Cheese	ss_b19	9 🗌	sb_b19	19 🔲	fc_b19	19 🗌	o_b19	19 🗌
C. Baked Goods - Dessert								
Cake-Type (Brownies, Cupcakes, Twinkies)	ss_c20	10 🗆	sb_c20	20 🗆	fc_c20	20 🗆	o_c20	20 🗆
Cake-Type (Low-Fat/Reduced-Fat Brownies, Cupcakes, Twinkies)	ss_c21	1 🗆	sb_c21	21 🗆	fc_c21	21 🗆	o_c21	21 🗆
Cookies	ss_c22	2 🗆	sb_c22	22 🗆	fc_c22	22 🗌	o_c22	22 🗌
Cookies (Low-Fat/Reduced-Fat)	ss_c23	з 🗆	sb_c23	23 🗆	fc_c23	23 🗌	o_c23	23 🗌
Pastries (Pies, Turnovers)	ss_c24	4 🗆	sb_c24	24 🗌	fc_c24	24 🗌	o_c24	24 🗌
Other (Specify)	ss_c25	5 🗆	sb_c25	25 🗌	fc_c25	25 🗌	o_c25	25 🗌
	ss_c25_o		sb_c25_o		fc_c25_o		o_c25_o	
D. Bread Or Grain Products								
Regular Bread (Bread, Rolls, Bagels)	ss_d26	6 🗆	sb_d26	26 🗆	fc_d26	26 🗌	o_d26	26 🗆
Other Bread (Biscuits, Croissants, Hot Pretzels)	ss_d27	7 🗆	sb_d27	27 🗆	fc_d27	27 🗌	o_d27	27 🗆
Muffins	ss_d28	8 🗆	sb_d28	28 🗆	fc_d28	28 🗆	o_d28	28 🗆
Muffins (Low-Fat/Reduced-Fat)	ss_d29	9 🗆	sb_d29	29 🗆	fc_d29	29 🗆	o_d29	29 🗆
Granola Bars	ss_d30	ю 🗆	sb_d30	30 🗆	fc_d30	30 🗆	o_d30	30 🗆
Granola Bars (Low-Fat/Reduced-Fat)	ss_d31	1 🗆	sb_d31	31 🗆	fc_d31	31 🗌	o_d31	31 🗌
Pretzels	ss_d32	2 🗆	sb_d32	32 🗆	fc_d32	32 🗌	o_d32	32 🗆
Crackers/Cracker Sandwiches: Peanut Butter	ss_d33	з 🗆	sb_d33	33 🗆	fc_d33	33 🗆	o_d33	33 🗆
Crackers/Cracker Sandwiches: Cheese	ss_d34	34 🗆	sb_d34	34 🗌	fc_d34	34 🗌	o_d34	34 🗌
Cereal/Cereal Bars	ss_d35	5 🗆	sb_d35	35 🗆	fc_d35	35 🗆	o_d35	35 🗌
Other (Specify)	ss_d36	6 🗆	sb_d36	36 🗆	fc_d36	36 🗌	o_d36	36 🗆
	ss_d36_o		sb_d36_o		fc_d36_o		o_d36_o	

	Availability of Food Item in Other Food Sources							
		(PLE	ASE CHEC	K ITEMS A	VAILABLE	FROM EACH		
Food Items	Scho	ool Store	s	nack Bar	F	ood Cart	Othe o_otl	r (Specify)
E. Frozen Desserts								
Frozen Non-Dairy (Fruit Bars, Jello Pops, Popsicles)	ss_e37	7 🗆	sb_e37	37 🗆	fc_e37	37 🗌	o_e37	вт 🗆
Ice Cream (Bars, Cups, Fudgesicles, Sundaes)	ss_e38	8 🗆	sb_e38	38 🗌	fc_e38	38 🗌	o_e38	вв 🗌
Low-Fat Frozen Desserts (Frozen Yogurt, Ice Milk, Sherbet)	ss_e39	9 🗆	sb_e39	39 🗆	fc_e39	39 🗌	o_e39	39 🗆
Milkshakes/Smoothies	ss_e40	ю 🗆	sb_e40	40 🗆	fc_e40	40 🔲	o_e40	40 🗆
F. Fruit And Vegetables								
Canned, Cooked Fruit	ss_f41	1 🗆	sb_f41	41 🗌	fc_f41	41 🗌	o_f41	41 🗆
Fresh Fruit	ss_f42	2 🗌	sb_f42	42 🗌	fc_f42	42 🗌	o_f42	42
Fruit Salad (□ Fresh/□ Canned)	ss_f43	з 🗆	sb_f43	43 🗆	fc_f43	43 🗌	o_f43	43 🗆
Dried Fruit	ss_f44	4 🗆	sb_f44	44 🗌	fc_f44	44 🗌	o_f44	14 🗆
Vegetables, Side Salad	ss_f45	5 🗌	sb_f45	45 🗌	fc_f45	45 🗌	o_f45	45 🗆
Other Fresh Vegetables	ss_f46	₆ 🗆	sb_f46	46 🗌	fc_f46	46 🗌	o_f46	46 🗆
G. Snacks								
Chips (Corn, Potato, Puffed Cheese, Tortilla)	ss_g47	7 🗌	sb_g47	47 🗌	fc_g47	47 🗌	o_g47	47 🗆
Chips (Lower-Fat/Reduced-Fat Corn, Potato, Puffed Cheese, Tortilla)	ss_g48	8 🗆	sb_g48	48 🗆	fc_g48	48 🗌	o_g48	48 🗆
Nuts And Seeds (Almonds, Peanuts, Sunflower Seeds, Trail Mix)		9 🗆	sb_g49	49 🗌	fc_g49	49 🗌	o_g49	49 🗌
Fruit Roll-Up	_	ю 🗆	sb_g50	50 🗆	fc_g50	50 🗌	o_g50	50 🗆
Popcorn	-	1 🗆	sb_g51	51 🗌	fc_g51	51 🗌	l	51 🗆
Meat Snacks (Jerky, Pork Rinds)		2 🗆	sb_g52	52 🗌	fc_g52	52 🗌	l	52 🗆
Candy With Chocolate		з 🗆	sb_g53	53 🗌	fc_g53	53 🗌	l	53 🗆
Candy Without Chocolate	ss_g54	i4 🗆	sb_g54	54 🗌	fc_g54	54 🗌	o_g54	54 🗆
Energy Bars (Balance Bars, Luna Bars, Power Bars)		s5 🗆	sb_g55	55 🗆	fc_g55	55 🗌	o_g55	55 🗆
Other (Specify)	ss_g56	i6 🗆	sb_g56	56 🗌	fc_g56	56	o_g56	56 🗆
H. Prepared / Pre-Prepared Entrees And Food	ss_g56_o		sb_g56_o		fc_g56_o		o_g56_o	
Hot Dogs		7 🗆	sb_h57	57 🗌	fc_h57	57 🗌	o_h57	57 🗆
Hamburgers or Cheeseburgers		8 🗆	sb_h58	58 🗌	fc_h58	58 🗌	o_h58	58 🗆
Veggie Burgers		i9 🔲	sb_h59	59 🗌	fc_h59	59 🗌		59 🗆
Grilled Sandwiches		io 🗆	sb_h60	60 🗆	fc_h60	60 🗆		50
Cold Sandwiches		и 🗆	sb_h61	61 🗌	fc_h61	61 🗌	o_h61	61 🗆
Burritos		i2 🗌	sb_h62	62 🗆	fc_h62	62 🗆	l	62 🗆
Taco		з 🗆	sb_h63	63 🗌	fc_h63	63 🗌	l	63 🗆
Meal-Size Salad		4 🗆	sb_h64	64 🗌	fc_h64	64 🗌	l	64 🗆
Pizza		5 🗆	sb_h65	65 🗌	fc_h65	65 🔲	l	65 🗆
Pasta		6 🗆	sb_h66	66 🗆	fc_h66	66 🗆	l	66 🗆
French Fries		7 🗆	sb_h67	67 🗌	fc_h67	67 🔲		67 🗆
Onion Rings		8 🗆	sb_h68	68	fc_h68	68 🗆	l	68 🗆
Mozzarella Sticks		19 🗆	sb_h69	69 🗆	fc_h69	69 🗌		69 🗆
Other (Specify)	ss_h70 ss_h70_o	то	sb_h70 sb_h70_o	70	fc_h70 fc_h70_o	70 🗆	o_h70 o_h70_o	70 <u> </u>

Availability of Food Item in Other Food Sources (PLEASE CHECK ITEMS AVAILABLE FROM EACH SOURCE) Other (Specify) o_oth **Food Items School Store Food Cart Snack Bar Other** (Spe ss_i71_o/ sb_i71_o/ fc_i71_o/ o_i71_o ss_i71 1 🗆 sb_i71 71 🗆 fc_i71 1 🗆 o_i71 71 🗆 ss_i72_o/ sb_i72_o/ fc_i72_o/ o_i72_o ss_i72 2 🗌 sb_i72 72 🗌 fc_i72 2 🗌 o_i72 72 🗌 ss_i73_o/ sb_i73_o/ fc_i73_o/ o_i73_o ss_i73 sb_i73 fc_i73 o_i73 з 🗌 l3 🗆 73 🗆 73 🔲 ss_i74_o/ sb_i74_o/ fc_i74_o/ o_i74_o sb_i74 74 🗌 ss_i74 fc_i74 4 🔲 o_i74 4 🔲 74 🔲 ss_i75 ss_i75_o/ sb_i75_o/ fc_i75_o/ o_i75_o sb_i75 fc_i75 o_i75 5 🗌 75 🗌 5 🗆 75 🗆 ss_i76_o/ sb_i76_o/ fc_i76_o/ o_i76_o ss_i76 sb_i76 fc_i76 6 🗌 o_i76 6 🗆 76 🗆 76 🗌 ss_i77_o/ sb_i77_o/ fc_i77_o/ o_i77_o ss_i77 sb_i77 fc_i77 o_i77 77 🗌 7 🗆 77 🗌 o_i78 ss_i78_o/ sb_i78_o/ fc_i78_o/ o_i78_o ss_i78 sb_i78 fc_i78 8 🗆 78 🗌 8 🗌 78 🗌

Expiration Date: 1/31/2008



SCHOOL NUTRITION DIETARY ASSESSMENT STUDY Vending Machine Checklist

School Name:	School MPR ID:
Interviewer ID #:	
Date:	

Instructions: 1. Please record the number of each type of vending machine available to students by location of machines.

				Location of Ven	ding Machines				
			(PLEASE RECORD NUMBER OF MACHINES)						
			In food service	Adjacent to food	Elsewhere in	Outside of			
	Type of Vendin	a Machine	area	service area (within 20 feet)	school building	school building			
a.	Milk only	<u> </u>	A_FSA	A_AFSA	A_ESB	A_OSB			
b.	Water only		B_FSA	B_AFSA	B_ESB	B_OSB			
c.	Milk with juice/water (no s	oft drinks)	C_FSA D FSA	C_AFSA	C_ESB D ESB	C_OSB D_OSB			
d.	Water with juice (no soft of	drinks)							
e.	Non-carbonated soft drinl water/milk	s with or without	E_FSA F_FSA	E_AFSA F_AFSA	E_ESB F_ESB	E_OSB F_OSB			
f.	Carbonated soft drinks wi	th or without water	G_FSA	G_AFSA	G_ESB	G_OSB			
g.	Snacks/candy/cookies		H_FSA	H_AFSA	H_ESB	H_OSB			
h.	Entrees, non-refrigerated								
i.	Frozen foods		I_FSA	I_AFSA	I_ESB	I_OSB			
j.	Combination (Specify)	j_oth	J_FSA	J_AFSA _I	J_ESB	J_OSB			
k.	Combination (Specify)	k_oth	K_FSA	K_AFSA	K_ESB	K_OSB			
l.	Combination (Specify)	I_oth	L_FSA	L_AFSA	L_ESB	L_OSB			
m.	Combination (Specify)	m_oth	M_FSA	M_AFSA	M_ESB	M_OSB			
n.	Other (Specify)	n_oth	N_FSA	N_AFSA	N_ESB	N_OSB			
0.	Other (Specify)	o_oth	O_FSA	O_AFSA	O_ESB	O_OSB			
p.	Other (Specify)	p_oth	P_FSA	P_AFSA _	P_ESB	P_OSB			

Instructions: 2. Place a check mark in the box corresponding to each food and/or beverage item sold in vending machines by location of machines.

	Avail	ability of Food Ite	•	chines
			ALL THAT APPLY)	
	In food service	Adjacent to food service area	Elsewhere in	Outside of
Food Items	area	(within 20 feet)	school building	school building
A. Beverages	<u> </u>	(Concor Bunumg	
Carbonated Sweetened Soft Drink	FS A1 1 🗆	AS_A1 1 □	ES_A1	OS_A1 1 □
Carbonated Diet Soft Drink	FS_A1 2 □	AS_A2 2 □	ES_A2	OS_A2 2
Juice (100% Juice)	FS_A2 2 □	AS_A3 3 □	ES_A3	OS_A3 3 □
Juice Drinks (Cranberry Drink, Fruit Blends,			4 [03_A3_ 0 L
Hi-C, Lemonade, Punch)	FS_A4	AS_A4	ES_A4	OS_A4
Water (Spring Water, Flavored Water,		5 🗆	5 🗆	5 🗆
Sparkling Water, Mineral Water, Seltzer Water)	FS_A5 5 🗆	AS_A5	ES_A5	OS_A5
Water (Water with Juice)	FS_A6 6	AS_A6 ₆	ES_A6	ES_A6 6
Coffee		_		
				OS_A7 7 □
Tea	FS_A8 8 🗆	AS_A8 8 □	ES_A8	OS_A8 8 □
Hot Chocolate	FS_A9 9 🗆	AS_A9 9 □	ES_A9	OS_A9 9 □
Yogurt Drinks	FS_A10 10 🗆	AS_A10 10 □	ES_A10 0	OS_A10 10 □
Energy and Sports Drinks (Gatorade, Powerade, Red Bull)	FS_A11 11 🗌	AS_A11 11 □	ES_A11	OS_A11 11 □
Other Beverage (Specify)	FS_A12 ₁₂	AS_A12 ₁₂	ES_A12 2	OS_A12 ₁₂
B. Dairy	FS_A12_O	AS_A12_O	ES A12 O	OS_A12_O
Whole Milk	FS_B13 ₁₃	AS_B13 ₁₃	ES_B13 3	OS_B13 ₁₃
Reduced Fat (2%) White Milk		*		
Low Fat (1%) White Milk	FS_B14 14	AS_B14 14 -	ES_B14]4	OS_B14 ¹⁴
Fat-Free Milk	FS_B15 5	AS_B15 6	ES_B15	OS_B15
Flavored Milk			ES_B16	
Yogurt	FS_B16 FS_B17 FS_B18 8 \(\Boxed{1} \)	AS_B16 AS_B17 AS_B18 8	ES_B17	OS_B16 OS_B17 OS_B18 □
Cheese	19 🔲	19	19 □	100_B16 P
C. Baked Goods - Dessert	FS_B19	AS_B19	ES_B19	19 OS_B19
Cake-Type (Brownies, Cupcakes, Twinkies)	FS_C20 0 □	AS_C20 p □	ES_C20	OS_C20 \
Cake-Type (Low-Fat/Reduced-Fat Brownies,				
Cupcakes, Twinkies)	FS_C21 1	AS_C21 1	ES_C21	21 LJ OS_C21
Cookies	FS_C22 2 □	AS_C22 2 □	ES_C22	OS_C22} □
Cookies (Low-Fat/Reduced-Fat)	FS_C23 ₃	AS_C23 ₃	ES_C23	OS_C23 _B
Pastries (Pies, Turnovers)	FS C24 -	AS_C24	ES_C24	OS_C24
Other (Specify)	FS_C25 5 □	AS_C25 5 □	ES_C25	OS_C25
	FS_C25_O		ES_C25_O	OS_C25_O
D. Bread Or Grain Products	1 3_023_0	AS_C25_O		
Regular Bread (Bread, Rolls, Bagels)	FS_D26 6	AS_D26 6 □	ES_D26	OS_D26 D
Other Bread (Biscuits, Croissants, Hot Pretzels)	FS_D27 7 🗆	AS_D27 7 🗆	ES_D27	OS_D27 □
Muffins	FS_D28 38 □	AS_D28	ES_D28	OS_D28
Muffins (Low-Fat/Reduced-Fat)	FS D20 9 L	AS D29	ES_D29	OS_D29
Granola Bars	IFS D30 10 □	AS D30 U	ES D301	OS_D30
Granola Bars (Low-Fat/Reduced-Fat)	FS D31 1 L	AS D31 □	ES D31	OS_D31
Pretzels	FS D32 2 L	AS D32 L	ES_D32	OS_D32
Crackers/Cracker Sandwiches: □Peanut Butter	ES D33 3 L	IAS D33 β □	ES_D33	OS_D33
□Cheese	FS D34 14 L	AS D34 4 L	ES D34	IOS D34
Cereal/Cereal Bars	FS_D35 ⁵ □	AS_D35	ES_D35	OS_D35 □
Other (Specify)	FS_D36 6	AS_D36 6	ES_D36	OS_D36
	FS_D36_O FS_D33PB	AS_D36_O AS_D33PB	ES_D36_O ES_D33PB	OS_D36_O OS_D33P
	FS_D34C	AS_D34C	ES_D34C	OS_D34C

	Availa	ability of Food Iter	n in Vending Mad	chines
			ALL THAT APPLY)	
Food Items	In food service area	Adjacent to food service area (within 20 feet)	Elsewhere in school building	Outside of school building
E. Frozen Desserts		,		
Frozen Non-Dairy (Fruit Bars, Jello Pops, Popsicles)	FS_E37 ,	AS_E37	ES_E37	OS_E37
Ice Cream (Bars, Cups, Fudgesicles, Sundaes)	FS_E37 ₈	AS_E37 8	ES_E37	OS_E37 B
Low-Fat Frozen Desserts (Frozen Yogurt, Ice Milk, Sherbet)	FS_E38 ₉	AS_E38 9	ES_E38	OS_E38
Milkshakes/Smoothies	FS_E39 0	AS_E39 0	ES_E39	OS_E39)
F. Fruit And Vegetables	FS_E40	AS_E40	ES_E40	OS_E40
Canned, Cooked Fruit	FS_F41 1	AS_F41 1	ES_F41	OS_F41
Fresh Fruit	FS_F42 2	AS_F42 ²	ES_F42	OS_F42
Fruit Salad (□ Fresh/□ Canned)	FS_F43_3 🗌	AS_F43 3 🗆	ES_F43	OS_F43
Dried Fruit	FS_F44 4 🗌	AS_F44 4 🗌	ES_F44	OS_F44 ‡
Vegetables, Side Salad	FS_F45 5 🗌	AS_F45 5	ES_F45	OS_F45
Other Fresh Vegetables	FS_F46 6 □	AS_F46 6	ES_F46	OS_F46 ₃ □
G. Snacks	FS_G47 7	AS_G47	ES_G47	OS_G47,
Chips (Corn, Potato, Puffed Cheese, Tortilla)				—
Chips (Lower-Fat/Reduced-Fat Corn, Potato, Puffed Cheese, Tortilla)	FS_G48 8	AS_G48 ₈	ES_G48	OS_G48 ^β
Nuts And Seeds (Almonds, Peanuts, Sunflower Seeds, Trail Mix)	FS_G49 9	AS_G49 □	ES_G49	49 □ OS_G49
Fruit Roll-Up	FS_G50 0 🗆	AS_G50 0 □	ES_G50	OS_G50)
Popcorn	FS_G51 1	AS_G51 1	ES_G51 ES_G52	OS_G51
Meat Snacks (Jerky, Pork Rinds)	FS_G52 _		52 🗆	OS_G52
Candy With Chocolate	FS_G53 3 □	AS_G53 ³	ES_G53	OS_G53
Candy Without Chocolate	FS_G54 4	AS_G54 4	ES_G54	OS_G54 [‡]
Energy Bars (Balance Bars, Luna Bars, Power Bars)	FS_G55]5 🗆	AS_G55 5 □	ES_G55	OS_G55
Other (Specify)	FS_G56_6	AS_G56 6 AS_G56_O	ES_G56 ES_G56_O	OS_G56_O
H. Other (Specify)	57 🗌	57 🗌	57 🗌	57 🗌
	FS_H58 8 FS_H59 9	AS_H58 B	ES_H58 ES_H59	OS_H58
	FS_H60 0 -	AS_H60 0	ES_H60	OS_H60)
	FS H61 1 -	AS_H61 1 □	ES_H61	OS_H61
	FS_H62 2	AS_H62 ²	ES_H62	OS_H62
	FS_H63 3 L	AS_H63 ³	ES_H63	OS_H63
	FS_H64] ⁴	AS_H64]4	ES_H64	OS_H64
	FS_H58_O FS_H59_O FS_H60_O	AS_H58_O AS_H59_O AS_H60_O	ES_H58_O ES_H59_O ES_H60_O	OS_H58_O OS_H59_O OS_H60_O
	FS_H61_O FS_H62_O	AS_H61_O AS_H62_O	ES_H61_O ES_H62_O	OS_H61_O OS_H62_O
	FS_H63_O FS_H64_O	AS_H63_O AS_H64_O	ES_H63_O ES_H64_O	OS_H63_O OS_H64_O

OMB Clearance Number: 0584-0527

Expiration Date: 1/31/2008

A la Carte Foods Checklist

SCHOOL	NAME:	
SCHOOL	ID#: MEALS: BREAKFAST meal_B	□ LUNCH meal_L
	INTERVIEWER MPR ID #:	
	DATE COMPLETED: _ / /2005 Month Day	

INSTRUCTIONS

- 1. Complete this form for breakfast and lunch on the day of your initial visit to each school.
- 2. Place a check in the box next to each food your cafeteria sold on an a la carte basis or given to students at no cost (free)—at breakfast and/or at lunch. If the school sometimes sells a food a la carte, but did not sell it on that day, *do not* check the box. DO NOT INCLUDE VENDING MACHINES.
- 3. If the cafeteria offered a la carte food or beverages that are not included in the list; please write in the names of these foods and beverages on the last page of the checklist.

A LA CARTE FOODS CHECKLIST CHECK (☑) BOX CHECK (☑) BOX IF FOOD WAS IF FOOD WAS **OFFERED OFFERED** A LA CARTE A LA CARTE Beverages Bkfst Lunch D. Candy **Bkfst** Lunch ₂₆ D1_L A1_L D1 B A1 B 1. Milk 1 🔲 1 🗌 1. With chocolate 26 🗌 Carbonated sw(A2A_B 2a. 27 🗌 2. Without chocolate 27 🗌 A2A L D2 B D2 L 2 🗌 2 🗌 soft drinks Frozen Desserts 2b. Carbonated die A2B_B A2B_L Frozen non-dairy (FrozE1_B E1_L 1. з 🔲 з 🗌 28 🗌 28 🗌 drinks fruit bar, Jello Pop, Popsicle) A3 B A3 L 3. 4 🔲 4 🔲 Coffee Ice cream (Bars, 2. ₂₉ [E2_L 4. Hot chocolate A4 B 5 🗌 5 🗌 A4 L E2_B Fudgesicles, Scoop, 29 🗌 Juice (100% juice) A5A_B 6 🗆 A5A L 6 🔲 sundaes) 7 🗌 Juice (50% juice) A5B B 7 🗌 A5B L Low-fat frozen desserts (Frozen yogurt, ice milk E3_B Juice drinks (less than |E3 L 30 🔲 30 🗌 50% juice) (Cranberry drink, fA5C_B sherbet) в 🗌 A5C L в 🗌 Milkshakes/smoothies |E4_B |E4 L 31 🔲 31 🔲 4. blends, Hi-C, lemonade, F. Fruit punch) F1_B F1 L 1. Canned, cooked fruit 32 🗌 32 🗌 Water (Spring water 2. Fresh fruit 33 🗌 33 🗌 flavored water, min A6A_B lF2 F2 B 9 🗌 A6A L 3. Fruit salad 34 🗌 34 🔲 F3 B F3 L water, seltzer water) 35 □ |F4_L 4. **Dried fruit** 35 🗌 F4 B Water (water with juices, sparkling water wA6B_B Meet and Meat Alternate/ G. 10 🗌 10 🗆 A6B L **Entrees** juice) A7B B 7. 11 🗌 11 🗌 A7B L Tea Beef 8. 12 🗌 Yogurt drinks 12 🗌 A8B B A8B 36 □ |G1 L 1. Hamburger or cheesebu G1_B 36 🗌 Energy and sports uning G2 B 37 □ G2 L 2. Chili or burrito 37 🗌 (Gatorade, Pow A9 B 13 🗌 13 🗆 A9 L 3. Other beef G₃ B 38 🔲 38 □ |G3 L Red Bull) Baked Goods—Desserts В. **Poultry** 1a. Cake-type 39 🗌 4. Chicken patty (breaded)G4 B 39 🗌 G4 L (Cupcakes, bro B1A_B 14 🗌 ¹⁴ □B1A L 40 🗌 5. Chicken (other) 40 🔲 G5 B G5 L Twinkies) 41 🗌 6. Turkey 41 🔲 1b. Cake-type—low B1B_B G6 B G6 L 15 🗌 ¹⁵ □BIB L Other Meat fat/reduced fat Hot dog (Corn dog, fra G7_B B2A B 16 🗌 7. Cookies B2A L 42 🗌 42 🗌 G7 L and beans) 2b. Cookies—lower B2B B 17 🔲 17 □B2B L 8. Cold cuts (Bologna, salami. fat/reduced fat 43 🗌 43 🗌 G8 B G8 L and similar cuts) **Pastries** B3 B 18 🔲 ¹⁸ □B3_L 44 🗆 |G9_ L G9 9. Sausage or pork 44 🔲 (Pies, turnovers) Other baked gqB4A_B 4a. 19 🗌 Meat Alternate 19 B4A L desserts ₄₅ 🔲 |G10_L G10 B 10. Cheese sandwich 45 🗌 4b. Other bakes good-G11 B 46 🗌 46 □|G11 L 11. Other cheese desserts—lowe|B4B_B 20 🗌 20 B4B L Beans or peas (Chick peas, fat/reduced fat garbanzo beans, kidne 47 🗌 47 **Bread or Grain Products** C. beans, refried beans) G12_B G12 L Regular bread C1 B Eggs (Hard cooked, egr 21 🗌 C1 L G13 L salad, scrambled, fried 613 B 48 🗌 48 🗌 (Bread, roll, bag G14 B 2. Other bread C2 B 49 □ G14 L 14. Fish 49 🔲 (Biscuits, croissants, not 22 🗌 15. Nuts and seeds (Peanuts, peanut butter, sunflow G15_B pretzels) 50 🗌 50 🗌 C3 B G15 L C3 L 23 🗌 3. Muffins 23 [seeds, other nuts) C4 B 4. Tortilla 24 🗌 C4_L "Lower fat" entrées (Specify) 16. 5. Other grain products G16_B10T ₅₁ | G16_L1 G16 B1 51 🗌 (Crackers, granqC5_B 25 🗌 25 🗀 C5 L pretzels) G16 B20T G16 B2 52 🗌 52 N G16 L2 G16 B30T G16 B3 53 🗌 53 L G16 L3

A LA CARTE FOODS CHECKLIST (CONTINUED)

		IF FOO OFF A LA	(☑) BOX DD WAS ERED CARTE	not	se list any food or beverage that is listed in sections A-J of this klist and that the cafeteria offered	IF FOC	(☑) BOX DD WAS ERED
	Mixed Dishes	Bkfst	Lunch	a la d	carte on the specified day.		CARTE
	17. Chef salad	54 🗌	54 🗌	K.	Other A la Carte Items (Specify)	Bkfst	Lunch
	18. Lasagna19. Macaroni and cheese	55 🗌 56 🔲	55 🗌 56 🔲		K_78_B, K_78_L, K_78_OT	78 🗌	78 🗌
	20a. Pizza (No meat) G20A_B	57 🗆		20A_L		- 79 🔲	79 🗆
	20b. Pizza (With meat) G20B_B	58 🗆		20B_L	K_79_B, K_79_L, K_79_OT	•	
	21. Spaghetti G21_B	59 🗌		21_L	K_80_B, K_80_L, K_80_OT	80 🗆	80 🗌
	22. Soup with meat or beans	60 🗆	60 🗆 💳		K_81_B, K_81_L, K_81_OT	81 🗆	81 🗌
	(Bean, chicken, clam G22_B chowder, minestrone)	60 Ш	60 □ G2	2_L	K_82_B, K_82_L, K_82_OT	82 🗆	82 🗌
	23. Mexican food (Other) G23_B	61 🗆		23_L	K_83_B, K_83_L, K_83_OT	83 🗆	83 🗆
	24. Chinese food 25. Other (Specify)	62 🗌	62 ∐ G2	24_L	K_84_B, K_84_L, K_84_OT	84 🗌	84 🗌
	G25_B10T G25_B1	63 🗌	63 □ G 25	5_L1	K_85_B, K_85_L, K_85_OT	85 🗌	85 🗌
	G25_B20T G25_B2	64 🗌	64 G2	5_L2	K_86_B, K_86_L, K_86_OT	86 🗆	86 🗆
	G25_B30T G25_B3	65 🗌	65 🗆 G 2	5_L3	K_87_B, K_87_L, K_87_OT	87 🗌	87 🗌
					K_88_B, K_88_L, K_88_OT	88 🗆	88 🗆
Н.	Vegetables 1. Fried potatoes				K_89_B, K_89_L, K_89_OT	89 🗌	89 🗌
	(Including pre-fried, oven	66 🗆	66 🗆		K_90_B, K_90_L, K_90_OT	90 🗆	90 🗆
	baked, french fries, Tater Tots)	00 <u>—</u>	H_	L1	K_91_B, K_91_L, K_91_OT	91 🗌	91 🗌
	2. Salad				K_92_B, K_92_L, K_92_OT	92 🗌	92 🗌
	(Tossed salad, potato salad, three bean salad, raw H_B2	67 🗌	67 🗆	1.0	K_93_B, K_93_L, K_93_OT	93 🗌	93 🗌
			<u>H_</u>		K_94_B, K_94_L, K_94_OT	94 🗌	94 🗌
	3a. Vegetable (Other cod _{H_B3A} 3b. Vegetable (soup)	68 🗌 69 🔲	68	L3A L3B	K_95_B, K_95_L, K_95_OT	95 🗌	95 🗌
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				K_96_B, K_96_L, K_96_OT	96 🗌	96 🗌
Ι.	Snacks 1. Chips				K_97_B, K_97_L, K_97_OT	97 🗆	97 🗌
	(Corn, potato, puffed LB1	70 🗌	70 🗌 🔟	_1	K_98_B, K_98_L, K_98_OT	98 🗆	98 🗌
	tortilla) 2. Nuts and seeds				K_99_B, K_99_L, K_99_OT	99 🗌	99 🗌
	(Almonds, peanuts, I_B2	71 🗌	71 🗆 <u> L</u>	2	K_100_B, K_100_L, K_100_OT	100 🗆	100 🗆
	pistachios, sunflower seeds, trail mix)	71 🗀			K_101_B, K_101_L, K_101_OT	101 🗆	101 🗆
	3. Popcorn I_B3	72 🗌	72 🗆 I <u>L</u> L	_3	K_102_B, K_102_L, K_102_OT	102 🗆	102 🗌
	4. Fruit snacks (roll-ups_shapes)	73 🗌	73 🗌 🗓	_4	K_103_B, K_103_L, K_103_OT	103 🗆	103 🗌
	5. Meat snacks (jerkey nork	74 🗌	₇₄ □ I_L	_5	K_104_B, K_104_L, K_104_OT	104 🗆	104 🗌
	rinds) I_B5 6. Energy bars (Power bar		<u></u>		K_105_B, K_105_L, K_105_OT	105 🗌	105 🗌
	Balance bar, Luna ba <u>r l B6</u>	75 🗌	75 🗌 🗓		K_106_B, K_106_L, K_106_OT	106	106
	7. Other snacks <u>I_B7</u>	76 🗌	76 □ <u>I_L</u>		K_107_B, K_107_L, K_107_OT	107 🗆	107 🗌
J.	Yogurt		Γ 		K_108_B, K_108_L, K_108_OT	108	108 🗆
	1. Yogurt J_B1	77 🗌	77 🔲 J_I	L1	K_109_B, K_109_L, K_109_OT	109 🗌	109 🗌
						•	

ID#: _ _
SFA:
City and State:

OMB Clearance Number: 0584-0527

Expiration Date: 1/31/2008



School Nutrition Dietary Assessment Study

Child/Youth Interview

Sponsored by:

U.S. Department of Agriculture Food and Nutrition Service

Time Burden for this collection of information is estimated to average 40-50 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information.

Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, DC 20503.

		DATE OF INTERVIEW:
SCHOOL ID:		_ / / Month Day Year
		DAY OF WEEK:
CHILD'S NAME:		Mon. Tues. Wed. Thurs. Fri. Sat.
		DATE OF BIRTH:
* CHILD ID #:		_ / / _
00405		
GRADE:		MALE 1
		FEMALE2
* NOTE: 01111 D 1D/	UNDIOATEC IE	SCHOOL BREAKFAST SERVED?
* NOTE: CHILD ID# RESPONDENT IS A	A CHILD (6-11) OR A YOUTH	YES1
(12-18).		NO
COMPLETE AM/	DM FIDET	
COMPLETE AM/	PIVI FIRST.	
	ask you some questions about neals served at school.	what you eat and about what you like and
1. Let me st	art by asking what grade you a	are in?
C_q1	_ RECORD GRADE	
	DON'T KNOW	d
	REFUSED	г
	al, do you usually eat breakfast somewhere else.	? That is breakfast anywhere, at home or at
	YES	1
	NO	
C_q2	SOMETIMES	
	DON'T KNOW	
	REFUSED	

GO TO Q.13 IF SCHOOL DOES NOT SERVE BREAKFAST

3.	Do you ever eat a school breakfast? By school breakfast we mean a complete breakfast provided by your school, not something from home.
	YES1 → GO TO Q.6
C_q3	□ NO0
	DON'T KNOWd
	REFUSEDr
4.	Can children get a school breakfast at your school?
	YES1
	NO0 ¬
C_q4	☐ DON'T KNOWd → GO TO Q.13
	REFUSEDr —
5.	Why don't you eat a school breakfast? RECORD VERBATIM RESPONSE.
	PROBE FOR ADDITIONAL REASONS. RECORD REASONS IN ORDER.
	1
C_q5	2.
	3.
	DON'T KNOWd
	REFUSEDr
	GO TO Q.13

6.	What is the	number one reason you eat school breakfasts?	
		PRICES ARE GOOD1	
		FOOD IS GOOD2 =	➤ GO TO Q.9
		EASY/CONVENIENT TO GET3	
		TEACHERS ENCOURAGE ME4	
		CAFETERIA WORKERS ENCOURAGE	
		ME5	
C_q6		PARENTS MAKE ME6	
		FRIENDS EAT THERE7	
		POPULAR KIDS EAT THERE8	
		NO OTHER CHOICE9	
		I AM HUNGRY10	
		DON'T KNOWd	
		REFUSEDr	
7.		ou think about school breakfast? Do you (SHOFACES FOR CHILDREN IN GRADE 1-3 WHILE RERIES.)	
7.	SMILEY I	FACES FOR CHILDREN IN GRADE 1-3 WHILE RE RIES.) like it,	ADING ANSWER
SHOW	SMILEY I	FACES FOR CHILDREN IN GRADE 1-3 WHILE RE RIES.)	
	SMILEY I	FACES FOR CHILDREN IN GRADE 1-3 WHILE RE RIES.) like it,	ADING ANSWER → GO TO Q.9
SHOW CARD	SMILEY I	TACES FOR CHILDREN IN GRADE 1-3 WHILE RE RIES.) like it,	ADING ANSWER → GO TO Q.9 → GO TO Q.8
SHOW CARD #1	SMILEY I	FACES FOR CHILDREN IN GRADE 1-3 WHILE RE RIES.) like it,	ADING ANSWER → GO TO Q.9
SHOW CARD #1	SMILEY I	TACES FOR CHILDREN IN GRADE 1-3 WHILE RE RIES.) like it,	ADING ANSWER → GO TO Q.9 → GO TO Q.8
SHOW CARD #1 C_q7	SMILEY I	Ike it,	ADING ANSWER → GO TO Q.9 → GO TO Q.8
SHOW CARD #1 C_q7	SMILEY I	Ike it,	ADING ANSWER → GO TO Q.9 → GO TO Q.8
SHOW CARD #1 C_q7	SMILEY I	Ike it,	ADING ANSWER → GO TO Q.9 → GO TO Q.8

9.	Is there enoug	gh time to eat the school breakfast before classes b	pegin?
	Υŧ	≣S1	
C_q9		O0	
	D	ON'T KNOWd	
	RI	EFUSEDr	
10.	Do you think served okay	school breakfast is served too early in the day, too?	o late, or is the time it is
	TO	OO EARLY1	
	TO	OO LATE2	
C_q10	☐ OI	KAY3	
	D	ON'T KNOWd	
	RI	EFUSEDr	
ASK C	Qs.11a AND 11	b IF IN GRADES 1-3; 4TH GRADERS AND OLDI	ER GO TO Q.11c
11a.	Do you usua	ally eat a school breakfast three or more times a we	eek?
	YE	≣S1 →	GO TO Q.12
	N	O0	
C_q11a	NI	EVER EAT SCHOOL BREAKFAST2 —	
	D	ON'T KNOWd	→ GO TO Q.12
	RI	EFUSEDr —	
11b.	Do you usua	illy eat a school breakfast at least once a week?	
	YE	≣S1 →	GO TO Q.12
	N	o	1
C_q11b	□ NI	EVER EAT SCHOOL BREAKFAST—VOL2	GO TO Q.12a
	D	ON'T KNOWd	- 00 10 W.124
	RI	EFUSEDr —	l

11c.	How many days a week do you usually eat a school breakfast?
	NONE, DON'T USUALLY EAT SCHOOL BREAKFAST0 → GO TO Q.12a
	ONE1
	TWO2
C_q11c	THREE3
	FOUR4
	FIVE5
	DON'T KNOWd
	REFUSEDr
12.	Where do you usually eat school breakfast?
	CAFETERIA1
	CLASSROOM2 → GO TO Q.13
	GYMNASIUM3
C_q12	OUTDOORS4
	OTHER (SPECIFY)5
	C_q12_SPECIFY
	DON'T KNOWd
	REFUSEDr
	12a IF Q.11c = 1, 2, OR 3 OR RESPONDENT = CHILD, OTHERWISE GO TO Q.13.
12a.	Would you eat breakfast at school (more often) if it was served in your classroom?
	YES1
	NO0
C_q12a	ALREADY EAT BREAKFAST EVERY DAY2
	DON'T KNOWd
	REFUSEDr

ASK ALL:

C_q15

13. Now I'd like to ask you about lunch.

What time is your lunch period? **IF RESPONDENT SAYS IT VARIES BY DAY, ASK FOR TODAY/YESTERDAY.**

C_q13	_ : AM1 : : M2 DON'T KNOWd REFUSEDr
14.	NO QUESTION THIS VERSION
15.	Did you eat the regular school lunch (today/yesterday)? By regular school lunch, I mean a complete meal—such as salad, soup, a sandwich, or a hot meal—not just milk, snacks, cookies, or ice cream, and not a lunch you brought from home.
	YES1→ GO TO Q.19

16. Where did you get the lunch you ate (today/yesterday)—did you bring it from home, did you get it in school, or did you get it from somewhere else? BROUGHT LUNCH FROM HOME......1 → GO TO Q.18 BOUGHT LUNCH IN SCHOOL......2 → GO TO Q.20 LUNCH FROM SOMEWHERE ELSE3 C_q16 DIDN'T EAT LUNCH4 -DON'T KNOWd → GO TO Q.21 REFUSEDr -Did you go home for lunch, go off the school grounds for lunch, or did you do 17. something else? WENT HOME1 OFF SCHOOL GROUNDS......2 OTHER (SPECIFY)......3 C_q17 C_q17_SPECIFY DON'T KNOWd REFUSEDr Was any of the food you ate at lunch bought in school? 18. YES......1→ GO TO Q.20 C_q18 NO 0 – DON'T KNOWd → GO TO Q.21 REFUSEDr-19. Did you buy any other foods in school to go along with your regular school lunch, such as a drink, ice cream or cookies? YES1 C_q196 NO0 -→ GO TO Q.23 DON'T KNOWd REFUSEDr-

20.		you buy that food—from a vending machine, a school store, or did you buy it teria, but not as part of the regular school lunch?
		CODE ALL THAT APPLY
C_q20_`]	FROM A VENDING MACHINE1
C_q20_1		FROM A SCHOOL STORE2
C_q20_3]	FROM CAFETERIA (A LA CARTE FOOD)3
C_q20_4]	OTHER (SPECIFY)
		DON'T KNOWd
		REFUSEDr
		OF THOSE THAT DID NOT EAT SCHOOL LUNCH (Q.15 NO, DON'T EFUSED). IF GOT SCHOOL LUNCH (Q.15 YES), GO TO Q.23.
21.	Why didn'	t you eat the school lunch (today/yesterday)? RECORD IN ORDER GIVEN
	PROBE:	Are there any other reasons?
C_q21		
		DON'T KNOWd
		REFUSEDr
22.	Do you ev	er eat the regular school lunch?
		YES1→ GO TO Q.24a
C_q22		NO0 —
		DON'T KNOWd → GO TO Q.25
		REFUSEDr—

23.	What is the number one reason you decided to eat the school lunch (today/yesterday)?		
	IF MORE THAN ONE REASON, PROBE FOR MAIN REASON.		
	CODE ONLY ONE		
	HUNGRY1		
C_q23] IT'S FREE/PRICES ARE GOOD2		
	PARENTS WANT ME TO3		
	LIKE THE FOOD (GENERAL)4		
	LIKE TODAY'S/YESTERDAY'S MEAL5		
	EASY/CONVENIENT TO GET6		
	NO ONE AT HOME TO MAKE LUNCH7		
	NO TIME TO MAKE LUNCH8		
	NO OTHER CHOICE9		
	FRIENDS EAT SCHOOL LUNCH10		
	POPULAR KIDS EAT SCHOOL LUNCH11		
	OTHER (SPECIFY)12		
	REFUSEDr		
	ASK Q.24a IF IN GRADES 1-3; 4TH GRADERS AND OLDER GO TO Q.24c		
24a.	Do you usually eat a regular school lunch three or more times a week?		
	YES1→ GO TO Q.25		
	NO0		
C_q24a	NEVER EAT SCHOOL LUNCH2		
	DON'T KNOWd > GO TO Q.26		
	REFUSEDr		
24b.	Do you usually eat a regular school lunch at least once a week?		
	YES1		
	NO0		
C_q24b	NEVER EAT SCHOOL LUNCH – VOL2		
	REFUSEDr		

9

GO TO Q.25

24c.	How many days a week do you usually eat a regular school lunch?		
	NONE-DON'T USUALLY EAT		
G .24:	SCHOOL LUNCH0		
C_q24c	ONE1		
	TWO2		
	THREE3		
	FOUR4		
	FIVE5		
	DON'T KNOWd		
	REFUSEDr		
25.	What do you think about school lunch? Do you (SHOW HAND CARDS WITH SMILEY FACES FOR CHILDREN IN GRADE 1-3 WHILE READING ANSWER		
	CATEGORIES.)		
	liko it		
SHOW	like it,		
CARD #1	think it is only okay, or		
C_q25			
0_q20	DON'T KNOWd		
	REFUSEDr		
00	Why don't you (like /oot) ask ask knock as 2 DECORD VERDATIM		
26.	Why don't you (like/eat) school lunches? RECORD VERBATIM		
	C_q26		
27.	And what about the other kids in your school. Do you think most of them like the		
	school lunches, think they're only okay, or don't like the school lunches? (SHOW HAND CARDS WITH SMILEY FACES FOR CHILDREN IN GRADES 1-3.)		
	,		
SHOW	LIKE IT,		
CARD #1	THINK IT IS ONLY OKAY2		
	DON'T LIKE IT3		
C_q27	DON'T KNOWd		
	REFUSEDr		

28.	Are you required to take certain foods or put certain foods on your tray such as milk, when you get the regular school lunch or can you turn down foods you don't want?
	REQUIRED TO TAKE CERTAIN FOODS 1
C_q28	CAN TURN DOWN FOODS2
	DON'T KNOWd
	REFUSEDr
29.	Do you think your lunch period is too early in the day, too late, or is your lunch period time about right?
	TOO EARLY1
	TOO LATE2
C_q29	ABOUT RIGHT3
	DON'T KNOWd
	REFUSEDr
	o ask you some questions about the place where you eat your lunch, like the cafeteria lassroom) or wherever you eat your lunch.
30.	Would you say the place you eat your lunch is usually
	too noisy,1
	too quiet, or2
C_q30	about right?3
	DON'T KNOWd
	REFUSEDr

31.	Would you say the tables are	
	always clean	1
	usually clean	2
C_q31	sometimes clean, or	3
	never clean?	2
	DON'T KNOW	c
	REFUSED	r
31a.	Would you say the floor is	
	always clean	1
	usually clean	2
C_q31a] sometimes clean, or	3
	never clean?	2
	DON'T KNOW	c
	REFUSED	r
32.	Would you say	
	there are usually plenty of seats and tables, or	1
C_q32	not enough seats and tables?	2
	DON'T KNOW	c
	REFUSED	r
33.	Would you say most of the time there are	
	long lines,	1
	short lines, or	2
C_q33	no lines?	3
	DEPENDS ON WHAT IS SERVED	4
	DON'T KNOW	C
	REFUSED	r

ASK Q. 33a ONLY IF EVER ATE SCHOOL LUNCH (Q.15 = YES OR Q.22 = YES), ALL OTHERS GO TO Q.34.

33a.	seated?	have enough time to eat your lunch after y	ou have your food and you are
		YES	1
		NO	0
C_q33a		SOMETIMES	2
		DON'T KNOW	d
		REFUSED	r
34.	Do the fo	ood servers and cashiers always, often, so idents?	ometimes, or never listen to you and
		ALWAYS	1
		OFTEN	2
C_q34		SOMETIMES	3
		NEVER	4
		DON'T KNOW	d
		REFUSED	r
34a.		od servers and cashiers always, often, son en you're getting school breakfast or lunch	· · · · · · · · · · · · · · · · · · ·
		ALWAYS	1
		OFTEN	2
C_q34a		SOMETIMES	3
		NEVER	4
		DON'T KNOW	d
		REFUSED	r
35.	Do you g	get to pick where you sit and who you can	eat with during your lunch period?
		YES	1
		NO	0
C_q35		DON'T KNOW	d
		REFUSED	r

36. Now I'd like to ask you about the food served at lunch by the school.

			ALWAYS	OFTEN	SOMETIMES	NEVER	DON'T KNOW	REFUSED
C_q36_a	a.	Do you always, often, sometimes, or never like the taste of the food?	1	2	3	4	d	r
C_q36_b	b.	Do you always, often, sometimes, or never like the smell of the food?	1	2	3	4	d	r
C_q36_c	C.	Do you always, often, sometimes, or never like the way the food looks?	1	2	3	4	d	r
C_q36_d	d.	Do the vegetables on the serving line always, often, sometimes, or never look good?	1	2	3	4	d	r

37. Do you think the amount of food they give you is	37.	Do you think the amount of food they give you	ı is
--	-----	---	------

	too much,	
	too little, or	2
C_q37	about right?	3
	DON'T KNOW	c
	REFUSED	r

38. Do you think that the milk served, is . . .

	too warm,	1
	too cold, or	2
C_q38	about the right temperature?	3
	DON'T KNOW	d
	REFUSED	r

39. Does the school menu always, often, sometimes, or never include foods you like?

	ALWAYS,	
	OFTEN	2
C_q39	SOMETIMES	3
	NEVER	4
	DON'T KNOW	C
	REFLISED	r

40.	Does the school lunch always, often, sometimes, or never have enough choices of food?
	ALWAYS,1
	OFTEN2
C_q40] SOMETIMES3
	NEVER4
	DON'T KNOWd
	REFUSEDr
41.	Do you always, often, sometimes, or never like the brands of food offered at school lunch?
	ALWAYS,1
	OFTEN2
C_q41] SOMETIMES3
	NEVER4
	DON'T KNOWd
	REFUSEDr
42,	What is your favorite school lunch? IF NEEDED, PROBE: The main course.
	C_q42
	NO FAVORITE FOOD0
	DON'T KNOWd
	REFUSEDr
43.	What is your least favorite school lunch?
	IF NEEDED, PROBE: The main course.
	C_q43
	LIKE ALL THE FOODS, NO LEAST FAVORITE FOOD0
	DON'T KNOWd
	REFUSEDr

		out with exercise equipment? END OF INTERVIEW FOR YOUNG	1 ER CHII	0 _ DREN -	d - GO TO G	r Q.53
C_q47_f	f.	Outside of school, are you physically active, such as walking, running, biking, or working	4	0	d	_
C_q47_e	e. ASK	IF AGE 12 OR OLDER:	'	U	d	r
C_q47_e		IF < AGE 12: Do you play outside after school?	1	0	А	۳
C_q47_d	d.	Do you walk or ride a bike to school?	1	0	d	r
C_q47_c	C.	Do you participate in other physical activities or sports in the community, for example through a community center or Y?	1	0	d	r
C_q47_b	b.	Are you on a school sports team?	1	0	d	r
C_q47_a	a.	Are you taking physical education in school?	1	0	d	r
			YES	NO	DON'T KNOW	REFUSED
	47.	DON'T KNOWREFUSED Now I'd like to ask you just a few more ques		r		night do. First
		C_q46				
	46.	How do you know?				
		REFUSED			- 00	O TO Q.47
	C_q45	NO DON'T KNOW			.	3 TO 0 47
		YES				
	45.	Can you tell who is getting the regular schoprice?	ool luncl	nes for fr	ee or less	than the full
		DON'T KNOW		c	l → GC) TO Q.47
	C_q44	ALL PAY THE SAME AMOUNT EVERYONE GETS IT FOR FRE SOME PAY LESS/ SOME GET	E	2) TO Q.47

Do all kids that get the regular school lunch pay the same amount for the lunch, or do

some kids pay less or get it for free?

44.

48.	How many nights a week do you and your family typically sit down together to have dinner as a family?
	EVERY NIGHT1
	5 OR 6 NIGHTS A WEEK2
	3 OR 4 NIGHTS A WEEK3
C_q48	1 OR 2 NIGHTS A WEEK4
	NEVER5
	DON'T KNOWd
	REFUSEDr
49.	During the past 30 days, did you eat less food, fewer calories, or foods low in fat or carbohydrates to lose weight or to keep from gaining weight?
	YES1
	NO0
C_q49	DON'T KNOWd
	REFUSEDr
49a.	How often do you take any vitamins in pill or liquid form such as multi-vitamins or Vitamin C? Would you say
	every day or almost every day,1
	every so often, or2
C_q49a	not at all?3
	DON'T KNOWd
	REFUSEDr
49b.	(Other than multi-vitamins with minerals) How often do you take (additional) mineral such as calcium or zinc? Would you say
	every day or almost every day,1
	every so often, or2
C_q49b	not at all?3
	DON'T KNOWd
	REFUSEDr

49c.		n do you take any herbal products or sports supplements like Echinacea or tract? Would you say
		every day or almost every day,1
		every so often, or2
C_q49c		not at all?3
		DON'T KNOWd
		REFUSEDr
50.	On an av DVDs? I HOUR.	erage school day, about how many hours do you spend watching TV or F RANGE GIVEN, TAKE THE MID POINT. ROUND TO NEAREST HALF
C_q50		_ . HOURS
		DON'T KNOWd
		REFUSEDr
51.	online, or	n average school day, about how many hours do you use a computer, go play video or computer games? IF RANGE GIVEN, TAKE THE MID POINT TO NEAREST HALF HOUR.
C_q51		_ . HOURS
		DON'T KNOWd
		REFUSEDr
52.	During th	e past month, on how many days did you smoke cigarettes?
	PROBE:	Your best estimate is fine.
C_q52		_ DAYS
		NEVER0
		DON'T KNOWd
		REFUSEDr

53. And finally, we would like to follow-up with your parent or guardian in order to better understand their feelings about the meals served at this school. In order to do this, I will need you to give me some contact information.

First, which adult tends to prepare most of the meals in your home? {INTERVIEWER NOTE: ACCEPT ONLY ONE ANSWER, READ LIST ONLY IF NECESSARY)

		MOTHER/FATHER/PARENT01	
		PARENT'S SPOUSE OR PARTNER02	
C_q53		GRANDPARENT	
		OTHER RELATIVE04	
		LEGAL GUARDIAN05	
		OTHER (SPECIFY)06	
		C_q53_OTHER	
		DON'T KNOWd ¬	TO 0 50
		REFUSEDr J GO	TO Q.58
53a.	And, what	is (HIS/HER)'s first name?	
		ENTER FIRST NAME	
C_q53a		DON'T KNOWd	
		REFUSEDr	
53b.	And, what	is (HIS/HER)'s last name?	
		ENTER LAST NAME	
C_q53b		DON'T KNOWd	
		REFUSEDr	
54a.	What is [H	IIS/HER]'s home phone number?	
C_q54a		_ - - - - - - - - - - - - - - - - -	R
		DOESN'T HAVE HOME PHONE NUMBERn	
		DON'T KNOWd	
		REFLISED r	

54b.	And, what	is your [HIS/HER]'s cellular phone number?
C_q54b		_ - _ - - ENTER PHONE NUMBER DOESN'T HAVE CELLULAR PHONE NUMBERn DON'T KNOW
		REFUSEDr
54c.	And, what	is [HIS/HER]'s work phone number?
C_q54c		_ - _ - _ - _ - ENTER PHONE NUMBER DOESN'T HAVE WORK PHONE NUMBERn
		DON'T KNOWd
		REFUSEDr
55.	What is th	ne best time to reach [HIM/HER]?
		TIME: _ : AM1 PM2
		DAY:
		DON'T KNOWd
		REFUSEDr
56.	If we are [HIM/HEF	unable to reach [HIM/HER] then, what is the next best time to reach R]?
		TIME: _ : AM1
		PM2
		DAY:
		DON'T KNOWd
		REFUSEDr

[IF NO NUMBERS PROVIDED GO TO 58]

57.	Finally, which of the phone numbers that you gave me should I use to reach your [HIM/HER] when I call?			
C_q57	DON'T KNOW			
58.	CLOSING			
C_q58	Those are all the questions I have today. You've done great. Thanks for all your help.			

THANK CHILD AND GIVE GIFT. ASK IF THEY NEED A PASS TO GET BACK INTO CLASS.

 OMB Clearance Number: 0584-0527

Expiration Date: 1/31/2008

School Nutrition Dietary Assessment Study



Parent Interview

Sponsored by:

U.S. Department of Agriculture Food and Nutrition Service

Time Burden for this collection of information is estimated to average 20 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information.

Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to U.S. Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, DC 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, DC 20503.

CHILD'S NAME:	SCHOOL ID:
CHILD ID #:	GRADE:
CHILD'S GENDER:	RESPONDENT'S GENDER:
MALE1 FEMALE	MALE 1 FEMALE 2
TYPE OF CHILD:	LOCATION:
CHILD1	SCHOOL1
YOUTH2	HOME2
LANGUAGE:	PHONE 3
ENGLISH1	
SPANISH2	
OTHER3	
INTRODUCTION FOR PARENT OF CHILD:	

Okay, now that we completed the dietary recall I'd like to ask you some questions about your household and the meals provided by your child's school.

INTERVIEWER: IF PARENT MENTIONED DURING DIETARY RECALL THAT CHILD HAD SCHOOL BREAKFAST, CODE "1" IN QUESTION 1 WITHOUT ASKING.

INTRO FOR PARENT OF YOUTHS:

Hello, my name is _____ and I'm part of the study team that interviewed your child (yesterday/DAY) at school about the school meals program. I'm calling now to see if we can do the parent interview. As you may recall from the letter and consent form sent home earlier, this study is being conducted by the U.S. Department of Agriculture to better understand how children and parents feel about the meals provided by schools, why they choose to participate or not participate in school meals, and how these decisions are related to children's overall diets. The interview will take about 20 minutes, and your cooperation is completely voluntary. All answers you give will be confidential and no individual results will be presented. As a thank you for your time, we will be sending you \$10.

INTERVIEWER: AFTER DETERMINING IF THE PARENT OR ADULT WHO KNOWS THE MOST ABOUT WHAT CHILD EATS IS ON THE PHONE, CONTINUE.

ASK ALL:

First, I am going to ask you about (CHILD)'s eating habits and the food served at (his/her) school.

1.	Some schools offer meals each day to children for free or at a set, fixed price. Does (CHILD)'s school have a school breakfast program?
	YES1
P_q1	0 NO0
	DON'T KNOWd
	REFUSEDr
2.	Do you agree or disagree with the following statement: "School breakfasts should be available for <u>all</u> school children." Do you
	strongly agree,1
	somewhat agree,2
P_q2	somewhat disagree, or3
	strongly disagree with that statement?4
	DON'T KNOWd
	REFUSEDr
3.	Does (CHILD) usually eat breakfast, that is any breakfast, not just a school breakfast?
	YES1
	NO0
P_q3	DON'T KNOWd
	REFUSEDr

4.	How important do you think eating a healthy breakfast is for children to do well in school?
	Very important,1
	Somewhat important, or2
P_q4	Not important3
	DON'T KNOWd
	REFUSEDr
	IF NO SCHOOL BREAKFAST (Q.1 = 0), GO TO Q.13
5.	Does (CHILD) ever eat a school breakfast, that is a complete breakfast provided by school?
	YES1
	NO0 ¬
P_q5	□ DON'T KNOWd → GO TO Q.7
	REFUSEDr
6.	How many days a week does (CHILD) usually eat a school breakfast?
	NONE 0
	ONE1
	TWO2
P_q6	THREE3
	FOUR4
	FIVE5
	DON'T KNOWd
	REFUSEDr
	ASK Q.7 IF Q.6 = 0, 1, OR 2. OTHERS GO TO Q.8.

7. Which of the following reasons describe why (CHILD) does not eat school breakfast (more frequently) at school? **(READ LIST)**

PROBE: Is that a reason?

CODE ONE ON EACH LINE

		YES	NO	DON'T KNOW	REFUSED
P_q7_a a.	Your child does not like to eat breakfast?	1	0	d	r
P_q7_b b.	Your child does not like the food served at school?	1	0	d	r
P_q7_c C.	Your child prefers to eat at home?	1	0	d	r
P_q7_d d.	You thought your child couldn't participate in the School Breakfast Program?	1	0	d	r
P_q7_e e.	There isn't enough time to eat breakfast at school, for example due to the bus arrival time?	1	0	d	r
P_q7_f f.	You don't want others to think you can't provide breakfast for your child?	1	0	d	r
P_q7_g g.	Your child doesn't eat school breakfast because (his/her) friends don't?	1	0	d	r
P_q7_h h.	Your child thinks only needy kids eat school breakfast and (he/she) doesn't want to be thought of that way?	1	0	d	r
P_q7_i i. P_q7_I_SPECIFY	Is there any other reason? (SPECIFY)	1	0	d	r

8. Now I'd like to ask you your opinions about the school breakfast served at (CHILD)'s school. After I read each statement, please tell me if you strongly agree, agree somewhat, disagree somewhat, or strongly disagree. SKIP ITEMS 'a' AND 'c' IF CHILD NEVER EATS SCHOOL BREAKFAST (Q.5 = 0)

			STRONGLY AGREE	AGREE SOMEWHAT	DISAGREE SOMEWHAT	STRONGLY DISAGREE	DON'T KNOW	REFUSED
P_q8_a	a.	Children like the school breakfasts	1	2	3	4	d	r
P_q8_b	b.	I receive enough information about the School Breakfast Program	1	2	3	4	d	r
P_q8_c	c.	School breakfasts are served at a convenient time and place	1	2	3	4	d	r
P_q8_d	d.	School breakfast gives all children an opportunity to eat breakfast	1	2	3	4	d	r
P_q8_e	e.	Only children from needy families participate in the school breakfast program	1	2	3	4	d	r

ASK QS. 9-12 IF CHILD EVER EATS SCHOOL BREAKFAST (Q.5 = 1).

ALL OTHERS GO TO Q.13

9.	How often do the breakfasts served at your child's school include fresh fruit? V	Would
	you say	

	always,	1
	sometimes, or	2
P_q9	never?	3
	DON'T KNOW	d
	REFUSED	r

10. And how often do school breakfasts include a hot entrée, such as pancakes, breakfast burritos, or egg sandwiches? Would you say . . .

	always,	1
	sometimes, or	2
P_q10	never?	3
	DON'T KNOW	d
	REFUSED	r

11.	Would you say the breakfasts served at school are
	very healthy,1
	somewhat healthy, or2
P_q11	not healthy?3
	IT DEPENDS (VOLUNTEERED)4
	DON'T KNOWd
	REFUSEDr
12.	Overall, how satisfied are you with the school breakfast provided at your child's school. Would you say you are very satisfied, somewhat satisfied, somewhat dissatisfied, or very dissatisfied?
	VERY SATISFIED1
	SOMEWHAT SATISFIED2
P_q12	SOMEWHAT DISSATISFIED3
1_q12	VERY DISSATISFIED4
	DON'T KNOW/CAN'T RATEd
	REFUSEDr
13.	How many days a week does (CHILD) usually eat a school lunch? By school lunch I mean a complete meal such as a fruit or vegetable, sandwich and milk, or a hot meal and milk for free or at a set, fixed price.
	NONE 0
	ONE1
	TWO2
P_q13	THREE3 —
	FOUR4 → GO TO Q.15
	FIVE5
	DON'T KNOWd —
	REFUSEDr → GO TO Q.16

14. Which of the following reasons describe why (CHILD) does not eat school lunch (more frequently) at school? **(READ LIST)**

PROBE: Is that a reason (CHILD) doesn't eat (more) school lunches?

CODE ONE ON EACH LINE

		YES	NO	DON'T KNOW	REFUSED
P_q14_a a .	Your child does not like the food served at school?	1	0	d	r
P_{q14_b} b.	Your child prefers to eat a lunch brought from home?	1	0	d	r
P_q14_c C.	Your child doesn't have enough time to get and eat lunch in school?	1	0	d	r
$P_q^{14}d$ d.	Your child doesn't like waiting in lines for lunch?	1	0	d	r
P_q14_e e .	Your child thinks only needy kids eat school lunches and (he/she) doesn't want to be thought of that way?	1	0	d	r
P_q14_f f.	You prefer your child to eat foods sent from home?	1	0	d	r
P_q14_g g .	Your child doesn't eat school lunches because (his/her) friends don't?	1	0	d	r
P_q14_h h .	You thought your child couldn't participate in the school lunch program?	1	0	d	r
P_q14_i i.	Is there any other reason? (SPECIFY)	1	0	d	r
P_q14_I_SPECIFY					

ALL THOSE ANSWERING Q.14, GO TO Q.16

15.	What is th	e main reason (CHILD) gets school lunches?	
		CHILD LIKES THE FOOD1	
		LIKES TO EAT WITH FRIENDS/ FRIENDS GET IT2	
		EASY FOR PARENT3	}
		INEXPENSIVE/FREE/GOOD VALUE4	
P_q15		GOOD/HEALTHY MEALS5	;
		HUNGER/WOULDN'T EAT LUNCH OTHERWISE6	;
		OTHER (SPECIFY)7	
		DON'T KNOWd	r
P_q15_SPE	CIFY Easy f	REFUSED ro child/convenient-8	
16.	chips and from the c you think i	ools have vending machines where children can cookies, fruit juices and sodas. In many cases, to ompanies for allowing the machines to be placed to it is a good idea or a bad idea to have vending man schools such as the one your child attends?	he school receives money in schools. In general, do
		GOOD IDEA1	
		BAD IDEA2	
P_q16]	IT DEPENDS3	
		DON'T KNOW/NO OPINIONd	
		REFUSEDr	
17.	Are there	any vending machines available to children in (Cl	HILD)'s school?
		YES1	
		NO0	
P_q17]	DON'T KNOWd	→ GO TO Q.19
		REFUSEDr	

18. And, what kinds of foods are in the vending machines?

	-	CODE ALL	THAT APPLY
P_q18_1		MILK	1
P_q18_2]	JUICE	2
P_q18_3		SODA	3
P_q18_4		OTHER DRINKS	4
P_q18_5		SNACK FOODS (CHIPS, POPCORN, ETC)5	5
P_q18_6		DESSERT/BAKED GOODS (COOKIES, CUPCAKES, GRANOLA BARS, ETC)	3
P_q8_7]	CANDY/GUM	7
P_q18_8		SANDWICHES	3
P_q18_9		FROZEN FOODS/ICE CREAM	e
P_q18_10		OTHER (SPECIFY)	10
P_q18_SPEC	CIFY	DON'T KNOW	d
		REFUSED	•
19.	the regula	r child's school cafeteria sell foods that children our school lunch meal? These might be foods like, ce cream, for example.	•
		YES	1
		NO	
P_q19		DON'T KNOW	
,	•	REFUSED	
20.		(his/her) school have a school store or snack ba ldren can buy foods or drinks?	r, outside of the cafeteria,
		YES	I
		NO)
P_q20		DON'T KNOW	t
		REFUSED	•

2	21.	Some schools have contracts with national companies such as McDonald's, Pizza Hut, and Taco Bell, to provide foods for student meals. Do you think it is a good idea or a bad idea to have brand name foods available to students in schools such as the one your child attends?								
		GOOD IDEA		1						
		BAD IDEA								
	P_q2									
		DON'T KNOW/NO	OPINION.		d					
		REFUSED			r					
2	 Now I would like to ask you your opinions about the school lunches served at (CHILD)'s school. After I read each statement, please tell me if you strongly agree, agree somewhat, disagree somewhat, or strongly disagree. SKIP ITEMS "a" AND "c" IF CHILD NEVER EATS SCHOOL LUNCH (Q.13 = 0). 									
				CC	DDE ONE ON I	FACHLINE				
			STRONGLY AGREE	AGREE SOMEWHAT	DISAGREE SOMEWHAT	STRONGLY DISAGREE	DON'T KNOW	REFUSED		
P_q22_a	a.	Children like the school lunches	1	2	3	4	d	r		
P_q22_b	b.	I receive enough information about the School Lunch Program	1	2	3	4	d	r		
P_q22_c	C.	School lunches are served at a convenient time and place	1	2	3	4	d	r		
P_q22_d	d.	School lunch gives all children an opportunity to eat lunch	1	2	3	4	d	r		
P_q22_e	e.	Only children from needy families participate in the School Lunch Program	1	2	3	4	d	r		
_	23. _{2-q23}	Would you say the lunches somewhat healthy not healthy? IT DEPENDS DON'T KNOW/NO	/, or O OPINION.		1 2 3 4					

24.	Thinking about the cost of school lunches and the quality of the meals provided, do you think the school lunches are a \dots
	very good value1
	a pretty good value, or2
P_q24	not a good value?3
	GET LUNCH FREE4
	DON'T KNOW/NO OPINIONd
	REFUSEDr
25.	Overall, how satisfied are you with the school lunches provided at your child's school. Would you say you are
	very satisfied,1
	somewhat satisfied,2 — GO TO Q.27
P_q25	somewhat dissatisfied, or3
	very dissatisfied?4
	DON'T KNOW/CAN'T RATEd
	REFUSEDr ☐→ GO TO Q.27
26.	Why are you dissatisfied with the school lunches provided by the school?
	CODE ALL THAT APPLY
P_q26_1	NOT HEALTHY1
P_q26_2	NOT GOOD VALUE/COST2
P_q26_3	POOR QUALITY/TASTE3
P_q26_4	CHILD WON'T EAT IT4
P_q26_5	POOR PRESENTATION (TEMPERATURE) 5
P_q26_6	NOT ENOUGH CHOICE6
P_q26_7	STIGMA/CHILD GETS TEASED7
P_q26_8	OTHER (SPECIFY)8
P_q26_SPE	CIFY
	DON'T KNOWd
	REFUSEDr
P_q26_9 P_q26_10	not enough food not enough time

27.	Did you apply for free or reduced price school meals during the current school year?		
P_q27	YES		
27a.	During the past 30 days, did (CHILD) receive free or reduced price lunches at school?		
P_q27a	YES		
ASK Q.	27b ONLY IF SCHOOL HAS A BREAKFAST PROGRAM (Q.1 = 1).		
27b.	During the past 30 days, did (CHILD) receive free or reduced price breakfasts at school?		
	YES1		
	NO0		
P_q27b	DON'T KNOWd		
	REFUSEDr		

- 28. Why did you **not** apply for free or reduced price school meals for your children? **RECORD IN FIRST COLUMN BELOW.**
- 29. **IF MORE THAN ONE REASON GIVEN PROBE:** Of these reasons, which was the most important?

		Q.28	Q.29		
		CODE ALL THAT APPLY	MOST IMPORTANT	DON'T KNOW	REFUSED
P_q29_1 a.	DID NOT THINK WE WERE ELIGIBLE	1	1	d	r
P_q29_2 b.	CHILD PREFERS MEALS PREPARED AT HOME	2	2	d	r
P_q29_3 C.	CHILD DOESN'T LIKE SCHOOL FOOD	3	3	d	r
P_q29_4 d.	PREFER MY CHILD TO EAT FOOD FROM HOME	4	4	d	r
P_q29_5 e.	NEVER RECEIVED APPLICATION	5	5	d	r
P_{q29_6} f.	NOT AWARE OF FREE OR REDUCED PRICE MEAL PROGRAM	6	6	d	r
P_q29_7 g.	DID NOT WANT TO GIVE INCOME INFORMATION TO THE SCHOOL	7	7	d	r
P_q29_8 h.	PREFERRED TO PAY FULL PRICE	8	8	d	r
P_q29_9 i.	APPLICATION FORM WAS DIFFICULT TO UNDERSTAND	9	9	d	r
P_q29_10 j.	CHILD AUTOMATICALLY ELIGIBLE (FOOD STAMPS, TANF) DIRECT CERTIFICATION	10	10	d	r
P_q29_11 k .	OTHER (SPECIFY)	11	11	d	r

Now I'd	like to ask ye	ou some questions about (CHILD).	
30.	In general,	would you say (CHILD)'s health is	
	е	excellent,	.1
	V	ery good,	2
	g	jood,	.3
P_q30	_	air, or	
	_ p	oor?	.5
	[OON'T KNOW	.d
	F	REFUSED	г
31.	Do you con	sider (him/her) to be	
	а	very picky eater,	.1
	а	somewhat picky eater, or	2
P_q31] n	ot a picky eater?	3
		OON'T KNOW	d
	F	REFUSED	r
32.		to other (boys/girls) the same age, would you sunt of food, about the same amount of food, or	
	L	ARGER AMOUNT	.1
	S	SAME AMOUNT	2
P_q32] s	SMALLER AMOUNT	3
		OON'T KNOW	d
	F	REFUSED	r
33a.		does (CHILD) take any vitamins, in pill or liquid	I form, such as multivitamins
	е	every day or almost every day,	.1
	е	every so often, or	.2
P_q33a] n	ot at all?	.3
		OON'T KNOW	d
	F	REFUSED	.r

33b.	Other than multivitamins with minerals, how often does (CHILD) take (additional) minerals such as calcium or zinc? Would you say
	every day or almost every day,1
	every so often, or2
P_q33b	not at all?3
	DON'T KNOWd
	REFUSEDr
33c.	How often does (CHILD) take any sports supplements or herbal products like echinacea or alfalfa extract? Would you say
	every day or almost every day,1
	every so often, or2
P_q33c	not at all?3
	DON'T KNOWd
	REFUSEDr
34.	Does (CHILD) have any food allergies or special dietary needs that affect what (he/she) eats?
	YES1
	NO0 —
P_q34	DON'T KNOWd → GO TO Q.36
	REFUSEDr

35. What are the food allergies or special dietary needs?

CODE ALL THAT APPLY

P_q35_1	ALLERGY TO PEANUTS	1
P_q35_2	ALLERGY TO OTHER NUTS	2
P_q35_3	LACTOSE INTOLERANCE	3
P_q35_4	ALLERGY TO EGGS	4
P_q35_5	ALLERGY TO SOY	5
P_q35_6	ALLERGY TO WHEAT	6
P_q35_7	ALLERGY TO FISH OR SHRIMP	7
P_q35_8	DIABETES	8
P_q35_9	VEGETARIAN/VEGAN	9
P_q35_10	LOW CARBOHYDRATE	10
P_q35_11	REDUCED CALORIES	11
P_q35_12	LOW FAT	12
	RESTRICTIONS BECAUSE OF	
P_q35_13	RELIGIOUS PRACTICES	13
P_q35_14	OTHER (SPECIFY)	14
P_q35_SPECIAL DIET		

36. Does someone such as an older child, yourself or another adult usually fix or supervise breakfast for (CHILD) at home?

	YES	1
	NO	C
P_q36	DON'T KNOW	c
	REFUSED	r

37.	Thinking now about the foods you serve your family, how often would you say you serve (CHILD) skim milk or 1% low-fat milk?		
	Always or almost always,1		
	Sometimes,2		
	Rarely, or3		
P_q37	Never?4		
	CHILD DOESN'T DRINK MILK— VOLUNTEERED5		
	DON'T KNOWd		
	REFUSEDr		
38.	When (CHILD) eats chicken, how often is it fried?		
	Always or almost always,1		
	Sometimes,2		
	Rarely, or3		
P_q38	Never?4		
	CHILD DOESN'T EAT CHICKEN— VOLUNTEERED5		
	DON'T KNOWd		
	REFUSEDr		
39.	And when (CHILD) eats baked or mashed potatoes, how often do you or your child add butter, margarine, or sour cream? Would you say		
	Always or almost always,1		
	Sometimes,2		
	Rarely, or3		
P_q39	Never?4		
	CHILD DOESN'T EAT THIS— VOLUNTEERED5		
	DON'T KNOWd		
	REFUSEDr		

40. How would you describe the amount of butter, cream cheese, or margarine usual spread on (his/her) breads and muffins		
	none,1	
	light,2	
	moderate, or3	
P_q40	generous?4	
	DOESN'T EAT THIS-VOLUNTEEREDn	
	DON'T KNOWd	
	REFUSEDr	
Thinking	g now about how your child spends (his/her) free time	
41.	On an average school day, about how many hours does (CHILD) spend watching TV or DVDs? IF RANGE GIVEN, TAKE THE MID POINT. ROUND TO NEAREST HALF HOUR.	
P_q41	HOURS	
	DON'T KNOWd	
	REFUSEDr	
42.	On an average school day, out side of school, about how many hours does (CHILD) use a computer, go online, or play video or computer games? IF RANGE GIVEN, TAKE THE MID POINT. ROUND TO NEAREST HALF HOUR.	
P_q42	_ _ . HOURS	
	DON'T KNOWd	
	REFUSEDr	
43.	Now I'd like to ask a question about exercise or other physical activities. Compared to other (boys/girls) the same age, would you say (CHILD) is	
	less active,1	
	about as active,2	
	more active, or3	
P_q43	much more active?4	
	DON'T KNOWd	
	REFUSEDr	

44.	How old was (CHILD) on (his/her) last birthday?
	_ AGE IN YEARS
P_q44] DON'T KNOWd
	REFUSEDr
45.	Do you consider (CHILD) to be of Hispanic or Latino origin, such as Cuban, Mexican Puerto Rican, South or Central American, or other Spanish culture or origin?
	YES/HISPANIC OR LATINO1
P_q45	NO/NOT HISPANIC OR LATINO0
	DON'T KNOWd
	REFUSEDr
46.	What race do you consider (CHILD) to be?
	PROBE IF RESPONDS "HISPANIC" OR "LATINO": Would that be White Hispanic/Latino, African-American Hispanic/Latino, or something else?
	CODE ALL THAT APPLY
P_q46_1] ASIAN1
P_q46_2] AMERICAN INDIAN OR ALASKA NATIVE2
P_q46_3	BLACK OR AFRICAN AMERICAN3
P_q46_4	NATIVE HAWAIIAN OR OTHER PACIFIC ISLANDER4
P_q46_5] WHITE5
P_q46_6 P_q46_SPE	OTHER (SPECIFY)6
	DON'T KNOWd
	REFUSEDr

47.	What is the primary language spoken at home with (CHILD)?
	ENGLISH1
	SPANISH2
P_q47	OTHER (SPECIFY)3
	DON'T KNOWd
	REFUSEDr
Now I'd	like to ask you some questions about you and your household.
48.	Including you, how many people live in your household?
P_q48	_ PEOPLE IN HOUSEHOLD
	DON'T KNOWd
	REFUSEDr
49.	Of these, how many are under the age of 18?
P_q49] _ CHILDREN
	DON'T KNOWd
	REFUSEDr
50.	What is your relationship to (CHILD)? (READ LIST ONLY IF NECESSARY)
	MOTHER/FATHER/PARENT1
	PARENT'S SPOUSE OR PARTNER2
	GRANDPARENT3
P_q50	OTHER RELATIVE4
	LEGAL GUARDIAN5
	OTHER (SPECIFY)6
	REFUSEDr

51.	Are you currently living with a partner or	spouse?	
	YES	1	
	NO	0	
P_q51	DON'T KNOW	d	
	REFUSED	r	
52.	About how many hours a week do you u job, school or job training program?	sually spend outside of your hom	ne at a paid
	_ HOURS PER WEEK		
	NONE	0	
P_q52	DON'T KNOW	d	
	REFUSED	r	
53.	What is the last grade or highest level of	education you completed? Is it	
	8th grade or less,	1	
	Some high school,	2	
	High school graduate or GED,	3	
	Some college or technical sch	ool,4	
P_q53	Associates or 2 year degree,	5	
	College graduate or 4 year de	gree, or6	
	Graduate school?	7	
	DON'T KNOW	d	
	REFUSED	r	
54.	IF Q.51 = 1, ASK QS. 54-55, OTHERS (About how many hours a week does you the home at a paid job, school or job train	r partner or spouse usually spen	ıd outside o
	HOURS PER WEEK		
	NONE	0	
P_q54	DON'T KNOW	d	
	REFUSED	r	

55.	What is the last grade or highest level of education your partner or spouse completed? Is it
	8th grade or less,01
	Some high school,02
	High school graduate or GED,03
	Some college or technical school,04
P_q55	Associates or 2 year degree,05
	College graduate or 4 year degree, or06
	Graduate school?07
	DON'T KNOWd
	REFUSEDr
56.	We would like your best estimate of your total annual household income before taxes in the year 2004. Please include all forms of income, including wages, salaries, interest, dividends, and other forms of income such as Social Security, SSI or TANF for all household members.
P_q56	\$ _, RECORD AMOUNT → GO TO Q.59
	DON'T KNOWd
	REFUSEDr
57.	Is your total household income less than \$50,000?
	YES1 → GO TO Q.58a
	NO
P_q57	DON'T KNOWd → GO TO Q.59
	REFUSEDr

IF LESS THAN \$50,000, SHOW CARD #1: (Different version for phone)

Here is a list of income categories, in increasing amounts. Tell me the letter that represents your household's income. PHONE VERSION: I'm going to read you some income categories. Please tell me when I read the range that represents your household's income.

SHOW CARD #1
CARD
#1

P_q58a

A.	LESS THAN \$5,0001
В.	\$5,000 TO LESS THAN \$10,0002
C.	\$10,000 TO LESS THAN \$15,0003
D.	\$15,000 TO LESS THAN \$20,0004
E.	\$20,000 TO LESS THAN \$25,0005
F.	\$25,000 TO LESS THAN \$30,0006
G.	\$30,000 TO LESS THAN \$40,0007
Н.	\$40,000 TO LESS THAN \$50,0008
	DON'T KNOWd
	REFUSEDr

GO TO Q.59

IF GREATER THAN \$50,000, SHOW CARD #2: (Different version for phone)

Here is a list of income categories, in increasing amounts. Tell me the letter that represents your household's income. PHONE VERSION: I'm going to read you some income categories. Please tell me when I read the range that represents your household's income.

SHC	W RD
CAR	RD
#2	

P_q58b

_	*	
A.	\$50,000 TO LESS THAN \$60,000	. 1
B.	\$60,000 TO LESS THAN \$70,000	2
C.	\$70,000 TO LESS THAN \$80,000	.3
D.	\$80,000 TO LESS THAN \$90,000	4
E.	\$90,000 TO LESS THAN \$100,000	5
F.	\$100,000 OR MORE	6
	DON'T KNOW	d
	REFUSED	r

PROGRAM MUST CALCULATE IF HOUSEHOLD INCOME IS GREATER THAN 200% OF POVERTY, GO TO Q. 63.

Please look at this card and tell me if anyone living in your household currently receives income or benefits from any of these sources. **PHONE VERSION:** Next I'd like to know if anyone living in your household currently receives income or benefits from a number of different sources.

59.	Does your household receive food stamp benefits (type A on the card) or participate in the Food Distribution Program on Indian Reservations?
SHOW CARD #3	YES
60.	Does your household receive assistance from TANF, Public Assistance, TAFDC, EAEDC, or Welfare (type B on the card)?
SHOW CARD #3	YES
61.	Does your household participate in Medicaid, STATE HEALTH, or SCHIP (type C on the card)?
SHOW CARD #3	YES
62.	Does anyone in your household receive benefits under the WIC Program—Women, Infants and Children Program (type D on the card)?
P_q62	YES

REFUSEDr

63. Which of these statements best describes the food eaten in your household in the last 30 days: we have enough of the kinds of food we want to eat; enough, but not always the **kinds** of food we want; sometimes **not enough** to eat; or **often** not enough to eat?

	ENOUGH OF THE KINDS OF FOOD WE WANT TO EAT	1
P_q63	ENOUGH BUT NOT ALWAYS THE KINDS OF FOOD WE WANT	2
	SOMETIMES NOT ENOUGH TO EAT	3
	OFTEN NOT ENOUGH	4
	DON'T KNOW	c
	REFUSED	r

IF Q.63 = 1 AND HOUSEHOLD INCOME IS ABOVE TWICE THE POVERTY THRESHOLD (SEE GRID BELOW), SKIP TO Q.83.

IF Q.63 = 1 AND HOUSEHOLD INCOME IS BELOW TWICE THE POVERTY THRESHOLD (SEE GRID BELOW), OR INCOME IS DON'T KNOW OR REFUSED (Q.57 OR Q.58a OR Q.58b), ASK Q.64.

Poverty	/ Threshold Measure: ASK Q.	64 IF
If household size is	And answer to Q.58a is	Or answer to Q.58b is
1	A-D	-
2	A-E	-
3	A-F	-
4	A-G	-
5	A-G	-
6	A-H	-
7	-	А
8	-	A
9	-	A or B
10	-	A or B

Now I'm going to read you several statements that people have made about their food situation. For these statements, please tell me whether the statement was often true, sometimes true, or never true for (you/your household) in the last 12 months, that is, since last [NAME OF CURRENT MONTH].

64.	The first statement is, (I/we) worried whether (my/our) food would run out before (I/we) got money to buy more. Was that <u>often</u> true, <u>sometimes</u> true, or <u>never</u> true for (you/your household) in the last 12 months?
	OFTEN TRUE1
	SOMETIMES TRUE2
P_q64	NEVER TRUE3
	DON'T KNOWd
	REFUSEDr
65.	"The food that (I/we) bought just didn't last, and (I/we) didn't have money to get more." Was that often, sometimes, or never true for (you/your household) in the last 12 months?
	OFTEN TRUE1
	SOMETIMES TRUE2
P_q65	NEVER TRUE3
	DON'T KNOWd
	REFUSEDr
66.	"(I/we) couldn't afford to eat balanced meals." Was that often, sometimes, or never true for (you/your household) in the last 12 months?
	OFTEN TRUE1
	SOMETIMES TRUE2
P_q66	NEVER TRUE3
	DON'T KNOWd
	REFUSEDr

IF CHILDREN UNDER 18 IN HOUSEHOLD, ASK Q.67 AND Q.68; OTHERWISE SKIP TO FIRST LEVEL SCREEN.

67.	"(I/we) relied on only a few kinds of low-cost food to feed (my/our) (child/the children) because (I was/we were) running out of money to buy food." Was that often, sometimes, or never true for (you/your household) in the last 12 months?
	OFTEN TRUE1
	SOMETIMES TRUE2
P_q67] NEVER TRUE3
	DON'T KNOWd
	REFUSEDr
68.	"(I/we) couldn't feed (my/our) (child/the children) a balanced meal because (I/we) couldn't afford that." Was that often, sometimes, or never true for (you/your household in the last 12 months?
	OFTEN TRUE1
	SOMETIMES TRUE2
P_q68] NEVER TRUE3
	DON'T KNOWd
	REFUSEDr
ONE O	LEVEL SCREEN (Screener for Stage 2): IF AFFIRMATIVE RESPONSE TO ANY F QUESTIONS 64-68, (ie., "often true" or "sometimes true"), OR RESPONSE "3" TO QUESTION 63 (if administered), THEN CONTINUE TO STAGE 2; OTHERWISE O Q.80.
(estima	E 2 QUESTIONS 69-73: ASK HOUSEHOLDS PASSING THE FIRST LEVEL SCREEN ated 40 percent of households < Poverty; 5.5 percent of households > Poverty; 19 t of all households).
IF CHIL	DREN UNDER 18 IN HOUSEHOLD, ASK Q.69; OTHERWISE SKIP TO Q.70.
69.	"(My/our child was/the children were) not eating enough because (I/we) just couldn't afford enough food." Was that often, sometimes, or never true for (you/your household) in the last 12 months?
	OFTEN TRUE1
	SOMETIMES TRUE2
P_q69] NEVER TRUE3
	DON'T KNOWd
	REFUSEDr

70.	adults in y	t 12 months, since last [NAME OF CURRENT your household) ever cut the size of your meal ough money for food?	
		YES	1
		NO	
P_q70		DON'T KNOW	d → GO TO Q.71
		REFUSED	
70a.		BOVE, ASK: How often did this happen-almovery month, or in only one or two months?	st every month, some months
		ALMOST EVERY MONTH	1
		SOME MONTHS, BUT NOT EVERY MONTH	12
P_q70a]	ONLY ONE OR TWO MONTHS	3
		DON'T KNOW	d
		REFUSED	r
71.		t 12 months, did you ever eat less than you feltough money to buy food?	t you should because there
		YES	1
		NO	0
P_q71	7	DON'T KNOW	d
	_	REFUSED	r
72.	In the last	t 12 months, were you ever hungry but didn't e	at because you couldn't afford
		YES	1
		NO	0
P_q72		DON'T KNOW	d
		REFUSED	r
73.	In the last food?	t 12 months, did you lose weight because you	didn't have enough money for
		YES	1
		NO	0
P_q73	1	DON'T KNOW	d
	_	DECLICED	r

SECOND LEVEL SCREEN (Screener for Stage 3): IF AFFIRMATIVE RESPONSE TO ANY ONE OF QUESTIONS 69 THROUGH 73, THEN CONTINUE TO STAGE 3; OTHERWISE SKIP TO Q.80.

STAGE 3 QUESTIONS 74 THROUGH 79: ASK HOUSEHOLDS PASSING THE SECOND LEVEL SCREEN (estimated 7-8 percent of households < 185 percent poverty; 1-1.5 percent of households > 185 percent poverty; 3-4 percent of all households).

74.	In the last 12 months, did (you/other adults in your household) ever not eat for a whol day because there wasn't enough money for food?	
	YES	
P_q74	DON'T KNOW d GO TO Q.76 REFUSEDr	
75.	IF YES ABOVE, ASK: How often did this happen-almost every month, some months but not every month, or in only one or two months?	
	ALMOST EVERY MONTH1	
	SOME MONTHS, BUT NOT EVERY MONTH2	
P_q75	ONLY ONE OR TWO MONTHS3	
	DON'T KNOWd	
	REFUSEDr	
IF CHILI Q.80.	DREN UNDER 18 IN HOUSEHOLD, ASK 76 THROUGH 79; OTHERWISE SKIP TO	
76.	The next questions are about children living in the household who are under 18 years old. In the last 12 months, since [CURRENT MONTH] of last year, did you ever cut the size of (your child's/any of the children's) meals because there wasn't enough money for food?	
	YES1	
	NO0	
P_q76	DON'T KNOWd	
	REFUSEDr	

77.	In the last 12 months, did (CHILD'S NAME/any of the children) ever skip meals because there wasn't enough money for food?				
	YES	1			
	NO				
P_q77	DON'T KNOW	d			
	REFUSED	r			
77a.	IF YES ABOVE, ASK: How often did this happen-abut not every month, or in only one or two months?	almost every month, some months			
	ALMOST EVERY MONTH	1			
	SOME MONTHS, BUT NOT EVERY MO	NTH2			
P_q77	ONLY ONE OR TWO MONTHS	3			
	DON'T KNOW	d			
	REFUSED	r			
78.	In the last 12 months, (was your child/were the child couldn't afford more food?	dren) ever hungry but you just			
	YES	1			
	NO	0			
P_q78	DON'T KNOW	d			
	REFUSED	r			
79.	In the last 12 months, did (your child/any of the child because there wasn't enough money for food?	dren) ever not eat for a whole day			
	YES	1			
	NO	0			
P_q79	DON'T KNOW	d			
	REFUSED	r			
80.	Did you or another member of your household receive last 30 days? Include groceries delivered to you				
	YES	1			
	NO	0			
P_q80	DON'T KNOW	d			
		r			

81.	Did you or another member of your household receive one or more meals from a sour kitchen, mobile van, or food wagon in the last 30 days?			
	YES1			
	NO0			
P_q81	DON'T KNOWd			
	REFUSEDr			
82.	Did you or another member of your household spend one or more nights in the past 30 days in a shelter?			
	YES1			
	NO0			
P_q82	DON'T KNOWd			
	REFUSEDr			
83.	ASK ALL: I just have one last question, thinking back again to the school meals program in (CHILD)'s school, is there any thing you would like to see changed regarding the school meals? IF YES: What would that be. RECORD RESPONSE VERBATIM. PROBE FOR ANYTHING ELSE.			
P_q83				
	NO CHANGES NEEDED0			
P_q83_SPE	DON'T KNOWd			
	REFUSEDr			
84.	IF RESPONDENT MENTIONS ANYTHING IN Q.83, ASK: Have you talked with anyone at the school or school district about this issue?			
	YES1			
	NO0			
P_q84	DON'T KNOWd			
	REFUSEDr			

CLOSING

Those are all of the questions I have for you. Thank you for your time.

GIVE CHECK TO PARENT OF YOUNG CHILDREN.

FOR YOUTHS' PARENTS: GET/CONFIRM ADDRESS TO MAIL THANK YOU CHECK.	
NAME:	
ADDRESS:	
	_

OMB Clearance Number: 0584-0527

Expiration Date: 1/31/2008

SCHOOL NUTRITION DIETARY ASSESSMENT STUDY

Weight and Standing Height Measurement Form



Interviewer MPR ID #: _ _	_
 ASK STUDENTS TO REMOVE SHOES, HATS, EXTRA CLOTHES Weight 1. ASK STUDENTS TO REMOVE SHOES, HATS, EXTRA CLOTHES 2. Weight 2a. 1st measurement 2b. 2nd measurement 2c. 3rd measurement 2c. 3	
3. Clothing worn by subject during weight measurement: $\begin{array}{c ccccccccccccccccccccccccccccccccccc$	
4. Standing Height 4a. 1 st measurement 4b. 2 nd measurement 4c. 3 rd measurement 4c. 3 rd measurement 4da_hgt	
5. Concerns about height measurement:	
MARK ALL THAT APPLY 1 □ no concerns	
Comments:	
comment1	
comment2	
comment3	
comment4	

APPENDIX B

SAMPLE ANALYSIS CODE TO ADJUST FOR THE COMPLEX SAMPLE DESIGN AT THE SCHOOL AND STUDENT LEVELS

VARIABLES AND CODES TO USE TO ESTIMATE STANDARD ERRORS

APPROPRIATE FOR THE COMPLEX SAMPLE DESIGN

All analyses of the SNDA-III data need to use the appropriate sampling weights to

provide nationally representative estimates. Because the sampling at the school and student

levels is within larger clusters (SFAs and schools) and because of sample stratification, estimated

standard errors produced by standard statistical software will be biased. Several statistical

software packages include options for adjusting for complex sample designs; those used by

SNDA-III research programmers are Stata and SUDAAN (which is now available as part of

SAS). These programs require three variables to estimate standard errors for complex sample

designs—the sampling weight, a PSU indicator, and a stratum indicator. The PSU indicator in

the SNDA-III files is NEWPSU, and the stratum indicator is NEWSTRAT. For more

information on the SNDA-III sample design, refer to Volume III of the technical report.

Here is the code used to specify design in Stata for student-level analysis:

svyset newpsu [pweight=parfnlwt], strata(newstrat)

Or a generic version, with placeholders for PSU, weight, and strata variables italicized:

svyset psuvar [pweight=weightvar], strata(stratavar)

Here is the SUDAAN code used for the student-level analyses:

PROC DESCRIPT DATA = data DESIGN = WR;

nest newstrat newpsu;

weight parfnlwt;

Note: the DESIGN=WR statement is optional, as this is the default.

B.3

Here is the code for the school-level analyses (same as for the student level except for the weight variable):

PROC DESCRIPT DATA = data DESIGN = WR;

NEST newstrat newpsu;

WEIGHT finalpswgt;

And here is a generic form:

nest stratavar psuvar;

weight weightvar;

APPENDIX C SPECIAL VARIABLES RELATED TO PC-SIDE ANALYSES

APPENDIX C: SPECIAL ANALYSIS WEIGHTS

To estimate the distribution of usual dietary intakes for a population group (such as NSLP participants), we used a software package known as PC-SIDE, available from Iowa State University. The statistical procedure estimates the distribution of usual intakes, but does not estimate the usual dietary intake of any given person. Thus, comparisons of dietary intakes across groups require special methods. This appendix describes two types of analysis weights that were used to address some of the analytical challenges of working with usual intake distributions.

A. JACKKNIFE REPLICATE WEIGHTS

To account for SNDA-III's complex sampling design in the PC-SIDE estimation of nutrient adequacy and excess, PC-SIDE's jackknife replicate weighting procedure was used, as described in Appendix H of Volume II of this report. This approach draws repeated subsets of the sample defined by a set of "replicate weights" provided by the researcher, calculates the usual intake distribution for each subset, and then estimates the variance based on how much the estimates vary over repeated subsamples (Carrington et al. 2000).

A set of 56 jackknife replicate weights (*jkrepwt1* – *jkrepwt56* in the child-parent file) was created for this procedure by dividing the sample into "pseudo-strata" with two to three primary sampling units (PSUs) per pseudo-stratum. The initial SNDA-III sample was selected using Chromy's (1978) selection procedure, which created "implicit strata," or zones, based on geography, poverty level, and other characteristics of the school food programs. The resulting zones were used to sort the sample into pseudo-strata for the purposes of developing the replicate weights, by pairing PSUs in adjacent zones.

The replicate weighting procedure was implemented in PC-SIDE following the procedure described by Nusser et al. (1996). Specifically, the following code was included in the PC-SIDE configuration file:

repw jkweights J weightvar jkrepwt1 jkrepwt2 jkrepwt3 jkrepwt4 jkrepwt5 jkrepwt6 jkrepwt7 jkrepwt8 jkrepwt9 jkrepwt10 jkrepwt11 jkrepwt12 jkrepwt13 jkrepwt14 jkrepwt15 jkrepwt16 jkrepwt17 jkrepwt18 jkrepwt19 jkrepwt20 jkrepwt21 jkrepwt22 jkrepwt23 jkrepwt24 jkrepwt25 jkrepwt26 jkrepwt27 jkrepwt28 jkrepwt29 jkrepwt30 jkrepwt31 jkrepwt32 jkrepwt33 jkrepwt34 jkrepwt35 jkrepwt36 jkrepwt37 jkrepwt38 jkrepwt39 jkrepwt40 jkrepwt41 jkrepwt42 jkrepwt43 jkrepwt44 jkrepwt45 jkrepwt46 jkrepwt47 jkrepwt48 jkrepwt49 jkrepwt50 jkrepwt51 jkrepwt52 jkrepwt53 jkrepwt54 jkrepwt55 jkrepwt56;

where *repw* indicates that replicate weights are to be used for the PC-SIDE run, *jkweights* is the name assigned to the replicate weight set, *J* specifies the type of weight (jackknife), *weightvar* indicates the reference sample weight (for instance, *parfnlwt*), and *jkrepwt1* – *jkrepwt56* are the 56 replicate weights.

Replicate weights can also be used in software packages such as Stata and SUDAAN as an alternative to the linearization procedures more commonly used with these packages to estimate standard errors with a complex sampling design. Although linearization-based variance estimation procedures were used for the main SNDA-III analyses (other than those conducted in PC-SIDE), estimates that instead used the jackknife replicate weights yielded very similar standard error estimates.

B. PROPENSITY SCORE MATCHING WEIGHTS

A propensity score matching procedure was used to adjust for observable differences between school meal participants and nonparticipants in the PC-SIDE analysis of nutrient adequacy and excess, as described in Chapter V and Appendix I of Volume II of this report. To generate the propensity score matching estimates, the data analysis used a set of "propensity score matching weights" in place of the standard sampling weights. The weight for the

propensity score matching analysis of NSLP participants and nonparticipants is *matchwt_nslp*; the comparable weight for the analysis of SBP participants and nonparticipants is *matchwt_sbp*. Both are included in the child-parent file.

To create the propensity score matching weights, logistic regression models of school meal program (NSLP or SBP) participation were estimated separately for each meal and for elementary, middle, and high school students, using Stata statistical software, as described in Volume II, Appendix I, of the technical report. The results of these models were used to predict a propensity score for each student. Each student in the program group (NSLP or SBP participants) was then matched to a student in the comparison group (nonparticipants in the relevant program) using the nearest neighbor matching method with replacement and with a single nearest neighbor.

The results of this matching were used to construct the propensity score matching weights. Propensity score matching weights for matched participants were simply their initial sampling weight (*parfnlwt*), which accounted for selection probabilities and nonresponse. The propensity score matching weight for each matched nonparticipant was the sampling weight of the participant to whom he or she was matched, if he or she was matched to only one participant. If a nonparticipant was matched to more than one participant, his or her propensity score matching weight was the sum of the sampling weights of the participants to whom he or she was matched.

To estimate the propensity score matching models of nutrient inadequacy and excess, the relevant propensity score matching weight (*matchwt_nslp* or *matchwt_sbp*) was specified as the reference sampling weight in the PC-SIDE software, as described by Nusser et al. (1996) and in Section A of this appendix.

Although, for the main SNDA-III analyses, the propensity score matching weights were primarily used with the PC-SIDE software to estimate nutrient inadequacy and excess, they

could also be used in other student-level analyses as an alternative, or in addition, to the regression adjustment used in the report. To conduct other analyses on the matched samples of participants and nonparticipants, the relevant propensity score matching weight could simply be specified in place of the standard sampling weight (*parfnlwt*). As shown in Appendix I of Volume II, propensity score matching estimates of differences in mean dietary intakes of participants and nonparticipants are similar to those derived from the regression adjustment procedure.

REFERENCES

Carrington, William J., John L. Eltinge, and Kristin McCue. "An Economist's Primer on Survey Samples." Working Paper CES 00-15. Washington, DC: U.S. Census Bureau, Center for Economic Studies, October 2000.

Nusser, Sarah M., Alicia L. Carriquiry, Kevin W. Dodd, Wayne A. Fuller, and Helen H. Jensen. "A User's Guide to C-SIDE (Software for Intake Distribution Estimation). Version 1.0." Dietary Assessment Research Series Report 8. *Technical Report 96-TR 31*. Ames, Iowa: Center for Agricultural and Rural Development, Iowa State University, September 1996.

APPENDIX D MAJOR AND MINOR FOOD GROUPS

TABLE D.1

MAJOR AND MINOR FOOD GROUPS

Major	Minor	Examples
Milk	Whole, unflavored	Whole milk with no added flavoring
	Whole, flavored	Whole chocolate or strawberry milk
	2%, unflavored	2% milk with no added flavoring
	2%, flavored	2% chocolate or strawberry milk
	1%, unflavored	1% milk with no added flavoring
	1%, flavored	1% chocolate or strawberry milk
	Skim, unflavored	Skim milk with no added flavoring
	Skim, flavored	Nonfat chocolate or strawberry milk
	Other milk beverages	Milkshakes, cocoa made with milk, powdered breakfast drink made with milk
Fruits	Fresh	Any fresh fruit including apples, oranges, bananas, strawberries, and self-serve fruit bars
	Canned, sweetened	Any canned fruit in light, medium or heavy syrup, or juice-packed, including peaches, pears, fruit cocktail
	Canned, unsweetened	Any canned fruit water-packed or drained, including peaches, pears, fruit cocktail
	Frozen	Any frozen fruit, including strawberries, blueberries, peaches, cherries
	Dried	Any dried fruit, including raisins, cranberries
	Citrus fruit juice, 100%	Orange juice, grapefruit juice, orange-blend juice, including calcium fortified juice
	Non-citrus fruit juice, 100%	Apple juice, grape juice, juice blends, including vitamin C fortified juice
Vegetables	Cooked, starchy	Potatoes, French fries, tater tots, corn, green peas
	Cooked, dark green	Cooked broccoli, spinach, collards, kale
	Cooked, deep yellow	Cooked carrots, sweet potatoes
	Cooked, other	String beans, cauliflower, asparagus, mixed vegetables, vegetable soups
	Vegetable soups and vegetable casseroles	Tomato soup, broccoli cheese soup, vegetable noodle soup

TABLE D.1 (continued)

Major	Minor	Examples
	Legumes	Pinto beans, kidney beans, black beans, lentils, bean soups
	Raw, dark green	Raw spinach, romaine, broccoli
	Raw, deep yellow	Raw carrots
	Raw, other	Raw green or red peppers, iceberg lettuce, cabbage
Combination Entrees	Entree food bars	Self-serve salad bars, sandwich or deli bars, nacho or taco bars, nasta bars, notato bars
	Bag lunches/pre-plated meals	Pre-packaged meals, including Lunchables
	Hamburger, similar beef/pork sandwiches	Hamburgers, sloppy joes, beef steak sandwiches, and riblet sandwiches
	Cheeseburger, similar beef/pork sandwiches	Cheeseburgers, sloppy joes with cheese, beef steak and cheese sandwiches, meatball and cheese subs
	Hot dog, corn dog, similar sausage sandwiches	Hot dog on bun, corn dogs, and pancake-on-a-stick
	Sandwiches with breaded/fried meat, poultry, or fish	Chicken patty, chicken-fried steak, breaded beef or pork patty, and breaded fish patty sandwiches
	Sandwiches with plain meat, poultry, or fish	Turkey, ham, turkey ham, grilled chicken, roast beef, and salami sandwiches
	Sandwiches with mayonnaise-based poultry, egg, or tuna salads	Chicken, egg, and tuna salad sandwiches
	Sandwiches with only cheese	Grilled cheese, cheese sandwiches, Uncrustables
	Peanut butter sandwiches	Peanut butter and jelly sandwiches, Uncrustables
	Breakfast sandwiches	Sausage, egg, and cheese on bagel; chicken patty on a biscuit; croissant with ham and cheese
	Pizza with meat	Sausage, pepperoni, and breakfast pizzas
	Pizza without meat	Cheese pizzas and vegetable pizzas
	Pizza-type product with meat	Calzones with pepperoni and cheese
	Pizza-type product without meat	Pizza dippers, pizza sticks, pizza rolls, mozzarella sticks
	Mixtures with pasta or noodle base	Spaghetti with sauce, lasagna, macaroni and cheese, ravioli
	Other mixtures with meat, grain, and/or vegetables	Chili, beef or chicken stir-fry, egg rolls, frozen meals, chili cheese fries, baked potato with cheese and meat
	Mexican-style entrees	Burritos, tacos, nachos, quesadillas, fajitas, enchiladas, taquitos, tamales
	Entree salads	Chef salads, chicken caesar salad, taco salad, salads with tuna or chicken salad

TABLE D.1 (continued)

Major	Winor	Examples
To fact	TOTAL	Continue
Meat/Meat Alternates	Chicken and turkey, breaded/fried	Chicken nuggets, patties, fillets, tenders, poppers, and fried chicken
	Chicken and turkey, plain (not breaded/fried)	Chicken or turkey salad, grilled chicken strips, chicken fajita strips, and roasted chicken breast
	Fish and shellfish, breaded/fried	Fish sticks, nuggets or patties, and shrimp poppers
	Fish and shellfish, plain (not breaded/fried)	Tuna salad, salmon, cod, shrimp
	Meat, breaded/fried	Chicken fried steak, breaded beef patty
	Meat, plain (not breaded/fried)	Ground beef, pork chops, meatloaf, meatballs
	Sausage, frankfurters and cold cuts	Sausage patties/links, hot dogs, bologna, salami
	Other protein (cheese, eggs, beans, or meat substitutes)	Cheese slices, omelets, hard boiled eggs, cheese sauce
	Nuts, nut butters, seeds, trail mixes	Peanut butter, sunflower seeds, trail mixes, mixed
	Yogurt	Fruited or plain yogurt, including nonfat and lowfat
(Frainc/Broade	White heads one slead slive shows a single	White broad nits broad borals English muffine
Orallis/ Dicads	winte oreaus, rous, oagers, and onter piant oreaus	winte oreau, pira oreau, oagers, English murinis, toast, dinner rolls
	Whole grain breads, rolls, bagels, and other plain breads	Wheat, whole wheat, oatmeal, and rye bread or rolls
	Cold cereal, sweetened ^a	Any type of sweetened cold cereal: Honey Nut Cheerios, Fruit Loops, Lucky Charms, Frosted Flakes
	Cold cereal, unsweetened	Any type of unsweetened cold cereal: Rice Krispies, Corn Flakes, Wheaties, Chex
	Hot cereal	Any type of cooked hot cereal, including oatmeal, grits, cream of wheat
	Crackers and pretzels (hard)	Saltines, oyster crackers, cheese-filled crackers, hard pretzels
	Biscuits, croissants, seasoned breadsticks, cornbread, and stuffing	Biscuits, croissants, cornbread, hush puppies, stuffing, dumplings, flavored bread sticks
	Corn/tortilla chips	Corn chips, tortilla chips, taco shells
	Bread or bread alternates with added fat	Buttered toast, bagel with cream cheese, garlic bread
	Muffins (excluding English muffins), sweet/quick breads	Blueberry muffins, chocolate chip muffins, banana or pumpkin bread
	Pancakes, waffles, French toast	Pancakes, waffles, French toast or French toast sticks

TABLE D.1 (continued)

Major	Minor	Examples
	Rice	White, yellow or brown rice, rice pilaf, rice with vegetables, flavored rice not included in a combination entree
	Pasta	Noodles, macaroni, and spaghetti not included in a combination entree; pasta salad without meat; macaroni and cheese as a side dish
	Pastries ^b	Pop-Tarts, cinnamon or sweet rolls, coffee cake, danishes, doughnuts
	Granola bars, fruit and grain bars ^b	Cereal bars with fruit filling, granola bars, Power Bars
Desserts	Baked (grain-based) desserts	Cookies, cakes, brownies, pies
	Granola bars, fruit and grain bars	Granola bars, breakfast bars, Rice Krispies treats
	Desserts containing fruit item or fruit juice	Fruit juice bars, gelatin with fruit, fruit sorbet
	Dairy based desserts	Pudding, ice cream, ice cream bars, frozen yogurt, yogurt
	Other (non-fruited gelatin)	Gelatin without fruit, ice pops
Other	Candy	Chocolate bars, licorice, gum, fruit roll-ups, hard candies
	Juice drinks (not 100% juice)	Lemonade, grape juice, fruit punch, orange drinks
	Carbonated soda with caloric sweetener	Regular sodas, fruit-flavored sodas, cream sodas, root beer, ginger ale, tonic water
	Carbonated soda with non-caloric sweetener	Diet sodas, diet fruit-flavored sodas, and club soda
	Tea and coffee	Caffeinated/decaffeinated tea and coffee, including sweetened
	Bottled water, non-carbonated, unsweetened	Plain spring or mineral water
	Bottled water, non-carbonated, sweetened	Sugar-sweetened spring or mineral water, including flavored water
	Bottled water, non-carbonated, vitamin-fortified	Spring or mineral water, including sweetened and/or flavored, fortified with vitamins (Propel, Vitamin Water)
	Bottled water, non-carbonated, sugar-free	Spring or mineral water sweetened with diet sweetener, including flavored water
Accompaniments	Fat-free/low-fat condiments and toppings	Ketchup, barbecue sauce, mustard, syrup, jelly, salsa, pickles, vegetable items used as toppings

TABLE D.1 (continued)

(
Major	Minor	Examples
	Higher fat condiments and toppings	Mayonnaise, tartar sauce, butter, margarine, cheese sauce, chili, gravy, cream cheese, sour cream
	Fat-free/low-fat salad dressings	Fat-free, low-fat, reduced-calorie, or low-calorie ranch, Italian, and French dressing
	Regular salad dressings	Ranch, Italian, honey mustard, French, and caesar dressing
	Condiment or fixins bar	Self-serve condiment, toppings, or 'fixins' bars

^aA cereal was classified as sweetened if it contained 21.3 grams of sugar or more per 100 gram serving—the current criterion for cereals allowed under the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC).

^bSweet rolls, doughnuts, toaster pastries, coffee cake, grain fruit bars, and granola bars included as a grain/bread at breakfast.

APPENDIX E FORMAT STATEMENTS

```
PROC FORMAT;
____*;
*--urban status ;
value urbanf
 1='1: Primarily serves a central city of a MSA'
 2='2: Serves a MSA but not primarily its central city'
 3='3: Does not serve a MSA';
*--poverty 'pov';
value povf
 1='1: <20% poverty'
 2='2: >=20% - <30% poverty'
 3='3: >=30% poverty';
*--SFA Enrollment Size 'sfa size';
value sfaenf
 1='1: <=1500 students'
 2='2: >1500-<=3500 students'
 3='3: >3500-<=5000 students'
 4='4: >5000-<=10000 students'
 5='5: >10000 students'
*--School Enrollment Size 'school size';
value schenf
 1='1: <400 students'
 2='2: >=400-<500 students'
 3='3: >=500-<725  students'
 4='4: >=725-<1000 students'
 5='5: >=1000 students'
*--School Type 'school type';
value typef
  1='1: Elementary school'
  2='2: Middle School'
  3='3: High School'
 ;
*--Menu Planning Method ('SFA MPLAN',);
value SCH Mf
  1= '1: nutrient-based'
  2= '2: assisted nutrien-based'
  3= '3: enhanced food-based'
  4= '4: traditional food-based';
*-----Recall File--------------
----*;
VALUE WHATCAL 1 = "BREAKFAST"
            2 = "LUNCH"
            3 = "DINNER"
          4 = "SUPPER"
            6 = "SNACK"
```

```
7 = "DRINK"
             9 = "EXTENDED CONSUMPTION"
VALUE COMBCDR 0 = "UNLINKED"
             1 = "BEVERAGE"
             2 = "CEREAL"
             3 = "BREAD/GRAIN"
             4 = "SALAD"
             5 = "SANDWICH"
             6 = "SOUP"
             7 = "FROZEN MEAL"
             8 = "ICE CREAM/FROZEN YOGURT"
             9 = "VEGETABLES"
             10 = "FRUIT"
             11 = "MEXICAN ITEMS"
             12 = "MEAT, POULTRY, FISH"
             13 = "LUNCHABLES"
             99 = "OTHER MIXTURES"
VALUE FOODEATH 1 = "YES"
           2 = "NO"
              ;
VALUE INTAKE 0 = "NO"
               1 = "YES"
           0 = "NO"
VALUE FOOD
               1 = "YES"
VALUE MPLAN 1 = "NUTRIENT-BASED"
             3 = "ENHANCED FOOD-BASED"
             4 = "TRADITIONAL FOOD-BASED"
VALUE $MEALCD
             'B' = "BREAD/GRAIN"
             'C' = "CONDIMENTS"
             'D' = "DESSERT"
             'E' = "COMBINATION ENTREE (MA+B/FV)"
             'FV' = "FRUIT/VEGETABLE"
             'M' = "MILK"
             'MA' = "MEAT/MEAT ALTERNATE"
             'O' = "OTHER"
             'S' = "SALAD DRESSINGS"
             'T' = "TOPPINGS OR SPREADS"
             ;
```

```
VALUE ONMENU 0 = "NOT ON MENU"
            1 = "ON MENU"
             2 = "SIMILAR ON MENU ITEM"
             .N = "MATCH NOT ATTEMPTED"
VALUE SCHOOL 1 = "ELEMENTARY SCHOOL"
             2 = "MIDDLE SCHOOL"
             3 = "HIGH SCHOOL"
VALUE SIDE
           0 = "DO NOT COUNT AS SIDE"
            1 = "COUNT AS SIDE"
            .B = "NOT APPLICABLE"
VALUE REPLACE 0 = "NUTRIENTS NOT REPLACED"
              1 = "NUTRIENTS REPLACED"
               2 = "NUTRIENTS REPLACED"
             3 = "NUTRIENTS REPLACED"
               . = "NUTRIENTS NOT REPLACED"
VALUE DATEFLAG 0 = "NO MENUS AVAILABLE"
               1 = "RECALL DATE EQUALS MENU DATE +/- 1 DAY"
               2 = "RECALL DATE DOES NOT EQUAL MENU DATE +/- 1 DAY"
VALUE $WHATCAL '1'= "BREAKFAST"
               '2'= "LUNCH"
               '3'= "DINNER"
             '4'= "SUPPER"
               '6'= "SNACK"
               '7'= "DRINK"
               '9'= "EXTENDED CONSUMPTION"
              1 = "HOME"
VALUE WHROBT
               2 = "RESTAURANT W/ WAITER/WAITRESS SERVICE"
               3 = "RESTAURANT FAST FOOD/PIZZZA"
               5 = "RESTAURANT NO ADDITIONAL INFO"
               6 = "CAFETERIA NOT AT SCHOOL"
              14 = "VENDING MACHINE"
              21 = "PRE-SCHOOL OR AFTERSCHOOL CHILD CARE"
              30 = "SCHOOL VENDING MACHINE, LOCATION NOT SPECIFIED"
              31 = "SCHOOL VENDING MACHINE, IN CAFETERIA"
              32 = "SCHOOL VENDING MACHINE, WITHIN 20 FT OF, BUT NOT IN,
CAFETERIA"
              33 = "SCHOOL VENDING MACHINE, OTHER LOCATION"
```

```
34 = "SCHOOL REIMBURSABLE FOOD SOURCE (INCLUDING
FUNDRAISERS, CLASS PARTIES, REWARDS FROM TEACHERS OR COACHES)"
             35 = "SCHOOL STORE, NOT REIMBURSABLE"
             36 = "SCHOOL SNACK BAR, NOT REIMBURSABLE"
             37 = "SCHOOL A LA CARTE ONLY, NOT REIMBURSABLE"
             38 = "SCHOOL, OTHER NON-REIMBURSABLE SOURCE"
             46 = "SCHOOL/OTHER"
             47 = "CHURCH"
             48 = "FRIEND/CLASSMATE (NOT ENTIRE CLASS)/NEIGHBOR"
             49 = "RELATIVE"
             50 = "SPORTING EVENT/ACTIVITY"
             51 = "RECREATION (NOT SPORT), DANCE, THEATRE, MOVIE, PARTY
(EXCEPT CLASSROOM PARTIES)"
             52 = "ICE CREAM TRUCK"
             54 = 'YMCA/BOYS&GIRLS/COMM SITES'
             60 = "STORE"
             91 = "OTHER"
             99 = "DON'T KNOW"
VALUE pctrimbu . = "NOT FROM SCHOOL REIMBURSABLE FOOD SOURCE (WHEOBT NOT
34)"
               1 = "ALL OR MOST OF THE FOODS SERVED WERE REIMBURSABLE"
               2 = "ABOUT HALF OR A SMALL AMOUNT OF THE FOODS SERVED
WERE REIMBURSABLE"
----*;
value SCHOOL 1 = "Elementary School"
            2 = "Middle School"
            3 = "High School"
            ;
value LPF 0 = "ALL OTHER MENU ITEMS"
            1 = "MILK"
            2 = "ENTREE/MEAT/MEAT ALTERNATE"
            3 = "UNLINKED BREAD/GRAIN"
            4 = "UNLINKED FRUIT/VEGETABLE"
value $MEALCOD
            'B' = "BREAD/GRAIN"
            'C' = "CONDIMENTS"
            'D' = "DESSERT"
            'E' = "COMBINATION ENTREE"
            'FV' = "FRUIT/VEGETABLE"
            'M' = "MILK"
            'MA' = "MEAT/MEAT ALTERNATE"
            'O' = "OTHER"
            'S' = "SALAD DRESSINGS"
            'T' = "TOPPINGS OR SPREADS"
```

```
value MENUDAY 1 = "MONDAY"
              2 = "TUESDAY"
              3 = "WEDNESDAY"
              4 = "THURSDAY"
              5 = "FRIDAY"
value $MEALTYP 'O1' = "BREAKFAST"
              '02' = "LUNCH"
value COMBCD 0 = "UNLINKED"
            3 = "BREAD/GRAIN WITH T/C OR OTHER NON-ENTREE ITEM"
            4 = "SALADS AND SALAD DRESSINGS"
            7 = "PREPLATED MEALS AND BAGGED LUNCHES"
            9 = "VEGETABLES WITH T/C"
            10 = "FRUIT MIXTURES OR WITH T/C"
            12 = "ENTREES WITH ANY OTHER FOOD OR T/C (EXLCUDES ENTREE
SALADS)"
            99 = "OTHER MIXTURES"
value MPLAN 1 = "NUTRIENT-BASED"
           3 = "ENHANCED FOOD-BASED"
            4 = "TRADITIONAL FOOD-BASED"
value IMPSERV 1 = "LINKED C/T"
              2 = "UNLINKED C/T"
              3 = "OTHER ITEMS"
value NUTSOURC 0 = "NUTRIENTS NOT REPLACED"
               1 = "ARS"
               2 = "SURVEY NET"
               3 = "IMPUTED"
          4-high = "BAR OR MULTICOMPONENT FOOD WITH COMPONENTS FROM
MULTIPLE SOURCES"
*-----Child Files------
----*;
VALUE ny
             0 = "NO"
               1 = "YES"
VALUE race eth 1 = "HISPANIC"
              2 = "WHITE NON-HISPANIC"
              3 = "BLACK NON-HISPANIC"
```

```
VALUE p_emp 1 = "Two parents present & both employed full-time"
2 = "Two parents present & one employed"
3 = "Two parents present & neither employed"
4 = "Single parents present & employed"
5 = "0 or 1 parent present & not employed"
;

VALUE dowfive 1 = "Monday"
2 = "Tuesday"
3 = "Wednesday"
4 = "Thursday"
5 = "Friday"
;

RUN;
```