

## Resolution 1718R-004

### By Director Paula Phillips

WHEREAS, The vision of the Milwaukee Public Schools states, “All district staff will be committed to providing an educational environment that is child-centered, supports achievement, and respects diversity. The district and its schools will collaborate with students, families and community for the benefit of all”; and

WHEREAS, The core beliefs of the Milwaukee Public Schools include, “Involved families are integral to increasing student achievement. Student voice is encouraged and respected”; and

WHEREAS, MPS Administrative Policy 4.07 states, “School nutrition programs are proven to improve student performance and assist in closing the achievement gap. Foods offered to students in addition to meals will be of optimal nutrition quality. District food service dietitians are charged with maintaining school meal nutritional standards per USDA requirements and will work to improve healthful, fresh menu choices for students”; and

WHEREAS, MPS Administrative Policy 4.05 states, “The district recognizes that proper nutrition and academic achievement are inextricably bound and will therefor advocate for universal free meals for breakfast and lunch. In addition, the Board will advocate for federal funding for supper programs for after school programs. The major objective of the school lunch program shall be to safeguard and improve the health and well-being of school children. The lunchroom should be considered an educational facility for teaching good dietary practices through the serving of nutritional adequate and attractive meals”; and

WHEREAS, Through its policies and practices, the District has made a commitment to provide a quality education for all students, which includes providing nutritious meals; and

WHEREAS, Parents and students have expressed to Milwaukee Public Schools their desire to improve the quality of school meal menus; now, therefore, be it

RESOLVED, that the Milwaukee Board of School Directors directs the Superintendent or designee to:

1. create a non-repeating three-week school nutrition menu cycle with hot meals for breakfast that:
  - a. limits processed, high-sugar offerings, and
  - b. increases the availability of fresh fruits and vegetables, including offering fresh fruit at breakfast at a minimum of two times a week and at lunch a minimum of three times a week;
2. supply trays and/or plates, rather than cardboard or tin cups, which will decrease food waste during school breakfast and school lunch;
3. establish regular communication between community members and school nutrition leadership in order to seek and foster input from students, parents, teachers, and staff on school menus; and
4. maximize meal time with lunch away from the desk and breakfast in the classroom and provide school lunch times on school websites.

*August 31, 2017*