

National School Lunch Act 1946

Kirsten Meneses

Southern Adventist University

May 20, 2020

History



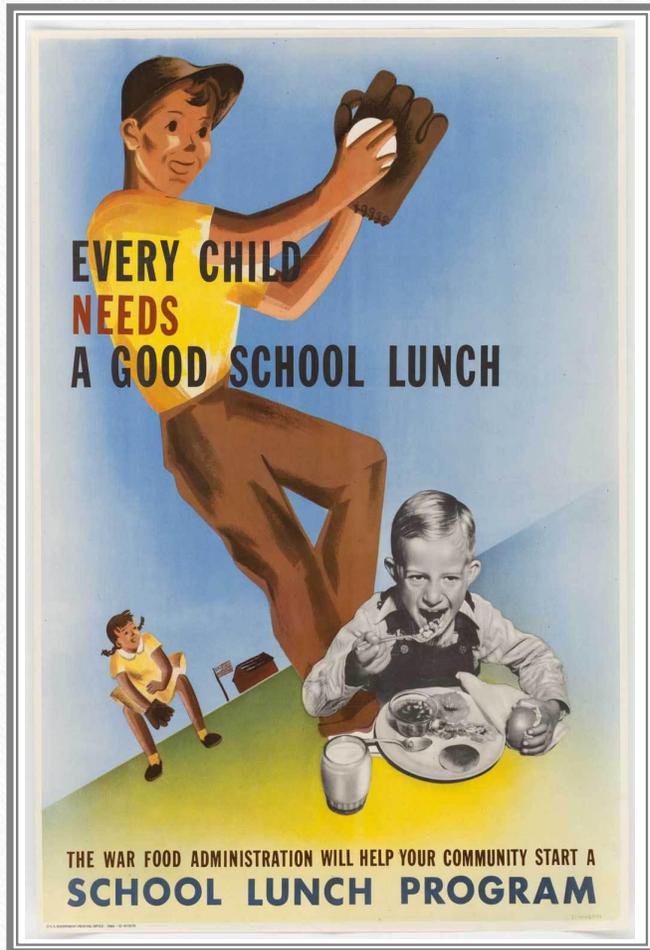
- The National School Lunch Program (NSLP) is a federal meal program for public, nonprofit private schools and residential child care institutions.
- NSLP intends to deliver nutritional meals of low-cost or no-cost lunches to children throughout the school year.
- It was established under the Richard B. Russell National School Lunch Act, signed into law by President Harry Truman in 1946.
- One year after implementation about 7.1 million children participated.
 - 1970: 22.4 million children
 - 2016: 30.4 million children.

Overview



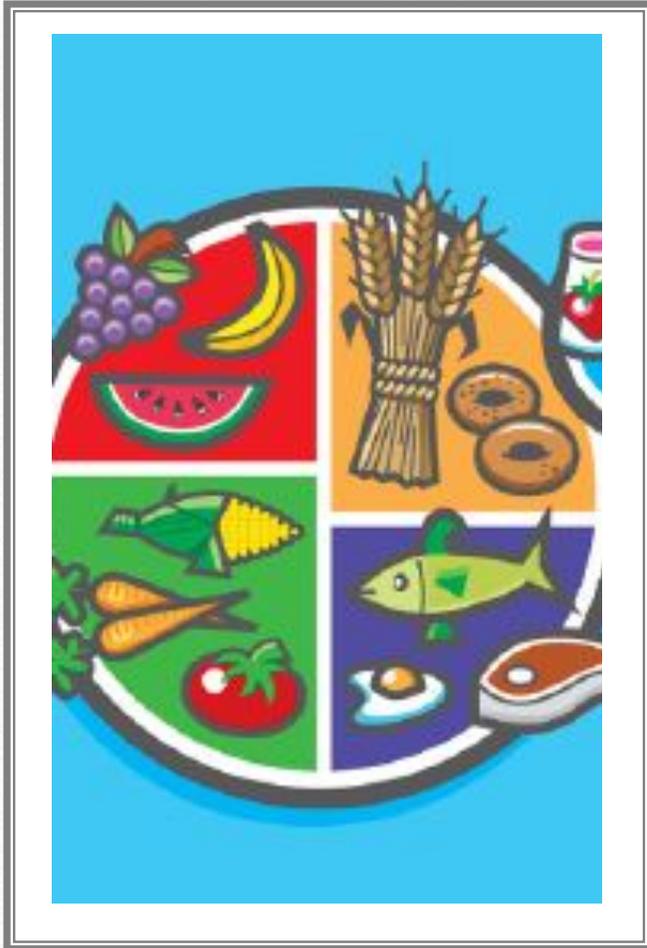
- The participating institutions receive cash subsidies and USDA Foods for each reimbursable meal they serve.
- In exchange, NSLP institutions must serve lunches that meet Federal meal pattern requirements and offer the lunches at a free or reduced price to eligible children.
- Snacks are served to children who participate in an approved afterschool program.
- Meals are based on household income and family size.
 - incomes at or below 130 percent of the Federal poverty level are eligible for free meals.
 - incomes between 130 and 185 percent of the Federal poverty level are eligible for reduced price meals.

Main Points



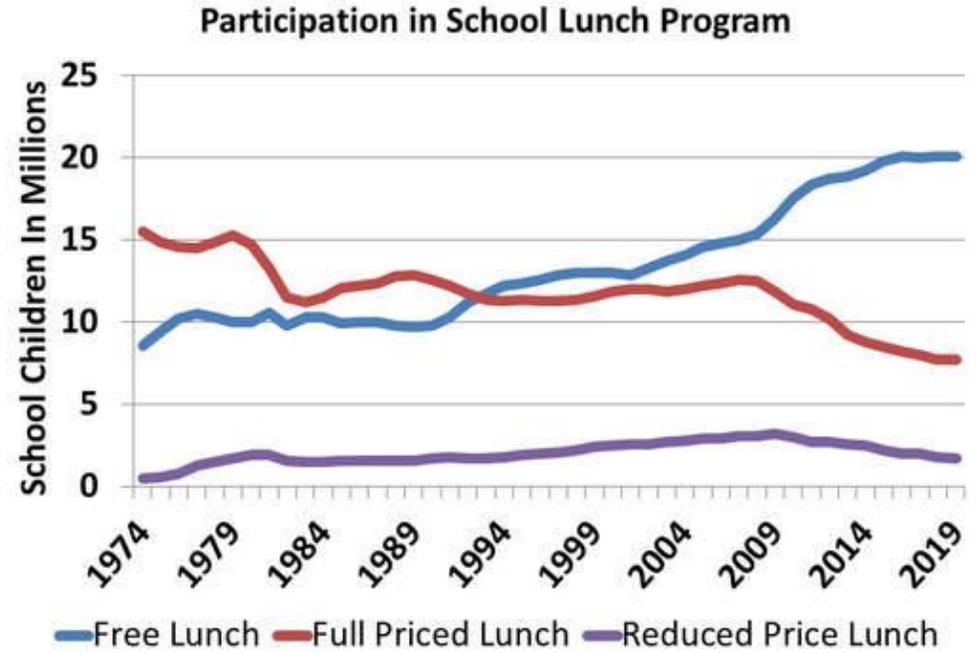
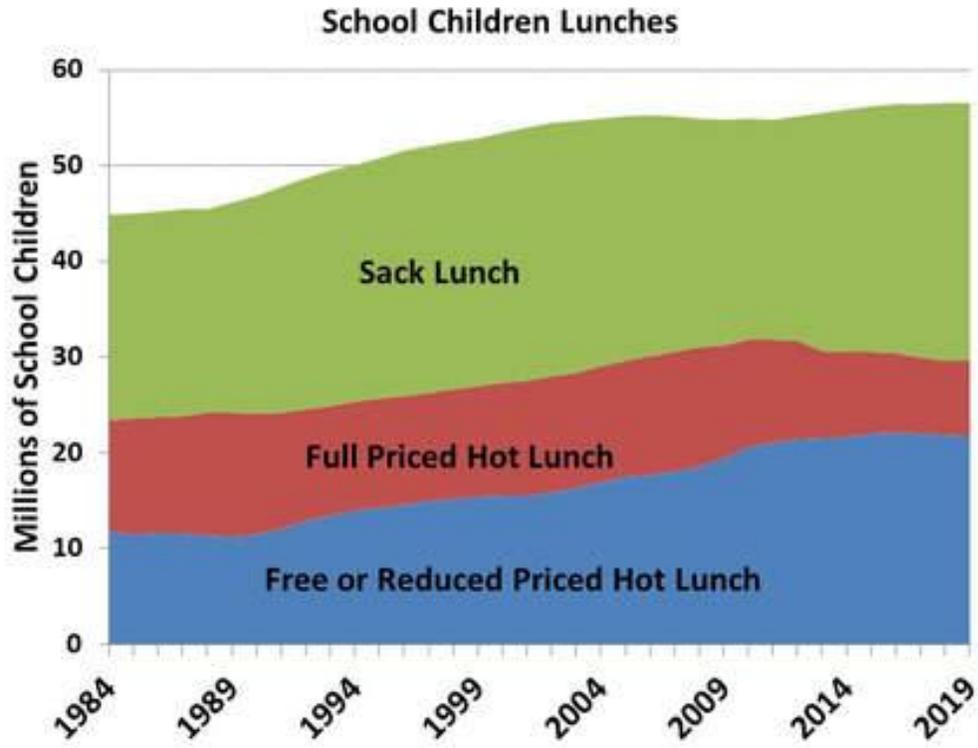
- The Food and Nutrition Service (FNS) of the United States Department of Agriculture (USDA) administers the Program at the Federal level. At the State level, the NSLP is administered by State agencies, which operate the Program through agreements with school food authorities.
- Qualifications: Supplemental Nutrition Assistance Program, Head Start program or based on their status as a homeless, migrant, runaway, or foster child.
- States select USDA Foods for their schools from a list of foods purchased by USDA and provided through the NSLP. The variety of USDA Foods schools receive depends on available quantities and market prices.
- Expanded to include the School Breakfast Program, the Snack Program, a Child and Adult Care Feeding Program and the Summer Food Service Program.

Food Regulations



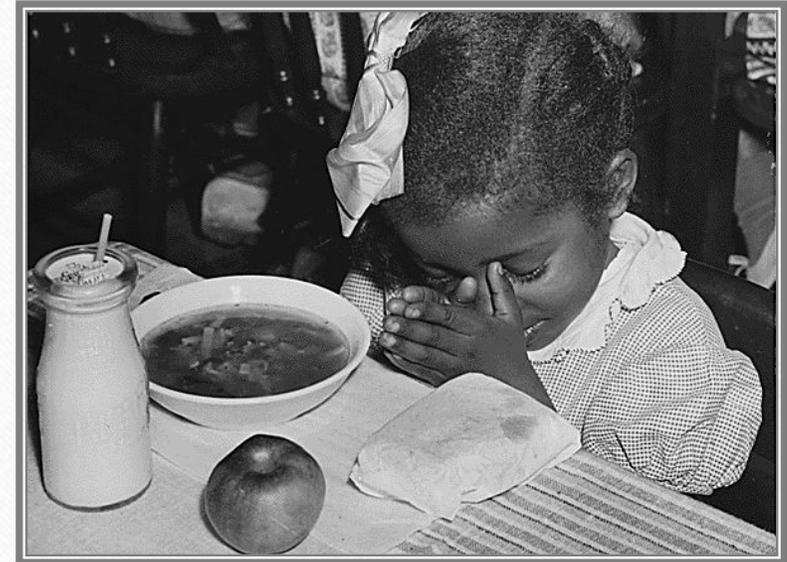
- The menu patterns provide specifications for fruit, vegetables, whole grains, lean proteins, and nonfat or low fat milk.
- Gradual sodium reduction
- Give schools more control over food service decisions and greater ability to offer wholesome and appealing meals that reflect local preferences.
- Offer tofu and soy yogurt to further diversify menus and better meet the dietary needs of vegetarians and culturally diverse groups.

Overview and Data



Population and Purpose

- Low-income and food insecurity families, (children). Child care, elementary, middle, and high school.
- Meet the basic need of healthy eating in order to function at school.
- Could be the only meal a child eats.
- Each year regulations are updated to fit a healthy and nutritious meals.
- Promote more vegetables and fruits. Encourage eating healthy and choose food wisely.



Any Questions?



References

- The National School Lunch Program. (2017, November). Retrieved from <https://fns-prod.azureedge.net/sites/default/files/resource-files/NSLPFactSheet.pdf>
- Child Nutrition. (n.d.). Retrieved from <http://federalsafetynet.com/child-nutrition.html>
- Cullen, K. W., & Chen, T. A. (2016). The contribution of the USDA school breakfast and lunch program meals to student daily dietary intake. *Preventive medicine reports*, 5, 82–85. <https://doi.org/10.1016/j.pmedr.2016.11.016>