



USE OF FOOD TO SUPPORT THE CURRICULUM

According to the Nashoba Regional School District Health and Wellness Policy: When food is the focus of the curriculum activity and its presence is central to the understanding of the concepts, themes, or objectives, it is incumbent on the teacher to inform the parents and to make an alternative plan as necessary. The curriculum activity should be planned so that all students can participate.

To help facilitate the proper use of food in curriculum activities we ask that you consult with your school nurse, then submit the following questionnaire to your principal for approval two weeks prior to the event, before informing students or parents.

Teacher: _____

Grade: _____

Please explain how the use of food is central to the understanding of concepts, themes or objectives of the class:

What food will be served? Provided by whom?

Where will the event take place? _____

Are there students in your class with food allergies or other food issues? YES NO

What alternative activities are available? _____

School Nurse's Signature: _____

Principal's Signature: _____

APPROVED

NOT APPROVED

If approved, a letter must be sent home to parents informing them of the specific food being served. The letter must be approved by the principal or his/her designee prior to distribution and sent home at least one week in advance of the lesson.

USE OF FOOD TO SUPPORT THE CURRICULUM PROCEDURE

- 1. Consult with school nurse, then complete and submit Use of Food to Support the Curriculum Form to principal 2 weeks prior to activity**
- 2. If approved, send pre-approved (by principal) letter home to parents at least one week prior to the activity informing them of the food(s) being served. The letter should invite parents to contact the teacher with concerns. If concerns are expressed and a student cannot participate in activity, the lesson should be modified so that all students can participate.**
- 3. Post signs outside the room/area where activity is held, informing that food is being served**
- 4. Individual foods served must be labeled with ingredients**
- 5. Instruct participants to wash hands before and after eating**
- 6. Carefully store/dispose of leftover foods**
- 7. Clean all desks and chairs used with district-supplied cleaning products and disposable towels**
- 8. Notify custodial staff that food was served so room can be thoroughly vacuumed and cleaned**