Memorandum:

Date: August 11, 2014

To: Culinary Education Programs (CEP)

From: Mike Mulvihill, Education Bureau Director, II

Subject: Smart Snacks Nutrition Standards and CEP

The purpose of this memorandum is to provide guidance regarding the treatment of Culinary Education Programs (CEP) that operates in schools participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP). The Healthy, Hunger-Free Kids Act of 2010 (HHFKA), requires that all foods sold outside of the school meal programs, on the school campus and at any time during the school day must meet the Smart Snacks Nutrition Standards. This interim final rule was published on June 28, 2013 and went into effect on July 1, 2014.

Although the Smart Snacks nutrition standards have no impact on the culinary education programs’ curriculum in schools, they also do not have any impact on foods sold to adults at any time. There is no limit on the sale of items that meet the Smart Snacks Standards. Any foods sold by CEP during the school day (12:00 a.m. the day before until 4:00 p.m. the day of) MUST meet the following guidelines:

- Be a “whole grain-rich” grain product; or
- Have as the first ingredient a fruit, a vegetable, a dairy product, or a protein food; or
- Be a combination food that contains at least ¼ cup of fruit and/or vegetable; or
- Contain 10% of the Daily Value (DV) of one of the nutrients of public health concern in the 2010 Dietary Guidelines for Americans (calcium, potassium, vitamin D, or dietary fiber).

- Calorie limits: Snack items: 200 calories or less, Entrée items: 350 calories of less
- Sodium limits: Snack items: 230 mg or less, Entrée items: 480 mg or less
- Fat limits: Total fat: 35% of calories or less, Saturated fat: 480 mg or less, Trans fat: zero grams
- Sugar limit: no more than 35% of weight from total sugars in food.

*Please note that State Board Policy (Code 2002) does not allow Exempt Fundraisers.*

For more Smart Snacks information, visit:
- http://www.mde.k12.ms.us/child-nutrition/resources/vending-regulations