

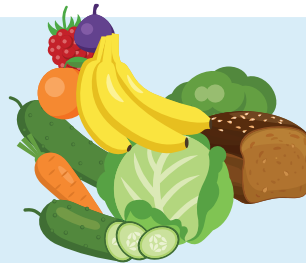


United States Department of Agriculture

# Progress Toward Implementing Updated Nutrition Standards



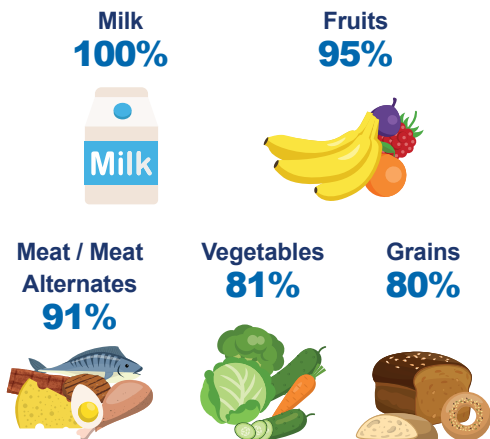
In school year (SY) 2012-2013, schools began using updated nutrition standards for school meals.



The updated standards include daily and weekly requirements for types and amounts of foods as well as targets for saturated fat, sodium, and calories.

In SY 2014-2015, most lunch menus met daily requirements for types and amounts of food.

## Percentage of Menus Meeting Requirements



Most lunch menus met requirements for vegetable subgroups, saturated fat, and sodium. The requirement that all grains be whole grain-rich was harder to meet.

## Percentage of Menus Meeting Requirements

### Vegetable Subgroups



### Saturated Fat and Sodium



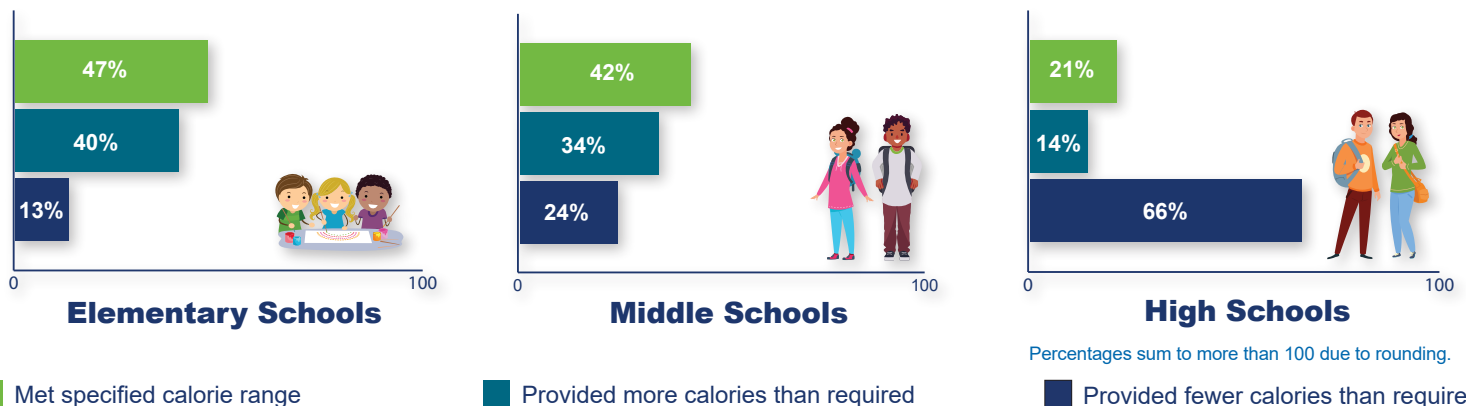
### Whole Grains



In SY 2014-2015, all grains were supposed to be whole grain-rich, but schools could apply for a waiver to meet a relaxed requirement. To be whole grain-rich, a food item must contain at least 50 percent whole grains.

Meeting calorie requirements was challenging, especially for high schools.

## Percentage of Weekly Lunch Menus



Findings are from the School Nutrition and Meal Cost Study, which was conducted by Mathematica. The study provides information about a broad array of topics, including the food and nutrient content of school meals, the costs of school meals, the food environments in schools, and the contribution of school meals to children's overall diets. Detailed reports, other infographics, webinars, and a video of key study findings are available at: <https://www.fns.usda.gov/school-nutrition-and-meal-cost-study>.

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