

COLONIAL ACADEMY
STUDENT WELLNESS REPORT
2018-2019

The Colonial Academy clearly recognizes that student wellness and proper nutrition are related to students' physical well-being, growth, development, and readiness to learn. The Colonial Academy continues to be committed to providing a school environment that promotes student wellness, proper nutrition, nutritional educations, and regular physical activity as part of a students learning experience. By providing this environment, Colonial Academy provides students the opportunity to participate in dietary and lifestyle practices that can not only improve student achievement but increase that student's quality of life in general.

The Student Wellness Policy, originally adopted in 2006 and revised 2017, was developed and reviewed by teachers, administration, the school nurse, physical education teachers, a community member, and a school board representative as the policy requires. Colonial Academy has continued to implement the policy as required by law. Colonial Academy undergoes frequent state audits to ensure our compliance with the state requirements, to best serve our students. In addition to these audits, inspections of our kitchens occur throughout the year to ensure our compliance with the Public Health.

The Colonial Academy Wellness policy addresses various standards such as; nutrition education, physical education, food services, and nutritional guidelines. The balance of this report will address each of the above-mentioned areas if state standards have been met, and any recommendations that will be implemented to maintain policy requirements.

Nutritional Education

During the 2018-2019 school year, nutrition education was provided within our health education curriculum as our health/physical education teachers discuss topics, and prevention and awareness strategies related to the mental health of the whole child. All students assigned to Colonial Academy were provided quality education to promote healthful living.

The nutrition education component of the Wellness Policy requests that the academy promote student health and nutrition. At the academy, the Culinary Arts curriculum in combination with our Health Education program continues to provide nutrition education.

Physical Activity

The Physical Activity component of the Wellness Policy suggests that students get opportunities for developmentally appropriate physical activity during the school day for all students. The Academy will continue to allow all students the opportunity to use the Fitness Room at the academy during the first period every day. We will continue to utilize a developed schedule that has students participating in both, individual and group, exercises. In addition, many teachers role model a healthy physically lifestyle for our students. Efforts will continue to schedule daily walks for our Autistic Support, Life Skills, and Partial Hospitalization classes. All students are involved in our Physical Training program on a regular schedule.

Physical Education

The Physical Education component of the Wellness Policy requests that students receive quality physical education instruction that promotes lifelong physical activity and provides instruction in the skills and knowledge necessary for lifelong participation. To meet this requirement, the Academy provides each student with physical education programming twice a week. These activities are to be modeled to the state standards. Activities such as developing and improving body control, improved awareness of the importance of physical fitness and cardiovascular endurance, acquiring basic physically related skills, appropriate social behavior, and a fundamental knowledge of the rules that enable him/her to participate in various leisure-time activities and life-long sports, to maintaining physical fitness, social contact, and provide a better quality of life.

At the Academy, we will continue to teach proper methods for warming up for an activity, the proper methods of running with a ball, kicking a ball, throwing a ball, catching and hitting a ball, as well as various other skills used in other sports. Students are taught the rules of various sports and are expected to abide by those rules, and good sportsmanship is emphasized. Leisure time activities continue to be discussed, and students become aware of what leisure time activities are suitable and appropriate for them to continue to live a healthy lifestyle.

Food Services

The food service board on our Colonial Academy website contains all menus and additional information as needed to provide students, parents and staff awareness of the lunch and breakfast offerings. The planned nutritional menus are placed on the website each month.

The Food Services component of the Wellness Policy requests that students be supplied adequate space for eating lunch, a clean and safe eating environment, adequate time to eat, meal periods supplied during appropriate hours, students have access to hand washing or sanitizing and that nutritional professionals administer the school meals program. Colonial Academy provides students with the cleansing soap or sanitizer to properly prepare them for eating. Colonial Academy also provides appropriate space and time for safe eating habits.

Nutritional Guidelines

In an effort to comply with the adopted Wellness Policy, the foods provided at the Academy shall be offered to students with the intent of promoting student health and reducing childhood obesity.

In an effort to continue to improve and provide for a safe and healthy environment within the Academy, the principal will continue to meet with the Student Advisory Committee and the Student Assistance Team. These committees assist the school in that they look at current practices and make suggestions on how we can improve the health and safety of our school.

The Colonial Academy will continue to partner with the Pen Argyl School District who will provide our school lunches and breakfasts for the 2018-2019 school year. We are fortunate that the lunches are

prepared only two miles from our location which allows the food to arrive at the proper temperature and ready for consumption.

In summary, we at the Colonial Academy feel we are successful in providing our students with a well-planned nutritional menu and continued nutritional education that meets state requirements. We will continue to examine our policy and practices to look for opportunities to improve when and where available.

Wellness goals for 2017-2018

Begin the process of having middle school classes move from serve only to offer versus serve lunches. This will allow middle school students to develop healthy decision-making skills, in choosing their own fruit and vegetable sides. **All middle school classes are now offer versus serve for lunch.**

Integrate the Wellness and Nutrition classes from a stand-alone program into the health curriculum to provide more instructional time and learning opportunity. **The Wellness and Nutrition classes were integrated into the health curriculum.**

Expand menu choices to provide students with new recipes and more options for healthy entrees, whole grains, fruits, and vegetables. **The menu included many new recipes for breakfast and lunch, providing the students with different meal options.**

Wellness goals for 2018-2019

Develop and implement a student internship program within the school cafeteria to give students the opportunity to experience employment in the foodservice industry (nutrition, sanitation, hygiene, food safety, food production, record keeping and documentation).

Improve cafeteria signage, using technology/flat screen, for students in breakfast and lunch lines explaining school wellness policies (reimbursable meals and monthly menus), the signage (flat screen) will also be used as a communication board. **Completed by the start of school year, new flat screen tv installed by breakfast and lunch lines.**

Expand the Wellness and Nutrition education by increasing the variety of taste and nutritional experiences (sampling a new variety from different food groups).

Submitted by:

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