Nutritional Policies and Standards for Snacks Served in Afterschool Programs: A Review

Michael W. Beets, Fallon Tilley, Youngwon Kim Dept. Exercise Science

Collin Webster

Dept. of Physical Education



What's an Afterschool Program

- Pre-existing community-based programs
- Immediately after the regular school day (typically 3-6pm)
- Located in:
 - A school setting
 - Community organization outside school (e.g., YMCA, Boys and Girls Club, faith organization)
- Daily academic year
 (Monday through Friday)
- Combination of scheduled:
 - Snack
 - Homework assistance/tutoring
 - Enrichment activities (e.g., arts and crafts, music)
 - Opportunities for children to be physically active



Why Afterschool Programs?

- 8.4 million youth
- Average of 8.1 hours per week
 - 70% elementary age
 (2nd through 5th or 6th grade, ≤12 years old)
 - 40% from low-income schools
- Almost all <u>offer snacks</u> (some hot meals)
 - Important time for nutrient intake (between lunch at school and before dinner at home)
- Lex./Rich. Counties ASPs
 - ~265 ASPs, >17,500 kids



Nutritional Quality of Snacks Served in ASPs

- Afterschool program snacks:
 - Contain higher calories than the recommended total calories for snacks
 - Low-nutrient density
 - > 3/4ths of the snacks served:
 - Contain added sugars

 (e.g., cookies, cereal bars, granola bars)
 - Categorized as salty snacks
 (e.g., chips, pretzels, snack mixes)
 - Fruits and vegetables (FV) served infrequently
 - F less than 1 serving per day
 - V almost entirely absent from snack menus



Nutrition Policies for ASPs

No widely recognized/adopted policies/standards

Little is known about the scope of existing policies/standards

22 Lex.Col. ASPs HAAND: HAPI-N

(Healthy Afterschool Activity and Nutrition Documentation: Healthy Afterschool Program Index – Nutrition)

- 9 No policies
- 11 Non-specific: "snacks that promote healthy lifestyle"
- 2 Specific: Serving size, USDA CACFP



Systematic Review

 Policy: as a formal statement that defines priorities for action, goals, and/or strategies, as well as accountabilities of involved actors

- Written policies outline nutritional quality of snacks served:
 - Should be (mandatory participation is expected Child and Adult Care Food Program)
 - Suggested to be (voluntary adoption is preferred)



Systematic Review

- Stage 1 Org. Identification
 - All state-level afterschool organizations from existing registries
 - Reviews of national ASP organizations' websites and the United States Department of Agriculture website
- Stage 2 Document retrieval
 - Keyword searches on all state and national organizations' websites
 - "snacks", "food", "diet", "fruit", "vegetable", "beverage", "drink", "fat", "sugar", "policy", "standards", "guidelines", "recommendations", "quality", "obesity"
- Stage 3 Extraction
 - Nutritional standards was extracted into standardized forms



Findings

- 18 state and/or national organizations info for ASP snacks
 - 14 endorsed the USDA CACFP guidelines

- 5 unique policies (4 orgs. and USDA)
 - <u>Institute of Medicine</u> (IOM) Nutrition Standards for Foods in School Tier 1 (8 items)
 - <u>California</u> Department of Education Standards for Snacks in Afterschool Programs (7 items)
 - <u>Harvard</u> School of Public Health Prevention Research Center: Youth Nutrition and Physical Activity Guidelines for Out-of-School Time Programs (6 items)
 - Alliance for a Healthier Generation (6 items)
 - <u>USDA</u> Child and Adult Care Food Program (CACFP) (6 items)
- 13 categories of foods/beverages



	Foo	od Category	Frequency in Policies	
	Frui	t/Vegetable/Juice	5/5	
	Milk	(Dairy products)	5/5	
	Brea	ad/Grains	4/5	
	High	Sugar, Fat, Salt Foods	4/5	
	Calo	ories	4/5	
	Sugar Sweetened Beverages		1/5	
	Wat	• <u>Policies</u> : Guide sele	ection of foods/bevs cy of servings etened bevs. (Harvard) erved (Harvard) feine-free (IOM)	
70	Mix	NOT frequence		
	Mea	• <u>Removal</u> – sugar swee		
	Veg	• <u>Daily</u> – F&V se		
	Caff	Everything caff		
	Drie	•No fried f	oods (CA)	
	Frying		1/5	



Proposed General Nutritional Guidelines

Fruit/ Vegetable/ Juice

 Serve Fruits and Vegetables a minimum of 2 servings/wk (½ to 1 cup) each (total of 4 servings)

Milk (Dairy products)

Serve Low-fat and nonfat milk a minimum of 2 servings/wk (½ cup)

Bread/ Grains

Serve whole grains a minimum of 2 servings wk (½ to 2 oz equivalent)

Water

Offer water as one of the primary beverage choices

High Sugar, High Fat & High Salt Foods

- No more than 35% of total calories from fat
- No more than 175 kcal per individual food item (for elementary students)
- No more than 250 kcal per individual food item (for middle, junior high or high school students)

Sugar Sweetened Beverages

- Do not serve sugar-sweetened beverages
- Encourage parents to limit sugar-sweetened beverages



Conclusions

- Wide range of policies
 - Inclusion of specific items
 - Wording of recommendation
- No info on uptake/adherence
 - 2008 USDA CACFP served snacks to 1.6million kids
 - 8.4 million kids attend ASPs
- General Nutrition Guidelines for ASPs
 - Clarity of the original guideline
 - Ability to easily operationalize for compliance
 - Quasi-Consensus existing policies



Thank you