# **Lunch Time at School Project**



#### UW School of Public Health Nutritional Sciences Program 2015 Public Health Nutrition Course

# Outline

Background Purpose Methods Results Findings **Recommendations** Limitations Conclusions



# BACKGROUND

# **Food Intake at Schools**



### **Current Recommendations**



GAO, 1995; General USS, 2001; Activity, 2005; Education, 2015; Turner et al. 2014

# **Consequences of a Short Lunch Time**



Conklin et al., 2001; Bergman et al., 2000; CDC, 2015, Kleinman et al., 1998; Alaimo et al. 2001; Hellmich, 2011, Cullen et a. 2000

# **Drivers Impacting Seat Time**



- Short Lunch Period
- Efficacy of food service
- Recess after lunch
- Early lunch

Pirouznia, 2001; Hellmich 2011, Podrabsky et al. 2007, Podrabsky et al. 200, Conklin et al., 2002; Price, 2015

# PURPOSE

# Lunch Time at School Project

#### Why

 Provide information to inform recommendations to Seattle Public Schools administration, nutrition services, and other stakeholders

#### What

• To decipher current elementary school lunch timing patterns for evaluation'

#### Who

• Seattle Public School districts may not have enough time to eat their lunch

#### How

• Evaluate current factors that influence school lunch time

# **METHODS**

# **Cafeteria Assessments**

#### **Purpose:**

Assess current lunchroom conditions

### **Two Exploratory Evaluations:**

- 1. Seat time
- 2. Plate waste



# **Seat Time**

### **Observed:**

- 7 Schools
- 3 Lunch periods per school
- Approx. 5 observers per school
- Sample size = 210 students

#### Elementary School Cafeteria Observation Form

| Schoo | ol  | Oł                       | Observer Name: |                       |                          |             |                          |  |  |  |
|-------|---|--------------------------|----------------|-----------------------|--------------------------|-------------|--------------------------|--|--|--|
| Date: |   | Lunch Per                | iod:           | □#1                   | □#2                      | □#3         |                          |  |  |  |
| Speci | fied Lunch Period: From                         | To                       |                |                       |                          |             |                          |  |  |  |
|       | Student #1                                      |                          |                |                       | Stud                     | lent #2     |                          |  |  |  |
|       |   | Time↓<br>00:00<br>hr/min |                |                       |                          |             | Time↓<br>00:00<br>hr/min |  |  |  |
| Α     | Lunch start time (bell rings)                   |                          | A              | Lunch sta             | uttime (be               | ll rings)   |                          |  |  |  |
| в     | Enters lunch line                               |                          | в              | Enters lui            |                          |             |                          |  |  |  |
| С     | Arrives at Cash Register                        |                          | С              | Arrives a             |                          |             |                          |  |  |  |
| D     | Leaves Cash Register<br>With Lunch              |                          | D              | Leaves C<br>Lunch     | ash Registe              | er With     |                          |  |  |  |
| Е     | Sits Down to Eat                                |                          | Е              | Sits Dow              | n to Eat                 |             |                          |  |  |  |
| F     | Announcement made to<br>begin cleaning up table |                          | F              | Announc<br>begin clea | ement mad<br>aning up ta | e to<br>ble |                          |  |  |  |
| G     | Leaves Table                                    |                          | G              | Leaves T              | able                     |             |                          |  |  |  |
| н     | Bell rings-end of lunch                         |                          | н              | Bell rings            | s-end of lur             | nch         |                          |  |  |  |

#### Summary Data

|  | Student #1 Student #2                |
|--|--------------------------------------|
| Time between start of lunch and entering lunch line: (B-A)     | min m                                |
| Total time in lunch line (D-B)                                 | min m                                |
| Time at cashier (D-C)  | min m                                |
| Seated Time (G-E)  | min m                                |
| Time between sitting down and announcement made to clean u     | up (F-E) min m                       |
| Time between sitting down to eat and bell ring/end of lunch (H | H-E) min m                           |
| Approximate amount of main entree consumed                     | 1/4 1/2 3/4 all 1/4 1/2 3/4 all      |
| Approximate amount of fruit and/or vegetables consumed         | 1/4 1/2 3/4 all 1/4 1/2 3/4 all      |
| Appeared rushed to finish lunch yes/no (circle one)            | yes/no yes/n                         |
| Total # of lunch lines Total                                   | al # of cashiers                     |
| Total # of food servers Total                                  | al # of adults supervising lunchroom |

Other observations: (delays in lunch due to announcements, disciplinary actions, other?)

Figure 1: School Cafeteria Observation Form

# **Plate Waste**

### **Observed:**

- 4 Schools
- 3 Lunch periods per school
- 8 observers per school
- Sample size = 452 students

| I.         SELECTED         II.         REMAINING           Category         Item         Quantity<br>(9)         0<br>(9)         25%         50%         75%         100%         60<br>(9)         0<br>(10)           Milk         White milk         0         25%         60%         75%         100%         60<br>(9)         0<br>(10)         0<br>(10)         100%         60<br>(10)         0<br>(10)         0<br>(10)         100%         60<br>(10)         100%         <  | ale                  |                 |                 |                     |     |     |     | I                     | D MIS   | SING  | CARE    |
|---|----------------------|-----------------|-----------------|---------------------|-----|-----|-----|-----------------------|---------|-------|---------|
| Category         Item         Quantity<br>(*)         0<br>(*)         25%         50%         75%         100%<br>(*)         8<br>g<br>g<br>g<br>g<br>g<br>g         8<br>g<br>g<br>g           Milk         White milk         Image: Chocolate milk   | TED                  | 1               | I II. REMAINING |                     |     |     |     |                       |         |       |         |
| Milk Uthermik Chocolate milk Chocola  |                      | Quantity<br>(#) |                 | 0<br>"None<br>left" | 25% | 50% | 75% | 100%<br>"All<br>left" | NO EVID | ADDED | UNKNOWN |
| Chocolate milk  | hite milk            |                 |                 |                     |     |     |     |                       |         |       |         |
| Juice  Juice  Orange juice  Apple juice  Apple juice  Apple (whole)  Banana (whole)  Fruit  Grapes (bag)  Grapes (bag)  Grapes (bag)  Grapes (bag)  Granot (bag)  Carrots (bag)  Carrots (bag)  Detato salad  Potato salad  Potato salad  Potato salad  Potato salad  Pepperoni pizza  Cheese pizza  Pepperoni pizza  Cheese salad  Cheese sal  | nocolate milk        |                 |                 |                     |     |     |     |                       |         |       |         |
| Image: Apple juice       Image: Apple (whole)         Fruit       Image: Apple (whole)         Image: Banana (whole)       Image: Banana (whole)  | ange juice           |                 |                 |                     |     |     |     |                       |         |       |         |
| Fruit <ul> <li>Apple (whole)</li> <li>Orange (whole)</li> <li>Branana (whole)</li> <li>Branana (whole)</li> <li>Fruit cup (cup)</li> <li>Grapes (bag)</li> <li>Grapes (bag)</li> <li>Green salad (box)</li> <li>Carrots (bag)</li> <li>Lettuce/tomato/pickle (cup)</li> <li>Dean salad</li> <li>Potatoes (side)</li> <li>Potatoes (side)</li> <li>Potatoes (side)</li> <li>Cheese pizza</li> <li>Sub sandwich:</li> <li>LettuceTrom Divide Dinin</li> <li>Hamburger/cheeseburger</li> <li>Sub sandwich:</li> <li>Chicken Caesar salad</li> <li>Chicken tenders/poppers</li> <li>Potatoes (wentree)</li> <li>Chicken tenders/poppers</li> <li>Cheise (bag)</li> <li>Potatoes (wentree)</li> <li>Dotaing (cup)</li> <li>Cookies (bag)</li> <li>Potato salad (cup)</li> <li>Dinner roll</li> </ul> <ul> <li>Potato salad (cup)</li> <li>Dinner roll</li> </ul> <ul> <li>Potato salad (cup)</li> <li>Dinner roll</li> <li>Dinnerol</li></ul>   | ple juice            |                 |                 |                     |     |     |     |                       |         |       |         |
| Orange (whole)       Banana (whole)       Image (whole)       Image (whole)         Branana (whole)       Full cup (cup)       Image (bag)       Image (bag)         Grapes (bag)       Image (bag)       Image (bag)       Image (bag)         Image (bag)       Image (bag)       Image (bag)       Image (bag)       Image (bag)         Image (bag)       Image (bag)       Image (bag)   | ple (whole)          |                 |                 |                     |     |     |     |                       |         |       |         |
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| Image: Grapes (bag)       Image: Grapes (bag)         Image: Grapes (bag)       Image: Grapes (bag) <td>uit cup (cup)</td> <td></td>  | uit cup (cup)        |                 |                 |                     |     |     |     |                       |         |       |         |
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| Uregreations <ul> <li>Lettuce/tomato/pickle (cup)</li> <li>Bean salad</li> <li>Potatoes (side)</li> <li>Potatoes (side)</li> <li>Potatoes (side)</li> <li>Potatoes (side)</li> <li>Cheese pizza</li> <li>Sub sandwich:<br/>Deperoni pizza</li> <li>Sub sandwich:</li> <li>Deperoni pizza</li> <li>Sub sandwich:</li> <li>Chicken tenders/poppers</li> <li>Chicken tenders/poppers</li> <li>Cookies (bag)</li> <li>Depotato salad (cup)</li> <li>Dinner roll</li> <li>Dinner roll</li> <li>Dinner roli</li> <li>Deperoni pizza</li> <li>Deperoni pizza</li> <li>Deperoni pizza</li> <li>Deperoni pizza</li> <li>Deperoni pizza</li> <li>Dinner roli</li> <li>Deperoni pizza</li> <li>Deperoni pizza</li> <li>Deperoni pizza</li> <li>Deperoni pizza</li> <li>Deperoni pizza</li> <li>Deperoni pizza</li> <li>Deperoni p</li></ul>   | arrots (bag)         |                 |                 |                     |     |     |     |                       |         |       |         |
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| listed with entrée <ul> <li>Potatos salad</li> <li>Potatos salad (cup)</li> <li>Dinner roll</li> <li>Potatos salad (cup)</li> <li>Potato salad (cup)<!--</td--><td>an salad</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></li></ul>   | an salad             |                 |                 |                     |     |     |     |                       |         |       |         |
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| Image: Cheese pizza and included side items       Image: Cheese pizza and included side items       Image: Cheese pizza and i   | otato salad          |                 |                 |                     |     |     |     |                       |         |       |         |
| Image: Constraint of the set of the se   |                      |                 |                 |                     |     |     |     |                       |         |       |         |
| Entrées<br>and<br>included<br>side items  |                      |                 |                 |                     |     |     |     |                       |         |       |         |
| and<br>included<br>side items<br>included<br>side items<br>Detert Torm DPickle Donion<br>Hamburger/cheeseburger<br>Yogurt boat<br>Commuffin (wyogut entrée)<br>Chicken Caesar salad<br>Chicken tenders/poppers<br>Potatoes (w/entrée)<br>Cookies (bag)<br>Potato salad (cup)<br>Dinner roll   | neese pizza          |                 | Î               |                     |     |     |     |                       |         |       |         |
| Sub sandwich:     Sub san   | epperoni pizza       |                 | Ĩ               |                     |     |     |     |                       |         |       |         |
| I Hamburger/cheeseburger     Image: Ima  | ub sandwich:         | 0.1             |                 |                     |     |     |     |                       |         |       |         |
| Image: Second get     Image: Second get       Image: Second get   | amburger/cheesel     | onion           |                 |                     |     |     |     |                       |         |       |         |
| Com muffn (wyogut entrée) Chicken Caesar salad Chicken tenders/poppers Potatoes (w/entrée) Cochies (bag) Potatosalad (cup) Dinner roll Cochies (bag) Chicken tenders/poppers Cochies (bag) Chicken tenders/poppers Cochies (bag) Chicken tenders/poppers Cochies (bag) Chicken tenders/poppers Chicke   | murt hoat            | Jang Vi         |                 |                     |     |     |     |                       |         |       |         |
| Chicken cleaser salad Chicken tenders/poppers Potatoes (w/entrée) Cookies (bag) Potatos lad (cup) Dinner roll Cookies (bag)   | orn muffin (w/vogurt | entrée)         | i i             |                     |     |     |     |                       |         |       |         |
| Chicken tenders/poppers Chicken tenders/poppers Cother Cookies (bag) Cookies (bag) Cookies (bag) Dinner roll Cookies (bag) Cooki  | nicken Caesar sal    | ad              |                 |                     |     |     |     |                       |         |       |         |
| Other   Potatoes (w/entree)  Cookies (bag)  Potato salad (cup)  Dinner roll  Potato   | nicken tenders/po    | opers           |                 |                     |     |     |     |                       |         |       |         |
| Other   | tatoes (w/entrée)    |                 |                 |                     |     |     |     |                       |         |       |         |
| Other         □ Pudding (cup)         □         □           □ Cookies (bag)         □         □         □           □ Potato salad (cup)         □         □         □           □ Dinner roll         □         □         □  | ,,                   |                 |                 |                     |     |     |     |                       |         |       |         |
| Cookies (bag)  Potato salad (cup)  Dinner roll  | udding (cup)         |                 |                 |                     |     |     |     |                       |         |       |         |
| Potato salad (cup)     Dinner roll  | ookies (bag)         |                 |                 |                     |     |     |     |                       |         |       |         |
| Dinner roll   | tato salad (cup)     |                 |                 |                     |     |     |     |                       |         |       |         |
|   | nner roll            |                 |                 |                     |     |     |     |                       |         |       |         |
| □ Soup  | oup                  |                 |                 |                     |     |     |     |                       |         |       |         |

Figure 2: Plate Waste Form

# **Kitchen Manager Surveys**

#### **Purpose:**

Collect professional opinions of kitchen managers

### **Collected:**

- 63 Kitchen managers
- 12 question survey

#### Focus:

- Do students have enough time for lunch?
- How much time do students have to eat?

Seattle Public Schools Elementary School Kitchen Manager Survey We are working with the University of Washington to study the lunchrooms in our elementary schools. This survey will help us provide them with valuable information about your school. All results will be combined so that your school will not be identifiable in the results. The survey should take only about 15 minutes for you to complete. Please complete the survey NO LATER than December 15. Thank you! 1.) School Name 2.) Approximate Seating Capacity of Cafeteria How many lunch lines do you have in your cafeteria?\_\_\_\_\_ How many cashiers do you have in your cafeteria? How many key pads do you have in your cafeteria? 4a.) First Lunch Start Time (do not include recess time) First Lunch End Time (do not include recess time) Average Number of Lunches Served First Lunch 4b.) Second Lunch Start Time (do not include recess time) Second Lunch End Time (do not include recess time) Average Number of Lunches Served Second Lunch 4c.) Third Lunch Start Time (do not include recess time Third Lunch End Time (do not include recess time) Average Number of Lunches Served Third Lunch 5.) Does your school have recess before lunch? Yes No Comments about recess before lunch:

# **School Principals Interviews**

### **Purpose:**

Collect professional opinions of school administrators

### **Contacted:**

- 8 Principals
- Approximately 20 minutes

#### Focus:

- Feedback on existing lunch time structure
- Proposals to help increase seat-time



# **Principal Policy Knowledge**

School Board Adopted Procedure H61.01

Provides guidance for principals on structuring school lunch, such as the amount of time students are provided for meals, the timing of meal periods, and encouraging recess before lunch.

# RESULTS

# RESULTS

Cafeteria Assessments

#### School Lunch Timing



# **Breakdown of Official Lunch Time**

#### **On Average:**

- Official lunch time average = 20.71 minutes
- **Observed** lunch time average = **16.23 minutes**
- **Time waiting** in line average = **3.54 minutes**
- Seated time average = 12.69 minutes

# **Plate Consumption Results**

### 49.4% of Meal Consumed

- 80% of starches
- 50% of fruits
- 16% of vegetables





Figure 6: Fruit/vegetable Consumption Rate vs Seat Time



Figure 7: All Food Wasted by School with Seat Times

# RESULTS

Kitchen Manager Surveys

### **Do Students Have Enough Time to Eat Lunch?**



Figure 8: Kitchen Manager Survey: Overall Lunch Time Perception

### **Perceived Time to Eat Once Seated**



# RESULTS

**Principal Interviews** 

# **Interview Responses**

### Is 20 Minutes Enough Time?

- In general, yes--nice to give at least 20 minutes for lunch
- Potential issues with lengthening current lunch time
  - Daily schedule demands
  - Possible student disciplinary issues

### **Equitability in Time Across Student Body**

- Younger students require more time in the lunchroom
- These students are the most likely to be negatively impacted by time constrictions

### **Decision Making Factors on Lunch Schedule**



# FINDINGS

### **1. Short Seat Time**

- On average, students are given **20.71 minutes of official lunch time.** 
  - o 3.54 minutes spent in line
  - 4 minutes spent walking to cafeteria\*
- In reality, students only sit for **<u>12.69 minutes to eat.</u>**



\*calculated using official posted lunch times

### 2. Non-Compliance of Official School Lunch Times

- Collectively, **all 7 schools** are **out of compliance** with district lunch time policy
- Individually, **3 schools** may be in compliance for certain lunch periods
  - None of their students had recorded seating times of **20 minutes**

### **3. Possible Barriers to a Lunch Period Extension**



### 4. Time Constraints and Nutrient Consumption

- Students with longer seat-time consumed more overall and more fruits and vegetables (FV).
- Consistent with previous literature:
  - Students with longer lunch periods consumed more food and nutrients
  - Students with limited time to eat tended to consume what they like most (e.g. starches)
- Implications:
  - Undernourishment can affect students' growth and school performance

|                     | Concord Elementary | Hawthorne Elementary |
|---------------------|--------------------|----------------------|
| Seat time           | 18 minutes         | 8 minutes            |
| Overall consumption | 67.8%              | 38.7%                |
| FV consumption      | 37.7%              | 16.5%                |

### 5. Impact of Supervision on Eating Behaviors

- Lunchroom supervisor behavior may impact student eating habits
- At Concord, supervisors positively engaged with students
  - Also has longest seated time, highest FV consumption, lowest plate waste
- Implications:
  - Possible opportunity to provide further supervisor training that encourages better eating habits

|                     | Concord Elementary | Hawthorne Elementary |
|---------------------|--------------------|----------------------|
| Seat time           | 18 minutes         | 8 minutes            |
| Overall consumption | 67.8%              | 38.7%                |
| FV consumption      | 37.7%              | 16.5%                |

### 6. Implication of Recess Timing

- 44% of Seattle Public Schools **do not have recess** before lunch
- Manager Survey's revealed that recess prior to lunch would increase seat time
- Principals see recess before lunch as a way to **encourage students** to consume their lunch

**Restrictions**: School space, supervisor requirements

### 7. Lunch Scheduling and Food Consumption

### **Early Lunch Periods**

- Highest waste
- Decreased overall consumption



# **Summary of Findings**

- 1. Short seat time
- 2. Non-compliance of official school lunch times
- 3. Possible barriers to lunch period extension
- 4. Time constraints and effects on nutrient consumption
- 5. Impact of supervision on eating behaviors
- 6. Implications of recess timing
- 7. Lunch scheduling and food composition

# RECOMMENDATIONS

### Recommendations

- 1. Continued evaluation of lunchtime and school compliance
- 2. Increase collaboration between school administrators and nutrition service staff
- 3. Share the importance of school lunch with stakeholders (principals, teachers, and nutrition services staff)
- 4. Advocate for lunchtime scheduling

# **Recommendations Cont.**

- 5. Schedule recess prior to lunch
- 6. Utilize more discrete recess cues
- 7. Train lunchroom supervisors to encourage positive eating behaviors in students
- 8. Include adequate time to get to the cafeteria

# LIMITATIONS

# Limitations

- 1. Complexity of analyzing factors impacting seat time
- 2. Generalizability of the sample
- 3. Internal validity

# CONCLUSIONS

# Conclusions

- 1. Every student deserves **adequate time** to eat and play
- 2. Increased **cross-sectoral conversations** to ensure compliance
- 3. Support a healthy and responsive school environment
- 4. Address the aforementioned within the context of the **unique culture** of each school

# **APPENDIX SLIDES**

# **Objectives**

- 1. Assess current lunchroom conditions (Observational study)
- 2. Assess drivers of seat time (Observational study)
- 3. Collect professional opinions of kitchen managers (Manager surveys)
- **4. Collect professional opinions of school administrators** (Principal interviews)
- **5. Inform future policy recommendations** (Final presentation and final report)



Overall consumption rate v.s. Seat time

# What Factors Influence Eating?

- Patterns of plate waste are similar in boys and girls
- Girls generally waste slightly more food than boys (similar trend found in literature), but in this population, boys wasted slightly more <u>vegetables</u> than girls.



Graphs by gender

# What Factors Influence Eating?

- In the four schools, lunch period is a general proxy for <u>age</u>
  - In general, younger students eat in earlier lunch periods and older students eat in later lunch periods
- <u>Lunch period #3</u> had overall highest consumption rates across all schools



| School                | Plain Milk | Chocolate<br>Milk | Grain | Starches | Protein | Fruit | Vegetables | Seated<br>Time | % FRL  | Seating Capacity |
|-----------------------|------------|-------------------|-------|----------|---------|-------|------------|----------------|--------|------------------|
| Concord<br>(n = 121)  | 0.53       | 0.66              | 0.68  | 0.79     | 0.63    | 0.86  | 0.42       | 17.2           | 81.64% | ?                |
| Gatzert<br>(n = 114)  | 0.51       | 0.47              | 0.70  | 0.82     | 0.57    | 0.51  | 0.15       | 13.16          | 79.55% | 515              |
| Muir<br>(n = 127)     | 0.24       | 0.37              | 0.53  | NA       | 0.61    | 0.26  | 0.18       | 12.62          | 65.99% | 450              |
| Hawthorne<br>(n = 95) | 0.13       | 0.41              | 0.61  | NA       | 0.64    | 0.23  | 0.10       | 7.71           | 70.14% | 207              |

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### Percent Wasted Food Groups



### **Suggested Changes**



#### Proposal 1: Adding time to the school day

- Nice idea but far too many hindering factors make this impossible

#### Proposal 2: Adding another lunch period

- This could work for the kids but very difficult to arrange appropriate staff

### Proposal 3: Reconfiguring cafeteria layout (adding lines)

- Deemed difficult for students and staff in already limited spaces

#### Proposal 4: Adding more monitors

- This would be helpful if budget allowed and staff were trained properly