1) DISTRICT AND SCHOOL WELLNESS TEAMS

a. In accordance with state and federal law, the school corporation will form and maintain a corporation level District Wellness Team to oversee the development, implementation and evaluation of the school corporation’s wellness policy that meets at least four times per year. The District Wellness Team will work together to further develop, implement, monitor and review corporation-wide nutrition and physical activity policies, as well as, establish goals for and oversee school health and safety policies and programs, including periodic review and updates of this corporation-level wellness policy (hereafter referred as “wellness policy”).

   1) The Indianapolis Public Schools School District Wellness Team will be convened and coordinated by the District Physical Education & Health Coach and memberships will represent all school levels. The District Wellness Team shall include at least the following:
   • Students
   • Parents/Guardians
   • Food Service Director/Professionals
   • School board members
   • School and district administrators
   • School nurses
   • Teachers
   • Representatives of interested community organizations
   • Chairperson of each school’s Wellness Team.
Other potential members of the District Wellness Team include teachers, teaching assistants, SNAP-Ed educators, and community representatives such as recreation professionals, city planners, industry professionals and voluntary service workers.

2) The District Wellness Team shall meet quarterly to discuss nutrition and physical activity policies and to develop an action plan for the coming year and to discuss implementation activities, as well as address barriers and challenges.

3) The District Wellness Team shall report annually to the Superintendent and the School Board on the implementation of the wellness policy and include any recommended changes or revisions.

4) The School Board will adopt or revise nutrition and physical activity policies based on recommendations made by the District Wellness Team.

5) The District Wellness Team will oversee and help direct each school’s required School Wellness Teams that promote the wellness policy at the individual school level.

b. To aid in successful implementation of district-level wellness goals and objectives, each school within the district will form and maintain an ongoing School Wellness Team that convenes to align district policies and goals with school-level issues.

1. Each School Wellness Team will be convened and coordinated by the Administrator/s and the Leadership of the Wellness Team. Membership will represent all school levels. The School Wellness Team shall include 4 to 6 members: (this list is neither mandatory nor exhaustive)

   ● Principal or other school administrators
   ● Teachers of Physical Education
   ● Classroom Teachers
   ● Students
   ● Parents/Guardians
   ● Health Personnel
   ● Representatives of interested community organizations

2. Each School Wellness Team shall meet quarterly to discuss nutrition and physical activity policies and to develop an action plan for the coming year and to discuss implementation activities, as well as address barriers and challenges.

3. The School Wellness Team shall report bi-annually to the District Wellness Team on the implementation of the wellness policy and include any recommended changes or revisions.

4. All IPS schools will participate in the Alliance for a Healthier Generation’s Healthy Schools Program, which includes each school completing an annual School Health Index best-practice assessment. Each School Wellness Team will be accountable to overseeing that this assessment is completed in accuracy and on time each year.
a. Each school will create at least 1 physical activity goal and 1 nutrition goal per school year, based on each school's School Health Index assessment answers.
b. Each school's goals must be turned in to the District Wellness Team by October 1st of the current school year.

2) NUTRITION EDUCATION

a) Nutrition topics shall be integrated within the comprehensive health education curriculum and taught at every grade level (K-12) according to standards of the Indiana Department of Education by highly qualified health teachers. Schools will link nutrition education activities with existing coordinated school health programs or other comparable comprehensive school health promotion frameworks. The District will teach, model, encourage and support healthy eating by all students. Schools will provide nutrition education and engage in nutrition promotion that:
1. Is provided as part of a sequential and comprehensive health education program taught in the elementary, middle and high schools that is designed to provide students with the knowledge and skills necessary to promote and protect their health.
2. Promotes fruits, vegetables, whole-grain products, low-fat and fat-free dairy products and healthy food preparation methods.
3. Emphasizes caloric balance between food intake and energy expenditure (promotes physical activity/exercise).
4. Links with school meal programs, cafeteria nutrition promotion activities, school gardens, other school foods and nutrition-related services.
5. Teaches media literacy with an emphasis on food and beverage marketing.
6. All health education teachers will provide opportunities for students to practice or rehearse the skills taught through the health education curricula.

b) Nutrition education will also be part of not only health education classes, but also integrated into other classroom instruction through subjects such as math, science, language arts, social sciences and elective subjects.
1. To create a culture of health, the school corporation will provide nutrition education training opportunities to physical education and health teachers and staff for all grade levels a minimum of 2 times a semester.
2. Nutrition education resources will be provided to parents/guardians through each school's website. In addition, schools will pass on these resources through handouts, school newsletters, presentations and any other appropriate means available to reach parents/guardians.
3. School staff will collaborate with community groups and organizations to provide opportunities for student projects related to nutrition (e.g., cultivating school gardens, reading food labels and maintaining a caloric balance between food intake and physical activity/exercise).
   a. Nutritional newsletters and online nutrition activities/education will be available through the IPS web site and each school's website.
4. Nutrition promotion will include lessons that cover topics such as how to read and use food labels, choosing healthy options and portion control and other skill-based lessons.

3) STANDARDS FOR USDA CHILD NUTRITION PROGRAMS & SCHOOL MEALS

a) The board will provide and promote the National School Lunch and Breakfast Programs to ensure that all students have access to healthy foods to support healthier choices and promote optimal learning. IPS is committed to serving healthy meals to children, with plenty of fruits, vegetables, whole grains, and fat-free and low-fat milk; that are moderate in sodium, low in saturated fat, and have zero grams trans-fat per serving (nutrition label or manufacturer’s specification); and to meeting the nutrition needs of school children within their calorie requirements. The school meal programs aim to improve the diet and health of school children, help mitigate childhood obesity, model healthy eating to support the development of lifelong healthy eating patterns and support healthy choices while accommodating cultural food preferences and special dietary needs.

All schools within the District participate in USDA child nutrition programs, including the National School Lunch Program (NSLP) and the School Breakfast Program (SBP). Several schools within the District participate in additional USDA child nutrition programs, including the At-Risk Afterschool component of the Child and Adult Care Food Program (CACFP), the Summer Food Service Program (SFSP), and the Fresh Fruit and Vegetable Program (FFVP).

The District also operates additional nutrition-related programs and activities including Breakfast in the Classroom, Grab-n-Go Breakfast, the Food Recovery Program and the Bus Stop Cafe, our food bus that serves meals during school break closures and travels to schools for celebrations.

All schools within the District are committed to offering school meals through the NSLP and SBP programs, and other applicable Federal child nutrition programs, that:

1. Are accessible to all students
2. Are appealing and attractive to children
3. Are served in clean and pleasant settings
4. Meet or exceed current nutrition requirements established by local, state, and Federal statutes and regulations. (The District offers reimbursable school meals that meet USDA nutrition standards.)
5. Promote healthy food and beverage choices using at least ten of the following marketing and merchandising techniques:
   - Whole fruit options are displayed in attractive bowls or baskets (instead of chafing dishes or hotel pans).
   - Sliced or cut fruit is available daily.
   - Daily fruit options are displayed in a location in the line of sight and reach of students.
● All available vegetable options have been given creative or descriptive names.
● Daily vegetable options are bundled into all grab-and-go meals available to students.
● All staff members, especially those serving, have been trained to politely prompt students to select and consume the daily vegetable options with their meal.
● White milk is placed in front of other beverages in all coolers.
● Alternative entrée options (e.g. salads, yogurt parfaits, etc.) are highlighted on posters or signs within all service and dining areas.
● Student surveys and taste testing opportunities are used to inform menu development, dining space decor and promotional ideas.
● Student artwork is displayed in the service and/or dining areas.
● Schools may use Daily announcements to promote and market menu options.
● Menus will be posted on the District website or individual school websites and will include nutrient content and ingredients.
● Menus will be created/reviewed by a Registered Dietitian or other certified nutrition professional.
● School meals are administered by a team of child nutrition professionals.
● The District child nutrition program will accommodate students with special dietary needs.
● Students will be allowed at least 10 minutes to eat breakfast and at least 20 minutes to eat lunch, counting from the time they have received their meal and are seated (meets Healthy Schools Program Gold-level criteria).
● Students are served lunch at a reasonable and appropriate time of day.
● Schools are encouraged to schedule recess and then lunch period to better support learning and healthy eating.
● Participation in Federal child nutrition programs will be promoted among students and families to help ensure that families know what programs are available in their children’s school.
● The District will implement a minimum of 2 of the following five Farm to School activities (meets Healthy Schools Program Gold-level criteria; mark/circle the four activities the District plans to do):
  Section 1. Local and/or regional products are incorporated into the school meal program;
  Section 2. Messages about agriculture and nutrition are reinforced throughout the learning environment;
  Section 3. School hosts a school garden;
  Section 4. School hosts field trips to local farms; and
  Section 5. School utilizes promotions or special events, such as tastings, that highlight the local/ regional products.
b) In compliance with the USDA nutrition standards for reimbursed school meals, IPS nutrition services staff will follow best practices including:

1. Meals served through the National School Lunch and Breakfast Programs will:
   1. Be appealing and appetizing to children
   2. Meet, at a minimum, the nutrition requirements established by the USDA for federally funded programs
   3. Contain 0 percent trans fats
   4. Offer a variety of fruits and vegetables
   5. 100 percent of the grains offered are whole grain-rich

2. Procurement procedures and preparation methods will be used to decrease excess fat, calorie and sodium levels in food.

3. The district purchases or obtains fresh fruits and vegetables from local sources when practical.

4. Students will have the opportunity to provide input on local, cultural and ethnic favorites.

5. The food services department shall provide periodic food promotions that will allow for taste testing of new healthier foods being introduced on the menu.

6. Special dietary needs of students will be considered when planning meals, and menu modifications according to the document *Accommodating Children with Special Dietary Needs in the School Nutrition Programs*.

7. The food services department will share and publicize information about the nutritional content of meals with students and parents/guardians. The information will be available in a variety of forms that can include the district and school website, school newsletters, and through any other appropriate means available to reach families.

c) School Meal Participation

1. To the extent possible, schools will provide the USDA School Breakfast Program to all students.

2. To the extent possible, schools will utilize methods to serve school breakfasts that encourage participation, including serving breakfast in the classroom, serving “grab-and-go” breakfasts and arranging transportation schedules to allow for earlier arrival times.

3. Schools will inform families of the availability and location of Food Service Program meals, in accordance with the Healthy, Hunger-Free Kids Act of 2010. Schools in which more than 50 percent of students are eligible for free or reduced-price school meals will sponsor the Food Service Program and will serve meals during most days that school is out of session during our fall, winter, spring and summer breaks.
   a. Specifies how families are provided information about determining eligibility for free/reduced priced meals.
   b. Addresses how to handle feeding children with unpaid meal balances without stigmatizing them.
c. How the district will take steps to protect the privacy of students who qualify for free or reduced priced meals.

d) Mealtimes and Scheduling
   1. Adequate time will be provided to students to eat lunch (at least 20 minutes after being served) and breakfast (at least 10 minutes after being served).
   2. School meals will be served in clean and pleasant settings.
   3. Students will have convenient access to handwashing and sanitizing stations.
   4. To promote hydration, free, safe, unflavored drinking water will be available to all students throughout the school day and throughout every school campus. The District will make drinking water available where school meals are served during mealtimes.
   5. Appropriate supervision will be provided in the cafeteria and rules for safe behavior shall be consistently enforced.

e) Professional Development
   All school nutrition program directors, managers and professional staff will participate in professional development and training provided annually on topics such as proper food handling techniques and healthy cooking practices. This professional development will meet or exceed USDA professional standards for child nutrition professionals.

4) NUTRITION STANDARDS FOR COMPETITIVE & OTHER FOOD & BEVERAGES

a) The Corporation is committed to ensuring that all foods and beverages available to students on the school campus during the school day support healthy eating. The Board will provide and allow foods and beverages that support proper nutrition, promote healthy choices in vending machines, school stores and concession stands, or as school fundraisers and classroom celebrations that align with USDA Smart Snack standards. As well, the foods and beverages sold and served outside of the school meal programs (e.g., “competitive” foods and beverages) will meet the USDA Smart Snacks in School nutrition standards, at a minimum. Smart Snacks aim to improve student health and well-being, increase consumption of healthful foods during the school day and create an environment that reinforces the development of healthy eating habits. Competitive foods include entrees, sides, snacks or drinks sold during the school day in vending machines, snack bars and a la carte lines.
   1. Competitive foods
      a. Nutrition information for a la carte snacks and beverages offered in snack bars, meal service lines, vending and school stores is readily available to students, parents and the school community.
b. Nutritious and appealing foods such as fruits, vegetables, low and nonfat dairy products and whole grain products will be available wherever food is sold or offered on the school campus during the school day.

c. All a la carte snacks and beverages offered for sale to students during the school day comply with USDA Smart Snacks regulations. The sale of foods of minimal nutritional value in the food service area during the lunch period is prohibited.

d. The sale to students of foods and beverages that do not meet the USDA Dietary Guidelines for Americans and the USDA Smart Snacks in School nutrition standards to be consumed on the school campus during the school day is prohibited. Competitive foods available for purchase by students a la carte in the dining area, foods or beverages sold from vending machines, and foods and beverages provided by the school or school staff for classroom parties or holiday celebrations are subject to this prohibition (see details below).

**Snacks-Grades Pre-K to 4:**
- A la carte and/or competitive food items are discouraged from being sold or offered to students during school hours.
- Vending machines will not be available for students to purchase a la carte and/or competitive foods during school hours.
- Excludes fruits, vegetables, nuts, seed and nut butters.

**Snacks-Grades 5-12:**

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<th>Foods must meet one of the following:</th>
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| Be a “whole grain-rich” grain product | Snack items: ≤200 calories
                                            Entrée items: ≤350 calories |
| Have as the first ingredient a fruit, a vegetable, a dairy product, or a protein food | Sodium limits on snack items: ≤200 mg
                                                                                     Sodium limits on entrée items: ≤480 mg |
| Be a combination food that contains at least ¼ cup of fruit and/or vegetable | Total fat limit: ≤35% of calories
                                                                                     Saturated fat limit: <10% of calories
                                                                                     Trans fat=zero grams |
| | Sugar limit: ≤35% of weight from total sugars in foods |

**Beverages-Pre-K:**
- Only offer 8 ounce servings of fat-free or 1% white milk with a breakfast or lunch meal.
- Only offer soy milk alternatives for allergy reasons with proper doctor documentation.

**Beverages-Grades K to 4:**
- Only offer 8 ounce servings of low-fat white or fat-free flavored milk with a breakfast or lunch meal.
- Only offer soy milk alternatives for allergy reasons with proper doctor documentation.
- Only allow non carbonated, caffeine free unflavored bottled water up to 20 ounces

**Beverages-Grades 5 to 8:**
- Only offer 8 ounce servings of low-fat white or fat-free flavored milk with a breakfast or lunch meal.
- Only offer soy milk as an alternative for allergy reasons for a breakfast or lunch meal, with proper doctor documentation.
- Only allow carbonated or noncarbonated, caffeine-free unflavored bottled water up to 20 ounces
- Allow up to 12 oz bottles of 100% juice as a competitive beverage

**Beverages-Grades 9 to 12:**
- High schools may sell additional “no calorie” and “lower calorie” beverage options, including caffeinated beverages.
- Only offer 8 ounce servings of low-fat white or fat-free flavored milk with a breakfast or lunch meal.
- Only offer soy milk as a milk alternative for allergy reasons for a breakfast or lunch meal, with proper doctor documentation.
- Up to 12 ounce servings of milk as a competitive beverage.
- Up to 12 ounce 100% juice with no added sweeteners.
- Up to 12 ounce zero calorie carbonated beverages.
- Only offer flavored and/or carbonated beverages that contain:
  - ≤ 40 calories per 8 ounces or ≤ 60 calories per 12 ounces
  - < 5 calories per 8 ounces or ≤ 10 calories per 20 ounces

b) **Food Safety**
1. All food service equipment and facilities will meet applicable local and state standards for safe food preparation and handling, sanitation and workplace safety.
2. In accordance with Section 111 of the Child Nutrition and WIC Reauthorization Act of 2004 (Public Law-108-265), the Corporation will implement a food safety program for the preparation and service of school meals based upon the Hazard Analysis and Critical Control Point (HACCP) principles.
3. Free drinking water is available for self-service in the cafeteria. Students will be made aware of the location of the free water.
4. Snacks in aftercare are served via the Child and Adult Care Food Program and National School Lunch Program.

c) Availability
1. A vending machine at an elementary school that dispenses food or beverage items will not be accessible to students.
2. Vending machines in middle and high schools:
   - Will not be available during mealtimes.
   - Will contain items that meet the approved nutrition standards.
3. Vending machines for school staff will not be accessible to students.
4. Food and beverages will not be sold in school stores.
5. Students and staff will have free, potable (drinking) water for consumption.

d) Concession Stands
The district will work with schools to ensure that concession items sold at school-sponsored events to participants, fans and visitors shall include options for healthy beverages and foods, in accordance with the approved nutrition standards.

e) Classroom Celebrations
1. Classroom celebrations should focus on physical activities (e.g., giving free time, extra recess, music and reading time) and/or healthy food that follows the USDA Smart Snack Guidelines.
2. If food is given (not sold) during classroom celebrations it should meet or exceed USDA Smart Snack standards.
3. Schools shall inform staff, parents and guardians of the classroom celebration policies and all Principals will ensure celebrations and fundraisers are adhered too.

f) Food as a Reward or Punishment
1. Schools will not use food as a reward. For example, the use of sugar-sweetened beverages or candy as a classroom reward at any school is not appropriate and is prohibited.
2. School staff will not withhold food or drink at mealtimes as punishment.

f) Fundraisers
1. Fundraising activities will support healthy eating and wellness. Schools will promote the sale of non-food items for school-sponsored fundraising. For a food or beverage item to be sold as a fundraiser, it must meet USDA Smart Snacks standards.
2. Fundraisers subject to this rule are those sold during the school day on school grounds. School day is defined as from midnight the night before to after the end of school.
3. Fundraisers selling food items that do not meet the federal nutrition standards are limited to two such fundraisers per school building per year.

h) Marketing

1. Signage or similar media on school campus during the school day may only advertise food and/or beverages provided and sold by the school that meet the competitive foods standards for foods sold in schools (i.e. Smart Snacks).
2. The Board will allow marketing in school buildings and on school grounds during the day of food and beverages provided by the school that meet the federal nutritional standards. Marketing that promotes student health will be permitted in school buildings and on school grounds.
3. Foods of minimal nutritional value, including brands and illustrations, shall not be advertised or marketed in educational materials.
4. Foodservice will offer nutritionally balanced, student-driven menus and continue to promote the consumption of healthful foods. The district will also use the cafeteria to promote healthy items, such as salads and fruits, will be displayed prominently in cafeterias to make healthier choices more appealing by using artwork and displays.

5) PHYSICAL EDUCATION/PHYSICAL ACTIVITY

The board supports the health and well-being of students by promoting physical activity through physical education, recess and other physical activity breaks; before-and after-school activities; and walking and bicycling to school. Additionally, the board supports physical activity among elementary students by providing them with at least 30 of the recommended 60 minutes of physical activity per day. The 30 minutes is an additional to Physical Education class time.

a) Physical Education K-12

1. Physical Education will be considered a core curriculum with the new ESSA rules.
2. All students in grades K-12 will participate in physical education in order to meet the Physical Education Standards.
3. High schools will encourage students to take more than the courses of Physical Education required for all Indiana diplomas.
4. Physical education classes will have the same student/teacher ratio used in other classes. In Indiana, the ratio for a single school shall not exceed an average of 35:1.
5. The physical education program shall be provided adequate space and equipment to ensure quality physical education classes for students.
6. Physical Education will be taught by a licensed Physical Education instructor.
7. “Physical Education Without Boundaries” will provide accommodations to IPS
Campus Instruction students in need of high school credit for physical education. Waivers will not apply towards the physical education course required for a diploma. Credit flexibility in physical education will be limited to elective physical education courses.

8. Physical Education is a required part of special education under IDEA 2004.
   1. Special Education means specially designed instruction, at no cost to the parents, to meet the unique needs of children with a disability, including:
   2. Instruction conducted in the classroom, in the home, in hospitals and institutions and in other settings
   3. Adapted Physical Education in Physical Education Curriculum or professional development will be offered in the district.
   4. All Schools will create an inclusive schedule for all students to be included in the general education classes.

b) Daily Recess and Physical Activity Breaks

1. Each elementary school shall provide daily physical activity in accordance with Indiana Code 20-30-5-7.5.
2. All elementary school students will have at least 1 period of active recess per day that is at least 20 minutes in length as recommended by the National Association for Sport and Physical Education (NASPE). This recess period will be outdoors when possible. If outdoor recess is not possible due to inclement weather, teachers will provide an indoor physical activity break in the classroom. This does not include Physical Education classes.

 c) Physical Activity Opportunities Before and After School

1. Schools will offer intramurals, clubs, interscholastic sports and voluntary activities to increase opportunities for physical activity before and/or after school, taking into account student interest and supervisor availability.

d) Physical Activity and Remedial Activities/Punishment

1. Students will not be removed or excused from Physical Education to receive instruction in other content areas.
2. School staff will not use physical activity (e.g., running laps, pushups) or withhold opportunities for physical activity (e.g., recess, Physical Education) as punishment.

6) OTHER ACTIVITIES THAT PROMOTE STUDENT & STAFF WELLNESS

The board supports the health and well-being of our students and staff by creating and promoting policy and environmental supports to provide physical activity and healthy eating opportunities.
• The school corporation will promote programs to increase knowledge of physical activity and healthy eating for faculty and staff.
• Presentations on health and wellness will be provided at least twice each school year.
• The school corporation will work with local fitness centers to offer reduced membership fees.
• Schools will allow staff to use school facilities outside of school hours for activities such as group fitness classes, walking programs and individual use.
• Staff will be encouraged to participate in community walking, bicycling or running events.
• Water bottle filling stations will be implemented at all water fountains in any new construction or renovations of future buildings. The water provided at these stations will meet or exceed standards for filtration and quality.

7) OTHER SCHOOL BASED ACTIVITIES

a) Walking and Bicycling to School

1. Where appropriate and safe, schools will allow walking and bicycling to school.
2. To the extent possible, the school corporation will make improvements so it is safer, easier and more enjoyable for students to walk and bicycle to school.
3. The school corporation will explore the availability of both local and federal funding (e.g., Safe Routes to School funds administered by the Indiana Department of Transportation) to finance such improvements.
4. Schools will promote walking and bicycling to school, including the promotion of a Walk to School Day in the Fall and in the Spring Semester.

b) Use of School Facilities Outside of School Hours

School spaces and facilities, such as the playground, gym, pool and track, are encouraged to be made available to students, staff and community members before and after the school day; on weekends; and during school vacations. School policies concerning safety will apply at all times.

8) STAFF WELLNESS PROMOTION & MARKETING

a) The school corporation will promote programs to increase knowledge of physical activity and healthy eating for faculty and staff.

b) The school corporation will work with local fitness centers to offer reduced membership fees.

c) Schools will allow staff to use school facilities outside of school hours for activities such as group fitness classes, walking programs and individual use.
d) Staff will be encouraged to participate in community walking, bicycling or running events.

e) Physical education will be taught by a licensed physical education instructor.

f) All staff involved in physical education will be provided opportunities for professional development focusing on physical activity, fitness, health and wellness.

g) All IPS School Buildings (including Central offices and all offices associated within the District) will support breastfeeding by making reasonable efforts to provide a private location for employees to express breast milk in accordance with IC 22-2-14-2.

h) Foods of minimal nutritional value, including brands and illustrations, shall not be advertised or marketed in educational materials.

9) IMPLEMENTATION, EVALUATION, & COMMUNICATION

Through implementation and enforcement of this policy, the corporation will create an environment that supports opportunities for physical activity and healthy eating behaviors. To ensure continuing progress, the corporation will evaluate implementation efforts and their impact on students and staff. Policy language will be accessed each year and revised as needed. The wellness for the district will be measured using the Wellness School Assessment Tool 2.0 or the Alliance for Healthier Generation Tool kit, which are evidence-based tools for measuring wellness.

The board designates the superintendent to ensure compliance with this policy and its administrative regulations. The superintendent may designate other administrators or school employees to aid in determining compliance of this policy.

10) EVALUATION OF WELLNESS POLICY

a) Implementation and Data Collection

The school corporation will use an evidence-based assessment tool such as Fitnessgram or other Alliance for Healthier Generation tools to track the collective health of students over time by collecting data such as body composition (height and weight), aerobic capacity, and/or muscular strength, endurance and flexibility. To ensure continuing progress, the corporation will evaluate implementation efforts and their impact on students and staff. The health of IPS students will be measured using the Wellness School Assessment Tool 2.0 evidence-based tools.

The principals shall ensure that their schools are in compliance with the corporation’s Wellness Policy throughout the school year by assessing wellness implementation strategies. The principals shall then report each year to the superintendent, who will provide a report to the school board.
The evaluation of the wellness policy and implementation will be directed by the District Wellness Team.
The District will inform and update parents, students, and community regarding the Wellness Policy. IPS will make available to the public the results of an assessment on the implementation phase of the Wellness Policy.