



Healthy, Hunger-Free Kids Act Quick Facts

Healthy, Hunger-Free Kids Act Overview

The Healthy, Hunger-Free Kids Act (HHFKA) of 2010 marked a great win for our nation's kids. This landmark legislation, for the first time in over 30 years, secured historic reforms to school meals and the entire school food environment.

Improving child nutrition is the focal point of the HHFKA. It authorizes funding and sets policy for the United States Department of Agriculture's core child nutrition programs: the National School Lunch Program (NSLP), the School Breakfast Program, the Special Supplemental Nutrition Program for Women, Infants and Children (WIC), the Summer Food Service Program, and the Child and Adult Care Food Program.



Improvements for Back to School 2011

As we head into the new school year, USDA is working with schools on the following HHFKA changes:

Promoting the School Breakfast Program.

Eating breakfast can have a positive effect on a child's ability to learn, and this program provides nutritious breakfasts to students when breakfast at home is not an option. HHFKA establishes requirements for promoting the School Breakfast Program to students. USDA is working with schools on innovative delivery strategies such as breakfast on the bus, grab 'n' go breakfast and breakfast in the classroom.

Expanded access to meals served through eligible afterschool programs for at-risk children participating in the Child and Adult Care Food Program (CACFP).

Afterschool programs that serve meals or snacks draw at-risk children and teens into safe, constructive learning activities. The Act makes such meals, offered before in only Washington DC and 13 States, available nationwide.

Improvements in the school environment to teach our children healthy habits that last a lifetime.

Since 2006, all NSLP schools have been required to adopt a local school wellness policy. The Act expands the scope of wellness policies and increases transparency and local participation. USDA is working with the Centers for Disease Control and Prevention and the Department of Education on new technical assistance resources and strategies.

Improvements in the nutrition quality of food sold at school through six major components that work together to make these reforms a reality:

1. Updated nutrition standards for school meals based on expert recommendations from the Institute of Medicine.
2. Science-based standards for all other foods sold in school.
3. Increased funding for schools.
4. Common-sense standards for revenue provided to school food authorities from non-Federal sources.
5. Training and technical assistance to help schools achieve and monitor compliance.
6. Healthy offerings through the USDA Foods program.

For more information visit:

<http://www.fns.usda.gov/end>