



2015 Parent Priorities Survey Report

Total no. of responses: 404 – Response rate for parent members: 27%

Method: Values were calculated on the basis of 4 points for each response of “very important”, 3 points for each response of “moderately important”, negative 2 points for each response of “unimportant” and negative 1 point for each response of “of little importance”.

Question	Unimportant to me	Of little importance to me	Moderately important to me	Very important to me	Value
Offering at least one meal per day that is not typical "junk food" (e.g. not pizza, hot dogs, chicken nuggets, etc.).	3	8	60	308	3.69
Replacing unhealthy a la carte items with healthier items.	3	9	72	298	3.65
Eliminating or drastically reducing typical "junk food" options.	3	11	71	283	3.61
Setting an upper limit for sugar in any product served in MCPS that is stricter than the current limit of 35% by weight.	6	14	84	276	3.50
Offering unlimited fruits and vegetables free to all children who purchase lunch.	1	19	88	260	3.49
Removing remaining chemicals from the list developed by the Center for Science in the Public Interest that was included in our petition from MCPS food (some have already been removed).	6	21	78	275	3.42
Moving from processed, pre-plated and reheated food to food cooked from scratch at the central facility with more prep work done on site at schools with kitchens.	3	28	103	235	3.29
Pushing for 25% scratch-cooked main dishes by the start of the 2015-2016 academic year.	8	21	119	230	3.28
Replacing unhealthy vending items with healthier items in machines that are on during the school day.	5	36	79	260	3.24

Getting MCPS to reduce sugar loads per meal (by limiting a la carte purchases, only serving white milk with sugary entrée items, or through some other method).	8	26	104	231	3.24
Having at least two days per week in which non-typical children's meals are offered exclusively (e.g. not pizza, hot dogs, hamburgers, processed chicken, cheese dippers, breakfast for lunch).	6	28	124	212	3.19
Offering fresh, healthy options in vending machines (such as yogurt or fresh fruit cups).	7	38	97	228	3.11
Getting MCPS to remove specific items high in added sugar (such as pancakes, French toast sticks, cinnamon rolls, Welch's fruit snacks, Craisins, etc) from menus.	13	34	112	197	2.99
Having all items served in MCPS cafeterias (including a la carte items) listed on the MCPS menus.	9	42	125	202	2.97
Eliminating sugary breakfast items.	20	35	95	228	2.97
Removing all soda and candy from vending machines in MCPS (even if the machines are off during the school day).	19	39	65	235	2.96
Serving only fresh fruit, rather than fruit juice and fruit options, at breakfast.	16	44	95	212	2.88
Having each school list a la carte items offered in the cafeterias on their web site.	7	56	130	188	2.81
At the beginning of each school year, requiring each school to send parents a list of a la carte items sold at that school with information on how to block children's lunch accounts to prevent a la carte purchases.	11	52	111	184	2.78
Pushing for 50% scratch-cooked main dishes by the start of the 2015-2016 academic year.	15	48	126	178	2.76
Offering healthy vegetarian options for each meal, and not just PB&J and cheese sandwiches.	15	51	115	189	2.76
Advocating for reusable water bottles on school supply lists and water cups in cafeterias.	15	45	179	141	2.70
Reducing the amount of added sugar in the chocolate milk available for purchase.	25	46	116	182	2.66
Putting salad bars in all schools.	9	64	133	163	2.63
Buying organic or sustainably-produced, pesticide-free food.	17	55	146	164	2.63
Listing a la carte and vending items offered at each school on school web sites.	18	55	128	154	2.56
Buying antibiotic-free meat.	30	54	99	174	2.46
Advocating for better enforcement of the existing policy that discourages using food as a reward for children.	27	68	104	182	2.41
Eliminating fruit juice and frozen juice sorbet as fruit options for reimbursable lunches (complete lunch as advertised on menus).	23	74	107	175	2.38

Having food cooked in individual school kitchens rather than in a central facility.	21	74	127	133	2.25
Serving elementary school children fruits and vegetables first, followed by entrée items.	28	72	128	138	2.21
Serving organic milk.	36	69	103	145	2.12
Buying local.	32	82	138	116	1.99
Better informing affected parents about breakfast in the classroom and offering an easy opt-out system for parents who do not want their child/children to participate.	40	82	104	122	1.83
Allowing parents to block chocolate milk purchase for their children.	53	90	105	134	1.71
Reducing the number of days per week that chocolate milk is offered.	55	91	102	119	1.58
Eliminating chocolate milk from breakfast options.	52	97	88	117	1.50
Mentioning chocolate milk on elementary and secondary school menus.	62	91	102	92	1.32
Reducing a la carte availability to once or twice a week in elementary schools.	54	110	117	66	1.14
In elementary schools, entirely removing a la carte options that are not part of a regular meal.	66	106	97	78	1.05
In middle schools, entirely removing a la carte options that are not part of a regular meal.	72	122	93	62	0.75
In high schools, entirely removing a la carte options that are not part of a regular meal.	84	131	79	55	0.45

Do you support removing chocolate milk from all MCPS schools?

Yes: 59.22%

No: 40.78%