P209 (continued)

Objective: Determine the extent to which readiness factors are associated with adoption and implementation of nutrition and physical activity policy.

Study Design and Setting: The cross-sectional study was conducted in Oklahoma where 50 funded community grantees address obesity related health outcomes through policy, system and environmental interventions in organizations representing a variety of community sectors (i.e., schools, businesses, community organizations and city/government). Grantees were trained to conduct assessments by the external program evaluators and technical assistance providers. Assessments were conducted in 229 organizations.

Outcomes Measures and Analysis: The comprehensiveness and strength of adopted policies and implementation practices were scored using a tool modeled after the CDC's CHANGE and Rudd Center's WellSAT tools. Group readiness to address nutrition and physical activity environments was scored using Colorado State Tri-Ethnic Center's Community Readiness Model. Correlation analyses identified associations between group readiness, adopted policy language and policy implementation. Multiple regression analyses were performed to predict policy implementation for each health topic. Each multiple regression model used policy adoption scores and total readiness score specific to each health topic as predictors of implementation.

Results: Correlation analysis revealed significant positive associations between readiness and policy implementation. All multiple regression models were significant ($P < .01$). Policy adoption and total readiness were significant predictors ($P < .05$) of policy implementation in each model. The amount of variance explained per model ranged from 10.2%-32.5%.

Conclusions and Implications: Results suggest policy and group readiness are key, independent factors that positively predict greater successes in nutrition and physical activity policy implementation among a variety of organizations. Organizations that aim to address nutrition and physical activity behaviors of people within the organization should adopt policy and utilize readiness-matched intervention strategies.

Funding: None

P210 Cooking for Kids: Culinary Training for School Nutrition Professionals Positively Affects School Nutrition Professionals' Culinary Practices and Beliefs

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Objective: The purpose of this project was to evaluate the mid-term outcomes of Cooking for Kids regional skill development workshops on the beliefs related to school

meals, and food preparation and marketing practices of participating school nutrition professionals (SNPs).

Theory, Prior Research, Rationale: The Community Readiness Model was used for program development and evaluation of the program. Social Cognitive Theory constructs were implemented to improve knowledge, skills efficacy, and beliefs related to SNPs' role in student health outcomes. Past research supports the use of both theories for successful health promotion interventions.

Description: Cooking for Kids Regional Training was offered during June and July, 2015, at 6 sites in Oklahoma. Program structure included classroom lecture and instructional videos along with hands-on application in the on-site kitchen. Target audience was Oklahoma SNPs working in school districts that participate in federally funded Child Nutrition Programs.

Evaluation: Participants completed a questionnaire regarding nutrition attitudes/beliefs and culinary practices on day 1 of training and 6 months post-training. There was an increase in use of mise en place and Smarter Lunchrooms practices. SNP reported a significant increase in the belief that the food they serve tastes good, belief that teachers, administration, and staff think the food tastes good and is healthy, and belief that parents think the food tastes good. SNP also reported an increased belief that food they serve impacts health and academic performance of students.

Conclusions and Implications: A chef-based culinary training has potential to increase skills efficacy of SNPs and increase the value of school nutrition's role in student health by SNP and key stakeholders. Future training efforts should address menu planning and procurement.

Funding: Oklahoma State Department of Education Child Nutrition Programs

P211 Cross-sectional Study of Associations Between Fruit and Vegetable at School Lunch and Food-Based Programming

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Objective: Determine associations between consumption of fruits and vegetables (FV) at school lunch and school-based programming (nutrition education, gardening experiences, healthy school meals, schoolwide culture of health).

Study Design, Setting, Participants: A cross-sectional study design was used. Twenty FoodCorps schools in eight states, sample selected to represent range of programming and stratified on school demographics to generalize to FoodCorps schools. Participants were second and third grade students.

Outcome Measures and Analysis: FV consumption at school lunch measured with before and after meal digital photos. Inter-rater reliability for FVs, on tray was 99.5%, and for amount consumed (coded in 10% increments) was 82.7% exact match and 95.6% adjacent match.

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