



SMARTER LUNCHROOMS SCORECARD

Date _____ School Name _____ Completed by _____

The Smarter Lunchrooms Scorecard is a list of simple, no-cost or low-cost strategies that can increase participation, reduce food waste, and increase selection and consumption of healthy school food.

INSTRUCTIONS

1. Review the scorecard before beginning.
2. Observe a lunch period. Check off statements that reflect the lunchroom.
3. Ask other school nutrition staff, teachers, or administration about items that have an asterisk.*



4. Tally the score.
5. Discuss the results with stakeholders. Choose unchecked strategies to implement in the lunchroom.

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FOCUS ON FRUIT

- At least two kinds of fruit are offered. NA
- Sliced or cut fruit is offered. FUSD
- A variety of mixed whole fruits are displayed in attractive bowls or baskets (instead of stainless steel pans). NA
- Fruit is offered in at least two locations on all service lines, one of which is right before each point of sale. NA

- At least one fruit is identified as the featured fruit-of-the-day and is labeled with a creative, descriptive name at the point of selection. School
- A fruit taste test is offered at least once a year.* UC

Focus on Fruit Subtotal ____ of 6

VARY THE VEGETABLES

- At least two kinds of vegetables are offered. FUSD
- Vegetables are offered on all service lines. FUSD
- Both hot and cold vegetables are offered. FUSD
- When cut, raw vegetables are offered, they are paired with a low-fat dip such as ranch, hummus, or salsa.* NA
- A serving of vegetables is incorporated into an entrée item at least once a month (e.g., beef and broccoli bowl, spaghetti, black bean burrito).* FUSD



- Self-serve spices and seasonings are available for students to add flavor to vegetables. NA
- At least one vegetable is identified as the featured vegetable-of-the-day and is labeled with a creative, descriptive name at the point of selection. School UC
- A vegetable taste test is offered at least once a year.* UC

Vary the Vegetables Subtotal ____ of 8

HIGHLIGHT THE SALAD NA

- Pre-packaged salads or a salad bar is available to all students.
- Pre-packaged salads or a salad bar is in a high traffic area.
- Self-serve salad bar tongs, scoops, and containers are larger for vegetables and smaller for croutons, dressing, and other non-produce items.

- Pre-packaged salads or salad bar choices are labeled with creative, descriptive names and displayed next to each choice.

Highlight the Salad Subtotal ____ of 4

MOVE MORE WHITE MILK

- Milk cases/coolers are kept full throughout meal service. School
- White milk is offered in all beverage coolers. School
- White milk is organized and represents at least 1/3 of all milk in each designated milk cooler. School UC
- White milk is displayed in front of other beverages in all coolers. School UC



- 1% or non-fat white milk is identified as the featured milk and is labeled with a creative, descriptive name. School UC

Move More White Milk Subtotal ____ of 5

BOOST REIMBURSABLE MEALS

- Cafeteria staff politely prompt students who do not have a full reimbursable meal to select a fruit or vegetable. School
- One entrée is identified as the featured entrée-of-the-day, is labeled with a creative name next to the point of selection, and is the first entrée offered. NA
- Creative, descriptive names are used for featured items on the monthly menu. FUSD
- One reimbursable meal is identified as the featured combo meal and is labeled with a creative name. School UC
- The combo meal of the day or featured entrée-of-the-day is displayed on a sample tray or photograph. School UC

- A (reimbursable) combo meal is offered as a grab-and-go meal. FUSD
- Signs show students how to make a reimbursable meal on any service line (e.g., a sign that says "Add a milk, fruit and carrots to your pizza for the Power Pizza Meal Deal!") School UC
- Students can pre-order lunch in the morning or day before.* NA
- Students must use cash to purchase à la carte snack items if available. School
- Students have to ask a food service worker to select à la carte snack items if available.* School
- Students are offered a taste test of a new entrée at least once a year.* FUSD

Reimbursable Meals Subtotal ____ of 11

May require support from janitorial/maintenance staff.

LUNCHROOM ATMOSPHERE

- Cafeteria staff smile and greet students upon entering the service line and throughout meal service. School
- Attractive, healthful food posters are displayed in dining and service areas. UC School
- A menu board with today's featured meal options with creative names is readable from 5 feet away when approaching the service area. School UC
- The lunchroom is branded and decorated in a way that reflects the student body. School UC
- Cleaning supplies or broken/unused equipment are not visible during meal service. School
- All lights in the dining and meal service areas work and are turned on. School
- Compost/recycling and trash cans are at least 5 feet away from dining students. School
- There is a clear traffic pattern. Signs, floor decals, or rope lines are used when appropriate. School UC
- Trash cans are emptied when full. School
- A menu board with *tomorrow's* featured meal with creative names is readable from 5 feet away in the service or dining area. School

Lunchroom Atmosphere Subtotal _____ of 10

STUDENT INVOLVEMENT Can be accomplished with student government/leadership team

- Student artwork is displayed in the service area or dining space. School UC
- Students, teachers, or administrators announce today's menu in daily announcements.* School UC
- Students are involved in the development of creative and descriptive names for menu items.* School
- Students have the opportunity to volunteer in the lunchroom. School
- Students are involved in the creation of artwork or marketing materials to promote menu items.* School UC
- Students provide feedback (informal - "raise your hand if you like..." or formal - focus groups, surveys) to inform menu development.* FUSD

Student Involvement Subtotal _____ of 6

SCHOOL COMMUNITY INVOLVEMENT

- A monthly menu is posted in the main office. School
- A menu board with creative, descriptive names for today's featured meal options is located in the main office. School
- A monthly menu is provided to students, families, teachers, and administrators.* FUSD
- Information about the benefits of school meals is provided to teachers and administration at least annually.* FUSD
- Nutrition education is incorporated into the school day.* UC
- Students are engaged in growing food (for example, gardening, seed planting, farm tours, etc.)* School UC
- Elementary schools provide recess before lunch.* School
- The school participates in other food promotion programs such as: Farm to School, Chefs Move to Schools, Fuel Up to Play 60, Share our Strength, etc.* School
- The school has applied for the HealthierUS School Challenge.* School
- Smarter Lunchrooms strategies are included in the Local School Wellness Policy.* FUSD

School Involvement Subtotal _____ of 10

SMARTER LUNCHROOMS SCORECARD TOTAL

Focus on Fruit	_____	of 6
Vary the Vegetables	_____	of 8
Highlight the Salad	_____	of 4
Move More White Milk	_____	of 5
Reimbursable Meals	_____	of 11
Lunchroom Atmosphere	_____	of 10
Student Involvement	_____	of 6
School Involvement	_____	of 10

Scorecard Total _____ of 60

49

AWARD LEVEL



Bronze 15-25

Great job! This lunchroom is off to a strong start.



Silver 26-45

Excellent. Think of all the kids that are inspired to eat healthier!



Gold 46-60

This lunchroom is making the most of the Smarter Lunchroom Movement. Keep reaching for the top!

For Scorecard FAQs visit:
SmarterLunchrooms.org

The asterisk * indicates items that may need input from other school nutrition staff, teachers, or administration.

Smarter Lunchrooms Scorecard 2.0

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DEFINITIONS

Point of Sale (POS): Anywhere students leave the line with food and are charged or counted, such as at a register, check-out, or PIN pad

Point of Selection: Anywhere students select food or drink

Service Line: A designated line for meal selection—deli bar, salad bar, hot lunch line, snack window, etc.

Grab-and-Go: A pre-packaged reimbursable meal

Reimbursable Meal/Combo Meal: Any meal that meets all the USDA meal requirements and is priced as a unit

Featured Items: A fruit, vegetable, milk, or entrée that has been identified for promotion