## SMARTER LUNCHROOMS SCORECARD

<table>
<thead>
<tr>
<th>Date</th>
<th>School Name</th>
<th>Completed by</th>
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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.

[SmarterLunchrooms.org](http://SmarterLunchrooms.org)

### Focus on Fruit

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

- 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.
- A fruit taste test is offered at least once a year.*

[Focus on Fruit Subtotal _____ of 6](#)

### Vary the Vegetables

- At least two kinds of vegetables are offered.
- Vegetables are offered on all service lines.
- Both hot and cold vegetables are offered.
- When cut, raw vegetables are offered, they are paired with a low-fat dip such as ranch, hummus, or salsa.*
- 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).*

- Self-serve spices and seasonings are available for students to add flavor to vegetables.
- 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.
- A vegetable taste test is offered at least once a year.*

[Vary the Vegetables Subtotal _____ of 8](#)

### Highlight the Salad

- 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.
- White milk is offered in all beverage coolers.
- White milk is organized and represents at least 1/3 of all milk in each designated milk cooler.
- White milk is displayed in front of other beverages in all coolers.

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

[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.
- 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.
- Creative, descriptive names are used for featured items on the monthly menu.
- One reimbursable meal is identified as the featured combo meal and is labeled with a creative name.
- The combo meal of the day or featured entrée-of-the-day is displayed on a sample tray or photograph.

- A (reimbursable) combo meal is offered as a grab-and-go meal.
- 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!”)
- Students can pre-order lunch in the morning or day before.*
- Students must use cash to purchase à la carte snack items if available.
- Students have to ask a food service worker to select à la carte snack items if available.*
- Students are offered a taste test of a new entrée at least once a year.*

[Reimbursable Meals Subtotal _____ of 11](#)

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**LUNCHROOM ATMOSPHERE**

- Cafeteria staff smile and greet students upon entering the service line and throughout meal service.
- Attractive, healthful food posters are displayed in dining and service areas.
- A menu board with today's featured meal options with creative names is readable from 5 feet away when approaching the service area.
- The lunchroom is branded and decorated in a way that reflects the student body.
- Cleaning supplies or broken/unused equipment are not visible during meal service.

- All lights in the dining and meal service areas work and are turned on.
- Compost/recycling and trash cans are at least 5 feet away from dining students.
- There is a clear traffic pattern. Signs, floor decals, or rope lines are used when appropriate.
- Trash cans are emptied when full.
- A menu board with tomorrow’s featured meal with creative names is readable from 5 feet away in the service or dining area.

Lunchroom Atmosphere Subtotal ______ of 10

**STUDENT INVOLVEMENT**

- Student artwork is displayed in the service area or dining space.
- Students, teachers, or administrators announce today’s menu in daily announcements.*
- Students are involved in the development of creative and descriptive names for menu items.*
- Students have the opportunity to volunteer in the lunchroom.

- Students are involved in the creation of artwork or marketing materials to promote menu items.*
- Students provide feedback (informal – “raise your hand if you like...” or formal – focus groups, surveys) to inform menu development.*

Student Involvement Subtotal ______ of 6

**SCHOOL COMMUNITY INVOLVEMENT**

- A monthly menu is posted in the main office.
- A menu board with creative, descriptive names for today's featured meal options is located in the main office.
- A monthly menu is provided to students, families, teachers, and administrators.*
- Information about the benefits of school meals is provided to teachers and administration at least annually.*
- Nutrition education is incorporated into the school day.*
- Students are engaged in growing food (for example, gardening, seed planting, farm tours, etc.).*

- Elementary schools provide recess before lunch.*
- 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.*
- The school has applied for the HealthierUS School Challenge.*
- Smarter Lunchrooms strategies are included in the Local School Wellness Policy.*

School Involvement Subtotal ______ of 10

**SMARTER LUNCHROOMS SCORECARD TOTAL**

<table>
<thead>
<tr>
<th>Category</th>
<th>Score</th>
<th>Total</th>
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<tbody>
<tr>
<td>Focus on Fruit</td>
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<tr>
<td>Vary the Vegetables</td>
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<tr>
<td>Highlight the Salad</td>
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<tr>
<td>Move More White Milk</td>
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<tr>
<td>Reimbursable Meals</td>
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<tr>
<td>Lunchroom Atmosphere</td>
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Scorecard Total ______ of 60

**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