Schuyler Community Schools
SAA Meeting
Monday, December 13, 2021 9:00 AM
Schuyler Community Schools Board Room
120 West 20th Street
Schuyler, NE 68661

I. Discussion Items

Prepared by: Christina Bywater, Secretary to the Board

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.

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 á là 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

© Smarter Lunchrooms Movement, Cornell University 2017

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

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

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

© Smarter Lunchrooms Movement, Cornell University 2017
Funded in part by USDA FNS/ERS

SMARTER LUNCHROOMS MOVEMENT
National Office

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