## SMARTER LUNCHROOMS CATALOG

**Increase your Smarter Lunchrooms Scorecard Total by up to 24 points!** 



- A variety of mixed whole fruits are displayed in attractive bowl or baskets (instead of stainless steel pans)
- Fruit is offered in at least two locations on all service lines, one of



The combo meal of the day or featured entrée-of-the-day is displayed on a sample tray or photograph



Self-serve spices and seasonings are available for students to add flavor to vegetables









Signs show students how to make a reimbursable meal on any service line



- A menu board with today's featured meal options with creative names is readable from 5 feet away when approaching the service area
- A menu board with tomorrow's featured meal with creative names is readable from 5 feet away in the service or dining area



**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



Attractive, healthful food posters are displayed in dining and service areas.





Self-serve salad bar tongs, scoops, and containers are larger for vegetables and smaller for croutons, dressing, and other non-produce items.







	MEAL-OF-THE-DAY
ENTRÉE	
DAIRY	
	6
FRUIT	
	<b>&amp;</b>
VEGGIE	





## **ALPHABETICAL**





- 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
- At least one vegetable is identified as the featured vegetable-ofthe-day and is labeled with a creative, descriptive name at the point of selection
- Pre-packed salads or salad bar choices are labeled with creative, descriptive names and displayed next to each choice
- 1% or non-fat white milk is identified as the featured milk and is labeled with a creative, descriptive name
- One entrée is identified as the featured entrée-of-the-day and is labeled with a creative, descriptive name at the point of selection, and is the first entrée offered
- Creative, descriptive names are used for featured items on the monthly menu

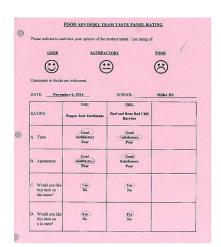








- A fruit taste test is offered at least once a year
- A vegetable taste test is offered at least once a year
- Students are offered a taste test of a new entrée at least once a year



■ Students provide feedback to inform menu development (informal – "raise your hand if you like..." or formal – focus groups, surveys)

	T AND VEGETABLE MING CONTEST
Name:	
What gra	nde are you in?
vegetable	creative name ideas next to each fruit and listed below. The most creative names will be n the school menu and in the lunchroom.
Carrots	
Celery	
Broccoli	
Apple SI	ices
Orange S	Blices
Spinach	

Students are involved in the development of creative and descriptive names for menu items









Student artwork is displayed in the service area or dining space





