



SMARTER LUNCHROOMS SCORECARD

AZ HEALTH ZONE VERSION

Date _____ School Name _____ Completed by _____

The Smarter Lunchrooms Movement (SLM) 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 SLM Scorecard before beginning.
2. Observe a lunch period. Check off statements that reflect the lunchroom. Check "N/A" as needed.
3. Ask other school nutrition staff, administration, or teachers about items that have an asterisk (*).
4. Tally the score and enter final scores [online](#).
5. Discuss results with your school community. Choose unchecked strategies to implement in the lunchroom.

[More about Smarter Lunchrooms](#)

FOCUS ON FRUIT

- ☐ At least two kinds of fruit are almost always offered.*
☐ N/A (pre-plated)
- ☐ Sliced or cut fruit is offered.
- ☐ A variety of fruit is displayed in creative, fun and/or visually appealing ways (ex., decorative bowls, fun fruit sculptures).
- ☐ Fruit is offered in at least two locations on all service lines. ☐ N/A (pre-plated)
- ☐ At least one fruit is featured with a creative, descriptive label where students select it.
- ☐ 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 almost always offered.* ☐ N/A (pre-plated)
- ☐ Vegetables are offered on all service lines.
- ☐ Both hot and cold vegetables are offered.
- ☐ Cut, raw vegetables are paired with a nutritious dip like salsa, hummus, guacamole, or low-fat ranch. ☐ N/A (raw veggies are not offered)
- ☐ Self-serve spices and seasonings are available for students to add flavor to vegetables.
- ☐ 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).*
- ☐ At least one vegetable is featured with a creative, descriptive label where students select it.
- ☐ 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. ☐ N/A (no salad available)
- ☐ Salad options are labeled with creative, descriptive names next to each choice. ☐ N/A (no salad available)
- ☐ Self-serve salad bar tongs, scoops, and containers are larger for vegetables and smaller for croutons, dressing, and other non-produce items. ☐ N/A (no self-serve available)

Highlight the Salad Subtotal _____ of 4

MOVE MORE NUTRITIOUS MILKS

- Milk cases/coolers are kept full throughout the meal service.
- Milk and/or allowable milk substitutes are offered in *all* beverage coolers.
- Milk, allowable milk substitutes, and/or water make up the clear majority of beverage options in *each* designated cooler.
- 1% milk, fat free milk, and/or allowable milk substitutes are displayed in front of other beverages in *all* coolers.
- 1% milk, fat free milk, and/or allowable milk substitutes are featured with a creative, descriptive label.

Move More Nutritious Milks _____ of 5

BOOST REIMBURSABLE MEALS

- Cafeteria staff receive training around the appeal and promotion of reimbursable meals (ex., No Time to Train, professional chef training) *at least* annually.
- Creative, descriptive names are used for items featured on the *monthly* menu.
- Students can pre-order lunch in the morning or day before.* ☐ N/A (single option meals)
- 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!”)
- The meal-of-the-day is displayed on a sample tray or photograph.
- A reimbursable meal-of-the-day is featured with a creative name where students select it.
- A reimbursable combo meal is offered as a grab-and-go meal.
- Cafeteria staff politely prompt students who do not have a full reimbursable meal to select a fruit or vegetable. ☐ N/A (pre-plated)
- Students must use cash to purchase à la carte snack items. ☐ N/A (no à la carte available)
- Students have to ask a food service worker to select à la carte snack items.* ☐ N/A (no à la carte snacks available)
- Students are offered a taste test of a new entrée *at least* once a year.*

Boost Reimbursable Meals _____ of 11

LUNCHROOM ATMOSPHERE

- Cafeteria staff and other attendant adults greet students and smile throughout the meal service.
- Attractive, healthful food images (ex., posters) are displayed in the dining and service areas.
- A menu board, readable from 5 feet away from the service area, reflects the *school community, local tradition, and/or the idea of family* in the names of today's meals.
- The lunchroom is branded and decorated in a way that reflects the student body.
- There is a clear traffic pattern. Signs, floor decals, or rope lines are used when appropriate.
- *Unused and/or broken* cleaning supplies and equipment are not visible during meal service.
- The dining and meal area lights are all on, and/or natural lighting illuminates these areas.
- During meals, all compost, recycling, and trash cans are at least 5 feet from students *and* do not overflow.
- All students have *at least* 30 minutes to eat after sitting down.*
- Students are encouraged to practice positive social interactions (ex., talking at an appropriate level, sitting together, being kind) during meals.

Lunchroom Atmosphere _____ of 10

STUDENT INVOLVEMENT

- Students participate in the Smarter Lunchrooms Movement's 4-step path to improvement.*
- Students contribute to at least one aspect of their lunchroom's physical environment (ex., creating murals, designing a recycling or compost station, helping with layout).*
- Students help to promote menu items through morning announcements, running taste tests, and/or other methods.*
- Students are involved in the development of creative, descriptive names for menu items.*
- Student feedback is actively solicited to inform menu development (ex., voting, focus groups).*
- Students have the opportunity to volunteer in the lunchroom *as a positive experience* (ex., arranging displays, preparing salad, managing share table).*

Student Involvement _____ of 6

SCHOOL COMMUNITY INVOLVEMENT

- Cafeteria staff participate in the Smarter Lunchrooms Movement's 4-step path to improvement.*
- A monthly menu is provided to students, families, teachers, and administrators (ex., posted on the school website and/or in the main office).*
- Members of the school community (ex., families, volunteers) are sometimes asked about the foods served in the cafeteria (ex., their cultural food preferences, asked to vote on options).*
- ✓ The school engages with one or more nutrition education and/or food promotion programs (ex., AZ Health Zone, Chefs Move to Schools, Fuel Up to Play 60, Share Our Strength).*
- The school partners with Farm to School, a farmers market, local business(es), and/or local growers to *source local foods*.*
- Information about the benefits of school meals is provided to teachers and administration *at least annually*.*
- Behaviorally-focused nutrition education (ex., choosing and/or preparing food) is incorporated into the school day.*
- Students are engaged in growing food (ex., seed planting, a school garden program, farm tours, etc.).*
- Elementary schools provide recess before lunch.*
☐ N/A (not an elementary school)
- SLM strategies are included in the Local School Wellness Policy. *verified by reviewing the Local Wellness Policy

School Community Involvement _____ of 10

SLM SCORECARD TOTAL

FOCUS ON FRUIT _____ OF 6
 VARY THE VEGETABLES _____ OF 8
 HIGHLIGHT THE SALAD _____ OF 4
 MOVE MORE NUTRITIOUS MILK _____ OF 5
 BOOST REIMBURSABLE MEALS _____ OF 11
 LUNCHROOM ATMOSPHERE _____ OF 10
 STUDENT INVOLVEMENT _____ OF 6
 COMMUNITY 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 Lunchrooms Movement. Keep reaching for the top!



This is the AZ Health Zone version of the SLM Scorecard, a derivative of the original developed by the © Smarter Lunchrooms Movement, Cornell University 2019. This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP through the AZ Health Zone. This institution is an equal opportunity provider. Revisions were led by the University of Arizona SNAP-Ed Evaluation Team.