Michigan
Smarter Mealtimes
Success Stories

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A special note of appreciation to the following Michigan State University Extension Coaches, Food Service Director/Managers, and the Schools for seeking ways to create a healthier school environment, which brings to life nutrition education and helps students select healthier, more nutritious, and tastier food.

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Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Increase convenience
3. Manage portion sizes

Goals:
- Serve more easy-to-eat fruits
- Encourage more white milk
- Enhance the salad bar

Actions/Results:
- Fruit cut into slices and put in cups
- More white milk placed in cooler
- New “Got Milk?” coolers for milk
- Creative magnets added to sneeze guards on salad bar
- More maintenance and cleaning to salad bar
- Options clearly identified on salad bar

Success Story:
Academy of Warren is a k12 charter school that serves at risk students and has self-reported homeless students and families, so it is a priority to make sure these students are getting a nutritious meal and happy eating experience. Prior to this intervention, students had been served whole oranges or apples. Unfortunately, they were not able to effectively peel or eat them and many were seen just getting frustrated and throwing them away. Now, the food service staff cuts the fruit into quarter slices and puts them into separate cups. This has dramatically helped the students to eat their fruit and less waste has been observed. Additionally, are now able to choose what kind of milk they want to take, instead of just being offered chocolate milk. They now have many more students taking white milk and are seeing less unopened milk thrown into the trash. Finally, the previously drab salad bar was turned around with new decals, magnets, and identifications for the contents. A point has also been made to make sure that it is always kept clean and tidy for ease of access.

Contact: Carmen McCloud
Position: Food Service Director
Email: 

Michigan Team Nutrition
Become a Team Nutrition school: http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Loyola High School, Wayne County

Smarter Lunchrooms Principles Used:
1. Increase convenience
2. Enhance taste expectations
3. Improve visibility

Goals:
- Provide more choices for the students
- Provide nutrition lessons
- Enhance atmosphere of cafeteria

Actions/Results:
- 6-week nutrition series proved for freshman teacher
- Addition of a salad bar
- Florescent sign for menu
- New paintings

Success Story:
Loyola High School is an all-boy Catholic charter school that was looking for some new ways to provide healthier choices and to make nutritious food more appealing. Ms. Powell, a freshman teacher, wanted to help teach her students more about nutrition, especially what they can cook at home. The Health and Nutrition Institute provided a six-week nutrition series that allowed Ms. Powell to not only teach about nutritious foods, but also to do hands-on cooking in class and play games every Tuesday. The students thoroughly enjoyed these activities and everyone ended up getting engaged and weren’t disappointed. There was also the addition of a new salad bar and students have been eating much more salad, because they now have more options. In regards to enhancing the atmosphere, a new fluorescent sign has been put up for the menu and the students take turns writing down the daily menu items. In addition, a junior drew and painted the Loyola Bulldog on the lunchroom wall! When reflecting on these changes, students had these comments: “Wow! Who did [the painting]?” “I can [cook] this with my mom – she’s going to love the recipes!” “I never thought I would try these [chia] seeds, but they’re really good!”

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<th>Contact: Jacquelynne Powell</th>
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<tr>
<td>Position: Program Instructor</td>
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<td>Email: <a href="mailto:powel176@anr.msu.edu">powel176@anr.msu.edu</a></td>
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Michigan Team Nutrition
Become a Team Nutrition school: http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Manage portion sizes
2. Enhance taste expectations

Goals:
- Serve classroom breakfast foods at optimal temperatures
- Enhance fruit interest with easy-to-eat portions
- Increase interest to the salad bar area

Actions/Results:
- New coolers and ice packs to keep breakfast foods at the correct temperatures when they are served in the classroom
- New apple corers/slicers for each classroom
- New serving bowls for fruit and salad bar
- New timer and measuring spoon set for preparing foods

Success Story:
Betsie Valley did not have any large challenges facing the cafeteria, but there were several smaller challenges. The students are now very excited when they see the brightly colored coolers coming to their classroom because they now breakfast is here! The kids really enjoy being the “helper” who gets to wheel them back to the cafeteria, too. The teachers and food service staff have seen a decrease in food waste being sent back to the cafeteria. The food service staff has been very happy with the new equipment as it means the students are continually being kept interested in the menu and they are able to serve food more safely.

Contact: Lisa Purchase
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Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Utilize suggestive selling

Goals:
- Easy-to-read menus
- Better cafeteria atmosphere

Actions/Results:
- TV menu installed
- Positive behavior expectations update

Success Story:
Ryan Elementary School had one main complaint when student council was asked about the cafeteria services. Their issue wasn’t with the food, but more with the menu and the eating environment. A new TV was installed that shows their daily menus and pictures of the students doing various activities. This new way of showing the menu allows the students to see it very clearly while in line and think about their healthy choices before getting to the server. Seeing pictures of themselves and their friends also keeps them entertained while they wait in line! When it came to the cafeteria environment, the staff realized that there had been little to no consequences for children who did not follow the cafeteria rules previously. With the help of student council, they made an updated Positive Behavior Expectations list for the students to follow. After being turned into a fun poster, the students are able to see what is expected of them during their time in the cafeteria and what consequences and rewards they can receive!
Smarter Lunchrooms Principles Used:
1. Improve Visibility
2. Utilize Suggestive Selling
3. Enhance Taste Expectations

Goals:
- Low Cost/No Cost Solutions
- Lunchroom Environment Focus
- Sustainability
- Promotion of Healthful Eating Behaviors

Actions/Results:
- Daily fruit options are given creative, age appropriate names
- At least one daily fruit option is available near all registers
- A mixed variety of whole fruits are displayed together
- Daily fruit options are written legibly on menu boards
- Student groups are involved in the development of creative and descriptive names for menu items
- Student groups are involved in creation of artwork promoting menu
- Lunchroom equipment is decorated with decals/magnets/signage wherever possible
- Posters displaying healthful foods are visible and readable within all dining areas
- Dining space is branded to reflect student body or school
- Menu boards featuring today's meal components are visible and readable within all dining areas
- All vegetable names are written and legible on menu boards
- White milk is promoted on menu boards legibly
- Entrees names are written and legible on menu boards

Success:
- “Thanks, for the new menu boards. We like having them hung up to read ahead of serving line” - Student
- “I think it looks more relaxing with new posters” – Foodservice Staff
- “The Tiger logos really stand out and supports the Caro school district mascot and logo” - Teacher
- “We are grateful for our new healthy food posters, clings and enhancements to the cafeteria” - Foodservice Staff

Contact: April Jaster
Position: Food Service Director

Michigan Team Nutrition
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Goals:
- Low Cost/No Cost Solutions
- Lunchroom Environment Focus
- Promotion of Healthful Eating Behaviors
- Sustainability

Actions/Results:
- Daily fruit options are given creative, age appropriate names
- Daily fruit option are available in at least two different locations on each service line
- Whole fruit options are displayed in attractive bowls or baskets (instead of chaffing/hotel pans)
- Daily fruit options are written legibly on menu boards in all service and dining areas
- Student groups are involved in the development of creative and descriptive names for menu items
- Student groups are involved in creation of artwork promoting menu items
- Lunchroom equipment is decorate with decals/magnets/signage wherever possible
- Posters displaying healthful foods are visible and readable within all service and dining areas
- Dining space is branded to reflect student body or school
- Menu boards featuring todays meal components are visible and readable within all service and dining areas
- All vegetable names are written and legible on menu boards
- White milk is promoted on menu boards legibly

Success Stories:
“We like our new wall art and posters to brighten up the cafeteria” - Students
“I like the Mayville logo wall art to support our district “ - Staff person
“The wall art encourages students to eat hot lunch and brings joy to our lunch room” - Teacher.

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1. Improve Visibility
2. Utilize Suggestive Selling
3. Enhance Taste Expectations

Goals:
- Low Cost/No Cost Solutions
- Lunchroom Environment Focus
- Promotion of Healthful Eating Behaviors
- Sustainability

Actions/Results:
- Posters displaying healthful foods are visible and readable within all service and dining areas
- Dining space is branded to reflect student body or school
- Menu boards featuring today's meal components are visible and readable within all service and dining areas
- Available vegetable options have been given creative or descriptive names
- White milk is placed in front of other beverages in all coolers
- White milk crates are placed so they are the first beverages seen in all designated milk coolers
- Student surveys are used to inform menu development, dining space décor and promotional ideas
- Daily fruit options are given creative, age appropriate names
- Students, teacher and/or administrators announce daily meals or targeted items in daily announcements

Success Stories:
“...Adds color and brightens up our cafeteria. The kids are excited to see the new look and we hope that we can encourage more students to eat healthy and the clings serve as a nice tool to remind them. We hope to continue with the makeover to give our students, staff and parents a pleasant environment to eat and visit.”- Aaron Fernald – Cass City Elementary Principal

“I like the fruits and vegetable window clings. They bring a lot of color and show kids good things to eat. The milk cling looks inviting, it makes you want a glass of ice-cold milk. The Red Hawk strong & the CC logo tells who we are as a school and that we like nutritious foods”- Tena Rabideau – Head Cook

“The fruit and vegetable signs look colorful and appetizing. They add a healthy touch to the cafeteria and encourage me to eat healthier foods. The Cass City and Red Hawk logo shows great school spirit.” —A Sixth Grade Student

Contact: Shari Bock
Position: Food Service Director
Email: sbock@casscityschools.org

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Goals:
- Low Cost/No Cost Solutions
- Lunchroom Environment Focus
- Promotion of Healthful Eating Behaviors
- Sustainability

Actions/Results:
- Posters displaying healthful foods are visible and readable within all service and dining areas
- Dining space is branded to reflect student body or school
- Menu boards featuring today's meal components are visible and readable within all service and dining areas
- Whole fruit options are displayed in attractive bowls or baskets (instead of chaffing/hotel pans)
- White milk is placed in front of other beverages in all coolers
- White milk crates are placed so they are the first beverages seen in all designated milk coolers
- Student surveys are used to inform menu development, dining space décor and promotional ideas and are involved in creation of artwork promoting menu items

Success Story:
“I love the new look we have created with the Smarter Lunchroom Grant. The fruit and vegetable artwork at the JR/SR high gives it a more upscale feeling. The marketing of our school is a great idea and looks wonderful. This has been a great grant for us to work on. The guidance we received from the MSUE coordinator was a true blessing. She kept us moving forward and helped us when we hit a speed bump. Thank you Laurie!”—Shari Bock – Foodservice Director Cass City Public Schools.

“Promoting healthy eating habits is an important aspect of our food service department. Shari Bock and her staff do a great job of making sure all students get good, healthy meals. The new murals are a great addition to our café and will help remind students that healthy eating can be fun, tasty and good for you.” - Jeff Hartel - Superintendent Cass City Public Schools

“Adds color and makes the eating area of the cafeteria more inviting” - Andrea Shagene - Head Cook

“It makes the cafeteria more colorful and brightens it up for the kids and public to view and enjoy. Shows our school pride with the logo signage” - Brenda Stover – Cook

Contact: Shari Bock
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Michigan Smarter Lunchroom Success

South Elementary School, Ottawa County

Smarter Lunchrooms Principles Used:
1. Improve Visibility
2. Utilize Suggestive Selling
3. Enhance Taste Expectations

Goals:
- Encourage healthier choices by students in the lunchroom
- Engage students in the school meal programs

Actions/Results:
- Daily fruit options are given creative, age-appropriate names
- A mixed variety of whole fruits are displayed together
- Daily fruit options are written legibly on menu boards in all service and dining areas
- Available vegetable options have been given creative or descriptive names
- All vegetable names printed on name cards and displayed by item
- All vegetable names are written and legible on menu boards
- Clutter is removed from service and dining areas promptly
- Student groups are involved in the development of creative and descriptive names for menu items

Success Story:
South Elementary School had several Smarter Lunchroom strategies in place prior to completing the Scorecard. Melissa Alley, South’s energetic food service director, was eager to make as many changes as possible, in pursuit of a perfect score. She got students involved in coming up with creative fruit and vegetable names. Labels were placed next to the fruits and vegetables. The students also voted to name the cafeteria the “Crunch Munch Café.” Students created a “rainbow of fruit” to hang in the food service area. Colorful, framed posters of fruits and vegetables hang throughout the cafeteria. The “lost and found” was moved from the dining space to a secluded location, out of the students’ sight. Alley makes it fun for the students by holding special events throughout the school year, such as the Michigan Cherry Slurp and Relay Day. South Elementary’s score increased by 22%, and it achieved a Gold Level status!

Contact: Melissa Alley
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Michigan Team Nutrition
Become a Team Nutrition school:
http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
**Smarter Lunchrooms Principles Used:**

1. Improve Visibility
2. Increase Convenience
3. Manage Portion Sizes

**Goals:**

- Improve lunchroom experience for students
- Engage students in the school meal programs

**Actions/Results:**

- Daily fruit options are easily seen by students of average height for your school
- At least one daily fruit option is available near all registers
- Daily vegetable options are easily seen by students of average height for your school
- All vegetable names are printed on name-cards
- A reimbursable meal has been bundled into a grab and go meal
- Grab and go reimbursable meals are easily seen by students of average height for your school
- The cafeteria accepts cash as a form of payment
- Trash on floors, in, or near garbage cans is removed between periods
- Cleaning supplies and utensils are returned to a cleaning closet
- Tray return and garbage cans are tidied between lunch periods
- All lights in the dining/service areas are functional and on
- Lunchroom equipment is decorated
- The dining space is used for other learning activities
- Staff smiles and greets students upon entering the line

**Success Story:**

Students at Grayling Elementary identified the lunchroom as an area open for improvement. The student council took charge to begin making changes with Smarter Lunchrooms. Staff and students began by making their lunchroom look like a place students would want to be. They incorporated festive seasonal decorations. Students enjoyed decorating and having fun surprises at the change of month/season. Improving visibility was important, so they adjusted milk coolers so all students could see their options. Fruit and vegetable options were also cupped and placed within view of all students. Signs were placed on the line so students could read their options. Convenience was another focus, leading to grab and go options and continued use of cupped fruits and vegetables. Student feedback was overwhelmingly positive. Cleaning equipment was originally kept in the lunchroom during lunch. These items were tucked into a closet to create a more appetizing environment. The result is a more positive environment for students, staff, and visitors.

**Contact:**

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**Michigan Team Nutrition**

Become a Team Nutrition school:
http://teamnutrition.usda.gov/team.html

Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Enhance taste expectations
2. Improve visibility

Goals:
- Enhance atmosphere of middle school cafeteria
- Ease transport of food from Elementary building to Middle School cafeteria

Actions/Results:
- New posters from USDA and MSUE
- Chalkboard menu
- Transporting carts
- Student committee

Success Story:
Students have enjoyed seeing the posters around the cafeteria and only have positive things to say about how it looks after the improvements. It has shown, through these changes, how much respect the students have for the lunch staff and have also helped double student involvement. Any poster that has fallen is immediately taken to the staff to ensure they won’t get ruined. The students even started a new contest for next year for posters to be hung in the lunchroom. We were able to purchase a new chalkboard menu to better display the food being served, fruit bowls that were bright and eye-catching, and two milk carts that put ease on students getting their milk. Students have started a committee that oversees changing the names of foods every year while creating and maintaining healthy eating advertisement throughout the school.

Michigan Team Nutrition
Become a Team Nutrition school:
http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Enhance taste expectations
2. Utilize suggestive selling

Goals:
- Encourage students to take more fruits and vegetables
- Highlight fruit and vegetable options

Actions/Results:
- New colorful menu board
- Mobile salad bar for more vegetable options
- Fruit stand by check-out
- Posters of different fruits and vegetables

Success Story:
Students have enjoyed the addition of the menu board and the posters of fruits and vegetables. They have mentioned that the addition of the salad bar is very nice and that having the choice of either the main vegetable or the salad bar vegetables has increased their likelihood of taking a vegetable. Colorful posters were also placed through the hallways and parents/guardians are able to join students during lunchtime.

Contact: Monique Vandergraff
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Michigan Team Nutrition
Become a Team Nutrition school:
http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Enhance taste expectations
2. Increase convenience
3. Utilize suggestive selling

Success Story:

Behind the food service counter in the Fennville High School cafeteria, plants are growing in a row of black plastic buckets. For weeks, students have been able to watch this herb garden sprout as they’ve passed through the lunch line each day. Soon, when the herbs are harvested, students will be able to taste the difference fresh herbs make in the quality and flavor of school lunches. The hydroponic herb garden is an example of how Fennville Public Schools Food Service Director George Siedis is transforming the way students eat meals at school, a vision for school food service that is much more like a fine restaurant than a traditional school cafeteria. Siedis, who is a trained chef, believes students deserve a food experience at school that is an integral, healthy part of their total education. “We have been working to bring the back of the house to the front of the house,” Siedis explains in restaurant terms. “We want our students to know as much as they can about the food we serve them. Food is an experience that includes smell, and the way food looks when it is prepared and presented. We think the meals we serve students are an important part of the education they receive.” For Siedis and his food service staff, that means providing students with as much choice as possible at mealtime, and display cooking, where students build their own entrees as they pass through the lunch line. And it means cooking from scratch. “We are increasing our signage so as often as possible we can show students that the food they are eating came from here or a nearby farm. Working with our food distributors, we can show students that apples came from Garvin Farms, eggs came from Hamilton Farms, and blueberries came from South Haven. If students learn to look for fresh and local food, they will be healthier when then they are adults and feeding their own families. We think the little things, like fresh herbs and homemade ranch dressing, will help educate students and get many of them to rethink what food is supposed to be in their lives.” In the months to come, Siedis plans to continue the transformation towards that shared vision. “We are going to work with new promotions and continuing changes to our food service. From our harvest of the month to food displays and student involvement in meal choices, we plan to continue to set the trend for school food service in West Michigan.”

- Written by Local newspaper

Contact: George Siedis
Position: Food Service Director

Michigan Team Nutrition
Become a Team Nutrition school: http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Enhance taste expectations
3. Utilize suggestive selling

Goals:
- Promote vegetables and salad
- Update food choices
- Create better lunchroom atmosphere

Actions/Results:
- New signage – fruit and vegetable canvases
- Monthly food focus on menus
- Student tastings

Success Story:
Forest Area Middle and High school has taken promoting vegetables and new foods to a new height! The food service director, Shelley Ritchie, had innovative ideas to help increase vegetable consumption within her schools. One idea was to have a food showcased and used in various recipes each month in their menu. For example, January was Leafy Greens Month and students were able to taste leafy vegetables such as baked kale, cranberry salad, and other specialty salads. The school also participated in their first Michigan Cherry Slurp, a one-day event that highlights Michigan tart cherries! The students are enjoying the fun that is brought on by tasting new, healthy recipes and participating in fun food events! Shelley is already looking to the future with the hopes of starting a school garden and incorporating their produce into the meals that are served to students!

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Michigan Team Nutrition
Become a Team Nutrition school: http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Enhance taste expectations
2. Improve visibility
3. Increase convenience

Goals:
- Restore the “Senior Corner”
- Enhance the cafeteria atmosphere
- Improve consumption of healthy foods served
- Make fruits and vegetables more appealing

Actions/Results:
- Creative names for monthly menu items
- Weekly menus displayed in service line
- New fruit baskets
- More casual sitting
- More trash cans

Success Story:
Ottawa Hills High was able to make simple changes that had significant effects. To help promote fruits and vegetables better, they got new display baskets and even arranged the fruit in a “farmer’s market” style to highlight the new variety of options. They were also able to clean up the “Senior Corner” and create an extra seating area for students to relax and talk. With the addition of some extra trashcans, the cafeteria has become much cleaner and easier to maintain. Students are also able to get more information about what is for lunch by having the entire week’s menu posted in the service line.

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Michigan Team Nutrition
Become a Team Nutrition school:
http://teamnutrition.usda.gov/team.html
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Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Increase convenience
3. Utilize suggestive selling

Goals:
- Promote vegetables
- Enhance menu board
- Enhance cafeteria atmosphere

Actions/Results:
- New menu board
- Creative names to vegetables
- Modified name cards for students to see better
- Daily featured vegetable

Success Story:
Palmer Elementary participated in their second year of Smarter Lunchroom. This time they decided to focus on promoting vegetables, because their cafeteria had already had many existing positive practices. To do so, the new cook, Miss Rocky, got a new menu board and had it placed in a spot that the students could read while they waited in line. She also helped add creative names that were suggested by the students to the monthly menu and name cards next to the vegetables in the service line. The name cards were previously hard for the students to see, so Miss Rocky modified them for better viewing and is planning to buy taller holders for the next coming school year. There is also a daily featured vegetable that is located in the serving line.

Michigan Team Nutrition
Become a Team Nutrition school:
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The USDA is an equal opportunity provider and employer

Contact: Erin Webley
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Smarter Lunchrooms Principles Used:
1. Enhance taste expectations
2. Increase convenience
3. Improve visibility

Goals:
- Make the lunchroom more inviting
- Promote vegetables and salad
- Enhance menu

Actions/Results:
- Students suggested creative names to be added to monthly menus
- Name cards in front of vegetable options in the service line with creative names
- New menu board

Success Story:
When asked what they liked about their lunchroom, the students of Sherwood Park said, “We’re like family”, “We have time to talk”, and “We can sit wherever we want”. This was prior to making changes to the cafeteria, so the staff knew that the students were pleased with the lunchroom from the beginning. Students were able to make suggestions on how to improve the lunchroom environment and on creative names for the foods served. The staff was able to get a new menu board and now display the daily menu along with the following day’s menu as well. This has helped the students prepare for what they may be getting for lunch! Sherwood Park has also been able to put up some new healthy eating posters!

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Michigan Team Nutrition
Become a Team Nutrition school:
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The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Enhance taste expectations
3. Utilize suggestive selling

Goals:
- Promote vegetables and salad
- Display menu more clearly

Actions/Results:
- Creative names suggested by students added to monthly menus
- Name cards for vegetables in service line
- New menu board
- Increased student involvement

Success Story:
Sibley Elementary is a lunchroom with a great atmosphere. The natural light shines through the tall windows and there are banners that hang from the ceiling featuring student artwork. To enhance the environment even further, the school was able to add name cards to vegetables in the service line with creative names that had been suggested by the students. They also received a new menu board and students were always seen reading it aloud. Plus, they made the change of putting white milk before chocolate milk and have seen an increase in the amount of students that get white milk now!

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Michigan Team Nutrition
Become a Team Nutrition school:
http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Stocking Elementary Cultural Center, Kent County

Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Enhance taste expectations
3. Utilize suggestive selling

Goals:
- Improve lunchroom environment
- Promote vegetables and salad
- Display menu in better manner

Actions/Results:
- Creative names suggested by students added to monthly menus
- Name cards for vegetables in service line
- New menu board
- Increased student involvement
- Informal nutrition lessons during lunch

Success Story:
Stocking Elementary had a lot to celebrate prior to becoming involved with the Smarter Lunchroom project, but now they have even more. While they don’t have a salad bar to work with, they were able to print name cards next to the vegetable options in the service line with creative names that the students had suggested. They were also able to get a new menu board and are working to find a permanent fit for it that won’t interfere with the service line, but is still visible for the students. The school’s principal has also been able to give simple nutrition lessons during lunch. She has been using fruit and vegetable cut-outs as teaching tools and asks the students things like, “What do carrots help?” The students have truly loved the extra involvement that they are getting.

Michigan Team Nutrition
Become a Team Nutrition school:
http://teammnutrition.usda.gov/team.html
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The USDA is an equal opportunity provider and employer

Contact: Erin Webley
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Greater Heights Academy, Genesee County

Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Increase convenience
3. Enhance taste expectations

Goals:
- Enhance visual display in cafeteria
- Promote non-fat/low-fat milk
- Increase fruit and vegetable options

Actions/Results:
- Walls decorated with colorful posters of healthy foods
- New posters showing what a healthy plate should look like
- Integration of extra fruit or vegetable options each day
- Placement of non-fat/low-fat milk in front of chocolate milk

Success Story:
Students enjoyed seeing the new posters of fruits and vegetables on the walls. They also found the healthy plate poster to be very appealing and having it placed where they wait in line was very beneficial. The students were very pleased to have more options for fruits and vegetables as well. The staff also found that they were able to put the students at more ease by placing the foods in easy grab-and-go locations. Plus, it seems that their movement of the milk has helped!

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Michigan Team Nutrition
Become a Team Nutrition school:
http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Improve Visibility
2. Utilize suggestive selling
3. Enhance taste expectations

Goals:
• Encourage healthier choices by students in the lunchroom
• Engage students in the school meal programs

Actions/Results:
• Menu boards featuring today’s meal components are visible and readable within all service and dining areas
• A dedicated space/menu board is visible and readable from 5ft away within the service or dining area where the students can see tomorrow’s menu
• Student groups are involved in modeling healthful eating behaviors to others
• The dining space is used for other learning activities beyond meal service

Success Story:
The kids at Ironwood school are excited for their new light up sign in their cafeteria. The sign lists what the students will be eating for lunch that day, daily announcements, and nutrition messages. The sign is located where everyone in the lunchroom can see it. The sign has gotten kids excited for lunch as well as reading great nutrition messages that they can take home to their families. Healthy snack demos were done in the cafeteria for students to learn how to make healthy snacks for their lunch or for at home. The Smarter Lunchroom program has helped the school increase signage and excitement in the cafeteria.

Contact: Megan Martell
Position: Nutrition Program Instructor

Michigan Team Nutrition
Become a Team Nutrition school:
http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Manage portion sizes
2. Utilize suggestive selling
3. Enhance taste expectations
4. Improve visibility

Goals:
- Create age appropriate food signage
- Enhance cafeteria atmosphere
- Ease student access

Actions/Results:
- Food identification cards and MyPlate poster used to show menu of the day
- New colored posters of fresh fruit and vegetables
- Tabletop cardholders to show hotline entrees
- Kid-friendly serving tongs
- Cafeteria repainted with school colors
- Hosting special guests for lunch

Success Story:
James Madison Elementary only serves kindergarten students in their cafeteria, so one of their biggest challenges was that many of the students are either unable or just learning to read and weren’t able to know what the menu was for lunch. To bridge this gap, they found food identification cards through United Dairy Industry of Michigan and used those along with a MyPlate poster to show what is being served for lunch daily. The tabletop cardholders and pictures of the entrees also help them visualize what is offered. Plus, posters are displayed throughout the serving area and in the cafeteria which highlight the rainbow of fruits and vegetables students can and should consume. Missy Thomas, the kitchen leader, created a “Caught Ya!” bulletin board that highlights students who are caught eating the food group of the month and they love seeing themselves on it! The school also hosted the local high school football players for lunch. The athletes ate lunch with the students and were great role models. The kindergarteners were excited to ask what their favorite physical activities and healthy foods are!

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Michigan Team Nutrition
Become a Team Nutrition school: http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Increase convenience
2. Improve visibility
3. Utilize suggestive selling

Goals:
- Increase vegetable intake
- Encourage students to visit areas where vegetables are served
- Enhance cafeteria atmosphere

Actions/Results:
- Salad bars moved from against the wall to the middle of the cafeteria in a high traffic area
- Brightly colored tongs and spoodles
- New black menu board with neon markers
- Posters and window clings
- Student survey to see what fruits/vegetables students favor, disfavor, and would like to try
- Rename menu offerings

Success Story:
The cafeteria at John F. Kennedy Elementary now has much more color and is engaging to students! The salad bar is not only in a much better location, but it also has a rainbow of utensils that provide an extra flair. The new posters also enhance the previously drab and underused space! Students have been quite pleased with the new adjustments and have become very engaged in assisting with making more changes. Designing and implementing surveys, going over results, and compiling data for presentation has been a blast for them, and they feel like they have a real voice in their school now.

Contact: Keri Carlson
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Michigan Team Nutrition
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Smarter Lunchrooms Principles Used:
1. Enhance taste expectations
2. Improve visibility
3. Increase convenience

Goals:
- Engage students in the fruit and salad bar
- Enhance offered menu items

Actions/Results:
- Brightly colored serving utensils
- Different colored serving containers and bowls
- Move condiment bar outside of the serving area
- New, colorful salad dressing lids
- New roasters to keep vegetables at the proper serving temperature
- Label foods at the hot serving and grab-and-go lines

Success Story:
Students are able to serve themselves and the new utensils ensure the portions are the correct size. They are able to serve vegetables at the correct food temperature with the new roasters and the bright colors definitely draw attention to the salad bar areas. The staff found an extra, empty salad bar that they were able to turn into a new condiment bar. This allows them to offer a larger variety of condiments and ensure that the area will be much less crowded than it used to be. They also made new “last chance” fruit baskets that are placed next to the register. Students have said “I’m more likely to go to the salad bar now,” “It makes it look nicer to have new things,” and “THERE’S STRAWBERRIES!” Food Service Director, Keri Carlson, said “I’ve really enjoyed seeing the middle/high school food service staff become more and more excited about making changes to encourage student participation. I can definitely tell they are more proud of the fruit/salad bar areas! I also am really encouraged that they are thinking about what they’d like to do for next year and are already brainstorming!”
Thomas Jefferson Elementary School, Manistee County

Smarter Lunchrooms Principles Used:
1. Increase convenience
2. Improve visibility
3. Enhance taste expectations

Goals:
- Increase cafeteria atmosphere
- Put ease on serving line
- Encourage healthy food choices
- Enhance offered menu items

Actions/Results:
- New, large, detailed photo stickers of apples, bananas, and cows
- New colorful clings put on the salad bar
- Colored markers for menu board
- Survey of students for new item names and what they’d like to try
- Larger variety of fruits and vegetables
- Student artwork

Success Story:
The serving area at Jefferson Elementary is now very bright, colorful, and full of photos! The cafeteria layout has been slightly adjusted to make it easier for students getting their lunch. The students even have their healthy eating inspired artwork displayed throughout the school! The food service staff has also been very excited about these changes and are proud to see their effects. Students love seeing the new photos and all of the colors through the cafeteria and even name the cows on the milk cooler poster! Laura, the kitchen leader, is looking to continue improvement in their lunchroom by inviting special guests to dine with the students and by having movements to help decrease food waste!

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Michigan Team Nutrition
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Promote smarter lunchrooms by joining the conversation and staying connected
The USDA is an equal opportunity provider and employer
Smarter Lunchrooms Principles Used:
1. Improve lunchroom atmosphere
2. Focus on fruit offerings
3. Increase menu awareness

Goals:
- Encourage healthier choices by students in the lunchroom
- Engage students in the school meal programs

Actions/Results:
- Lunchroom walls were decorated with bright posters and an art piece featuring nice produce.
- Menu board was installed to be compliant with school policy and increase awareness of menu offerings
- Daily fruit and vegetables listed by name on menu board
- Daily fruit options are served in ways that made the fruit easy for small children to eat
- White milk placed in front of other beverages in all coolers
- General awareness of kitchen staff towards the appearance of the lunchroom and service area

Success Story:
Emerald Elementary School’s cafeteria is a relatively new space, but was never decorated beyond the basic design. Having MSU Extension step in alongside them to help with the self-assessment, brainstorm improvements and coordinate the installation of the new items was key to the success of this program. Students and staff appreciated the new, bright posters, produce-themed alphabet posters and art piece. We also worked on the way fresh fruit was served to the younger students. Whole oranges, apples and bananas were too hard for the kids to peel or bit into with loose/missing teeth, so a lot of beautiful fruit was going into the trash. Kids were thrilled to have oranges and apples served as slices and bananas served with a slice at the stem to start peeling from. This has been a good starting point for improvements at Emerald and we hope to make a few more changes in the future.
Smarter Lunchrooms Principles Used:
1. Improve lunchroom atmosphere
2. Focus on fruit offerings
3. Increase menu awareness

Goals:
- Encourage healthier choices by students in the lunchroom
- Engage students in the school meal programs

Actions/Results:
- Lunchroom equipment is decorated
- Menu boards were installed to be compliant with school policy and increase awareness of menu offerings
- Daily fruit and vegetables listed by name on menu board
- Daily fruit options are easily seen by students of average height for your school
- Stylish vessels were purchased to display whole-fruit options
- General awareness of kitchen staff towards the appearance of the lunchroom and service area

Success Story:
Manistique Middle & High School kitchen staff knew that improvements could be made, but finding the time and money to do so was a struggle. Having MSU Extension step in alongside them to help with the self-assessment, brainstorm improvements and coordinate the installation of the new items was key to the success of this program. Students appreciated that new, brightly-colored stickers over the dated (brown and orange) service equipment made the whole service area feel “fresher”. The new fruit dispensers got the fruit out of bins and up where students could easily see and grab, increasing fruit consumption. Two stickers on the lower portion of the large beverage cooler kept the empty space hidden and promotes milk consumption. Having youth participate in the self-assessments provided a nice opportunity for the kitchen staff to see how the atmosphere is viewed from the customers’ perspective and that provided a nice catalyst for the improvements.

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Manton Elementary School, Wexford County

Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Enhance taste expectations

Success Story:
Since starting the Smarter Lunchroom Movement, Manton Elementary has added taste testing and sampling of different recipes and menu options. The students have been very receptive and are enjoying being able to try something new. They will be expanding this next school year to have it in the classrooms as well. Their goal each month is to have new recipes available for sampling at the first of each month. Then, these recipes will be added to the next month’s menu! This will allow students to try it in advance and see if they like it. Student input from the newly formed student group will also be utilized more next year and they are hoping to have those students more involved in their lunchroom activities and samplings.

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Michigan Team Nutrition
Become a Team Nutrition school: http://teamnutrition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected

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**Michigan Smarter Lunchroom Success**

**Mayville Elementary School, Tuscola County**

**Goals:**
- Low Cost/No Cost Solutions
- Lunchroom Environment Focus
- Promotion of Healthful Eating Behaviors
- Sustainability

**Actions/Results:**
- Whole fruit displayed in an attractive bowl or basket
- White milk is placed in front of other beverages in all coolers
- White milk crates are placed so they are the first beverage choice seen in coolers
- White milk is promoted on menu boards
- Dining space is branded to reflect student body or school (mascot, logo, etc.)
- Student surveys are used to inform of menu items, dining space décor and promotional ideas
- Students, teachers and/or administrators announce daily meals or targeted items in daily announcements
- Daily fruit options are written on the menu board
- Local celebrity is invited to share lunch with a student 3-4 times a year
- Available vegetable options have been given creative or descriptive names

**Success Stories:**
- “Brightens it up” - Student
- “Adds some school spirit” - Teacher
- “Offers Fruit and vegetables” - Staff
- “Adds to our kitchen eating area” - Staff
- “We enjoy promoting fruits and vegetables and encouraging students to eat hot lunch.” - Foodservice staff

**Smarter Lunchrooms Principles Used:**
1. Improve Visibility
2. Utilize Suggestive Selling
3. Enhance Taste Expectations

**Contact:** April Jaster  
Position: Food Service Director  
Email: ajaster@carok12.org

**Michigan Team Nutrition**

Become a Team Nutrition school: [http://teamnutrition.usda.gov/team.html](http://teamnutrition.usda.gov/team.html)

Promote smarter lunchrooms by joining the conversation and staying connected

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Michigan Smarter Lunchroom Success

Mayville High School,
Tuscola County

Goals:
• Low Cost/No Cost Solutions
• Lunchroom Environment Focus
• Promotion of Healthful Eating Behaviors
• Sustainability

Actions/Results:
• Daily fruit options are given creative, age appropriate names
• Daily fruit option are available in at least two different locations on each service line
• Whole fruit options are displayed in attractive bowls or baskets (instead of chaffing/hotel pans)
• Daily fruit options are written legibly on menu boards in all service and dining areas
• Student groups are involved in the development of creative and descriptive names for menu items
• Student groups are involved in creation of artwork promoting menu items
• Lunchroom equipment is decorate with decals/magnets/signage wherever possible
• Posters displaying healthful foods are visible and readable within all service and dining areas
• Dining space is branded to reflect student body or school
• Menu boards featuring todays meal components are visible and readable within all service and dining areas
• All vegetable names are written and legible on menu boards
• White milk is promoted on menu boards legibly

Success Stories:
“We like our new wall art and posters to brighten up the cafeteria” - Students
“I like the Mayville logo wall art to support our district “- Staff person
“The wall art encourages students to eat hot lunch and brings joy to our lunch room” - Teacher.

Smarter Lunchrooms Principles Used:
1. Improve Visibility
2. Utilize Suggestive Selling
3. Enhance Taste Expectations

Contact: April Jaster
Position: Food Service Director
Email: ajaster@carok12.org

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**Michigan Smarter Lunchroom Success**

**Munising Middle/High School, Alger County**

Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Enhance taste expectations
3. Utilize suggestive selling

Success Story:
For the 2016-2017 school year, Vicki Ballas, MSU Extension Health and Nutrition Program Instructor, and students from the Health Occupation Students of America (HOSA) group teamed up to implement the Smarter Lunchroom program at the Munising Middle/High School. This evidence based program influences students to choose more fruits and vegetables, and low-fat milk just by changing the environment. The school received $250.00 from the Smarter Lunchrooms program to purchase a banner, fruit and veggie clings, decorative fruit baskets, and salad tongs. These changes that were made created students to choose 74% more low fat milk, 27% more canned vegetables, 5% more fruit, 8% more salad bar fixings, and 100% more Chef Salads. The students collected pre-and post-data, selected and implemented changes, educated students on food waste in landfills, created a compost program for the school hoop house using the lunch tray waste and added Share Bowls to reduce lunchroom waste. We collected on average anywhere from 5-20 pounds of compost daily.

Contact: Phil Degabriele
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**Michigan Team Nutrition**
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Smarter Lunchrooms Principles Used:
1. Improve Visibility
2. Utilize Suggestive Selling
3. Enhance Taste Expectations

Goals:
- Encourage healthier choices by students in the lunchroom
- Engage students in the school meal programs

Actions/Results:
- Daily fruit options are easily seen by students of average height for your school
- All targeted entrees are replenished to appear “full”
- Staff smiles and greets students upon entering service line
- Staff is encouraged to model healthy eating behavior to students
- All vegetable names printed on name cards and displayed by item
- White milk placed in front of other beverages in all coolers
- Individual salads are available to all students
- Dining space is branded to reflect student body or school
- Guest servers are invited to encourage healthy choices
- Lunchroom equipment is decorated

Success Story:
Smarter Lunch Rooms made it possible to add in a rotation station, Menutainment, for our students at the High School. We flash cook/heat/serve the students while they select their menu options. Our High School students love the Pasta Bar. There are three types of pasta and three types of sauces. They have the option to add chicken or beef to any sauce and create a fantastic meal. We will continue to highlight the Menutainment area for our students and create new dishes for them to choose from. Our new and updated signage has made this station possible.

Michigan Team Nutrition
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Success Story:
Smarter Lunch Rooms allowed us to paint and refresh the serving area at the Middle School. The bland blue and white was not upbeat and too plain. The purple and green colors made the serving area pop and it drew attention to the students. Our surveys with the students at the Middle School, helped us realize that there were too many main options to choose from. By reducing the Bake Station to two pizza options, instead of three to four options, the students were able to decide between cheese/pepperoni and a specialty pizza. The Taste Station, our finger foods, went from three to two options. A daily option was chicken. The students wanted to make sure a chicken item was always available on this line. Refreshing the serving area and listening to our students with the surveys helped us become successful with Smarter Lunchrooms.

Contact: Beth A. Kavanaugh
Position: Food Service Director
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Michigan Team Nutrition
Become a Team Nutrition school:
http://teammunition.usda.gov/team.html
Promote smarter lunchrooms by joining the conversation and staying connected
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Richfield Public School Academy,
Genesee County

Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Utilize suggestive selling
3. Enhance taste expectations

Goals:
- Increase visual aspects
- Restore meaning to lunchroom
- Promote healthy eating throughout school
- Improve knowledge of menu

Actions/Results:
- New signage for cafeteria and hallways
- Colorful containers and table cloths
- Fun names for fruits and vegetables
- Colorful MyPlate board to advertise entrée of the day
- Lunchroom equipment decorated with decals

Success Story:
Students have loved the new look of their school with posters that line the hallway outside of the lunchroom. There were also other colorful posters placed around the school to remind students to make healthy choices daily. There have been new bowls and service line tablecloths that make the cafeteria a much more exciting eating environment and draw attention to the healthy foods. Richfield was also able to hang posters above the service line and the students were very happy to see them. With the addition of a large MyPlate board that displays the entrée for the day, students also feel much more comfortable going to their class in the morning and signing up for lunch because they know what will be served daily.

Contact: Melissa Kolkemper
Position: Food Service Director
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Michigan Team Nutrition
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In the Roseville Public Schools the Food Service Director (FSD) selected six elementary schools for the Smarter Lunchrooms Program. Roseville had not participated in the Smarter Lunchrooms Program previously.
Roseville Elementary Schools

- Dort Elementary
- Fountain Elementary
- Huron Park Elementary
- Kaiser Elementary
- Kment Elementary
- Steenland Elementary

The six Roseville elementary schools are listed.
## Snap shot of Participating Roseville Schools

<table>
<thead>
<tr>
<th>School Name</th>
<th>Enrollment</th>
<th>Free and Reduced Price %</th>
<th>Smarter Lunchroom materials purchased</th>
<th>October 2016 ADP</th>
<th>October 2016 Lunch Participation rate</th>
<th>May 2017 ADP</th>
<th>May 2017 Lunch Participation rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dort Elementary School*</td>
<td>282</td>
<td>8</td>
<td>32x24 Power Up with Milk LED Today’s Menu Boards with integrated stand for 6 schools.</td>
<td>192.4</td>
<td>75%</td>
<td>189.2</td>
<td>73%</td>
</tr>
<tr>
<td>Fountain Elementary School</td>
<td>393</td>
<td>71</td>
<td></td>
<td>153.4</td>
<td>51%</td>
<td>182.8</td>
<td>56%</td>
</tr>
<tr>
<td>Huron Park Elementary School*</td>
<td>393</td>
<td>8</td>
<td></td>
<td>378.3</td>
<td>76%</td>
<td>360.5</td>
<td>69%</td>
</tr>
<tr>
<td>Kaiser Elementary*</td>
<td>260</td>
<td>79</td>
<td></td>
<td>212.3</td>
<td>68%</td>
<td>211.2</td>
<td>68%</td>
</tr>
<tr>
<td>Kment Elementary*</td>
<td>383</td>
<td>77</td>
<td></td>
<td>224.8</td>
<td>68%</td>
<td>219.6</td>
<td>68%</td>
</tr>
<tr>
<td>Steenland Elementary*</td>
<td>500</td>
<td>53</td>
<td></td>
<td>361.1</td>
<td>73%</td>
<td>363.2</td>
<td>73%</td>
</tr>
</tbody>
</table>

*CEP School Total 2211 Avg: 49.33
Each School Agreed to the following:

- Enroll at least one building in Team Nutrition
- Complete SL Scorecard Pre and Post
- Select all of the “Focusing on Fruit” actions OR all of the “Promoting Vegetables and Salad” actions listed on the smarter lunchroom score card.
- Select at least 3 actions from the Lunchroom Atmosphere actions.
- Submit production records Pre and Post
- Spend grant funding on Smarter Lunchroom-related strategies.
- Submit success story

School Agreement
MSU Extension Educator agreed to:

- Commit at least 13 hours per school to assist implementing Smarter Lunchroom changes.
  - Meet with school and complete Smarter Lunchroom Scorecard. Estimated at 3 hours per school.
  - Meet with school to review Scorecard and create action plan. Estimated at 2 hours per school.
  - Provide at least 5 hours of technical assistance. Estimated at 5 hours per school.
  - Meet with school and student team and complete post assessment Scorecard. Estimated at 3 hours per school.
- Total district Technical Assistance Provided by Smarter Lunchroom Coach:
  - 16 total visits, estimated 30.5 hours of TA for 6 schools (=5 hours per school)
At the Smarter Lunchroom pre-assessment students were served whole fruit such as apples or bananas. At pre observations during the plate waste study students were observed throwing whole fruit such as bananas directly into the trash can with a general assumption that peeling the banana was challenging for the younger children.
Action Step: Focus on Fruit & Creating School Synergies through positive messages that promote fruit and vegetable consumption were displayed.

As an action step the Food Service Director selected to serve quartered or diced fruit after consulting with the SL coach, as whole fruit was often difficult for students to peel. Students were also offered at least two fruit options rather than one during post assessment.

In Roseville both for the Smarter Lunchroom program and the plate waste study the focus was on fruit and vegetable consumption. An additional action step included adding positive signage to promote fruits and vegetables in the elementary schools as well as serving single size diced fruit which was much easier for students to eat.
Pre Assessment: Vegetables

Typical for most school days students were only offered one vegetable option.
Action Step: Vary your Vegetables

Both for the plate waste study and SL action steps the FSD placed an emphasis on adding one more vegetable option so students had a choice of at least two types of vegetables available daily. Students had choices of cooked and raw vegetables and this was well received. Photo on the right shows pre-packaged carrots and celery and also sliced cucumber. Students requested a dippy sauce and ranch dressing was provided.
Post Assessment: Lunchroom Atmosphere

Action Step: Lunchroom Atmosphere

To contribute to a more pleasant lunchroom the action step to move the trash disposal away from where the students dined was a positive change that enhanced the atmosphere.
Post Assessment: Creating School Synergies & Student Involvement

Action Steps: Creating School Synergy and Student Involvement

The FSD selected to add signage to positively affect the lunchroom atmosphere and be more welcoming.

Action Step: Student Involvement

The FSD selected involving the students to help encourage positive behavior in the lunchroom to enhance the dining experience. The left photo shows the simple but helpful lunchroom behavior guide.
Blair Elementary School, Grand Traverse County

Smarter Lunchrooms Principles Used:
1. Improve visibility
2. Utilize suggestive selling
3. Enhance taste expectations

Goals:
- Create a fun and bright dining atmosphere
- Highlight fruits and vegetables
- Enhance salad bar

Actions/Results:
- Student survey
- New menu board
- More posters throughout the cafeteria
- Student sewn quilt

Success Story:
Students have continuously enjoyed the new changes to the cafeteria. The survey conducted helped give the kitchen staff a better idea of which foods the students prefer, and which foods they would like to try. There have been a lot of happily surprised faces and many thumbs up regarding the paintings and new posters. The 5th grade girls worked together to sew a multicolored quilt that encourages students to eat healthy and be physically active. This has been a great addition at the end of the serving line. Teachers and administrators have also commented positively on the changes. MSUE coach, Caitlin Lorenc, said, “I have enjoyed seeing kitchen staff, students, and teachers take more ownership of the lunchroom space. Students are realizing that they are quite capable of making changes and having large impacts on their school!”

Contact: Renee Blonshine
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Success Story:

This year Triumph Academy participated in smarter lunchrooms hoping to have some positive changes in their cafeteria. Students do not have choices unless they have an allergy, such as gluten allergies.

They were able to dress up the lunch line to make school lunch more appealing. The other change that everyone has been very pleased with is the decrease in flavored milk (especially strawberry) due to the high sugar content. Moving the display of the milk and encouraging white milk has made the students very susceptible to taking white milk. They also tried to decrease the amount of waste by having students place unwanted school lunch portions aside for other students to eat or take home.