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.

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**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.

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).*

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.

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.

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.

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.

Student involvement
- 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.*

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.).*

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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Funded in part by USDA FNS/EHS

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