## Smarter Lunchrooms Movement Checklist

**Instructions:** Below is a list of tactics associated with the Smarter Lunchrooms Movement. Please review each of the tactics below and indicate whether your lunchroom has implemented these tactics by answering “YES” if you have implemented these tactics and “NO” if you have not implemented these tactics.

### COMMITMENT 1

**PROMOTING FRUIT**

Each day our lunchroom offers 2 fruit choices

- Fruit is offered in two locations on a serving line or in the cafeteria?
- Fruit is displayed in attractive bowls or baskets.
- Fresh Pick marketing materials are used to promote fruit.
- ChooseMyPlate promotional materials are used to promote fruit.
- The A to Z Salad bar has been implemented this year.
- Fruits are promoted with creative names in the serving area.
- Students are offered taste testing of fruit. If yes, how frequently?: ____________
- Fruit is positioned at student’s eye level.
- Barriers to reach fruit are removed.
- Food service staff used suggestive selling techniques to encourage students to take or consume fruit.
- Nutrition education is offered in the classroom.
- School staff support fruit promotion.
- Videos are used to help educate students about fruits.

### COMMITMENT 2

**PROMOTING VEGETABLES**

Each day our lunchroom offers 2 vegetable choices.

- Cooked vegetables are positioned before entrées.
- Raw vegetables are displayed in attractive containers.
- Fresh Pick marketing materials are used to promote vegetables.
- ChooseMyPlate promotional materials are used to promote vegetables.
- School staff supports vegetable promotion.
- Vegetables are promoted with creative names in the serving area.
- Students are offered taste testing of vegetables. If yes, how frequently?: ____________
- Vegetables are positioned at student’s eye level.
- Barriers to reach vegetables are removed.
- Food service staff used suggestive selling techniques to encourage students to take or consume vegetables.
- Chefs perform culinary demonstrations every ____________ (ie. month, every other month, etc.)
- Videos are used to help educate students about fruits.
**COMMITMENT 3**

**Promoting White Milk**

Is white milk positioned in front of chocolate milk?

White milk represents at least 1/3 of the milk in the cooler.

White milk is present in all milk coolers.

Adults serve as positive role models by selecting white milk.

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**COMMITMENT 4**

**Promoting A Select Entrée**

A vegetarian or Smart Pick entrée is promoted every day.

The selected entrée is positioned as the first entrée on the serving line.

Creative names are used to promote the entrée.

Food demonstrations are completed every month (i.e., month, every other month, etc.)

Taste testing of entrées occurs at least once a month.

Nutrition education is offered in the classroom.

Healthy entrées are promoted to parents through newsletters, menus, etc.

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**COMMITMENT 5**

**Promoting A Reimbursable Meal**

Reimbursable meals are promoted every day.

All components for a reimbursable meal are available in the serving area.

Creative names are used for entrées and sides.

Sodexo marketing materials are used to promote reimbursable meals.

Students are offered taste testing of meal components.

Nutrition education is offered in the classroom.

Chefs provide culinary presentations every: (i.e., month, every other month, etc.)

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**OTHER**

Do you have a Student Nutrition Advisory Council (SNAC)?

Does your school engage in the Future Chef program?

Does your school have a school garden?