Create an Environment that Promotes Healthy Food!

**Smarter Lunchroom Principles**

**Increase Convenience**
During a busy lunch period, time is valuable to students. Use this to your advantage and make healthy foods and reimbursable meals more convenient.

Rearrange the serving line to make the targeted healthy entrée the first or most prominent in line.

Pre-assemble reimbursable meals in convenient grab-n-go containers or place reimbursable meal components on a convenience line.

**Improve Visibility**
Healthy food is often overlooked because it is in places that are hard to see and reach, such as hidden under a sneeze shield in a drab metal bin.

Place healthy items such as raw veggie packs and whole fruits at eye level and less healthy items lower.

Increase fruit selection by making it available at least twice along the lunch line, either by repeating options or by offering two or more options in different places.

**Enhance Taste Expectations**
Increasing students’ taste expectations increases their likelihood of noticing, taking, and then eating the food.

Give vegetables creative or descriptive names, such as Super Hero Salad for younger students and Mouth-Watering Minestrone Soup for older students. Display the names on meal signage and the service line.

Use brightly-colored ceramic or plastic mixing bowls, woven baskets, or tiered dessert stands to display whole fruit and get student’s attention.

**Utilize Suggestive Selling**
Cafeteria staff can influence student food decisions when it comes to selecting healthier options.

Utilize signage and have school nutrition staff offer friendly reminders for students to select healthy options.

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**Proven Success in Wisconsin!**

North Shore Middle School of Hartland Lakeside School District enhanced taste expectations by giving entrées and sides creative names. They then displayed the creative names on a menu board. Sales of the targeted food items nearly doubled!

Sauk Prairie Middle and High School increased fruit consumption by improving visibility. Fruit was placed in decorative bowls in several places along the serving line. Student selection of whole fruit increased by 192%!