



## Promote healthy choices using Smarter Lunchroom techniques\*†

Healthy food and beverage choices are promoted using the following techniques:

- Whole fruit options are displayed in attractive bowls or baskets (instead of chaffing dishes or hotel pans)
- Sliced or cut fruit is available daily
- Daily fruit options are displayed in a location in the line of sight and reach of students
- All available vegetable options have been given creative or descriptive names
- Daily vegetable options are bundled into all grab and go meals available to students
- All staff members, especially those serving, have been trained to politely prompt students to select and consume the daily vegetable options with their meal
- White milk is placed in front of other beverages in all coolers
- Alternative entrée options (e.g., salad bar, yogurt parfaits, etc.) are highlighted on posters or signs within all service and dining areas
- A reimbursable meal can be created in any service area available to students (e.g., salad bars, snack rooms, etc.)
- Student surveys and taste testing opportunities are used to inform menu development, dining space decor, and promotional ideas
- Student artwork is displayed in the service and/or dining areas
- Daily announcements are used to promote and market menu options

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† Adapted from [\*Healthy Schools Program: A Framework of Best Practices\*](#), Alliance for a Healthier Generation, p. 14. See also [Smarter Lunchrooms Movement: Our Ideas](#), from the Cornell Center for Behavioral Economics in Child Nutrition Programs.