No Time To Train MAY WORKSHOP

Diagnose the Lunchroom





TTT.

EXAMPLE 1: FRUIT, SNACKS, AND MILK



Study these food service areas for fruit, snacks, and milk. How could they be changed to help "nudge" students to make healthier food choices? Which Smarter Lunchrooms interventions and/or Principles would you use?

EXAMPLE 1: FRUIT, SNACKS, AND MILK





Study these food service areas for milk. How could they be changed to help "nudge" students to make healthier food choices?

Which Smarter Lunchrooms interventions and/or Principles would you use?



EXAMPLE 2: SERVING LINES



Study these serving lines. How could they be changed to help "nudge" students to make healthier food choices?

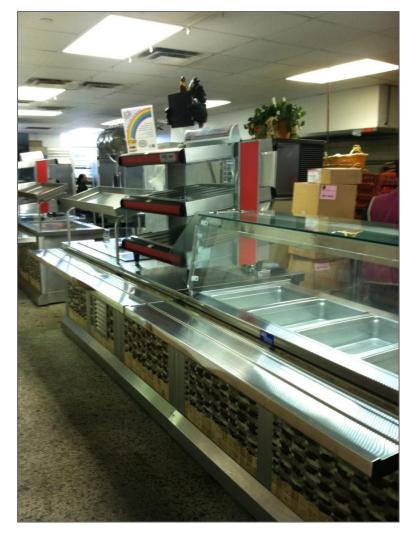
Which Smarter Lunchrooms interventions and/or Principles would you use?

EXAMPLE 2: SERVING LINES



Study these serving lines. How could they be changed to help "nudge" students to make healthier food choices?

Which Smarter Lunchrooms interventions and/or Principles would you use?



EXAMPLE 3: ENTRANCES AND DINING



Study these entrances and dining areas. How could they be changed to help "nudge" students to make healthier food choices?

Which Smarter Lunchrooms interventions and/or Principles would you use?

EXAMPLE 3: ENTRANCES AND DINING



Study these entrances and dining areas. How could they be changed to help "nudge" students to make healthier food choices?

Which Smarter Lunchrooms interventions and/or Principles would you use?

LAST EXAMPLE: YOUR LUNCHROOM

- Think of your own lunchroom. Which focal areas (fruits, vegetables, white milk, target/new entrees, or reimbursable meals) would you like to promote even more?
- Which Smarter Lunchrooms intervention strategies could you apply to these areas?





SMARTERLUNCHROOMS.ORG

For more information about Smarter Lunchrooms, including training in the entire D.P.I.E. process, go to **SmarterLunchrooms.org**.





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