No Time To Train

MAY WORKSHOP

Diagnose the Lunchroom

Smarter Lunchrooms Movement

Cornell Center for Behavioral Economics in Child Nutrition Programs
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?

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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?

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