

The 20 Strategies of the Smarter Mealtimes Scorecard

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Welcome, thank you for joining!

Please type any questions you have using the Q&A feature and Erin and Heather will address them at the end.

If you are interested in joining the Healthy Food Choices in Schools Community of Practice or have any questions, please contact us at: healthy-food-choices-in-schools@cornell.edu





THE 20 STRATEGIES OF THE SMARTER MEALTIMES SCORECARD

Heather Hodson and Erin Sharp, MS, MAT July 18, 2017

Welcome To

SMARTER MEALTIMES



OVERVIEW: SMARTER MEALTIMES SCORECARD, PART 2

- Introduction
- Instructions
 - Support docs and links
 - Best practices for using the Scorecard
- 20 Strategies
 - Any site, any size
- Scoring & Next Steps
- **♦** Q & A





III Smarter Conclusions Movement, Consul University 2003



INTRODUCTION



- Smarter Lunchrooms principles applied to childcare settings
- Makes the healthy choice the easy choice
- Simple, evidence-based strategies gently nudge children to make more nutritious choices.
 - Research and literature review on SmarterLunchrooms.org





INSTRUCTIONS

- Best practices for using the Scorecard
 - © Complete over the course of one full day (or 60 minutes if you are an outside evaluator visiting for a portion of the day)
 - Post on wall and refer to it throughout the day (one staff member)
 - Only "check" strategies that are completely true
 - "Close" strategies = low-hanging fruit!
 - Don't worry about strategies that don't apply to your setting.
- Support docs and links on SmarterLunchrooms.org/ smarter-mealtimes





20 STRATEGIES

- Grouped by topic
 - Variety
 - Fun food names
 - Staff role modeling
 - Menu
 - Fruits and veggies first
 - Nutrition education
 - Mealtime décor
 - Child involvement







AT LEAST TWO TYPES OF FRUIT ARE OFFERED AND CAN BE FRESH, FROZEN, CANNED, OR DRIED.*



- ♠ 2+ options creates choice, which creates buy-in (affirmation).
 - Affirmation leads to increased consumption & good feelings about the foods!
- Fresh, frozen, canned, or dried = versatile & economical
 - Seasonal
 - Non-perishable/ storage options
 - Variety
- * CACFP: Child and Adult Food Care Program
 - https://www.fns.usda.gov/cacfp/child -and-adult-care-food-program





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SLICED OR CUT FRUIT IS OFFERED.

- Easier for small hands to hold and small mouths (and new teeth!) to eat
- Slicing apples and oranges promotes consumption in elementary schools







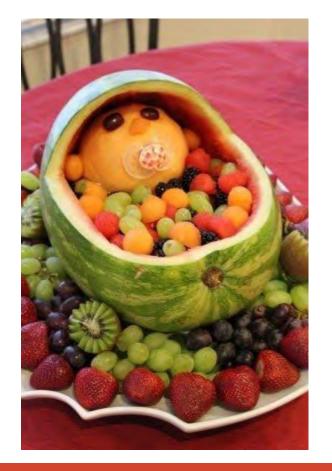




FRUIT IS OFFERED IN ATTRACTIVE BOWLS OR BASKETS.



Visual appeal promotes consumption







FRUITS AND VEGETABLES ARE OFFERED FIRST AND AT LEAST ONE ADDITIONAL TIME DURING EACH MEAL.



- Serving healthy foods first in buffet lines improves overall meal selection
- Pass around first and again at the end





FRUITS ARE CALLED OR LABELED WITH FUN, CREATIVE NAMES.



- Go to www.smarterlunchrooms.org to download or make your own!
- Use as more than just labels!
- Use written, visual, and verbal cues



VEGETABLES ARE CALLED OR LABELED WITH FUN, CREATIVE NAMES.



- Go to www.smarterlunchrooms.org to download or make your own!
- Use as teaching tools!
- Use written, visual, and verbal cues





FRESH, CUT VEGETABLES ARE FREQUENTLY PAIRED WITH A HEALTHY DIP.



- Options
 - Pre-made veg (ex.: baby carrots)
 - Cut-your-own veg (ex.: peppers)
 - Dips: hummus, PB, tahini, yogurt based (fruity, ranch, tzatziki), guacamole, cream cheese
- Making it easy: enter website
 - Quick-prep videos
 - Storage ideas
 - Recipes (large and small batches)





THE MAIN DISH (OR FEATURED ENTRÉE) IS CALLED OR LABELED WITH A FUN, CREATIVE NAME.



- ♠ Go to <u>SmarterLunchrooms.org</u> for ideas
- Brainstorm with students
- Refer to fun names verbally
- ♠ Tone of voice counts! Remember to show enthusiasm. ☺



TASTE TESTS OF FRUITS, VEGETABLES, AND MAIN DISHES ARE PROVIDED AT LEAST ONCE PER YEAR.



- Repeated exposure can increase liking!
- Try food grown in school garden
- Introduce new (or uncommon) fruits and vegetables
- Showcase new entrée recipes





CHILDREN ARE GIVEN OPPORTUNITIES TO LEARN ABOUT FOOD AND GARDENING (PLANTING A GARDEN, SEED PLANTING, FARM TOURS, NUTRITION EDUCATION, ETC.) AT LEAST

ONCE PER YEAR.

- Outdoor gardens
- Plant seeds indoors
- Trips to local farms
- Related books
- Visit Community of Practice: http://articles.extension.org/he althy_food_choices_in_schools







POPULAR CHARACTERS (SUCH AS ELMO) ARE USED TO PROMOTE HEALTHY FOODS USING LABELS OR STICKERS.



- Stimulate excitement!
- Download your own label template
- Purchase a pack of stickers and place on preexisting labels
- Sesame Street characters can be used without royalties to promote healthy food!





MEALS ARE OFFERED FAMILY STYLE.





- ♠ Family style = sitting around a table together, children are encouraged to self-serve their individual portions out of passed main food dishes
- Children practice making food decisions and participate in positive social interactions
- Fosters positive feelings about eating together and mealtime norms





CAREGIVERS MODEL HEALTHY EATING HABITS SUCH AS SITTING WITH CHILDREN DURING MEALS AND EATING THE PROVIDED FOODS.



- Caregivers are role models!
- Demonstrate the importance of making healthy food choices and behaving appropriately at mealtimes
- Adds prestige to the mealtime





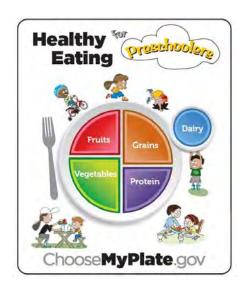
CAREGIVERS ANNOUNCE THE MENU AS PART OF THE DAILY ROUTINE.



- Gives children time to process information and ask questions
- Encourages children to try new foods and empowers them to make informed choices



ATTRACTIVE, HEALTHFUL FOOD SIGNAGE (POSTERS, STICKERS, OR CLINGS) IS DISPLAYED IN THE CHILD CARE ENVIRONMENT.





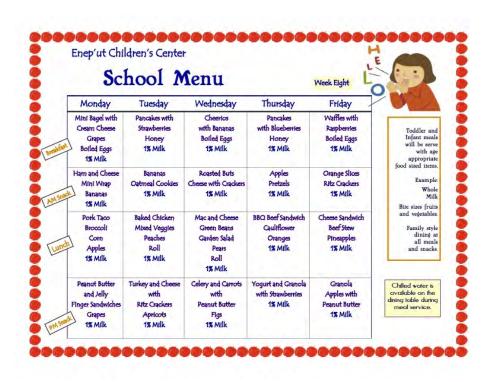
Wall art

- Signs/posters, window clings
- Placemats, tablecloth
- Utensils & storage containers
- Cabinets, refrigerator
- Making it easy: online resources
 - K-6 Smarter Lunchrooms food labels & No Time to Train
 - USDA signage, MyPlate
 - Commodities group (Dairy)
 - Kids' art ideas! (great way to include nutritional education)





A WEEKLY OR MONTHLY MENU IS PROVIDED TO ALL FAMILIES.



- Paper copy
- Post online (website, e -mail)



CHILDREN ARE ENCOURAGED TO HELP WITH MEALTIME SET-UP AND CLEAN-UP ROUTINE.



- Table setting
- Napkins
- ♠ Keep it safe!





ALL LIGHTS IN THE EATING AREA WORK AND ARE TURNED ON DURING MEALS.



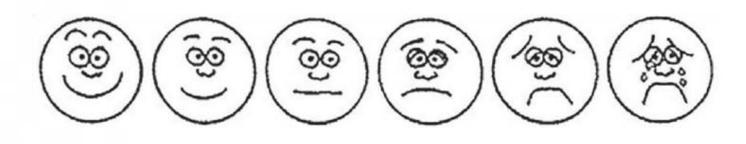


- Good lighting = good choices!
- Keep the dining atmosphere clean and pleasant





TO HELP DECIDE WHAT FOODS ARE OFFERED, CHILDREN AND FAMILIES ARE ASKED TO PROVIDE FEEDBACK.





- Paper survey
- Class discussion
 - Show of hands
 - Thumbs up/thumbs down
 - Favorites chart





SCORING & NEXT STEPS

INSTRUCTIONS

- Review the scorecard.
- Observe meal and snack times throughout a single day. Check off statements that are completely true on the observed day and every day. (Check with caregivers about daily routines.).
- Add up the Scorecard total to determine your award level.

- Go to <u>smarterlunchrooms.org/smarter-mealtimes</u> for information, tips, recipes, links to signs and labels, and other helpful advice for implementing the strategies.
- Choose 2-3 unchecked strategies to incorporate into your routine.
- Once the new strategies are part of the daily routine, excellent! Keep it up! Fill out a new Scorecard and repeat this process at least once per year.

Remember: "Almost" strategies = low-hanging fruit!





MORE INFO & SUPPORT DOCS

- Smarter Mealtimes Handbook
- ♠ All additional resources: https://www.smarterlunchrooms.org/smarter-mealtimes
- ♠ Contact Erin Sharp for more information: eks6@cornell.edu
- Support materials will be posted at the end of August 2017





FINAL REQUEST

- Ideas for getting this to all ECE care providers?
 - Licensed/registered preschools and daycares
 - Licensing agency, professional association?
 - Pediatricians' offices, kids' dentists, hospitals
 - © Community centers, gyms/YMCA, parks & rec
 - Houses of worship, community boards
 - Kids' retailers, kid -friendly restaurants
 - Online boards
- ♠ Email other ideas to Erin Sharp, eks6@cornell.edu





QUESTIONS?







THANK YOU

Special thanks to Bianca Smith, MDA, RD

For more information, please contact Erin Sharp, eks6@cornell.edu





