Stepping into Montana’s Smarter Lunchrooms

Livingston School District, Park High School

Smarter Lunchrooms Principles Used:
1. Increase visibility
2. Increase convenience
3. Increase taste expectations

Goals:
⇒ Increase participation of high school students in school lunch program.
⇒ Increase intake of fruits and vegetables.
⇒ Decrease food waste.
⇒ Create a positive working relationship among students and food service staff to improve acceptance and support of menu items and school lunch program.

Action:
⇒ Repositioned the salad bar to be the first station in the service line.
⇒ Added signage promoting the daily soup, local foods, daily lunch menu, and offer versus serve.
⇒ Fruit and vegetable baskets were placed next to the cash register.
⇒ A Student Nutrition Advisory Council was formed with school staff to guide the strategies to be implemented.
⇒ Student-designed fruit and vegetable art work was displayed in the lunch room.
⇒ Food service staff were retrained on the offer versus serve option, stopped pre-plating trays, and promoted choice within fruits and vegetables.

Results:
⇒ Student’s consumption of salad bar items doubled.
⇒ Overall salad bar waste decreased 40 percent.
⇒ Hot lunch plate waste decreased 35 percent.
⇒ Increased Smarter Lunchrooms Self-Assessment Score by 27 points.
⇒ Food service staff is very receptive to student ideas and implemented changes quickly.

Next Steps:
⇒ May offer an eye-appealing bundled reimbursable meal option at a la carte.
⇒ Experiment with offering grab and go meals for students wanting to eat outside the cafeteria.
⇒ Add a suggestions box in cafeteria to receive feedback from students and continue collaborations between students and staff.