Billings School District #2, Skyview High School

**Smarter Lunchrooms Principles Used:**
1. Increase visibility
2. Increase convenience
3. Suggestive selling
4. Increase taste expectations

**Goals:**
- Nudge healthier choices by students in the lunchroom.
- Increase intake of fruits and vegetables while decreasing food waste.
- Engage students in the school meals programs.

**Action:**
- Created a restaurant-style salad bar to offer more fruit and vegetable choices.
- Created a smoothie bar featuring a variety of flavors and a reimbursable meal option. Catchy and appealing smoothie flavors/names attract student’s attention.
- Created eye-appealing décor along the serving line.
- Redesigned the lunchroom room for a more efficient flow pattern. Created a faster service line in a separate corner of the cafeteria and moved the custom sandwich cart to improve access.
- Formed a School Lunch Action Committee (several students, school food service staff, and Family Consumer Science teachers) who made recommendations, provided essential feedback, and suggestions for the lunchroom.

**Results:**
- Number of students using the salad bar increased by 16 percent.
- Smoothie bar provides a refreshing menu choice to 50+ students daily.
- Smarter Lunchrooms Self-Assessment Score increased by six points.

**New Item!!! Have a Smoothie @ Lunch**

Every day — Berry Palooza
(Smoothie made with Strawberries)

Monday — Whim-Wham
(Smoothie made with Fruit Mix or Pears)

Tuesday — Blues Blaster
(Smoothie with Blueberries)

Wednesday — Humdinger
(Smoothie made with Mandarin Oranges)

Thursday — Veggie Vault
(Smoothie made with Carrots)

Friday — Just Peachy
(Smoothie made with Peaches)

**Contact**
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Montana Team Nutrition Program
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