Technical Advising Professionals (TAP) Quarterly Webinar
The Self-Assessment Scorecard
Thursday January 22, 2015
10-11:15 AM PST; 1-2:15 PM EST

Smarter Lunchrooms Movement of California (SLM CA) Collaborative

Webinar guidelines:
1. Your full attention during the webinar is much appreciated
2. Call will be “muted” during the presentation
3. Be sure to type your response into the chat box when prompted
4. Questions will be answered at the end of each presentation
   - Type questions into the chat box
5. Webinar evaluation after discussion and closing
Agenda for Today's Webinar:

1. **Welcome and Overview:** What's New for the Smarter Lunchrooms Movement of California?
   - Heather Reed, California Department of Education

2. **The National Perspective**
   - Kathryn Hoy, BEN Center, Cornell University

3. **SLM Self-Assessment Scorecard**
   - Kathryn Hoy, BEN Center, Cornell University

4. **TAP Update and Resources**
   - Shannan Young, Dairy Council of California
   - Michele Byrnes, UC CalFresh Nutrition Education Program

5. **TAPS Showcase**

6. **Closing and Evaluation**

Webinar Objectives:

1. Name upcoming training events and opportunities for Smarter Lunchrooms Movement of California

2. Describe the national SLM activities and initiatives

3. Become comfortable with the SLM Self-Assessment Scorecard

4. Be familiar with new TAPs resources

5. Apply successes and tips from the field to help schools implement SLM

“My greatest needs as a TAP are ____________ .

Please type your response(s) in the chat box
What’s New for the Smarter Lunchrooms Movement of California

Heather Reed, MA, RDN
Nutrition Education Consultant
California Department of Education

SLM CA – Training Summary

NUMBER OF INDIVIDUALS TRAINED BY AGENCY TYPE

SLM Training Reach Map
This map includes 153 school districts that attended the 2014 SLM of CA trainings
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2014 California School Nutrition Association Conference

1. School Site Visits at Elk Grove USD, Lodi, and Natomas USD
2. State Day Session: Creative Naming
3. CSNA SLM Reception
4. Conference Session - Two Part SLM

November 2014 (held in Sacramento CA)

The SLM of CA Collaborative
From Left to Right: Tammy McMurdo, David Ginsburg, Andrea Young, Peggy Agron, Heather Reed, Michele Byrnes, Judy Larson, Ariana Olivia, Kathryn Hoy, Carol Chase Hugley, Shannan Young, Candice Sainz, Dori Coetzee
CSNA SLM Reception 2015
Posters Presented

TAPs presenting a poster with State Superintendent of Public Instruction, Tom Torlakson
From left to right: Mary Ann Mills, Tom Torlakson, Shelby McNabb, Lisa Paniagua

School Foodservice Professionals from Marysville USD presenting their SLM changes.

Other Photos from CSNA SLM Reception

Phase Two: SLM of CA Trainings for 2015

- Principles and Practices of the Smarter Lunchrooms Movement
- Presented by Kate Hoy, Cornell University and sponsored by the SLM of CA
- Register here:
  http://www.healthyeating.org/SchoolFoodservice/Webinars-Trainings.aspx

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<th>Location</th>
<th>Date</th>
<th>Time</th>
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<tr>
<td>Stockton</td>
<td>March 17, 2015</td>
<td>9 AM to 3 PM</td>
<td>San Joaquin County Agricultural Center, Assembly Room 3, 2101 E. Earhart Avenue, Stockton, CA 95206</td>
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<td>Santa Rosa</td>
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<td>Riverside</td>
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<td>San Diego</td>
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<td>9 AM to Noon</td>
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SLM at the 2015 Childhood Obesity Conference

- **Conference dates**: June 29-July 2, 2015, San Diego, CA
- **Conference Session**: Whole New Look at School Lunch: Perceptions Matter!
- **Register now** at [www.childhoodobesity2015.com](http://www.childhoodobesity2015.com)

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The Smarter Lunchrooms Self-Assessment Scorecard

A Brief “How-To” Presentation
Kathryn Hoy, MFN, RD, CDN

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**Agenda**

- Brief Review of the Smarter Lunchrooms Movement National Initiative
- An Introduction to the Scorecard
- How to use the Scorecard
- FAQs
Percent of Food Service Directors Aware of the Smarter Lunchrooms Movement by State

- 176.95% - SLM's Average Annual Growth Rate
- National SLM Survey Results Indicate:
  - 25,000+ Schools Recognize SLM by Name

Scorecard – How To

Tips:
- Included directly into Smarter Lunchroom Trainings
- Best for Food Service Directors
- Technical Assistance Providers can use this too!
- Most people like the number
- Specifically designed to not allow for a 0 or a 100
- 100 evidence based suggestions…not directives

Before:
- Arrive to site ~10-15min before service
- Take between 20-30 photos of the line following the photo checklist
- Speak with the kitchen manager to get a feel for the space
During:
- Observe at least one lunch period before starting the scorecard
- Mark the items on the scorecard that you see at the time
- Circle the box of the items that are not present
- Speak with servers, cafeteria monitors or custodians to answer some of the questions

After:
- Tally the number of checks → Compare with the scorecard ranges
- National average is between 30-50 pts
- Don’t get hung up on the score
- Debrief with staff
  - Start with what you’re doing well

National Averages:

**Elementary Schools**
- Fruit: 6.4
- Vegetables: 5.5
- Milk: 6
- Entrée: 2.8
- Reimbursable Meals: 3.8
- School Synergies: 18.6
- Overall: 43

**Middle Schools**
- Fruit: 9.2
- Vegetables: 6.6
- Milk: 4.2
- Entrée: 4.2
- Reimbursable Meals: 4
- School Synergies: 17.4
- Overall: 45.6
National Averages:

- High Schools
- Fruit: 8
- Vegetables: 6.2
- Milk: 4.2
- Entrée: 3
- Reimbursable Meals: 4.6
- School Synergies: 15.6
- Overall: 41.6

FAQs:

- Can I only use one portion of the scorecard?
- What if I don’t have a salad bar etc.?
- How often should I do this?
- Where can I find a copy of the scorecard?
- What do I do with the results once I have them?

- What is a combo meal?
- How do I know if I offer a Grab and Go Meal?
- What do I do with the list of possible changes?
- How many changes should I implement in a school year?
HUSSC Requirements

- School is implementing Smarter Lunchroom techniques in six areas (Fruits, Vegetables, Entrées, Milk, Sales of Reimbursable Meals, and School Synergies) as defined on the Smarter Lunchrooms Self-Assessment Scorecard. Documentation that the school is meeting this criteria shall include a copy of the completed scorecard and a brief summary with 2-3 photos describing the school’s overall Smarter Lunchroom effort.
  - Bronze applicants must select at least 30 action items.
  - Silver/Gold applicants must select 50 action items.
  - Gold Award of Distinction applicants must select 70 action items.

Other Synergies

- School Wellness Policies
  - At a minimum, USDA would expect LEAs to review “Smarter Lunchroom” tools and strategies, which are evidence-based, simple, low-cost and no-cost changes that are shown to improve student participation in the NSLP an SBP while encouraging consumption of more whole grains, fruits, vegetables, and legumes, and decreasing plate waste ([http://healthymeals.nal.usda.gov/healthierusschool-challenge-resources/smarterlunchrooms](http://healthymeals.nal.usda.gov/healthierusschool-challenge-resources/smarterlunchrooms)).
  - Examples for language coming shortly!

Join SLM!

- Daily updates, tips and resources available via Facebook and Twitter!
- Follow and Friend us to get the latest in School Nutrition news!
- Already have a Smarter Lunchroom?
  - Share your Success Story to win a feature on the SLM website!

www.smarterlunchrooms.org
THANK YOU!

The Smarter Lunchrooms Movement and the BEN Center

- www.SmarterLunchrooms.org
- BEN@cornell.edu
- @SmartLunchrooms (Twitter)

- Cornell University Food and Brand Lab:
  - Director: Dr. Brian Wansink, wansink@cornell.edu
  - Deputy Director: Adam Brumberg, ab697@cornell.edu
- The BEN Center:
  - Co-Director: Dr. David Just, djr3@cornell.edu
- BEN Center Manager: Kathryn Hoy MIFN, RD, CDN, kih7@cornell.edu

THANK YOU!

Smarter Lunchrooms TAPs Updates and Resources

Shannan D. Young, RDN, SNS
Senior Project Manager
Dairy Council of California

Michele Byrnes, MPH
Nutrition Program Representative II
UC CalFresh Nutrition Education Program

DCC Website
Smarter Lunchroom Movement - Lodi Unified School District, Lodi CA

- Collaboration with Lodi Nutrition Services Department
  - Dairy Council of California
  - UCCE San Joaquin
  - San Joaquin County Public Health Services
- Targeted Schools
  - Parklane Elementary
  - Christa McAuliffe Middle
  - Millwood Middle
  - Lodi High School

The Power of Marketing

Q & A