

Smarter Lunchrooms Scorecard

Newport Mesa Unified School District

School	Fruit (6)	Veggie (8)	Salad (4)	Milk (5)	Reimb. (11)	Atmosph. (10)	Students (6)	School (10)	Comments
Adams	1	2	0	3	4	5	1	2	18 – Adams seemed to be quite a small area and the manager wished there was a bigger space in which to operate. It also seemed to be insanely busy but the manager seemed to handle everything well with a pleasant attitude towards the students.
Andersen	1	3	0	3	4	6	1	2	20 - Engages with small kids, uses Tajin as a seasoning, served applesauce, fruit cup and tangerines. Veggies – corn, Edamame, carrots. Served only 16 white milks but they are the first milks. Only one was taken while I was there. She also has limited space for signs – maybe one or two. The menu is offered online... to save paper.
California	2	3	1	2	4	6	3	3	24 - I love that this school announces the menu over the PA system. One student helps with cards but it is an unspoken rule not to allow students in the kitchen to work. No poster space. The walls have been divided to certain departments and classes but none for food service. Has a station outside with ketchup, mustard, BBQ sauce, Ranch, Tajin (person walks around and gives to students because the packets have been found all over the school & students will eat it with no veggies)
College Park	2	2	1	2	1	4	2	5	19 - Pam was not there so I talked to Bernice, Iris (community Facilitator) and Leslie Murtaugh (teacher). Used both baskets but not the tablecloth. Used clicker to keep count of number of students eating. Serves packaged salads on

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									Wednesdays and Fridays
Davis	4	2	2	4	4	8	3	3	30- The atmosphere in this cafeteria is very warm and positive. Uses mustard, mayo, ketchup, Tajin, soy sauce, cinnamon as on-hand seasonings for students. Foods served: Turkey Tacos and Southwest Chicken Salad. Students volunteer in her cafeteria: help with greeting other students, writing the menus on the board and they put cut papers in the boat... especially when they are serving pizza. Served strawberries, sliced oranges, bananas, applesauce and raisins. Served Broccoli, salad, carrots and refried beans. Debi made this statement, "She wants those who work with her to "Own it!"
Eastbluff	2	3	2	3	5	6	2	3	26 – Served Apples, raisins in a basket for fruit, Served Broccoli, lettuce, carrots, lettuce for chicken sandwiches. Myra, the cafeteria manager was not there so I talked to the others.
Harbor View	3	2	2	4	4	8	2	4	29 – Served apple slices, apples and peaches for fruit. Carrots, veggie salad and corn for veggies. I didn't see anything to spice up the veggies and perhaps I forgot to ask. I observed mainly kindergarteners and first graders coming through the line. Manager knew most of the students and it was nice to see several teachers come through the line.
Kaiser	2	3	2	4	4	8	2	3	28- Served canned peaches, apples and pineapple for fruit and cucumber, celery, jicama and carrots for vegetables. Also had Tajin, Tapatio, lemon and taco sauce on hand. Manager likes to serve broccoli with cheese... creative and really popular with the students. Offers salads on Wednesdays

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									and Fridays. They do have a menu board but the students come by and erase it. Wants to know how can we protect the menu from being erased.
Killybrooke	3	3	0	4	4	7	3	5	29 - The cafeteria manager is friendly and soft spoken and seems to work well with the students. The flow of students during lunch was nice. Ellen requested better tape to hang in place because they keep falling down. She currently has some on the bulletin board but would like more. She offers taste tests at least 3 times a year. At the time I visited, they had a special program going on in the MPR so they had to serve in a small area in the kitchen section. It worked really well and there was good flow.
Lincoln	4	2	0	2	2	5	1	2	18 – A really small environment and the lunch area is a hop, skip and several jumps away from the food serving area but it works for everyone. Friendly environment for the students. They were encouraged to get a reimbursable meal. The poster that shows students how to make a reimbursable meal was not visible to me.
Mariners	2	2	0	3	3	8	4	3	25 – Featured blueberries, raisins and apples but didn't give out raisins if they had fruit. Gave out carrots and cucumbers. They portion out Tajin, Ketchup and others to minimize waste. Uses only one big basket; wouldn't mind one or two small baskets. Uses 9-11 students per day to help with cards or setting up for lunch or for serving. Third grade teachers have a garden with some produce during the year... and in the classroom.
Newport Coast	4	3	0	4	4	5	1	2	23 – A small environment but it works so efficiently. There were 3 choices of veggies and 3

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									choices of fruit. Lunch aids are active in encouraging students to eat lunches. Highly efficient environment.
Newport El	2	2	2	4	4	6	2	5	27 – Serving area is small but offered apples, applesauce, raisins and canned peaches for fruit; and edamame and carrots for vegetables. They had ranch, ketchup and mustard as self-serve outside the cafeteria; and soy sauce, Tajin and BBQ sauce near the checkout station to give to students upon request. A student handed the milk to the students. Joni is open to having students create decorations. They had an unkempt garden that had cabbage, kale, strawberries, tomatoes, and Brussels Sprouts and pomegranate and a citrus tree – guessing orange tree.
Newport Heights	3	6	0	3	6	8	4	5	35 – Served apples and oranges for fruit. Veggies – potatoes, cucumbers and carrots. Uses ranch, ketchup, mustard and salsa for “dips”. Would like more variety in the vegetable section. There was a lot of white milk taken rather than the chocolate. Uses baskets and these miniature chalk boards to name foods that they are eating. Very friendly environment. Manager knows students by name. Manager volunteered in the classroom and talked about how apple seeds grow trees, then the trees grow apples... full circle.
Paularino	3	3	0	4	4	9	1	3	27 – The Smarter lunchroom practices have been implemented at Paularino. Baskets and tablecloths are in use. The environment – all lights are on and lots of posters. Creative names are displayed on the bulletin board.
Pomona	0	3	2	4	1	3	1	4	18 – Served applesauce only and ran out. Gave the

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									pre-schoolers raisins. Served Lettuce, carrots and refried beans but ran out of both lettuce and beans when they had at least two more classes coming. Used Ranch and taco sauce for the tacos. There were no Veggies for the pre-schoolers. A whole class walked through the lunch line without getting lunch. One or two of them grabbed carrots. There are 3 milk coolers taking up a lot of the space for a line. There is little space for extra fruit and vegetables. Pomona teacher (5th grade teacher) said that they did not teach nutrition this year. No resources but they have in the past.
Rea	1	4	1	3	4	7	3	2	25- Served green and red apples, jicama, broccoli, cucumber carrots and lettuce in the sandwich. Students were mostly quiet because cafeteria manager told them to pretend they are going underwater and they have to make a bubble of air with their mouths (holding air in their mouths). Serves salad 2 days a week, Wednesday and Friday. Mgr uses plastic bags instead of cups, easier for both her and students to handle, less spillages, and cheaper in cost to produce. Pleasant environment. Uses three small baskets and loves them.
Sonora	1	2	1	4	1	7	0	3	19- Apples, bananas and raisins were served for fruit; and carrots and potatoes were served for the vegetables. Salads were an alternative meal but it is on Thursdays only. They have three gardens and a teacher can adopt one to grow plants and/or veggies. Doesn't involve students to help in kitchen.... Kids did not keep hands clean and that was a concern for Mgr.

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Victoria	1	2	0	3	4	6	2	5	23- Sue has a nice bond with students. One hugged her and the others chatted with her as they went through the line. They have space but the school posted non-food related materials in the lunch line. So... very little space to post nutrition messages. She has a menu board to write the menu down, but the kids erase it as they go through the line. Nice garden
Whittier	3	3	0	4	2	6	1	2	21- Served bananas, dried pineapple and pears; veggies-broccoli and carrots. Sign for reimbursable meals is on the side of the cooler. Nowhere else to place it. Staff does not engage the students... no "hellos" etc. Would love to have volunteers but teachers don't like students to volunteer. No menu in the main office but will print when asked to do so.
Wilson	1	3	2	4	3	9	1	2	25 – Served Nectarines only and then added apples when the nectarines ran low. Served lettuce and cheese for the tacos and also carrots. Serves packaged salads on Wednesdays and Fridays. Had trouble stretching out the amount of taco meat. Stated that there wasn't enough.
Woodland	0	3	0	3	1	5	0	3	15 – Today, there was only one fruit choice for lunch but normally there are two... today applesauce. Basically quiet environment... a little dark. Would like to see a friendlier staff.
Ensign	2	5	2	2	4	7	2	5	30 – Served raisins, blueberries, apples, applesauce for fruits; beans, veggie cups and lettuce for vegetables. Sides included sour cream, jalepenos, salsa, tajin ketchup. They also offered

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									sandwiches, pizzas and wet burritos. They tried to pre-order for students but for some reason, it didn't work. Has water station on campus. Ken has had students help out in the serving area but it slows things down; so he is reluctant to do this. Menu location is in several places on the window of the snack bar and the cafeteria. Currently, the bigger ones don't seem to work. Talked about getting artwork to help decorate the lunch area. Introduced me to the science teacher, Keri Rush. She has a garden club and they are currently growing zucchini, pumpkin, cantaloupe and a few others.
Tewinkle	2	0	1	2	4	8	1	0	18 – This is the first middle school – different from elementary. Very small work space but does maximum amount of work to use space. No interaction with students. No creative use of names for food. Served Subway, cheese burgers and orange chicken. Would like two small baskets. Needs new poster of reimbursable meal.
CdMHS	2	3	2	0	4	2	1	2	16 – All fruits and veggies are free. Offered Strawberries and raisins for fruit. Jicama and carrots were offered for vegetables. Had a lot of seasonings: Wabagrill sauce, ketchup, mustard, olive oil, red wine vinegar, taco sauce, mayo. Had no salad on the cart. Basically out of white milk except in one place. Had chocolate milk. The older students do not eat there – mainly 7, 8, 9, and 10th for lunch. Maybe 3-4 seniors will eat in the cafeteria. Students tear up posters. The “homemade” meals sell better. Will ask Art dept to create art for the cafeteria. Need a good beff item.

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									Spoke to a parent named Julie. Her son plays football. There is no menu up front and is not aware of the menu being available. Very warm and friendly. We had a long discussion about school lunches.
CMHS	4	4	3	3	2	8	1	3	28- Served pineapple, apples, raisins, juice, peaches – fresh for fruit; and carrots and corn for vegetables. Most schools are getting rid of foods in their inventory so the goal was to get rid of what they had. To season vegetables, Tajin, salsa, sour cream, jalapeños were available for students to season their foods. They use salad shakers and about 55 are consumed daily. The students like the salad shakers. They have prepackaged salads on Wednesday only. In the high school, white milk is kept at the back and is not readily accessible by students.
EHS	4	3	2	3	2	8	2	2	26 – Served raisins, apples, bananas, peaches, applesauce for fruit; jicama, zucchini, carrots for vegetables. Tajin was available to flavor some of the veggies. Normally the snack section for serving lunch has white ilk, but when I checked they ran out. Nice lunch flow. Moved smoothly and quickly.
NHHS	2	2	2	3	4	8	2	2	25 –Worked with art dept to create art for the cafeteria but can also work with the photo dept to create pics of the meals that are served. Canned peaches, applesauce and apples and juice for fruit; carrots, veggie cups (but not today) are available. Had ketchup, mustard, ranch, Tajin and salsa on hand for students to season foods. No salads today but usually available Tuesday through Friday. Menus are not at every station. One person

