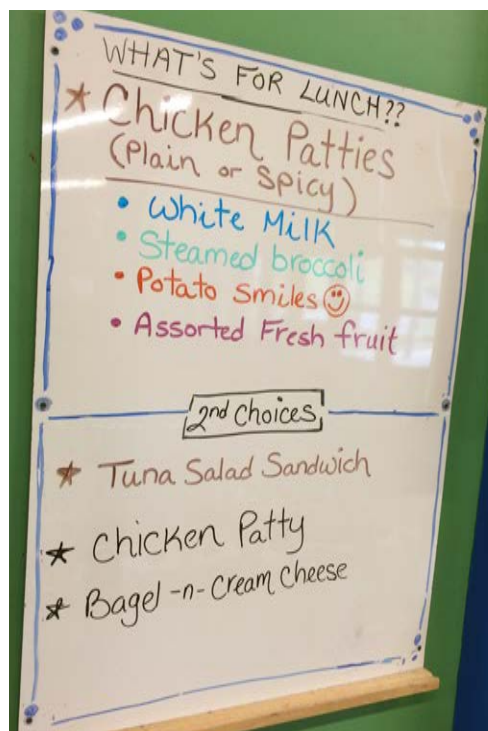


# Massachusetts Smarter Lunchrooms Movement



## Hamilton Wenham Regional School District, Winthrop Elementary School

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### ANSWERS PROVIDED BY 5th Graders (5s):

They really like :	They really dislike :
• pancakes	- chicken/turkey surprise
• nachos but with beef Not chicken	- Irish nachos
• mozzarella sticks but would like more quantity	- chicken nuggets
• Tater tots-lovethe!	- chicken patties
• popcorn chicken	- tuna fish
• Dominos pizza	- Tacos
• Spicy chicken patties	- round lunch pizza
	- Mac n'cheese -super soggy
	- hot dogs, but buns are ok

### Smarter Lunchrooms Goals Completed:

- Daily fruit options are available in at least two different locations in each service line.
- Available vegetable options have been given creative or descriptive names.
- All vegetable names are written and legible on menu boards.
- White milk crates are placed so that they are the first beverage option seen in all designated milk coolers.
- White milk is promoted on menu boards legibly.
- A daily entrée option has been identified to promote as a "targeted entrée".
- All targeted entrée names are written and legible on menu boards.
- Signage/posters/floor decals are available to direct students toward service areas.
- Menu boards featuring today's meal components are visible and readable within all service areas.
- Dining space is branded to reflect student body or school.
- Student groups are involved in creation of artwork promoting menu items.
- Student surveys are used to inform menu development.

### Strategies Used to Complete Goals:

- Making items more visible and accessible
- Creative names for menu items
- Menu boards
- Promoting main entrée
- Signage on the line
- Promoting reimbursable meal
- Involvement with students

### Key Successes:

- Displaying menu boards: large, portable white boards that list the meal components and are placed in such a way that they are visible and readable within all service areas.
- Involving students in menu development through the use of a student surveys.