

# Redesign Your Cafeteria for \$0.

That's right! Here are five no-cost ideas.

1. **Great customer service.** A smile can go a long way. Learn the names of your customers and encourage them to return to the cafeteria. Good customer service is the key to ensuring that students enjoy what is being served to them. Check out some sample verbal cues.

[http://cfpa.net/ChildNutrition/ChildNutrition\\_ExternalPublications/Smarter%20Lunchrooms%20Verbal%20Cues-BEN%20Center-2013.pdf](http://cfpa.net/ChildNutrition/ChildNutrition_ExternalPublications/Smarter%20Lunchrooms%20Verbal%20Cues-BEN%20Center-2013.pdf)

2. **Place healthier items first.** Make healthy foods easy to spot and convenient. Don't forget the height of the students and place foods at eye level.



3. **Place fruits in two or more locations.** Have the second location be near the register. Having fruits in multiple locations can gently nudge a student to take a fruit before leaving the service area.

4. **Display student artwork.** Have students decorate the cafeteria with handmade nutrition posters. Start an "Adopt the Cafeteria" program where different classes take turns decorating the cafeteria.



5. **Reconfigure the scramble system.** Create an easier flow for students to enter and exit the service area. Identify barriers and put away or hide unused equipment and cleaning supplies.