



Innovative School Lunch Makeover



Innovative School Lunch Makeover recognizes improvement in the nutritional quality of a school lunch meal while maintaining student acceptance.

School Food Authorities (SFA) are eligible to apply for this Recognition Award if they participate in the National School Lunch Program (NSLP) in the contiguous United States, Hawaii, Alaska, District of Columbia, Puerto Rico, Guam, or the United States Virgin Islands.

Award Criteria

Within the past 12 months, the makeover meal was served at least three different times. The makeover meal must meet ALL the following criteria:

- Reimbursable meal including all components (i.e., meats/meat alternates, vegetables, fruits, grains, and milk).
- Grains must be whole grain-rich grains, as defined by the Grain Requirements for School Meals, and no grain-based desserts can be used, as defined by superscripts 3, 4, or 5 in the Food Buying Guide for Child Nutrition Program's Exhibit A: Grain Requirements for Child Nutrition Programs.
- Changes can be made to entrees and/or sides.
- The SFA engages students in the selection/development and marketing/promotion of the makeover meal.
- The Healthy Meals Incentives sodium limits for the meal:

Age/ Grade Group	Healthy Meals Incentives Sodium Limits
K-5	≤1,000 mg
6-8	≤1,105 mg
9-12	≤1,150 mg

Learn more about the Healthy Meals Incentives Recognition Awards at:
www.healthymealsincentives.org

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Required Documentation

Please provide a description of what changes were made to the lunch to meet the criteria, including:

- How they were implemented;
- When the changes occurred including three different times they were implemented; and
- What the impact was on reducing sodium (e.g., menus have reduced sodium by X grams).

SFA must submit at least one of the following for the entire meal:

- Nutrient analysis of recipe(s) OR
- Nutrition facts label(s) OR
- Nutrition information for the new meal

Information about the school(s) used to qualify for the award including name and grade levels. Lunch menus for the original meal and new meal. No production records.

Describe actions taken to engage students including:

- Student acceptance reflected in increased participation for that meal.
- Student acceptability findings (e.g., student survey results showing percent acceptability of the new meal, taste test results), and/or
- How students were engaged in the marketing/promotion of the lunch meal.

Applicants may submit optional photographs including two or three clear, high-resolution photos of the menu items and any relevant activities with release forms providing USDA with royalty free unlimited rights to the use and printing of the photographs and parental permission forms, when applicable. A high-resolution image is one that's at least 300 DPI, or "dots per inch."

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