

TEAM NUTRITION ★ IOWA™ Smarter Mealtime Scorecard for CACFP

Name of Center/Provider/Classroom_

- Indicate whether the "Best Practice" statement is true by checking the box to the left
- Total the number of checked boxes and write the number at the bottom
- The unchecked boxes are areas to work on and implement in the future

Assess your practices for Menu Planning and Parent Communication Sections for the past month:

Menu Planning	
Foods served at breakfast and lunch have a variety of colors	
Fresh fruit or vegetable is served once daily	
Fruits and vegetables are served in kid-friendly ways	
(e.g. caterpillar kabobs, delicious dippers, or cut in small pieces)	
Vegetable options have been given creative or descriptive names	
Locally sourced foods are served at least once per month	
Menu includes culturally relevant meals and snacks based on the childcare population	
Higher fat meats and entrees that are processed are served no more than once per week	
(e.g. hot dogs or chicken nuggets)	
Different entrees are served each day of the week	
Type, texture, and consistency of food is appropriate to decrease choking risk	
Whole grain foods are served at least half the time	
Legumes are served one or more times per week	
(e.g. black beans, hummus, or baked beans)	
The menu is shared with children as part of daily routine	

Parent Communication and Involvement	
Menus are posted and available	
Special celebrations are limited to non-food items brought from home	
(e.g. child's birthday or holiday party)	
Recipes, information, or activities are shared to promote new foods at home	
Invited to participate in the mealtime experience	
Have opportunity to share child's mealtime preference	
Have the opportunity to provide input on menu items	

Assess the mealtime experience, environment and provider involvement in your childcare setting at lunch today.

Mealtime Experience	
Children have enough time to eat without being rushed	
Children decide if and how much to eat	
Children are involved with mealtime set up and clean up routine	

Mealtime En	vironment	
Meals are serv	ved family-style	
Serving utensi	ils are age appropriate	
Eating utensils	s are age appropriate	8, 8 -11
Eating utensils	s are suitable for the meal being served	
The dining are	ea is bright, colorful, and free of clutter	
Tables are was	shed and sanitized before and after meals	
All food is on t	the table or plate at the beginning of the mealtime	
Posters or pict	tures promoting healthy food and physical activity, including chi	ildren's art work are
visible in the o	dining area	
Hand washing	g takes place before and after the meal	
Drinking wate	er is available at the table	

Provider Involvement and Support	
Greet children with a smile	
Sit at the table with the children and eat the same food	
Model appropriate mealtime behaviors	
Encourage children to try new foods without pressure	
Lead pleasant conversation with children during mealtime	
Avoid making comments about how much or how little food is e	eaten

Smarter Mealtime Score:)ate:
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Create an action plan for the top three areas to work on and implement:

Changes to Work On	Action Items to Complete	Date Completed:

