EVALUATION METHODS

1. On May 15th evaluations were sent to grantees who implemented salad bars during the period of May 1, 2016-October 31, 2016.

2. During the week of May 22nd reminder emails were sent out to those that had yet to complete their evaluation.

3. During the week of June 5th reminder phone calls were made to districts that had still not completed an evaluation.

4. A report was then run through the grant portal to collect grantee’s responses. Evaluation highlights were pulled from this report and are outlined below.

MEASURABLE RESULTS

1. Evaluation Response Rate: 61% (39 school districts)

2. Average Daily Participation as a Percentage of Enrollment: 58%

3. Average Free and Reduced Rate: 47%

4. Districts that still have their salad bar(s) in use: 92% (36 school districts)
   Reasons for salad bars no longer in use:
   • Cafeteria space is under construction.
   • Lack of space due to increased enrollment and the need for more tables in the cafeteria.
   • Not enough staff to operate the salad bars.

5. Average number of days the salad bars are in use: 4.6 days per week.

6. Increases in participation:
   • 2% increased participation by 20% or more
   • 20% increased by 10-19%
   • 45% increased by 1-9%
   • 33% reported no change

7. Grantees that have decreased their purchase of canned fruits and vegetables since implementing their salad bar(s): 56%
**SUCCESSES**

- "We have been able to get the students accustom to taking fruits and vegetables as part of their meal at an early age. This is carrying over and we see it continue as they move up the grades."
- "The greatest success with our salad bars has been the improved perception of our program with parents and school staff. The professional appearance of the salad bars has elevated the perception of the food that we serve in the school meals programs."
- "The students LOVE the salad bar. It really makes them feel empowered to take what and how much they want."
- "My principal and myself were getting hugs daily from the students thanking us for bringing a salad bar to the lunch options. I was lucky to hit 250 meals a day last school year. This year, we came close to serving 300 meals to students at lunch."
- "We have seen a decrease in trash as a result of students being able to choose the food they wish to eat."
- "Our schools actually eliminated canned fruits and started using fresh or fresh frozen fruits and vegetables. And our food cost actually dropped this year."
- "Children are now excited about broccoli, kale chips, melons and other fruits. The students are so eager to have the salad bar offering that they willingly volunteer to assist with cleanup and sanitizing of the salad bar. Students are now asking for various fruit and veggie items that they LOVE."

**CHALLENGES**

- "The cost of providing the fresh fruits and vegetables."
- "I think getting students to eat fresh fruits and vegetables is an ongoing challenge. But with the salad bars we are able to expose the students to more fresh fruits and vegetables, which makes it easier for them to make healthier choices. We put the salad bars before the entrees in an attempt to get the students to fill their plate before getting to the hot food."
- "Getting the faculty and school administration to see the importance of fresh fruit and veggies and encouraging students to go to the salad bar."
- "Because of the popularity of the salad bar we had to move it to different spots in the cafeteria to find the best location to get students through quickly."
- "We learned to only roll out one salad bar/month because roll-out requires time from our management team and a little bit of time for our central kitchen to adjust to the new prep/delivery schedules."
- "Food waste has been the biggest challenge related to our salad bar. Some students think that they are doing better by taking a large salad or they get too excited and take too much food. We are highlighting food waste in all of our kitchens and cafeterias next year and implementing new ways to reduce food waste from our salad bars, including on the production end as well as in cafeterias."