

**Kemamaceqtaq CDC Grant**

Food Service Guidelines for Federal Facilities Inventory Framework  
 BEHAVIORAL DESIGN STANDARDS FOR FOOD SERVICE GUIDELINES FOR FEDERAL FACILITIES  
 Partnering Organization: \_\_\_\_\_ 0

Category	Standards	Implementation Level	Org/Agency Current Policy/Practice	Proposed Policy/Practice	Implementation Level
Placement and Layout	Strategically placed food and beverages and design layout of food service venues to foster selection of healthier foods and beverages. Possible methods include:	Innovative			
	<ul style="list-style-type: none"> <li>• Creating flow paths that emphasize healthier choices (i.e. placing healthier choices in prime selling locations).</li> </ul>				
	<ul style="list-style-type: none"> <li>• Placing healthier foods and beverages at eye level or just below eye level, next to the cash register, at the front of cold and hot entrée sections, or within</li> <li>• Providing a food service line that features only healthier option.</li> </ul>				
Product Innovations and Defaults	Use product innovations and the inclusion of healthier options as default choices at decision points to encourage healthier choices possible methods include:	Innovative			
	<ul style="list-style-type: none"> <li>• Offering smaller portion size options (e.g., half sandwiches half size entrées smaller beverage containers).</li> <li>• Check serving spoons</li> </ul>				
	<ul style="list-style-type: none"> <li>• Making healthier items default options throughout the menu (e.g., serving fruit instead of chips or salad instead of fries)</li> <li>• Offering healthier items in an easily accessible grab and go form.</li> </ul>				
	<ul style="list-style-type: none"> <li>• Bundling and attractively naming healthier options (e.g. <i>Fit and Fresh Special</i>)</li> </ul>				
Pricing and Promotion	Use price incentives and marketing strategies to highlight healthier food and beverage items possible methods include:	Innovative			
	<ul style="list-style-type: none"> <li>• Introducing healthier products by providing samples for consumers.</li> <li>• Featuring meals that include only healthier offerings.</li> <li>• ?? But prefer to be healthy - practice healthy but want policy.</li> </ul>				
	<ul style="list-style-type: none"> <li>• Promoting healthier items through sales or pricing specials.</li> </ul>				
	<ul style="list-style-type: none"> <li>• Offering healthier food and beverages at a lower price than less healthy items.</li> </ul>				
Tableware	Promote healthy portion sizes by optimizing the size of plates, bowls, glasses, other dishware and, servingware. Possible methods include:	Innovative			
	<ul style="list-style-type: none"> <li>• Using tongs and serving spoons that match appropriate serving sizes in all serving lines including self-serve.</li> <li>• Using smaller plates and bowls were consumers self serve to encourage appropriate portion size selection.</li> </ul>				
Information	Use information, displays, decorations, and signage to highlight healthier choices. Possible methods include use of visual or color-coded signage and point-of-purchase displays to highlight healthier foods.	Innovative			
Organizational Policy	Work with worksite wellness programs or other employee organizations to promote healthier options. Possible methods include:	Innovative			
	<ul style="list-style-type: none"> <li>• Offering space in cafeteria for employees "lunch and learn" sessions.</li> <li>• Featuring pricing and promotions and incentives for healthier foods and beverages in an employee wellness newsletter.</li> </ul>				