

SMPCP HEALTHY CHOICES NUDGE TRIALS

DHHS Health Promotion Innovation Grants Program

Driving intersectoral action to improve healthier eating





Project report prepared for the Department of Health and Human Services

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Challenges

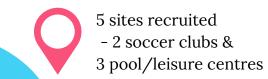
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THE PROJECT JOURNEY - HIGHLIGHTS



6 assessed Nudge Trials - 4 drinks & 2 food at 4 sites



Increased availability of GREEN/AMBER items Reduced availability of RED items

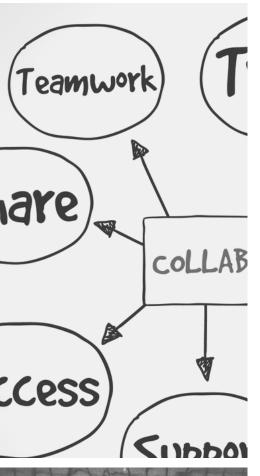
Positive shift towards GREEN drinks, away from RED drinks, without effect on overall drink sales



Insights into nudge methodology for sites with low sales volumes

Customers & managers agree sites and settings should offer healthier options

6 capacity building workshops for Healthy Eating Working Group Increased collaboration amongst/capacity of Healthy Eating Working Group





ABOUT THE PROJECT

The project was delivered between September 2018 and August 2019 by the Southern Melbourne Primary Care Partnership Healthy Eating Working Group (SMPCP HEWG) and supported by a \$50,000 Department of Health and Human Services grant.

The HEWG comprises representatives from:

- Alfred Health
- Baker Heart & Diabetes Institute
- Bayside City Council
- Cabrini Health
- Caulfield Community Health Service
- City of Stonnington
- Central Bayside Community Health Services
- Connect Health & Community
- Glen Eira City Council
- Kingston City Council
- Star Health
- SMPCP Team

Grant monies funded a part-time Project Officer position and HEWG training. The project also featured a strong collaborative approach and significant in-kind support from member organisations.

It aligned with Victorian Government health priorities and the preventative health plans of HEWG members.

KEY PROJECT OBJECTIVES

- 1. To pilot the impact of reducing availability of/access to unhealthy food & beverages in sport and recreation settings
- 2. Partnership growth and capacity building

ABOUT THE NUDGE TRIALS

A 'nudge' is a small change that can be made in a setting that influences people's behaviour (VicHealth, 2018). Evidence shows that changes in the way food and drinks are displayed, priced and promoted can nudge people to choose healthier options.

"Making the healthy choice, the easy choice"

The project employed the Victorian Government Healthy Choices Guidelines, specifically the traffic light system which classifies foods and drinks as: Healthy Eating Advisory Service (HEAS) tools, resources and advice were used throughout the project.

GREEN (best choices)

AMBER (choose carefully)

RED (limit)



FoodChecker

The guidelines aim for menus with:

- no more than 20% RED items
- at least 50% GREEN items

FOOD & DRINK NUDGES

The initial project plan was to focus on sugar sweetened beverages (drinks nudges), however this was expanded to include food to allow sites to choose the nudge that best suited them.

The project aim was expressed to prospective sites as:

"to increase the availability and sales of healthier food and drink options without affecting profit."

THE NUDGE TRIAL PROCESS

- Recruit sites
- Work with sites to:
- assess menus, choose a nudge, collect baseline sales data
 - build manager and staff
 awareness and understanding
 (e.g. free HEAS online training)
- implement the nudge, collect nudge sales data

- 4 analyse and interpret the data
- explore next steps (adopt, adapt, amplify or abandon the nudge)

NUDGE TYPES

Drinks nudges:

- no more than 20% RED drinks and drinks placed on lower shelves in the fridge
- at least 50% GREEN drinks and drinks placed at eye level in the fridge

Food nudges:

- Introduce bananas (GREEN) and remove sweet muffins (RED) at one site
- Introduce Raisin Toast with
 Nuttelex/with coffee deal (AMBER) and
 remove sweet muffins (RED) at one site
 N.B. During the nudges additional red
 sweet snacks were off sale at the
 respective sites. This change was
 incorporated in the sales data analysis.

NUDGE DURATIONS

- Pre-nudge or baseline periods for all trials were 2 weeks
- Drinks nudges were 2 to 4 weeks long
- Food nudges were 2 to 4 weeks long

REACH

TRIAL SITES RECRUITED

LOCAL GOVERNMENT AREAS

5

3

SITES WITH
COMPLETED NUDGE
IMPLEMENTATION

NUDGES ASSESSED

4

6

Nudges were effectively implemented in four of the five sites, over two phases, enabling full analysis of **four drinks fridge nudges and two food nudges**.

The unsuccessful implementation at one site during Phase 1 offered learnings that contributed substantially to Phase 2 implementation.

The attendance figures and outlet usage data, taken together, show the potential reach of healthier canteens and kiosks.

COMBINED WEEKLY
ATTENDANCE AT 2
LEISURE CENTRE SITES

COMBINED WEEKLY
MATCHES AT
2 SOCCER CLUBS*

KIOSK/CANTEEN USAGE RATE^

12,000+

80

71%

* involving players, spectators and officials ^ Combined customer/staff surveying - % that reported purchasing food or drinks from the outlet "every time", "most of the time" or "sometimes" when they attend the venue

Carnegie Swim Centre kiosk	Facility managed by GE Leisure (Glen Eira Leisure) under Glen Eira City Council		
"The Daily Kitchen" at Glen Eira Sports & Aquatic Centre	Facility managed by GE Leisure (Glen Eira Leisure) under Glen Eira City Council	Kiosk privately operated by The Artistic Group	
Glen Eira FC canteen	Facility owned and managed by Glen Eira City Council	Canteen privately operated by The Food Parlour by arrangement with the club	
Brighton Soccer Club canteen	Facility owned by Bayside City Council	Canteen privately operated by The Food Parlour by arrangement with the club	
"Harry's Kiosk" at Harold Holt Swim Centre	Facility owned and operated by City of Stonnington	Kiosk privately operated under lease by Greenz Pty Ltd	

OTHER CONNECTIONS

OTHER SITES APPROACHED COUNCIL GRANTS SUBMITTED

8

4

STUDENT PLACEMENTS

4

A further eight sporting organisations and recreation centres were approached during the recruitment phase, which developed contacts and relationships which may assist with future work.

In particular, there were enhanced linkages between South Metro Junior Football League (SMJFL) and HEWG members, particularly local government – with four submissions for council grants made by SMJFL to support Healthy Canteen activities.

Four tertiary students contributed to the project during two placement periods.

HOW DID THE OVERALL FOOD AND DRINK MENUS RATE?

Healthy Choices Guidelines	Carnegie Swim Centre	Glen Eira FC	Brighton Soccer Club	Harry's Kiosk at HHSC	Average
50%	14%	23%	22%	11%	18%
30%	10%	20%	13%	19%	16%
20%	76%	57%	65%	69%	67%

Initial menu assessments (all food and drinks) highlighted the need for action in these settings, with the average assessment of 67% RED and 18% GREEN products being markedly distant from the Healthy Choices Guideline of no more than 20% RED and at least 50% GREEN products.

DRINKS RESULTS

Based on results from the 4 completed drinks nudges

CHANGE IN DRINK AVAILABILITY

OVERALL RESULT >>

121% INCREASE
IN GREEN DRINK
AVAILABILITY

70% DECREASE IN RED DRINK AVAILABILITY

		Carnegie Swim Centre	Glen Eira FC	Brighton Soccer Club	Harry's Kiosk at HHSC	Average
% change	Green drinks	80%	183%	150%	72%	121%
in drink	Amber drinks	225%	↑	↑	36%	
availability	Red drinks	-68%	-77%	-76%	-59%	-70%

↑ indicates increase from baseline of zero

CHANGE IN NUMBER OF DRINKS SOLD

OVERALL >>

NUMBER OF GREEN DRINKS SOLD ROSE BY 69% NUMBER OF RED DRINKS SOLD FELL BY 58% NO CHANGE IN OVERALL DRINK SALES



- A mix of 'statistically significant' and 'not significant, but favourable' results, showing a positive shift towards GREEN and AMBER drinks, away from RED drinks.
- This supports evidence from other nudge trials that 'making the healthy choice, the easy choice' does influence customer behaviour and that providing healthier options is a viable approach for business.

DRINKS RESULTS continued

		Carnegie Swim Centre^	Glen Eira FC	Brighton Soccer Club	Harry's Kiosk at HHSC	Average
% change	All drinks	7%	-33% p value 0.39	27% p value 0.19	-7% p value 0.39	-2%
in the number	Green drinks	142%	19%	102% *	11%	69%
of drinks sold	Amber drinks	-6%	1	↑ *	83%	
	Red drinks	-50%	-75%	-45% *	-63% *	-58%

[↑] indicates increase from baseline of zero

OTHER DRINKS MEASURES

Data analysis also considered the following:

- Change in proportion of fridge drinks sold (GREEN/AMBER/RED)
- Change in proportion of \$ sales from fridge drinks (GREEN/AMBER/RED)

For both measures, the proportional contribution from GREEN drinks increased and from RED drinks, decreased.

(See Site Summary Reports for details)

^{*} indicates statistically significant result

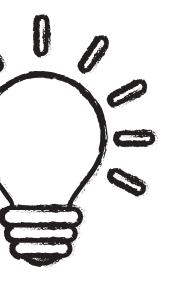
[^] Analysis of statistical significance not possible at this site due to the format of sales data

FOOD RESULTS

Based on results from the 2 completed food nudges

INCREASE IN GREEN
OR AMBER SNACK
AVAILABILITY AT
RELEVANT SITE

DECREASE
IN RED SNACK
AVAILABILITY AT
BOTH SITES



As the number of items sold was relatively small, a short nudge period did not produce large enough sales volumes for the results to be of statistical significance.

As sales were volatile from week to week and were not related to factors such as weather or attendance, a short baseline period did not adequately account for the inherent volatility.

Although the food-related results were inconclusive, there were valuable learnings:

- Insight into settings with low sales volumes and/or high sales volatility and how this might influence methodology.
- Beyond formal nudge trials and into "nudge activities", product, pricing, placement and promotion will be key.

Data analysis also considered:

- Change in proportion of snacks sold (GREEN/AMBER/RED)
- Change in proportion of \$ sales from snacks (GREEN/AMBER/RED)

For snacks sold, the proportional contribution from GREEN snacks did not change and from AMBER snacks, increased. The proportional contribution from RED snacks decreased.

For \$ sales, the proportional contribution from either GREEN or AMBER snacks increased and from RED snacks, decreased.

(See Site Summary Reports for details)





VISITOR/STAFF SURVEYING

from 5 sites

NO. OF SURVEYS

AGREE WITH HEALTHIER CHOICES

210

92%

92% of all respondents agreed or strongly agreed that they support the outlet in continuing to offer healthier food and drinks AND ALSO that clubs and leisure centres should be offering healthier food and drinks for staff, members and visitors.

WHAT CAN OUTLETS DO TO ENCOURAGE PEOPLE TO CHOOSE HEALTHIER FOOD AND DRINKS?

healthy food samples
upgrade facilities ask the patrons
no high sugar products
no unhealthy options on view
advertise healthy options
price incentive
more healthy options
prominent display
easy to eatfresh food
only healthy options
healthy specials
health ratings
more visually appealing

^{* 104} responses grouped into themes

MANAGER SURVEYING

from 5 sites

AGREE WITH HEALTHIER CHOICES

100%

Manager from all 5 sites endorsed the principle of offering healthy food and drinks in their venue.

WHAT DO YOU FEEL YOU ACHIEVED THROUGH PARTICIPATING?



Increased awareness of the influence of product placement



Showing that healthy options can be sold without losing profit



Better understanding of customer demographics and preferences



Improved healthy options



More informed workforce



There are ways to encourage healthier purchasing without completely restricting choice

POST-NUDGE INTENTIONS

Carnegie Swim Centre	Glen Eira FC	Brighton Soccer Club	Harry's Kiosk at HHSC
Maintain Healthy Choices fridge	Maintain Healthy Choices fridge (with need for GREEN alternatives to still water due to tap water campaign)	Reinstate Healthy Choices fridge (which was changed after trial ended)	Maintain Heathy Choices fridge (with consideration of G/A/R products to meet both customer demand and guidelines)
Will phase out some red drinks at another site and consider further improvements	Maintained snack nudge Have reduced the portion size of sweet snacks Looking at additional healthy food options	Looking at additional healthy food options	

CHALLENGES, LEARNINGS & OTHER REFLECTIONS

CHALLENGES



Time pressure, coupled with an ambitious project scope for the resources available and staff turnover, was the key challenge.

Project phases were necessarily condensed to complete the five site project within the funding time frame. Time limitations generated three main risks:

- 1. potential to undermine relationships with site stakeholders
- 2.led to short trial lengths which limited the amount of data available for analysis
- 3. tested the capacity of HEWG members



Recruitment of sites proved challenging, with many organisations expressing initial interest before opting out or discontinuing contact with the project team.

One prospective site identified concern over loss of profit as the main reason, whilst lack of capacity or workload concerns appear to have been key for other sites.

LEARNINGS

What would we do differently, given the same resourcing levels and initial capacity?

- 1. A longer project period and/or fewer trial sites.
- 2. Longer baseline periods to better address inherent sales volatility at low volume sites.
- 3. Longer nudge periods to allow for greater customer exposure to the interventions and "bigger" sales data sets.
- 4. "Bigger" nudges that make a more significant change to the food environment. Using examples from the project, if sweet snacks only contribute a small share of overall sales, make a bigger change e.g. a number of new green snacks on display and promoted whilst red snacks are less prominent and/or reduced in range. Alternatively, nudge in a higher sales areas such as hot food.
- 5. Focus on priority sales data so analysis time can be focused on the most critical areas.
- 6. Determine if there is capacity to test for statistical significance of data from all sites.
- 7. Clarify if the project intends to test for impact on profit, or only for impact on sales. Whilst these terms tend to be used interchangeably, if profitability is to be measured, details of the pricing and profit margin on products is required from the site and the analysis process is more complex.
- 8. Emphasise to site managers (even further) the importance of staff engagement and capacity building at sites, as this is critical to maintaining the integrity of the nudges and to encouraging ongoing work to improve menus.
- 9. Refine the customer survey to priority questions, which may enhance completion rates and reduce data collation tasks.



Energy (KJ)	619
(Cal)	195
Protein (g)	8.2
Fat, Total (g)	4.2
- Saturated Fat (g)	0.6
Carbohydrate (g)	28.7

OTHER REFLECTIONS

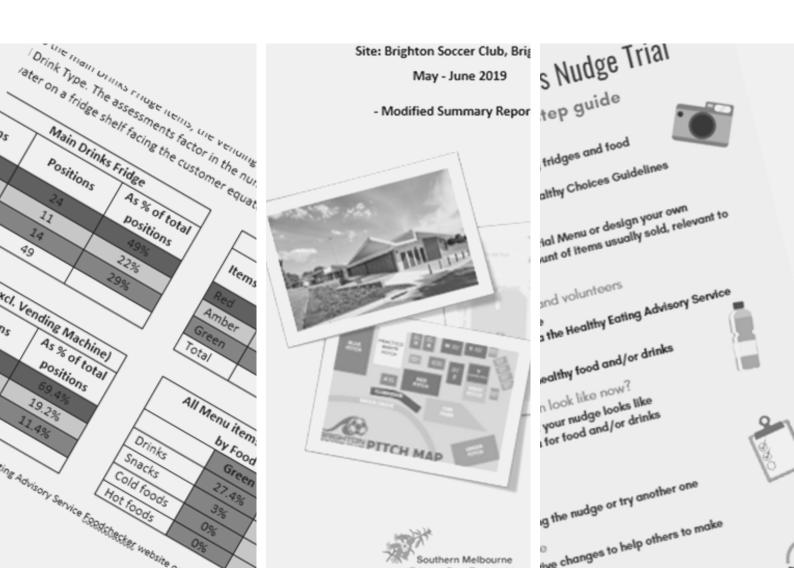
- 1. The two-phased approach was beneficial, with learnings from Phase 1 used to improve the delivery of Phase 2.
- 2. The project responded to the implementation issues at one Phase 1 site by adopting a more intensive regime of monitoring and support. This involved greater 'hands-on' involvement from project staff (and less from the site staff) than might be typical or, indeed, recommended. Whilst costly in resource terms, the process did contribute to more effective implementation phases.
- 3. Sustainability concerns regarding promotion of bottled water were raised, with one club encouraging tap water and refillable bottles. These developments are to be anticipated and encouraged in club settings, but will require adaptation of Healthy Choices fridge plans e.g. GREEN/AMBER alternatives to still water, encourage RED drinks off display/off sale, etc.
- 4. Although strongly encouraged, HEAS training was only completed in two of the five trial sites only by management at one site and only by staff at another. Competing workload demands and costs to business were cited as the barriers. In the future it will be important to explore other methods to facilitate training e.g. incentivise completion or offer group training to operators.
- 5. HEAS support was invaluable and would only be enhanced by additional resourcing.





RESOURCES DEVELOPED

- Numerous project resources, including recruitment information sheets, menu assessment summaries, fridge planograms and results overviews
- Five discrete summary reports, each including site results and a comprehensive set of "challenges and learnings"



PARTNERSHIP GROWTH & CAPACITY BUILDING

HEWG members reported that the Nudge Trial Project had:



been a relevant partnership undertaking



increased collaboration amongst the group



contributed to the achievement of member organisation's operational plans



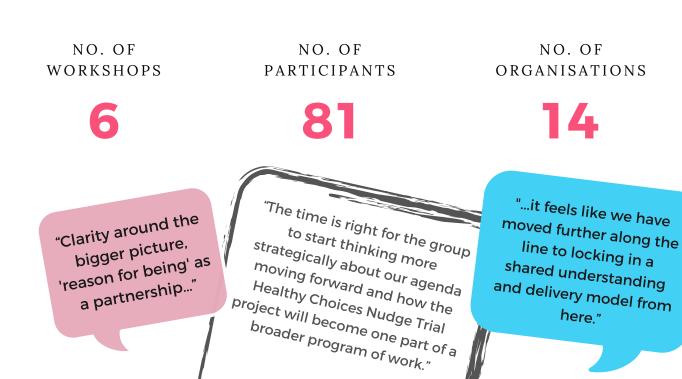
been an effective use of both HEWG and member organisation time and resources

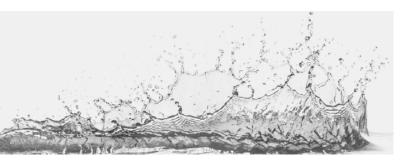


enhanced individual worker understanding of nudge trial implementation and confidence in devising and implementing similar healthy eating strategies

* Collected via surveying of members

Three workshops on Collective Impact and three on Systems Thinking were delivered across the span of the project. Learning was applied to project delivery and, crucially, engaged HEWG members in discussion about desired models for working collectively in the future.







CONCLUSION

The project achieved its key objectives, adding to understanding of the role of the sales environment in positively influencing healthier consumer choices, whilst building the HEWG partnership and capacity.

Whilst some of the project learnings apply most particularly to formal nudge trials, many can be applied more generally to "nudge activities". It is expected the project will provide a platform for further advocacy and partnership work by the HEWG in these settings, with the "local evidence" regarded as valuable for generating interest.

In particular, the HEWG can now use the drinks results to confidently promote Healthy Choices drink changes to other sporting clubs and leisure centres within the SMPCP catchment.

FOR FURTHER INFORMATION

Tracey Collins
Partnership Lead
Southern Melbourne Primary Care Partnerhip
03 8587 0338
tcollins@smpcp.org.au