

2023-2024

DINING PROGRAM

 **QUESTFOOD**
MANAGEMENT SERVICES





WELCOME!

Welcome to a new school year and an exciting time of growth!

Quest is proud to be your dining partner for the 2023-2024 school year and we are committed to providing a nutritious program for all students. Our menus are thoughtfully crafted and informed by our Food Philosophy which includes high-quality ingredients, scratch made cooking techniques, and responsible product sourcing. The health & wellness of students is our top priority and we encourage healthy choices and a love of good food every day.

SCRATCH MADE FOOD

High-quality, whole ingredients that are made-to-order using the freshest ingredients and chef-crafted recipes.

MENU VARIETY

Seasonal and regional ingredients, local and global food concepts, and a variety of vegetarian, vegan and gluten-free options.

RESPONSIBLY-SOURCED

High standards for sourcing including milk without any added growth hormones, cage-free eggs, sustainable seafood and whole proteins.

LOCALIZED APPROACH

A program that is tailored to your school community, gathering continued feedback from parents and students to meet your changing needs.

Erin Waugh
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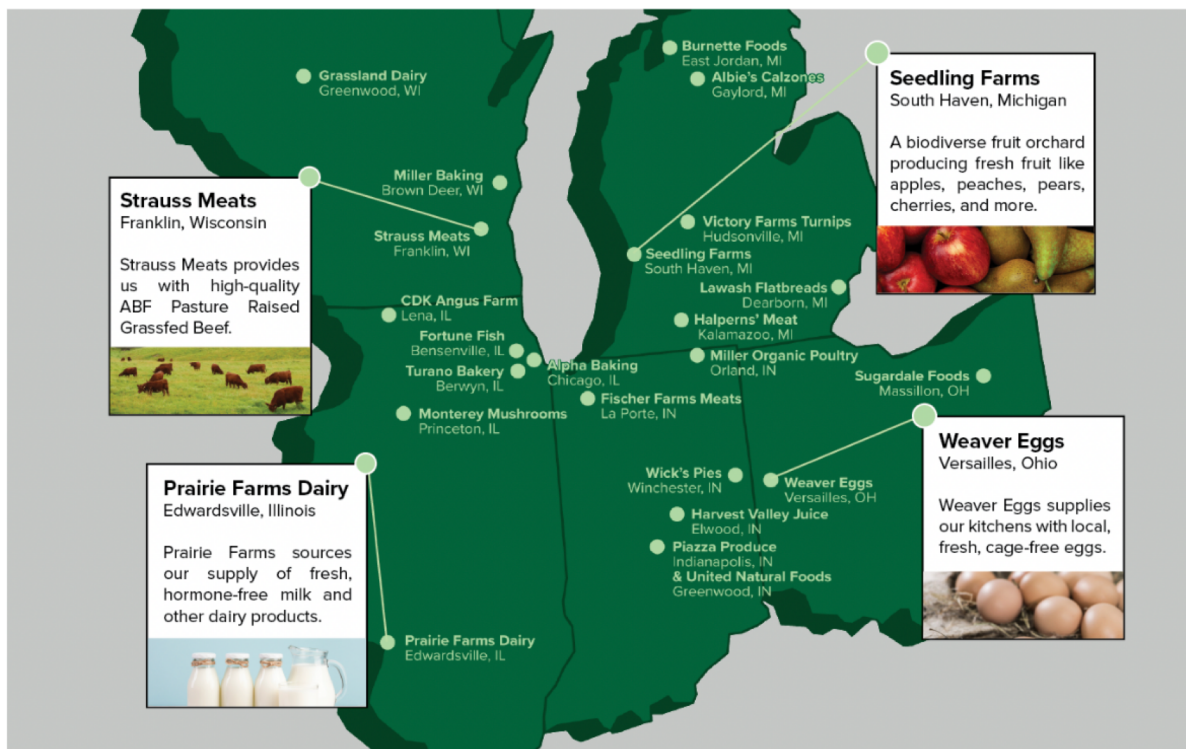
QUESTFOOD
MANAGEMENT SERVICES



LOCAL FARM

Quest is proud to sustainably source our food from local farms.

Quest partners with the GFS NearBuy program to source dairy, produce, proteins and artisan products from farms & producers within 150 miles of our schools. Below is a sampling of these partnerships:



TO LEARN MORE

Scan to learn more about the Quest NearBuy partnership and how this program contributes to sustainable agriculture and quality ingredients.





CHEF-DRIVEN

Our team of Culinaricians craft custom menus for each school.

Quest prides itself on serving one school at a time with special attention to the nutritional needs and wants of each community. With over 35-years of culinary experience, we have developed an unparalleled collection of scratch made recipes to offer a rotating variety of options for students.

FOOD PHILOSOPHY

The Quest Food Philosophy is to prioritize the health and wellness of our guests by cultivating chef-crafted recipes containing the highest quality ingredients. Our team of culinarians use scratch made cooking techniques and thoughtful product sourcing to serve both flavorful and nutritious meals, keeping sustainability and animal welfare practices at the forefront of purchasing standards. A few our standards guarantee includes:

Produce that is fresh, fresh-frozen or packed in 100% juice or water.

Cage-free eggs and milk that is free of added growth hormones.

High-quality beef, chicken, and other whole muscle USDA-certified proteins.

Whole grain, vegetarian, vegan, gluten-free & allergen-friendly options.

Sustainable seafood following Marine Stewardship Council guidelines.

Single-origin & hand-harvested coffee beans grown by women-owned farms.





WEEKLY MENU

All Weekly Menus can be found on Blackbaud under the Student Life Dining Section

ALLERGEN ICONS

Icons for the top nine allergens are visible in our dining areas at points of service and also listed next to each menu item in FD MealPlanner. If your student needs further assistance for a serious food allergy, please contact the Food Service Director at your school.

We cannot eliminate the risk of cross-contact or guarantee that any item is free of allergens due to the nature of our kitchens and our reliance on suppliers for accurate information.

Our kitchens are allergy aware, not allergy free.

Our full allergen statement can be found at: www.questfms.com/allergens





CONCEPTS

Station Concepts bring current dining trends to life for students.

STATION CONCEPTS

The following Station Concepts are offered in our dining program, featuring made-to-order and rotating dishes that create a variety of fresh, authentic options and cater to a multitude of flavor and dietary preferences.



2 rotating daily specials featuring fresh vegetables and locally sourced



Freshly made in house pizzas and calzones



Made to Order Pub Burgers & Chicken Sandwiches



Large selection of grab & go salads and sandwiches





LOAD FUNDS

Load funds to your **My MealTime** dining account for easy transactions.

The official payment software for your school is My MealTime, which allows you to add funds to your student's account, **set-up automatic replenishments**, and receive notifications. Keeping this balance positive is an important way to create a seamless dining experience for your student, and setting up an account allows you to view the detail of your student's dining transactions.

GET STARTED

Download the My MealTime App or visit www.MyMealTime.com.

Click or tap the Register button and follow the on-screen prompts to create your account.

Click or tap the Add Student button then find your school. Link to profile with Student ID number.

Add funds to your student account and store your credit card if desired for quick and easy repeat use. Schedule recurring deposits to ensure funds are available.

Set-up a **low balance notice and auto-replenish features** in your profile for when account goes below a designated amount.

NEED HELP?

Need Help? Contact MyMealTime 800-755-0904 or support@mealtimeclm.com.





CONNECT

Connecting with every guest helps us create better programs.

Input from our communities is vital in creating the best dining program possible and we value the feedback and ideas of every guest. The Food Service Director at your school is always accessible and aims to build a program that inspires and nourishes every student.

SHARE YOUR FEEDBACK

Scan to share your feedback through a short survey or email Quest at feedback@questfms.com and we will connect you with the right person.



FOLLOW QUEST

Visit our website to learn more about Food Philosophy at www.questfms.com or follow us on social media to learn how we are bringing innovative solutions to schools.



CONTACT US

Reach out to your school Food Service Director to discuss specific program details and to share your feedback. We are here to help and welcome all connections!

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