



How We Protect Your Kids & Manage Food Allergies

We work closely with children who have food allergies and medical conditions that require a modification to their menu. We're proud to be the first in the child nutrition industry to have allergen management training courses certified by Food Allergy Research and Education (FARE), which all our directors and managers are required to complete. In addition, we maintain an ingredient, recipe, and menu database, Webtrition, that highlights food allergens in the ingredients and recipes we use to assist managers when modifying menus. Through our Nutrislice app, parents have full transparency into the ingredients on the menu, putting more power in their hands to protect their kids from allergic reactions.



Sustainability & Helping to Create Healthier Communities

Serving up happy and healthy means taking care of our environment and recognizing the impact of our actions – whether it's in the local community or an opportunity to improve our planet. Just as sustainability is inherent to how we operate, we know it's also a priority for our students and families.



Responsible Sourcing: Implementing measures to protect the planet we share.



Clean Labels: Simple, wholesome ingredients make our recipes stand out.



Food Recovery: Donating surplus food serves the planet and the community.



Waste Reduction: Identifying actionable ideas and sharing insights to reduce food waste.



Farm to School: Bringing fresh produce straight from farms to our schools.

Happy Cafeterias Start with Our People

Creating a happy and healthy environment for students begins with our people! Our associates are the heart and soul of our program, and we empower them to bring their own unique flavor of hospitality to the cafeteria.

If you have questions about meal service at your school, please reach out to your Director of Dining Services who will be able to assist!

