



# MONTHLY DINING review

**Wood Dale District 7**  
April 2026



# DINING SERVICES MONTHLY REPORT

## PREPARED BY:

Aleshea Bacon, General Manager, Katie Pence Operations Manager and Kathy Tentler, District Manager

Below is a summary of our accomplishments over the past month, as well as open action items. As always, please feel free to write or call us with any questions or concerns.

## SUPPORT VISITATION

Part of our services include on-site visitation from our top-level management team. Below are the dedicated Whitsons personnel who came onsite last month to support our team and operations:

- Kathy Tentler and Katie Pence conduct weekly General Manager meetings to review overall program performance, upcoming initiatives, and events as well as key operational focus areas. These meetings also include review of any USDA/ISBE updates to ensure ongoing program compliance. This structure ensures all teams remain informed, aligned, and consistent.
- Kathy Tentler and Katie Pence maintain ongoing, regular presence within the district to support the onsite team. These visits allow for collaboration with school administration and operations observing and coaching.
- On April 15<sup>th</sup>, Kathy and Katie Pence hosted a second Food Advisory at Junior high. To help with menu planning, fresh ideas and well as participation.

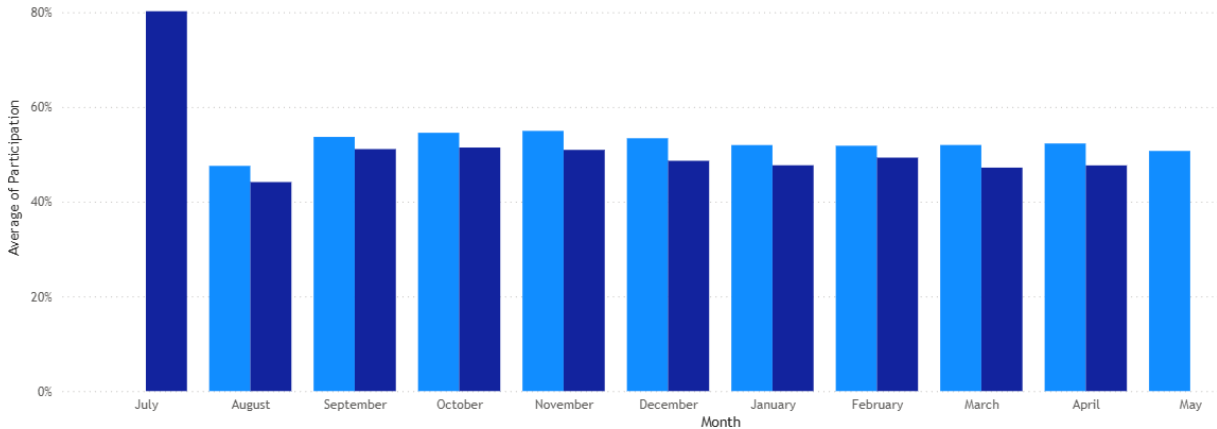
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## KPI DATA

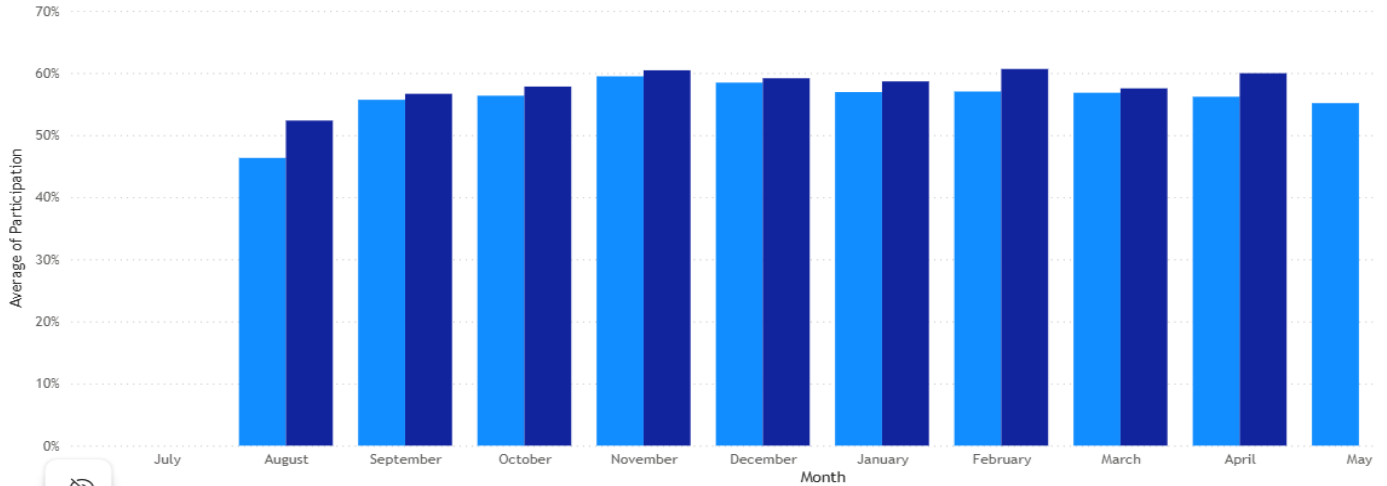
Below is the KPI data

### Breakfast



| Year         | July          | August        | September     | October       | November      | December      | January       | February      | March         | April         | May           | June          | Total         |
|--------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|
| FY 2024-2025 | 47.56%        | 53.67%        | 54.54%        | 54.94%        | 53.39%        | 51.95%        | 51.81%        | 51.97%        | 52.28%        | 50.71%        | 48.42%        | 51.93%        |               |
| FY 2025-2026 | 80.21%        | 44.14%        | 51.10%        | 51.43%        | 50.94%        | 48.63%        | 47.68%        | 49.30%        | 47.19%        | 47.66%        |               |               | 49.80%        |
| <b>Total</b> | <b>80.21%</b> | <b>45.85%</b> | <b>52.38%</b> | <b>52.99%</b> | <b>52.94%</b> | <b>51.01%</b> | <b>49.82%</b> | <b>50.55%</b> | <b>49.58%</b> | <b>49.97%</b> | <b>50.71%</b> | <b>48.42%</b> | <b>50.95%</b> |

Year ● FY 2024-2025 ● FY 2025-2026



| Year         | July         | August        | September     | October       | November      | December      | January       | February      | March         | April         | May           | June          | Total         |
|--------------|--------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|
| FY 2024-2025 | 0.00%        | 46.33%        | 55.69%        | 56.34%        | 59.46%        | 58.45%        | 56.93%        | 57.02%        | 56.82%        | 56.18%        | 55.14%        | 54.47%        | 55.71%        |
| FY 2025-2026 | 0.00%        | 52.34%        | 56.65%        | 57.81%        | 60.43%        | 59.15%        | 58.65%        | 60.64%        | 57.52%        | 59.96%        |               |               | 56.05%        |
| <b>Total</b> | <b>0.00%</b> | <b>49.33%</b> | <b>56.17%</b> | <b>57.08%</b> | <b>59.95%</b> | <b>58.80%</b> | <b>57.79%</b> | <b>58.83%</b> | <b>57.17%</b> | <b>58.07%</b> | <b>55.14%</b> | <b>54.47%</b> | <b>55.87%</b> |

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## MEAL REPORT/MENU UPDATE

This month, our top menu item was Chicken Drumstick, with over 150 served.

We served over 200 plant-based meals this month.

## SIMPLY ROOTED/ NUTRITION AWARENESS

Our ongoing goal is to ensure the most nutritious program for your students through our menus and education/awareness programs. Some of the highlights of last month's efforts included:

- Conducted an advisory meeting on 4/15 with students teachers and parents to discuss menu items, nutrition, and fresh ideas.

## MARKETING PROMOTIONS

Whitsons likes to keep our menus exciting with quarterly and monthly promotions. The promotions that were featured last month included:



School hero day

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Brunch for lunch 4/20

## TRAINING AND EDUCATION

We are committed to ensuring total quality management and adherence to company standards at every location we serve. We implemented the following training programs last month to reinforce this commitment:

All team members are completed with Whitson's Alchemy training as well as Serve Safe.

## OPEN ACTION ITEMS

The following items are ongoing projects. We have provided the status of each project, and indicated where any additional district assistance is needed, where applicable:

No open action items currently.

## IN THE NEWS

Whitsons is on the cutting edge with our fresh ideas and innovative way of thinking. Here are some articles that show the latest trends in the industry, new regulations, and policy changes:

- **View our YouTube Channel** <https://www.youtube.com/@WhitsonsCulinary>

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## CONNECT WITH US

As your food service provider, we want to understand your needs and continuously improve upon our service. We appreciate your feedback on how we can take our service at your location to the next level.

- Contact your General Manager, Aleshea Bacon, at [bacona@whitsons.com](mailto:bacona@whitsons.com) with questions or comments related to the service at your location.
- For general comments that will help us improve our overall service, please feel free to share your comments with us through the following link:  
<https://www.surveymonkey.com/r/T69CJK8>
- **WE THANK YOU** for your continued support and partnership. It is our pleasure to serve your district and community.

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