

YEAR IN REVIEW



June 2027

A Look Back at year end

Results

Success Factors:

- Extremely dedicated front-line associates
- Managing between the lines by Director and team
- Strong district administration support
- Chartwells' regional support

Meal Counts

Lunches

110,972
(1,360)

Breakfasts

36,685
(215)

A la Carte

2,975 M/E
(231)

Menus

Most Popular

Breakfast
for Lunch

Nuggets Served

39,355
7,871 meals

Salads Served

3,510

Nachos

7,919 meals



Violet Lambert, Melody Halsey
ELMIRA ELEMENTARY



Kim Tibbits, Samantha Bailey
VENETA ELEMENTARY



Sabrina Fox, Jill Trip
Fern Ridge Middle School



**Linzey Boyles, Kathleen Tallent,
Melissa Gannon**
ELMIRA HIGH SCHOOL



Lucas LaBelle
Driver



Renee Ota
Administrative Assistant

Hello!
From the
**Fern Ridge
Chartwells
Team**

Hello!

From the
Chartwells
Team



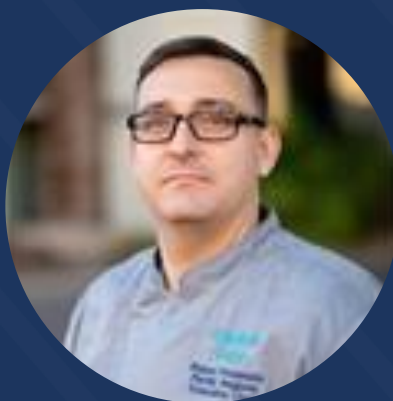
PAUL KENDALL
Division President



PAUL TAPIA
Regional Vice President



HOSSEIN AKHTARKAVARI
Area Director



ROBERT FREDERICKS
Regional Executive Chef



JAMES MALLORY
Regional Dietitian



BO GOTTFRIED
Director of Dining Services



Chartwells Services at Fern Ridge School District

Serve breakfast, lunch, and a la carte meal options for students and staff every school day

Prepare and cook food on-site, with many meals made from scratch

Ensure all meals are compliant with USDA and NSLP guidelines

Recruit, hire, train, and support a team of amazing cafeteria associates



The National School Lunch Program

(NSLP)

What is it?

NSLP is a meal program providing nutritionally balanced meals to children at public and non-profit schools.

Administered federally by the USDA and locally by state agencies through agreements with School Food Authorities

How does it work?

Partnering school districts receive funds and USDA Foods for each reimbursable meal served.

Must meet Federal meal pattern requirements and pass compliance audits.

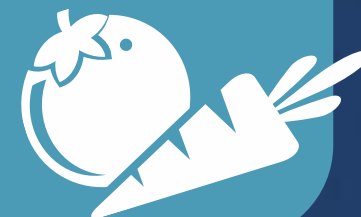
What are the requirements?

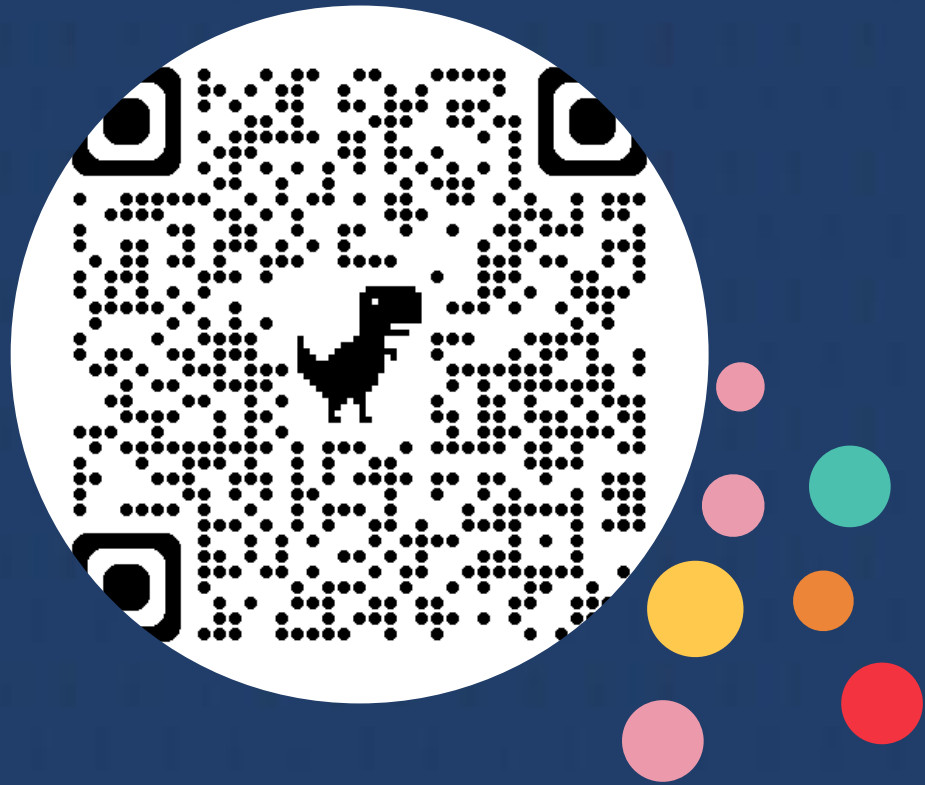
School meals must include:

- Fresh fruit and vegetables
- Whole grains
- Low-fat dairy
- Specific limits on:
 - Sodium
 - Sugar
 - Saturated Fat
 - Calories

How is it changing?

Legislation is proposed to require more restrictive weekly and daily targets, by grade level.





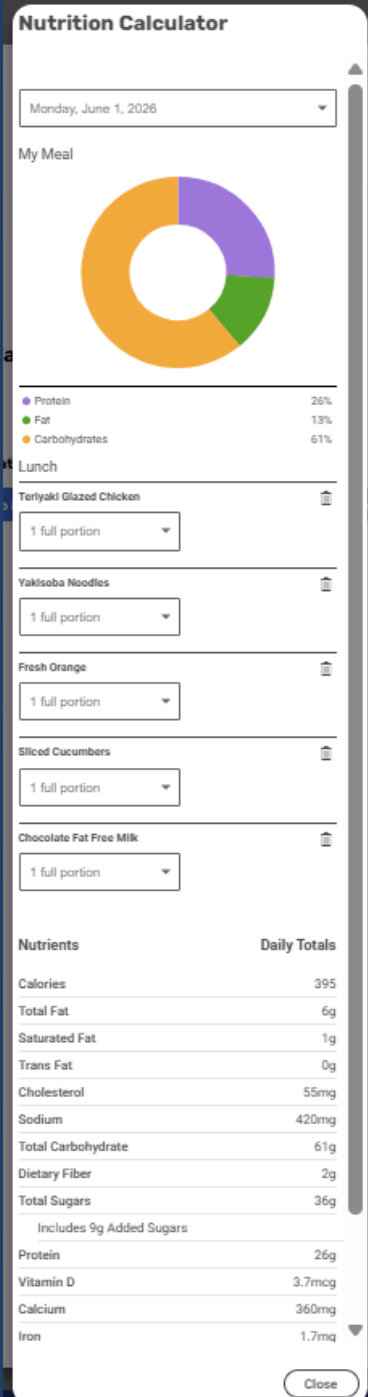
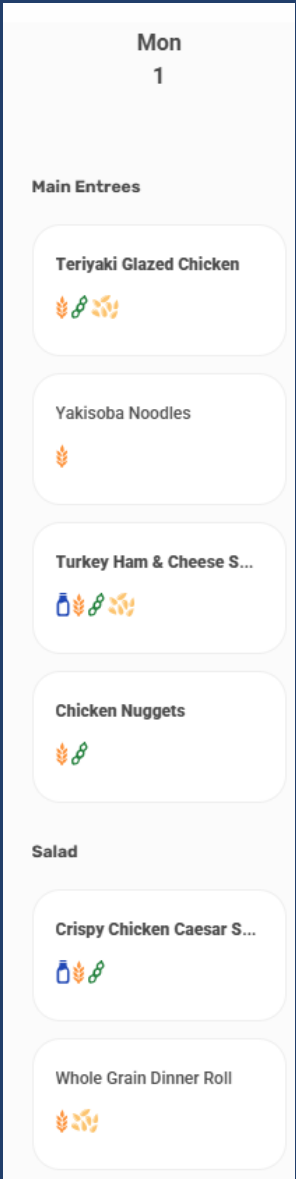
Nutrislice information available to the Parents/Students

<https://fernridge.nutrislice.com/>

The Nutrislice website provides menus for each school and every meal option.

You can view allergen information for each menu item, along with detailed nutrition facts.

Additionally, you can select multiple menu items and add them to the Nutrition Calculator to see the combined nutritional value of an entire meal.



Offer vs Serve

Allows students to choose the foods they prefer at each meal and reduces waste.

Breakfast

4 food items will be offered for breakfast every day. Students can choose their preference, but must take at least 3 main food components, with a minimum of 1 oz grains and/or meat/meat alternative, 1 cup milk, and 1 cup fruits or vegetables, as below:

1



Grains and/or meat/
meat alternative

80% of grains offered
must be whole-grain
rich.

2



Milk

3



Fruits or
Vegetables

Veg from different subgroups if
served more than 2x a week. Sub
groups = leafy greens, red &
orange veggies, beans, peas, and
lentils, starchy veg & other veg

Offer vs Serve

Allows students to choose the foods they prefer at each meal and reduces waste.

Lunch

5 food components will be offered for lunch every day. Students can choose their preferences, but must take at least 3 components, with a min of ½ cup of fruits or vegetables.

1



Grains

80% of grains offered must be whole-grain rich.

2



Fruits

Juice can be offered 50% of the time and must be 100% juice

3



Vegetables

Veg from different subgroups if served more than 2x a week. Sub groups = leafy greens, red & orange veggies, beans, peas, and lentils, starchy veg & other veg

4



Milk

Flavored & unflavored must be non-fat or 1%, two options daily

5



Meat / Meat Alternate

Questions?





Thank You!