

Agenda of Special Meeting

The Board of Trustees Pilot Point Independent School District

A Special Meeting of the Pilot Point Independent School District Board of Trustees will be held June 15, 2026, beginning at 5:00 PM in the Pilot Point ISD Administration Board Room, 829 S. Harrison Street, Pilot Point, TX 76258.

The subjects to be discussed or considered or upon which any formal action may be taken are listed below. Items do not have to be taken in the same order as shown on this meeting notice.

1. **CALL TO ORDER / ROLL CALL**
2. **PLEDGES TO THE FLAGS**
3. **INVOCATION**
4. **PUBLIC COMMENT**
5. **ACTION ITEMS**
 - A. **Discuss and Consider Authorizing Superintendent to Approve Contracts** 2
Dr. Shannon Fuller
 - B. **Discuss and Consider Purchases over \$50,000, per Board Policy CH (LOCAL)**
 1. Discuss and Consider Child Nutrition Contract 3
Brittany Floyd
6. **ADJOURNMENT**

Pilot Point
Independent School District

To: Board of Trustees
From: Dr. Shannon Fuller
Subject: Authorizing Superintendent to Approve Contracts
Date: June 15, 2026

Background Information and Rationale:

Board Policy DC (Local) provides that the Superintendent has sole authority to recommend contractual personnel for employment and that the Board retains final authority for employment decisions. The policy further authorizes the Board to delegate final hiring authority for classroom teachers to the Superintendent from June 1 through August 31, with notification of all hires provided to the Board.

To ensure the district can effectively recruit and secure highly qualified personnel during the peak hiring season, administration is requesting that the Board extend this delegation of authority to include all contractual positions during the period of June 15 through August 31. Timely hiring decisions are critical to maintaining appropriate staffing levels and filling vacancies in a competitive employment market.

Any contractual personnel employed under this delegated authority will be reported to the Board at the next regular Board meeting for informational purposes.

Recommendation:

I recommend that the Board grant the Superintendent authority to approve all employee contracts between June 15, 2026, and August 31, 2026.

Pilot Point
Independent School District

To: Board of Trustees
From: Brittany Floyd, CFO
Subject: Discuss and Consider Child Nutrition Contract
Date: June 15, 2026

Background Information and Rationale:

The District went out to bid for a new Child Nutrition Company. We received bids from eight different companies. A committee was formed of five District Employees to review and score the bids received. The score sheets and final tabulation of the score sheets were sent to the Texas Department of Agriculture (TDA) for review and approval.

Recommendation:

I recommend board approval of the Child Nutrition Contract as presented.



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Dedicated to
Excellence



TODAY'S AGENDA



Introduction of Presenters



Culinary Commitment



Listen-First Approach



Bringing the Fun!



Inviting Environments



Empowered Associates



Q&A





Food Kids **LOVE** to Eat



Why Chartwells?

Every day, Chartwells serves more than **2.3 million meals** to K-12 students across the country, fueling learning and creating moments of joy. **Our commitment goes beyond the plate.** We're here to support the well-being of entire school communities, from students and families to teachers and administrators, because we believe nourishing bodies and minds helps everyone thrive. At Chartwells, we are about more than meals. **We are about building healthier futures together.**

The Chartwells Difference



Culinary Talent

Food quality comes first always, and our culinary talent is at the heart of our team.



Unmatched Efficiency

A dedicated operational excellence team has been established with a mission to empower managers to leverage unmatched efficiency.



Extensive Resources

With extensive resources, you'll have the best possible program and an expert on your side.

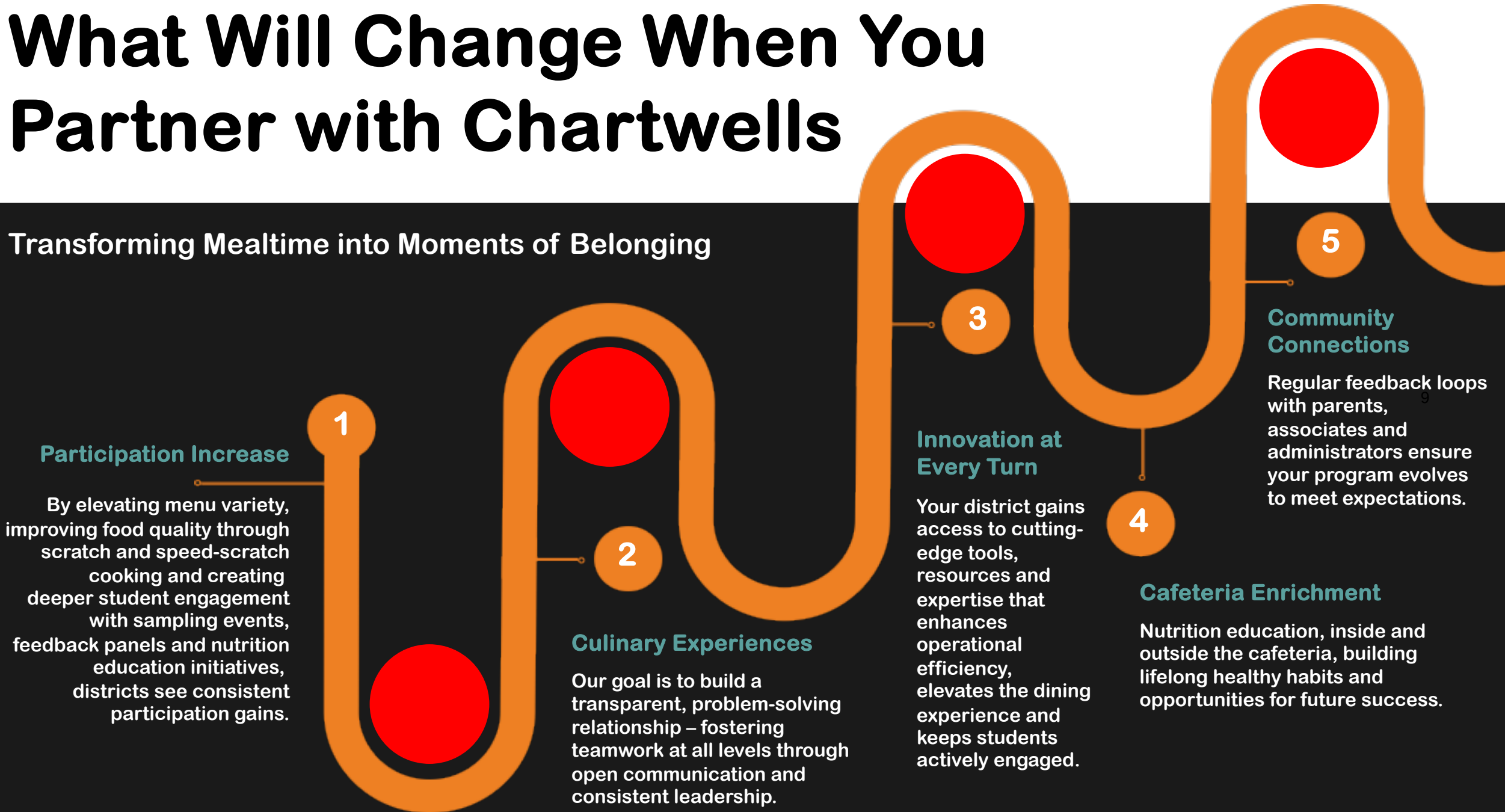


Enrichment Beyond the Classroom

Chartwells focuses on caring for the students and supporting their success during and beyond mealtime.

What Will Change When You Partner with Chartwells

Transforming Mealtime into Moments of Belonging





Driving Participation

Discovery Kitchen Promotional Calendar

Fun Days

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Student Choice

Alternative Breakfast Service Models and Promotions

Mood Boost

Grab and Go

After the Bell Programs

Financial Condition / Stability and Business Practices

Compass Group by the Numbers



320,000 associates in North America



\$42.2 billion in revenue for fiscal year 2024

¹¹



Serves 99 of Fortune 100 Companies



14 million meals served each day



50 states served

“

Chartwells works with us on the educator level. They get the laws; they get the rules. And when we're working with them, it doesn't feel like we're working with a business. It feels like we're working with an educator.

– Aaron Dille, Assistant Principal and Athletic Director, Higley Unified School District



Elevated Culinary Experience



Scratch and Speed Scratch Cooking

The art of scratch cooking is combined with a practical “speed scratch” method, utilizing fresh, raw ingredients and preprepared components to deliver nutritious, delicious meals.



Batch Cooking

We prepare smaller batches more frequently during meal periods to ensure food stays fresh and delicious for all students.



Culinary Training

A tailored training series has been created for you to ensure a smooth start and equip the team with the confidence and skills needed to successfully adopt the new approach.



Free Meals: Benefits and Challenges

Chartwells can help. Our team collaborates with you to optimize service lines, streamline mealtimes and train staff to handle high volumes efficiently

ENHANCING THE DINING EXPERIENCE



Elementary

- Fresh fruits and vegetables develop healthy habits
- Nutrition Game On - Healthy eating is a game worth playing for elementary students as they make their way through monthly quests with featured recipes, movement, storytelling and hands-on activities
- Hilarious food puns



Middle School

- Menus with more choice and customization
- Global Eats – Mealtime becomes a global exploration, encouraging students to taste new foods and flavors while learning about different cultures
- Elevated environments



High School

- Even more choice and customization
- Discovery Kitchen – interactive cooking demonstrations, experiential learning activities, and monthly promotions bring fun and nutrition education into the classroom, at home, and beyond
- Collegiate food hall environments

FOOD IS OUR FOUNDATION

SERVED WITH A SIDE OF FUN!

Generating excitement, driving engagement and increasing participation through our core programs

chartwells
Discovery
KITCHEN



NUTRITION:
GAME
ON!



Global
Eats



Nutrition: Game On!



DISCOVERY KITCHEN



Ignite



Engage



Experience



Discovery Kitchen Promotional Calendar

- Professionally designed materials
- Customize with mix-and-match components
- Share when new items, limited-time offers, local ingredients and seasonal favorites will be on the menu

August

Bring on Breakfast

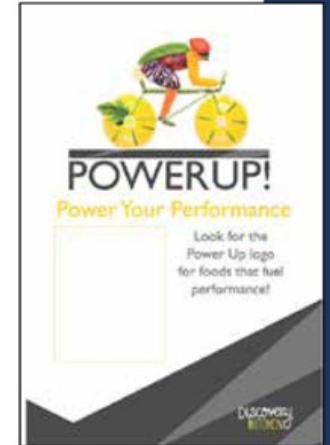
Add excitement to the start of school by offering delicious food that fuels the day



September

Power Up!

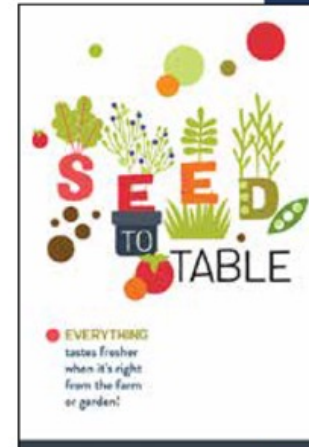
Learn how what we eat and drink fuels our bodies for optimal performance



October

Seed to Table

A celebration of fresh, seasonal and local foods

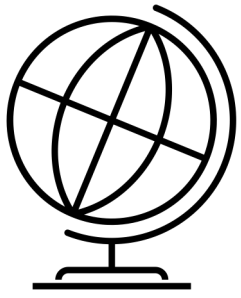


November

Let's Get Cooking

Empower kids to cook at home with homemade classics





Global Eats

Your Passport to
Great Flavors

- Authentic recipes crafted in collaboration with celebrity chefs
- Educational material and swag let students continue the adventure at home
- Sustainability focus



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DESTINATIONS

Mexico, Italy, India, China,
Korea and the Caribbean

Empowering People to Drive Success

Ensuring a high level of employee engagement, satisfaction and retention



Best-in-Class Benefits



Prioritizing Growth and Retention



Training and Development Programs



Recognition and Retention Programs



Local and National Support



Fun Days!

- Bring fun and excitement to the cafeteria
- Library of holidays, themed events and tastings
- Offerings can be customized for your district





Committed to Safety and Compliance

Taking pride in protecting the health and safety of students and staff



Expert-Led Health and Safety Commitment

Our team is trained in top-level food safety, sanitation²¹ and allergen management, ensuring every meal meets strict safety standards.



Compliance Confidence

With expert dietitians on staff, your school will receive support to stay up to date and compliant with USDA guidelines, ensuring they are audit-ready every day.



Power in the Palm of Your Hand

Our Nutrislice app empowers families to explore menus, check nutrition details and filter for allergens – making informed choices easier than ever.

Audit Response Playbook

- Guidance for audit response
- Overview of types of audits
- Standardized process and step-by-step guide
- Central repository of audit responses
- Support resources
- Tracking audits in a central location



UNMATCHED PURCHASING POWER

Providing **value-driven foodservice**, focusing on cost savings, increased revenue and reinvestment into school programs



**Maximize Use
of USDA Foods**



**Improve Supplier
Diversity**



**Increase the
Purchase of Local
and Sustainably
Sourced Products**



**Minimize the
Impact of Inflation**



**Support Buy American
Provision Requirements**





It's not just about listening; it's about reacting and responding. By regularly reviewing program performance, you can be confident that **expectations are not only met, but also often exceeded** for students, parents and administrators.

A Listen-First Approach

Your Voice Is Heard and Valued

By collecting feedback from students, parents, staff and administrators, your needs are met with flexibility and responsiveness

Methods for Obtaining Feedback

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Students

- Surveys
- Focus groups
- Experience cards
- Youth Advisory Council
- Student Choice voting
- ChattBack
- Food ratings via Nutrislice
- Happy or Not Kiosks

Parents

- Surveys
- Food ratings via Nutrislice

Athens ISD Staff

- Your Voice Survey for foodservice associates
- Principal Scorecards and forums
- Client surveys

Operational Excellence



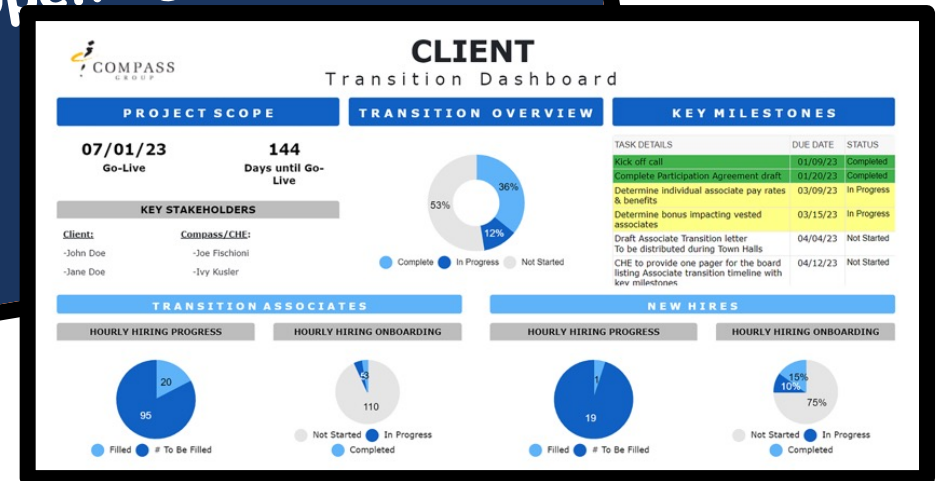
ACCOUNTABILITY
Best practices and risk mitigation



ORGANIZATION
Custom transition and communication plans



PEOPLE AND RELATIONSHIPS
Transparency and true partnership



TRANSITION PLAN

Introducing Operational Excellence

Clear steps, collaborative planning and open communication ensure a seamless start to your new program



Accountability



Organization



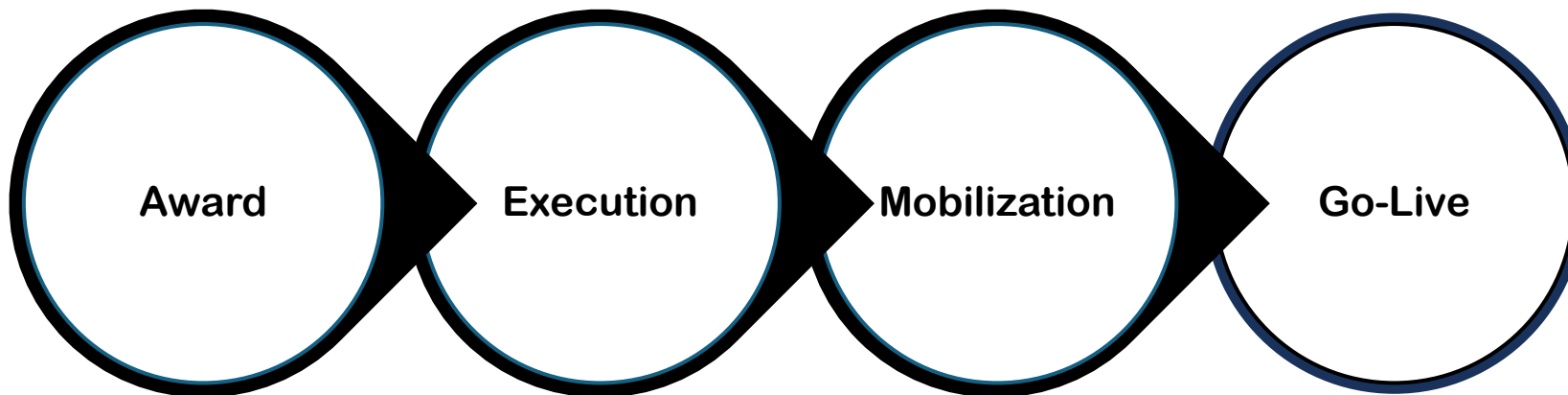
**People and
Relationships**



Risk Mitigation

Transition Process & Support

Plan	Team	Resources
• Detailed transition plan customized for Pilot Point ISD. • Utilize Smartsheet for tracking, accountability & communicating • Opening Plan	• Dedicated transition process leader • Sr Director, OpX to lead transition • National/Regional support teams	• Support from local accounts • Comprehensive training program • Customizable job aids to support local team and business complexities



OUTCOMES

Clear Accountability

- Establishes clear ownership and responsibility ensuring a seamless transition

Structured Approach

- Implements a tailored transition strategy with strong governance

Trusted Partnership

- Ensuring mutual success throughout the transition and beyond

Chartwells Support



**On-Site
Management**



**Regional
Support**



**Corporate
Resources**

LET'S GET COOKING!

Serving up Happy & Healthy isn't a catch phrase – it's a way of being.

We can't wait to serve up happy and healthy at Pilot Point ISD.

