

QUICK BITES NEWSLETTER

PROGRAM UPDATE

Welcome to the first edition of our Quick Bites Newsletter!

This is a new publication where our food service provider, Quest, will share information about District 83's food service program.

The right side of this publication shows information about Quest's Food Philosophy. We use this philosophy and follow the guidelines from the USDA's National School Lunch Program when creating menus that prioritize the health & wellness of our students.

Visit the Illinois Board of Education at ISBE.net online for more information on the National School Lunch Program guidelines

Visit MySchoolQuest.com to view menus

March Promotions!

- 3/9 - Meatball Madness
- 3/23 - Perfect Pairing



HAVE FEEDBACK?

Ava Stavins – Food Service Director

Email: *Ava.Stavins@QuestFMS.com*

ABOUT QUEST

The Quest Food Philosophy prioritizes the health and wellness of our students through chef-crafted recipes and scratch made cooking techniques using fresh, high-quality ingredients that are flavorful, wholesome and responsibly sourced. This philosophy translates into better food for students and includes the following standards across all our programs:

- Milk that is free of antibiotics and does not contain artificial growth hormones
- Produce that is fresh, fresh-frozen or packed in 100% juice or water
- Cage-free shell and liquid eggs from regional farmers
- Nut-safe cooking process free of nuts in prepared recipes
- Elimination of harmful additives such as MSG and trans fats
- Plant-based cooking oils and meat and dairy alternatives
- Sustainable seafood following Marine Stewardship Council guidelines

QUESTFOOD MANAGEMENT SERVICES