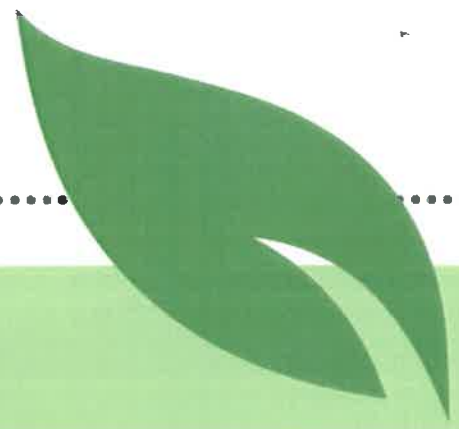


A large, stylized green leaf graphic that curves from the top left towards the bottom right, serving as a background for the title text.

2022-2023  
**DINING PROGRAM**

# DINING PROGRAM

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## WELCOME!

Welcome to a new school year and an exciting time of growth and learning! We are committed to providing a nutritious dining program that is designed to fuel our students with a variety of wholesome and great-tasting options. Our unique partnership with Quest Food features the following program highlights:

### Scratch-Made Food

High-quality, whole ingredients that are made-to-order using the freshest ingredients and chef-crafted recipes.

### Menu Variety

Seasonal and regional ingredients, local and global food concepts, and a variety of vegetarian, vegan and gluten-free options.

### Responsibly-Sourced

High standards for sourcing including milk without any added growth hormones, cage-free eggs, sustainable seafood and USDA-certified proteins.

### Localized Approach

A program that is tailored to our school community, gathering continued feedback from parents and students to meet our needs.

The following information includes details such as how to view weekly menus, access nutritionals and allergens, and set up your student's dining account. If you have additional questions, please don't hesitate to contact our Food Service Director or visit the school website.

Food Service Director: Mark Vourlos

Contact Email : [Mvourlos@questfms.com](mailto:Mvourlos@questfms.com)

Phone: 1630-484-0289



# DINING PROGRAM

## FOOD PHILOSOPHY

We are committed to offering a variety of wholesome options daily, with meals featuring lean proteins, whole grains, healthy fats, and fresh fruits and vegetables. Our recipes are chef-crafted and led by scratch-made cooking techniques, with nutritional needs and flavor always top of mind. Sustainability and quality standards drive how we source ingredients, purchasing local whenever possible and never serving trans fats, MSG or other harmful ingredients to our students.

### PROUD TO SERVE

- Produce that is fresh, fresh-frozen or packed in 100% juice or water.
- Cage-free eggs and milk that is free of added growth hormones.
- High-quality beef, chicken, and other proteins that are USDA-certified.
- Whole grain, vegetarian, vegan, gluten-free & allergen-friendly options.
- Sustainable seafood that follows the Marine Stewardship Council guidelines.





# DINING PROGRAM



## MEAL ACCOUNTS

### MY MEAL ORDER

MyMealOrder is our payment software system, allowing students to get through the line quickly, and parents to add dining funds, receive notifications, and view balances and purchases with ease.



Scan here to view MyMealOrder, or visit [www.MyMealOrder.com](http://www.MyMealOrder.com) to register and add funds to your account.

### HOW-TO

#### Get Started:

Visit [www.MyMealOrder.com](http://www.MyMealOrder.com) and select Log In Here. Choose Create a Free Account and follow the steps to register your student. If you already have an account with MyMealOrder, follow the first step and simply log in.

#### Link your Student(s):

On the Week View order screen, select Add Student and enter your student's ID number, provided by the school.

#### Ordering:

Begin by choosing either the Week View or Month View to view meals. To add one meal at a time to your cart, choose Add to Cart one day at a time. To order for every day, select Order for Every day from the Options dropdown to the right of the student. Select View Cart when finished and Checkout to pay.

Need Help? Contact MyMealOrder at 800-881-8704 or [info@nutri-linktechnologies.com](mailto:info@nutri-linktechnologies.com).