Hello from Chartwells K12!

As the new school year gets underway, we want to help you get to know us better and offer some insights into the meals and programs we'll be serving up this year. Every day, our goal is to make sure that students leave the cafeteria happier and healthier than when they came in – here are just a few of the ways we make it happen!

Foods Kids Love to Eat

We're passionate about creating delicious, kid-approved food that nourishes bodies and minds and supports development at this critical time in students' lives. We've transformed your cafeterias into inviting spaces where students want to be, bringing a sense of happiness to each meal as they connect with friends and refuel for the day ahead.

Whether a student is looking for on-trend dishes with exciting flavor profiles, the perfect pregame snack or a mood-boosting breakfast to tackle the day, they'll find it in our cafeteria, expertly crafted by a team of culinarians committed to serving up happy and healthy to every student, every day.

Fun and Engaging Programs

Schools provide the perfect space for students to make discoveries about food and develop healthy habits. Our unique approach to nutrition education is built around discovery and exploration, creating memorable experiences with a lasting impact. Some of our signature programs include:

chartwells Discovery Kitchen

Discovery Kitchen: Learning experiences that spark curiosity, discovery and a sense of adventure are the cornerstone of our innovative approach to nutrition education. Through Discovery Kitchen, we engage students in hands-on cooking demonstrations and tasting events to introduce them to new foods and flavors. Each month will bring a new, exciting theme that blends our menu, promotions and education initiatives together for an immersive experience in the cafeteria, the classroom and at home.

MOOD BOOST

Mood Boost: Recent research has shown that food affects mood in addition to physical well-being. Mood Boost, our newest program, helps students understand which foods can impact their mood and why. Developed for elementary and middle school students by chefs and dietitians, Mood Boost features interactive experiences, delicious new foods and fun characters.

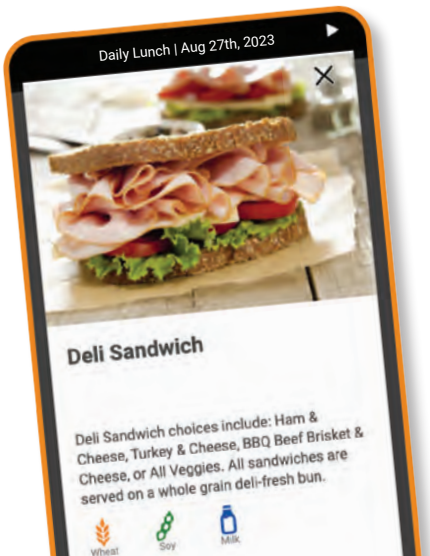
STUDENT CHOICE FOOD YOUR WAY

Student Choice: Student Choice gives students a true voice in deciding what culinary concepts are featured on the menu through fun tasting and voting events. We understand students are savvy consumers with high expectations for the dining experience, so we stay on trend by letting kids take the lead. Winning concepts are served at a Student Choice station or integrated into the menu as a limited time offer until the next vote.

Global Eats

Global Eats: The school cafeteria is often one of the first places a child gets to taste and learn about foods from outside their family's recipes or traditional cultural dishes. Highlighting the unique ingredients and authentic flavors from cuisines around the world, Chartwells K12's Global Eats program brings a world of flavors to school cafeterias, inviting K-12 students on a food exploration that celebrates cultural heritages. Check out our website and start your virtual journey today!

Check out our website!
K12GlobalEats.com



Menus and Nutrition Facts at Your Fingertips with Nutrislice

Chartwells K12 continues to bring technology to the forefront of the dining experience to help students and their parents prioritize healthy food choices and understand ingredients to help protect their children from allergic reactions. Through Nutrislice, an innovative app, students, parents and faculty have access to school menus, including nutrition information, allergens and photos, available on desktop and mobile devices. Nutrislice can be downloaded for free from the App store (iOS) or Google Play (Android).

Protecting Students with Food Allergies and Special Dietary Needs

We're committed to providing a safe environment for all students during meal times and understand the importance of providing accurate nutrition information for students to make informed choices for their health and well-being. We also know the impact that food preferences and medical conditions can have on the life of young people and we strictly adhere to USDA regulations for accommodating children with special dietary needs through our comprehensive food allergy and medical conditions protocol.

At Chartwells, we're proud to be the first in the child nutrition industry to have our allergen management training courses certified by Food Allergy Research and Education (FARE), which all of our directors and managers complete annually. In addition, we maintain an ingredient, recipe, and menu database, Webtrition, that can be used to assist managers when modifying menus. Through our Nutrislice app, parents and students can view nutrition information and top allergens for each of our menu items, putting more power in their hands to make informed food choices.

Sustainability & Helping to Create Healthier Communities

Serving up happy and healthy means taking care of our environment and recognizing the impact of our actions – whether it's in the local community or an opportunity to improve our planet. Just as sustainability is inherent to how we operate, we know it's also a priority for our students and families.

Responsible Sourcing: Implementing measures to protect the planet we share.

Clean Labels: Simple, wholesome ingredients make our recipes stand out.

Farm to School: Bringing fresh produce straight from farms to our schools.

Waste Reduction: Identifying actionable ideas and sharing insights to reduce food waste.

Happy Cafeterias Start with Our People

Creating a happy and healthy environment for students begins with our people! Our associates are the heart and soul of our program, and we empower them to bring their own unique flavor of hospitality to the cafeteria.

If you have questions about meal service at your school, please reach out to your Director of Dining Services who will be able to assist!