



QUICK BITES NEWSLETTER

PROGRAM UPDATE - August

Welcome back students, we're so glad to have you dining with us!

We appreciate your valuable feedback.

Here are some updates from your foodservice department regarding the upcoming school year!

Food Quality – We're introducing more scratch-made options featuring our locally sourced meats and produce

Food Variety – You can look forward to some new options such as:

- Italian Beef Sandwich
- Shrimp Fettucine Alfredo
- Varying Pizza Specialties

Samples! – Throughout the year, we will offer FREE samples of new menu options, retail items, and more!

HAVE FEEDBACK?

Chris Hazelton, General Manager
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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