

## ABOUT QUEST FOOD

### Fresh. Wholesome. Scratch Made.

Quest Food Management Services offers students a variety of wholesome meals every day, featuring lean proteins, whole grains, healthy fats, fresh fruits and vegetables. Our recipes are crafted through 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. For more information, visit www.QuestFMS.com



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 Staff Contact Information:**

If you would like more information about the dining program at BPS101, please visit our webpage at: bps101.net/quest-food-management-info or contact Food Service Director, Jeremy Wilkerson at Jeremy.Wilkerson@questfms.com or (630) 937-8982..



# **DINING RESOURCES**



## **Loading your Dining Account**

Our school payment software system is SchoolCafe. Visit the website at www.SchoolCafe.com to get registered and to load funds to your student(s) account.

Find Monthly School Menus at: bps101.net/breakfast-and-lunch-menus/

#### Always Know What's Cooking! Download the FD MealPlanner App

Our school is utilizing the FD MealPlanner platform as a tool to provide families with easy access to weekly menus as well as nutritional data and allergen information. FD MealPlanner also allows you to view the ingredients of each meal in real-time and combine multiple menu items together to see total nutritional content.



Scan the QR code above to download the FD MealPlanner App on your phone, or visit www.fdmealplanner.com to get started.

#### Allergen & Dietary Icons



The top nine allergens include Crustacean Shellfish, Eggs, Fish, Milk, Peanuts, Sesame, Soybeans, Tree Nuts & Wheat.

We cannot eliminate the risk of cross-contact or guarantee that any item is free of allergens due to the nature of our kitchens and our reliance on suppliers for accurate information.

## Our kitchens are allergy aware, not allergy free.

Icons for the top nine allergens are visible in our dining areas at points of service and also listed with individual menu item descriptions in FD MealPlanner. If your student needs further assistance, please contact the Food Service Director for more information and to discuss a meal plan. Our full allergen statement can be found at: www.questfms.com/allergens