

2023-2024

# DINING PROGRAM

 **QUESTFOOD**  
MANAGEMENT SERVICES





# WELCOME!

**Welcome to a new school year and an exciting time of growth!**

Quest is proud to be your dining partner for the 2023-2024 school year and we are committed to providing a nutritious program for all students. Our menus are thoughtfully crafted and informed by our Food Philosophy which includes high-quality ingredients, scratch made cooking techniques, and responsible product sourcing. The health & wellness of students is our top priority and we encourage healthy choices and a love of good food every day.

## **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 whole proteins.**

## **LOCALIZED APPROACH**

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

Mike Strelak

[mstrelak@questfms.com](mailto:mstrelak@questfms.com)

<https://www.dg58.org/family-resources/food-services>





# LOCAL FARMS

Quest is proud to sustainably source our food from local farms.

Quest partners with the GFS NearBuy program to source dairy, produce, proteins and artisan products from farms & producers within 150 miles of our schools. Below is a sampling of these partnerships:



## TO LEARN MORE

Scan to learn more about the Quest NearBuy partnership and how this program contributes to sustainable agriculture and quality ingredients.





# CHEF-DRIVEN

**Our team of Culinarians craft custom menus for each school.**

Quest prides itself on serving one school at a time with special attention to the nutritional needs and wants of each community. With over 35-years of culinary experience, we have developed an unparalleled collection of scratch made recipes to offer a rotating variety of options for students.

## **FOOD PHILOSOPHY**

The Quest Food Philosophy is to prioritize the health and wellness of our guests by cultivating chef-crafted recipes containing the highest quality ingredients. Our team of culinarians use scratch made cooking techniques and thoughtful product sourcing to serve both flavorful and nutritious meals, keeping sustainability and animal welfare practices at the forefront of purchasing standards. A few our standards guarantee includes:

**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 whole muscle USDA-certified proteins.**

**Whole grain, vegetarian, vegan, gluten-free & allergen-friendly options.**

**Sustainable seafood following Marine Stewardship Council guidelines.**

**Single-origin & hand-harvested coffee beans grown by women-owned farms.**





# QUEST MEAL

**Quest offers well-balanced meals that satisfy for a day of learning.**

## **WHAT'S IN A MEAL?**

Quest knows how important it is to provide a complete and nutritious meal for students to fuel their days for learning and fun. Our meals take into account the inclusion of important dietary needs as well as offering daily menu variety and satisfying flavors to increase daily program participation.

**Downers Grove Grade School District 58 offers a meal for \$4.25\***. The following items are offered at each lunch service and at least 3 items, including a fruit or vegetable, need to be selected for the \$4.25 meal price. Individual food items will be charged at the a la carte pricing.

**Hot Entree of the Day, Sandwich or Salad**

**&**

**Hot Side Dish**

**&**

**Fruit and/or Vegetable**

*One item is required with each meal.*

**&**

**Milk**

*Available in meal price but not required.*

**\*Students eligible for free or reduced price meal benefits will be charged accordingly.**

Follow this link to access dining program information, including weekly menus:

[www.dg58.org/family-resources/food-services](http://www.dg58.org/family-resources/food-services)





# LOAD FUNDS

Load funds to your **PushCoin** dining account for easy transactions.

The official payment software for your school is Pushcoin, which allows you to add funds to your student's account, **set-up automatic replenishments**, and receive notifications. Keeping this balance positive is an important way to create a seamless dining experience for your student, and setting up an account allows you to view the detail of your student's dining transactions.

## GET STARTED

Scan to download the PushCoin App or visit [www.PushCoin.com](http://www.PushCoin.com).

Select I Don't Have an Account and follow the prompts to create an account. If you already have an account, simply enter an email address and password.

From the homepage, select Students and begin to add a student with a registration code by clicking Add Student.

Add funds to your student account by selecting Funding, then Add Money. Add funds for free by using an electronic check, credit card, or debit card.

Through Settings, configure balance notifications, purchase notifications, and negative balance alerts.

## NEED HELP?

Need Help? Contact PushCoin at [ask@pushcoin.com](mailto:ask@pushcoin.com)





# CONNECT

**Connecting with every guest helps us create better programs.**

Input from our communities is vital in creating the best dining program possible and we value the feedback and ideas of every guest. The Food Service Director at your school is always accessible and aims to build a program that inspires and nourishes every student.

## SHARE YOUR FEEDBACK

Scan to share your feedback through a short survey or email Quest at [feedback@questfms.com](mailto:feedback@questfms.com) and we will connect you with the right person.



## FOLLOW QUEST

Visit our website to learn more about Food Philosophy at [www.questfms.com](http://www.questfms.com) or follow us on social media to learn how we are bringing innovative solutions to schools.



## CONTACT US

Reach out to your school Food Service Director to discuss specific program details and to share your feedback. We are here to help and welcome all connections!

Mike Strelak

[mstrelak@questfms.com](mailto:mstrelak@questfms.com)

<https://www.dg58.org/family-resources/food-services>

