2022-2023
DINING PROGRAM

QUEST FOOD MANAGEMENT SERVICES

Mount Prospect District 57

DINING PROGRAM

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.

QUESTFOOD MANAGEMENT SERVICES

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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.

For more information about our Dining Program visit your schools website

Food Service Director: Kurt Wode
Email- Kwode@d57.org
Phone- 410-330-9922

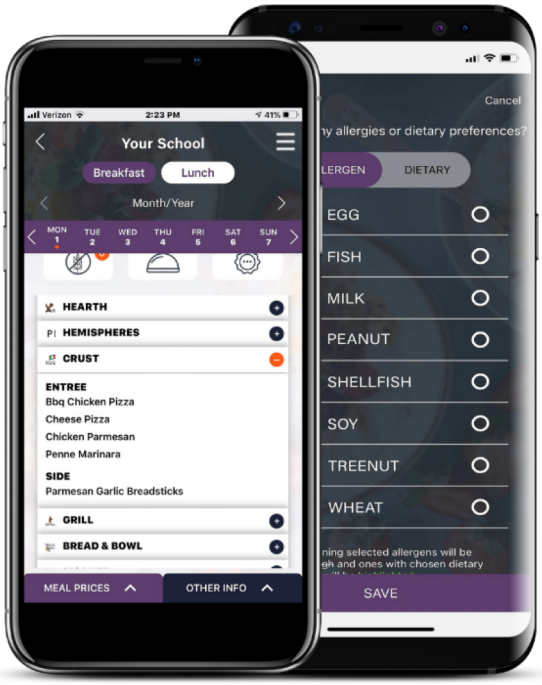
QUESTFOOD MANAGEMENT SERVICES

DINING PROGRAM

MEAL PLANNING

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.

FD MealPlanner



FD MEAL PLANNER

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

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QUESTFOOD MANAGEMENT SERVICES

DINING PROGRAM

ALLERGENS

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

ALLERGEN 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.

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FOOD STATIONS

Our Food Stations are designed to serve a wide variety of flavorful options, with dishes to correlate with each station's unique theme. From salads to sandwiches, burgers to veggie bowls, students can choose the meals & snacks that meet their cravings & nutritional needs.

GOOD GREENS
Good Greens features fresh salads with a variety of colorful toppings, lean proteins & locally-sourced produce.

CRUST
Pizza with hand-tossed gourmet crust, pastas & calzones, including gluten-free options & served with favorite toppings.

GRILL
Burgers, chicken sandwiches & veggie patties, prepared with lean proteins, fresh toppings and gluten-free options.

PICANTE
Made-to-order authentic Mexican cuisine, seasoned and roasted in-house with scratch-made salsa and served in a variety of ways.

BREAD & BOWL
Bread & Bowl features made-to-order deli sandwiches, paninis & wraps with quality meats & cheeses and homemade soups.

HEARTH
Traditional comfort foods, bringing a taste of home to the table with entrees designed to satisfy & warm the soul.

HEMISPHERES
Hemispheres serves a rotation of cuisines from around the world, focusing on robust global flavors and satisfying entrees.

DASH
Housemade grab-and-go sandwiches, salads, parfaits & protein boxes, providing quick meals & snacks.

[Additional Program Highlights: Insert Coffee Bar info and/or other unique program details/new offerings for 2022-2023 school year]

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QUESTFOOD MANAGEMENT SERVICES

DINING PROGRAM

WHAT'S IN A MEAL?

[Hot Entree of the Day, Sandwich or Salad]

&

[Hot Side Dish]

&

[Fruit and Vegetable]

&

[Milk or Water]

Meals are rotating and available daily as well as additional food items, snacks and beverages for purchase. Selections are based on nutritional recommendations for a complete & healthy meal.

To view Weekly Menus, download the FD MealPlanner App:

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MENU PRICE LIST

[Lincoln Middle School]
[Daily Meal: $5.50]

[Entree of the Day, Hot Side Dish, Fruit & Vegetable, Milk or Water

[A La Carte]

[Cheeseburger:	$4.00]
[Chicken Sandwich:	$4.00]
[Salad W/Protein:	$5.00]
[Cheese Pizza:	$3.25]
[Wraps/Subs:	$4.50]
[Bosco Sticks:	$4.00]
[Protein Pack:	$4.35]

[Beverages]

[Bottled Water:	$.80]
[Milk:	$.55]
[Gatorade:	$1.85]
[Assorted Juice:	$2.50]
[Izze:	$1.85]
[Life Water:	$3.25]

[Snacks]

[Assorted Chips:	$1.75]
[Fresh Fruit Cup:	$3.25]
[Sunbutter & Jelly:	$2.15]
[Yogurt Parfait:	$2.75]

[Desserts]

[Cookie:	$1.50]
[Ice Cream:	$2.85]
[Pudding Parfait:	$3.25]
[Donut:	$TBD]

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MEAL ACCOUNTS

MY MEALTIME

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

Scan above to download the App, or visit www.MyMealTime.com to register and add funds to your account.

HOW-TO

Get Started:

Download the My MealTime App or visit www.MyMealTime.com.

Register:

Click or tap the Register button and follow the onscreen prompts to create your account.

Link your Student:

Click or tap the Add Student button then find your school. Link to profile by using Student ID number.

Make a Deposit:

Add funds to your student account and store your credit card if desired for quick and easy repeat use. Schedule recurring deposits to ensure funds are available.

Low Balance:

Set-up a low balance notice in your profile for when account goes below a designated amount.

Need Help? Contact MyMealTime at 800-755-0904 or support@mealtimeclm.com.

For more information about our Dining Program: [Insert Website]

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