

# WELCOME

## BACK-TO-SCHOOL







# WELCOME!

**We are excited to partner with your school community!**

Quest is proud to be your dining partner 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.





# 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 shell & liquid 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.**







# 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 250 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.







# LOAD FUNDS

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

The official payment software for your school is PowerSchool, 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

Download the **PowerSchool App** or visit [www.powerschool.nlsd122.org](http://www.powerschool.nlsd122.org).

Log into your NLSD122 PowerSchool account. If you do not know your login credentials, please email us at [ps\\_questions@nlsd122.org](mailto:ps_questions@nlsd122.org).



In the left margin, find and then click on “Balance”.

Click on the “Make a Payment” button located in the upper right-hand corner. This will take you to the NLSD122 RevTrak website to complete your transaction. You can use your existing RevTrak username and password or create a new account (instructions are provided online regarding how to create a new account, however, if you need assistance, please contact the NLSD122 District Office).

Click to “Make a One-Time Payment” for your student, type in a payment amount, add the fees to your cart and complete the transaction.







# WEEKLY MENU

Download the **LINQ Connect App** to access Weekly Menus.

Quest partners with LINQ Connect to provide access to weekly and monthly Dining Menus that include individual item descriptions, ingredient lists, nutritional data and allergen information.

## FOLLOW THESE STEPS TO GET STARTED:

- Visit LINQConnect.com or open the LINQ Connect App.
- Under Check District Menu, find and select your District.
- In the upper lefthand corner, select your School from the drop-down list.
- The menu will appear and you can select the monthly or weekly view of the calendar and desired date range.
- To see menu item details, simply click the item and the ingredients, nutritional data, and allergens will populate.
- To view specific allergen information, click the allergens menu and check all the boxes that apply.



## ALLERGEN ICONS

Icons for the top nine allergens are visible in our dining areas at points of service and allergens are also listed with corresponding menu items in LINQ Connect.



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.

Our full allergen statement can be found at:  
[www.questfms.com/allergens](http://www.questfms.com/allergens)







# 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!

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