

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.

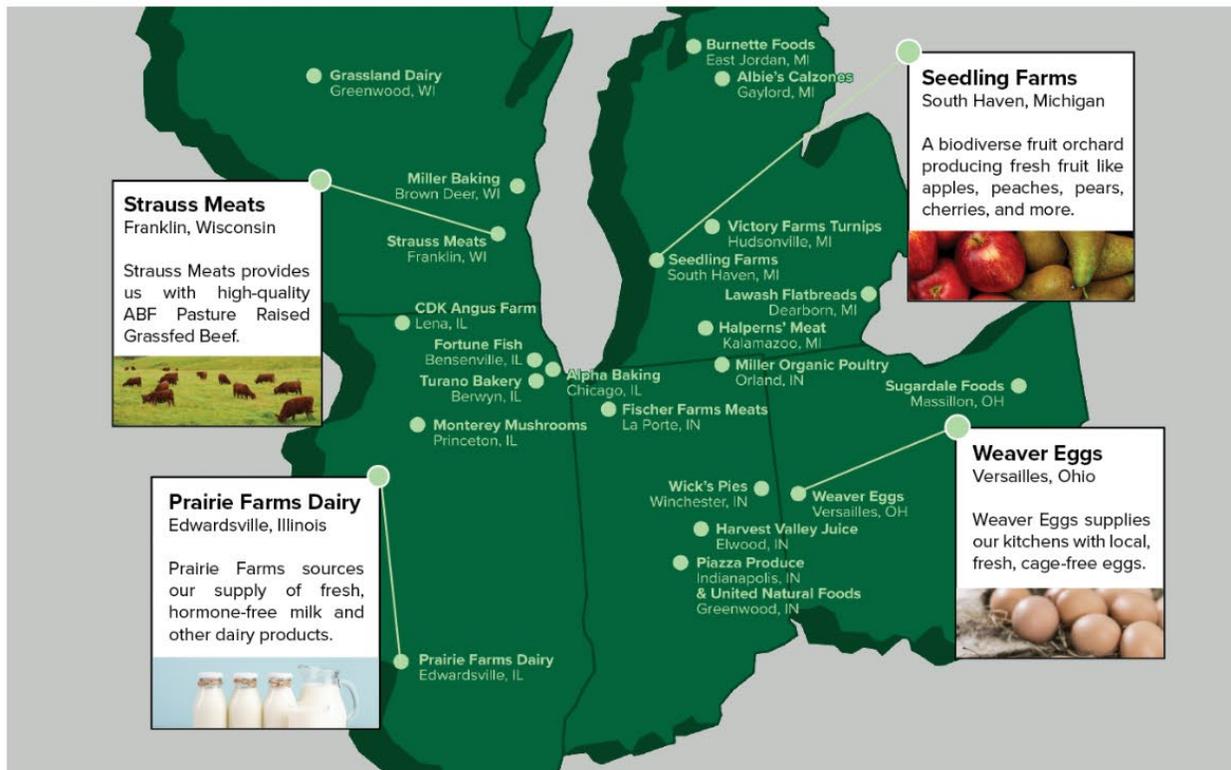




LOCAL FARMS

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 **Mosaic Payments** dining account for easy transactions.

The official payment software for your school is Mosaic Payment, 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

Visit www.mosaicsms.com.

Sign up for free using the Sign Up Free tab, enter all requested information, and click Submit. Then, set your password online, confirm students associated with your account, and select a form of payment to start adding funds.



Mosaic allows for easy, one-time payments and a simple payment process. Set up notifications to stay in the know.

Mosaic also gives you the option to set up Low Balance Alerts on student accounts, as well Automatic Payments.





WEEKLY MENU

Download the FD MealPlanner App to access Weekly Menus.

Quest partners with FD MealPlanner to provide access to Weekly Menus which includes individual item descriptions, ingredient lists, nutritional data and allergen information. FD Meal Planner also allows you to combine multiple menu items to see total nutritional content.

GET STARTED

Scan this QR code to download the FD MealPlanner App on your smartphone or visit www.fdmealplanner.com and search for your school to get started. Set up an account profile for each student to access menus quickly.



ALLERGEN ICONS

Icons for the top nine allergens are visible in our dining areas at points of service and also listed next to each menu item in FD MealPlanner. If your student needs further assistance for a serious food allergy, please contact the Food Service Director at your school.



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





CONCEPTS

Station Concepts bring current dining trends to life for students.

STATION CONCEPTS

The following Station Concepts are offered in our dining program, featuring made-to-order and rotating dishes that create a variety of fresh, authentic options and cater to a multitude of flavor and dietary preferences.

Crust Station: Traditional hand-tossed pizza favorites, gourmet thin & cauliflower crust, gluten-free options, plus calzones and a variety of flatbreads.

Grill Station: Hamburgers, chicken sandwiches, vegi burgers, fries, mozz sticks, corn dogs, hot dogs, chicken tenders and popcorn chicken and a variety Of fresh toppings served traditionally or with a gourmet twist, plus vegetarian options.

Panini Station:Build-your-own sandwiches with artisan breads, deli meats. a variety of cheeses, and fresh produce, plus custom wraps, grilled paninis and homemade soups rotating daily.





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Picante Station: Authentic Mexican cuisine made to order with a variety of house made toppings, slow cooked meat, salsas, and sautéed veggies, featuring favorites like soft tacos, walking tacos, burritos and burrito bowls.

Pasta Station: Pasta dishes with a variety of noodles, sauces, veggies and proteins.

Hemisphere Station: Variety of flavors and ethnic cuisines from around the world

Good Greens: Fresh, leafy greens of every variety served with a wide selection of vegetable and protein toppings and sides, as well as composed salads and soup served daily.





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 and we will connect you with the right person.



FOLLOW QUEST

Visit our website to learn more about Food Philosophy at 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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