



chartwells 
serving up happy & healthy



RIDE Rhode Island
Department
of Education

A True Partnership





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One healthy meal can improve a child's day. The more than 5 million meals served in Rhode Island schools each year can improve entire communities.

Through our partnership, we hope that the Rhode Island Department of Education has come to know that partnering with Chartwells means partnering with a strong Rhode Island team led by District Managers Solange Morrissette and Barbara Cohen. Not only do Solange and Barbara have the passion, experience, stability and insight to drive innovation, they also are backed by our Rhode Island and Northeast Region leadership support teams, our national network of chefs, dietitians and operations experts, as well as our parent company, Compass Group. We use this vast array of resources to bring your vision and mission to life every single day in every single Rhode Island district that we serve.

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Food Kids Love to Eat

Breakfast Participation

We know breakfast plays a role in improving academic performance. Our breakfast program features a variety of wholesome daily options students can't resist – fresh fruit, hot breakfast sandwiches, homestyle oatmeal and much more. Eye-catching merchandising and point-of-service signage make breakfast fun and encourage students to eat the most important meal of the day. We also offer a variety of service options, so more students get the nutrition they need.

Breakfast in the classroom

Recognizing the connection between children's eating habits and their ability to learn, we work to increase our students' accessibility to morning meals through the Breakfast in the Classroom (BIC) program. Students eat together in the classroom at the start of the school day, after the morning bell, so it's possible for more children to participate. Most of our Rhode Island schools have found this model to be incredibly helpful during COVID-19 to help maintain normalcy for the students.

Breakfast carts and kiosks

We enhance the high school grab-and-go breakfast program with stationary kiosks placed in high-traffic areas that are convenient for students in the morning. Mobile carts equipped with handheld POS also allow students to grab breakfast on the go. William M. Davies Technical School and Smithfield Public Schools are just a few districts enjoying these breakfast options. Central Falls increased breakfast participation by 40% when we put breakfast carts at the doors!

New menu items



We'll expand menu options, including choices like all-day oatmeal and cereal stations and fresh breakfast pizzas and calzones. Our new

concept, Rush Hour, offers breakfast all day. We introduced this to Rhode Island students in the fall of 2020, and it has been a hit.

Second Chance Breakfast

For students who may not be ready to eat first thing in the morning, offering breakfast after first period allows those who missed breakfast another chance to eat this important meal. Peace Dale Elementary has seen an 11% increase in breakfast participation!



Bags ready to deliver to classrooms for BIC at Pell Elementary School in Newport.



Menu Innovations

Sushi rolled into the high school! While having a conversation with our client at William Davies Technical High School about adding something new and interesting, there was a joke about featuring sushi. We thought, “Wait a minute, why not?” We held a training for all our chefs in Rhode Island on how to roll sushi. The event was well received. Students watched as chefs prepared a California Roll and our very own RHODY Roll featuring teriyaki chicken, fresh avocado, scallions, cucumbers, carrots and brown rice. For additional options we offered Sriracha Sauce, edamame salad and pickled cucumbers. We can’t wait to bring this event back to the students of Rhode Island.



*William Davies
Technical School
won Food
Management's
"Best K-12 Meals:
Chicken" Award for
the Rhody Roll!*

Fun Days Highlighting Local Produce

Kale Tasting for National Farm School Month

Laperche Elementary students were treated to a Guess-the-Recipe game during an outdoor lunch. They used their senses to guess the ingredients in a kale salad and were able to identify 11 of the 12 ingredients. Orange juice was the one no one could guess. It was a fun way to introduce healthy salad options while learning about Confreda Farm in Cranston where the kale was purchased.



Apple Crunch

Smithfield Middle and High School students celebrated Apple Day on October 24 with a variety of freshly made recipes featuring locally grown apples from nearby orchards. Jim Steere and his son from Steere Orchards were on-site to answer questions and Ali Jaswell from Jawsells' Farms was there to share her cider. At the end of the day a proclamation from the Governor's office declared October Rhode Island Farm to School Month. At the end of the ceremony every student in the cafeteria got an apple and on the count of three bit into at the same time. How fun is that? One, two, three CRUNCH!



SPUDtacular Potato Bar

Students at Calcutt Middle School and Central Falls High School were able to build their own lunch at our potato bar. Featuring locally grown potatoes from Young Family Farm in Little Compton, participants started building their creation with homemade mashed potatoes. Next there were delicious toppings like pulled pork, grilled chicken, roasted vegetables, and broccoli. To top off their creations they could choose from shredded cheddar cheese, sour cream, and scallions. It was a SPUDTACULAR experience for the kids!



Fun and Engaging Programs

Discovery Kitchen

Our Discovery Kitchen program is our platform to continue to integrate nutrition education, cooking demonstrations and samplings with our promotional calendar, connecting the lessons students learn with delicious food in the cafeterias.

Each month, our Discovery Kitchen lessons, events and culinary demonstrations feature a different theme. These themes align with our promotional calendar and are designed to inspire curiosity and discovery in students and the school community.



LC Cooking Class

Student Choice

As K-12 industry leaders, we're continually reinventing school foodservice to stay on-trend and ensure we're offering what students want. Now we're letting students take the lead. Student Choice gives students a voice in deciding what culinary concepts make it on the menu through fun tasting and voting events. Winning concepts are served at a Student Choice station or added to the menu as a limited time offer until the next vote. Restaurant-inspired concepts are regularly refreshed to keep students excited and interested. Rhode Island High Schools enjoyed voting on the different concepts: Big City BBQ and Roost were the fan favorites. We can't wait to bring Student Choice to the elementary!



Tiverton Middle School



Middletown students voting





Mood Boost

We were excited to roll this program out in March of 2019. We are looking forward to expanding the program in the following years. In the mean time, we have adapted the program to COVID-19 precautions to keep lunch fun for students even during hard times.

Mood Boost focuses on six moods that are easy for kids to relate to and identify: Happy, Alert, Calm, Strong, Confident and Smart. Each week, students can taste foods in the cafeteria or select items from the menu with ingredients that influence each one.

Concentrating on one mood per week means students have time to learn how food choices can impact their mood. Menu items are focused on fruits and vegetables and feature exciting and delicious mood-boosting ingredients.



Little Compton School Staff gets a Mood Boost

In January, we hosted a workshop for Little Compton School Staff. Executive Chef Steve DaFonseca used Mood Boost to demonstrate how the right foods can make you feel your best. When teachers and school staff prioritize their own health and wellness, they're more likely to support healthy school policies and can positively influence the behaviors of students.

Community Events

Though our focus is on ensuring Rhode Island students receive a nutritious meal each day, our role is not limited to this. We take a proactive role within the district and community to enhance the lives of students and families.

Examples include:

- Partnering with local farms to support the area's economy.
- Celebrating local food with tastings, farm-to-school and get-to-know-the-grower events.
- Supporting school events

Holiday Express

This is a two-part event that we are proud to partner with the CF School Department, CFPD, Mayor's office, Knights of Columbus, and CF Parks and Recreation. Together we provide a holiday dinner for 500 people where families participate in a clothing, food, and community toy drive. A week later, we provided a hot breakfast, and families received toys, clothes, books and a visit with Santa.



Traveling Chef

In 2019, The national anti-hunger campaign No Kid Hungry announced five winners of its Summer Meals Hero Contest. One of the five recipients of the national award was Ryan Hurley, director of dining services for Chartwells School Dining Services in Central Falls, Rhode Island. Under Ryan's leadership, the Central Falls School District developed and implemented a traveling chef summer feeding program.

Twice a week, our chefs cooked up an exciting meal for students in the park. With tasty menu items like chicken fajitas and Cuban sandwiches, students enjoyed the sights, sounds and smells of their delicious food being prepared just for them.



“The excitement that comes from the sights, sounds and smells of chefs cooking fresh, hot food on a grill in a park is difficult to describe! Ryan is truly a super star who goes far above and beyond to make summer meals unique, healthy and fun, much to the delight of kids and the greater Central Falls community.”

- Rory Marty, Director of Operations for Central Falls School.

Sustainability

Food Waste Reduction

Did you know that wasted food is the single largest category of material placed in municipal landfills? Or that 40% of our food supply is wasted and that each of us throws away nearly 300 pounds of food each year? During April in the school cafeteria, students will be able to participate in a variety of Discovery Kitchen activities and experiences with our Be A Waste Warrior theme. Since April is Earth Month and April 29 is Stop Food Waste Day, we will be featuring foods and programs that highlight the many ways that students and the community can make a difference in reducing food waste, in addition to activities designed to help them consider resources and protecting the environment.

Waste Not

Our Love Food Not Waste campaign includes kitchen signs with tips on reducing waste in the kitchen and at home. Our associates, students and families can also learn about the environmental impacts of food waste through training, social media posts and digital signage.

Our proprietary online waste-tracking program, Waste Not, allows users to see trends and make adjustments to reduce waste over time. Districts using the program have seen an immediate impact and identified opportunities for targeted training around knife skills, forecasting and inventory management.

Our Food Recovery Program collects any unopened commercially produced foods, as well as whole fruits, milk and bottled waters are now collected and delivers them weekly for distribution from food pantries.

Milk Pilot

We debuted a new, innovative bulk-milk machine pilot program. The program makes it easier and more sustainable for students to enjoy milk with each meal. Bulk milk dispensers are steadily gaining in popularity within New England schools. Not only does the program increase milk consumption, but it also significantly decreases packaging waste.

Discovery KITCHEN

BE A WASTE WARRIOR

Each month, we introduce a new Discovery Kitchen theme featuring lessons, events and culinary demonstrations. These themes are designed to bring a fun and inspiring sense of food discovery to our students and school communities.

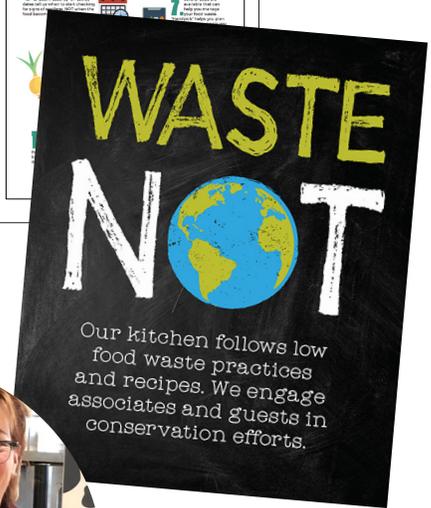
We are excited to be bringing to ABC School District next month, Waste Warrior.

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Look for more information on menus and scheduled dates for Discovery Kitchen events, and please join in on the fun!

10 FACTS ABOUT FOOD WASTE

1. Every year, 100 million pounds of food is wasted in the United States.
2. In 2010, 100 million pounds of food was wasted in the United States. That's the same amount of food as 10 million chickens.
3. Food waste is the single largest category of material placed in municipal landfills.
4. 40 percent of our food supply is wasted.
5. 300 pounds of food is thrown away by each of us every year.
6. Food waste is the single largest category of material placed in municipal landfills.
7. 40 percent of our food supply is wasted.





Local Focus – Fresh Food First

Locally Grown – Farm Fresh Rhode Island

For Chartwells K12, we believe in not only providing healthy and exciting meals to students; we also strive to provide locally grown foods that support local farmers within the entire region. We work to educate our students on why this initiative is so important, and to provide opportunities for each student to experience and taste these locally grown items. Providing our students with fresh, local produce is essential to their well-being.



Local Vendors, Local Spend – Supporting Rhode Island

What better way to bring local flavor to Rhode Island schools than to partner and support locally owned businesses? Chartwells has local partnerships with Calise Bakery, Red's Best Fish and Shri Bark. Local signature menu items are featured on school menus and have been developed to meet USDA requirements.



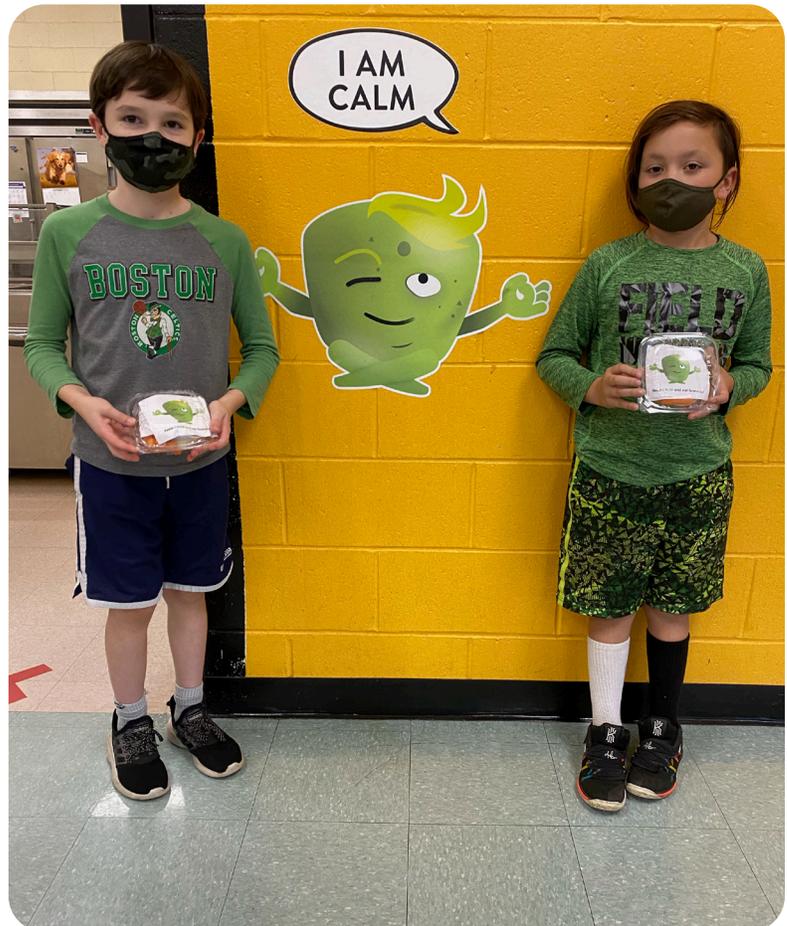
In January, we will be partnering with local company Eat Fresh Prep for a tasting to provide Rhode Island students with a delicious dairy-free parfait made with oats and real fruit.

Mood Boost

While we look forward to expanding Mood Boost in the future, we have adapted the program to COVID-19 serving models to keep lunch fun for students, even during hard times. Not only are we introducing Mood Boost for take-home meals, but we have also continued our nutrition education efforts during the pandemic. We recently held a kale tasting in Smithfield and North Smithfield and a butternut squash soup tasting in Chariho.

COVID-19 did not stop our management team in East Providence. On November 17, chef Bill Lambert demonstrated how to make a healthy pizza in a Zoom virtual-teaching session, and Nancy Roberts, our nutritionist, taught the group about healthy beverages. Approximately 75 families tuned in to watch Bill and Nancy, and there was a question-and-answer session so that parents and children could ask questions. The virtual session was a big success.

We will continue to find creative ways to provide our Rhode Island students with fun events in this difficult time. It is our honor to serve the students of Rhode Island as your partner, helping you reach RIDE's goals through a customized program designed specifically to meet your needs.



Proudly Serving:

Barrington Public Schools

Bristol Warren Regional
School District

East Providence School District

Little Compton Public Schools

Middletown Public Schools

Newport Public Schools

North Providence
School Department

Portsmouth Public Schools

Burrillville School Department

Central Falls School District

Chariho School District

International Charter School

Jamestown School Department

Johnston Public Schools

Lincoln Public Schools

Narragansett School System

New Shoreham School
Department

North Smithfield High School

Scituate Public Schools

Smithfield Public Schools

William M. Davies Career
and Technical High School

South Kingstown School District

Tiverton Public Schools