



RI Child Nutrition Programs

Statewide Food Service Management Company (FSMC) Program



Background

All public schools in RI are required to participate in the National School Lunch Program (NSLP), per state law. Schools and districts can choose to produce NSLP meals 'in house' or contract out the production of meals to a vendor or food service management company (FSMC); most schools and districts in RI employ the services of an FSMC. The statewide food service program serves as an umbrella agreement entered into by RIDE and the chosen vendor to achieve maximum efficiencies while maintaining a high quality school food service program. Districts and schools can access services by executing individual agreements under the statewide umbrella contract.

Benefits of the Statewide Program

- **Decreased** administrative burden for district leaders so that they can focus on core educational services
- **Simplified** contracting process that allows a school or district to forgo the formal Request for Proposal (RFP) process
- **Low and stable** management and administrative fees
- **Increased** commitment to local purchasing and sustainability initiatives
- **Higher** nutritional standards for meals served under the program
- **Customized** solutions for every school, regardless of size, equipment, etc.

For more information on the statewide FSMC program, contact Jessica Patroliia, RIDE's Child Nutrition Programs Coordinator, at Jessica.patroliia@ride.ri.gov



A True Partnership RI Department of Education Child Nutrition Program and Chartwells Statewide Food Service Contract

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.

Chartwells is proud to serve as the statewide food service provider for Rhode Island. Our dedicated team led by District Managers Solange Morrissette and Marc Roy is committed to our mission of serving up happy and healthy everyday. Not only do Solange and Marc 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. They can be reached at Solange.Morrissette@compass-usa.com or Marc.Roy@compass-usa.com

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.

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.

Mood Boost

Mood Boost focuses on six moods that are easy for kids to relate to and identify: Happy, Alert, Calm, Strong, Confident and Smart. 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.

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

chartwells
serving up happy & healthy



RIDE Rhode Island
Department
of Education

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 and got to work. 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.



*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. 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 Jaswells' Farms was there to share her cider.



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 to choose from. It was a SPUDTACULAR experience for the kids!

