



Quarterly Business Review

Thursday, December 15, 2022

**E
C
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chartwells
serving up happy & healthy

On the Agenda

Welcome and Introductions

Partnership Highlights

Results

What's Next?

Discussion





PAUL TAPIA
Regional Vice President



ASHLEY HARTLE
Division Vice President



RAFAEL NEGROE
District Manager



MONICA WOODWORTH
Regional Marketing Director



BETSY MYERS
Regional Dietitian

Hello!



Partnership Highlights



**Fresh,
Minimally
Processed**



**Locally
Grown
Produce**



What's Important To You

**Sustainably
Sourced**



**Student
Voice**



**Scratch
Cooking**





Nutrition Education



Events



Community



Results

Meal Counts

Breakfast

75,756

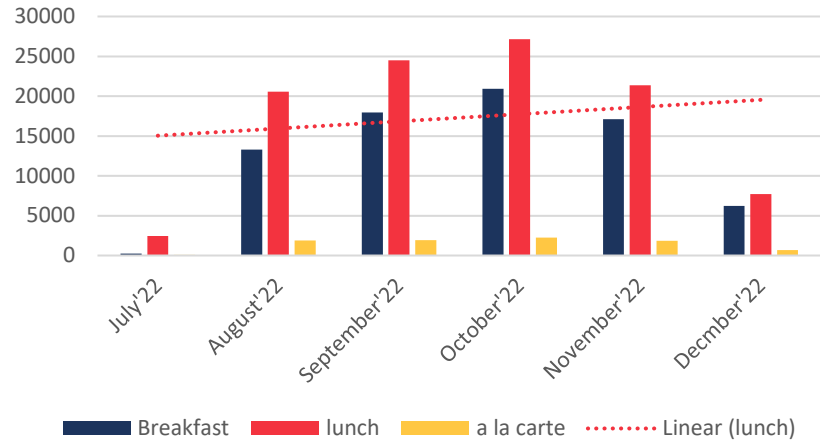
Lunch

103,729

A la Carte

8,750

Meal Counts



Full Year Projection

Breakfast

124,540

Lunch

175,300

Major influences on overall program success:

Investment in people

Extremely dedicated front-line associates & district personnel

Strong district administration support and passion to influence the program

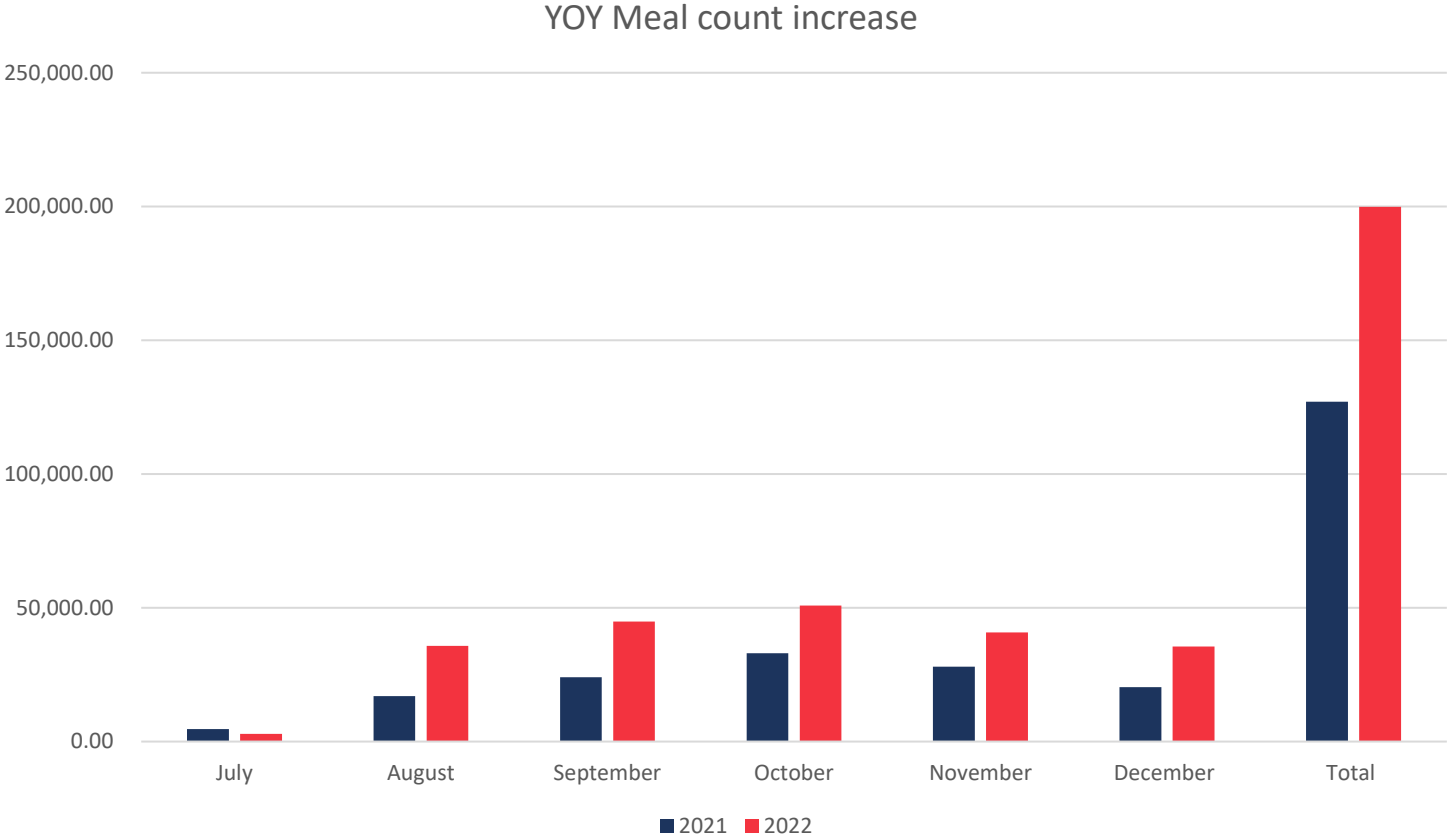
Increased regional support during the school year

YOY Meal Counts

2021
127,057

2022
199,939

Percentage
increase
57%





What's Next?





Here's What's in Store!

1

- Student Window Remodel
 - Innovative Concepts & Programs
 - New menu

2

- Student Café Remodel
 - Innovative Concepts & Programs
 - Discovery Kitchen
 - Environment Design

3

- Faculty Dining Room Remodel
 - New serving Line
 - Better lighting

A decorative graphic consisting of several solid-colored circles of various sizes and colors (teal, dark blue, light blue, red, pink, orange, yellow) scattered in the top-left and bottom-left corners of the page. The text is centered on the right side of the page.

Innovative Concepts & Programs

Discovery KITCHEN

Each month, 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.

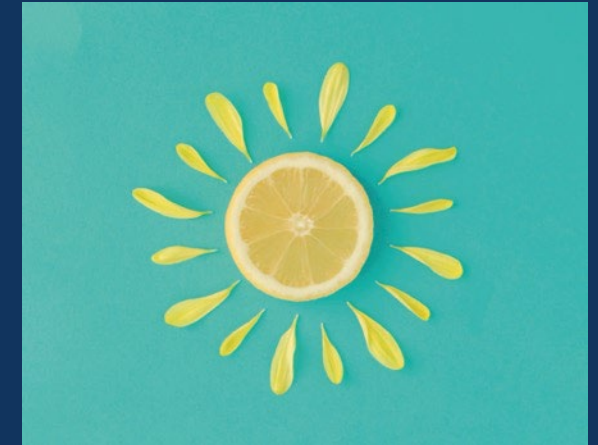
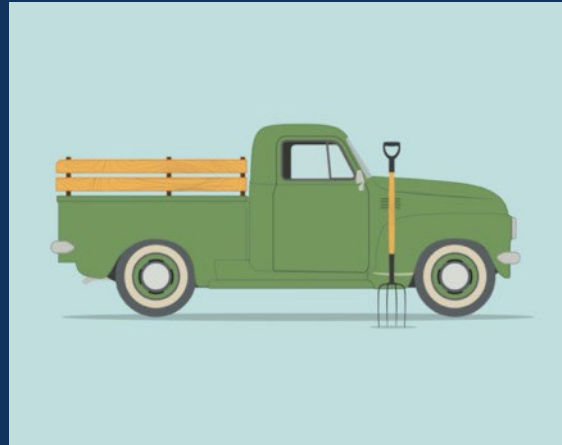
August	Bring on Breakfast Add excitement to the beginning of the school day		September	Performance Nutrition Learn how food can fuel us to perform our best	
October	Seed to Table A celebration of fresh, seasonal and local foods		November	Let's Get Cooking Empower kids to cook at home with homemade classics	
December	Spice it Up Learn how global flavors season foods without salt		January	Roadtrip Take a culinary adventure through the USA	
February	Smart Snacking Create mini, balanced meals with "snack" foods		March	Plant Power Learn about tasty plant-based proteins	
April	Be a Waste Warrior Learn how we all play a part in reducing waste		May	Summer Fun Get ready for summer with seasonal favorites	



Inviting Environments



Inviting Environments





Thank you!