

NutriStudents K-12®

Menu Freedom. Over 100 Certified Weeks.



Solving districts' most perplexing foodservice challenges

Problem: Kids don't like USDA-compliant menus

Our kids love the food from NutriStudents K-12®! I haven't had one single complaint yet this year!
Sue Motzko, Food Service Director, Sebeka Public Schools

Some parents have said their kids have said the food is much better this year! Sandi Rentz, Food Service Director, Wadena-Deer Creek Public Schools

This doesn't look or taste like school lunch. It's absolutely awesome! I'd be proud to serve this at home! Participation increased 5-6% after one month and continues growing. Even the administration and school staff have increased their participation since we launched NutriStudents K-12. Shelly Miller, Director of Nutritional Services, Staples-Motley Public Schools

The kids are excited about breakfast and lunch. Participation has increased much more than we expected – from 500 to 700 students every day. Crystal Vang, Food Service Director, Prairie Seeds Academy Charter School

Our plate waste was reduced by about 20% the first month alone.

Shelly Miller, Director of Nutritional Services, Staples-Motley Public Schools

Problem: Limited time for compliance requirements

As a smaller district, our director also has a lot of day-to-day responsibilities, including assisting with cooking. NutriStudents K-12 relieves her of the burden of having to key in each ingredient in every recipe in every menu week. She can use the menus in NutriStudents K-12 and forego entering all that information. It's all done for her. Troy Wentz, Business Manager, Hanover (Penn.) Public Schools

Our foodservice staff is absolutely thrilled with the automated production reporting now that we're using NutriStudents K-12. Not manually writing them out is saving so much time every day. Shelly Miller, Director of Nutritional Services, Staples-Motley Public Schools

We had lots of challenges with our program previously, including the amount of time it took. Menu planning, reporting, food safety issues, record keeping – it was really the equivalent of a full time position to handle what this system is doing for us right now. Really, I'd say we save 40 hours a week. Crystal Vang, Food Service Director, Prairie Seeds Academy Charter School

With NutriStudents K-12 my whole job is easier. We're spending less time doing food prep and cooking. Production reports are all right there and so easy to do now. Judy Gertz, Head Cook, Park Rapids Public Schools



NutriStudentsK-12.com

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Problem: Creating a variety of USDA-compliant menus

I'm so happy I don't have to spend time creating menus that are nutritionally compliant every week. I just drop in a menu week from NutriStudents K-12 and spend the time I save with the kids. Crystal Gauss, Cafeteria Manager, Hanover (Penn.) Public Schools

The greatest advantage to working with NutriStudents K-12 is that they have already done most of the work for us. Most of the time, a person heading a foodservice program would have to spend time developing tasty, regulated meals and menus, creating production records for every meal, researching USDA guidelines, developing HACCP manuals, etc. I never have to question if their menus are compliant or if their guidance and support in any area are correct. They know their food and their schools better than anyone. Naomi Christianson, Business Administrator, Aurora Charter School

Problem: Budget constraints

I'm so pleased with my lower food cost because of the NutriStudents K-12 market basket. Last year I overspent my budget and had to get additional funding. I'm writing fewer purchase orders this fall, and we're well within budget and on track to not go over budget this school year. Shelly Miller, Director of Nutritional Services, Staples-Motley Public Schools

Our food costs were down from the previous year after just one month because of the NutriStudents K-12 market basket and working with Upper Lakes Foods. It's also much easier to track purchases now. Tom Marcussen, Food Service Director, Park Rapids Public Schools

Foodservice directors would have to be totally out of their mind not to use this program!

Crystal Gauss, Former Cafeteria Manager, Hanover (Penn.) Public Schools

Problem: Increased plate waste

Our plate waste was reduced by about 20% the first month alone. Shelly Miller, Director of Nutritional Services, Staples-Motley Public Schools

We have quite a bit less food waste this year, probably 30-40% less than last year. Even our custodians have commented about the difference they're noticing! Tom Marcussen, Food Service Director, Park Rapids Public Schools

Problem: Getting answers when you need them

NutriStudents K-12 customer service is excellent. They treat me like I'm their only customer. Sue Motzko, Food Service Director, Sebeka Public Schools

NutriStudents K-12 responded to my calls and emails immediately, and patiently answered my questions, teaching me exactly what I needed to know. Their support and general encouragement through the audit were outstanding. Crystal Gauss, Cafeteria Manager, Hanover (Penn.) Public Schools

They are simply amazing. I can't say enough good about them. The way they turned us around with that audit stuff! We couldn't have done it without them. I couldn't believe how they put this together so easily for us. Terry Schane, Business Manager, Saint Clair (Penn.) Public Schools