



New Menus, Café Spaces, Menu App, Local Partners and Programs Announced for Westport Students

Chartwells K12 and Westport are bringing healthy and delicious new foods, Menu transparency, café spaces and more to the students for the 2016-2017 school year!

August 29, 2016: *Chartwells K12 and Westport are proud to announce a variety of new menus, café spaces and programs for the coming year. All designed specifically for Westport students. With great-tasting & healthy new foods, student focused dining spaces, menu apps and fresh, local produce all on the menu, it's sure to be an exciting year in the Café!*

New Menus and Café Spaces: *Chartwells K12 Chefs and Dietitians have cooked up a freshly-inspired menu for the coming school year designed specifically for Westport students and includes a wide array of healthy and delicious options. These menus were created using student input from surveys, tastings and everyday conversations. The new menu includes:*

- *Boars Head cold cuts in EVERY school for students and staff*
- *Whole muscle chicken tenders instead of extruded popcorn chicken or nuggets*
- *Special Staff menus available at all schools with a "pre-ordering" option*
- *Pizza day every Thursday in the Elementary Schools*
- *Breakfast for Lunch every Wednesday in the Elementary Schools*
- *Sports Nutrition Lunches for student athletes*
- *Bento Box Lunches in the Middle schools and High School*

The High School has also been redesigned with the introduction of an "Organic" station near the entrance and a new "Turbo Chef" oven for toasted subs at the Pizza/Panini Station!

Throughout the year Chartwells K12 will hold Chef and Registered Dietitian led tastings with students to teach them about new healthy foods and ingredients.

Guest Chefs from the community also visit schools through our "Chefs2Schools" program to help students engage with healthy foods and learn how to eat well for a lifetime.

- *Guest Chef/Chefs Tables begin in all schools in October.*
- *Look on the District website for dates and locations.*

Menu Transparency in Your Hands

Full menus will be literally in the hands of students and parents this fall through "Nutrislice", an exclusive partner of Chartwells K12. "Nutrislice" works with Chartwells K12's proprietary and FDA approved "Webtrition" menu planning program to make Westport menus available online through smartphones, email and the web with recipe descriptions, photos and nutrition & allergy information.

Download the "Nutrislice" app from the app store (IOS) or Google Play (Android) and search for your menus. You can also find them on the web at: www.westport.nutrislice.com

Fresh Produce and Local Partners:

Chartwells K12 and Westport School District are proud to support our local farmers and companies, bringing students the freshest possible produce while supporting the Connecticut economy. Local produce and products on the menu this year include:

- Baggot Family Farms-East Windsor, CT-Eggplant & Squash
- Cecarelli Farms-Northford, CT-Peppers & Tomatoes
- Hudson River Fruit-Milton, NY-Apples & Pears

From the Café to the Community:

Chartwells K12 and Westport School District are excited to announce new & continued community programs for the coming year, including:

- School Gardens-Bedford Middle School, Staples High School and hopes of connecting to the garden at Long Lots Elementary School.
- Community Plates-donation of unused food items

For more information or to schedule an interview, please reach out to Chef Dave Nanarello at dnanarello@westport.k12.ct.us or Deb VanCoughnett, Director of Dining Services at dvancoughnett@westport.k12.ct.us

About Chartwells:

Nourishing students is not only our business; it is our commitment to the communities in which we serve. Chartwells is a diverse family of dedicated food and nutrition specialists serving the academic community. We deliver customized solutions that benefit our partners through innovative programs.

When it comes to innovative nutrition programs, no one serves students better than Chartwells. As the leader in school dining services, Chartwells has the experience and insight to provide carefully planned and well-balanced meals that appeal to student appetites.

Our passion for good food isn't limited to the cafeteria. We know the lessons learned in school will guide a child throughout their lifetime. So together with a balanced, delicious meal, we also offer an exciting range of educational tools that help your students make wise, informed decisions. Eat. Learn. Live. is the foundation of all that we do in school foodservice education.

Eat. Learn. Live. is the foundation of the Chartwells philosophy. It's our single-minded commitment to building strong bodies and sharp minds and establishing the framework for a long, healthier life. Our approach combines an attractive and fun dining environment with nutritious, popular menu choices, and education programs that promote healthy eating habits in a way that appeals to each age group. It is our goal to make a difference in your cafeterias, your classrooms, and your community.

For more information about Chartwells visit: www.eatlearnlive.com

Should you have additional questions, please visit our district website at www.westport.k12.ct.us
Thank you. We look forward to a successful year!