

A Recipe for Success.

On behalf of The Nutrition Group—your district’s food service provider—we’d like to introduce ourselves, provide insight about who we are, and explain the services and value we bring to your district. In addition to committing to doing the every day things well, The Nutrition Group supports your Food Service Director with a team of experts to ensure the success of your district’s program. Below are key points that TNG focuses on to ensure your food service program is successful.



BUDGET

We leverage our buying power to deliver quality food at optimal pricing and implement controls to streamline costs. By periodically analyzing the district’s financial status and addressing concerns as they arise, we meet the realistic operational and financial goals established.



PARTICIPATION

Inspiring menus, marketing, and merchandising play an important role in maintaining and increasing participation. Our innovative special events, coupled with chef crafted meals make each cafeteria in your district a fun and exciting environment for students.



STAFFING

Maintaining an appropriately staffed kitchen can be a time-consuming process that diminishes a team’s effectiveness. Our emphasis on training, employee appreciation and opportunities for career advancement create a successful environment where employees thrive.



COMPLIANCE

Ensuring that your program flourishes requires finding a balance of seamless compliance, quality food and a lively atmosphere. That’s why we devote a team to help navigate the regulations, leaving more time for your food service director to focus on moments that matter for students.



COMMUNICATION

Your resident food service director is available every day in your district’s schools; the lines of communication are always open! To keep you updated, each month you’ll receive a Food Service Report that highlights activities and noteworthy events.



BALANCE

Today’s students want a variety of cuisines like they’d find in their favorite eateries, yet serving those types of foods often times exceeds dietary regulations and budget constraints. Our food programs and trending concepts cater to each grade level and are proven to promote participation while staying within nutrition guidelines.

TNG at a Glance

WE PREPARE
600,000+
MEALS PER DAY!

SERVING OVER
245 SCHOOL
DISTRICTS
IN six STATES

PENNSYLVANIA, OHIO, MICHIGAN
VIRGINIA, NEW JERSEY & FLORIDA



Food Service Reports keep you up-to-date monthly on happenings in your district.



WE SERVE FRESH, NUTRITIOUS, & INNOVATIVE FOOD



The Nutrition Group's *recipe for success* is not only providing our students with the best types of food, but also the best in K-12 nutritional programming. Our programs reach students of all ages and introduce them to delicious, wholesome foods.



Farm to Fork offers fresh produce from local sources.



Wellness Wednesday encourages elementary students to sample well-balanced recipes featuring colorful vegetables, legumes, and seasonings.



Food Fusion provides tasty combinations of your favorite trendy foods like Pulled Pork Mac & Cheese Waffle Cones!



Tasty Bites proves that healthy food can be delicious and delightful with our delectable sweet and nutritious treats.



Recipe of the Month delivers chef-crafted recipes for students to explore new flavors.



From pancake stations to breakfast in the classroom, we offer a variety of flexible **Breakfast Programs**.



Molly the Cow and **Calvin the Calf**, The Nutrition Group's loveable mascots, spread the importance of making healthy choices.

new THIS YEAR

Our Fresh Eats concept, which will be introduced over the next 2 years, features 3 new grade-specific levels of cafeteria enhancements that complement the progressive new foods we continue to introduce. By creating a colorful, lively atmosphere where students want to be, we encourage healthy participation levels.



ELEMENTARY

The Fresh Eats Cafeteria creates a fun dining experience for elementary students with bright colors with a playful twist on nutrition education. Appealing choices are offered that are easy for this age group to select and handle.



MIDDLE SCHOOL

The Fresh Eats Cafe, designed for middle school students, is driven by bold colors and posters with positive messages. We offer selections that satisfy students' growing independence.



HIGH SCHOOL

The Fresh Eats Bistro is driven by trendier, more complex options for high school students. Some offerings include "Made To Order" and food truck inspired chef-crafted meals.



Download NUTRISLICE



Nutrislice is a **free app** that allows you to scan our digital menus, utilize menu filters for allergens, view ingredients, give feedback to recipes, and get the latest cafeteria news!



WANT TO KNOW MORE?

To view our newsletter, simply take a photo of this code on your phone to access a digital version of **Nutrition Ink**.

