Board of Education Regular Meeting/Business
Monday, April 14, 2025 6:00 PM

Virginia Moon Administrative Center
8545 Park Dr
Ralston, NE 68127-3621

Agenda

1. Call To Order
   Speaker(s): Board President
2. Pledge of Allegiance
   Speaker(s): Board President
   2.1. Roll Call - Excuse Board Members not in attendance
      Speaker(s): Board President
3. Public Comment Sign In Procedure
   3.1. Public Comment
4. Consent Agenda (Action)
   Speaker(s): Board President
5. Board Development and Communication
   5.1. Board Members' Update
6. Superintendent's Report
   Speaker(s): Superintendent
   6.1. District Financial Report
      Speaker(s): Dr. Aaron Bredenkamp
   6.2. Government Relations Update
      Speaker(s): Mr. Jason Buckingham
   6.3. NASB Updates and Information
      Speaker(s): Mrs. Elizabeth Kumru
   6.4. Update from the Communications Department
      Speaker(s): Jim Frederick
   6.5. Ralston High School Improvement Plan Overview
      Speaker(s): Ryan Pivonka, Stacy Athow, Sara Hall.
   6.6. NSCAS Winter Achievement results review
      Speaker(s): Sara Zabrowski-Gates
   6.7. District Human Resources Update
      Speaker(s): Jason Buckingham
   6.8. Food Service Management Company Bid Proposal Presentations
      Speaker(s): Aaron Bredenkamp
   6.9. District Bond Project Update
      Speaker(s): Jason Buckingham
7. Pre-Adjournment Information and Activities
   7.1. Announcements
   7.2. Board of Education Supplemental Meeting Information
   7.3. Future Board Calendar
8. Adjourn

2009
Public Participation at Board Meetings

The board of education shall conduct its meetings in accordance with the Nebraska Open Meetings Act.

The board shall make reasonable efforts to accommodate the public's right to hear the discussions and testimony presented at its meetings. The board shall make available at the meeting, for examination and copying by members of the public, at least one copy of all reproducible written material to be discussed in open session of the meeting.

Except for closed sessions, the board will allow members of the public an opportunity to speak at each meeting. The board may make and enforce reasonable rules and regulations regarding the conduct of persons attending, speaking at, videotaping, photographing, or recording its meetings.

The board shall not require members of the public to identify themselves as a condition for admission to the meeting, nor shall such body require that the name of any member of the public be placed on the agenda prior to such meeting in order to speak about items on the agenda. However, the board shall require members of the public desiring to address the board to identify themselves, including an address and the name of any organization represented by such person unless the address requirement is waived to protect the security of the individual.

Adopted on: _____
Revised on: _____
Reviewed on: _____

SELECTION CRITERIA: transact.ck_date='20250414'
ACCOUNTING PERIOD: 8/25

FUND - 01 - GENERAL FUND

CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	-----DESCRIPTION-----	SALES TAX	AMOUNT
9001	133586	04/14/25	7687	360 COMMUNITY SERVI	0126020120000	20569	RPS STUDENT SERVICE	0.00	1,920.00
9001	133586	04/14/25	7687	360 COMMUNITY SERVI	0136020120000	20569	RPS STUDENT SERVICE	0.00	1,920.00
9001	133586	04/14/25	7687	360 COMMUNITY SERVI	0136020120000	20569	RPS STUDENT SERVICE	0.00	5,329.44
TOTAL CHECK								0.00	9,169.44
9001	133588	04/14/25	4348	AQUA-CHEM INC	0136020262000	20430	RPS MAINTENANCE RHS	0.00	2,135.75
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0136020212000	20320	RPS ADMIN/DW RHS	0.00	2,369.65
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0180020257000	20340	RPS ADMIN/DW CO/VMA	0.00	3,369.60
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0116620212000	20320	RPS ADMIN/DW MEAD	0.00	764.41
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0116820212000	20320	RPS ADMIN/DW SEY	0.00	662.49
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0116920212000	20320	RPS ADMIN/DW WW	0.00	701.86
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0116320212000	20320	RPS ADMIN/DW BLUM	0.00	866.33
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0136020212000	20320	RPS/HIGH SCHOOL	0.00	2,025.00
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0126020212000	20320	RPS ADMIN/DW RMS	0.00	1,132.71
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0116420212000	20320	RPS ADMIN/DW KW	0.00	495.71
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0116720212000	20320	RPS ADMIN/DW MOCK	0.00	1,095.65
9001	133589	04/14/25	5630	ARBOR FAMILY COUNSE	0136020212000	20320	RPS HIGH SCHOOL	0.00	1,800.00
TOTAL CHECK								0.00	15,283.41
9001	133590	04/14/25	7502	ASCEND STAFFING	0136020261000	20340	RHS CUSTODIAN PERRY	0.00	884.35
9001	133590	04/14/25	7502	ASCEND STAFFING	0136020261000	20340	RHS CUSTODIAN PERRY	0.00	887.19
9001	133590	04/14/25	7502	ASCEND STAFFING	0136020261000	20340	RHS CUSTODIAN PERRY	0.00	709.75
9001	133590	04/14/25	7502	ASCEND STAFFING	0136020261000	20340	RHS CUSTODIAN PERRY	0.00	698.39
TOTAL CHECK								0.00	3,179.68
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS ADMIN/CO/VMAC	0.00	556.86
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS HIGH SCHOOL	0.00	973.15
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS MIDDLE SCHOOL	0.00	333.02
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS SUPPLY DELIVERY	0.00	9.95
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS KAREN WESTERN	0.00	67.49
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS WILDEWOOD	0.00	99.40
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS MEADOWS	0.00	110.63
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS BLUMFIELD	0.00	119.95
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS SEYMOUR	0.00	131.03
9001	133591	04/14/25	6650	BISHOP BUSINESS	0180020253000	20442	RPS MOCKINGBIRD	0.00	147.54
TOTAL CHECK								0.00	2,549.02
9001	133592	04/14/25	2930	BLICK ART MATERIALS	0136020110090	20610	RALSTON HIGH HS2503	0.00	2,304.81
9001	133593	04/14/25	7995	BRANDON CURTIS	0136020699000	20510	REIMBURSE2/6-3/24/2	0.00	289.80
9001	133594	04/14/25	7700	BRIGHT FUTURE CONSU	0180020231000	20810	RPS ADMIN/BOE	0.00	1,018.67
9001	133595	04/14/25	3132	CITY OF RALSTON	0116620266000	20340	RPS KAREN WESTERN	0.00	1,317.87
9001	133595	04/14/25	3132	CITY OF RALSTON	0116320266000	20340	RPS BLUMFIELD	0.00	1,493.59
9001	133595	04/14/25	3132	CITY OF RALSTON	0136020266000	20340	RPS HIGH SCHOOL	0.00	4,085.39
9001	133595	04/14/25	3132	CITY OF RALSTON	0116420266000	20340	RPS KAREN WESTERN	0.00	854.62
9001	133595	04/14/25	3132	CITY OF RALSTON	0116820266000	20340	RPS SEYMOUR	0.00	1,142.15
9001	133595	04/14/25	3132	CITY OF RALSTON	0116920266000	20340	RPS WILDEWOOD	0.00	1,210.05
9001	133595	04/14/25	3132	CITY OF RALSTON	0116720266000	20340	RPS MOCKINGBIRD	0.00	1,888.95

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9001	133595	04/14/25	3132	CITY OF RALSTON	0126020266000	20340	RPS MIDDLE SCHOOL	0.00	1,952.85
TOTAL CHECK								0.00	13,945.47
9001	133596	04/14/25	7766	CITY WIDE FACILITY	0126020261000	20340	RPS MIDDLE SCHOOL	0.00	7,580.00
9001	133597	04/14/25	4037	COX BUSINESS	0180020258000	20382	RPS APRIL 1, 2025	0.00	8,949.05
9001	133597	04/14/25	4037	COX BUSINESS	0180020258000	20382	RPS APRIL 1, 2025	0.00	3,930.98
TOTAL CHECK								0.00	12,880.03
9001	133598	04/14/25	7915	CURZON PROMOTIONAL	0116320261000	20350	RPS BLUMFIELD	0.00	1,812.50
9001	133599	04/14/25	7189	DATA DOCUMENTS, LLC	0180020256000	20550	RPS PUBLIC RELATION	0.00	4,268.75
9001	133600	04/14/25	34	DEMCO, INC.	0116920222000	20610	WILDEWOOD WW250016	0.00	94.17
9001	133601	04/14/25	7994	DEVELOPMENTAL DISAB	0136020120000	20569	RPS STUDENT SERVICE	0.00	967.93
9001	133601	04/14/25	7994	DEVELOPMENTAL DISAB	0136020120000	20569	RPS STUDENT SERVICE	0.00	1,102.99
TOTAL CHECK								0.00	2,070.92
9001	133602	04/14/25	1729	DIETZE MUSIC	0136020110094	20610	RALSTON HIGH HS2503	0.00	16.00
9001	133604	04/14/25	6224	THE DAILY RECORD	0180020232000	20540	RPS ADMIN/BOE LEGAL	0.00	22.67
9001	133604	04/14/25	6224	THE DAILY RECORD	0180020232000	20540	RPS ADMIN/BOE LEGAL	0.00	22.67
9001	133604	04/14/25	6224	THE DAILY RECORD	0180020232000	20540	RPS ADMIN/BOE LEGAL	0.00	44.00
TOTAL CHECK								0.00	89.34
9001	133606	04/14/25	127	EASTERN NEBRASKA HU	0116720120000	20569	RPS STUDENT SERVICE	0.00	4,370.00
9001	133606	04/14/25	127	EASTERN NEBRASKA HU	0136020120000	20569	RPS STUDENT SERVICE	0.00	4,370.00
TOTAL CHECK								0.00	8,740.00
9001	133607	04/14/25	3112	EGAN SUPPLY COMPANY	0116620261000	20610	RPS MAINTENANCE MEA	0.00	119.00
9001	133607	04/14/25	3112	EGAN SUPPLY COMPANY	0116720262000	20610	RPS MAINTENANCE MOC	0.00	234.00
TOTAL CHECK								0.00	353.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116920129100	20320	RPS STUDENT SERVICE	0.00	1,048.38
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116320129100	20320	RPS STUDENT SERVICE	0.00	1,048.40
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116420129100	20320	RPS STUDENT SERVICE	0.00	1,048.40
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116620129100	20320	RPS STUDENT SERVICE	0.00	1,048.40
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116720129100	20320	RPS STUDENT SERVICE	0.00	1,048.40
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116820129100	20320	RPS STUDENT SERVICE	0.00	1,048.40
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0126020353500	20610	RPS HAL REDEMSKE	0.00	150.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0126020353500	20610	RPS HAL REDEMSKE	0.00	150.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116920129100	20320	RPS STUDENT SERVICE	0.00	50.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116320110000	20330	RPS BLUMFIELD	0.00	50.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0136020212000	20330	RPS HOWELL&REDLINGE	0.00	60.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0126020110000	20330	RPS HAL REDEMSKE WC	0.00	100.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0180020221200	20330	RPS HARLEY&ZABROWSK	0.00	40.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116420110000	20330	RPS KAREN WESTERN	0.00	40.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0136020110000	20330	RPS HIGH SCHOOL	0.00	40.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116320129100	20320	RPS STUDENT SERVICE	0.00	50.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116420129100	20320	RPS STUDENT SERVICE	0.00	50.00

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9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116620129100	20320	RPS STUDENT SERVICE	0.00	50.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116720129100	20320	RPS STUDENT SERVICE	0.00	50.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116820129100	20320	RPS STUDENT SERVICE	0.00	50.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0180020251000	20330	RPS BREDENKAMP, AAR	0.00	20.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116820110000	20330	RPS SEYMOUR	0.00	20.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0126020110000	20330	RPS MIDDLE SCHOOL	0.00	20.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0180020249000	20330	RPS STOLLEY, MISSY	0.00	20.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116720110000	20330	RPS MOCKINGBIRD	0.00	30.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0126020120000	20330	RPS MADISON, KELLY	0.00	30.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0126020212000	20330	RPS ZIEMER, ERICA	0.00	30.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116820353500	20610	RPS HAL REDEMSKE EL	0.00	33.33
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116920353500	20610	RPS HAL REDEMSKE EL	0.00	33.33
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116420353500	20610	RPS HAL REDEMSKE EL	0.00	33.33
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116620353500	20610	RPS HAL REDEMSKE EL	0.00	33.33
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116720353500	20610	RPS HAL REDEMSKE EL	0.00	33.34
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116320353500	20610	RPS HAL REDEMSKE EL	0.00	33.34
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0136020218100	20320	RPS STUDENT SERVICE	0.00	1,990.83
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0136020120000	20569	RPS STUDENT SERVICE	0.00	19,125.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0126020120000	20569	RPS STUDENT SERVICE	0.00	5,800.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116320120000	20569	RPS STUDENT SERVICE	0.00	8,500.00
9001	133609	04/14/25	5993	ESU #3/METRO REGION	0116720120000	20569	RPS STUDENT SERVICE	0.00	8,500.00
TOTAL CHECK								0.00	51,506.21
9001	133610	04/14/25	4130	EYMAN PLUMBING INC	0116320262000	20430	RPS MAINTENANCE BLU	0.00	563.90
9001	133610	04/14/25	4130	EYMAN PLUMBING INC	0116320262000	20430	RPS MAINTENANCE BLU	0.00	641.88
TOTAL CHECK								0.00	1,205.78
9001	133611	04/14/25	275	FAC	0180020262000	20610	RPS MAINTENANCE ADM	0.00	702.00
9001	133611	04/14/25	275	FAC	0180020262000	20610	RPS MAINTENANCE ADM	0.00	37.70
9001	133611	04/14/25	275	FAC	0180020262000	20610	RPS MAINTENANCE ADM	0.00	188.50
TOTAL CHECK								0.00	928.20
9001	133612	04/14/25	3829	FATHER FLANAGAN'S B	0116720120000	20569	RPS STUDENT SERVICE	0.00	8,700.00
9001	133612	04/14/25	3829	FATHER FLANAGAN'S B	0116720120000	20569	RPS STUDENT SERVICE	0.00	5,400.00
9001	133612	04/14/25	3829	FATHER FLANAGAN'S B	0136020120000	20569	RPS STUDENT SERVICE	0.00	5,400.00
9001	133612	04/14/25	3829	FATHER FLANAGAN'S B	0136020120000	20569	RPS STUDENT SERVICE	0.00	5,700.00
TOTAL CHECK								0.00	25,200.00
9001	133613	04/14/25	225	FERGUSON ENTERPRISE	0136020262000	20430	RPS MAINTENANCE RHS	0.00	429.03
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	419.44
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	420.51
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	313.89
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	437.04
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	437.04
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	439.81
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	442.66
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	454.63
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	454.63
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	460.26
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	736.11

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9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	653.77
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	762.82
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	773.24
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	788.00
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	633.33
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	472.22
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	479.59
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	507.41
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	507.56
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	522.22
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	530.63
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	542.59
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	557.40
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	562.29
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	261.11
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	261.11
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	284.33
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	293.44
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	325.85
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	384.26
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	401.85
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	1,070.36
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	1,094.27
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	1,109.10
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	1,642.42
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	860.66
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20510	RPS TRANSPORTATION	0.00	47,222.84
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	2,188.54
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	3,085.21
9001	133615	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	1,849.56
TOTAL CHECK								0.00	75,644.00
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0116420222000	20640	KARENWESTERN KW2501	0.00	158.30
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0116820222000	20640	SEYMOUR SE250020	0.00	165.84
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0116420222000	20640	KARENWESTERN KW2501	0.00	187.16
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0116420222000	20640	KARENWESTERN KW2501	0.00	101.53
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0116420222000	20640	KARENWESTERN KW2501	0.00	108.97
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0116420222000	20640	KARENWESTERN KW2501	0.00	58.88
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0116420222000	20640	KARENWESTERN KW2501	0.00	20.12
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0116720222000	20640	MOCKINGBIRD MB25005	0.00	20.12
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0136020222000	20640	RALSTON HIGH HS2502	0.00	385.35
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0136020222000	20640	RALSTON HIGH HS2502	0.00	391.85
9001	133616	04/14/25	272	FOLLETT SCHOOL SOLU	0116820222000	20640	SEYMOUR SE250021	0.00	440.22
TOTAL CHECK								0.00	2,038.34
9001	133617	04/14/25	344	GOODWIN TUCKER GROU	0126020262000	20610	RPS MAINTENANCE RMS	0.00	461.52
9001	133617	04/14/25	344	GOODWIN TUCKER GROU	0136020262000	20610	RPS MAINTENANCE RHS	0.00	415.07
TOTAL CHECK								0.00	876.59
9001	133618	04/14/25	1474	HEARTLAND FOUNDATIO	0126020120000	20569	RPS STUDENT SERVICE	0.00	4,660.00
9001	133618	04/14/25	1474	HEARTLAND FOUNDATIO	0136020120000	20569	RPS STUDENT SERVICE	0.00	4,660.00

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FUND - 01 - GENERAL FUND

CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
9001	133618	04/14/25	1474	HEARTLAND FOUNDATIO	0116720120000	20569	RPS STUDENT SERVICE	0.00	9,320.00
TOTAL CHECK								0.00	18,640.00
9001	133619	04/14/25	4528	HEARTLAND ROOFING C	0180020262000	20430	RPS MAINTENANCE ADM	0.00	3,865.00
9001	133619	04/14/25	4528	HEARTLAND ROOFING C	0116920262000	20430	RPS MAINTENANCE WW	0.00	985.00
9001	133619	04/14/25	4528	HEARTLAND ROOFING C	0116820262000	20430	RPS MAINTENANCE SEY	0.00	985.00
9001	133619	04/14/25	4528	HEARTLAND ROOFING C	0136020262000	20430	RPS MAINTENANCE RHS	0.00	830.00
TOTAL CHECK								0.00	6,665.00
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RPS CUSTODIAL RHS	0.00	505.23
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	RPS CUSTODIAL MOCK	0.00	762.60
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116820261000	20610	RPS CUSTODIAL SEY	0.00	305.04
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0180020261000	20610	RPS CUSTODIAL ADMIN	0.00	311.53
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	RENOWN 20 IN. RED B	0.00	14.34
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	RENOWN 16 IN. X 16	0.00	18.46
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	28 OZ. 16 IN. X 19	0.00	16.76
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	REJUVENATE 128 OZ.	0.00	118.85
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116320261000	20610	DAMP MOP 1 GALLON L	0.00	33.28
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116320261000	20610	NABC NABC 1 GALLON	0.00	40.24
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0180020261000	20610	MISTY MISTY DUST MO	0.00	115.34
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0180020261000	20610	MOTSENBOCKERS 22 OZ	0.00	177.66
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	KIMTECH PURPLE NITR	0.00	20.97
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	KIMTECH PURPLE NITR	0.00	11.46
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	28 OZ. 16 IN. X 19	0.00	27.71
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	RENOWN 24 IN. X 5 I	0.00	1.46
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	RUBBERMAID COMMERCI	0.00	11.71
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	RUBBERMAID COMMERCI	0.00	45.97
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RENOWN 13 IN. RED B	0.00	11.58
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RUBBERMAID COMMERCI	0.00	48.64
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RUBBERMAID COMMERCI	0.00	47.95
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RUBBERMAID COMMERCI	0.00	24.42
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RENOWN 24 IN. X 5 I	0.00	1.52
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RENOWN 60 IN. LOOP	0.00	9.20
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	PROTEAM 56 IN. 2-PI	0.00	22.22
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RENOWN VACUUM BAG F	0.00	54.03
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	REJUVENATE 128 OZ.	0.00	184.46
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116820261000	20610	REJUVENATE 128 OZ.	0.00	349.52
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116820261000	20610	RENOWN VACUUM BAG F	0.00	24.57
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116820261000	20610	PROTEAM EZ GLIDE FL	0.00	46.93
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	RUBBERMAID COMMERCI	0.00	31.83
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	28 OZ. 16 IN. X 19	0.00	50.43
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	RENOWN 16 IN. X 16	0.00	41.66
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	SPARTAN PROFECT 128	0.00	61.55
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	KIMTECH PURPLE NITR	0.00	26.07
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116620261000	20610	RENOWN 20 IN. RED B	0.00	18.45
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116620261000	20610	RUBBERMAID COMMERCI	0.00	60.50
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116620261000	20610	SPARTAN CHEMICAL CO	0.00	36.12
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116620261000	20610	NABC NABC 1 GALLON	0.00	40.24
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116620261000	20610	DAMP MOP 1 GALLON L	0.00	66.56
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116320261000	20610	DAMP MOP 1 GALLON L	0.00	61.39
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116320261000	20610	CREW 32 OZ. CLINGIN	0.00	54.23

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9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116320261000	20610	TORK 2-PLY ADVANCED	0.00	86.80
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116320261000	20610	RENOWN 20 IN. RED B	0.00	17.02
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116420261000	20610	PACIFIC BLUE BASIC	0.00	24.54
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116420261000	20610	RENOWN 7-1/2 IN. PI	0.00	15.42
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116420261000	20610	SUPERIOR MANUFACTUR	0.00	112.56
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116420261000	20610	REJUVENATE 128 OZ.	0.00	163.99
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116420261000	20610	DAMP MOP 1 GALLON L	0.00	23.79
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116420261000	20610	RUBBERMAID COMMERCI	0.00	17.30
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116420261000	20610	PACIFIC BLUE BASIC	0.00	47.53
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	SPARTAN PROFECT 128	0.00	32.41
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	NABC NABC 1 GALLON	0.00	18.57
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	REJUVENATE 128 OZ.	0.00	70.60
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	RENOWN 20 IN. BLACK	0.00	17.03
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	RUBBERMAID COMMERCI	0.00	29.80
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RPS CUSTODIAL RHS	0.00	22.88
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116920261000	20610	RPS CUSTODIAL WW	0.00	36.18
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	RPS CUSTODIAL MOCK	0.00	29.74
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	RPS CUSTODIAL RMS	0.00	106.06
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116720261000	20610	RPS CUSTODIAL MOCK	0.00	63.78
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	RPS CUSTODIAL RMS	0.00	64.56
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116820261000	20610	RPS CUSTODIAL SEY	0.00	78.22
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	RPS CUSTODIAL RMS	0.00	84.16
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0136020261000	20610	RPS CUSTODIAL RHS	0.00	119.28
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0116420261000	20610	RPS CUSTODIAL KW	0.00	123.98
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0126020261000	20610	RPS CUSTODIAL RMS	0.00	147.34
9001	133621	04/14/25	6960	THE HOME DEPOT PRO	0180020261000	20610	RPS CUSTODIAL ADMIN	0.00	209.44
TOTAL CHECK								0.00	5,675.66
9001	133622	04/14/25	2715	HY-VEE GAS	0136020120000	20610	RPS HIGH SCHOOL	0.00	109.63
9001	133622	04/14/25	2715	HY-VEE GAS	0136020110000	20610	RPS HIGH SCHOOL	0.00	51.95
9001	133622	04/14/25	2715	HY-VEE GAS	0136020120000	20610	RPS STUDENT SERVICE	0.00	24.26
9001	133622	04/14/25	2715	HY-VEE GAS	0136020110050	20610	RPS HIGH SCHOOL	0.00	11.96
9001	133622	04/14/25	2715	HY-VEE GAS	0180020271200	20626	RPS TRANSPORTATION	0.00	2,513.63
9001	133622	04/14/25	2715	HY-VEE GAS	0180020262000	20626	RPS MAINTENANCE	0.00	1,821.49
9001	133622	04/14/25	2715	HY-VEE GAS	0126020110060	20630	RPS MIDDLE SCHOOL	0.00	225.91
9001	133622	04/14/25	2715	HY-VEE GAS	0180020271000	20626	RPS TRANSPORTATION	0.00	226.56
9001	133622	04/14/25	2715	HY-VEE GAS	0180020271000	20510	RPS TRANSPORTATION	0.00	804.66
9001	133622	04/14/25	2715	HY-VEE GAS	0180020271200	20626	RPS TRANSPORTATION	0.00	314.12
9001	133622	04/14/25	2715	HY-VEE GAS	0136020110060	20610	RPS HIGH SCHOOL	0.00	432.09
TOTAL CHECK								0.00	6,536.26
9001	133623	04/14/25	4558	PDK INTERNATIONAL/E	0136020110082	20610	RHS JOHNSON, GRACE	0.00	315.00
9001	133623	04/14/25	4558	PDK INTERNATIONAL/E	0136020110082	20610	RHS ELSASSER, OWEN	0.00	415.00
9001	133623	04/14/25	4558	PDK INTERNATIONAL/E	0136020110082	20610	RHS STOLL, OLIVIA	0.00	415.00
9001	133623	04/14/25	4558	PDK INTERNATIONAL/E	0136020110082	20610	RHS ELSASSER, LILLY	0.00	415.00
9001	133623	04/14/25	4558	PDK INTERNATIONAL/E	0136020110000	20330	RHS DUNN, REBECCA	0.00	415.00
9001	133623	04/14/25	4558	PDK INTERNATIONAL/E	0136020110082	20610	RHS PHILIPPI, EVA	0.00	415.00
TOTAL CHECK								0.00	2,390.00
9001	133625	04/14/25	7658	FLOCELIA KINNEY	0180020271200	20332	REIMBURSE2/3-28/202	0.00	127.68
9001	133625	04/14/25	7658	FLOCELIA KINNEY	0180020271200	20332	REIMBURSE3/3-28/202	0.00	191.52

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CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
TOTAL CHECK								0.00	319.20
9001	133626	04/14/25	2286	INFOSAFE SHREDDING	0180020232000	20320	RPS ADMIN/CO/VMAC	0.00	39.00
9001	133627	04/14/25	515	J & J SMALL ENGINE	0180020262000	20430	RPS MAINTENANCE ADM	0.00	100.59
9001	133628	04/14/25	4318	J P COOKE COMPANY	0180020257000	20610	RPS HUMAN RESOURCES	0.00	35.01
9001	133629	04/14/25	1011	J W PEPPER & SON, I	0136020110093	20610	RALSTON HIGH HS2503	0.00	44.10
9001	133629	04/14/25	1011	J W PEPPER & SON, I	0136020110093	20610	RALSTON HIGH HS2503	0.00	56.99
TOTAL CHECK								0.00	101.09
9001	133630	04/14/25	5073	J.F. AHERN CO	0116420262000	20430	RPS MAINTENANCE KW	0.00	150.00
9001	133630	04/14/25	5073	J.F. AHERN CO	0116320262000	20352	RPS MAINTENANCE BLU	0.00	150.00
9001	133630	04/14/25	5073	J.F. AHERN CO	0116720262000	20352	RPS MAINTENANCE MOC	0.00	150.00
9001	133630	04/14/25	5073	J.F. AHERN CO	0116920262000	20352	RPS MAINTENANCE WW	0.00	150.00
9001	133630	04/14/25	5073	J.F. AHERN CO	0126020262000	20352	RPS MAINTENANCE RMS	0.00	150.00
TOTAL CHECK								0.00	750.00
9001	133631	04/14/25	7735	JIFFY LEVENSON'S SU	0116920261000	20610	RPS MAINTENANCE WW	0.00	150.50
9001	133631	04/14/25	7735	JIFFY LEVENSON'S SU	0116720261000	20610	RPS MAINTENANCE MOC	0.00	153.80
9001	133631	04/14/25	7735	JIFFY LEVENSON'S SU	0116420261000	20610	RPS MAINTENANCE KW	0.00	39.75
9001	133631	04/14/25	7735	JIFFY LEVENSON'S SU	0116620261000	20610	RPS MAINTENANCE MEA	0.00	301.00
9001	133631	04/14/25	7735	JIFFY LEVENSON'S SU	0116720261000	20610	RPS MAINTENANCE MOC	0.00	376.25
9001	133631	04/14/25	7735	JIFFY LEVENSON'S SU	0116320261000	20610	RPS MAINTENANCE BLU	0.00	387.80
TOTAL CHECK								0.00	1,409.10
9001	133632	04/14/25	565	JOHNSTONE SUPPLY CO	0180020262000	20430	RPS MAINTENANCE ADM	0.00	51.48
9001	133633	04/14/25	575	JUDAH CASTER COMPAN	0116320262000	20430	RPS MAINTENANCE BLU	0.00	50.00
9001	133633	04/14/25	575	JUDAH CASTER COMPAN	0180020262000	20430	RPS MAINTENANCE ADM	0.00	38.00
TOTAL CHECK								0.00	88.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116820129200	20320	RPS STUDENT SERVICE	0.00	107.25
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0126020120000	20320	RPS STUDENT SERVICE	0.00	630.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116420129200	20320	RPS STUDENT SERVICE	0.00	453.75
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116320129100	20320	RPS STUDENT SERVICE	0.00	738.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116920129200	20320	RPS STUDENT SERVICE	0.00	746.25
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116820120000	20320	RPS STUDENT SERVICE	0.00	756.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116920120000	20320	RPS STUDENT SERVICE	0.00	900.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116620120000	20320	RPS STUDENT SERVICE	0.00	1,026.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116420120000	20320	RPS STUDENT SERVICE	0.00	1,314.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116320120000	20320	RPS STUDENT SERVICE	0.00	1,440.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116720129200	20320	RPS STUDENT SERVICE	0.00	1,511.25
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116320129200	20320	RPS STUDENT SERVICE	0.00	1,623.75
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116920129100	20320	RPS STUDENT SERVICE	0.00	1,678.50
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116720120000	20320	RPS STUDENT SERVICE	0.00	648.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0136020120000	20320	RPS STUDENT SERVICE	0.00	3,372.75
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116420129100	20320	RPS STUDENT SERVICE	0.00	252.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116620129200	20320	RPS STUDENT SERVICE	0.00	359.25
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116620129100	20320	RPS STUDENT SERVICE	0.00	360.00

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FUND - 01 - GENERAL FUND

CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	0116720129100	20320	RPS STUDENT SERVICE	0.00	234.00
TOTAL CHECK								0.00	18,150.75
9001	133635	04/14/25	7860	KIEWIT LUMINARIUM	0116420353500	20610	RPS CUR/HAL KARENWE	0.00	34.16
9001	133635	04/14/25	7860	KIEWIT LUMINARIUM	0116820353500	20610	RPS CUR/HAL SEYMOUR	0.00	34.16
9001	133635	04/14/25	7860	KIEWIT LUMINARIUM	0116920353500	20610	RPS CUR/HAL WILDEWO	0.00	34.17
9001	133635	04/14/25	7860	KIEWIT LUMINARIUM	0116620353500	20610	RPS CUR/HAL MEADOWS	0.00	34.17
9001	133635	04/14/25	7860	KIEWIT LUMINARIUM	0116720353500	20610	RPS CUR/HAL MOCKING	0.00	34.17
9001	133635	04/14/25	7860	KIEWIT LUMINARIUM	0116320353500	20610	RPS CUR/HAL BLUMFIE	0.00	34.17
9001	133635	04/14/25	7860	KIEWIT LUMINARIUM	0180020271000	20340	RPS FT VETTER, LAUR	0.00	190.00
TOTAL CHECK								0.00	395.00
9001	133636	04/14/25	4452	KISSEL,KOHOUT,ES AS	0180020231000	20810	RPS LEGISLATIVE SER	0.00	4,065.30
9001	133637	04/14/25	7448	KNOWBE4, INC.	0180020258000	20735	ADDITIONAL USER LIC	0.00	420.75
9001	133638	04/14/25	6278	KOLEY JESSEN P.C.,	0180020231000	20810	RPS AE GRIEVANCE II	0.00	2,249.00
9001	133638	04/14/25	6278	KOLEY JESSEN P.C.,	0180020231000	20810	RPS OPPD PILOT MATT	0.00	594.00
9001	133638	04/14/25	6278	KOLEY JESSEN P.C.,	0180020231000	20810	RPS TEACHER MATTERS	0.00	94.00
9001	133638	04/14/25	6278	KOLEY JESSEN P.C.,	0180020231000	20810	RPS GENERAL MATTERS	0.00	235.00
TOTAL CHECK								0.00	3,172.00
9001	133639	04/14/25	6193	KSB SCHOOL LAW	0180020120000	20810	RPS ADMIN SPED	0.00	77.00
9001	133639	04/14/25	6193	KSB SCHOOL LAW	0180020231000	20810	RPS ADMIN/BOE BUSIN	0.00	160.00
TOTAL CHECK								0.00	237.00
9001	133640	04/14/25	6993	LANGUAGE LINE SERVI	0116320115000	20320	RPS ELL BLUMFIELD	0.00	3.54
9001	133640	04/14/25	6993	LANGUAGE LINE SERVI	0136020115000	20320	RPS ELL HIGH SCHOOL	0.00	470.89
TOTAL CHECK								0.00	474.43
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116420261000	20610	SOAP HAND FOAM FOAM	0.00	66.17
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116420261000	20610	DEGREASER ORANGE WO	0.00	39.83
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116420261000	20610	LINER 43X48 16 MIC	0.00	166.65
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116420261000	20610	TOWEL ROLL BROWN 8"	0.00	210.56
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116420261000	20610	TISSUE 2 PLY 4.5X3.	0.00	265.46
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0126020261000	20610	DEGREASER MARS HEAV	0.00	52.18
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0126020261000	20610	SOAP HAND FOAM FOAM	0.00	66.22
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0126020261000	20610	TISSUE 2 PLY 4.5X3.	0.00	265.64
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0126020261000	20610	TOWEL ROLL BROWN 8"	0.00	210.71
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116720261000	20610	TOWEL ROLL BROWN 8"	0.00	211.12
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116720261000	20610	LINER 43X48 16 MIC	0.00	167.08
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116320261000	20610	LINER 43X48 16 MIC	0.00	125.37
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116320261000	20610	TISSUE 2 PLY 4.5X3.	0.00	53.26
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116320261000	20610	TOWEL ROLL BROWN 8"	0.00	168.97
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0180020261000	20610	TISSUE 2 PLY 4.5X3.	0.00	139.43
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0180020261000	20610	TOWEL MULTIFOLD TAD	0.00	133.34
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0126020261000	20610	LAUNDRY DETERGENT 4	0.00	77.66
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0136020261000	20610	TOWEL ROLL BROWN 8"	0.00	252.36
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0136020261000	20610	TISSUE 2 PLY 4.5X3.	0.00	636.32
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0136020261000	20610	LINER 43X48 16 MIC	0.00	499.32
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116720261000	20610	LINER 43X48 16 MIC	0.00	126.65

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9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116620261000	20610	TISSUE 2 PLY 4.5X3.	0.00	106.67
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116620261000	20610	TOWEL ROLL BROWN 8"	0.00	169.23
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116320261000	20610	TISSUE 2 PLY 4.5X3.	0.00	106.38
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116320261000	20610	TOWEL ROLL BROWN 8"	0.00	168.76
9001	133641	04/14/25	7541	LARSEN SUPPLY COMPA	0116320261000	20610	LINER 43X48 16 MIC	0.00	166.96
TOTAL CHECK								0.00	4,652.30
9001	133642	04/14/25	6111	LARSON SPEECH & LAN	0116720641200	20320	RPS STUDENT SERVICE	0.00	642.50
9001	133642	04/14/25	6111	LARSON SPEECH & LAN	0116620641200	20320	RPS STUDENT SERVICE	0.00	463.48
9001	133642	04/14/25	6111	LARSON SPEECH & LAN	0116920641200	20320	RPS STUDENT SERVICE	0.00	447.37
9001	133642	04/14/25	6111	LARSON SPEECH & LAN	0116320641200	20320	RPS STUDENT SERVICE	0.00	453.32
9001	133642	04/14/25	6111	LARSON SPEECH & LAN	0126020641200	20320	RPS STUDENT SERVICE	0.00	721.67
9001	133642	04/14/25	6111	LARSON SPEECH & LAN	0116420641200	20320	RPS STUDENT SERVICE	0.00	335.26
9001	133642	04/14/25	6111	LARSON SPEECH & LAN	0116820641200	20320	RPS STUDENT SERVICE	0.00	439.65
TOTAL CHECK								0.00	3,503.25
9001	133643	04/14/25	8000	LOVING HOMES SERVIC	0116320120000	20569	RPS STUDENT SERVICE	0.00	7,667.88
9001	133644	04/14/25	7916	MARY J. LOPEZ	0136020110000	20330	RPS SS/RHS NURSING	0.00	120.00
9001	133647	04/14/25	7981	EMILY PIETRANTONE	0136020110000	20330	RPS SS/RHS NURSING	0.00	400.00
9001	133648	04/14/25	5314	MADISON NATIONAL LI	01	9409	RPS APRIL 2025 PREM	0.00	11,391.52
9001	133649	04/14/25	4884	MATHESON TRI-GAS, I	0180020262000	20610	RPS MAINTENANCE ADM	0.00	159.55
9001	133650	04/14/25	5926	MENARDS	0136020262000	20610	RPS MAINTENANCE RHS	0.00	65.91
9001	133650	04/14/25	5926	MENARDS	0136020110084	20610	RALSTON HIGH HS2503	0.00	96.05
9001	133650	04/14/25	5926	MENARDS	0136020262000	20610	RPS MAINTENANCE RHS	0.00	97.86
9001	133650	04/14/25	5926	MENARDS	0136020261000	20610	RPS MAINTENANCE RHS	0.00	99.46
9001	133650	04/14/25	5926	MENARDS	0136020262000	20430	RPS MAINTENANCE RHS	0.00	31.47
9001	133650	04/14/25	5926	MENARDS	0136020262000	20430	RPS MAINTENANCE RHS	0.00	32.16
9001	133650	04/14/25	5926	MENARDS	0180020261000	20610	RPS MAINTENANCE ADM	0.00	38.96
9001	133650	04/14/25	5926	MENARDS	0136020261000	20610	RPS MAINTENANCE RHS	0.00	39.99
9001	133650	04/14/25	5926	MENARDS	0116720262000	20430	RPS MAINTENANCE MOC	0.00	49.55
9001	133650	04/14/25	5926	MENARDS	0136020262000	20430	RPS MAINTENANCE RHS	0.00	3.84
9001	133650	04/14/25	5926	MENARDS	0126020262000	20430	RPS MAINTENANCE RMS	0.00	5.28
9001	133650	04/14/25	5926	MENARDS	0180020262000	20610	RPS MAINTENANCE ADM	0.00	10.36
9001	133650	04/14/25	5926	MENARDS	0180020262000	20610	RPS MAINTENANCE ADM	0.00	13.38
9001	133650	04/14/25	5926	MENARDS	0180020262000	20430	RPS MAINTENANCE ADM	0.00	18.92
9001	133650	04/14/25	5926	MENARDS	0116420262000	20430	RPS MAINTENANCE KW	0.00	21.98
9001	133650	04/14/25	5926	MENARDS	0136020262000	20430	RPS MAINTENANCE RHS	0.00	22.97
9001	133650	04/14/25	5926	MENARDS	0136020262000	20430	RPS MAINTENANCE RHS	0.00	23.45
9001	133650	04/14/25	5926	MENARDS	0116620262000	20430	RPS MAINTENANCE MEA	0.00	23.97
9001	133650	04/14/25	5926	MENARDS	0116420262000	20430	RPS MAINTENANCE KW	0.00	23.98
9001	133650	04/14/25	5926	MENARDS	0116420262000	20430	RPS MAINTENANCE KW	0.00	24.93
9001	133650	04/14/25	5926	MENARDS	0180020261000	20610	RPS MAINTENANCE ADM	0.00	2,774.25
TOTAL CHECK								0.00	3,518.72
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116720261000	20621	RPS 5100 S 93RD ST	0.00	2,680.08
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116320261000	20621	RPS 10310 MOCKINGBI	0.00	1,440.00

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9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20621	RPS 8901 PARK DRIVE	0.00	1,882.40
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116920261000	20621	RPS 8023 RALSTON AV	0.00	274.40
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20621	RPS 8801 PARK DRIVE	0.00	212.00
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116620261000	20629	RPS 9205 BERRY STRE	0.00	226.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0126020261000	20629	RPS 8202 LAKEVIEW S	0.00	230.20
9001	133652	04/14/25	834	METRO UTILITIES DIS	0126020261000	20621	RPS 8202 LAKEVIEW S	0.00	332.80
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116320261000	20629	RPS 10310 MOCKINGBI	0.00	360.00
9001	133652	04/14/25	834	METRO UTILITIES DIS	0180020261000	20621	RPS 8545 PARK DRIVE	0.00	366.40
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20629	RPS 8901 PARK DRIVE	0.00	470.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20621	RPS 8901 PARK DRIVE	0.00	557.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116820261000	20621	RPS 7900 SEYMOUR ST	0.00	588.00
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20621	RPS 8969 PARK DRIVE	0.00	589.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116420261000	20621	RPS 6240 H STREET	0.00	648.80
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116720261000	20629	RPS 5100 S 93RD ST	0.00	670.02
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116620261000	20621	RPS 9205 BERRY STRE	0.00	906.40
9001	133652	04/14/25	834	METRO UTILITIES DIS	0126020261000	20621	RPS 8202 LAKEVIEW S	0.00	920.80
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20629	RPS 8969 PARK DRIVE	0.00	26.20
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20629	RPS 8969 PARK DRIVE	0.00	2.40
9001	133652	04/14/25	834	METRO UTILITIES DIS	0180020261000	20629	RPS 8545 PARK DRIVE	0.00	38.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20629	RPS 8801 PARK DRIVE	0.00	53.00
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20621	RPS 8969 PARK DRIVE	0.00	9.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116420261000	20629	RPS 6240 H STREET	0.00	35.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20629	RPS 8969 PARK DRIVE	0.00	30.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20621	RPS 8969 PARK DRIVE	0.00	104.80
9001	133652	04/14/25	834	METRO UTILITIES DIS	0180020261000	20629	RPS 8545 PARK DRIVE	0.00	91.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116920261000	20629	RPS 8023 RALSTON AV	0.00	68.60
9001	133652	04/14/25	834	METRO UTILITIES DIS	0126020261000	20629	RPS 8202 LAKEVIEW S	0.00	83.20
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116420261000	20629	RPS 6240 H STREET	0.00	162.20
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20621	RPS 8969 PARK DRIVE	0.00	122.40
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20629	RPS 8901 PARK DRIVE	0.00	139.40
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116420261000	20621	RPS 6240 H STREET	0.00	142.40
9001	133652	04/14/25	834	METRO UTILITIES DIS	0116820261000	20629	RPS 7900 SEYMOUR ST	0.00	147.00
9001	133652	04/14/25	834	METRO UTILITIES DIS	0136020261000	20629	RPS 8969 PARK DRIVE	0.00	147.40
9001	133652	04/14/25	834	METRO UTILITIES DIS	0180020261000	20621	RPS 8545 PARK DRIVE	0.00	154.40
TOTAL CHECK								0.00	14,916.10
9001	133653	04/14/25	7837	MKD CONSULTING, LLC	0126020120000	20320	RPS STUDENT SERVICE	0.00	806.00
9001	133653	04/14/25	7837	MKD CONSULTING, LLC	0126020120000	20320	RPS STUDENT SERVICE	0.00	682.00
TOTAL CHECK								0.00	1,488.00
9001	133654	04/14/25	6458	NASSP/NHS	0136020110000	20610	RALSTON HIGH HS2503	0.00	385.00
9001	133655	04/14/25	3460	NCS PEARSON, INC.	0116320215000	20610	RPS STUD/SER SS2500	0.00	41.34
9001	133655	04/14/25	3460	NCS PEARSON, INC.	0116420215000	20610	RPS STUD/SER SS2500	0.00	41.34
9001	133655	04/14/25	3460	NCS PEARSON, INC.	0116620215000	20610	RPS STUD/SER SS2500	0.00	41.34
9001	133655	04/14/25	3460	NCS PEARSON, INC.	0116720215000	20610	RPS STUD/SER SS2500	0.00	41.34
9001	133655	04/14/25	3460	NCS PEARSON, INC.	0116820215000	20610	RPS STUD/SER SS2500	0.00	41.34
9001	133655	04/14/25	3460	NCS PEARSON, INC.	0116920215000	20610	RPS STUD/SER SS2500	0.00	41.34
TOTAL CHECK								0.00	248.04
9001	133656	04/14/25	797	NCSA	0180020251000	20330	RPS BREDENKAMP, AAR	0.00	75.00

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CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
9001	133657	04/14/25	830	NEBRASKA AIR FILTER	0116420262000	20430	RPS MAINTENANCE KW	0.00	47.08
9001	133657	04/14/25	830	NEBRASKA AIR FILTER	0116820262000	20430	RPS MAINTENANCE SEY	0.00	97.46
9001	133657	04/14/25	830	NEBRASKA AIR FILTER	0116320262000	20430	RPS MAINTENANCE BLU	0.00	416.40
9001	133657	04/14/25	830	NEBRASKA AIR FILTER	0126020262000	20430	RPS MAINTENANCE RMS	0.00	305.80
9001	133657	04/14/25	830	NEBRASKA AIR FILTER	0116920262000	20430	RPS MAINTENANCE WW	0.00	650.41
9001	133657	04/14/25	830	NEBRASKA AIR FILTER	0116720262000	20430	RPS MAINTENANCE MOC	0.00	576.30
9001	133657	04/14/25	830	NEBRASKA AIR FILTER	0116620262000	20430	RPS MAINTENANCE MEA	0.00	472.84
TOTAL CHECK								0.00	2,566.29
9001	133658	04/14/25	1952	NEBRASKA HOSA	0136020110001	20610	RALSTON HIGH HS2503	0.00	165.00
9001	133659	04/14/25	4949	NEBRASKA STATE FIRE	0116420262000	20352	RPS MAINTENANCE KW	0.00	120.00
9001	133660	04/14/25	4194	NEBRASKA WESLEYAN	0136020110030	20610	RALSTON HIGH HS2503	0.00	60.00
9001	133661	04/14/25	850	NEBRASKA-IOWA IND F	0116720262000	20430	RPS MAINTENANCE MOC	0.00	40.00
9001	133662	04/14/25	4382	ODEYS INC	0180020262000	20610	RPS MAINTENANCE ADM	0.00	695.60
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116320110000	20610	BLUMFIELD BL250079	0.00	419.90
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116320110000	20610	BLUMFIELD BL250078	0.00	387.77
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116720110000	20610	MOCKINGBIRD MB25005	0.00	281.81
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116720110000	20610	MOCKINGBIRD MB25005	0.00	232.50
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116320129200	20610	RPS SS/BLUM SS25005	0.00	271.76
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116320110000	20610	BLUMFIELD BL250079	0.00	40.34
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116720110000	20610	MOCKINGBIRD MB25005	0.00	34.69
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116720110000	20610	MOCKINGBIRD MB25005	0.00	60.56
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0136020120000	20610	RPS SS/RHS SS25005	0.00	55.60
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116720110000	20610	MOCKINGBIRD MB25006	0.00	59.16
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116620110000	20610	MEADOWS MW250071	0.00	50.36
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116720110000	20610	MOCKINGBIRD MB25005	0.00	31.09
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116720110000	20610	MOCKINGBIRD MB25005	0.00	31.49
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0126020222000	20610	RALSTONMIDDLEMS2501	0.00	35.92
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116320110000	20610	BLUMFIELD BL250061	0.00	67.74
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116320110000	20610	BLUMFIELD BL250078	0.00	90.17
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0180020232000	20610	RPS ADMIN CO250024	0.00	76.42
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0180020251000	20610	RPS BUSINESS BO2500	0.00	81.88
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0126020110000	20610	RALSTONMIDDLEMS2501	0.00	161.44
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116320110000	20610	BLUMFIELD BL250086	0.00	194.89
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0180020232000	20610	RPS ADMIN CO250025	0.00	207.18
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0136020110040	20610	RALSTON HIGH HS2503	0.00	209.14
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116720110000	20610	MOCKINGBIRD MB25006	0.00	133.24
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116320110000	20610	BLUMFIELD BL250078	0.00	7.98
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0180020232000	20610	RPS ADMIN CO250024	0.00	16.60
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116820110000	20610	SEYMOUR SE250022	0.00	28.77
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116820110000	20610	SEYMOUR SE250022	0.00	29.54
9001	133664	04/14/25	921	ODP BUSINESS SOLUTI	0116720110000	20610	MOCKINGBIRD MB25006	0.00	24.06
TOTAL CHECK								0.00	3,322.00
9001	133665	04/14/25	936	OMAHA PUBLIC POWER	0116820261000	20622	RPS SEYMOUR	0.00	2,221.71

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FUND - 01 - GENERAL FUND

CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
9001	133665	04/14/25	936	OMAHA PUBLIC POWER	0180020261000	20622	RPS ADMIN/VMAC/CO	0.00	2,323.15
9001	133665	04/14/25	936	OMAHA PUBLIC POWER	0116720261000	20622	RPS MOCKINGBIRD	0.00	2,369.00
9001	133665	04/14/25	936	OMAHA PUBLIC POWER	0136020261000	20622	RPS HIGH SCHOOL	0.00	24,661.88
9001	133665	04/14/25	936	OMAHA PUBLIC POWER	0116420261000	20622	RPS KAREN WESTERN	0.00	3,727.26
9001	133665	04/14/25	936	OMAHA PUBLIC POWER	0116620261000	20622	RPS MEADOWS	0.00	3,735.27
9001	133665	04/14/25	936	OMAHA PUBLIC POWER	0116920261000	20622	RPS WILDEWOOD	0.00	5,200.52
9001	133665	04/14/25	936	OMAHA PUBLIC POWER	0116320261000	20622	RPS BLUMFIELD	0.00	9,149.06
9001	133665	04/14/25	936	OMAHA PUBLIC POWER	0126020261000	20622	RPS MIDDLE SCHOOL	0.00	10,621.80
TOTAL CHECK								0.00	64,009.65
9001	133666	04/14/25	940	OMAHA WINNELSON	0136020262000	20430	RPS MAINTENANCE RHS	0.00	-11.62
9001	133666	04/14/25	940	OMAHA WINNELSON	0126020262000	20430	RPS MAINTENANCE RMS	0.00	-9.14
9001	133666	04/14/25	940	OMAHA WINNELSON	0126020262000	20430	RPS MAINTENANCE RMS	0.00	-8.87
9001	133666	04/14/25	940	OMAHA WINNELSON	0126020262000	20430	RPS MAINTENANCE RMS	0.00	135.62
9001	133666	04/14/25	940	OMAHA WINNELSON	0126020262000	20430	RPS MAINTENANCE RMS	0.00	139.65
9001	133666	04/14/25	940	OMAHA WINNELSON	0136020262000	20430	RPS MAINTENANCE RHS	0.00	177.57
9001	133666	04/14/25	940	OMAHA WINNELSON	0180020262000	20430	RPS MAINTENANCE ADM	0.00	46.97
TOTAL CHECK								0.00	470.18
9001	133667	04/14/25	2808	ONE SOURCE	0180020257000	20340	RPS HUMAN RESOURCES	0.00	422.80
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020262000	20610	RPS MAINTENANCE ADM	0.00	45.14
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271200	20430	RPS TRANSPORTATION	0.00	37.45
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020262000	20430	RPS MAINTENANCE ADM	0.00	38.00
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271200	20430	RPS TRANSPORTATION	0.00	39.48
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271200	20430	RPS TRANSPORTATION	0.00	39.98
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271000	20430	RPS TRANSPORTATION	0.00	39.98
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271000	20430	RPS TRANSPORTATION	0.00	39.98
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271200	20430	RPS TRANSPORTATION	0.00	33.98
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271200	20430	RPS TRANSPORTATION	0.00	34.41
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271000	20430	RPS TRANSPORTATION	0.00	34.41
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271000	20430	RPS TRANSPORTATION	0.00	179.88
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020262000	20430	RPS MAINTENANCE ADM	0.00	75.98
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020262000	20430	RPS MAINTENANCE ADM	0.00	25.99
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271200	20430	RPS TRANSPORTATION	0.00	19.98
9001	133668	04/14/25	1915	O'REILLY AUTOMOTIVE	0180020271200	20430	RPS TRANSPORTATION	0.00	20.90
TOTAL CHECK								0.00	705.54
9001	133669	04/14/25	3989	PRIME COMMUNICATION	0180020258000	20340	RPS TECHNOLOGY ADMI	0.00	460.00
9001	133669	04/14/25	3989	PRIME COMMUNICATION	0116820262000	20352	RPS MAINTENANCE SEY	0.00	370.00
9001	133669	04/14/25	3989	PRIME COMMUNICATION	0180020258000	20340	RPS TECHNOLOGY ADMI	0.00	715.00
9001	133669	04/14/25	3989	PRIME COMMUNICATION	0126020262000	20352	RPS MAINTENANCE RMS	0.00	1,210.00
9001	133669	04/14/25	3989	PRIME COMMUNICATION	0180020258000	20735	RPS TECHNOLOGY ADMI	0.00	500.00
9001	133669	04/14/25	3989	PRIME COMMUNICATION	0180020258000	20735	SUPPORT LICENSING F	0.00	8,895.48
TOTAL CHECK								0.00	12,150.48
9001	133672	04/14/25	7789	ADELE REMAR	0136020110000	20330	RPS/SS RHS NURSING	0.00	240.00
9001	133673	04/14/25	6362	RENSENHOUSE (CED, I	0116720262000	20610	RPS MAINTENANCE MOC	0.00	43.89
9001	133674	04/14/25	7962	JADYN SACCO	0136020110000	20330	RPS/SS RHS NURSING	0.00	135.00

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9001	133675	04/14/25	8011	LYNN SNODGRASS	0180020271200	20332	REIMBURS8/19-12/13/	0.00	242.41
9001	133675	04/14/25	8011	LYNN SNODGRASS	0180020271200	20332	REIMBURSE1/24-3/28/	0.00	181.44
TOTAL CHECK								0.00	423.85
9001	133676	04/14/25	7690	RALSTON HILLCREST,	0136020110000	20441	RPS APRIL 2025 RENT	0.00	1,300.00
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0180020231000	20610	RPS NEW PRINCIPAL R	0.00	125.00
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116320129100	20610	RPS SS/PSFEBRUARY20	0.00	51.85
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116420129100	20610	RPS SS/PSFEBRUARY20	0.00	51.85
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116620129100	20610	RPS SS/PSFEBRUARY20	0.00	51.85
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116720129100	20610	RPS SS/PSFEBRUARY20	0.00	51.85
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116820129100	20610	RPS SS/PSFEBRUARY20	0.00	51.85
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116920129100	20610	RPS SS/PSFEBRUARY20	0.00	51.85
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116320129100	20610	RPS SS/PS MARCH 202	0.00	64.11
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116420129100	20610	RPS SS/PS MARCH 202	0.00	64.11
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116620129100	20610	RPS SS/PS MARCH 202	0.00	64.11
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116720129100	20610	RPS SS/PS MARCH 202	0.00	64.11
9001	133677	04/14/25	3366	RALSTON PUBLIC SCHO	0116820129100	20610	RPS SS/PS MARCH 202	0.00	64.11
TOTAL CHECK								0.00	756.65
9001	133678	04/14/25	7866	READ TO THEM	0116420110000	20640	RPS CUR/KW CU250038	0.00	438.75
9001	133678	04/14/25	7866	READ TO THEM	0116420620000	20610	RPS CUR/KW CU250038	0.00	1,250.00
TOTAL CHECK								0.00	1,688.75
9001	133679	04/14/25	5429	REGAL AWARDS UNLIMI	0136020110000	20610	RALSTON HIGH HS2502	0.00	511.48
9001	133680	04/14/25	7943	REMEDY ROAD, LLC.	0116320120000	20569	RPS STUDENT SERVICE	0.00	4,097.34
9001	133680	04/14/25	7943	REMEDY ROAD, LLC.	0116320120000	20569	RPS STUDENT SERVICE	0.00	6,303.60
TOTAL CHECK								0.00	10,400.94
9001	133681	04/14/25	3545	ROCHESTER MIDLAND C	0116420262000	20352	RPS MAINTENANCE KW	0.00	214.88
9001	133681	04/14/25	3545	ROCHESTER MIDLAND C	0116820262000	20352	RPS MAINTENANCE SEY	0.00	214.88
9001	133681	04/14/25	3545	ROCHESTER MIDLAND C	0126020262000	20352	RPS MAINTENANCE RMS	0.00	214.88
9001	133681	04/14/25	3545	ROCHESTER MIDLAND C	0136020262000	20352	RPS MAINTENANCE RHS	0.00	214.89
TOTAL CHECK								0.00	859.53
9001	133682	04/14/25	7358	SCHOOL SPECIALTY, L	0116320110000	20610	BLUMFIELD BL250077	0.00	78.71
9001	133682	04/14/25	7358	SCHOOL SPECIALTY, L	0116320212000	20610	BLUMFIELD BL250077	0.00	12.91
9001	133682	04/14/25	7358	SCHOOL SPECIALTY, L	0136020110090	20610	RALSTON HIGH HS2503	0.00	2,124.31
9001	133682	04/14/25	7358	SCHOOL SPECIALTY, L	0116320110090	20610	BLUMFIELD BL250082	0.00	485.09
TOTAL CHECK								0.00	2,701.02
9001	133683	04/14/25	7067	SHELL FLEET PLUS	0180020271000	20626	RPS TRANSPORTATION	0.00	159.68
9001	133684	04/14/25	6359	SKILLSUSA NEBRASKA	0136020110001	20610	RALSTON HIGH HS2503	0.00	1,430.00
9001	133689	04/14/25	3617	SUPERIOR LIGHTING I	0136020262000	20430	RPS MAINTENANCE RHS	0.00	1,456.36
9001	133689	04/14/25	3617	SUPERIOR LIGHTING I	0126020262000	20430	RPS MAINTENANCE RMS	0.00	284.56
TOTAL CHECK								0.00	1,740.92

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9001	133690	04/14/25	7782	TREASURED WORDS, LL	0116420215100	20320	RPS STUDENT SERVICE	0.00	6,868.80
9001	133691	04/14/25	6034	TRUCK CENTER COMPAN	0180020271200	20430	RPS TRANSPORTATION	0.00	756.70
9001	133691	04/14/25	6034	TRUCK CENTER COMPAN	0180020271200	20430	RPS TRANSPORTATION	0.00	1,105.21
TOTAL CHECK								0.00	1,861.91
9001	133694	04/14/25	6446	UNIVERSITY OF NEBRA	0180020271000	20340	RPS FT BLUMFIELD FA	0.00	175.12
9001	133695	04/14/25	5594	UNIVERSITY OF NEBRA	0116320120000	20330	RPS STUDENT SERVICE	0.00	450.00
9001	133696	04/14/25	4832	VERIZON WIRELESS	0180020251000	20610	RPS HOTSPOTS/JOYCE	0.00	680.17
9001	133696	04/14/25	4832	VERIZON WIRELESS	0180020271200	20530	RPS TRANSPORTATION	0.00	66.99
9001	133696	04/14/25	4832	VERIZON WIRELESS	0180020251000	20610	RPS TWO PHONES	0.00	80.02
9001	133696	04/14/25	4832	VERIZON WIRELESS	0180020251000	20610	RPS HOTSPOTMANAGEME	0.00	25.33
TOTAL CHECK								0.00	852.51
9001	133697	04/14/25	6317	VISION SERVICE PLAN	01	9409	RPS APRIL 2025 PREM	0.00	3,812.54
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS HIGH SCHOOL	0.00	2,063.00
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS MOCKINGBIRD	0.00	859.00
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS ADMIN/VMAC/CO	0.00	88.00
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS ADMIN/VMAC/CO	0.00	698.00
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS SEYMOUR	0.00	453.00
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS WILDEWOOD	0.00	375.00
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS BLUMFIELDQ	0.00	431.00
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS KAREN WESTERN	0.00	302.00
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS MEADOWS	0.00	454.49
9001	133698	04/14/25	2406	WASTE MANAGEMENT OF	0180020261000	20629	RPS MIDDLE SCHOOL	0.00	555.00
TOTAL CHECK								0.00	6,278.49
9001	133699	04/14/25	7944	WATERLINK, INC.	0126020262000	20430	RPS MAINTENANCE RMS	0.00	330.75
9001	133700	04/14/25	8009	WE ROCK OMAHA, LLC	0116320120000	20610	RPS STUDENT SERVICE	0.00	70.00
9001	133701	04/14/25	5925	WELLS FARGO FINANCI	0180020253000	20442	RPS MIDDLE SCHOOL	0.00	233.64
9001	133701	04/14/25	5925	WELLS FARGO FINANCI	0180020253000	20442	RPS HIGH SCHOOL	0.00	729.45
9001	133701	04/14/25	5925	WELLS FARGO FINANCI	0180020253000	20442	RPS ADMIN/VMAC/CO	0.00	552.98
9001	133701	04/14/25	5925	WELLS FARGO FINANCI	0180020253000	20442	RPS WILDEWOOD	0.00	59.78
9001	133701	04/14/25	5925	WELLS FARGO FINANCI	0180020253000	20442	RPS BLUMFIELD	0.00	59.83
9001	133701	04/14/25	5925	WELLS FARGO FINANCI	0180020253000	20442	RPS KAREN WESTERN	0.00	59.83
9001	133701	04/14/25	5925	WELLS FARGO FINANCI	0180020253000	20442	RPS MEADOWS	0.00	59.83
9001	133701	04/14/25	5925	WELLS FARGO FINANCI	0180020253000	20442	RPS MOCKINGBIRD	0.00	59.83
9001	133701	04/14/25	5925	WELLS FARGO FINANCI	0180020253000	20442	RPS SEYMOUR	0.00	59.83
TOTAL CHECK								0.00	1,875.00
9001	133702	04/14/25	1286	WEST MUSIC COMPANY,	0116320110093	20610	BLUMFIELD BL250071	0.00	161.33
9001	133703	04/14/25	6719	WESTLAKE ACE HARDWA	0180020262000	20610	RPS MAINTENANCE ADM	0.00	79.84
9001	133703	04/14/25	6719	WESTLAKE ACE HARDWA	0116320262000	20430	RPS MAINTENANCE BLU	0.00	27.98
9001	133703	04/14/25	6719	WESTLAKE ACE HARDWA	0180020262000	20610	RPS MAINTENANCE ADM	0.00	29.94
9001	133703	04/14/25	6719	WESTLAKE ACE HARDWA	0126020262000	20430	RPS MAINTENANCE RMS	0.00	59.23

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9001	133703	04/14/25	6719	WESTLAKE ACE HARDWA	0126020262000	20610	RPS MAINTENANCE RMS	0.00	11.69
9001	133703	04/14/25	6719	WESTLAKE ACE HARDWA	0180020271200	20430	RPS MAINTENANCE ADM	0.00	23.34
TOTAL CHECK								0.00	232.02
9001	133704	04/14/25	6491	WHAT'S BUGGIN' YA	0180020262000	20352	RPS MAINTENANCE ADM	0.00	80.00
9001	133704	04/14/25	6491	WHAT'S BUGGIN' YA	0126020262000	20352	RPS MAINTENANCE RMS	0.00	70.00
9001	133704	04/14/25	6491	WHAT'S BUGGIN' YA	0136020262000	20352	RPS MAINTENANCE RHS	0.00	70.00
9001	133704	04/14/25	6491	WHAT'S BUGGIN' YA	0116320262000	20352	RPS MAINTENANCE BLU	0.00	60.00
9001	133704	04/14/25	6491	WHAT'S BUGGIN' YA	0116420262000	20352	RPS MAINTENANCE KW	0.00	60.00
9001	133704	04/14/25	6491	WHAT'S BUGGIN' YA	0116620262000	20352	RPS MAINTENANCE MEA	0.00	60.00
9001	133704	04/14/25	6491	WHAT'S BUGGIN' YA	0116720262000	20352	RPS MAINTENANCE MOC	0.00	60.00
9001	133704	04/14/25	6491	WHAT'S BUGGIN' YA	0116820262000	20352	RPS MAINTENANCE SEY	0.00	60.00
9001	133704	04/14/25	6491	WHAT'S BUGGIN' YA	0116920262000	20352	RPS MAINTENANCE WW	0.00	60.00
TOTAL CHECK								0.00	580.00
9001	133705	04/14/25	7538	WOODRIVER ENERGY, L	0116920261000	20621	RPS WILDEWOOD	0.00	1,011.84
9001	133705	04/14/25	7538	WOODRIVER ENERGY, L	0126020261000	20621	RPS MIDDLE SCHOOL	0.00	1,625.18
9001	133705	04/14/25	7538	WOODRIVER ENERGY, L	0116820261000	20621	RPS SEYMOUR	0.00	1,678.87
9001	133705	04/14/25	7538	WOODRIVER ENERGY, L	0136020261000	20621	RPS HIGH SCHOOL	0.00	8,501.32
TOTAL CHECK								0.00	12,817.21
9001	133706	04/14/25	6866	ZTRIP (WHC NE, LLC)	0180020271200	20332	RPS SS/TRANSPORTATI	0.00	4,736.91
9001	133706	04/14/25	6866	ZTRIP (WHC NE, LLC)	0136020699000	20510	RPS SS/TRANSPORTATI	0.00	453.60
TOTAL CHECK								0.00	5,190.51
9001	133707	04/14/25	7778	KALI D ALLEN	0116820353500	20333	REIMBURSE2/25-3/18/	0.00	5.35
9001	133707	04/14/25	7778	KALI D ALLEN	0116720353500	20333	REIMBURSE2/25-3/18/	0.00	5.36
TOTAL CHECK								0.00	10.71
9001	133708	04/14/25	7799	AARON J BREDENKAMP	0180020251000	20333	REIMBURSED3/27&4/2/	0.00	319.20
9001	133711	04/14/25	2672	JASON M BUCKINGHAM	0180020232000	20333	REIMBURSED 3/27/202	0.00	91.00
9001	133712	04/14/25	8007	CANDIDA J KADAR	0180020641800	20330	REIMBURSE2/20-24/20	0.00	264.60
9001	133713	04/14/25	6171	LINDSEY KLINE KRITE	0116420215100	20333	REIMBURSE1/7-3/14/2	0.00	31.78
9001	133713	04/14/25	6171	LINDSEY KLINE KRITE	0136020215100	20333	REIMBURSE1/7-3/14/2	0.00	31.78
TOTAL CHECK								0.00	63.56
9001	133715	04/14/25	5610	MELISSA STOLLEY	0180020249000	20333	REIMBURS9/23-12/17/	0.00	536.01
9001	133716	04/14/25	8006	ASHLEY NODGAARD	0180020256000	20333	REIMBURSE2/20-3/10/	0.00	587.30
9001	133718	04/14/25	2039	RYAN PIVONKA	0136020241000	20333	REIMBURSE1/21-3/20/	0.00	53.20
9001	133719	04/14/25	6496	LAURA M PROCHASKA	0136020110000	20333	REIMBURSE3/3-26/202	0.00	58.52
9001	133720	04/14/25	3150	CHRISTINE REDEMSKE	0116920353500	20333	REIMBURSE2/21-3/28/	0.00	36.54
9001	133720	04/14/25	3150	CHRISTINE REDEMSKE	0126020120000	20330	REIMBURSED4/3&4/25C	0.00	246.40
TOTAL CHECK								0.00	282.94

SELECTION CRITERIA: transact.ck_date='20250414'
ACCOUNTING PERIOD: 8/25

FUND - 01 - GENERAL FUND

CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
9001	133721	04/14/25	7506	ROBIN RICHARDS	0180020231000	20580	REIMBURSE4/3-5/25NS	0.00	104.16
9001	133722	04/14/25	7643	MADISON SCHUETZ	0116420110000	20251	REIMBURSED 6 HOURS	0.00	2,250.00
9001	133723	04/14/25	1209	STEVEN E SNODGRASS	0116420211000	20320	RPS LICENSE/CERTIFI	0.00	25.62
9001	133723	04/14/25	1209	STEVEN E SNODGRASS	0116620211000	20320	RPS LICENSE/CERTIFI	0.00	25.62
9001	133723	04/14/25	1209	STEVEN E SNODGRASS	0116820211000	20320	RPS LICENSE/CERTIFI	0.00	25.62
9001	133723	04/14/25	1209	STEVEN E SNODGRASS	0116920211000	20320	RPS LICENSE/CERTIFI	0.00	25.62
9001	133723	04/14/25	1209	STEVEN E SNODGRASS	0126020211000	20320	RPS LICENSE/CERTIFI	0.00	25.63
9001	133723	04/14/25	1209	STEVEN E SNODGRASS	0136020211000	20320	RPS LICENSE/CERTIFI	0.00	25.63
9001	133723	04/14/25	1209	STEVEN E SNODGRASS	0116720211000	20320	RPS LICENSE/CERTIFI	0.00	25.63
9001	133723	04/14/25	1209	STEVEN E SNODGRASS	0116320211000	20320	RPS LICENSE/CERTIFI	0.00	25.63
TOTAL CHECK								0.00	205.00
9001	133724	04/14/25	7602	WENDY E STANGE	0116420350000	20333	REIMBURSE2/24-3/20/	0.00	5.30
9001	133724	04/14/25	7602	WENDY E STANGE	0116620350000	20333	REIMBURSE2/24-3/20/	0.00	5.30
9001	133724	04/14/25	7602	WENDY E STANGE	0116920350000	20333	REIMBURSE2/24-3/20/	0.00	5.30
9001	133724	04/14/25	7602	WENDY E STANGE	0116320350000	20333	REIMBURSE2/24-3/20/	0.00	5.31
TOTAL CHECK								0.00	21.21
9001	133727	04/14/25	6779	KATHY S TURCO	0180020641800	20330	REIMBURSE3/5-7/25CO	0.00	263.06
9001	133727	04/14/25	6779	KATHY S TURCO	0180020641800	20330	REIMBURSED CS/CONFE	0.00	36.50
TOTAL CHECK								0.00	299.56
9001	133728	04/14/25	7872	GARY WESTBROOK	0180020258000	20333	REIMBURSED3/3-25/20	0.00	95.48
9001	133729	04/14/25	7798	SARA E ZABROWSKI-GA	0180020221200	20333	REIMBURSED4/8&9/25C	0.00	246.40
9001	133730	04/14/25	8001	AVA N. KELLY	0116620110000	20320	RPS/MEADOWS 2024-20	0.00	2,000.00
9001	133731	04/14/25	8003	BRENDA I. RAMOS	0116820110000	20320	RPS/SEYMOUR 2024-20	0.00	1,000.00
9001	133731	04/14/25	8003	BRENDA I. RAMOS	0126020110000	20320	RPS/RMS 2024-2025	0.00	1,000.00
TOTAL CHECK								0.00	2,000.00
9001	133732	04/14/25	8002	CODY A. PETERSEN	0126020110000	20320	RPS/RMS 2024-2025	0.00	2,000.00
9001	133733	04/14/25	8005	JADYN L. THOMPSON	0126020110000	20320	RPS/RMS 2024-2025	0.00	2,000.00
9001	133734	04/14/25	8004	REGAN L. SUCHA	0126020110000	20320	RPS/RMS 2024-2025	0.00	2,000.00
9001	133735	04/14/25	5993	ESU #3/METRO REGION	0116720110000	20330	RPS REEVES, MELANIE	0.00	12.50
9001	133735	04/14/25	5993	ESU #3/METRO REGION	0116320110000	20330	RPS REEVES, MELANIE	0.00	12.50
9001	133735	04/14/25	5993	ESU #3/METRO REGION	0116620110000	20330	RPS SHROEDER, LISA	0.00	25.00
9001	133735	04/14/25	5993	ESU #3/METRO REGION	0116820110000	20330	RPS BLESSEN, JODY	0.00	25.00
9001	133735	04/14/25	5993	ESU #3/METRO REGION	0136020110000	20330	RPS ATHOW, STACY	0.00	25.00
TOTAL CHECK								0.00	100.00
9001	133736	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	349.07
9001	133736	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	396.22
9001	133736	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	466.59
9001	133736	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	542.59

SELECTION CRITERIA: transact.ck_date='20250414'
ACCOUNTING PERIOD: 8/25

FUND - 01 - GENERAL FUND

CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
9001	133736	04/14/25	4272	FIRST STUDENT	0180020271000	20340	RPS TRANSPORTATION	0.00	1,000.00
TOTAL CHECK								0.00	2,754.47
9001	133737	04/14/25	8013	GLORIA ROMAN	0136020110010	20640	RHS CORTIJO HS25037	0.00	16.95
9001	133738	04/14/25	7943	REMEDY ROAD, LLC.	0116320120000	20569	RPS STUDENT SERVICE	0.00	3,782.16
9001	133739	04/14/25	8012	SUSANA TOLEDO	0136020222000	20640	RHS TOLEDO HS250376	0.00	12.95
TOTAL CASH ACCOUNT								0.00	534,680.71
TOTAL FUND								0.00	534,680.71

SELECTION CRITERIA: transact.ck_date='20250414'
ACCOUNTING PERIOD: 8/25

FUND - 06 - FOOD SERVICE

CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616820310000	20340	RPS FOOD SERVICES	0.00	6,974.15
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616420310000	20340	RPS FOOD SERVICES	0.00	6,340.14
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0636020310000	20340	RPS FOOD SERVICES	0.00	4,712.02
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616920310000	20340	RPS FOOD SERVICES	0.00	1,331.66
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616620310000	20340	RPS FOOD SERVICES	0.00	1,404.82
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616420310000	20340	RPS FOOD SERVICES	0.00	9,047.69
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616920310000	20340	RPS FOOD SERVICES	0.00	9,615.87
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616820310000	20340	RPS FOOD SERVICES	0.00	9,952.46
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616620310000	20340	RPS FOOD SERVICES	0.00	10,144.22
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616720310000	20340	RPS FOOD SERVICES	0.00	11,517.91
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616320310000	20340	RPS FOOD SERVICES	0.00	12,151.93
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616920310000	20340	RPS FOOD SERVICES	0.00	13,722.33
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616620310000	20340	RPS FOOD SERVICES	0.00	14,476.31
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0626020310000	20340	RPS FOOD SERVICES	0.00	14,899.32
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616720310000	20340	RPS FOOD SERVICES	0.00	16,436.64
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616320310000	20340	RPS FOOD SERVICES	0.00	17,341.42
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0626020310000	20340	RPS FOOD SERVICES	0.00	21,262.08
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0636020310000	20340	RPS FOOD SERVICES	0.00	34,025.40
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0636020310000	20340	RPS FOOD SERVICES	0.00	48,555.95
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0626020310000	20340	RPS FOOD SERVICES	0.00	1,582.48
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616720310000	20340	RPS FOOD SERVICES	0.00	1,595.06
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616320310000	20340	RPS FOOD SERVICES	0.00	1,682.86
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0626020310000	20340	RPS FOOD SERVICES	0.00	2,063.33
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0680020310000	20340	RPS FOOD SERVICES	0.00	3,490.80
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0636020310000	20340	RPS FOOD SERVICES	0.00	3,613.89
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616720310000	20340	RPS FOOD SERVICES	0.00	1,223.34
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616320310000	20340	RPS FOOD SERVICES	0.00	1,290.68
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616420310000	20340	RPS FOOD SERVICES	0.00	673.40
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616820310000	20340	RPS FOOD SERVICES	0.00	740.74
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0680020310000	20340	RPS FOOD SERVICES	0.00	793.05
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616420310000	20340	RPS FOOD SERVICES	0.00	878.01
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616820310000	20340	RPS FOOD SERVICES	0.00	965.82
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616920310000	20340	RPS FOOD SERVICES	0.00	1,021.32
9001	133686	04/14/25	5077	SODEXO, INC & AFFIL	0616620310000	20340	RPS FOOD SERVICES	0.00	1,077.43
TOTAL CHECK								0.00	286,604.53
9001	133696	04/14/25	4832	VERIZON WIRELESS	0680020310000	20530	RPS FOOD SERVICES	0.00	65.88
TOTAL CASH ACCOUNT								0.00	286,670.41
TOTAL FUND								0.00	286,670.41

SELECTION CRITERIA: transact.ck_date='20250414'
ACCOUNTING PERIOD: 8/25

FUND - 08 - SPECIAL BUILDING

CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
9001	133585	04/14/25	6959	BCDM ARCHITECTS	0826020430000	20350	RPS MIDDLE SCHOOL	0.00	1,648.00
9001	133585	04/14/25	6959	BCDM ARCHITECTS	0826020430000	20350	RPS MIDDLE SCHOOL	0.00	1,648.00
TOTAL CHECK								0.00	3,296.00
9001	133605	04/14/25	6236	GILMORE & BELL, P.	0880020251000	20833	RPS ANNUAL REPORT F	0.00	1,800.00
9001	133624	04/14/25	4768	LAMP RYNEARSON & AS	0816720430000	20350	RPS MOCKINGBIRD	0.00	324.23
9001	133624	04/14/25	4768	LAMP RYNEARSON & AS	0816720430000	20350	RPS MOCKINGBIRD	0.00	440.85
TOTAL CHECK								0.00	765.08
9001	133645	04/14/25	6884	METAL LOGOS & MORE,	0836020470000	20450	RPS HIGH SCHOOL	0.00	3,073.40
9001	133646	04/14/25	3989	PRIME COMMUNICATION	0816820470000	20733	RPS SEYMOUR	0.00	40,597.31
9001	133646	04/14/25	3989	PRIME COMMUNICATION	0836020470000	20733	RPS HIGH SCHOOL	0.00	64,457.06
TOTAL CHECK								0.00	105,054.37
9001	133670	04/14/25	5086	RAY MARTIN COMPANY	0816420470000	20450	RPS KAREN WESTERN	0.00	7,015.00
9001	133670	04/14/25	5086	RAY MARTIN COMPANY	0816420470000	20450	RPS KAREN WESTERN	0.00	160.00
TOTAL CHECK								0.00	7,175.00
9001	133671	04/14/25	4936	THIELE GEOTECH, INC	0836020430000	20350	RPS HIGH SCHOOL	0.00	1,663.50
9001	133692	04/14/25	7562	THE WEITZ COMPANY	0826020470000	20450	RPS MIDDLE SCHOOL	0.00	40,223.00
9001	133692	04/14/25	7562	THE WEITZ COMPANY	0836020470000	20450	RPS HIGH SCHOOL	0.00	1,622,083.00
TOTAL CHECK								0.00	1,662,306.00
9001	133693	04/14/25	4154	US BANK	0880020251000	20833	RALSTONPUBLICSCHOOL	0.00	750.00
TOTAL CASH ACCOUNT								0.00	1,785,883.35
TOTAL FUND								0.00	1,785,883.35

SELECTION CRITERIA: transact.ck_date='20250414'
ACCOUNTING PERIOD: 8/25

FUND - 10 - COOPERATIVE FUND

CASH ACCT	CHECK NO	ISSUE DT	VENDOR	NAME	ORG. KEY	ACCNT	----DESCRIPTION----	SALES TAX	AMOUNT
9001	133587	04/14/25	7842	AMY BECKER	1080020215100	20320	RPS SS/SUBURBAN	0.00	240.00
9001	133603	04/14/25	7656	SUMMER DYKSTRA	1080020215100	20320	RPS SS/SUBURBAN	0.00	200.00
9001	133603	04/14/25	7656	SUMMER DYKSTRA	1080020215100	20320	RPS SS/RHS NURSING	0.00	300.00
TOTAL CHECK								0.00	500.00
9001	133634	04/14/25	7131	JUST FOR KIDS, INC.	1080020215100	20320	RPS SUBURBAN SCHOOL	0.00	342.00
9001	133687	04/14/25	7631	SOUTHPAW INTERPRETI	1080020215100	20320	RPS STUDENT SERVICE	0.00	375.00
9001	133688	04/14/25	2835	SARAH A STOREY	1080020215100	20320	RPS SS/SUBURBAN	0.00	6,844.50
9001	133709	04/14/25	5606	KILEY R. FRANS	1080020215100	20333	REIMBURSE1/22-2/13/	0.00	991.83
9001	133710	04/14/25	7911	MOLLIE M FRAZIER	1080020215100	20333	REIMBURSE2/21-3/18/	0.00	845.11
9001	133714	04/14/25	4022	TRACY LOUCKS	1080020215100	20333	REIMBURSE2/24-3/18/	0.00	646.80
9001	133717	04/14/25	4455	SUSAN I PETERSEN	1080020215100	20333	REIMBURSED2/3-3/28/	0.00	1,528.10
9001	133717	04/14/25	4455	SUSAN I PETERSEN	1080020215100	20333	REIMBURS9/18-12/12/	0.00	13.94
TOTAL CHECK								0.00	1,542.04
9001	133725	04/14/25	7606	JERA L STERNER	1080020215100	20333	REIMBURSE2/21-3/17/	0.00	1,021.30
9001	133726	04/14/25	5094	TIARRA MCGOWAN	1080020215100	20333	REIMBURSE2/21-3/20/	0.00	367.08
TOTAL CASH ACCOUNT								0.00	13,715.66
TOTAL FUND								0.00	13,715.66
TOTAL REPORT								0.00	2,620,950.13

Eunises P. Casillas
5010 S. 75th Plz Apt 105
Ralston, NE 68127
Eunisesrodriguez@yahoo.com
(402)206-5697

04/08/2025

Human Services Office
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127

To Whom It May Concern:

I am writing to formally resign from my position as a Home Visitor with Ralston Public Schools, effective at the end of my current contract term.

After six wonderful years in this role, stepping away is a bittersweet decision. I have truly enjoyed working alongside the incredible families and their young children, and I'm deeply grateful for the opportunity to serve and grow within this community. The experiences and relationships I've built here have meant so much to me, personally and professionally.

I am stepping away to pursue the next chapter in my career, completing my master's degree in clinical social work and obtaining a practicum placement aligned with that path. This decision comes with excitement for the future, and sincere appreciation for the foundation and support Ralston Public Schools has provided me.

Thank you for the guidance, collaboration, and trust these past six years. I remain committed to finishing the school year strong and supporting a smooth transition in any way I can.

Warm regards,
Eunises P Casillas

Wendy Stange

18821 Birch Avenue
Omaha, NE 68136
402-880-3168

March 21, 2025

Jason Buckingham
8545 Park Drive
Ralston, NE 68127

Mr. Buckingham,

Please accept this letter as formal notification of my resignation from the position of Elementary HAL teacher at Ralston Public Schools, effective upon the expiration of my current contract.

During my tenure as an elementary HAL teacher in Ralston, I have worked hard to impact all of my students' lives in a positive way, learned a great deal about gifted education and teaching high-ability learners, and developed many meaningful relationships. Working at Blumfield, Karen Western, and Meadows, I was blessed to be able to be a part of three amazing staffs and connect with many wonderful Ralston families. I owe so much to my time here, and will be forever grateful for these experiences.

This being said, I have been offered an opportunity to continue to pursue my passion of teaching HAL with Gretna Public Schools. Teaching in this district will allow me to be closer to home, and work in the same district in which my daughter will be enrolled in a few short years. I am excited for this new opportunity, but could not have arrived at this point without my time in Ralston. Throughout the next two months, I will complete my tenure with Ralston Public Schools, and fulfill my duties to the best of my ability. Please let me know if I can assist with the transition process.

I wish you and the Ralston Public Schools community much success. Thank you for your leadership and support throughout my time in Ralston.

Sincerely,

Wendy Stange

Ralston Public Schools
Board of Education Regular Meeting

Monday, March 24, 2025
The Ralston Public Schools Board of Education met in open, public session on Monday, March 24, 2025. The meeting took place at the Virginia Moon Administrative Center, 8545 Park Drive, Ralston, NE. The District provided advance notice by publication in *The Omaha Daily Record* and on the District's website, www.ralstonschools.org.

Call to Order
Board President, Mrs. Robin Richards, called the meeting to order at 6:00 pm

Roll Call
A motion was made to excuse the Board Member, Mrs. Samantha Willey. A motion was made by Mrs. Elizabeth Kumru and seconded by Mrs. Carrie Hough.

Mrs. Richards: Yes
Mrs. Hough: Yes
Ms. Roarty: Yes
Mrs. Kumru: Yes
Mrs. Krause: Yes

In addition to the Board members, those in attendance included Mr. Jason Buckingham, Dr. Aaron Bredenkamp, Dr. Anne Harley, Dr. Sara Zabrowski-Gates, Mrs. Melissa Stolley, and Mr. Jim Frederick.

Consent Agenda
Consent agenda items include minutes from the March 10, 2025, meeting; and presentation of the subcommittee minutes.

Resignations: Holly Tomaso (SY & KW), Cindy Kirkpatrick (RPS Health Services Supervisor) , Tia McGowan (KW), Kaitlyn Erickson (MB), Manny Valdez (MB), Laura Prochaska (RHS), and Stacy Athow (RHS).

Recommend rescinding the letter of resignation from April Balm (RHS SPED), she would respectfully ask to keep her position.

Motion to approve the consent agenda was made by Ms. Mary Roarty and seconded by Mrs. Elizabeth Kumru

Mrs. Hough: Yes
Mrs. Richards: Yes
Mrs. Krause: Yes
Ms. Roarty: Yes
Mrs. Kumru: Yes

District Recognition and Celebrations

Mr. Buckingham and the Board of Education recognized Ralston High School students who were recently named valedictorian and those who placed at the State Wrestling Tournament. Dr. Ryan Pivonka, Principal at Ralston High School, introduced the students and coaches.

- Morgan Ritchey, Class of 2025 Valedictorian
- Allison Schanbacher, Class of 2025 Valedictorian
- Brody Schmitt: State Wrestling - 3rd place
- Olivia Medina: State Wrestling - 5th place
- Anthony Cortijo: State Wrestling - 5th place

Government Relations Update

Mr. Joe Kohout, District lobbyist from Kissel Kohout ES Associates LLC, updated the Board regarding Legislative issues.

Alternative Education Presentation

Mr. Tyler Barna, RISE Program Director, presented to the Board on the current program offerings for alternative education at the RISE. Topics included enrollment, progress, and success stories.

Future Farmers of America (FFA) Grant Opportunity

Mr. Nick Birdsley and Ms. Kyleah Schmidt presented to the Board regarding a grant opportunity which would partner Ralston High School, Omaha City Parks, Big Garden, Nebraska FFA Foundation, Farm Credit Services, and a few other entities together to create a community garden near Ralston High School.

Seymour Elementary School Improvement Plan Overview

Ms. Jody Blessen, Principal at Seymour Elementary, provided an overview of the school improvement plan to the Board of Education.

BOARD DEVELOPMENT AND COMMUNICATION

Board Comments

The Board members expressed their sincere thanks and appreciation to all the teachers who are retiring or moving on to different jobs. They acknowledged the many hours Ms. Cindy Kirkpatrick, RPS Health Services Supervisor, dedicated to helping the district navigate the challenges of the pandemic and expressed deep appreciation for her efforts. Mr. Buckingham noted that the RHS Principal meet-and-greet event for Mr. Ruben Cano was well attended, and Mr. Cano was able to have great conversations with staff.

Mrs. Elizabeth Kumru and Ms. Mary Roarty both attended the NASB Finance Workshop.

Mrs. Richards attended a committee meeting, Buildings and Grounds sub-meeting and the BOE agenda meeting.

Mrs. Elizabeth Kumru attended Legislative Committee meeting.

Ms. Mary Roarty attended the Buildings and Grounds sub-committee meeting . Through her role on the Ralston Schools Foundation, she had the opportunity to read all the Heart of Learning nominations, which totaled approximately 170.

Mrs. Katie Krause attended the BOE Agenda meeting and walked around the new Tiny Rams area at Ralston High School. She also received her Kindergarten registration letter in the mail and was extremely excited to see how they are thinking of creative ways to reach our incoming Kindergarten families. As part of her outreach activities through the University of Nebraska Extension Office, Mrs. Krause will be doing their Bi-annual trip to Oak Park on Tuesday March 25, 2025, from 1:15 – 2:30 with the kindergartners. They have been doing this for the past three years.

Mrs. Carrie Hough said she will not be at the next Board of Education Meeting on April 14th but will be back for the April 28th meeting.

NASB Update

Mrs. Liz Kumru shared the upcoming events.

- Board of Directors Meeting
- Open Meetings Law workshop on April 1st in Lincoln
- Annual National meeting in April
- Legislative Zoom Meeting

District Bond Project Updated

Mr. Buckingham provided an update to the Board of Education on the progress of various projects with the 2021 Future Ready Ralston Bond Initiative.

March 24, 2025

- RHS
  - North part of parking lot is demoed and forming work is beginning for new parking lot
  - Work has progressed in the classrooms, all B-wing classrooms are painted, have new lights, technology, and flooring. Hallway lights are nearly complete.
  - All upper A-wing classrooms and ¼ of lower A-wing classrooms are painted, have new lights, technology, and flooring. Hallway lights are nearly complete.
  - Drywall work has begun on the new daycare facility. Ceiling work to happen after HVAC work has been completed.
  - Coordinating plan for back driveway replacement, possibly over spring break.

- RMS
  - Work on fireproofing the corridors is ongoing

○ Scheduling this summer's concrete and low voltage work is beginning to ramp up.

- KW, SY, WW, BL
  - ○ Contract has been secured, and pre-construction meeting has been held. Work may begin on the outside of the buildings as early as mid-April, mostly painting preparation at each of the 4 sites. SY will be a priority as roofing will take place this summer.

Enrollment Update

Dr. Anne Harley reviewed the enrollment information with the Board. The District currently has 118 fewer students as of this time last year. She said that option enrollment letters will go out on April 1, 2025.

Additional Board Action Item

Curriculum Selection and Adoption Process for District-Wide Math Curriculum Purchase.

Sara Zabrowski-Gates, along with Gina Yowell & Kyle Letak gave a presentation on the Pilot Process and shared some of the reasons why the teachers preferred the Savvas program over the HMH Program.

Mrs. Katie Krause motioned to approve the purchase of K-8 math curriculum from Savvas in the amount of $450,787.63. The motion was seconded by Mrs. Elizabeth Kumru.

Ms. Roarty:	Yes
Mrs. Krause:	Yes
Mrs. Richards:	Yes
Mrs. Kumru:	Yes
Mrs. Hough:	Yes

Lease for new location for RISE Program

Mr. Aaron Bredenkamp and Mrs. Melissa Stolley discussed the process and challenges of looking for a new location for the RISE program and discussed the reasons they think this location is the best fit for the district and answered all questions.

Ms. Mary Roarty motioned to approve the lease of 8527 Park Drive Plaza for the RISE program as presented. The motion was seconded by Mrs. Katie Krause.

Mrs. Kumru:	Yes
Ms. Roarty:	Yes
Mrs. Hough:	Yes
Mrs. Richards:	Yes
Mrs. Krause:	Yes

Executive Session
Mrs. Elizabeth Kumru motioned to enter Executive Session at 8:29 pm. The motion was seconded by Mrs. Carrie Hough

Mrs. Kumru:	Yes
Mrs. Hough:	Yes
Mrs. Richards:	Yes
Mrs. Krause:	Yes
Ms. Roarty:	Yes

Leave Executive Session
Mrs. Elizabeht Kumru motioned to come out of Executive Session at 9:29 pm. The motion was seconded by Mrs. Carrie Hough.

Mrs. Hough:	Yes
Mrs. Richards:	Yes
Mrs. Krause:	Yes
Ms. Roarty:	Yes
Mrs. Kumru:	Yes

Adjournment
The Board voted to adjourn the meeting at 9:30 pm with a motion made by Mrs. Liz Kumru and a second by Mrs. Katie Krause.

Ms. Roarty:	Yes
Mrs. Hough:	Yes
Mrs. Kumru:	Yes
Mrs. Richards:	Yes
Mrs. Krause:	Yes

The next regular meeting is scheduled for April 14, 2025, at 6:00 pm.

_____
Mrs. Robin Richards, President

_____
Mrs. Samantha Willey, Secretary

Ralston Public Schools
Board of Education Special Session

Monday, March 31, 2025
The Ralston Public Schools Board of Education met in an open, public session on Monday, March 31, 2025. The meeting took place at the Virginia Moon Administrative Center, 8545 Park Drive, Ralston, NE. The District provided advance notice by publication in *The Omaha Daily Record* and on the District's website, www.ralstonschools.org.

Call to Order
Board President, Mrs. Robin Richards, called the meeting to order at 4:19 pm.

Roll Call
In addition to the Board members, those in attendance included Mr. Jason Buckingham.

Personnel Hearing
On March 31, 2025, the Board of Education of Ralston Public Schools conducted a hearing to consider whether to terminate, continue, or take other action on the employment contract of Amanda Elgert. Ms. Elgert was present and represented by her attorney. Members of the administration were represented by their Attorney. All six members of the Board of Education were present and represented by an attorney.

Executive Session
Mrs. Elizabeth Kumru motioned to enter Executive Session at 12:55 am (4/1/2025). The motion was seconded by Ms. Mary Roarty

Ms. Roarty:	Yes
Mrs. Hough:	Yes
Mrs. Kumru:	Yes
Mrs. Richards:	Yes
Mrs. Willey:	Yes
Mrs. Krause:	Yes

Leave Executive Session
Mrs. Elizabeht Kumru motioned to come out of Executive Session at 1:40am (4/1/2025). The motion was seconded by Mrs. Carrie Hough.

Mrs. Krause:	Yes
Mrs. Richards:	Yes
Ms. Roarty:	Yes
Mrs. Willey:	Yes
Mrs. Kumru:	Yes
Mrs. Hough:	Yes

Board Action Item

Motion to terminate the employment of Amanda Elgert at the end of 2024-2025 tenure year. Plan to put Amanda Elgert on paid administrative leave for the reminder of the 2024-2025 school year.

Mrs. Richards:	Yes
Mrs. Kumru:	Yes
Mrs. Willey:	Yes
Ms. Roarty:	Yes
Mrs. Hough:	Yes
Mrs. Krause:	Yes

Adjournment

The Board voted to adjourn the meeting at 1:52am (4/1/2025) with a motion made by Mrs. Carrie Hough and a second by Mrs. Katie Krause.

Ms. Roarty:	Yes
Mrs. Hough:	Yes
Mrs. Kumru:	Yes
Mrs. Richards:	Yes
Mrs. Krause:	Yes

The next regular meeting is scheduled for April 14, 2025, at 6:00 pm.

_____
Mrs. Robin Richards, President

_____
Mrs. Samantha Willey, Secretary

April 11, 2025

To whom it may concern:

I am writing to inform you that I will be resigning from my position with Ralston Public Schools at the end of the 2024-2025 school year. I appreciate the opportunity to work within the Ralston community and build relationships with families and staff. Thank you for the support that I have been given to improve as an educator.

Thank you,
Kelsey Hardesty

RALSTON PUBLIC SCHOOLS
FINANCIAL REPORT TO THE BOARD OF EDUCATION
POOLED CASH - BANK RECONCILIATION
03/31/2025

	02/28/2025 Thru 03/31/2025	02/29/2024 Thru 03/31/2024
Book Balance - Beginning of month	$6,022,469.58	$3,674,575.58
Total Receipts	$5,708,584.58	$7,813,099.23
Monthly Disbursements	(4,676,602.25)	(3,880,227.95)
Reconciled Book Balance - End of Month	$7,054,451.91	$7,607,446.86
Building fund loan	$0.00	$0.00
Depreciation fund loan	$0.00	$0.00
Transfer to Depreciation	$0.00	$0.00
Actual Book Balance - End of Month	$7,054,451.91	$7,607,446.86
Bank Balance -Beginning of month	$5,941,867.38	$4,244,316.37
Deposits	$6,046,449.30	$6,995,602.04
Interest	1,380.32	911.36
Total Receipts	6,047,829.62	6,996,513.40
Total Warrants	(4,171,312.87)	(3,898,599.37)
Bank Balance - End of month	7,818,384.13	7,342,230.40
Outstanding deposits	0.00	821,585.83
Bank clearing error	(48.04)	(48.04)
Less Outstanding Checks/Wires	(763,884.18)	(556,321.33)
Reconciled Bank Balance - End of month	$7,054,451.91	$7,607,446.86

March **Percent of Year Completed** **58.3%**

RECEIPTS

ACCOUNT	ANTICIPATED	M-T-D RECEIVED 2024-25	Y-T-D RECEIVED 2024-25	Y-T-D RECEIVED 2023-24	Year To Date %Received 2024-25	Year To Date %Received 2023-24
Local District Taxes	$22,103,725	$3,579,435.36	$7,525,563.54	$5,722,765	34.0%	27.3%
Pro-Rata Motor Vehicle Tax	$45,000	$0.00	$14,507.41	$15,462	32.2%	34.1%
Motor Vehicle Tax	$3,500,000	$266,478.70	$2,400,153.99	$2,091,541	68.6%	55.1%
Homestead Exemption Tax	$365,000	$113,739.58	$113,739.58	$106,011	31.2%	19.3%
Tuition from Individuals	$0	$0.00	$0.00	$0	0.0%	0.0%
Tuition (Other Dist)	$0	$0.00	$0.00	$0	0.0%	0.0%
Interest on Investments	$20,000	$1,380.32	$12,341.55	$10,485	61.7%	34.9%
Local License/Police Court	$30,000	$1,531.45	$21,720.15	$21,998	72.4%	73.3%
Other Local Revenue	$1,000	$0.00	$0.00	$618	0.0%	41.2%
County Fines & Licenses	$70,000	$11,435.09	$53,390.79	$44,663	76.3%	63.8%
State Aid	$10,697,192	$1,069,719.00	$6,418,314.00	$5,812,548	60.0%	60.0%
Spec Ed Programs	$4,188,028	$664,865.00	$2,667,494.65	$2,347,178	63.7%	56.0%
Special Ed Transportation	$240,000	$0.00	$0.00	$0	0.0%	0.0%
State Apportionment	$385,000	$0.00	$1,224,103.29	$569,715	317.9%	131.0%
Public Power Dist Sales Tax	$3,950,000	$0.00	$359.61	$360	0.0%	0.0%
Cash Reserve	$0	$0.00	$0.00	$0	0.0%	0.0%
TOTAL	$45,594,945	$5,708,584.50	$20,451,688.56	$16,743,344.14	44.9%	38.1%

DISBURSEMENTS

CATEGORY	BUDGET	M-T-D DISBURSED 2024-25	Y-T-D DISBURSED 2024-25	Y-T-D DISBURSED 2023-24	Year To Date % Disbursed 2024-25	Year To Date % Disbursed 2023-24
Instructional Services	$23,784,986	$1,863,395.37	$12,629,176.27	$12,152,518	53.1%	53.1%
Support Services						
Special Education	$6,616,885	$523,220.25	$4,116,219.25	$3,596,574	62.2%	54.7%
Pupil Services	$1,589,405	$127,431.16	$938,255.10	$860,488	59.0%	59.6%
Staff Services	$2,709,955	$180,425.60	$1,418,154.66	$1,430,382	52.3%	54.5%
General Administration	$1,051,085	$80,470.34	$528,577.01	$497,842	50.3%	48.6%
School Administration	$2,623,534	$204,696.20	$1,499,776.32	$1,460,883	57.2%	57.7%
Business	$843,768	$50,216.13	$348,368.38	$328,563	41.3%	39.5%
Operation of Plant	$3,717,962	$304,285.30	$2,040,438.06	$1,865,760	54.9%	53.4%
Maintenance of Plant	$1,165,066	$54,346.16	$555,997.56	$520,549	47.7%	46.5%
Pupil Transportation	$1,492,299	$210,105.50	$890,739.29	$872,065	59.7%	59.3%
TOTAL	$45,594,945	$3,598,592.01	$24,965,701.90	$23,585,623.42	54.8%	53.6%
REVENUE OVER EXPENSE	$0	$2,109,992	($4,514,013)	($6,842,279)	-9.9%	-15.2%

Ralston Schools Building Fund
Mar-25

FUND NAME	BALANCE Feb	RECEIPTS Mar	DISBURSEMENTS Mar	BALANCE Mar
BUILDING FUND	$1,901,643.73	$2,165,903.29	(1,235,399.50)	$2,832,147.52
NSDLAF	$28,977,491.83	$93,554.99	(2,000,000.00)	$27,071,046.82
TOTAL	$30,879,135.56	$2,259,458.28	(3,235,399.50)	$29,903,194.34

RALSTON SCHOOLS BOND FUND
Mar-25

FUND NAME	BALANCE Feb	RECEIPTS Mar	DISBURSEMENTS Mar	BALANCE Mar
BOND FUND	$2,916,018.32	294,308.91	-	$3,210,327.23
INVESTED -US Treas Bills	-	-	-	$0.00
TOTAL	$2,916,018.32	$294,308.91	-	$3,210,327.23

LUNCH PROGRAM INCOME STATEMENT

	Mar-25		2024-25 YTD	
Revenues:				
Lunch program	$69,281.95		$1,185,146.75	
Federal funding	13,065.99		$171,222.90	
Catering income	0.00		$29,812.73	
Interest	1,425.47		$9,686.75	
Grants/Donations	0.00		$608.09	
Total Revenues		$83,773.41		$1,396,477.22
Expenses:				
Salaries	$83,109.46		$643,032.94	
Supplies	201,760.15		$1,030,269.97	
Repairs/Equip	0.00		$0.00	
Miscellaneous	436.84		$1,668.33	
Total Expenses		$285,306.45		$1,674,971.24
Net Income (Loss)		($201,533.04)		($278,494.02)

Ralston Schools Quality Capital Purpose Undertaking Fund
Mar-25

FUND NAME	BALANCE Feb	RECEIPTS Mar	DISBURSEMENTS Mar	BALANCE Mar
QCPU FUND	$ 188.26	$ -	$ (14.94)	$ 173.32
QCPUF BOND FUND	$ (1,850.11)	$ -	$ (2.21)	$ (1,852.32)
TOTAL	$ (1,661.85)	$ -	$ (17.15)	$ (1,679.00)

Ralston Schools Depreciation Fund
Mar-25

FUND NAME	BALANCE Feb	RECEIPTS Mar	DISBURSEMENTS Mar	BALANCE Mar
Depreciation Fund	$ 2,810,605.39	$ 596.55	$ (2,559.95)	$ 2,808,641.99
TOTAL	$2,810,605.39	$596.55	($2,559.95)	$2,808,641.99

RALSTON SCHOOLS ELEMENTARY ACTIVITY FUNDS

31-Mar-25

FUND NAMES	BALANCE Feb	RECEIPTS Mar	DISBURSEMENTS Mar	BALANCE Mar
ACTIVITY FUND/BLUMFIELD	4,411.57	689.20	116.49	$4,984.28
ACTIVITY FUND/KAREN WESTERN	441.87	1,359.55	1,593.64	$207.78
ACTIVITY FUND/MEADOWS	13,668.31	256.02	600.97	$13,323.36
ACTIVITY FUND/MOCKINGBIRD	(924.52)	1,164.39	364.49	($124.62)
ACTIVIITY FUND/SEYMOUR	11,846.99	0.00	326.26	$11,520.73
ACTIVITY FUND/WILDEWOOD	1,397.45	25.00	1,050.81	$371.64
ACTIVITY FUND/OFFICE	16,645.42	3.48	0.00	$16,648.90
ACTIVITYFUND/DEPRECIATION	8,017.37	0.00	0.00	$8,017.37
INSTRUMENT RENTAL	20.70	0.00	0.00	$20.70
ACTIVITY FUND/HILLCREST	326.85	0.00	0.00	$326.85
ACTIVITY FUND/Middle School	42,711.49	5,946.51	6,594.48	$42,063.52
ACTIVITY FUND/PARKING LOT	6,660.00	0.00	0.00	$6,660.00
HIGH SCHOOL STUDENT FEES	(15,430.16)	0.00	0.00	($15,430.16)
MS STUDENT FEES	(4,950.00)	0.00	0.00	($4,950.00)
TOTAL	$84,843.34	$9,444.15	$10,647.14	$83,640.35

BANK BALANCE	$93,389.78
PLUS OUTSTANDING DEPOSITS	$0.00
LESS OUTSTANDING CHECKS	($9,749.43)
TOTAL	$83,640.35

RALSTON HIGH SCHOOL ACTIVITY FUND

31-Mar-25

FUND NAME'S	BALANCE Feb	RECEIPTS Mar	DISBURSEMENTS Mar	BALANCE Mar
HIGH SCHOOL	191,664.18	47,399.01	(37,653.40)	201,409.79
TOTAL	$191,664.18	47,399.01	(37,653.40)	$201,409.79

Dayspring Bank Balance	$ 240,310.21
Outstanding Checks	$ (46,389.42)
Outstanding deposits	$ 7,489.00
TOTAL	$ 201,409.79

Ralston High School Activity Fu...
Balance Sheet Standard

As of March 31, 2025

	Mar 31, '25
ASSETS	
Current Assets	
Checking/Savings	
1000 - Athletic Admin	191.83
1001 - Athletics	37,449.56
1050 - Baseball	14.00
1140 - Wrestling	12,000.66
1500 - Cheer	135.73
1520 - Homecoming	4,007.40
1530 - F.C. Athletes	158.34
1535 - Bratfest	0.00
1540 - Dance Team	-4,622.10
1560 - Activity Tickets	397.71
1571 - Boys Basketball	179.16
1572 - Cross Country	1,497.14
1575 - Football	-984.38
1576 - Girls Basketball	1,504.51
1577 - Golf	92.56
1578 - Volleyball	970.50
1579 - Girls Softball	-903.89
1580 - Swim	5,309.33
1582 - Boys Soccer	1,192.79
1583 - Girls Soccer	-228.26
1584 - Circle of Friends	160.00
1586 - Boys Track	1,636.37
1587 - Girls Track	1,135.99
1588 - Tennis	4,466.25
2005 - Computer Lab	74.16
2010 - Debate	2,515.76
2015 - Drama	104.52
2016 - Drama Travel Club	0.00
2018-Class of 2018	0.00
2020-All School Musical	-1,188.96
2027 - Guidance	8,085.58
2028 - Ralston Readers	650.77
2029 - Educators Rising	-718.91
2030 - Humanities	0.00
2031-FFA	2,335.95

Ralston High School Activity Fu...
Balance Sheet Standard

As of March 31, 2025

	Mar 31, '25
2035-Latino Leaders	181.63
2040 - Instr Music	0.00
2040- Instrumental Music	139.82
2042- Color Guard	205.63
2060 - Swim School	495.21
2065 - Social Studies Trip	0.00
2075 - Vocal Music	42,054.95
2076 - Dist. Music	0.00
2080 - Work Experience	0.00
2085 - Yearbook	16,712.25
2090 - Material Replacement	0.00
210 - Class of 2010	0.00
211 - Class of 2011	0.00
212 - Class of 2012	0.00
213 - Class of 2013	0.00
214 - Class of 2014	0.00
215 - Spirit Squads	6,781.75
223-Class of 2023	500.81
225-Class of 2025	200.59
226 Class of 2026	0.00
220-Class of 2020	0.00
2500 - HOSA	752.56
2509 - Ram Apparel	29.00
2510 - Ram Supply - DO NOT ...	0.00
2511 - Concessions	32,786.34
2515 - FCCLA	413.16
2520 - Industrial Tech	515.73
2521 - Skills USA	-626.53
2525-Automotive	1,448.66
2530 - Food Pantry	967.01
3000 - Scholarships	0.00
3200 - Summer School	0.00
3300 - Boston Trip	0.00
3580 - Vending	0.00
4015 - Green Club	0.00
4059 - Parking Lot	0.00
4085 - HS Office	7,799.96
4086 - Homeroom	0.00

Ralston High School Activity Fu...
Balance Sheet Standard

As of March 31, 2025

	Mar 31, '25
4087 - PBiS	0.00
5000 - Baseball Field	0.00
5010 - Football Stadium	0.00
5020 - Soccer Stadium	0.00
5030 - Gym	0.00
5040 - Fitness Center	0.00
505 - Art Club	820.86
5050 - Cafeteria	0.00
5060 - Classroom	0.00
5070 - Swim Pool	0.00
5080 - Facility Usage	9,353.36
5089	0.00
510 - Bowling Team	0.00
525 - Autism Grant	0.00
530 - DECA	-2,114.41
540 - Quiz Bowl	-41.00
550 - French Club	50.53
560 - GSA	134.86
565 - History Day	2.59
570 - NHS	251.50
580 - Prom	2,026.13
585 - Science Club	0.00
595 - Spanish Club	284.12
600 - Student Council	942.29
605 - Poetry Festival	0.00
610 - Esports Gaming Club	527.30
224-Class of 2024	61.55
1589 - BSU	67.50
Class 2021	0.00
222-Class of 2022	64.01
221-Class of 2021	0.00
Total Checking/Savings	201,409.79
Accounts Receivable	
Accounts Receivable	0.00
Total Accounts Receivable	0.00
Other Current Assets	

Ralston High School Activity Fu...
Balance Sheet Standard

As of March 31, 2025

	Mar 31, '25
Undeposited Funds	0.00
Total Other Current Assets	0.00
Total Current Assets	201,409.79
Fixed Assets	0.00
Other Assets	0.00
TOTAL ASSETS	201,409.79
LIABILITIES & EQUITY	
Liabilities	
Current Liabilities	
Accounts Payable	
Accounts Payable	0.00
Total Accounts Payable	0.00
Credit Cards	0.00
Other Current Liabilities	
Sales Tax Payable	0.00
Total Other Current Liabilities	0.00
Total Current Liabilities	0.00
Long Term Liabilities	0.00
Total Liabilities	0.00
Equity	
Opening Bal Equity	-0.73
Retained Earnings	224,696.31
Net Income	-23,285.79
Total Equity	201,409.79
TOTAL LIABILITIES & EQUITY	201,409.79

2025 Legislative Session*

January

Sun	Mon	Tues	Wed	Thur	Fri	Sat
			1	2	3	4
5	6	7	8 DAY 1	9 DAY 2	10 DAY 3	11
12	13 DAY 4	14 DAY 5	15 DAY 6	16 DAY 7	17 DAY 8	18
19	20 HOLIDAY	21 DAY 9	22 DAY 10	23 DAY 11	24 DAY 12	25
26	27 DAY 13	28 DAY 14	29 DAY 15	30 DAY 16	31 DAY 17	

February

Sun	Mon	Tues	Wed	Thur	Fri	Sat
						1
2	3 DAY 18	4 DAY 19	5 DAY 20	6 DAY 21	7 DAY 22	8
9	10 DAY 23	11 DAY 24	12 DAY 25	13 DAY 26	14 RECESS	15
16	17 HOLIDAY	18 DAY 27	19 DAY 28	20 DAY 29	21 DAY 30	22
23	24 DAY 31	25 DAY 32	26 DAY 33	27 DAY 34	28 DAY 35	

March

Sun	Mon	Tues	Wed	Thur	Fri	Sat
						1
2	3 DAY 36	4 DAY 37	5 DAY 38	6 DAY 39	7 RECESS	8
9	10 DAY 40	11 DAY 41	12 DAY 42	13 DAY 43	14 DAY 44	15
16	17 DAY 45	18 DAY 46	19 DAY 47	20 DAY 48	21 RECESS	22
23	24 RECESS	25 DAY 49	26 DAY 50	27 DAY 51	28 DAY 52	29
30	31 DAY 53					

April

Sun	Mon	Tues	Wed	Thur	Fri	Sat
		1 DAY 54	2 DAY 55	3 DAY 56	4 RECESS	5
6	7 RECESS	8 DAY 57	9 DAY 58	10 DAY 59	11 DAY 60	12
13	14 DAY 61	15 DAY 62	16 DAY 63	17 DAY 64	18 RECESS	19
20	21 RECESS	22 DAY 65	23 DAY 66	24 DAY 67	25 DAY 68**	26
27	28 DAY 69	29 DAY 70	30 DAY 71			

May

Sun	Mon	Tues	Wed	Thur	Fri	Sat
				1 DAY 72	2 RECESS	3
4	5 RECESS	6 DAY 73	7 DAY 74	8 DAY 75	9 DAY 76	10
11	12 DAY 77	13 DAY 78	14 DAY 79	15 DAY 80	16 RECESS	17
18	19 DAY 81	20 DAY 82	21 DAY 83	22 DAY 84	23 RECESS	24
25	26 HOLIDAY	27 DAY 85	28 DAY 86	29 DAY 87	30 DAY 88	31

June

Sun	Mon	Tues	Wed	Thur	Fri	Sat
1	2 DAY 89	3 RECESS	4 RECESS	5 RECESS	6 RECESS	7
8	9 DAY 90	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

Legislative Recess Days

February 14
March 7, 21, 24
April 4, 7, 18, 21
May 2, 5, 16, 23
June 3, 4, 5, 6

Federal & State Holidays

January 20 – Martin Luther King Jr. Day
February 17 – Presidents' Day
April 25 – Arbor Day**
May 26 – Memorial Day

* The Speaker reserves the right to revise the session calendar.

** The Legislature will be in session on Friday, April 25, the Arbor Day Holiday. Any legislative employees who work that day will receive compensatory time for hours worked on the holiday.

Board of Education Legislative Goals
2024/2025
Ralston Public Schools Non-negotiables

- **RPS will continue to cultivate a systems thinking approach to all school programs, business, and operations.**
- **RPS will continue to provide the needed resources that support the defined Board of Education strategic priorities.**
- **With a focus on equity, RPS will continue to refine and grow our academic and social emotional programs to meet the needs of all of our students.**
- **RPS will continue to deliver a wide array of outstanding activity programs to allow our students a well-rounded school experience.**
- **RPS will continue to evaluate the effectiveness and efficiency of all programs and services and make adjustments as necessary.**
- **RPS will refine and grow our outreach programs and service expectations to include a focus on Social Emotional Learning, Equity and Staff Self Care.**
- **With a focus on equity, RPS will research and identify further opportunities and initiatives to help all of our students to be college or career ready.**

Board of Education Legislative Goals

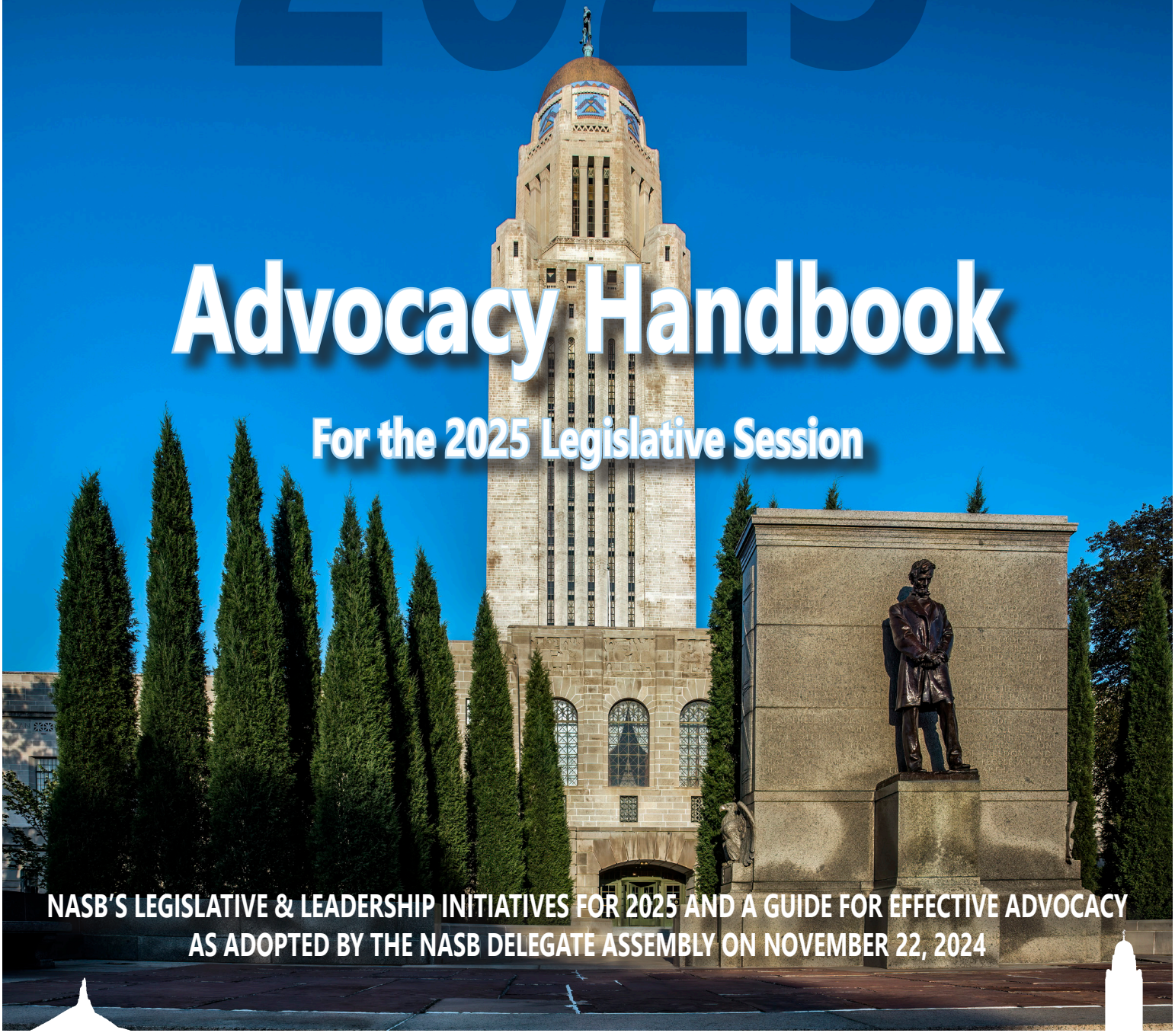
- **Continued emphasis that our students and education are a priority in Nebraska as well as advocate for local control and decision making.**
- **Support legislation that fairly and equitably funds each public school district based on need.**
- **Review, monitor, and potentially support legislation that identifies and increases different revenue mechanisms for public schools across Nebraska, including but not limited to the repeal of sales tax exemptions.**
- **Oppose any efforts to create a partisan State Board of Education or Commissioner of Education.**
- **Oppose tax cuts that endanger any part of the State's revenue stream.**
- **Monitor any legislation that adjusts property valuation.**
- **Continue to support and enhance Learning Community Programs that serve students living in poverty and/or diverse student populations in Ralston and within the Metro Area.**
- **Support legislation to increase funding for early childhood programs.**
- **Encourage further adjustments to the needs formula within TEEOSA specifically for students who are of Limited English Proficiency and/or students living in poverty.**
- **Support systems, initiatives, and funding options to cultivate additional opportunities to enhance college and career readiness specifically in vocational or certification focused areas and paid student internships.**
- **Advocate for targeted programs and funding that support the "Whole Child" as it relates to students' social, emotional, and physical well being. (SEL)**
- **Oppose any legislation that advances charter schools, reduces the tax base for the purpose of funding private schools, or voucher systems that reduce funding and opportunities for public schools.**
- **Support school choice through the protection of net option funding.**

- **Continue to be a vocal advocate in the legislature for our students, staff and the Greater Ralston Community**
- **Support legislative efforts that promote or fund recruitment and/or retention programs for staff in public schools**
- **Support legislative efforts to promote and maintain the safety and security of our students and staff.**

2025

Advocacy Handbook

For the 2025 Legislative Session



NASB'S LEGISLATIVE & LEADERSHIP INITIATIVES FOR 2025 AND A GUIDE FOR EFFECTIVE ADVOCACY AS ADOPTED BY THE NASB DELEGATE ASSEMBLY ON NOVEMBER 22, 2024

NASB
Nebraska Association of
SCHOOL BOARDS

The Nebraska Association of School Boards provides programs, services and advocacy to strengthen public education for all Nebraskans.

Leadership **Innovation** **Vision** **Engagement** **#liveNASB**

2025

WELCOME

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109TH LEGISLATURE, 1ST SESSION

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WHAT CAN NASB DO FOR YOU?

We can assist you in preparing testimony, talking points, emails, or Op-Eds; facilitate Senator introductions and meetings in your district or the Capitol; feature your district visits with Senators; brief your board at a meeting in your community; and more ... Just ASK!

Interested in becoming more engaged in the legislative process? Whether it is from home, or in Lincoln, scan here to let us help you share your story, and advocate for public education in Nebraska as bills, topics, and issues arise.

YOUR NASB LEGISLATIVE TEAM & RESOURCES

Colby Coash - Associate Executive Director, Director of Government Relations - ccoash@NASBonline.org

Matt Belka - Director of Marketing, Communications & Advocacy - mbelka@NASBonline.org

John Spatz - Executive Director - jspatz@NASBonline.org

Lindsey Wooton - Administrative Specialist - lwooton@NASBonline.org

Bookmark the NASB Government Relations and Bills pages
https://members.nasbonline.org/government-relations
https://nasb.enviseams.com/legislative-bills

NASB X/Twitter: www.x.com/NASBonline
NASB Facebook: www.facebook.com/NASBonline
NASB Videos: "NASB Home - News & Resources - Videos"
Hashtag: #liveNASB

Nebraska Legislature: www.nebraskalegislature.gov
Senators Web Pages: www.nebraskalegislature.gov/senators

YOUR ROLE IN ADVOCACY & ENGAGEMENT 2025

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109TH LEGISLATURE, 1ST SESSION

WHAT IS YOUR ROLE?

Over the past few years, the Legislature has increasingly inserted itself into both the boardroom and the classroom. Decisions that have traditionally been left to local boards or the State Board of Education have been centralized at the State Capitol. In addition, the past years have seen an increase in efforts to divide public K-12 education and foster distrust between local boards and their constituents. There are things you can do:

- **Advocate for Local Control**: Talk to lawmakers about impactful decisions and how important it is that decisions remain local. Continue advocating for local control over local decisions. Let us help you!
- **Build Trust**: Share your decisions with your constituents. Celebrate your successes! Show lawmakers and constituents your commitment to transparency. Use your meetings to educate your public on the decisions you are making.
- **Share Your Story**: No one is more qualified to talk about your school district, your community, and your needs related to providing a quality education than you!

DID YOU KNOW: 79% of Nebraska's 1,700 locally elected school board members serve at or within 100 miles of where they graduated ... with 51% serving IN the district they graduated from. As a school board member and community leader, you are in an excellent position to educate and influence the legislative process and are seen as a key resource on education policy for your district.

We encourage all boards to include a legislative update as part of each meeting and to discuss/share key legislative information within your community. Advocacy is year-round, not just during the session. Bookmark and frequent NASB's Government Relations page for updates, information and Calls To Action, as well as social media, videos, our bills page, and more which summarizes all pertinent items related to public education in Nebraska.

2025 LEGISLATIVE CALENDAR

109th Legislature, 1st Session

1st Day of the 2025 Session Wednesday, January 8, 2025

Day 10 ... Final day to introduce bills - January 23

NASB Legislation Committee Meeting - January 26

Legislative Issues Conference January 26-27 - Lincoln

Federal Advocacy Fly-In March 16-19 - Washington, DC

90th & Final Day of the Legislative Session - June 18

Legislative Proposals for 2026 are due by July 1
https://members.nasbonline.org/government-relations/legislative-proposals

NASB Legislation Committee Meeting - Summer 2025

NASB Legislation Committee Meeting - November 19

NASB Delegate Assembly November 21 - Omaha

All Dates Subject to Change

Bookmark and frequent NASB's Government Relations page for updates and information. Be sure to utilize NASB's Legislative Notes, videos, bills page, and more which summarizes all pertinent items related to public education in Nebraska.

SHARE YOUR STORY

Be a Community Leader ... Be the expert on education in YOUR community!

As an elected official, trust was put in you to make decisions based on the needs of your students, community and the taxpayer. NASB can provide you with data that can help you tell your story, by providing you with data on your students, achievement, your budget, even your facilities. Let us assist you in telling your story!

2025

YOUR 2025-26 STATE SENATORS

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109TH LEGISLATURE, 1ST SESSION

Sen. Bob Hallstrom
District 1 - Syracuse

Sen. Robert Clements
District 2 - Elmwood

Sen. Victor Rountree
District 3 - Bellevue

Sen. Brad von Gillern
District 4 -Elkhorn

Sen. Margo Juarez
District 5 - Omaha

Sen. Machaela Cavanaugh
District 6 - Omaha

Sen. Dunixi Guereca
District 7 - Omaha

Sen. Megan Hunt
District 8 - Omaha

Sen. John Cavanaugh
District 9 - Omaha

Sen. Wendy DeBoer
District 10 - Omaha

Sen. Terrell McKinney
District 11 - Omaha

Sen. Merv Riepe
District 12 - Ralston

Sen. Ashlei Spivey
District 13 - Omaha

Sen. John Arch
District 14 - Papillion

Sen. Dave Wordekemper
District 15 - Fremont

Sen. Ben Hansen
District 16 - Blair

Sen. Glen Meyer
District 17 - Pender

Sen. Christy Armendariz
District 18 - Omaha

Sen. Robert Dover
District 19 - Norfolk

Sen. John Fredrickson
District 20 - Omaha

Beau Ballard
District 21 - Lincoln

Sen. Mike Moser
District 22 - Columbus

Sen. Jared Storm
District 23 - David City

Sen. Jana Hughes
District 24 - Seward

Sen. Carolyn Bosn
District 25 - Lincoln

YOUR 2025-26 STATE SENATORS

2025

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109TH LEGISLATURE, 1ST SESSION

Sen. George Dungan
District 26 - Lincoln

Sen. Jason Prokop
District 27 - Lincoln

Sen. Jane Raybould
District 28 - Lincoln

Sen. Eliot Bostar
District 29 - Lincoln

Sen. Myron Dorn
District 30 - Adams

Sen. Kathleen Kauth
District 31 - Omaha

Sen. Tom Brandt
District 32 - Plymouth

Sen. Dan Lonowski
District 33 - Hastings

Sen. Loren Lippincott
District 34 - Central City

Sen. Dan Quick
District 35 - Grand Island

Sen. Rick Holdcroft
District 36 - Bellevue

Sen. Stan Clouse
District 37 - Kearney

Sen. Dave Murman
District 38 - Glenvil

Sen. Tony Sorrentino
District 39 - Elkhorn

Sen. Barry DeKay
District 40 - Niobrara

Sen. Dan McKeon
District 41 - Amherst

Sen. Mike Jacobson
District 42 - North Platte

Sen. Tanya Storer
District 43 - Whitman

Sen. Teresa Ibach
District 44 - Sumner

Sen. Rita Sanders
District 45 - Bellevue

Sen. Danielle Conrad
District 46 - Lincoln

Sen. Paul Strommen
District 47 - Sidney

Sen. Brian Hardin
District 48 - Gering

Sen. Bob Andersen
District 49 - Omaha

Gov. Jim Pillen

2025

YOUR 2025 NASB LEGISLATION COMMITTEE

Leadership **Innovation** **Vision** **Engagement** **#liveNASB**

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109TH LEGISLATURE, 1ST SESSION

Committee Chair
Ed Swotek
Malcolm

NASB President
Stacy Jolley
Millard

NASB Secretary / Member 7
Suzanne Sapp
Ashland-Greenwood

Member 1
Shavonna Holman
Omaha

Member 2
Jane Erdenberger
Omaha

Member 3
Lanny Boswell
Lincoln

Member 4
Kathy Danek
Lincoln

Member 5
TBD

Member 6
Beth Morrissette
Westside

Member 8
Amanda McGill Johnson
Millard

Member 9
Drew Blessing
Kearney

Member 10
Marla Grier
South Sioux City

Member 11
Doug Keener
Mitchell

Member 12
Gary Kubicek
Norris

Member 13
Steve Blocher
West Point

Member 14
Erick Lee
Arapahoe-Holbrook

Member 15
Brian Quackenbush
Tri County

Member 16
Mary Yilk
ESU 9

Appointed Member
Lisa Albers
Grand Island

Appointed Member
Patti Gubbels
Norfolk

Appointed Member
Mike Palmer
Sidney

Appointed Member
Jason Richters
Centennial

Appointed Member
Dan Scheer
St. Paul

Appointed Member
Jeremey Shuey
Plattsmouth

Term Ends 2025 for Appointed Members **Term Ends 2026 For Odd # Members** **Term Ends 2028 For Even # Members**

NASB POSITIONS ENCLOSED

2025

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NASB Nebraska Association of School Boards

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109TH LEGISLATURE, 1ST SESSION

The Nebraska Association of School Boards is the only state organization created by school board members to represent the interests of school board members.

Your Association's legislative agenda is initiated each year with the submission of local board proposals.

The NASB Legislation Committee reviews all proposals, and then submits its recommendations to the NASB Board of Directors.

The Board can then review and amend the submissions before presenting them to the NASB Delegate Assembly.

The Delegate Assembly gives each member school district a voice in shaping the agenda of NASB.

Standing Positions remain in effect until they are repealed by the Assembly.

WHAT DOES THIS REPRESENT?

The narrative you read inside the pages of this book represents a set of belief statements which direct NASB's government relations efforts. These words guide our lobbying efforts at the State Capitol and the State Board of Education, as well as with our representatives in Washington, D.C.

While this work characterizes an effort to describe an issue or condition to be addressed, rarely is a bill written in such plain language. Legislative bills are a blend of several ideas (or perhaps a promising idea and a substantial price tag). NASB determines it's stance on a bill with the Legislation Committee who offers guidance taking into consideration the technical and political aspects of a bill needed to navigate the turbulent amendment process.

2025

YOUR NASB STANDING POSITIONS

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NASB Nebraska Association of School Boards

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109TH LEGISLATURE, 1ST SESSION

. . . AS APPROVED BY THE LEGISLATION COMMITTEE ON AUGUST 16, 2024
. . . AND APPROVED BY THE BOARD OF DIRECTORS ON AUGUST 17, 2024
. . . AND APPROVED BY THE DELEGATE ASSEMBLY ON NOVEMBER 22, 2024

Standing positions are statements of purpose and direction which are developed and maintained over time. They are considered annually by the Delegate Assembly and remain in effect until they are actively removed.

BELIEF STATEMENTS FOR AN EFFECTIVE BOARD
CONDITIONS OF CHILDREN
CURRICULUM & INSTRUCTION
FUNDING & FINANCE
GOVERNANCE & STRUCTURE
PROFESSIONAL STANDARDS & EMPLOYEE RELATIONS
STATE POLICY

BELIEF STATEMENTS FOR AN EFFECTIVE BOARD

S-1 — Board Development - NASB encourages boards of education to take part in board in-service and development programs and to budget funds for such programs. (1995)

S-2 — Board Recognition - NASB believes the service of school boardsmanship is fundamental to participatory democracy and deserves recognition collectively and individually from state and local communities. (prior to 1995)

S-3 — Business and Education Partnerships - NASB encourages boards of education to develop mutually beneficial partnerships with business to ensure mutual understanding and cooperation.(1995)

S-4 — Collaborative Services to Youth - NASB urges collaborative linkages between schools and other public and private agencies that serve children. (prior to 1995)

S-5 — Leadership Team - NASB believes that each board of education should create an administrative leadership team, which should include all supervisory and managerial employees including the superintendent and board members. (prior to 1995, amended 2007)

S-6 — Parent Involvement - NASB urges boards of education to support partnerships between parents and schools that encourage parent involvement in the education process. (1997)

S-7 — Policy - NASB considers it imperative that boards of education adopt clearly defined, flexible policies after input from the administration, parents, employees, and other interested parties. Policies, based on a clear understanding of the education process, should be thoroughly reviewed annually. The execution of policy is the responsibility of professional administrators and staff. (prior to 1995)

S-8 — Use of Accountability Data for School Improvement - NASB supports using school accountability data to determine potential strategies/resources for helping schools improve. We support the concept of growth or learning mindset which suggests that school effectiveness is assessed as an improvement process. Our perspective is that all schools in Nebraska are important and have opportunities to become more effective as quality educational systems. (2020)

CONDITIONS OF CHILDREN

S-9 — Abuse of Alcohol, Tobacco, & Other Drugs - NASB supports efforts by boards of education and state and national officials to strictly enforce policies regarding the sale, use or possession of illegal drugs including methamphetamine, marijuana, THC products and synthetic equivalents of THC and marijuana, alcohol, tobacco, nicotine products, vapor products (including e-cigarettes), and any products intended by appearance or effect to replicate tobacco products on school property. The designation of "drug free zones" near schools is also urged. (prior to 1995, amended 2015)

S-10 — At-Risk Students and the Achievement Gap - NASB recognizes that there are many children and youth who are experiencing special difficulties in achieving high education standards. NASB supports increased funding to help close the gap in educational opportunity and educational achievement, and urges boards of education to work with, and obtain increased funding from the state Legislature, as well as state and federal education agencies to assist at-risk children and youth in making adequate educational progress. (prior to 1995, amended 2009)

YOUR NASB STANDING POSITIONS 2025

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109TH LEGISLATURE, 1ST SESSION

S-11 — Cooperation with HHS - NASB supports legislation which mandates cooperation and consultation with school districts as it relates to the placement of children under the custody of DHHS. Comprehensive information about a child's educational needs should be shared with a school district prior to the placement of a student in a new school district. (2020)

S-12 — Early Childhood Education - NASB supports quality early childhood education programs accessible to all children and advocates programs that provide age-appropriate activities to prepare children for school. (prior to 1995)

S-13 — Enrollment Option; Homebound Students - NASB supports legislation stating that when an option student becomes homebound, the school district in which the student resides assumes full responsibility for educating the student. (1998, amended 2016)

S-14 — Enrollment Option Limitation - NASB supports legislation returning option students to the resident school district if the option district must contract with another school district or agency for the educational services needed by the student. (1996, amended 2016)

S-15 — Liability for Medication Administration - NASB supports legislation that would limit the liability of a school district and school district representatives for the administering of prescription medication to students. (1999, amended 2013, 2016)

S-16 — Mental & Behavioral Health - NASB will support legislative efforts to provide services related to mental and behavioral health to school-age children across Nebraska. (2018)

S-17 — Nutrition Education/Student Wellness - NASB believes that wellness programs for schools should emphasize healthy lifestyles and eating habits, mindful of all eating disorders, as well as obesity. (2004)

S-18 — Safe School Environment - NASB supports efforts to provide a school environment that is free from weapons, harassment, bullying, violence, drugs (including alcohol and tobacco), and other factors which threaten the safety of students and staff. (1997, amended 2012)

S-19 — Statewide Poverty/Trauma Funding - NASB recognizes the growing number of public school students across the state that are living in impoverished conditions and/or with traumatic experiences. NASB supports the use of research-based science to strengthen policy, program design and funding that targets those impacted by persistent poverty and/or trauma. (2017)

S-20 — Student Discipline - NASB opposes legislative mandates related to student discipline. NASB supports student discipline as an essential, mutual responsibility of parents, teachers, and administrators, with final responsibility resting with school boards. (1999, amended 2019)

CURRICULUM & INSTRUCTION

S-21 — Access to Equal Education Opportunities - NASB supports equal educational opportunities for all students, regardless of their race, wealth or family circumstance, and urges the Legislature, the State Department of Education, and boards of education to remove all barriers that may prevent any child from having full access to such education opportunities. (1995, amended 2009)

S-22 — Achievement Test Score Use - NASB opposes the use of test scores for the comparison of school districts or for the ranking of schools. (1998)

S-23 — Assessment of Student Learning - NASB supports multiple approaches to assess student learning, with decisions on assessment made at the local district level, and opposes a single "high-stakes" testing procedure. (2001)

S-24 — Cultural Diversity - NASB urges all boards of education to support and implement curriculum which recognizes cultural diversity and enhances the knowledge of students about various ethnic and cultural backgrounds. (prior to 1995)

S-25 — Curriculum Adoption - NASB opposes legislative mandates addressing curriculum and testing. NASB supports the adoption of curriculum by local school boards and the State Board of Education. (2019)

S-26 – Library/Media Content - NASB supports that school district library/media content is a local decision. (2022)

S-27 — Responding to Special Education Costs - NASB supports legislative efforts to give school districts that incur unforeseeable additional special education expenses assistance to alleviate cash flow problems. (2005)

S-28 — Student Expression - NASB supports the authority of the local boards of education and school administration to regulate the content of school-sponsored publications and curriculum. (1997, amended 2009)

S-29 — Support of Early Childhood Programs in the Community - NASB will support early childhood education programs at the community level, which may include redefining economic development programs to include early childhood infrastructure development for communities and will support early childhood programs as an element in community comprehensive plans.(2018)

S-30 — Technology - NASB supports equal access to current technology for all school districts so they may engage all students in the curriculum, to equip them for an increasingly technological society and job market, and to provide them greater access to education services. (prior to 1995)

FUNDING & FINANCE

S-31 — Accounting of Funds - NASB supports transparent accounting and full disclosure of all funds received and expended for public education consistent with federal regulations. (2005)

S-32 — Budget Lid: Growth Factor - NASB supports legislation which would establish an education expenditures "growth factor" which reflects the actual cost of providing a public education for school districts, learning communities, and ESUs. (2001, amended 2008)

S-33 — Compensation for Statewide Standards & Assessments - NASB supports adequate funding to compensate school districts/ESUs for the cost of implementing and managing the statewide learning standards and assessments. (2008, amended 2009, 2013)

S-34 — Elimination of Budget Reserve Limits - NASB supports legislation that eliminates reserve limitation in the Tax Equity and Educational Opportunities Support Act and in debt service funds. (2000, amended 2001)

S-35 — Elimination of Expenditure Limitation - NASB supports legislation eliminating the limitation on general fund expenditures. (2000, amended 2011)

S-36 — ESU Core Services Funding - NASB supports legislation to adequately fund Educational Service Units in a manner that allows successful implementation of statewide educational initiatives that are developed by law in conjunction with the Nebraska Department of Education. (2009, amended 2015)

S-37 — Expand use of Qualified Capital Purpose Undertaking Fund - NASB supports the expansion of the Qualified Capital Purpose Undertaking Fund to include modifications for student and staff security including cyber security. (2015)

S-38 — Financing Capital Improvements - NASB supports adequate funding for school districts and ESUs for maintenance or replacement of our rapidly deteriorating facilities. (1997, amended 2015)

S-39 — Fiscal Policy - NASB believes the Governor and Legislature must work together to create fiscal policy that will adequately fund public education statewide based upon the needs of students and not driven by a pre-set allocation of funds for education regardless of need. Nebraska demographics and student needs are dynamic, as are the changing education standards required to be competitive nationally and internationally. To meet this challenge, fiscal policy would be built upon a broad base with the lowest possible rates to provide stability in the tax base and revenue stream, provide local government with the tools to generate adequate financial resources, yet equalize financial support among taxpayers, and assure the principle of uniform assessment. (prior to 1995, amended 2009)

S-40 — For-Profit Entities Operating in Tax-Exempt Zones - NASB supports legislation to ensure equitable tax payments by for-profit business ventures operating on publicly owned or otherwise exempt property. (2003)

S-41 — Funding of Mandated Programs - NASB urges full funding by the state and federal governments at statutory levels of all programs, standards, activities, and services mandated to public schools and ESUs by the Legislature and Congress, and further urges that any unfunded mandates allow authority for supplementary appropriations or outside levy lid funding. (1997, amended 2012, 2017, 2019)

S-42 — Funding: School District Infrastructure, Site Purchases and Building Operating Expenses - NASB supports legislation that would provide an alternative to property taxes for financing facility development, maintenance, and operation. (2003)

S-43 — General Fund Reserve Limit Exception - NASB supports legislation that would not allow school districts to be penalized or state aid to be adjusted, to a school disadvantage, when any type of error or correction is made in calculating the state aid formula. (1999, amended 2016)

S-44 — Including Gifts, Donations, or Foundation Funds as Receivables - NASB opposes the inclusion of gifts, endorsements, donations, or foundation expenditures that are not regular operating expenses in the calculation of receivables in the state aid formula. (2000)

S-45 — K-12 School Trust Land and Permanent School Fund - NASB opposes any action that would reduce the assets, or the value thereof,, of the school land trust or diversion of the Permanent School Fund. (prior to 1995, amended 2010, 2024)

S-46 — Legislation Implementation - NASB supports the concept that any legislative bill that limits financial resources, or requires additional financial resources, is done within a timeframe that will not negatively affect the school's ability to prepare their budget. (1997, amended 2015, 2017, 2019)

S-47 — Legislative Review of Statutory Deadlines - NASB urges legislative review of the conflicting mandatory deadlines that affect school revenues and expenditures. (2011)

S-48 — Lower Local Effort Rate - NASB supports lowering the Local Effort Rate and valuations in TEEOSA which would increase equalization aid. (2024)

S-49 — Property Tax Reform/Relief - Any legislative discussion on property tax and distribution of state aid should include participation from school board and ESU board members. (2015)

S-50 — Reset the Revenue Lid - NASB supports legislation requiring the Nebraska Department of Education to recalculate the revenue lid to add the amount of the special education reimbursement, or alternatively, to not include the special education reimbursement in the revenue restricted by the lid. (2024)

S-51 — Revenue Reductions for School Districts Affected by Property Valuation Losses - NASB supports legislation that would create a hold harmless effect for districts which experience a decrease in valuation. (2004)

S-52 — School District Options in Dealing with Large, Unanticipated Revenues - NASB supports legislation giving school boards options in dealing with large, unanticipated revenue increases in order to minimize fluctuations in state aid. (2000)

S-53 — School and ESU Funding Must Be Predictable and Sustainable - Notwithstanding any current standing position or resolution, the NASB would consider the support of a school/ESU funding proposal only if it could be demonstrated to be predictable, sustainable, and it does not encroach on local control as defined by the locally elected school board or ESU members. (2024)

S-54 — Special Building Fund Tax Levy Exclusion - NASB supports amending the Nebraska Statutes that address budgeting and spending lid restrictions to allow school districts the ability to utilize up to fourteen cents of the Special Building Fund tax levy outside of the budgeting and spending lid restriction so that districts can plan for and fund capital improvement projects, building repairs and upgrades, and school district infrastructure needs. (2007, amended 2020)

S-55 — State Funding System - NASB supports a stable, predictable, equitable, and adequate statewide education funding system that honors the Legislature's commitment to provide for free instruction in the common schools of this state, as guaranteed by the Nebraska Constitution, by prioritizing education funding in the state budget, and that:

- Invests in the education of all Nebraska public school children;
- Establishes a state fund or funding mechanism that assists Nebraska public schools with the costs of maintaining and constructing facilities;
- Reduces our dependence on local property taxes by drawing revenue from multiple funding sources;
- Promotes the responsibility of locally elected school boards to make sound, transparent school budget decisions;
- Provides funding in a timely and predictable manner;
- Includes the principle of equalization;
- Funds the total excess allowable costs for special education and support services; and
- Recognizes that a long-term solution to education funding will require an ongoing, collaborative effort to execute a vision and strategic plan to grow and diversify our economy. (1997, amended 2009, 2018)

S-56 — Use of a Uniform Valuation Calculation to Determine Local Resources and State Aid - NASB supports a property tax assessment system that utilizes uniform accounting practices to determine the property valuation number from which local and state officials can calculate both the local resources available to fund schools from property taxes, and the resulting calculation of state aid payments to school districts. (2003)

S-57 — Vouchers and Tax Credits - NASB opposes any attempt to amend or circumvent the Nebraska and United States Constitutions to permit the use of public funds for the support, either direct or indirect, of schools not controlled by the public at large. NASB opposes any state or federal legislation allowing either tax credits or vouchers for children, or the parents or guardians of children attending nonpublic schools. or donors to scholarship funds for non-public education. (prior to 1995, amended 2020)

GOVERNANCE & STRUCTURE

S-58 — Accountability - NASB believes that boards of education are accountable to students, parents, taxpayers, and employees for providing education programs, striving for education excellence, identifying education needs, adopting clearly defined written policies, measuring the success of instruction programs, and interpreting and disseminating information to the public through a public relations plan. (prior to 1995)

S-59 — Allied Schools - NASB opposes legislation that would mandate the formation of an allied system of school districts. (2014, amended 2016)

S-60 — Amend Open Meetings Act for Evaluations - NASB supports legislation to allow boards to go into executive session to discuss superintendent evaluations and/or for the narrowing down of superintendent candidates. (2017)

S-61 — Authority of School Boards - NASB supports the authority of boards of education to effectively govern and execute their statutory responsibilities. (1997, amended 2015)

S-62 — Charter Schools - NASB believes that any charter schools, or the like, involved with any aspect of K-12 education be authorized by a public school district, be located within the boundaries of such public school district and be accountable to the authorizing district for their student achievement, finances and operations. (1998, amended 2015)

S-63 — Duties of Schools - NASB believes that the primary function of Nebraska schools should be the education of students and that the Legislature should be discouraged from placing duties on school districts which are not directly related to education. (prior to 1995)

S-64 — E-meetings - Fully-Implemented or Partial Allowable Attendance - NASB supports legislation which allows for school board members to participate in school board meetings via electronic means while still maintaining a quorum when necessitated for the health and safety of the board and public. Virtual meetings cannot impede the public's ability to participate. (2020)

S-65 — Educational Service Unit Governance - NASB supports governance of ESUs by elected boards and supports local determination of specific mechanisms of that governance. (2005)

S-66 — Educational Service Unit Reorganization - NASB supports the continuation of ESUs as an effective means of delivering educational services to school districts and their students. Any reforms would provide for a statutory hold harmless provision in the distribution formula for Core Service funding when an Equity Unit reorganizes with any other ESU, and must be mindful of ESUs' essential role of delivering direct services and being responsible to the local school districts they serve. (2004, amended 2005)

S-67 — Interactive Remote Communication Technology (Televideo) - NASB urges the legislature to provide updated rules and procedures so patrons are able to readily testify at legislative hearings via televideo (interactive remote communication technology) on a regular, ongoing basis to allow for a more equitable opportunity for the public to participate in the legislative process. (2017)

S-68 — Local Control and the Possession of Firearms on School Grounds - NASB supports the rights of local school boards to determine the appropriateness, guidelines, and ability for the possession of firearms by non-law enforcement personnel on school grounds or at school related activities. (2023)

S-69 — Organization - NASB opposes legislation that would mandate consolidation of districts or administration. NASB favors cooperation between school districts as well as ESUs to remove all barriers and penalties to promote orderly and voluntary reorganization into more efficient governing and administrative units to best serve the educational needs of Nebraska's children. (prior to 1995, amended 2008, 2015, 2017, amended 2019)

S-70 — Personal Liability - NASB opposes unnecessary laws which make individual members of a governing board of a political subdivision personally liable for damage judgements which result from lawsuits filed against the political subdivision. (prior to 1995, amended 2015)

S-71 — Publication of Minutes, Receipts, & Expenditures - NASB supports removing the requirement to publishing hearing notices and meeting minutes in public newspapers and supports the use of alternative means to communicate board activity. (2020)

S-72 — Restriction of Resources and Board Responsibilities - NASB supports legislation allowing local boards to function as elected officials and to continue to establish policies, including finance policies, as representatives of the constituents who elected them. (1997)

S-73 — School Activities - NASB supports direct involvement by boards of education in the governance and activities of the Nebraska School Activities Association. (prior to 1995)

S-74 — School Calendars - NASB opposes state mandated uniform opening and closing dates for local school districts. (prior to 1995)

S-75 — Updating notice requirements - NASB supports updating notice requirements for all school board meetings that recognizes available technology. (2022)

PROFESSIONAL STANDARDS & EMPLOYEE RELATIONS

S-76 — Activity Assignments - NASB opposes legislation that would require a separate written employment contract for coaching or any other activity assignment that would require that a person be notified by a specified date of the termination of an assignment for the following year. (1999)

S-77 — Compensation - NASB will support a concept of compensation for teachers which is not based solely upon the experience and education attainment of teachers as found on standard salary schedules. (1995)

S-78 — Criminal Background Checks - NASB supports legislation which would aid public schools and ESUs in obtaining criminal background history information on prospective and current employees, and personnel provided through any contract service provider or anyone working on school property. (1999, amended 2006)

S-79 — Employee Bonuses and Incentives - NASB supports legislation creating a comprehensive plan to recruit, retain and reward highly qualified individuals for teaching professions throughout the state, including offering incentives to encourage employees to sign a contract of employment. (2001, amended 2015)

S-80 — Employee Support - NASB recognizes the need to support district employees with their health and supports initiatives that provide for the physical and mental wellness of all school employees. (2020)

S-81 — Medical Insurance - NASB supports the concept of exploring alternatives to the costs of health insurance for the purpose of assuring the greatest allocation of our financial resources to education programs and services for children. (prior to 1995, amended 2003)

S-82 — Recognition - NASB urges local school boards to develop and implement programs which recognize individuals for significant accomplishments and community service, experience, and competency. (prior to 1995, amended 2014)

S-83 — Retirement - NASB supports legislation to assure a retirement system that is sound, adequate, and sustainable for school districts and ESUs. (prior to 1995, amended 2012)

S-84 — Scope of Bargaining - NASB believes negotiations with employees should be limited to matters of employee salaries and fringe benefits, and opposes any attempt to broaden the scope of negotiations to include matters of policy and management rights. (prior to 1995)

S-85 — Staff Development and Evaluation - NASB supports in-service training, enrichment programs, and continuing education for professional staff. Regular evaluations of performance, competency in the subject areas, and demonstrated ability to instruct or manage, in part as shown through student performance, should be conducted to promote professional growth. (1995)

STATE POLICY

S-86 — Advisory Groups - NASB requests that there be board of education representatives on all government commissions, councils, and committees which could have an impact on local school district policy or finance. (1995)

S-87 — Choice and Affiliation - NASB supports the concepts of choice and affiliation among public schools as a means to maximize education opportunity. NASB believes any such program should result in the least amount of disruption and uncertainty for the affected school districts. (1995)

S-88 — Constitutional Rights & Responsibilities - NASB, and school board members, fully supports the U.S. Constitution and the rights and responsibilities embodied within it. NASB therefore supports education and behavior that teaches and models expression of these rights and responsibilities. (2009, amended 2015)

S-89 — Corporate Sponsorships in Schools - NASB opposes restrictions on school districts' ability to exercise their best judgment in entering into corporate sponsorship agreements. (2004)

S-90 — Educational Service Units - NASB supports Educational Service Units as an effective and efficient means to provide educational services to local school districts. ESUs should be responsible to the local school boards they serve. (1997)

S-91 — Guiding the P-16 Effort: 21st Century Skills - NASB urges state and local policymakers to forge a new working relationship in redesigning Nebraska's public education system for the 21st century, with a focus on improving student achievement and holding each level of the system accountable, from preschool through post-secondary education or training, in a manner that:

- Promotes multi-level communication and interaction between all P-16 partners to enhance student academic success;
- Offers all students a rigorous developmentally-appropriate curriculum designed to opportunities and choice, regardless of the post-secondary path they choose;
- Engages the assets of the full community;
- Utilizes data and technology to individualize education for students and to incorporate new learning into the design;
- Closes the achievement gap by focusing on quality teaching and learning opportunities;
- Implements standards-based education fully in a seamless curriculum, so one level of the system builds on the next and the end result is known and understood from the beginning;
- Provides sufficient resources that are adequate and sustainable at every level of the system to meet the challenge, resisting unfunded or underfunded mandates; and
- Preserves the ability of local school boards and their communities to address local needs and challenges in a flexible manner using a variety of options. (2009, amended 2016)

S-92 — Independent School Districts - NASB supports the independence of established PK-12 school districts and also supports the cooperation and equalization of opportunity among school districts within learning communities. NASB believes that any legislation introduced impacting school districts or learning communities should seek to give districts and learning communities equalized resources. Any legislation should also allow these independent districts to maintain their right to governance, district curriculum, and the allocation of resources. (2006, amended 2013)

2025

YOUR NASB STANDING POSITIONS

Leadership **Innovation** **Vision** **Engagement** **#liveNASB**

2,000,000 Nebraskans **329,000 Students** **1,700 Locally Elected School Board Members** **260 Member Districts/ESUs** **ONE NEBRASKA**

109TH LEGISLATURE, 1ST SESSION

S-93 — Local Control for Public PK-12 Schools - NASB believes public PK-12 systems should be organized to serve communities throughout Nebraska without arbitrary size limits or a single model, which would not fit our state's varied communities. NASB opposes legislating arbitrary size limits and will work to remedy such limits currently in statute. (2006, amended 2013)

S-94 — Local District Advocacy - NASB supports the right and obligation of local school districts to advocate for legislative action that impacts their individual interests. (1996)

S-95 — NDE Authority - NASB opposes attempts by the legislature to preempt the statutory authority of the Nebraska State Board of Education to be the policy-forming, planning and evaluative body for Nebraska schools. (2017)

S-96 — Nonpublic Schools Standards - NASB believes that nonpublic schools should have the same state standards as the public schools, including school approval, accreditation, teacher certification and endorsement, and safety standards. (prior to 1995)

S-97 — Policy Leadership & Vision on the Future of Nebraska's PK-12 Schools - NASB supports efforts to bring policy makers of the executive and legislative branches, educators, school boards, learning community coordinating councils, and ESU boards, and citizens together to determine the best course for the future delivery of PK-12 education to the students of the state. NASB boards emphasize increasing student achievement through governance structures that are clear, efficient, and controlled by the local district. (2003, amended 2008, 2010, 2013)

S-98 — Voting Higher Than a Simple Majority - The NASB firmly opposes any legislation that mandates a voting threshold higher than a simple majority for passing any issue presented to voters by a school district or ESU. We believe that requiring anything more than a majority vote undermines the democratic process and places undue barriers on the ability of school districts or ESUs to address critical needs and make decisions that reflect the will of the community. (2024)

S-1 Board Development
S-2 Board Recognition
S-3 Business and Education Partnerships
S-4 Collaborative Services to Youth
S-5 Leadership Team
S-6 Parent Involvement
S-7 Policy
S-8 Use of Accountability Data for School Improvement
S-9 Abuse of Alcohol, Tobacco, & Other Drugs
S-10 At-Risk Students and the Achievement Gap
S-11 Cooperation with HHS
S-12 Early Childhood Education
S-13 Enrollment Option; Homebound Students
S-14 Enrollment Option Limitation
S-15 Liability for Medication Administration
S-16 Mental & Behavioral Health
S-17 Nutrition Education/Student Wellness
S-18 Safe School Environment
S-19 Statewide Poverty/Trauma Funding
S-20 Student Discipline
S-21 Access to Equal Education Opportunities
S-22 Achievement Test Score Use
S-23 Assessment of Student Learning
S-24 Cultural Diversity
S-25 Curriculum Adoption
S-26 Library/Media Content
S-27 Responding to Special Education Costs
S-28 Student Expression
S-29 Support of Early Childhood in the Community
S-30 Technology
S-31 Accounting of Funds
S-32 Budget Lid: Growth Factor
S-33 Compensation for Statewide Assessments
S-34 Elimination of Budget Reserve Limits
S-35 Elimination of Expenditure Limitation
S-36 ESU Core Services Funding
S-37 Expand use of QCPUF
S-38 Financing Capital Improvements
S-39 Fiscal Policy
S-40 For-Profit Entities Operating in Tax-Exempt Zones
S-41 Funding of Mandated Programs
S-42 Funding: Infrastructure, Site Purchases & Operating
S-43 General Fund Reserve Limit Exception
S-44 Gifts, Donations, or Foundation $$$ as Receivables
S-45 K-12 School Trust Land and Permanent Fund
S-46 Legislation Implementation
S-47 Legislative Review of Statutory Deadlines
S-48 Lower Local Effort Rate
S-49 Property Tax Reform/Relief
S-50 Reset the Revenue Lid
S-51 Revenue Reductions from Valuation Losses
S-52 Districts Dealing with Unanticipated Revenues
S-53 Funding Must Be Predictable and Sustainable
S-54 Special Building Fund Tax Levy Exclusion
S-55 State Funding System
S-56 Uniform Valuation Calculation for State Aid
S-57 Vouchers and Tax Credits
S-58 Accountability
S-59 Allied Schools
S-60 Amend Open Meetings Act for Evaluations
S-61 Authority of School Boards
S-62 Charter Schools
S-63 Duties of Schools
S-64 E-meetings
S-65 Educational Service Unit Governance
S-66 Educational Service Unit Reorganization
S-67 Interactive Remote Communication Technology
S-68 Possession of Firearms on School Grounds
S-69 Organization
S-70 Personal Liability
S-71 Publication of Minutes, Receipts, & Expenditures
S-72 Restriction of Resources & Board Responsibilities
S-73 School Activities
S-74 School Calendars
S-75 Updating notice requirements
S-76 Activity Assignments
S-77 Compensation
S-78 Criminal Background Checks
S-79 Employee Bonuses and Incentives
S-80 Employee Support
S-81 Medical Insurance
S-82 Recognition
S-83 Retirement
S-84 Scope of Bargaining
S-85 Staff Development and Evaluation
S-86 Advisory Groups
S-87 Choice and Affiliation
S-88 Constitutional Rights & Responsibilities
S-89 Corporate Sponsorships in Schools
S-90 Educational Service Units
S-91 Guiding the P-16 Effort: 21st Century Skills
S-92 Independent School Districts
S-93 Local Control for Public PK-12 Schools
S-94 Local District Advocacy
S-95 NDE Authority
S-96 Nonpublic Schools Standards
S-97 Policy Leadership & Vision on the Future of PK-12
S-98 Voting Higher Than a Simple Majority

2025 LEGISLATIVE COMMITTEES

Committee on Committees Report
Standing Committees

Updated 1/10/2025

Agriculture (8)
Rm. 2102 – Tuesday
DeKay (C), (VC), Hansen, Holdcroft, Ibach, Kauth, McKeon, Raybould, Storm

Appropriations (9)
Rm. 1003 – Monday, Tuesday, Wednesday, Thursday, & Friday
Clements (C), (VC), Armendariz, Cavanaugh, M., Dorn, Dover, Lippincott, Prokop, Spivey, Strommen

Banking, Commerce and Insurance (8)
Rm. 1507 – Monday & Tuesday
Jacobson (C), (VC), Bostar, Dungan, Hallstrom, Hardin, Riepe, von Gillern, Wordekemper

Business and Labor (7)
Rm. 2102 – Monday
Kauth (C), (VC), Hansen, Ibach, McKeon, McKinney, Raybould, Sorrentino

Education (8)
Rm. 1525 – Monday & Tuesday
Murman (C), (VC), Conrad, Hughes, Hunt, Juarez, Lonowski, Meyer, Sanders

General Affairs (8)
Rm. 1023 – Monday
Holdcroft (C), (VC), Andersen, Cavanaugh, J., Clouse, DeKay, Quick, Rountree, Storm

Government, Military and Veterans Affairs (8)
Rm. 1507 – Wednesday, Thursday, & Friday
Sanders (C), (VC), Andersen, Cavanaugh, J., Guereca, Hunt, Lonowski, McKeon, Wordekemper

Health and Human Services (7)
Rm. 1510 – Wednesday, Thursday, & Friday
Hardin (C), (VC), Ballard, Fredrickson, Hansen, Meyer, Quick, Riepe

Judiciary (8)
Rm. 1525 – Wednesday, Thursday, & Friday
Bosn (C), (VC), DeBoer, Hallstrom, Holdcroft, McKinney, Rountree, Storer, Storm

Natural Resources (8)
Rm. 1023 – Wednesday, Thursday, & Friday
Brandt (C), (VC), Clouse, Conrad, DeKay, Hughes, Juarez, Moser, Raybould

Nebraska Retirement Systems (6)
Rm 1525 – At call of Chair
Ballard (C), (VC), Clements, Conrad, Hardin, Jaurez, Sorrentino

Revenue (8)
Rm. 1524 – Wednesday, Thursday, & Friday
von Gillern (C), (VC), Bostar, Dungan, Ibach, Jacobson, Kauth, Murman, Sorrentino

Transportation and Telecommunications (8)
Rm. 1510 – Monday & Tuesday
Moser (C), (VC), Ballard, Bosn, Brandt, DeBoer, Fredrickson, Guereca, Storer

Urban Affairs (7)
Rm. 1023 – Tuesday
McKinney (C), (VC), Andersen, Cavanaugh, J., Clouse, Quick, Rountree, Sorrentino

Select Committees

Committee on Committees (13)
Armendariz (C)

District 1:	*District 2:*	*District 3:*
Bosn	Cavanaugh, J.	Brandt
Bostar	Fredrickson	Ibach
Moser	Hunt	Jacobson
Sanders	Spivey	Murman

Enrollment and Review (1)
Guereca (C)

Reference (9)
Hansen (C), Ibach (VC), Arch, Ballard, Bostar, Dorn, Fredrickson, Jacobson, McKinney, Clements (nonvoting ex officio)

Rules (6)
Lippincott (C), (VC), Bostar, DeBoer, Hansen, Ibach, Arch (ex officio)

Special Committees

Building Maintenance (6)
(C), (VC), Clements

Education Commission of the States (3)

Executive Board of the Legislative Council (9)
Hansen (C), Ibach (VC), Arch, Ballard, Bostar, Dorn, Fredrickson, Jacobson, McKinney, Clements (nonvoting ex officio)

Justice Reinvestment Oversight (5)
(C),

Legislative Performance Audit (7)
(C), (VC), Arch, Clements, Hansen

Midwestern Higher Education Compact (2)

Planning Committee (9)
(C), (VC), Arch, Clements, Hansen

State-Tribal Relations Committee (7)
(C), (VC),

Statewide Tourism and Recreation Water Access and Resource Sustainability (STAR WARS) (11)
Arch (C),

UPDATE - Monday, April 14, 2025

• Continuation and coordination of elementary school branding opportunities. Started work with redesign of Ralston Middle School and Ralston High School rebranding. Keeping traditional Ralston "R" ram head but they are helping us make the image a high resolution image, plus create an alternate, modern Ram, and some additional marks.

• Created and Administered 2025 Parent Communications Survey. Sent out to parents on Thursday, April 10th and will close on Thursday, April 24th. Staff survey will be sent out this week and will also be completed by Thursday, April 24th. (So far, 94 responses).

• Coordinated early childhood interview with Susan Morice (ME) for a national education publication about the potential impact of providing a tax credit for early childhood teachers when purchasing supplemental supplies for their classrooms.

• Assisted as emcee for District Music Festivals. Vocal Music (Jim) and Instrumental Music (Ashley).

• Assisted in organizing the RHS New Principal Meeting and Greet.

• Attended a college educator recruitment fair with Mr. Buckingham at Peru State College.

• Assisting District Elementary HAL teachers on a culminating student presentation. Jim and Ashley hosted teachers and students at CO and recorded them answering questions to include the video clips in their presentation.

• Sat in on a video conference call with Teammates organization to learn more about the program, view how our local chapter is doing, and figure out how we can improve.

• Met with Costco representative to discuss guest reader partnership program.

• Ashley and Jim NSPRA organization meeting at CO. Congratulations to Ashley, as she was elected Vice President of our state chapter.

• Started work on graduation billboard design

• Planning for 1st Grade Vehicle Day (April 24th)

• Planning for RHS Auto Show (May 4th)

• Assisting with the planning of BF Culture Event. (May 15th)

• Continued planning for RPS Staff Appreciation (May 2025)

• Jim and Ashley held the first Distinguished Alumni Committee meeting. One will be held once a month until our event in October. More information to come.

UPDATE - Monday, March 10, 2025

• Updated recruitment materials and booth display to assist building and district leadership at collegiate recruitment fairs throughout the months of January, February, and March.

• New District website platform and design switchover - January 27th

• Assist with introductory visits (RMS, SY, & MB), design ideas (BF, KW, & WW), approval, and coordination of installation of elementary school branding opportunities.

• RHS New Principal Survey to Staff, Students, and Families. Development, coodination, execution, reminders, summarization, results.

• RHS Science Story with the Omaha World Herald. (Ran 3/2/25)

• Planning for 1st Grade Vehicle Day (April 24th)

• Planning for RHS Auto Show (May 4th)

• Assisting with the planning of BF Culture Event. (May 15th)

• Initial planning for RPS Staff Appreciation (May 2025)

• New Date for RPS Staff and Family Communication Survey. Development, coodination, execution, reminders, summarization, results. (Week of March 24th, open for two weeks)

• RMS & WW Staff Intercom pilot program

• Distinguished Alumni Program - committee getting started again for this year's event.

• Publication and mailing of District Annual Report

• Foundation Meeting

• FDN Scholarship applications are in and the committee will meet this week to select recipients. Numbers are up from last year. We also have a few new scholarships available this year.

• HOL will take place on April 30th at the arena. Nominations are in for our HOL Awards. The selection committee will meet next week to select winners. Formal invitations will go out this week.

• Lil' Rams/Tiny Rams construction is ongoing.

• Teacher grant applications are out for the spring semester. In the fall, RSF Awarded over $10,000 in classroom funding.

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Communications Department
Board of Education Retreat
Strategic Plan Discussion
January 20, 2025

Community Collaboration
Presenters: Jim Frederick and Ashley Nodgaard

Goal #1 - Foster community participation and engagement by developing strategies to promote two-way communication with members of our community.

Action Steps:

• Work with building administration to come up with ideas and a plan to better engage and improve attendance at Parent Teacher Conferences.
(Summer 2025) - *Team has been taking notes at Administration meetings throughout the year of different ideas buildings are currently implementing and looking at those results from fall of 2024. Deeper discussions with building principals over summer of 2025 to provide ideas/plan/communication strategies for Fall Open Houses.*

• Analysis of District Emails to families (frequency, subjects, who is sending, etc.) Develop a parent survey. Based on results and information develop a plan that helps the overall district and building email communication with families.
(2024 - 2025, Summer 2025) - *Develop Communication Survey for staff & parents, distribute in February of 2025 (PT Conferences). Analize emails once the school year ends. Combine information gathered from email analysis and communication survey, examine results and develop draft communication plan to Cabinet in August of 2025.*

• Discuss with Administration to find better ways to promote our Principals Open Door Policy so parents always know they can talk to them about their student, school, or concern.
(2026 - 2027 school year)

• Develop a General Contact Form on Website - This will be included in the District website redesign.

(2024-2025) - *District website up and running in January/February 2025. All school websites to be up and running by the end of the 2024/2025 school year.*

• Explore ideas for engagement with the Superintendent, District Administration, and explore ideas for parent/community engagement in a Town Hall Form:
(2027/2028, after the majority of construction projects complete) - *Lots of ideas have been put out there (Supper with the Superintendent, Bingo with the Boss, Coffee with the Cabinet, Town Hall meetings at schools, etc.). Ashley and Jim will look into combining events to achieve an overarching goal of better engagement. Look at condensing to maybe four events throughout the year that would help us achieve our goal. Gatherings could be at our schools or at local Ralston establishments, to not only better engage our community but to also help us better connect with our business community. This is a work in progress.*

Goal #2 - Expand partnerships with local businesses, government entities, non-profit organizations and community leaders (school business partnership program).

Action Steps:

• Focus group of our top five trusted District partners.
(2026 -2027) - *Discuss pros/cons, benefits, struggles of partnerships with schools - Come up with a list of our top five partners, list of questions, and schedule a meeting with them in the spring of 2026.*

• Develop/Restructure plan for School/Business Partnership Program.
(2026 -2027) - *Develop a plan to grow/expand program in years to come - Have Ashley, Jim, and Committee to help brainstorm and come up with a partnership structure, goals, etc. Look into having District level partners and school specific partnerships.*

• District continued involvement on local boards & professional organizations
(Ongoing) - *Reach out to District & building administration to come up with a list detailing their involvement (Summer 2025). Update every fall, beginning of the school year.*

• Continue to host community wide events (Auto Show, Thanksgiving Dinner) (ongoing) - *Auto Show, Senior Citizen Thanksgiving, KW Thanksgiving, City of Ralston Fall Festival, RSF Distinguished Alumni Dinner & Award, RPS Vehicle Day, RHS Brat Fest, RSF & RHS Athletic Banner Program, and RSF Heart of Learning.*

Goal #3 - Expand relationships with community organizations to provide support services, resources and opportunities for staff, students and families.

Action Steps:

• Gather input from staff and survey families to help uncover any specific needs we are currently unaware of and also affirm the ones we believe are most important.
(2026 - 2027) - *Survey developed in July of 2026, questions will be developed by Communications in partnership with Student Services, Social Worker, and input from School Counselors. Once finalized, surveys will be distributed to families during September of 2026. Families will be given two weeks to complete. Work with the Student Services department to look over survey data to affirm or realign focus. Present findings to the Board in November 2026. Specific survey for our Spanish speaking families (90% same, 10% specific for them).*

• Contact all current service providers to make sure their services are still being provided and our partnership is still in good standing.
(May/June 2026) - *Work with Student Services, Social Worker, and School Counselors to formalize list of providers (May 2026). Contact throughout the month of June 2026.*

• Develop an outreach plan to engage and develop relationships with new and existing community service providers.
(Ongoing)

• Community Resource list to provide those in need with provider contact information.
(August/September 2026) - *List will come from review with Student Services, Social Worker, and School Counselors. Annual review/structure (who does it, where does it live) of service provider list & yearly timeline for review will be developed by this team.*

Goal #4 - Empower parents and families to become more active in their children's education by involving them more thoroughly in the educational experience.

Action Steps:

• Work in partnership with Teaching & Learning and Building Principals (Timeline TBA)
• Parent Focus Group or Survey at each school (Timeline TBA)
• Look for common themes, identify building specific needs (Timeline TBA)
• Help brainstorm ideas for building specific plans (Timeline TBA)
• Review schedule to see how initiatives are working/not working (Timeline TBA)
• Provide support/resources to help in initiatives (Timeline TBA)

Collaboration with Teaching and Learning, Building Administration, School Improvement Teams. Timeline is TBA. Meet over the summer to discuss ideas, develop plan and communication strategies, research grant opportunities, order materials, etc.

Goal #5 - Utilize multiple communication strategies to keep our patrons, families and staff informed and engaged with our current goals, initiatives and achievements.

Action Steps:

• Develop a communication survey for our parents & staff
(2024 - 2025) - *To be delivered on an annual basis, starting in February of 2025.*

• Yearly Community Magazine to include District Updates, Events, and Achievements. Community Postcard Program to inform citizens about upcoming District events.
(Ongoing) - *This was a very lofty action step. Started with the Community Postcard (sent in fall of 2024. Will send one here shortly for KG & Pre-K Enrollment, and another in spring of 2025). Look to further develop the idea of a Community Magazine potentially including RHS student articles (2027 - 2028)*

• Annual Report
(Ongoing) - *Mailed to all RPS residents in March each year.*

• RPS Weekly Message
(Ongoing) - *Sent to RPS families every Thursday (email & text), posted to social media on Fridays, District website (archive) on Fridays.*

• New website design
(2024 - 2025) - *District website to be up and running by January/February 2025. All school websites to be up and running by the end of school year 2024/2025.*

• New Mobile App
(2025 - 2026) - *Development, training, marketing campaign, user info sheet.*

• Continue our Billboard program (84th and Park) & (60th and L)
(Ongoing) - *Fall (84th), Winter (60th and L), and Spring (84th)*

• Continue to provide timely information on all Social Media accounts
(Ongoing) - *Facebook (District & All Schools), X (District, RMS, RHS, some RHS athletics & Clubs), YouTube (District), LinkedIn (District), and Instagram (District & Some RHS Clubs). Class Intercom Pilot (RMS & WW) more involvement with social media, more consistent and diverse postings, easier to manage (Spring 2024 - 2025, if all goes well, take District-wide in 2025/2026).*

Goal #6 - Continue to develop engagement from our alumni through newsletters, awards and scholarship opportunities.

Action Steps:

• Work alongside and collaborate with the Schools Foundation

(Ongoing)

• Establish RHS Distinguished Alumni Award & Homecoming Awards Dinner
(Ongoing) - *Held our first RHS Distinguished Alumni Celebration in the fall of 2024. Release 2025 nomination form. Ask former committee members back & recruit new committee members. Set date for fall celebration. Select 2025 distinguished alumni recipients. Market, plan, and execute 2025 RHS Distinguished Alumni Celebration.*

• Develop and publish annual Alumni Newsletter
(2024 - 2025, ongoing) - *First issue published in Fall of 2024. Will continue to publish newsletters on a regular basis. Newsletters will include alumni spotlights as well as updates from RSF and RHS.*

• Continue to promote, foster, and build relationships to bolster scholarship program
(Ongoing) - *Continue to work with donors to set up scholarships. Continue to work with alumni network to establish and facilitate legacy grants and endowed scholarships. Collaborate with the RHS Counseling Department to promote scholarships.*

Ralston High School

April 14, 2025

Goals:

Goal #1: Improve reading proficiency by meeting or exceeding the state average using PreACT, ACT and Fastbridge ELA scores to ensure college and career readiness.

Goal #2: Improve student attendance at Ralston High School from a below average attendance rate to above state average attendance rate, with a 1 year attendance goal of a 2% improvement.

Reading Goal:

Improve reading proficiency by meeting or exceeding the state average using PreACT, ACT and Fastbridge ELA scores to ensure college and career readiness.

Data Points for Reading BOY

71% of students are off track according to ACT data for current 12th-grade students.

59.8% of students are off track on PreACT data for current 11th-grade students.

64.4% of students failed less than 2 classes and no core failures for the Spring of 2024. (This includes grades 10th-12th)

62.7% of students have 3 C's or fewer in all classes for the Spring of 2024. (This includes grades 10th-12th)

62% of 9th grade students scored proficient in ELA (Spring NSCAS 2023)

47% 9th graders are some-risk/high-risk on Fastbridge aReading (Fall 2024)

50% 10th graders are some-risk/high-risk on Fastbridge aReading (Fall 2024)

Action Steps for Reading

All teachers are responsible for supporting instruction in reading and writing.

High-quality interventions in a systems approach will be implemented by all staff.

Focus on the first 15 minutes of class to increase engagement.

MyPerspectives Year 1 implementation in English courses will continue.

English supports classes for 9th and 10th: MyPerspectives interventions are used

Science of Reading training for all teachers, starting with the Guiding Coalition and English instructors, will be a focus this year.

All staff will have a meaningful assessment within the last two days of class each semester.

Data Points for Reading at Semester

- There was an improvement in ACT ELA scores for current 12th grade students from 14.1% to 16.2%, which is significant.
- 96.4% of students in grades 9th-12th grade are on track with credits at the end of first semester for the 2024-2025 school year. (This includes grades 9th-12th)
- 62% of 9th grade students scored proficient in ELA (Spring NSCAS 2023)
- 51% of 9th graders are low-risk/advanced on Fastbridge aReading (Winter 2025)
- 47% of 10th graders are low-risk/advanced on Fastbridge aReading (Winter 2025)
- 71% of students are off track according to ACT data for current 12th-grade students.
- 51.2% of students are off track on PreACT data for current 10th-grade students.

Updated Action Steps for Reading

- Site visits/learning walks at schools that are high-performance.
- All teachers are responsible for supporting instruction in reading. IDEAL Action Planning as a PLT and individually.
- Fastbridge offers an intervention plan for students. Math and English teachers of support classes need to revisit training to ensure fidelity of interventions.
- Continue to focus on the first 15 minutes of class to increase engagement.
- Continue with fidelity of MyPerspectives Year 1 implementation in English courses.
- Full-period instruction with minimal time for in-class work or non-instructional activities.

What we have learned moving forward into next year….

We have not engaged in learning walks at other schools to identify why they are successful.

Having IDEAL Action planning in play makes all teachers accountable for the reading goal and improvement.

The Science of Reading needs to be more of a focus and imparted to all instructors through training.

Understanding how to use the Fastbridge Interventions would make an impact, especially during teaming.

Attendance Goal:

Improve student attendance at Ralston High School from a below average attendance rate to above state average attendance rate, with a 1 year attendance goal of a 2% improvement.

Attendance Data Points BOY

Spring 2024: Average Daily Attendance of 86.88%

Spring 2024: Chronic Absenteeism number of students 514

Fall 2024: Average Daily Attendance of 87.03% (improved)

Fall 2024: 458 CA students (improved)

Action Steps for Attendance

- Students will be celebrated and given incentives for reaching Tier I goals and Tier II improvements.
- Increase family engagement and knowledge of attendance policies.
- Teachers will ensure the first 15 minutes of class are used for instructional time.
- Attendance groups run by RHS staff for designated Tier 2 absent students.
- Staff training on timelines and methods for contacting home.

Data Points for Attendance at Semester

ADA of 87.57 (Fall Semester 2024-2025): improved .62%

Chronic Absenteeism number of students 428: improved 6.5%

Updated Action Steps for Attendance

1) Students will be celebrated and given incentives for reaching Tier I goals and Tier II improvements.
2) Attendance groups run by RHS staff for designated Tier 2 absent students.
3) Attendance report included with grade report at Parent Teacher conferences in February 2025.
4) Teachers will ensure the first 15 minutes of class are used for instructional time to promote students being in class on time and ready to learn.
5) Staff training on timelines and methods for contacting home.
6) Communicate average daily attendance (ADA) In weekly email home to parents and visual display located by attendance office.
7.) Survey parents and students to include their input on how to improve attendance, barriers and what makes them come to school. A request for students and staff to be part of an attendance committee will be part of the survey.
8.) Training over the summer for Teacher AttendanceWorks will be used to create a committee that will take over the attendance improvement planning. This would be supported through the Teacher Grant that was applied for.

What we have learned moving forward into next year….

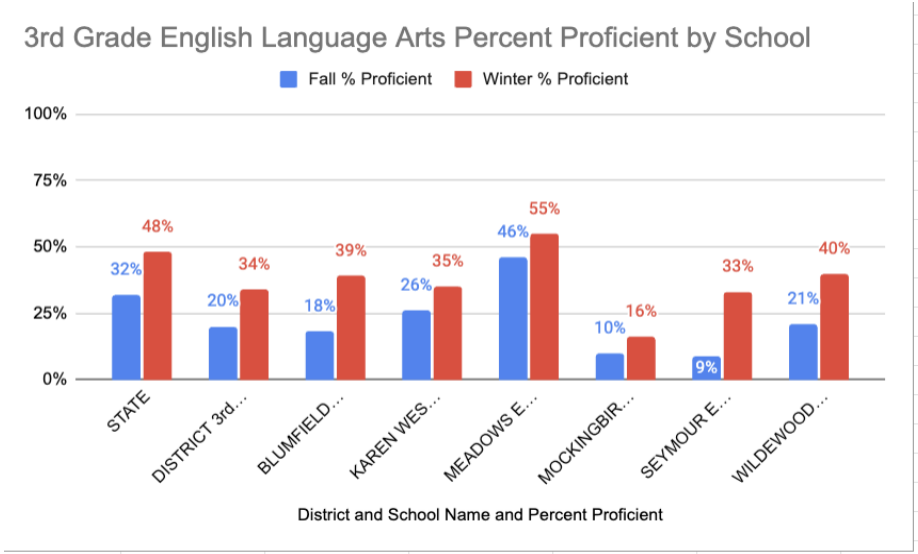
Attendance must be entered with fidelity. Adjustments are being made with Rise attendance to mirror RHS.

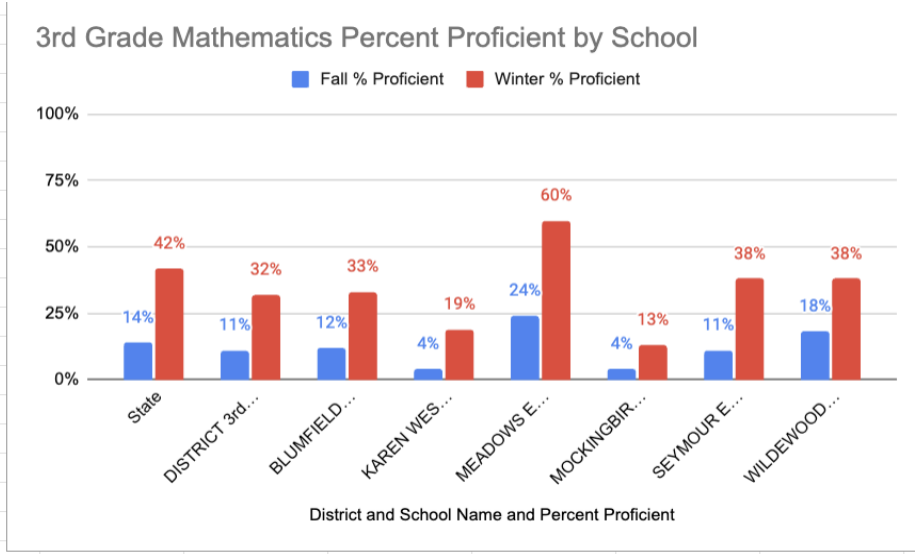
More direct Tier II intervention happening: one on one conversations with Success Coordinators, parent meetings and counseling groups.

Tier I improvements: messaging, posters in the hallway, celebrations for good attendance, Hot 100 List, success teaming

Questions?

Winter 2024-2025 NSCAS Results


3rd Grade English Language Arts Percent Proficient by School
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
32%
48%
20%
34%
18%
39%
26%
35%
46%
55%
10%
16%
9%
33%
21%
40%
STATE
DISTRICT 3rd...
BLUMFIELD...
KAREN WES...
MEADOWS E...
MOCKINGBIR...
SEYMOUR E...
WILDEWOOD...
District and School Name and Percent Proficient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Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
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14%
42%
11%
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33%
4%
19%
24%
60%
4%
13%
11%
38%
18%
38%
State
DISTRICT 3rd...
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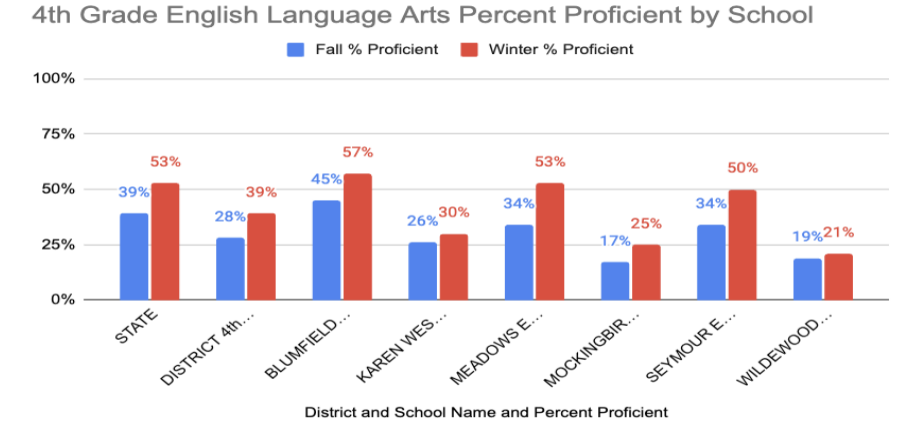
KAREN WES...
MEADOWS E...
MOCKINGBIR...
SEYMOUR E...
WILDEWOOD...
District and School Name and Percent Proficient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Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
39%
53%
28%
39%
45%
57%
26%
30%
34%
53%
17%
25%
34%
50%
19%
21%
STATE
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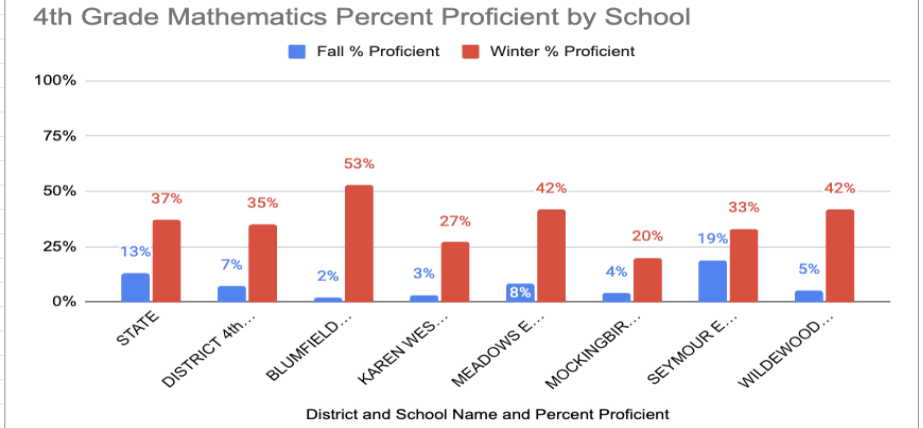
WILDEWOOD...
District and School Name and Percent Proficient


4th Grade Mathematics Percent Proficient by School
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
13%
37%
7%
35%
2%
53%
3%
27%
8%
42%
4%
20%
19%
33%
5%
42%
STATE
DISTRICT 4th...
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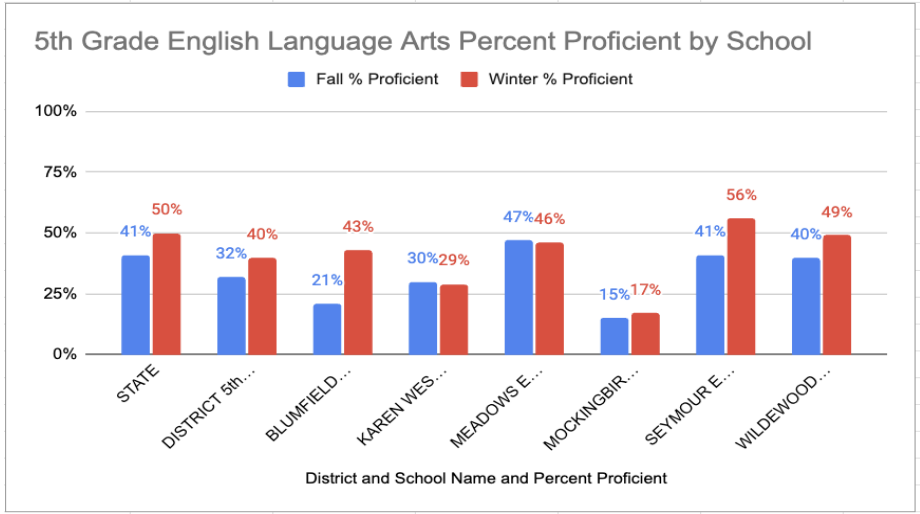
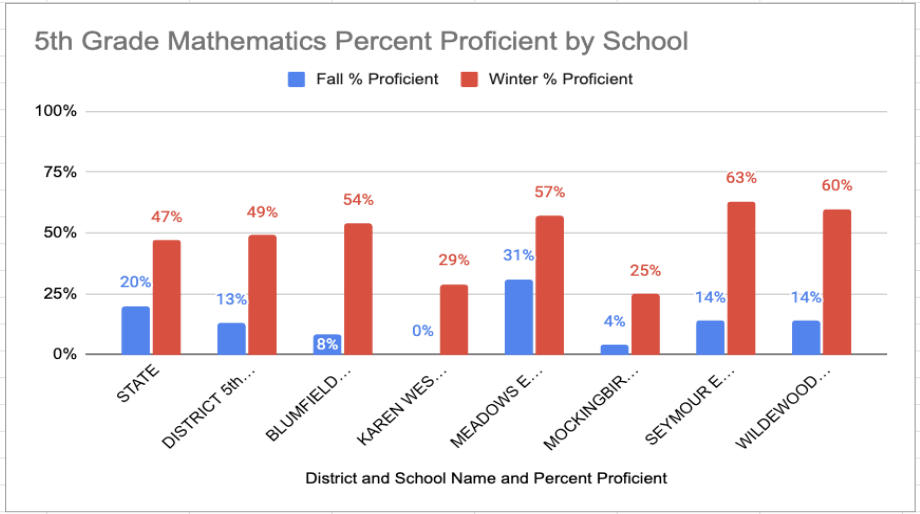
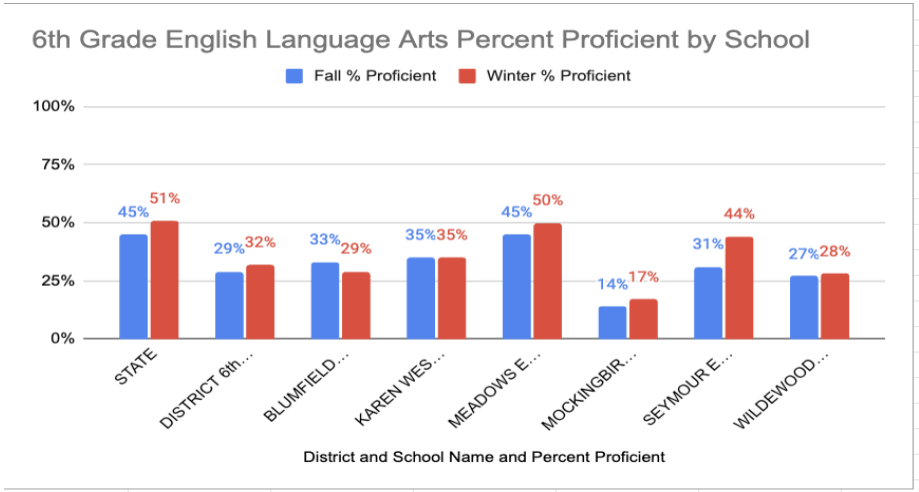
KAREN WES...
MEADOWS E...
MOCKINGBIR...
SEYMOUR E...
WILDEWOOD...
District and School Name and Percent Proficient


5th Grade English Language Arts Percent Proficient by School
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
41% 50%
32% 40%
21% 43%
30% 29%
47% 46%
15% 17%
41% 56%
40% 49%
STATE
DISTRICT 5th...
BLUMFIELD...
KAREN WES...
MEADOWS E...
MOCKINGBIR...
SEYMOUR E...
WILDEWOOD...
District and School Name and Percent Proficient


5th Grade Mathematics Percent Proficient by School
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
20% 47%
13% 49%
8% 54%
0% 29%
31% 57%
4% 25%
14% 63%
14% 60%
STATE
DISTRICT 5th...
BLUMFIELD...
KAREN WES...
MEADOWS E...
MOCKINGBIR...
SEYMOUR E...
WILDEWOOD...
District and School Name and Percent Proficient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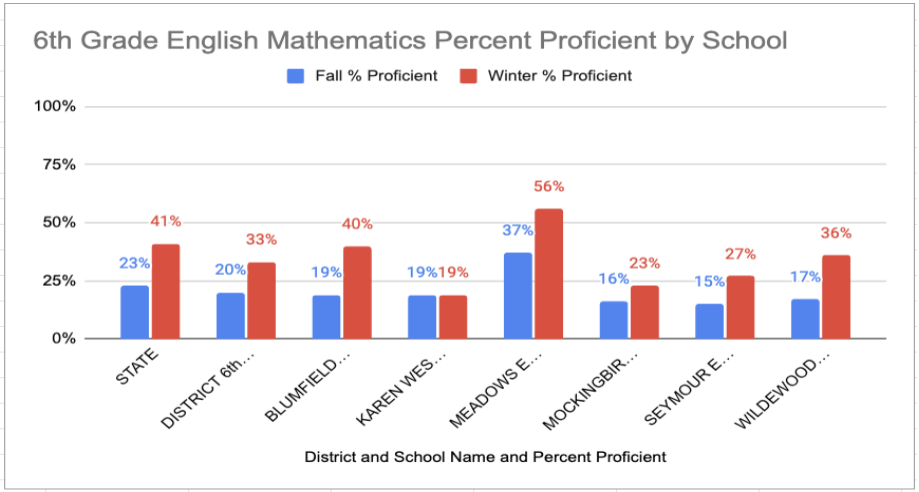
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
45% 51%
29% 32%
33% 29%
35% 35%
45% 50%
14% 17%
31% 44%
27% 28%
STATE
DISTRICT 6th...
BLUMFIELD...
KAREN WES...
MEADOWS E...
MOCKINGBIR...
SEYMOUR E...
WILDEWOOD...
District and School Name and Percent Proficient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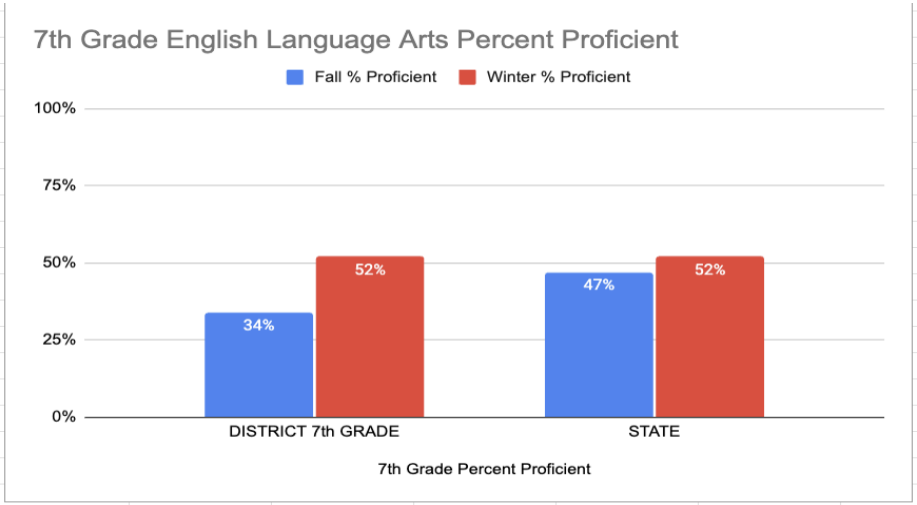
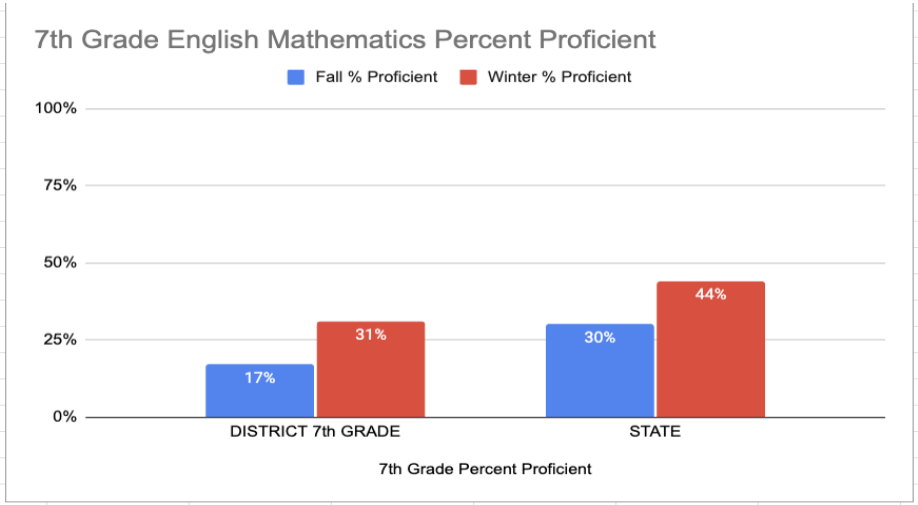
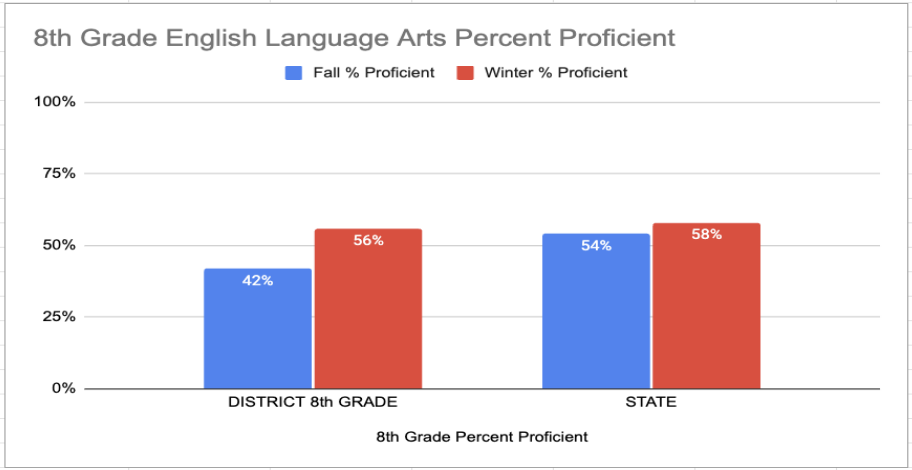
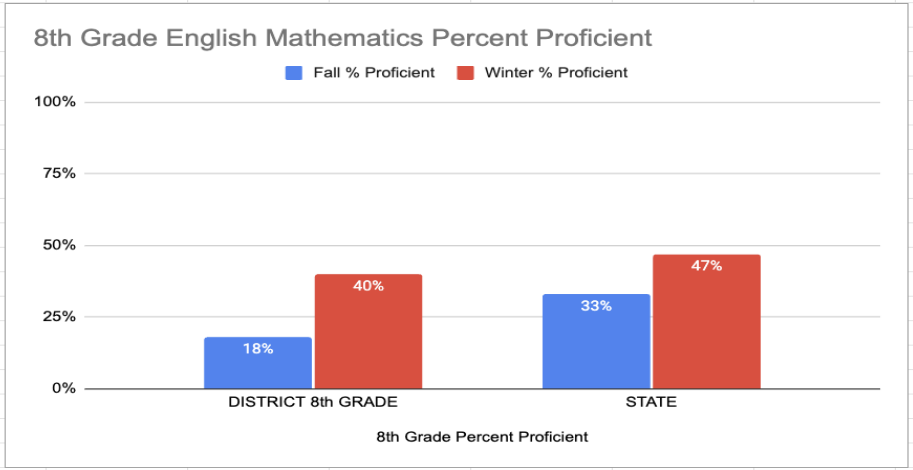
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
23% 41%
20% 33%
19% 40%
19% 19%
37% 56%
16% 23%
15% 27%
17% 36%
STATE
DISTRICT 6th...
BLUMFIELD...
KAREN WES...
MEADOWS E...
MOCKINGBIR...
SEYMOUR E...
WILDEWOOD...
District and School Name and Percent Proficient


7th Grade English Language Arts Percent Proficient
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
34%
52%
47%
52%
DISTRICT 7th GRADE
STATE
7th Grade Percent Proficient


7th Grade English Mathematics Percent Proficient
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
17%
31%
30%
44%
DISTRICT 7th GRADE
STATE
7th Grade Percent Proficient


8th Grade English Language Arts Percent Proficient
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
42%
56%
54%
58%
DISTRICT 8th GRADE
STATE
8th Grade Percent Proficient


8th Grade English Mathematics Percent Proficient
Fall % Proficient
Winter % Proficient
100%
75%
50%
25%
0%
18%
40%
33%
47%
DISTRICT 8th GRADE
STATE
8th Grade Percent Proficient

Classified Staff

Employee Group	Unfilled Openings	Filled Postiions	Total Assignments	Percentage Filled
Paraprofessionals	2	99	101	98.02%
Custodial and Maintenance	0	37	37	100.00%
Transportation	0	11	11	100.00%
Secretarial/Clerical	0	22	22	100.00%
Sign Language Interpreters	0	18	18	100.00%
Food Service	0	31	31	100.00%
Data and Technology	0	5	5	100.00%
Classified Administration	0	9	9	100.00%
Total	2	232	234	99.15%

Certified Staff

Hired	New Staff	Open
MB .5 Reading .5 Newcomer	Margaret Knight	
KW Reading Specialist	Lindsay Kelly	
ME SPED	Emma Dziurawiec	RHS SPED
ME Counselor	Suzanne Graves	DW Social Worker
BL EL Newcomer	Alison Speck	Elementary SPED
BL counselor	Jayme Fauble	Elementary Admin. Intern
BL 4th grade	Alissa Anderson	Deaf /Hard of Hearning Itinerant
BL 2nd grade	Kasey Shaneyfelt	
BL 3rd grade	Sarah Borkowski	
BL 5th grade	Jennifer Luczynski	
MB counselor	Alison Garst	
WW Principal	Kris Kaiser	
RHS Social Studies	Ben Sullivan	
RHS English	Kelly Harris	
RHS English	Shawntera Kennedy	
RHS Drama	Aaron Stepp	
RHS Counselor	Richard Painter	
RHS Vocal Music	Susie Kearney	
RMS Social Studies	Cody Petersen	
RMS Social Studies	Regan Sucha	
DW HR	Ryan Pivonka	
DW Asst. Supt T&L	Sara Zabrowski-Gates	
DW Director T&L	Megan Harding	
MB 1st grade	Ashlynn Harris	
BL 6th grade	Grant Holben	
ME 6th grade	Amanda Holwegner	
DW Director of Student Servic	Jen Pollock	
ME 5th grade	Kellie Prather	
MB 5th grade	Langston Hoover	
Secondary Instructional Coac	Andrea Hartman	
KW 5th grade	Reese Hansen	
RHS Social Studies	Michael Ayala	
RHS Social Studies	Brady Timm	
SY Kindergarten	Teri Persigehl	
WW 6th	Angela Bousquet	
RMS SPED	Russel Neuman	
WW 4th grade	Andria Tidwell	
BL 6th grade	Gabrielle Peitzmeier	
RMS STS/AG/IT	Brandon Thoene	
RHS Principal	Ruben Cano	
Elementary Music	Mary Roth	
Elementary Art	Brenda Ramos	
MB 4th grade	Francheska Cal	
RMS SPED	Heather Blankenship	
BL 4th grade	Rayden DeLawter	
RHS Spanish	Alex Cherubin	
HAL Elementary	Brittanie Abler	
DW Special Education Coordi	Melanie Reeves	
RHS Asst. Principal	Mary Sasek	
ME Speech Language Patholo	Amanda Simon	
ME 2nd grade	Sara Relinger	

Renewal letters due March 15
Last day to submit resignation is April 15

CHILD NUTRITION PROGRAMS
FOOD SERVICE MANAGEMENT COMPANY

SCHOOL FOOD AUTHORITY: Ralston Public Schools

REQUEST FOR PROPOSAL
AND SUBSEQUENT CONTRACT
FIXED PRICE

Nebraska Department of Education
Nutrition Services
500 South 84th Street
P.O. Box 94987
Lincoln, NE 68510
Phone (402) 471-2488 or Toll-free (800) 731-2233

Website http://www.education.ne.gov/ns

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: ASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf'>https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

(1) Mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;

(2) Fax: (833) 256-1665 or (202) 690-7442; or

(3) Email: program.intake@usda.gov.

This institution is an equal opportunity provider.

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Chart 3: Prices for Student and Adult
Meals Chart 4: SFA's Charge Policy
Chart 5: Copies of Reimbursement Claims
Chart 6: USDA Foods Entitlement Allocations and Usage
Chart 7: School Calendar for Upcoming School Year
Chart 8: Designations of Program Expenses/Duties
Chart 9: Equipment by Feeding Site

GENERAL INFORMATION

The Nebraska Department of Education Nutrition Services (NDE) is not and will not be a party to any contract between a School Food Authority (SFA) and a Food Service Management Company (FSMC). The SFA has full responsibility for ensuring that the terms of the contract are fulfilled. NDE is required to ensure the SFA is in compliance with State and Federal procurement standards, cost principles, and applicable Federal Program regulations. NDE has no involvement with the enforcement of this contract; however, NDE can deny payment of all meals received or purchased if terms of the contract are not fulfilled.

NDE strongly advises the SFA consult with its legal counsel throughout the contracting process.

PROCESS

NDE must approve the entire Request for Proposal (RFP) package prior to proposal solicitation (7 CFR 210.16(a)(10)). Notice of Request for Proposals must be advertised at least once in a newspaper with state-wide distribution and sent to all FSMCs listed in Attachment 2: List of FSMCs Interested in Operating in Nebraska.

The SFA must submit the following items for review and approval to NDE after the SFA has selected a FSMC and before the contract is signed (7 CFR 210.19(a)(5):

a. Newspaper notification with date of publication (see sample notification).
b. Copy of correspondence showing all FSMC's on the "List of FSMC's Interested in Operation in NE" received notification of the solicitation and the RFP with Exhibits via email. Copy NDE Program Specialist on all email correspondence.
c. Sign in log of FSMCs in attendance at the pre-proposal meeting, along with a written copy of all questions from FSMCS and Answers from SFA (provided to all FSMCs in attendance).
d. Correspondence or documented phone conversations from FSMCs opting not to submit a proposal.
e. Completed and scored Award Criteria from each committee member who completed an evaluation for each FSMC submitting a proposal (Attachment 1).
f. Electronic copy of the entire proposal package from the selected FSMC, the completed RFP/Contract and any FSMC addendums.
g. All FSMC certifications and attachments.

After NDE has granted approval of the contract, it must be signed by the SFA and FSMC. The completed signature page (IV. Agreement) and Appendix J: Independent Price Determination Certificate must be sent to NDE.

Sample Legal Notice:

ABC School with an enrollment of 550 students is requesting Food Service Management Company proposals for the operation of the district's child nutrition programs. The Request for Proposal (RFP) can be obtained by contacting:
John Smith, Superintendent
ABC School
300 North 5th Street, Anywhere, NE 00000
000-000-0000, jsmith@xmail.com

NDE's RFP TIMELINE

November 1	NDE releases RFP
December 1	Deadline for SFAs considering contracting for the next school year, to request the RFP Packet from NDE
January 15	Deadline for SFAs to submit the completed RFP package to NDE.
March 1	Last date for RFP notification to be placed in the Omaha World Herald under legal notifications. The notification must also be sent to all FSMCs operating or expressing interest in operating in NE. A sixty (60) calendar day solicitation period is required from the date of the notification. NDE must approve the entire RFP package prior to SFA publishing the notification.
May 15	Deadline for NDE to receive SFA/FSMC RFP/Contract for approval prior to execution.
July 1	Start of new program year. Execution date of SFA/FSMC Contract.

I. INTRODUCTION

This document is an RFP for providing food service management for SFAs participating in the USDA Child Nutrition Programs (CNP) and sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance, this document shall constitute the contract between the offeror and the SFA.

II. REQUEST FOR PROPOSAL/INSTRUCTIONS

A. Legal Notice

Notice is hereby given that Ralston Public Schools **School Food Authority, hereinafter referred to as the SFA, intends to examine alternatives to its present food service program.**

No intent should be construed from this legal notice that the SFA intends to enter into a contract with any party for alternative food service unless, in the sole opinion of the SFA, it is in the SFA's best interest to do so.

The SFA reserves the right to accept any proposal which it determines most favorable and responsive to the interest of the SFA. The SFA will reject any proposals that are submitted past the due date, and/or proposals that are overly responsive, non-responsive, or not in the best interest of the SFA.

The Offeror to this RFP will be referred to as the FSMC, and any contract that may arise from this RFP will be between the FSMC and the SFA.

B. Request for Proposal

1. The SFA will consider: **Fixed Price Meal Proposals (2 CFR 200.320)**

2. **Proposals will be received until the date and time indicated in RFP/Contract Timeline for food service management services for school year 2025 -26.**

3. **Proposals** are subject to all the conditions and specifications attached hereto. Proposals will be received in the office of Superintendent and shall be marked on the envelope ***"Food Service Management Proposal"*** with the FSMC's return address also marked on the envelope.

4. The electronic copy of the proposal must contain all the same information as the hard copy. Do not include external links to information.

5. In accepting proposals, the SFA reserves the right to reject any and all proposals and to waive any minor informality in order to take the action which it deems to be in the best interest of the SFA.

6. Additional information required to adequately respond to this **Request for Proposal** may be obtained from:

Name: Aaron Bredenkamp

Phone: 402-898-3434

Email: aaron.bredenkamp@ralstonschools.org

Any additional information provided to one FSMC must be provided to all.

7. The FSMC must submit a complete response to this RFP, including all certifications, in order to provide a responsive proposal.

8. Contracts entered into on a basis of submitted proposals are revocable if contrary to law.

C. Procurement Method

1. Procurement Method will be by Competitive Proposal and the following requirements apply:
    a. The NDE Fixed Price RFP/Contract template must be used.
    b. The SFA must advertise their notification to solicit FSMC proposals in the Omaha World Herald Newspaper one time. Notification to solicit proposals must also be sent to all FSMCs operating/expressing interest in operating in Nebraska on the list provided by NDE.
    c. Proposals must be solicited from an adequate number of qualified sources.
    d. The SFA must utilize the weighted award criteria identified in this RFP for conducting technical evaluations of the proposals received and for selecting awardees.
    e. The award will be made to the **responsive** and **responsible** FSMC whose proposal is most advantageous to the SFA, with price and other factors considered.

2. All procurement transactions shall be conducted in a manner that provides maximum open and free competition consistent with 2 CFR 200.319.

3. Discussions with the FSMC determined for award selection may be conducted for the purpose of clarifying terms and conditions of the proposal and to assure full understanding of the requirements.

4. In conducting these discussions, there shall be no disclosure of any information derived from proposals submitted by competing FSMCs.

D. RFP/Contract Timeline

1. The SFA will use the following timeline to select a FSMC:

Task	Date	Time/ Time Zone
Place RFP notification in newspaper and notify prospective FSMCs of the RFP *(Start of minimum 60 calendar day solicitation period)*	1/25/2025	N/A
Mandatory Pre-proposal Conference *(Approximately two weeks after the notification)*	2/6/2025	10:00 am ☑ Central Time ☐ Mountain Time
Deadline for receiving proposals *(At least 60 calendar days after date of notification). Not open to the public.*	3/26/2025	2:00 pm ☑ Central Time ☐ Mountain Time
Committee Scores Proposals *(Within 5-7 business days of receiving proposals)*	To be determined	N/A
Submit selected FSMC Proposal and items (a-g) as indicated on page 1 of RFP to NDE for Approval *(This can be completed prior to board approval)*	To be determined	N/A
Approval of RFP/Contract/Proposal by Board of Education *(This can be prior to NDE final approval of contract)*	To be determined	N/A
Notification of RFP/Contract Award to FSMC *(Notify FSMCs submitting a proposal within 60 calendar days)*	To be determined	N/A
Submit RFP/Contract Signature Page (IV. Agreement Page) and Appendix J-Independent Price Determination to NDE *(NDE must approve the contract prior to signing/ implementation)*	To be determined	N/A

Specific dates are not included for some tasks and will be determined by the SFA during the process.

2. A **mandatory** on-site pre-proposal meeting will be conducted by the SFA's Authorized Representative and will include FSMCs touring the foodservice facilities. This meeting will be held on the date listed below.

Date: Thursday, Feb. 6, 2025

Time/Time Zone: 10:00 am

Physical Location Address: Wildewood Elementary 8071 Ralston Ave Ralston, NE 681

a. The pre-proposal meeting must be conducted on a school day with prospective FSMCs having the opportunity to view meal service at sites serving each of the grade groups (PreK, K-5, 6-8, 9-12). Alternative feeding locations may also be toured.
b. All FSMC questions must be submitted in writing.
c. **All questions will be answered in writing and sent to all FSMCs that attend the Pre-Proposal Meeting.**

3. Timeline for Documented Contact:

Task	Date	Time/Time Zone (check one)	
Last date for the FSMC to submit written questions regarding the RFP *(approximately **30** calendar days prior to proposal submission).*	2/24/2025	**Time:** 10 am	☑ **Central Time** ☐ **Mountain Time**
SFA will respond to all questions in writing *(approximately **20** calendar days prior to proposal submission).*	3/05/2025	**Time:** 4:00 pm	☑ **Central Time** ☐ **Mountain Time**

a. Submit questions to:

Contact Person: Aaron Bredenkamp
Address: 8545 Park Drive, Ralston, NE 68127
Fax Number: 402-331-4843
Email: aaron.bredenkamp@ralstonschools.org

b. If the SFA chooses to have vendor presentations these will be scheduled with each FSMC at a different time than the pre-proposal meeting.

E. Proposal Submission and Award

1. The SFA must use NDE's template FSMC Request for Proposal/Contract. If an SFA does not complete the required procurement procedures, NDE will NOT approve the contract and meals cannot be paid for from the Non-Profit School Food Service Account.

2. Submit two* hard copies and one electronic copy (jump drive and/or attached to email) of the FSMC Proposal to:

SFA Contact's Name:	Aaron Bredenkamp
Mailing Address:	8545 Park Drive
Physical Address:	same
City/State/Zip:	Ralston, NE 68127
Email:	aaron.bredenkamp@ralstonschools.org

*SFA may adjust this number: [ ]

3. Proposals will not be accepted after the time and date as indicated in the RFP/Contract Timeline. There will not be a public opening of the FSMC proposals. FSMC attendance is not necessary or encouraged.

4. Hard copies of proposals are to be submitted in a sealed envelope marked **"Food Service Management Proposal."** Note: All submitted proposals become the property of the SFA. The SFA will retain one copy of all proposals. Copies of all documents pertaining to the award of contract, shall be kept by the SFA and shall be open to public inspection (Nebraska Public Records Act 84-712 et al.).

5. The SFA reserves the right to accept any proposal which it deems most favorable to the interest of the SFA and to reject any or all proposals or any portion of a proposal submitted which, in the SFA's opinion, is not in the best interest of the SFA.

6. To be considered, each FSMC must submit a completed response to this solicitation **using the forms provided.**
   a. No other documents submitted with the RFP/Contract will affect the Contract provisions, except those that provide clarification, and **there can be no modifications to the RFP/Contract language.**
   b. In the event the FSMC modifies, revises, or changes the RFP/Contract in any manner, the SFA will reject the proposal.
   c. **Appendix A offers the SFA the opportunity to include additional services.**
   d. All FSMC addendums that result in clarification of the RFP/Contract must be submitted by the FSMC to the SFA and sent to NDE for review before the contract can be signed.

7. Award will be made only to a qualified and responsible FSMC whose proposal is responsive to this solicitation. The FSMC will provide the following information:
   a. Contact Information:
      i. An introduction of the FSMC.
      ii. The name, address, telephone number, and email of the person to be contacted, along with others authorized to represent the company in dealing with the RFP.
   b. Executive Summary:
      i. Highlights the major features of the proposal.
      ii. Identifies any supporting information.

c. Detailed Service Capacity Plan:
    i. Defined goals and recommendations for improved operation, including estimated increases in student participation and any changes to personnel and equipment.
    ii. Detailed transition plan which indicates the activities, procedures, timetable, and support personnel involved in the implementation of the FSMC's services.
    iii. Description of the variety of menu offerings to be made available and at what frequency.
    iv. Description of local foods offering that will be incorporated into menus.
    v. Proposed organizational chart for the on-site FSMC management team.

d. Experience and References:
    i. List all operations and locations with contact names/phone numbers where the FSMC is operating the School Meals Programs.
    ii. List all SFAs that did not renew their contracts with the FSMC within the last two years and their contact names/phone numbers.
    iii. Submit a résumé or listing of qualifications for the proposed resident Food Service Director candidate. This candidate must meet the USDA Professional Standards Hiring Requirements for a new Food Service Director.
    iv. Résumé or background of the person who will supervise the work of the resident Food Service Director.
    v. Copy of the FSMC's organizational chart.

e. Finance/Business Practices
    i. Provide annual reports or financial statements for the past two fiscal years, certified by a certified public accountant. Do not state "as requested," these must be included.

f. Accounting and Reporting Systems:
Describe complete accounting procedures to be used for:
    i. Inventory Control;
    ii. Method of recording, checking, and reporting sales;
    iii. Internal control of cash handling;
    iv. Internal audit systems;
    v. All accounting forms used onsite with detailed explanations of their use; and
    vi. Examples of all reports and billing documents the FSMC will provide to the SFA including a detailed explanation of their use and frequency.

g. Personnel Management and Professional Standards:
    i. Provide the SFA with a schedule of employee positions, including the Food Service Director, assigned locations, daily number of hours to be worked, wages and benefits as part of the proposal.
    ii. Describe the plan to attract, train, and retain a skilled and well qualified workforce; include in detail the benefit options for these employees.
    iii. Describe training and development programs the FSMC will provide for employees and management personnel and how these trainings will be tracked to meet the Annual USDA Professional Standards Training Requirements. If the SFAs staff is involved in conducting the Point of Service Meal Counting, the FSMC must describe how staff will be annually and periodically trained. Include detailed FSMC budget for training.

h. Innovation:
    i. How would the FSMC's food service program in the district differ from the current operation? Describe the costs and benefits.
    ii. Describe how changes would be implemented and provide examples of service and merchandising programs.

i. Promotion of the School Food Service Program:
    i. Describe the FSMC's promotional marketing plans for the SFA.
    ii. Provide documentation of efforts and results.

j. Involvement of Students, Staff, and Patrons:
    i. Describe the efforts and results of the FSMC's involvement of students, teachers, administrators, and parents in program evaluation, selection of menus, identifying food service concerns, etc., including:
        - examples of surveys
        - how results and requests were responded to
        - what actions were taken

k. The FSMC is required to submit 21 days of menus for each of the current and anticipated programs the SFA has indicated on pages 18 and 19 of this RFP. Menus must be compliant with 7 CFR 210, 220, 225, 226.

8. The FSMC's representatives are expected to fully inform themselves as to the conditions, requirements, and specifications of this RFP before submitting proposals; failure to do so will be at the FSMC's own risk and cannot secure relief on plea of error.

9. The SFA is not liable for any cost incurred by the FSMC in submitting a proposal.

10. The SFA has checked and ensured it is not entering into a covered transaction with a suspended, debarred, or otherwise excluded from or ineligible for participation in the USDA Child Nutrition Programs as identified on the federal Excluded Parties List System which is part of the System of Awards Management (SAM). (2 CFR Part 200.213)

11. Each FSMC must complete Appendixes G, H, I, and J.

12. Award Criteria:
    a. Proposals will be evaluated by an SFA selected committee (minimum of 2) and based on the weighted award criteria identified in the RFP.
    b. Each area of the award criteria must be addressed in detail in the FSMC's Proposal.
    c. The SFA committee members should be familiar with the regulations and requirements of the Child Nutrition Programs, have sufficient knowledge of the SFA's goal, financial conditions, and have experience in evaluating proposals. Members may include: Superintendent, Finance Officer, Business Manager, School Principals, other School Personnel, School Board Members, School's Attorney, or Certified Public Accounts, etc.
    d. No committee member can be an agent for, employee of, or in any other manner associated with a FSMC, or the FSMC will be precluded from participating in the RFP and subsequent contract.
    e. Each committee member must evaluate the proposal independently and assign a point value to each award criteria. The scoring cannot be completed as a group.
    f. Score sheets from each committee member, in addition to a final combined scoring sheet which demonstrates why the final selection was made, must be submitted to NDE (Attachment 1).

13. Weight of Award Criteria:
    a. The SFA must determine in advance the point value assigned to each award criteria (to equal a total of 100 points).
    b. Cost must receive the highest number of assigned points. (2 CFR 200.320)
    c. The SFA may not include prior experience with the SFA as a category, as it would restrict competition.

Point Value	Award Criteria
22	**Cost** (must be highest number of points)
20	**Service Capability Plan** (Identifies proposed on-site food service management team and demonstrates the FSMC's ability to provide services as stated in the RFP/Contract)
15	**Experience/References**
10	**Finance/Business Practices**
10	**Accounting and Reporting Systems**
5	**Personnel Management and Professional Standards**
5	**Innovation**
5	**Promotion of the School Food Service Program**
3	**Involvement of Students, Staff, and Patrons**
5	**Menus (21-days) for each of the current and anticipated programs**
100	**Total** (Must equal 100 points)

F. Late Proposals

Any proposal submitted after the date and time specified, will not be considered and returned to the FSMC unopened.

G. Altering, Amending or Withdrawing Proposal

No proposal may be altered, amended or withdrawn after the specified time for opening proposals.

H. Calculation of Time

Periods of time, stated as a number of days, shall be calendar days unless otherwise stated.

I. Firm Offer

1. By submitting a response to this RFP, and if such response is not withdrawn prior to the time for opening proposals, the FSMC understands and agrees they are making a firm offer to enter into a contract, which may be accepted by the SFA and will result in a binding contract.

2. Such proposal is irrevocable for a period of ninety (90) days after the time for opening of proposal has passed._____**(FSMC must initial and date here to show agreement).**

J. Final Contract

An electronic copy of the submitted proposal and all required documents listed below must be provided to the SFA for submission to NDE. The completed contract to submit to NDE for approval includes: The complete contract includes all documents included by the SFA in the RFP and all documents submitted by the FSMC. The contract must be approved by NDE before signing. Once the NDE approval email is sent, the complete signed contract with all attachments and signed addendum must be submitted to NDE. (7CFR 2010.19(a)(5), 7 CFR210.16 (a)(10))

K. Post Selection

All FSMCs submitting a proposal will be notified in writing via email within 60 days of the FSMC selected for award by the SFA.

III. STANDARD TERMS AND CONDITIONS

A. Definitions

The following definitions shall apply within this document and its attachments:

1. "Accounting Period(s)" means calendar month(s) or as otherwise specified by the SFA here: _____

2. "Allowable Cost" means costs allowable under 2 CFR 225, "Cost Principles for States, Local Governments, and Indian Tribes," 2 CFR 220, "Cost Principles for Educational Institutions," and 2 CFR 230, "Cost Principles for Non-Profit Organizations," as applicable, and their Attachments, and 7 CFR 200.420-475, as applicable.

3. "Applicable Credit" is the meaning established in Appendix A, Section C (4) found in 2 CFR 225, and Appendix A, Section A (5) found in 2 CFR 230 and 2 CFR 200.406.

4. "Contract" means the RFP, the attached exhibits, and the FSMC's Proposal and addendum, as accepted by the SFA at its sole discretion and executed by all parties.

5. "Execution Date" means July 1, 20XX. The execution date is July 1 or the date the contract is executed by all parties, whichever is later. The termination date must be June 30 of the following year. The execution date may not occur prior to NDE approval and not prior to the date the contract is signed by both parties.

6. "Expendable/Minor Equipment" means non-disposable items utilized in the preparation and service of food. Expendable equipment includes items that must be replaced from time to time such as pots, pans, trays/plates, dishes, glassware, small appliances, silverware, water pitchers, coolers, food preparation/serving utensils and tools, food storage supplies, etc. Ownership of expendable equipment will remain with the SFA throughout the contract and each additional renewal, and after termination of the contract.

7. "Fixed Price" means an agreed upon amount that is fixed at the inception of the Contract and is guaranteed for a specific period of time. A fixed-price contract may also contain an economic cost adjustment provision tied to a standard index as specified in the contract. The fixed price includes the contractor's direct and indirect administrative costs and profit allocable to the contract based on all programs identified in this RFP/contract under Standard Terms and Conditions, Section B, Paragraph 5. The offer amount must be based on the assumption that no donated USDA foods will be available for use and includes all rebates, discounts, and other applicable credits.

8. "FSMC's Proposal" means the Food Service Management Company's response to the RFP and Contract.

9. "Guarantee" means the amount of money the FSMC ensures the Non-Profit School Food Service Account will gain by the end of the contract year.

10. "HHFKA" means Healthy Hunger-Free Kids Act of 2010.

11. “Local Educational Agency (LEA)” means a public board of education, or other public or private nonprofit legally constituted within a State having administrative control of schools.

12. "Material change" means a change in the contract that modifies the scope of services to be provided by the FSMC that is beyond the scope or original intent of the RFP/Contract.

13. “Meal Equivalent Factor” is a determined fixed fee per meal rate. For the FSMC to be paid for non-meal food service, non-program meal sales activity; revenues are converted into a specific number of reimbursable lunches. The conversion of non-meal/non program meal activity into an equitable number of meals is completed by dividing the total of cash receipt, other than from sales of NSLP and School Breakfast Program meals, Afterschool Snack Program, Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP) meals, by the current meal equivalency factor. Catering is not included. It is billed by the FSMC directly to the club or organization requesting the catering. Purchase of catering foods is paid directly by the FSMC.

14. “NDE Nutrition Services” means the Nebraska Department of Education. The NDE Nutrition Services administers the Child Nutrition Programs.

15. Nebraska Public Records Statues - these statues provide citizens of the state and all other interested persons the right to obtain access to, and copies of, public records in the custody of public agencies in the state. Neb. Rev. Stat. §84-712 through §84-712.09 (2014, Cum. Supp. 2018).

16. “Non-Expendable Equipment” means property which has a continuing use, is not consumed in use, is of a durable nature with an expected service life of one or more years and does not become a fixture or lose its identity as a component of other equipment. This type of equipment has a value equal to or over the state capitalization threshold, or federal capitalization threshold, or the SFA’s capitalization threshold, whichever is less.

17. “Non-profit School Food Service Account” (NPSFSA) means the restricted account in which all of the revenue from all food service operations conducted by the SFA principally for the benefit of school children is retained and used only for the operation or improvement of the nonprofit school food service.

18. “On-site” is defined as the physical location of the food preparation facilities of the school district as presented in RFP.

19. “Program(s)” or “Child Nutrition Program(s)” means the USDA Child Nutrition Programs in which the SFA participates.

20. “Program Funds” means all funds that are required to be deposited into the Non-profit School Food Service Account.

21. "School Food Service Director” means an individual responsible for the operation of school nutrition programs for all schools under the local education agency or as indicated on the School Meals Application submitted annually to the NDE Nutrition Services.

22. “School Year” pertains to the academic year, July 1 through June 30.

23. “SDA” means the State Distributing Agency for USDA foods.

24. “Services” means the services and responsibilities of the FSMC as described in this RFP/Contract, including any additional services described in Appendix A.

25. “SFA" or "School Food Authority” means the governing body responsible for the administration of one or more schools and with the legal authority to operate the school nutrition program therein or be otherwise approved to operate this program by FNS.

26. “SFA’s Food Service Budget” means the budget for the Previous School Year. This is attached to this Contract as “Exhibit C” and fully incorporated herein.

27. “SFA’s Food Service Facilities” means the areas, improvements, personal property and facilities made available by the SFA to the FSMC for the provision of food services as fully described herein.

28. “SFA’s Food Service Location(s)” means the schools or other locations where Program meals are served to the SFA’s school children.

29. “SFA’s Food Service Program” means the preparation and service of food to the SFA’s students, staff, employees, and authorized visitors, including the following programs: National School Lunch Program (NSLP), School Breakfast Program (SBP), Afterschool Snack Program, Summer Food Service Program (SFSP), Fresh Fruit and Vegetable Program (FFVP), Child and Adult Care Food Program (CACFP) and a la carte food service.

30. System for Award Management (SAM) is an official website of the U.S. government. The SAM Screening IdentifFlo allows for screening of individuals and entities that maybe excluded from receiving certain federal assistance, benefits, or contracts.

31. “RFP” means the SFA’s Request for Proposal/Contract and all its attachments.

32. “USDA” means United States Department of Agriculture, Food and Nutrition Service.

33. “USDA Foods” formerly referred to as USDA commodities.

B. Scope and Purpose

1. Duration of Contract: Unless it is terminated in accordance with Section L, this Contract will be in effect for a period of one year commencing on July 1, 2025, and terminating on June 30, 2026, and may be renewed for up to four additional terms of one year each upon mutual agreement between the SFA and the FSMC, given all terms and conditions have been met. (7 CFR 210.16(d))

2. During the term of this Contract, the FSMC shall operate the SFA’s Food Service Program in conformance with the SFA’s agreement with NDE and the SDA. (7CFR 210.16 (a)(2))

3. The FSMC shall have the exclusive right to operate the programs specified by the SFA in Exhibit A (SFA SITE/BUILDING LISTING – SERVICES TO BE PROVIDED), which is attached to this Contract and fully incorporated herein.

4. If applicable, and the SFA has proposed in the RFP, additional food service programs (such as Afterschool Snack Program, SFSP, Breakfast, FFVP) may be added if the SFA's needs dictate these services would be beneficial to the SFA. If the added program is not addressed in the RFP, the contract is subject to rebid.

5. **Check all programs the SFA currently operates**. The program(s) listed here should agree with those listed in Exhibit A (SFA SITE/BUILDING LISTING – SERVICES TO BE PROVIDED). If the SFA plans to operate other programs in the future, the SFA should check the box under "Anticipated Future Program" to identify the programs and indicate the year the SFA reasonably foresees it may operate the program.

Current Programs/Services:

- [x] National School Lunch Program (NSLP)
- [x] Traditional School Breakfast Program (SBP)
- [x] Alternative Breakfast (i.e. grab-n-go, breakfast in the classroom)
- [x] Afterschool Snack Program (under NSLP)
- [x] Pre-school Breakfast Meal -served in classroom/separate area (CACFP meal pattern)
- [x] Pre-school Lunch Meal –served in classroom/separate area (CACFP meal pattern)
- [ ] Pre-school Snack not claimed through NSLP or CACFP – (CACFP meal pattern)
- [x] Summer Food Service Program (SFSP)
- [ ] Seamless Summer Option (SS0 under the National School Lunch Act)
- [ ] Special Milk Program (SMP)
- [x] Fresh Fruit and Vegetable Program (FFVP) [grant funded]
- [ ] Child and Adult Care Food Program (CACFP)
- [ ] At Risk Meals (CACFP)
- [x] A la Carte
- [x] Adult Meals
- [x] Catering
- [ ] Vended Meals Provided to: see other below for current catered meals
- [ ] Vending [vending machines supplied by the FSMC]
- [ ] Vending machines owned/operated by SFA's Food Service Program
- [ ] Concessions [operated by the FSMC]
- [x] Farm to School, food items locally purchased
  - [ ] Beef to School-specify
  - [ ] School gardens/greenhouse – specify
  - [x] Other items-specify Produce
- [ ] Milk breaks not claimed through NSLP or CACFP: grades
- [x] School Store - Sites High School
- [x] Open Campus for Lunch: grades 12
- [ ] Meals/A la Carte foods for students participating in after school events (i.e. away sports games)
- [ ] Provision 2, sites:
- [x] Provision CEP, sites: Karen Western Elementary School
- [x] Other: C-Store at RHS- reimbursable meals are not available only snack type items. Ralston Foundation Catering: Tiny Rams Childcare RHS year round. Little Rams Daycare on non-school days, beverage provided and on some days in the summer when SFSP in not operating.

Anticipated Future Programs/Services:

As this is a one-year contract with up to four one-year renewals, please anticipate changes to your existing program planned in the next five years with expected dates of implementation, (if known). Adding programs not indicated below after the contract has been implemented will result in re-bidding the contract.

		Date, if Known
☐	Traditional School Breakfast Program (SBP)	
☐	Alternative Breakfast (i.e. grab-n-go breakfast in the classroom)	
☐	Afterschool Snack Program (under NSLP)	
☐	Pre-school Breakfast Meal -served in classroom/separate area (CACFP meal pattern)	
☐	Pre-school Lunch Meal –served in classroom/separate area (CACFP meal pattern)	
✔	Pre-school Snack not claimed through NSLP or CACFP – (CACFP meal pattern)	
☐	Summer Food Service Program (SFSP)	
✔	Seamless Summer Option (SS0 under the National School Lunch Act)	
✔	Special Milk Program (SMP)	
☐	Fresh Fruit and Vegetable Program (FFVP) [grant funded]	
✔	Child and Adult Care Food Program (CACFP)	
✔	At Risk Meals (CACFP)	
☐	A la Carte	
☐	Adult Meals	
☐	Catering	
✔	Vended Meals [New/Additional Locations]	
✔	Vending [vending machines supplied by the FSMC]	
✔	Vending machines owned/operated by SFA's Food Service Program	
✔	Concessions [operated by the FSMC]	
✔	Farm to School, food items locally purchased	
✔	Beef to School-specify: No specific plans	
✔	School gardens/greenhouse – specify: No specific plans	
✔	Other items-specify: No specific plans	
✔	Milk breaks not claimed through NSLP or CACFP: grades: unknown	
✔	School Store - Sites: unknown - maybe Middle School	
✔	Open Campus for Lunch - grades: unknown	
✔	Meals/A la Carte foods for students participating in after school events (i.e. away sports games)	
✔	Provision 2, sites: unknown	
✔	Provision CEP, sites: unknown at present time but interested in expanding	
✔	Other: Currently the SFA has no known dates for program/services marked -but would explore if the opportunity presents	

6. **The FSMC shall:**
    a. Be an independent contractor and not an employee of the SFA. The employees of the FSMC are not employees of the SFA;
    b. Maintain such records as the SFA will need to support its Claim for Reimbursement (e.g., menus, daily production records, and daily meal counts). Such records shall be made available to the SFA, upon request, and shall be retained in accordance with 7 CFR 210.23(c);
    c. Report the claim information to the SFA promptly at the end of each month or more frequently as specified by the SFA (7 CFR 210.16(c)(1));
    d. Implement an accurate point of service count using the counting system provided by the SFA in its application to participate in the Child Nutrition Programs and approved by NDE for the programs listed in Standard Terms and Conditions, Section B, Paragraph 5; herein, as required under USDA regulations. Counting system must eliminate the potential for the overt identification of free and reduced-price eligible students. (7 CFR 245.8);
    e. Operate the SFA's Food Service Program and shall include performance by the FSMC of all the Services, which are described in this Contract, for the benefit of the SFA's students, faculty and staff;
    f. Maintain and retain all records necessary, in accordance with applicable regulations for the SFA, NDE, Nebraska State auditors, and USDA to complete required monitoring activities and make said records available to the SFA, NDE, Nebraska State Auditors and USDA upon request for the purpose of auditing, examination and review ((7 CFR 210.16(c)(1); 2 CFR Part 200 Subpart F; Nebraska State Statute 79-1089);
    g. Cooperate with the SFA in promoting nutrition education, health and wellness policies and coordinating the SFA's Food Service Program with classroom instruction;
    h. Comply with applicable Federal, State and local laws, rules and regulations, policies, and instructions of NDE and the USDA and any additions or amendments thereto, including but not limited to USDA Regulations 7 CFR 210, 215, 220, 245, 250; 2 CFR 200 and 2 CFR 180, as adopted and modified by USDA Regulation 2 CFR 417; 7 CFR 215 (SMP), if applicable; 7 CFR 225 (SFSP), if applicable; 7 CFR 226 (CACFP) and 2 CFR 200.38, 74, 101 (b)(1), OMB Circulars, and the other laws described in the "Schedule of Applicable Laws," which is attached to this Contract as "Appendix F" and fully incorporated herein by reference. The FSMC will assist in the implementation and adherence of all rules as a result of the HHFKA;
    i. Automatically incorporate any changes to the terms or conditions of this Contract, which are required by Federal and/or State law or rule, or changes to Federal or State laws or rules, effective as of the date specified in such law or rule;
    j. Comply with all the SFA's building rules and regulations;
    k. Obtain and post all licenses and permits that it is required to hold under federal, state or local law;
    l. Not directly or indirectly restrict the sale or marketing of fluid milk (7 CFR 210.10(d)(4)) at any time or in any place on school premises or at any school-sponsored events.

m. Provide additional food service/catering as requested by the SFA as follows (check all that apply):
   - ✔ Non-Reimbursable Snack
   - ✔ Meetings
   - ✔ Teacher In-Service Days
   - ✔ Banquets and Parties
   - ✔ Other: Not known at this time

n. Bill the SFA club, organization, or program requesting additional food service/catering for the actual cost of food, supplies, labor, plus a mutually agreed-upon cost for administrative overhead negotiated outside of this contract that is sufficient to ensure that special functions and catering are not subsidized by the nonprofit school food service; in compliance with non-food program revenue requirements of 7 CFR 210.14(f). The FSMC will bill the SFA club, organization or program on separate invoice and will be responsible for collecting payment. Payment will not be deposited in the non-profit food service account and will not appear on any other billing to the SFA.
o. USDA Foods shall not be used for additional foodservice/catering unless SFA's students will be the primary beneficiaries.
p. Agree any additional food service/catering is for the SFA only and the FSMC cannot use the SFA's facilities to provide for functions not related to the SFA or outside organizations.
q. Order food and supplies for catering functions on a separate invoice.

7. **The SFA shall:**
   a. Ensure the food service operation is in conformance with the SFA's agreement under the program (7 CFR 210.16 (a)(2));
   b. Retain control of the quality, extent, and general nature of the food service, and the prices to be charged the children for meals (7 CFR 210.16(a)(4));
   c. Retain signature authority for the application and contract, free and reduced-price policy statement, and Programs indicated in Standard Terms and Conditions, Section B, Paragraph 5, herein, and the monthly claim for reimbursement (7 CFR 210.9(a) and (b); 7 CFR 210.16(a)(5));
   d. Maintain a Non-Profit School Food Service and observe the requirements for and limitations on the use of nonprofit school food service revenues set forth in 7 CFR 210.14 and the limitations on any competitive school food service as set forth in 7 CFR 210.11, 7 CFR 210.11, 7CFR 210.19 (a)(1);
   e. Develop and distribute the Letter to Households and Free and Reduced-Price School Meals Application and conduct Direct Certification, (7 CFR 245.5);
   f. Retain signature authority on the State agency-school food authority agreement, free and reduced-price policy statement, and claims (7 CFR 210.16(a)(5));
   g. Maintain responsibility for the implementation of free and reduced-price policy in accordance with 7 CFR 210.16(a)(5) and 7 CFR 245;
   h. Maintain responsibility for determining eligibility for free and reduced-price meals and free milk in accordance with 7 CFR 245, and conduct any hearings related to determinations and appeals;
   i. Conduct verification of applications for Free and Reduced-Price Meals as required by USDA regulations;

j. Establish and maintain the free and reduced-price meals' eligibility roster (7 CFR 210.7(c), 7 CFR 210.9 (b)(18), and 7 CFR 245.6(e));
k. Conduct the SFA's Food service Program in accordance with 7 CFR 210, 215, 220, 225, 226, 245, 250 and FNS instructions and polices, as applicable;
l. Supervise the food service operation in such manner to ensure compliance with all applicable statutes, regulations, rules and policies including those of NDE and USDA regarding the Child Nutrition Programs;
m. Agrees USDA Foods and processed end products containing USDA foods is prohibited for use in special functions/catering which are conducted outside of the NPSFA.
n. Establish all selling prices, including price adjustments, for all reimbursable and non-reimbursable meals, milk, and a la carte (including vending, adult meals, and contract meals) (Exception: Non-pricing programs need not establish a selling price for reimbursable meals/Special Milk Program.);
o. Ensure compliance that in order to offer a la carte food service, the SFA must also offer free, reduced price and paid reimbursable meals to all eligible children (7 CFR 210.16(a));
p. Establish, communicate, and institute a meal charge policy, which if applicable addresses the availability of alternate meals SP 46-2016;
q. Retain control of the quality, extent, and general nature of its foodservice and the prices to be charged for meals (7 CFR 210.16(a)(4));
r. Control the Non-profit School Food Service Account and overall financial responsibility of the SFA's Food Service Program;
s. Monitor and ensure responsibility of internal controls as required under 7 CFR 210.8 (a) and to ensure resolution of Program reviews and audit findings;
t. Monitor the food service operation of the FSMC through periodic on-site visits to ensure that the food service is in conformance with USDA program regulations (7 CFR 210.16(a)(3));
u. Ensure the accuracy of the counting and claiming system (7 CFR 210.8 (a)(1)). If there is more than one SFA food service location, conduct Breakfast and Lunch on-site reviews of the counting and claiming system at each SFA Food Service Location no later than February 1 of each year (7 CFR 210.8);
v. Ensure compliance with the requirements of Subpart D of 7 CFR 250 and with the use of donated foods in paragraphs (b) and (c) of 7 CFR 250.59;
w. Ensure NDE has reviewed and approved the contract terms and that the SFA has incorporated all NDE required changes into the contract or amendment before any contract or an amendment to an existing FSMC contract is executed;
x. Make no payment for meals that are spoiled or unwholesome at the time of delivery, do not meet detailed specifications as developed by the SFA for each food component specified in 7 CFR 210.10 or do not otherwise meet the requirements of the contract. Specifications shall cover items such as grade, purchase units, style, condition, weight, ingredients, formulations, and delivery time (7 CFR 210.16 (c)(3)).
y. Maintain all applicable health certifications and assure that all State and local regulations are being met by a FSMC preparing or serving meals at a SFA facility (7 CFR 210.16(a)(7)).

8. The SFA and FSMC agree this Contract does not permit all income and expenses to accrue to the FSMC and is neither a cost-plus-a-percentage-of-income nor a cost-plus-a-percentage-of-cost contract as required under the USDA Regulations 7 CFR 210.16(c) and 2 CFR 200.323(d).
9. Payments on any claim shall not preclude the SFA from making an adjustment on any item found not to have been in accordance with the provisions of this Contract and bid specifications.

10. The SFA may request of the FSMC additional food services; however, the SFA reserves the right, at its sole discretion, to sell or dispense food or beverages, provided such use does not interfere with the operation of the Child Nutrition Programs. Any food and beverages must meet the USDA Smart Snack Rule.
11. The SFA may request of the FSMC changes in meal delivery and packaging in case of emergency.
12. Any change to the scope of services to be provided by the FSMC that is beyond the scope or original intent of this RFP/Contract must be rebid.
13. Any changes to the terms or conditions of this Contract, which are required by Federal or State laws or rules, or changes to Federal or State laws or rules, are automatically incorporated herein, effective as of the date specified in such law or rule.
14. Gifts from the FSMC: The SFA's officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractors nor potential contractors in accordance with all laws, regulations and policies (2 CFR 200.318(c)).
15. Any additional payments to the SFA or any foundation or organizations associated with the SFA that are unrelated to food service, such as money or rebates for school improvements and student scholarships would be considered overly responsive and are not allowed.
16. Summer Food Service Program (SFSP): In the event that the RFP requires the FSMC to provide services for the SFA's SFSP, the parties agree to operate the Program according to federal, state, and local regulations. See Appendix B.
17. Child and Adult Care Food Program (CACFP): In the event that the RFP requires the FSMC to provide services for the SFA's CACFP, the parties agree to operate the Program according to federal, state, and local regulations.
18. Fresh Fruit and Vegetable Program (FFVP): In the event that the FSMC provides services for the FFVP at any of the SFA's sites, the SFA and the FSMC agree to operate the FFVP in accordance with the requirements of Section 19 of the National School Lunch Act, all applicable regulations and policies, and the FFVP Handbook for Schools as well as USDA guidance issued via memorandum, SP 33-2012. The FFVP is a cost-based grant. All cost submitted for the SFA's FFVP monthly claim must be fully documented by invoice and time certification. The SFA and the FSMC further agree that full disclosure of participation in the FFVP is provided under Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/contract and any FFVP off-site administrative expenses are considered part of the fixed meal price and not billed separately. The FSMC will bill the SFA using the actual costs of fruits/vegetables, small supplies and foodservice staff labor which is not included in any other meal fee.

C. Food Service

1. **The FSMC shall:**
    a. Serve meals on such days and at times as requested by the SFA;
    b. Offer free, reduced-price, and full-price reimbursable meals to all eligible children participating in the SFA's Food Service Programs as selected in Standard Terms and Conditions, Section B, Paragraph 5 as applicable;
    c. Will adhere to the SFA's Local Charge Policy.
    d. Must offer free, reduced-price, and full price reimbursable meals to all eligible children in order to offer a la carte food service (7 CFR 210.16(a)). Food items purchased after the reimbursable meal has been taken by students will be charged ala carte pricing. There will be no second meals;
    e. Promote maximum participation in the Program;
    f. Provide specified types of service in the schools/sites as listed in Exhibit A (SFA SITE/ BUILDING LISTING – SERVICES TO BE PROVIDED);
    g. Sell on the premise only foods and beverages authorized by the SFA and only at the times and places designated by the SFA in accordance with all provisions of USDA's Smart Snacks Final Rule;
    h. Fully cooperate with the SFA in resolving review and audit issues. The FSMC shall indemnify the SFA for any fiscal action, claims, losses or damages, fault, fraud, required repayment or restoration of funds, including reasonable attorney's fees incurred in defending or resolving such issues, that results from the FSMC's intentional or negligent acts; and
    i. Support the SFA's compliance with the 2010 Healthy Hunger Free Kids Act Reauthorization (HHFKA), any forthcoming Child Nutrition Program Revisions and the final rule titled, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans, including, but not limited to:
        i. Plan menus and serve meals that meet the required USDA certification for the SFA to receive the additional Performance Based Incentive.
        ii. Ensure plain unflavored water is available at no cost or restriction to all students during breakfast, lunch and afterschool snack program.
        iii. Water cannot be marketed as an alternative to milk.
        iv. Ensure that all milk offered meets the milk variety, fat and added sugar requirements.
        v. Maintain records to ensure that non-program food revenue is reported in a manner to document and ensure the SFA's compliance with 7 CFR 210.14(f). Records include food cost of reimbursable meals, food cost from non-program foods, revenue from non-program foods and total revenue. Maintain and retain daily production records on-site to demonstrate compliance with meal pattern requirements for all programs the SFA participates in.
        vi. Daily productions records must be immediately available for review by NDE upon request. Comply with record retention of 3 years plus the current.

2. Special Dietary Needs:
    a. The FSMC is required to provide accommodations when substitutions in the food components are outside of the meal pattern requirements. A medical statement must be completed and signed by a state licensed healthcare professional and/or stated as part of the student's Individual Educational Plan (IEP) or 504 Plan. 7 CFR 210.10(m)(1); 7 CFR 220.8(m); USDA Policy Memorandum SP 32-2015 and USDA Policy Memorandum SP 59-2016.
    b. The SFA and the FSMC will work together in accommodating food component substitutions within the meal pattern requirements for students with a medical or physical impairment that impacts their diet.
    c. There will be no additional charge to students for food substitutions.
    d. Forms are available at NDE Nutrition Services website: https://www.education.ne.gov/ns/forms-resources/national-school-lunch-program/special-diets-/
3. The SFA must indicate below if the FSMC is to provide approved fluid milk substitutes for students who request a substitution.

☑ The FSMC **provides** approved fluid milk substitutes for students.

a. Fluid milk substitutes shall provide nutrients as required by federal and state regulations (7 CFR 210.10(m) and 7 CFR 220.8(m));
b. There will be no additional charge to the student for such substitutions.
c. The fix meal price proposal will include the cost of milk substitutes. No additional charges to the SFA will be allowed.

☐ The FSMC **does not provide** approved fluid milk substitutes.

D. Menus/Advisory Committee/Wellness Policy

1. **The SFA shall**:
    a. Establish and maintain an advisory committee composed of parents, students, teachers, administration, and a representative from the FSMC to assist in menu planning (7CFR 210.16(a)(8));
    b. Hold advisory committee meetings at least once per semester to assist in menu planning and gather feedback on the SFA's food service operation. The attendance and minutes of these meeting must be documented by the SFA and available for review by NDE (7 CFR 210.16(a)(8));
    c. Include a 21-day menu for breakfast, lunch, Afterschool Snack Program, SFSP, CACFP, FFVP, A La Carte, and Vended Meals as applicable for each program listed in the Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/Contract and food specifications attached in Appendix E to this RFP/Contract; and
    d. Approve the FSMC's menus no later than two weeks prior to service (7 CFR 210.16).

2. **The FSMC shall**:

    a. Participate in the SFA's advisory committee meetings;
    b. Serve meals which follow the 21-day menu and meet the food specifications contained in Appendix E, attached to this RFP/Contract, and fully incorporated herein, and meet Child Nutrition Program requirements;
    c. Follow the 21-day menu plan and Meal Specifications submitted in the proposal for the SFA's Food Service Programs indicated in the Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/Contract herein;
    d. Not change or vary the menus after the first menu cycle for the SFA's Food Service Programs indicated in the Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/Contract herein, without written approval of the SFA (7 CFR 210.16(b)(1));
    e. Justify and explain in writing request for menu changes or substitutions to the SFA;
    f. Provide meal pattern compliance documentation as requested by the SFA;
    g. Maintain documentation for substitutions and changes of menu for the records retention period that is applicable to food production records and shall make such documentation available to the SFA, the NDE and the USDA for review upon request (7 CFR 210.16(c)(1), 7 CFR 210.23);
    h. Submit a detailed list of FFVP offerings which include portion sizes if the SFA participates or has plans of participating in the FFVP program;
    i. Work in cooperation with the SFA in the application and award of any grant or USDA funding.
    j. Adhere to and assist in the implementation, enforcement, and evaluation of all nutrition related requirements in the SFA's Local Wellness Policy;
    k. Remain informed of increasing industry standards and assist the SFA in its Local Wellness Policy to reflect the highest current nutrition related standards, including all provisions of USDA's Smart Snacks Final Rule;
    l. Comply with all Federal, State, and local laws that affect school meal preparation and service; and
    m. Cooperate with the SFA in promoting nutrition education and coordinating the SFA's food service with classroom instruction.

E. Purchases

1. The SFA must check one of the purchasing options stated below:

   ☐ The SFA will do all purchasing for the Food Service Program.

   ☑ Except for Exhibit D: Chart 8, Designated Program Expenses/Duties, the SFA will do all purchasing for Food Service Program.

2. If the FSMC is procuring foods, supplies, equipment, or services which are being charged to the SFA under the awarded contract outside of the fixed price per meal, the selected FSMC is acting as an agent for the SFA and must adhere to:
   a. All the same Federal procurement regulations under which the SFA must operate.
   b. The selected FSMC may not serve as a vendor.
   c. The SFA shall ensure:
      i. The FSMC fully discloses and returns all the discounts, rebates, applicable credits, allowances, and incentives received by the FSMC based on the purchases made on behalf of the SFA.

3. Whether the SFA conducts its own procurement or whether the FSMC procures products on behalf of the SFA, the FSMC may not require any additional liability coverage, beyond that which the SFA would require under procurement not involving the FSMC.

4. Any purchase of food must, at a minimum, meet the specifications listed in Appendix E (7 CFR 210.16(c)(3)).

5. Prior to the start of initial operations, the selected FSMC and the previously self-operated SFA will take a beginning inventory of all usable food, supplies, and USDA Foods on the premises. The selected FSMC will utilize such inventory at a value determined by fair market value of foods supported by invoice and the USDA food unit value when allocated by the SDA. The dollar value determined will be credited to the SFA in the FSMC's first billing cycle. If the SFA was under a contract with another FSMC the prior year, the newly contracted FSMC is not required to include USDA Foods in the beginning inventory but must still credit all other items as previously described.

6. The SFA and FSMC shall comply with the Buy American provision. The SFA and FSMC shall purchase, to the maximum extent practicable domestic commodities or products (7 CFR 210.21(d) and 220.16(d)).

   The SFA reserves the right to review vendor purchase records to ensure compliance with the Buy American provision. The FSMC must submit a written exemption request to the SFA prior to offering the non-domestic product, which includes:

   - A detailed justification as per the limited exemption to the Buy American provision is necessary which includes why a non-domestic product must be purchased and/or substituted for a domestic commodity SP 38-2017;

- Dates and/or frequency the non-domestic product will be offered and/or substituted as required by USDA Policy Memo SP 38-2017.
- The signed and dated Exemption Request is submitted to SFA's Authorized Representative or another SFA contact as indicated here: [ ]
  The SFA must determine if the exemption is needed. If needed the SFA must sign and date the Exemption Request.
- The FSMC will comply and provide documentation of the phased-in cap on total non-domestic food purchases as specified in the Final Rule titled Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans.

7. The FSMC shall provide Child Nutrition (CN) labeling, Product Specification information, Nutrition Facts labels, and any other documentation requested by the SFA to ensure compliance with USDA regulations.

F. USDA Foods

1. The FSMC shall:
   a. Ensure compliance with Federal requirements in 7 CFR 250 and the federal requirements in 7 CFR 210, 220, 225, 226, as applicable and the SFA's Recipient Agency Agreement with the State Distributing Agency;
   b. Ensure compliance with the provisions of the distributing or recipient agency processing agreements, and will ensure crediting of the recipient agency for the value of donated foods contained in such end products at the processing agreement value (7 CFR 250, 7 CFR 250.53 (a)(7));
   c. Be responsible for the following activities relating to donated foods, in accordance with 250.50(d), with assurance that such activities will be performed in accordance with the applicable requirements in 7 CFR part 250; 7 CFR 250.53(a)(4);
   (Check all that apply)
   - [✔] Preparing and serving meals
   - [✔] Ordering or selecting in coordination with the SFA; direct delivery items (brown box), end products, items through US Department of Defense Fresh Fruit and Vegetable Order Receipt System (DoD FFAVORS), or requesting bulk diversions to processors in accordance with the distributing agency's State Participation Agreements, and in accordance with utilizing the SFA's Entitlement 250.58(a)
   - [✔] Storage and inventory management of donated foods, in accordance with 7 CFR 250.52, 7 CFR 250.14, 7 CFR 250.53 (a)(9)
   - [✔] Arranging warehouse and delivery services that are beyond the scope of the distributing agency's services and costs are included in the fixed price
   - [✔] Payment of fees charged by the distributing agency, (i.e., distribution) or processing fees, as applicable.

   d. Ensures it will not itself enter into the processing agreement with the processor required in subpart C (7 CFR part 250, 7 CFR 250.53(a)(8));
   e. Credit the SFA for the value of all donated foods received for use in the SFA's meal service in the school year or fiscal year in accordance with 7 CFR 250.51(a) and (b). The method of crediting will be by invoice reductions, refunds and discounts as applicable.

f. Will use all allocated donated ground beef, donated pork, and all processed end products in the SFA's Food Service Program (7 CFR 250.53(a)(5));
g. Use all other donated foods, or commercially purchased foods of the same generic identity, of U.S. Origin, and of equal or better quality than the donated foods, in the SFA's food service (7 CFR 250.53(a)(6));
h. Agree to select, accept, and use USDA Foods in as large a quantity as may be efficiently utilized in the SFA's nonprofit food service. The FSMC shall consult with the SFA in the selection of USDA foods; however, the final determination as to the acceptance of USDA foods must be made by the SFA;
i. Accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA Foods;
j. Be prohibited from cashing out USDA Foods and providing a credit to the SFA for USDA Foods;

End Product Methods of Sale (Value pass through systems) in general.
May be revised by the distributing agency.

Value pass through system:	Rebate or Refund*	Indirect Discount	Fee for Service	Direct Discount	DoD FFAVORS
Type of bank:	Sponsor	Single or Sponsor	Single or Sponsor	Sponsor	n/a
SFA or FSMC buys from:	Processor or distributor	Distributor	Distributor or processor	Processor	DoD vendor
Pass through performed by:	Processor	Distributor	Processor	Processor	DoD vendor
How pass through is performed:	Processor cuts a check to the SFA or FSMC.	Discounted invoice	DF value is not included in the processing fee.	Discounted invoice	Billed to SFA PAL in coordination with the distributing agency
Method of determining Donated Food (DF) value used in crediting:	Credit value = rebate value = processing agreement value times received cases	Credit value = discount value = processing agreement value times received cases	Credit value = DF value = processing agreement value times received cases	Credit value = discount value = processing agreement value times received cases	Credit value = prices on the DoD vendor invoices. Also recorded in FFAVORS
Documentation of donated food values is located on:	Processor's USDA approved SEPDS	Processor's USDA approved SEPDS	Processor's USDA approved SEPDS	Processor's USDA approved SEPDS	DoD vendor invoices. Also recorded in FFAVORS
Documentation of cases received	Supplier invoices or allocations in CNPweb	Distributor invoices or allocations in CNPweb	Supplier invoices or Allocations in CNPweb.	Processor invoices or allocations in CNPweb	DoD vendor invoices. Also recorded in FFAVORS

*Rebate or refund is authorized only when:
(1) A Recipient Agency's distributor does not report transactions to K12 FoodService or ProcessorLink, or
(2) a processor does not utilize K12FoodService or ProcessorLink.

k. Credit the SFA for the value of all donated foods received for use in the SFA's meal service for each month by separate line-item entry(s) on the FSMC monthly invoice. This includes both entitlement and bonus foods: DOD Fresh Fruit and Vegetable Program and including the value of donated foods contained in processes end products, in accordance with the contingencies in 7 CFR 250.51 (a) and 7 CFR250.53(a)(1). Documentation such as distributor invoices or usage reports available from processors or the distributing agency to support the credit must be provided with the monthly invoice (7 CFR 250.53(a)(2)). USDA Foods/DOD Fresh Fruit and Vegetable Invoices for each month must be provided to the SFA to demonstrate the correct credit has been received;

l. Use the donated food values determined by the distributing agency in crediting for the value of donated foods in accordance with (7 CFR 250.58(e)) and (7 CFR 250.51(c));
    i. For processed end products, the method of determining the donated food values to be used in crediting is the processing agreement value found on the processor's Summary End Product Data Schedules (SEPDS) (available from the distributing agency) times the number of cases received.
    ii. A bank of donated food must be available at a processor in order to credit the SFA for the value of donated foods in end products.
    iii. In accordance with the distributing agency's processing agreements and distribution contracts, single banks are used when end products are purchased through the awarded distributor, or when the awarded distributor acts as an agent for the total case price under Fee for Service. Single banks are managed by the distributing agency.
    iv. A sponsor bank is used when end products are purchased from a processor, other distributors, or when rebates are requested. Sponsor banks are managed by the SFA or the FSMC, as applicable.
    v. The SFA or FSMC may provide a distributor written approval to act as an authorized agent for the total case price (i.e., including the fee-for-service and the delivery charge), in accordance with 7 CFR 250.36 (e)(2).
    vi. The donated food values to be used in crediting are the values of Allocations, as recorded in CNPweb for all warehouse deliveries and end products obtained through all value pass through methods. The values of donated foods obtained through The US Department of Defense (DoD) Fresh Fruit and Vegetable Order Receipt System (FFAVORS) are documented on the DoD vendor's invoices, recorded within FFAVORS and reconciled in CNPweb annually.

m. Ensure that the procurement of processed end products on behalf of the recipient agency, as applicable, will ensure compliance with the requirements in subpart C of 7 CFR 250 and with the provisions of distributing or recipient agency processing agreements 7 CFR 250.53(a)(7);

n. Comply with the storage and inventory requirements for donated foods in accordance with (7 CFR 250.14) and (7 CFR 250.53(a)(9));

o. Allow the SFA, distributing agency, sub-distributing agency, the Comptroller General, the Department of Agriculture, or their duly authorized representatives, to perform onsite reviews of the FSMC's food service operation, including the review of records, to ensure compliance with requirements for the management and use of donated foods (7 CFR 250.53(a)(10)); and

p. Maintain records to document compliance with requirements relating to donated foods, in accordance with (7 CFR 250.54(b)); (7 CFR 250.53(a)(11)). Failure of the FSMC to comply with recordkeeping requirements is considered evidence of improper distribution or loss of donated foods and may result in a claim against the FSMC for the loss or misuse of donated foods.

2. The SFA shall:
   a. Retain title to all donated foods and follow all required provisions of (7 CFR 210, 220, 225, 226 and 250) as applicable;
   b. Ensure that all donated foods received for use by the SFA in the school year are used in the SFA's food service, or that commercially purchased foods are used in place of such donated foods only in accordance with requirements in (7 CFR 250.50(a), 250.51(d));
   c. Conduct a reconciliation at least annually and upon termination of the contract, to ensure the FSMC has credited the value of all donated foods received for use in the SFA's food service in the school or fiscal year, including the value of donated foods contained in processed end products in accordance with (7 CFR 250.51(a));
   d. Ensure that all USDA foods made available to the FSMC, including processed USDA foods, accrue only to the benefit of the SFA's NPFSA and are fully utilized therein (7 CFR 210.16(a)(6), 7 CFR 250.50(a)). All refunds and rebates received from processors regarding USDA foods must be retained by the SFA. The SFA must ensure that the FSMC has credited it for the value of all USDA foods received for use in the meal service in the school year, in accordance with 7 CFR 250.51(a) and (b);
   e. Ensure that the FSMC is in compliance with the requirements of the inventory, storage, and record retention of USDA Foods through its monitoring of the food service operation, as required in (7 CFR 210, 225, 226);
   f. Maintain oversight responsibility for storage and delivery services when such activities are conducted or contracted by the FSMC and any aspect of financial management relating to USDA Foods (7 CFR 250.15);
   g. Assure the maximum amount of USDA Foods usable in the food service are received and utilized by the FSMC (7 CFR 210.9(b)(15)); and
   h. Consult with the FSMC in the selection of USDA Foods; however, the final determination as to the acceptance of USDA Foods must be made by the SFA.

3. Extensions or renewals of the contract, if applicable, are contingent upon the fulfillment of all contract provisions relating to donated foods (7 CFR 250.53 (a) (12)).

4. Upon termination of this Contract or subsequent renewals, the FSMC must return or provide payment for all unused donated ground beef, donated ground pork, processed end products; and other unused USDA Foods to the SFA in accordance with USDA Food Distribution Policy Memorandum FD 110.

G. Employees

1. The SFA must designate if the current SFA food service employees will be retained by the SFA or be subject to employment by the FSMC. The section below must agree with the information reported on "Exhibit D, Chart 1A: Labor Work Sheet-SFA." Food service employees will be retained by:

   ☑ SFA

   ☐ FSMC

   ☐ Both SFA and FSMC

2. The FSMC shall provide and pay a staff of qualified management and operational employees assigned to duty on the SFA's premises for efficient operation of the Programs. The SFA reserves the right to interview and approve the on-site Food Service Director. The SFA is responsible for ensuring minimum professional hiring standards are met for the School Food Service Director.

3. The SFA will allow FSMCs to submit proposals which include (mark all that apply):

   ☑ Full-time, On-site Food Service Director (not shared with SFAs)
   ☐ On-site Food Service Director shared between SFAs

   For this option, the FSMC must indicate in their proposal the minimum number of hours the Food Service Director is guaranteed to be on-site weekly and specify other SFAs that FSD will be shared with.

4. Any SFA employee with food service responsibilities not identified in "Exhibit D" shall be an employee of the SFA and paid by the SFA. Billing back of SFA employee wages/benefits is not allowed.
   a. Such employees shall be indirectly supervised on the SFA's behalf by the FSMC management employees provided, however,
   b. The SFA shall retain the exclusive right to control the terms and conditions of the employment of such supervisory and non-supervisory employees, including, but not limited to, control over their hiring, firing, promotion, discipline, levels of compensation and work duties.

5. **The FSMC shall**:
   a. Provide the SFA the education/work experience and Food Protection Manager Certification demonstrating the Food Service Director meets the USDA hiring standards prior to employment (Attachment 3);
   b. Provide the SFA with a schedule of employee positions, including the Food Service Director, assigned locations, salaries, and hours to be worked as part of the proposal. Specific locations and assignments will be provided to the SFA two calendar weeks prior to the commencement of operation.
   c. Provide the SFA a monthly log of the hours worked by the on-site Food Service Director if this position is to be shared between districts. This time log must be submitted monthly with each invoice submitted for payment.
   d. Comply with all wage and hours of employment requirements of federal and state laws;
   e. Be responsible for supervising and training personnel, including the SFA and the FSMC employed staff, this includes SFA staff assigned to meal counting responsibilities.
   f. Be responsible for the hiring and termination of non-management staff who are employees of the FSMC;
   g. Conduct and document civil rights training for all food service and non-foodservice employees involved in the administration of the school meals programs on an annual basis or upon hire and then annually. Provide SFA employees assigned to point of service meal counting the opportunity to participate in civil rights training annually or upon hire and then annually;
   h. Provide documentation to the SFA demonstrating annual training hours and topics completed by all employees involved in the food service;
   i. Provide Workers' Compensation coverage for its employees, as required by law;
   j. Instruct its employees to abide by the policies, rules, and regulations with respect to use of the SFA's premises as established by the SFA and furnished in writing to the FSMC;
   k. Maintain its own personnel and fringe benefits policies for its employees, subject to review by the SFA;
   l. Assign to duty on the SFA's premises only employees acceptable to the SFA;
   m. Require all of its employees assigned to duty on the SFA's premises to submit to health examinations as required by law, and shall submit satisfactory evidence of compliance with all health regulations to the SFA upon request;

n. Remove any employee who violates health requirements or conducts him/herself in a manner that is detrimental to the well-being of the students, provided such request is not in violation of any federal, state, or local employment laws; and
o. Not blacklist or require a letter of relinquishment or publish or cause to be published or blacklisted any employee of the FSMC or the SFA discharged from or voluntarily leaving the service of the FSMC or the SFA with intent of and for the purpose of preventing such employee from engaging in or securing similar or other employment from any other corporation, company, or individual.

6. Staffing schedules, including that of the Food Service Director, shall be mutually agreed upon. The SFA must be notified in writing prior to the FSMC decreasing staff at any school site.

7. In the event of the absence, termination, removal, or suspension of any food service employee, the FSMC shall immediately restructure the food service staff without disruption of service.

8. The use of student workers or students enrolled in vocational classes in the food service shall be mutually agreed upon.

9. All SFA and FSMC personnel assigned to the food service operation in each school shall be instructed in the use of all emergency valves, switches, and fire and safety devices in the kitchen and cafeteria areas.

10. To the extent and in the manner required by state law, the FSMC shall perform a security/criminal (background) check on any FSMC employee that will be working at the SFA and disclose the results to the SFA.

11. Both the SFA and the FSMC shall ensure their employees adhere to the professional standards and continuing education training requirements as required by federal regulations, 7 CFR 210.30; HHFKA of 2010 throughout the initial term and all renewals of this Contract. Costs incurred by the FSMC to meet the professional standards shall not be passed on to the SFA. The State Agency is unable to grant waivers to FSMC's for the hire of Food Service Director not meeting the education standards and/or relevant work experience.

12. If the FSMC has a non-hire clause it must be included as part of their proposal.

H. Use of Facilities, Inventory, Equipment, and Storage

1. The SFA will make available, without any cost or charge to the FSMC, area(s) of the premises in which the FSMC shall render its services.

2. The SFA shall have full access to the food service facilities at all times and for any reason, including inspection and audit.

3. At the commencement, termination, or expiration of this Contract, the FSMC and SFA shall, for expendable/minor equipment and non-expendable/capital equipment:
   a. Take a physical inventory of all expendable/minor equipment and non-expendable/capital equipment owned by the SFA utilized in the SFA's Food Service Program.

b. Mutually agree on the usability of such equipment; at the expiration or termination of this Contract, the FSMC shall surrender to the SFA all equipment in the condition in which it was received except for ordinary wear and tear.
c. Damage by the elements and except to the extent that said premises or equipment may have been lost or damaged by vandalism, fire, flood or other acts of God, or theft by persons other than employees of FSMC except through the negligence of the FSMC or its employees, or for any other reason beyond the control of the FSMC; and
d. Sign a summary of the beginning inventory and ending inventory at the expiration or termination of this Contract. A copy of each on file must be kept with this Contract.

4. **The FSMC shall:**
   a. Maintain the inventory of expendable/minor equipment necessary for the food service operation.
   b. Maintain adequate storage procedures, inventory and control of USDA Foods in conformance with the SFA's agreement with the SDA.
   c. Provide the SFA with keys for all food service areas secured with locks.
   d. Not remove any SFA owned equipment from SFA's premises.
   e. Comply with all SFA building rules and regulations; and
   f. Surrender to the SFA all the SFA's equipment and furnishings in good repair and condition. Reasonable wear and tear accepted upon termination of this Contract.

5. **The SFA shall:**
   a. Repair and maintain non-expendable equipment owned by the SFA except when damages result from careless use by the employees of the FSMC;
   b. Shall provide proper cleaning and maintenance of grease traps, hood ventilation system, and duct work.
   c. Provide the FSMC with local telephone service, water, gas and electric service for the food service program;
   d. Furnish and install any equipment and/or make any structural changes to the facilities needed to comply with federal, state, or local laws, ordinances, rules and regulations;
   e. Be responsible for any losses as determined by the SFA in agreement with the FSMC, including USDA Foods, which may arise due to equipment malfunction or loss of electrical power not within control of the FSMC;
   f. Not be responsible for loss or damage to equipment owned by the FSMC and located on the SFA premises;
   g. Shall retain title to all the SFA food and supplies in the SFA during the course of this Contract; and
   h. Have access, with or without notice to all of the SFA's facilities used by the selected FSMC for the purpose of inspection and audit.

I. Health Certifications, Food Safety, and Sanitation

1. **The FSMC shall:**
    a. Maintain, in the storage preparation and service of food, proper sanitation and health standards in conformance with all applicable State and local laws and regulations, and comply with the food safety inspection requirements of (7 CFR 210.13(b) and 7 CFR 210.9(b)(14));
    b. Maintain all applicable State of Nebraska and local health certification(s) for the duration of the contract for any facility outside the school in which it proposed to prepare meals (7 CFR 210.16(c)(2), 7 CFR 210.16 (a)(7));
    c. Obtain and post all licenses and permits as required by federal, state, and/or local law;
    d. Comply with all local and state sanitation requirements applicable to the preparation of food (7 CFR 210.16(a)(7));
    e. Adhere to the food safety program implemented by the SFA for all preparation and service of school meals, using a Hazard Analysis and Critical Control Point (HACCP) system as required by (42 U.S.C. 1758(h)(5)(A)); and
    f. Allow at least two health inspections to be conducted by the Health Department or state health inspector at every site involved in school meal preparation and/or service as required by (42 U.S.C. 1758(h)(1)).
    g. Post the most current health inspections in an area of the food service visible to the public.

2. **The SFA shall:**
    a. Maintain applicable health certification.
    b. Ensure the FSMC maintains all applicable State and/or local health certification(s) for the duration of the contract for any facility outside the school in which it proposes to prepare meals (7 CFR 210.16(c)(2)). The FSMC must meet all applicable State and local health regulations in preparing and serving meals at the SFA facility (7 CFR 210.16(a)(7));
    c. Provide sanitary toilet and hand washing facilities for the employees of the FSMC as required by state and local sanitation requirements.

3. The SFA and FSMC will follow the responsibility for tasks as designated in "Exhibit D: List of SFA Charts and Attachments," "Chart 7: School Calendar," "Chart 8: Designation of Program Expenses."

J. Financial Terms

1. All income accruing as a result of payments by children and adults, federal and state reimbursements, and all other income from sources such as donations, a la carte, vending, concessions, contract meals, grants and loans shall be credited to the Non-profit School Food Service Account on a daily basis.

2. Any profit or guaranteed return shall remain in the SFA's Non-profit School Food Service Account.

3. The FSMC will be responsible for providing the SFA with calculations of non-program food costs and program revenues in compliance with 7 CFR 210.14 (f). This information is due by June 30 unless otherwise mutually agreed upon as stated here:_____. FSMC will provide SFA information necessary for SFA's Administrative Review. The information must include food costs for reimbursable meals, food cost for non-program foods, and total revenue. Non-program foods include: a la carte; catering, vending; and student stores operated, or any other sales generated through the nonprofit school food service account not already described.

4. All facilities and services to be provided by the SFA shall be provided at the SFA's expense.

5. "Meal Equivalency Factor" (MEF) means the sum of the current year's Federal Free Rate of Reimbursement, State Match Reimbursement Rate and the National per meal value of USDA Entitlement Foods used to calculate the minimum value of donated foods that the distributing agency must offer to a school food authority participating in NSLP each school year (7 CFR 250.2, 7 CFR 250.53 (a)(3)). The fixed per meal equivalent factor will be determined by:

Computation of Current Year Meal Equivalency Factor (MEF)	
1. Current Year Federal Free Rate of Reimbursement for Lunch plus current performance-based incentive:	$4.52
2. Current Year State Match Reimbursement Rate for Lunch:	$0.02
3. Current Year Value of USDA Entitlement Foods:	$0.45
Total Meal Equivalency Factor (Sum of 1+2+3)	**$4.99**

The MEF is recomputed for each additional renewal year (up to four renewals) and is provided by NDE in the annual renewal amendment.

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
    a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:		
Meal Type	**Fee Per Meal**	
NSLP Fixed Price Per Meal Fee	Breakfast:	$
	Lunch:	$
	Afterschool Snack:	$
Preschool CACFP Meal Pattern	Breakfast:	$
	Lunch:	$
	AM/PM Snack (non-reimbursable)	$
SFSP Fixed Price Per Meal Fee	Breakfast:	$
	Lunch:	$
	Snack:	$
	Supper:	$
Seamless Summer Option Meal Fee	Breakfast:	$
	Lunch:	$
	Snack:	$
	Supper:	$
CACFP Fixed Price Per Meal Fee	Breakfast:	$
	Lunch:	$
	Snack:	$
	Supper:	$
Special Milk Program	Price per Carton:	$
Non-Reimbursable Milk	Price per Carton:	$
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals**.**		$
Meal Equivalent Factor		**$4.99**
***SFA's Vended Meals:**	Breakfast:	$
	Lunch:	$
	Snack:	$
	Supper:	$
***SFA's Vended Meals:**	Breakfast:	$
	Lunch:	$
	Snack:	$
	Supper:	$
Guarantee (SY 2025-2026)		$
Contract Value (SY 2025-2026)		$

*FSMC must indicate fixed meal pricing for each vended meal program.

b. The Fixed Price per Meal Fees and Meal Equivalent Fees may be increased on an annual basis based on changes in the Food Away From Home series of the Consumer Price Index for All Urban Consumers during the month period (May-May) of the previous year, published by the Bureau of Labor Statistics of the Department of Labor: https://www.bls.gov/
    i. Such increases shall be effective on a prospective basis for each annual renewal date of this Contract and will be allowed only if approved in advance by the SFA.
    ii. Such percentage change will be provided by NDE.
    iii. No other fee increases will be allowed.
    iv. Renewal year contracts are contingent upon fulfillment of all contract provisions.
    v. All contract renewals shall be for a period of one year upon mutual agreement between the SFA and FSMC. Renewal contracts cannot be effective prior to the approval date by NDE and sent to the SFA via email. The renewal contract must then be signed by the SFA and FSMC. The signed renewal contract must be returned to NDE within 5 business days.
c. No payment will be made to the FSMC for meals that:
    i. are spoiled or unwholesome at the time of delivery.
    ii. do not meet detailed specifications as developed by the SFA for each food component in the meal pattern;
    iii. do not otherwise meet the requirements of this Contract; or
    iv. are provided without an approved and signed contract using payment of federal funds.

7. Payment Terms/Method: The FSMC shall invoice the SFA within fifteen (15) days after the end of each Accounting Period for the total amount of the SFA's financial obligation for that Accounting Period;

8. No interest or finance charges that may accrue under this Contract may be paid from the SFA's Nonprofit School Food Service Account.

9. The SFA will not provide an advance payment to the FSMC.

10. All charges and credits submitted on FSMC monthly invoice must have supporting documentation to substantiate such charge and credit.

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $_____ during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

K. Books and Records

1. **The FSMC shall:**
    a. Maintain records (supported by invoices, receipts, or other evidence) the SFA will need to meet monthly reporting responsibilities and
        i. Submit monthly operating statements in a format approved by the SFA no later than the 15th day of the month, or date as specified by SFA:_____, following the month in which services were rendered;
        ii. Submit participation records, including claim information by eligibility category, no later than 10th day of the month unless otherwise determined by the SFA & FSMC, following the month in which services were rendered (7 CFR210.16 (c)(1)). The SFA will complete edit checks on the submitted participation records prior to preparation and submission of the claim for reimbursement. When applicable, to support a timelier reimbursement claim, participation records shall be submitted prior to month end if the month end is preceded by more than four (4) non-school days (e.g., December break).
    b. Maintain records at the SFA's premises to support all expenses appearing on the monthly operating statement;
    c. Keep records in an orderly fashion according to expense categories;
    d. Provide the SFA with a year-end statement;
    e. Provide all documents necessary for the independent auditor to conduct the SFA's single audit;
    f. Make its books and records pertaining to the Contract available, upon demand, in an easily accessible manner for a period of three years after the final claim for reimbursement for the fiscal year to which they pertain;
    g. Make the books and records available for audit, examination, excerpts, and transcriptions by the SFA or any state or federal representatives and auditors;
    h. Make all records available to the SFA upon request; and retain all records for a period of three (3) years after the SFA submits the final Claim for Reimbursement for the fiscal year for inspection and audit by representatives of the SFA, State agency, USDA and Comptroller General. In instances where audit findings have not been resolved, the records must be retained beyond the 3-year period until resolution of the issues raised by the audit (7 CFR 210.23(c), 2 CFR 200.333(a));
    i. Maintain all records on site as required to support the SFA's claim for meal reimbursement (7 CFR 210.17(c)(1), CFR 210.23(c)).
    j. Authorized representatives of the SFA, NDE, USDA and USDA's Office of the Inspector General (OIG) shall have the right to conduct on-site administrative reviews of the food service operation; and
    k. The FSMC shall not remove federally required records from the SFA premises upon the expiration or termination of this Contract.

L. Terms and Termination

1. If at any time, the SFA shall make a reasonable decision that adequate funding from federal, state or local sources shall not be available to enable the SFA to carry out its financial obligation to the FSMC, the SFA shall have the option to terminate this Contract by giving ten (10) days written notice to the FSMC.

2. In the event either party commits material breach of this contract, the non-breaching party shall give the breaching party written notice specifying the default; the breaching party shall have thirty (30) days to cure the default.
    a. If the default is not cured within that time, the non-breaching party shall have the right to terminate this Contract for cause by giving thirty (30) days written notice to the breaching party.
    b. If the breach is remedied prior to the proposed termination date, the non-breaching party may elect to continue this Contract.
    c. Notwithstanding the foregoing termination clause, in the event the breach concerns sanitation problems, the failure to maintain insurance coverage as required by this Contract, failure to provide required periodic information or statements or failure to maintain quality of service at a level satisfactory to the SFA, the SFA may terminate this Contract upon written notice.

3. In the event of the FSMC's nonperformance under this contract or the violation or breach of the terms of this contract, the SFA shall have the right to pursue any and all available administrative, contractual and legal remedies against the FSMC. Nonperformance subjects the FSMC to specified sanctions in instances where the FSMC violates or breaches contract terms. The SFA shall indicate these sanctions in accordance with the procurement provisions stated in 7 CFR 210.21.

4. If there is no breach or default of this contract, either party may terminate this Contract for cause by providing at minimum ninety (90) days prior written notice to the other party (7 CFR 210.16(c)(3)(d)).

5. In the event either party is prevented from performing its obligations under this Contract by war, acts of public enemies, fire, flood or acts of God (individually each known as a "Force Majeure Event"), that party shall be excused from performance for the period of such Force Majeure Event exists.

6. The FSMC shall provide one hundred-twenty (120) days written notice to the SFA of any intent not to renew the contract.

7. The FSMC shall promptly pay the SFA the full amount of any meal over claims, disallowed costs or other fiscal actions which are attributable to the FSMC's actions hereunder, including those over claims based on review or audit findings that occurred during the Effective Dates of original and renewal contracts.

8. The SFA is the responsible authority, without recourse, to the USDA or NDE for the settlement and satisfaction of all contractual and administrative issues arising in any way from this Contract. SFA authority includes, but is not limited to, source evaluation, protests, disputes, and claims or other matters of a contractual nature. Matters concerning violation of law are to be referred to the local, State, or Federal authority that has proper jurisdiction.

M. Insurance

The SFA MUST evaluate and determine acceptable insurance limits for this section.

1. The FSMC shall maintain the insurance coverage set forth below for each accident provided by insurance companies authorized to do business in the state of Nebraska. A Certificate of Insurance of the FSMC's insurance coverage indicating these amounts must be submitted at the time of contract award.

2. The information below must be completed by the SFA:
    a. Comprehensive General Liability—includes coverage for:
        i. Premises—Operations
        ii. Products—Completed Operations
        iii. Contractual Insurance
        iv. Broad Form Property Damage
        v. Independent Contractors
        vi. Personal Injury: $1,000,000 coverage or $2,000,000 coverage Combined Single Limit
    b. Automobile Liability: $1,000,000 coverage or $2,000,000 Combined Single Limit.
    c. Workers' Compensation—Statutory: $500,000 or $500,000 Employer's Liability with a combined single limit.
    d. Excess Umbrella Liability: $0.00 or $3,000,000 combined single limit or with a combined single limit of $0.00 or $3,000,000 .
3. The SFA shall be included as additional insured on General Liability, Automobile, and Excess Umbrella policies.

4. The contract of insurance shall provide for notice to the SFA of cancellation of insurance policies thirty (30) days before such cancellation is to take effect.

5. Notwithstanding any other provision of this Contract, the SFA shall not be liable to the FSMC for any indemnity.

N. Trade Secrets and Proprietary Information

1. During the term of this Contract, the FSMC may grant to the SFA a nonexclusive right to access certain proprietary materials of the FSMC, including recipes, signage, food service surveys and studies, management guidelines and procedures, operating manuals, software (both owned by and licensed by the FSMC) and similar compilations regularly used in the FSMC business operations ("Trade Secrets").
    a. The SFA shall not disclose any of the FSMC's Trade Secrets or other confidential information, directly or indirectly, during or after the term of this Contract, except as required by state and federal law.
    b. The SFA shall not photocopy or otherwise duplicate any such material without the prior written consent of the FSMC.
    c. All Trade Secrets and other confidential information shall remain the exclusive property of the FSMC and shall be returned to the FSMC immediately upon termination of this Contract.

d. The SFA shall not use any confusingly similar names, marks, systems, insignia, symbols, procedures and methods.
e. Without limiting the foregoing and except for software provided by the SFA, the SFA specifically agrees all software associated with the operation of the food service, including without limitation, menu systems, food production systems, accounting systems and other software, are owned by or licensed to the FSMC and not the SFA.
f. Furthermore, the SFA's access or use of such software shall not create any right, title interest or copyright in such software and the SFA shall not retain such software beyond the termination of this Contract.
g. All of the SFA's obligations under this section are subject to the SFA's obligations under Nebraska statutes including the public records laws and any other law that may require the SFA to use, reproduce or disclose the FSMC's confidential information.
h. This provision shall survive termination of this Contract.

2. Any discovery, invention, software or program, where the development of which is paid for by the SFA, shall be the property of the SFA to which NDE and the USDA shall have unrestricted rights.

3. During the term of this Contract, the FSMC may have access to the SFA's Confidential Information, including identifiable, confidential student information that is protected from disclosure by federal law. The FSMC agrees and is required to comply with all State and Federal laws including, but not limited to: 42 U.S.C. 1758(b) (6), 20 U.S.C. 1232(g) and 34 CFR Part 99.
    a. Immediately upon the termination or expiration of this Contract, the FSMC shall return to the SFA any copies of SFA's Confidential Information provided to the FSMC by the SFA, and the FSMC will destroy all other copies of the SFA's Confidential Information in all forms, partial and complete, in all types of media and computer memory, and whether or not modified or merged into other materials. Other non-confidential program records pertaining to the contract period and renewals will be given to the SFA. If the SFA contracts for meals with another SFA of a Child Nutrition Program, the FSMC shall also provide that SFA with all pertinent documents for the contract period and renewals.
    b. FSMC understands it may receive or be provided with information that is or may be considered personally identifiable information concerning students in the State of Nebraska. Unless otherwise specifically authorized by laws allowable, re-release of this information by contractor is prohibited by the laws and regulations of the Family Educational Rights and Privacy Act (FERPA) and the laws and regulations of the Individuals with Disabilities in Education Act (IDEA). FSMC agrees to keep this information confidential, to keep this information secure, to not allow any of its employees or agents access to this information unless it is necessary to accomplish the duties provided for in contract.

O. Summer Food Service Program

1. The SFA shall be responsible for determining eligibility of all SFSP sites.

2. The SFA, as sponsor, shall be responsible for all management responsibilities of the SFSP, as described in "Appendix B" and required by 7 CFR 225.15(a)(3).

P. Equipment (To be completed by the SFA)

1. The SFA and FSMC will not be able to incorporate into their agreement by any method, including an additional exhibit or guarantee terms that the FSMC will provide non-expendable equipment without the SFA stating such options in the RFP prior to issuance.

2. Financing of Equipment **(check one)**:

☑ The SFA will purchase all non-expendable equipment.

OR

☐ The SFA may request the FSMC finance non-expendable equipment for improvement of the SFA's food service program exceeding the state capitalization threshold, or federal capitalization threshold, or the SFA's capitialization threshold, whichever is less.

The SFA's capitalization threshold of: _____

a. A proposal from a FSMC that includes equipment purchased by the FSMC or the rental of FSMC equipment that has not been specified in the RFP will disqualify the FSMC in this procurement process.
b. The SFA will conduct procurement in accordance to applicable state and federal rules and regulations for any purchase that is financed by the FSMC.
c. The FSMC cannot be the vendor for any procurement that it finances for the SFA.
d. Ownership of the equipment shall at all times remain with the SFA.
e. If the Contract expires or is terminated prior to the complete repayment of the equipment, the SFA shall, on the expiration date, or within five days after receipt by either party of any notice of termination under this Contract, the **SFA must check below what will happen to the equipment if FSMC is financing non-expendable equipment:**

☐ Reimburse the FSMC the unpaid portion of the equipment.
☐ Relinquish equipment to the FSMC.
☐ Lease purchase the equipment from the FSMC and continue to pay the FSMC a monthly payment in the amount specified when the equipment was purchased until the balance is repaid. In this event, the SFA's obligation under the Lease Purchase Agreement with the FSMC shall be subject to the SFA's ratification of the rental agreement for each ensuing fiscal year.

Q. Certifications

1. The SFA and FSMC will give proper consideration as outlined in 2 CFR 200.321 to assure that minority businesses, women's business enterprises, veteran-owned businesses and labor surplus area firms are used when possible.

2. The FSMC shall execute and comply with the following Certifications which are attached to this Contract as Exhibits and fully incorporated herein:
    a. Anti-collusion Affidavit (Appendix H);
    b. Certification Regarding Lobbying (Appendix I);
    c. Standard Form-LLL, Disclosure Form to Report Lobbying, (Appendix I);
    d. Independent Price Determination (Appendix J);
    e. Debarment and Suspension Form (Appendix K).

R. Miscellaneous

1. **Governing Law:** This Contract is governed by and shall be construed in accordance with Nebraska law.

2. **Headings:** All headings contained in this Contract are for convenience of reference only, do not form a part of this Contract, and shall not affect in any way the meaning or interpretation of this Contract.

3. **Incorporation/Amendments:**
    a. This Contract, which incorporates the attached Exhibits A – D, Appendixes, Addendum, FSMC proposal and the SFA's RFP and Contract (collectively the "Contract Documents"), contain the entire agreement between the parties with relation to the transaction contemplated herein, and there have been and are no covenants, agreements, representations, warranties or restrictions between the parties with regard thereto other than those expressly set forth in this executed Contract.
    b. In the event of a conflict between or among any of the terms of the Contract Documents, such conflicts shall be resolved by referring to the Contract Documents in the following order of priority:
        i. The SFA's RFP/Contract;
        ii. The FSMC's proposal documents and any addendum which provides clarification of the FSMC's proposal which have been reviewed by the SFA, approved by NDE, and then signed by both the SFA and FSMC.
4. **Indemnity:**
    a. Except as otherwise provided in this Contract, the FSMC will defend, indemnify, and hold the SFA harmless from and against all claims, liability, loss, and expense, including reasonable collection expenses, attorneys' fees, and court costs which may rise because of the actions of the FSMC, its agents or employees in the performance of its obligations under this Contract, except to the extent any such claims or actions result from the negligence of the SFA, its employees or agents.
    b. SFA can require the FSMC to pay the SFA for any overclaims assessed by the SA due to FSMC negligence or noncompliance with regulations.
    c. This clause shall survive termination of this Contract.

5. **Nondiscrimination:** Both the SFA and FSMC agree that no child who participates in the NSLP, SBP, SMP, Afterschool Snack Program, CACFP, SFSP-SSO, SFSP, or FFVP will be discriminated against on the basis of race, color, national origin, age, sex (including gender identity and sexual orientation), or disability.

6. **Severability:** If one or more provisions of this Contract, or the application of any provision to either party or circumstance is held invalid, unenforceable, or illegal in any respect, the remainder of this Contract and the application of the provision to other parties or circumstances shall remain valid and in full force and effect.

7. **Silence, absence, or omission:** Any silence, absence, or omission from the Contract specifications concerning any point shall be regarded as meaning that only the best commercial practices are to prevail and that only materials (e.g., food, supplies, etc.) and workmanship of a quality that would normally be specified by the SFA are to be used.

8. **Waiver:** The failure of the FSMC or SFA to exercise any right or remedy available under this Contract upon the other party's breach of the terms, covenants or conditions of this Contract or the failure to demand prompt performance of any obligation under this Contract shall not be deemed a waiver of such right or remedy; of any other obligation; or of any subsequent breach or default on the part of the other party.

9. **NDE Nutrition Services review:** This Contract is not effective until it is approved, in writing, by NDE Nutrition Services prior to the execution date.

S. USDA Waivers

1. In response to any global health crises and natural disasters, the USDA has historically issued waivers that temporarily waive specific federal requirements. Hereinafter referred to as "waivers". These waivers are intended to alleviate requirements that would otherwise be onerous in light of the natural disaster or other unforeseen circumstances. In the face of such natural disaster, global health crisis, or other unforeseen event, any future USDA future waivers may or may not impact one or more provisions of this contract. Such waivers are at the sole election of the LEA with written authorization by the NDE Nutrition Services.

IV. AGREEMENT

Offeror certifies the FSMC shall operate in accordance with all applicable state and federal regulations.

Offeror certifies all terms and conditions within the Proposal shall be considered a part of this Contract as if incorporated therein.

This Contract shall be in effect for one year and may be renewed by mutual agreement for up to four additional one-year periods.

IN WITNESS WHEREOF, the parties hereto have caused this Contract to be signed by their duly authorized representatives.

SCHOOL FOOD AUTHORITY:	**FOOD SERVICE MANAGEMENT COMPANY:**
Name of SFA	Name of FSMC
Signature of Authorized Representative	Signature of Authorized Representative
Typed Name of Authorized Representative	Name of Authorized Representative
Title	Title
Date Signed	Date Signed

Do not sign this until the contract has been approved by NDE Nutrition Services.

Appendix A: Additional SFA Requirements

SFA is Requesting Additional Services as Marked:

Services SFA is Requesting:

- [x] FSMC involvement in Program for Aspiring Chefs -more info in Exhibit A
- [x] Meal provided to Ralston Foundation Daycares
- [x] SFA retains ability to purchase outside of contract food/supplies **.
- [x] Communication weekly with on-site food service director/GM -in person/email/text
- [x] FSMC to submit menus for each program SFA participates in & may participate in.
- [x] Fruit and Vegetable Bar, specify grades: PK - 12 with a variety of fresh fruits/vegetables
- [x] Entrée Choices-minimums.
  High School: 7 Middle School: 4
  Intermediate School: Elementary School: 3
- [x] Customer Satisfaction Surveys
  Frequency/Year: Annually, results shared with district administration in Jan/Feb.
- [x] Nutritional Information of Food Items on School Website
- [x] Relationship with local vendors, farmer, or producers; SFA to explain:
  Explore as opportunities arise to purchase products locally
- [x] FSMC must propose method to credit SFA the cost for locally grown food items.
- [ ] FSMC must propose percentage of total food budget that will be spent on local foods.
- [x] FSMC must provide annual equipment and smallware inventory list at the beginning of each school year.
- [x] FSMC assist with completion of annual Paid Lunch Equity Tool (PLE)
- [ ] SFA request FSMC provide transportation vehicle(s) and equipment to be used in the food service program. Maintenance, fuel, insurance, and equipment for transportation shall be the responsibility of the FSMC.
- [x] FSMC must provide SFA with education and work experience of Food Service Director and on- site Food Service Manager prior to hiring to ensure USDA Professional Hiring Standard have been met.
- [x] FSMC will provide a detailed listing of continuing education and training for on-site staff to SFA on an annual basis.
- [x] SFA requests quarterly reporting of USDA Food Entitlement usage including explanation of how entitlement will be completely utilized.
- [ ] Requesting fixed meal pricing for Food Service Director if full-time on-site and additional fixed meal pricing if FSD is shared between SFA's.
- [ ] Nutrition Education provided outside of meal service; SFA to explain.

**For purposes of this bid, the FSMC should anticipate the SFA to spend "0" on food/supplies.

APPENDIX B – SUMMER FOOD SERVICE PROGRAM (SFSP)

The SFA is responsible for full compliance with rules and regulations relating to implementation of the SFSP. 7CFR 225.15(3). A bid bond and performance bond are required as outlined in 7 CFR Part 225.15(m)(5-7). Sponsors may not contract out the following management responsibilities of the Program. 7 CFR 225.6(h)(2)(ii)

The following administrative responsibilities must remain with an employee of the SFA, as the SFSP Sponsor, and may not be delegated to an FSMC employee.

The SFA is responsible to:

1. Meal orders:
    a. Inform the FSMC of approved level at each site for which the FSMC will provide meals.
    b. Plan meals based on participation trends with the objective of providing only one meal per child at each meal service.

2. Records and claims:
    a. Maintain accurate records which justify all costs and meals claimed
    b. Submit claims for reimbursement in accordance with 7 CFR 225.15

3. Training and monitoring:
    a. Hold Program training sessions for its administrative and site personnel
    b. Not allow a site to operate until personnel attend at least one of the trainings
    c. Visit each of their sites at least once during the first week of SFSP operation
    d. Review food service operations at each site at least once during the first four weeks of Program operations
    e. Maintain a reasonable level of site monitoring
    f. Document required SFSP site visits of all sites

4. Determination/Processing of Free and Reduced-Price applications:
    a. Coordination of printing of materials
    b. Approving Official, Hearing Official, or contact person for questions
    c. Development of materials for distribution from prototypes provided by NDE, including Letter to Parents, Application, Public Release, etc.
    d. Distribution of materials to parents/guardians
    e. Collection of submitted applications
    f. Processing of applications, including approval/denial and follow-up to obtain complete information
    g. Inputting data into computer if applications approved manually
    h. Inputting data into computer if computer system automatically determines eligibility
    i. Final approval and signature of approving official
    j. Notification of approval and status to parent/guardian

5. Submission of Media Release

6. Submission and approval of the integrity plan

7. Completion of SFSP Sponsor and Site Application

8. Preparation and submission of claim for reimbursement:
    a. Compile daily site counts at the school and the Sponsor level and maintaining records.
    b. Certify the claim for reimbursement.

9. The FSMC may complete the following duties in the SFSP for the SFA
    a. Meal planning and preparation according to the menu planning option.
    b. Meal delivery.
    c. Meal service. Meals served within the designated time period.
    d. Procurement of food.
    e. Point of service meal count.

10. The FSMC or SFA may ensure that in storing, preparing, and serving food, proper sanitation and health standards are met. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two weeks of the citation.

11. Bonding requirements which are required if the SFA operates the SFSP Program 7 CFR 225.15(m)(5-7) :
    a. Each FSMC which submits a bid exceeding the simplified acquisition threshold in 2 CFR part 200, as applicable, shall obtain a bid bond in an amount not less than 5 percent nor more than 10 percent, for the SFSP value of the contract for which the bid is made. The SFSP claims from the prior summer should be used for reference. A copy of the bid bond shall accompany each bid.
        i. Offeror shall submit a bid bond of 5% unless SFA specifies a percentage as noted here: ☐
    b. Each food service management company which enters into a food service contract exceeding the small purchase threshold in 2 CFR part 200, as applicable, with a sponsor shall obtain a performance bond in an amount not less than 10 percent nor more than 25 percent, for the SFSP value of the contract for which the bid is made. The SFSP claims from the prior summer should be used for reference. Sponsors shall require the food service management company to furnish a copy of the performance bond within **ten days** of the awarding of the contract. NDE will not approve contracts without receiving a copy of the Performance Bonds.
        i. Offeror shall submit a performance bond of 10% unless SFA specifies a percentage as noted here: ☐
        ii. FSMC to indicate estimated SFSP value of the contract: _____

c. Food service management companies shall obtain bid bonds and performance bonds only from surety companies listed in the current Department of the Treasury Circular 570. No sponsor or State agency shall allow food service management companies to post any "alternative" forms of bid or performance bonds, including but not limited to cash, certified checks, letters of credit, or escrow accounts.

12. **The FSMC** must comply with the 21-day menu approved by the SFA for the SFSP 7 CFR 210.16(b)(1) . The SFA shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used.

13. **The SFA** shall be responsible for determining eligibility of all SFSP sites and determination of the need for site operations.

14. **The SFA** will make final determination of the number of operating days and the beginning/ending dates of all SFSP sites.

15. **The FSMC** may use USDA Foods to conduct the SFSP in accordance with Section E of the Standard Terms and Conditions herein above and 7 CFR 225, 7 CFR 210.16.

Appendix C – Fresh Fruit and Vegetable Program (FFVP)

As referenced in USDA Policy Memorandum SP 33-2012, the FSMC shall provide full documentation of allowable costs to the SFA. This documentation must clearly outline the allocation of monthly costs claimed for reimbursement of the FFVP, which includes time certification for all FSMC labor charges which identify specific staff/hourly wage: the actual costs documented by invoice of fresh fruit/vegetables and small supplies. Only FSMC labor and benefits that occur above and beyond the normally contracted work hours may be claimed for FFVP reimbursement. The SFA shall use this information from the FSMC to complete the reimbursement claim for the FFVP and for payment of FSMC costs billed to the district on the monthly FSMC invoice.

Responsibilities of the FSMC

a. Be completely apprised of all FFVP policies and rules to guarantee the program is operated in compliance with FNS guidelines and best practices;
b. Submit a FFVP cycle menu with the expectation that FFVP will be offered a minimum of 2 times a week. Portion sizes for each fresh fruit and vegetable should be indicated on the cycle menu;
c. Documents and tracks FFVP expenses separately and makes this documentation accessible for the SFA to review and submit an accurate claim. Information must be provided to the SFA by the 10th of the month for claim submission; and
d. Billing: Full disclosure of participation in the FFVP is provided under Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/contract and any FFVP off-site administrative expenses are considered part of the fixed meal price and not billed separately. The FSMC will bill the SFA using the actual costs of fruits/vegetables as demonstrated on separate invoices provided for just the purchase of fruits, vegetables, and small supplies used in the program; food service staff labor and on-site food service administrative labor as recorded on time certification documentation which is not included in any other fixed meal fee.

Responsibilities of the SFA:

a. Be completely apprised of all FFVP policies and rules to guarantee the program is operated incompliance with FNS guidelines and best practices;
b. Regularly monitor the FSMC operations to ensure compliance with relevant FFVP requirements and all provisions of the contract;
c. Review all billing submitted to the SFA for accuracy before payment; and
d. Submit the FFVP claim for reimbursement.

Appendix D - Child and Adult Care Food Program (CACFP)

Important separation of duties with CACFP: When providing food service management duties on behalf of the SFA for the CACFP, the FSMC will be limited in its management authority; Management functions which institutions may not contract out under any circumstance include claim submission, monitoring, corrective action, and preparation of application materials. Institutions may contract out for specific management tasks, such as bookkeeping (but not claims submission), data processing, or the service of a nutritionist.

1. The SFA shall be responsible for determining eligibility of all CACFP sites.

2. The SFA is responsible for ensuring the FSMC conforms to its agreement with the State agency as per all requirements as specified at 7 CFR 226.21.

3. The SFA is responsible for the administration of the CACFP according to 7 CFR 226 (e.g., submitting the reimbursement claim, site monitoring).

4. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two (2) weeks of the citation.

5. The FSMC must plan, serve, and document meals meeting the meal components and quantities as required in 7 CFR 226.20.

6. The FSMC must comply with the SFA's 21-day CACFP menu for the first 21 days of operation. The SFA must approve all changes to any additional menu cycles developed by the FSMC for the CACFP.

7. The SFA shall not delegate or subcontract any CACFP management responsibilities to the FSMC as specified in the Food and Nutrition Instruction 792-2, Rev.1 and as specified at 7 CFR 226.15(c).

Appendix E: FOOD SPECIFICATION

1. All Food Specifications must meet requirements of the United States Department of Agriculture ("USDA") 2010 Healthy Hunger Free Kids Act ("HHFKA"), The final rule, *Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans*, Food Buying Guide ("FBG"), Child Nutrition Labeling Program, and applicability of USDA standards about the use of textured vegetable protein fillers and extenders. Official U.S. grade standards for all meal components are available at *https://www.fns.usda.gov/school-meals/nutrition-standards-school-meals*

2. Breads, bread alternates, and grains must be made from whole-grain or enriched meal or flour. Whole grain rich products must contain at least 51% whole grains by weight or have a whole grain listed as the first ingredient label. The remaining grains in the product must be enriched, as required by USDA Meal Pattern Regulations.

3. All meat and poultry must have been inspected by USDA and must be free from off color or odor.
    a. Beef must be at least 70:30 lean to fat, preferably 80:20 lean to fat.
    b. For sausage patties, the maximum fat allowed is 50% by weight; industry standard of 38% to 42% fat preferred.
    c. Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in Specifications for Poultry Products, A Guide for Food Service Operators from USDA.
    d. All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef, pork and/or poultry. No variety meats, fillers, extenders, non-fat milk solids, or cereal will be allowed. Meats must not show evidence of greening, streaking, or other discoloration.

4. All fish must have been inspected by the United States Department of Commerce (USDC) and meet minimum flesh and batter/breading required for USDC Grade A product or product packed under federal inspection (PUFI) by the USDC.

5. All cheese should be firm, compact and free from gas holes; free of mold; free of undesirable flavor and odors; pasteurized when applicable; and preferably reduced or low-fat. All cheese should also have a bright, uniform, and attractive appearance; and have a pleasing flavor; demonstrate satisfactory melting; and contain proper moisture and salt content.

6. Fresh fruits and vegetables must be ripe and in good condition when delivered and must be ready for consumption per the USDA FBG. Fruits must at a minimum meet the food distributors' second quality level. Fruits should have characteristic color and good flavor and be well-shaped and free from scars and bruises. Vegetables should have characteristic color and good fresh flavor and be free from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day menu requirements.

7. All canned vegetables must meet the food distributors' first quality level (extra fancy and fancy) and canned fruits (standard) must meet the second quality level.

8. Eggs must be inspected and passed by the state or federal Department of Agriculture and used within 30 days of date on carton. Eggs should be grade B or above, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.

9. Sauces, such as gravy, spaghetti sauce, pizza sauce, etc., must be smooth and uniform in color with no foreign substance, flavor, odor, or off color.

10. If applicable, the food production facility, manufacturing plant, and products must meet all sanitary and other requirements of the Food, Drug, and Cosmetic Act and other regulations that support the wholesomeness of products.

11. Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.

12. Fluid milk as a beverage. White unflavored and flavored milk must be low fat (1%) or skim.

Appendix F: SCHEDULE OF APPLICABLE LAWS

1. **The FSMC must comply with:**
    a. Mandatory standards and policies relating to energy efficiency that are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act (P.L. 94-163, 89 Stat. 871).
    b. All applicable standards, orders, or requirements issued under Section 306 of the Clean Air Act (42 U.S.C. 7401-7671q.) and Section 308 of the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), respectively, relating to inspection, monitoring, entry, reports and information as well as requirements specified in Section 114 and Section 308 of the Air Act and the Water Act, respectively, and all regulations and guidelines issued thereunder before the award of this contract. 40 CFR 15.
    c. Sections 3702 and 3704 of the Contract Work Hours and Safety Standards Act (the "Act"), 40 U.S.C. 3701-3708, as supplemented by Department of Labor regulations, 29 CFR 5.
        i. Under 40 U.S.C. 3702 of the Act, FSMC shall be required to compute the wages of every laborer on the basis of a standard workweek of 40 hours.
        ii. Work in excess of the standard workweek is permissible provided the worker is compensated at a rate of not less than 1 ½ times the basic rate of pay for all hours worked in excess of 40 hours in any workweek.
        iii. 40 U.S.C. 3704 of the Act provides no laborer or mechanic shall be required to work in surroundings or under working conditions, which are unsanitary, hazardous or dangerous to his health and safety as determined under construction, safety and health standards promulgated by the Sec. of Labor.
    d. Executive Order 11246, entitled Equal Employment Opportunity, as amended by Executive Order 11375 of October 13, 1967, and as supplemented in Department of Labor regulations, 41 CFR 60.
    e. Byrd Anti-Lobbying Amendment (31 U.S.C. 1352) - Contractors that apply or bid for an award exceeding $100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award. Appendix II of 2 CFR 200(I). See Exhibit J Certification Regarding Lobbying.
    f. All prime construction contracts in excess of $2,000 awarded by non-federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, "Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction"). In accordance with the statute, contractors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, contractors must be required to pay wages not less than once a week. The non-Federal entity must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a contract or subcontract must be conditioned upon the acceptance of the wage determination. The non-Federal entity must report all suspected or reported violations

to the Federal awarding agency. The contracts must also include a provision for compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each contractor or subrecipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency.

g. Rights to Inventions Made Under a Contract or Agreement. If the Federal award meets the definition of "funding agreement" under 37 CFR 401.2 (a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that "funding agreement," the recipient or subrecipient must comply with the requirements of 37 CFR Part 401,
"Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency.
h. The Buy American provision for contracts that involve the purchase of food, USDA Regulation 7 CFR Part 250.
i. The FSMC certifies that neither it nor any principal is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this Contract by any federal department or agency or by the State of Nebraska. Remedies:
j. Contracts for more than the simplified acquisitions threshold as set by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 14 U.S.C. 1908, must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate. Appendix II of 2 CFR 200(A).
k. Assurance of Civil Rights Compliance
    i. The SFA and FSMC hereby agrees that it will comply with:
        1. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq);
        2. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
        3. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
        4. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.);
        5. Title II and Title III of the Americans with Disabilities Act of (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
        6. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
        7. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
        8. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42, and 50.3);

9. Food and Nutrition Services (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
10. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

ii. This assurance is given in consideration of and for the purpose of obtaining any and all Federal finance assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

iii. By accepting this assurance, the FSMC agrees to compile data, maintain records, and submit records and reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review and copy such records, books, and accounts, access such facilities, and interview such personnel as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the FSMC, its successors, transferees and assignees as long as it receives assistance or retains possession of any assistance from USDA. The person or persons whose signatures appear below are authorized to sign this assurance on behalf of the FSMC.

2. FSMC has signed the:

a. Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion, Appendix G, which is attached herein and incorporated by reference and made a part of this Contract

b. Anti-Collusion Affidavit, Appendix H, which is attached herein and is incorporated by reference and made a part of this Contract.

c. Lobbying Certification, Attachment, which is attached herein and is incorporated and made a part of this Contract. If applicable, FSMC has also completed and submitted Standard Form-LLL, Disclosure Form to Report Lobbying, Appendix I herein, or will complete and submit as required in accordance with its instructions included in Appendix I.

d. Independent Price Guarantee, Appendix J, which is attached herein and is incorporated by reference and made a part of this Contract.

Appendix G: DEBARMENT AND SUSPENSION CERTIFICATION

SFA will not enter into a contract with a suspended or debarred FSMC or other entity, as listed on the Excluded Parties List System which is part of the System of Awards Management (SAM.gov).

Debarment and Suspension and Other Responsibility Matters Primary Covered Transactions

The FSMC and SFA are required to comply with subpart C of 2 CFR part 180.

Non-federal entities are subject to the non-procurement debarment and suspension regulations implementing Executive Orders 12549 and 12689, 2 CFR part 180. These regulations restrict awards, subawards, and contracts with certain parties that are debarred, suspended, or otherwise excluded from or ineligible for participation in Federal assistance programs or activities.

1. The prospective primary participant certifies to the best of its knowledge and belief that it and its principals:
    a. Are not presently debarred, suspended, proposed for disbarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
    b. Have not within a three-year period preceding this application been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State, or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
    c. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State, or local) with commission of any of the offenses enumerated in paragraph (1)(b) of this certification; and
    d. Have not within a three-year period preceding this application had one or more public transactions (Federal, State, or local) terminated for cause or default.
2. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective primary participant shall attach an explanation to this proposal.

_____
Business Name

_____
Name and Title of Authorized Representative

_____ _____
Signature of Authorized Representative Date

Appendix H: ANTI-COLLUSION AFFIDAVIT

ANTI-COLLUSION AFFIDAVIT

STATE OF_____)

COUNTY OF_____)

_____, of lawful age, being first sworn on oath say, that he/she is the agent authorized by the bidder to submit the attached bid. Affiant further states, that the bidder has not been a party to any collusion among bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding; or with any state official of employees to quantity, quality, or price in the prospective contract, or any other terms of said prospective official concerning exchange of money or other thing of value for special consideration in the letting of contract; that the bidder/contractor had not paid, given or donated, or agreed to pay, give or donate to any officer or employee either directly or indirectly in the procuring of the award of a contact pursuant to this bid.

Signed _____

Subscribed and sworn before me this _____day of_____, 20 _____

Notary Public (or Clerk or Judge): _____

My commission expires: _____

Appendix I: CERTIFICATION REGARDING LOBBYING

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding $100,000 in Federal Funds

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress any Board Member, officer, or employee of the School District in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.

2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of congress, or any Board Member, officer, or employee of the School District in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.

3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding $100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

_____

_____

_____
Name/Address of Organization (FSMC)

_____
Name/Title of Submitting Official

_____ _____
Signature Date

Instructions for Completion of SF-LLL, Disclosure of Lobbying Activities

Instructions for Completion of SF-LLL, Disclosure of Lobbying Activities (if applicable).

The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action.

This disclosure form shall be completed by the reporting entity, whether sub-awardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a change that materially affects the accuracy of a previous filing, pursuant to title 31 U.S.C. section 1352. Use the SF-LLL-A Continuation Sheet for additional information if the space on the form is inadequate. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal Action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal Action.
   Identify the status of the covered Federal Action.

2. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal Action.

3. Enter the full name, address, city, state and zip code of reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or sub-award recipient. Identify the tier of the sub-awardee, e.g., the first sub-awardee of the prime is the 1st tier. Sub-awards include but are not limited to subcontracts, subgrants, and contract awards under grants.

4. If the organization filing the report in item 4 checks “sub-awardee”, then enter the full name, address, city, state and zip code of the prime Federal recipient. Include Congressional District, if known.

5. Enter the name of the Federal Agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.

6. Enter the Federal program name or description for the covered Federal Action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
   Enter the most appropriate Federal identifying number available for the Federal Action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application proposal control number assigned by the Federal agency). Include prefixes, e.g., “RFP-DE-90-001.”
   For a covered Federal Action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.

7. Enter the full name, address, city, state and zip code of the lobbying entity engaged by the reporting entity identified in item 4 to influence the covered Federal Action. (b.) Enter the full names of the individual(s) performing services and include full address if different from 10 (a). Enter last name, first name, and middle initial (MI).

8. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (item 4) to the lobbying entity (item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.

9. Check the appropriate box(es). Check all boxes that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.

10. Check the appropriate box(es). Check all boxes that apply. If other, specify nature.

11. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the date(s) of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with Federal officials. Identify the Federal official(s) or employee(s) contacted or the officer(s), employee(s), or Member(s) of Congress that were contacted.

12. Check whether or not a SF-LLL-A continuation sheet(s) is attached. List number of sheets if yes.

13. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching existing data sources, gathering, and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

DISCLOSURE OF LOBBYING ACTIVITIES

Approved by OMB

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1362 0348-0046

1. Type of Federal Action: ☐ a. contract ☐ b. grant ☐ c. cooperative agreement ☐ d. loan ☐ e. loan guarantee ☐ f. loan insurance	2. Status of Federal Action: ☐ a. bid/offer/application ☐ b. initial award ☐ c. post-award	3. Report Type: ☐ a. initial offering ☐ b. material change For a change that materially affects the accuracy of a previous filing: Year_____ Quarter_____ Date of last report _____

4. Name and Address of Reporting Entity: ☐ Prime ☐ Sub awardee Tier ☐, *if known:* Congressional District, *if known:*	5. If Reporting Entity in No. 4 is Sub-awardee, Enter Name & Address Of Prime: Congressional District, *if known:*
6. Federal Department/Agency:	7. Federal Program Name/Description: CFDA Number, *if applicable:*

Appendix J: INDEPENDENT PRICE DETERMINATION CERTIFICATE

Both the School Food Authority (SFA) and the Food Service Management Company shall execute this Independent Price Determination Certificate.

Name of Food Service Management Company _____ Name of School Food Authority _____

A. By submission of this offer, the FSMC certifies, and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:

1. The prices in this offer have been arrived at independently, without consultation, communication, or agreement for the purpose of restricting competition, as to any matter relating to such prices with any other FSMC or with any competitor.

2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed to the FSMC and will not knowingly be disclosed by the FSMC prior to opening in the case of an advertised procurement or prior to award in the case of a negotiated procurement, directly or indirectly to any other FSMC for the purpose of restricting competition.

3. No attempt has been made or will be made by the FSMC to induce any person or firm to submit or not submit an offer for the purpose of restricting competition.

B. Each person signing this offer on behalf of the FSMC certifies that:

1. He or she is the person in the FSMC's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to A.1 through A.3 above; or

2. He or she is not the person in other FSMC's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate in any action contrary to A.1 through A.3 above, and as their agent does hereby certify; and he or she has not participated, and will not participate, in any action contrary to A.1 through A.3 above.

To the best of my knowledge, this FSMC, its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any government agency and have not in the last three years been convicted of or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:

Signature of Food Service Management Company's Representative _____ Title _____ Date Authorized _____

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred above.

Signature of School Food Authority's Representative _____ Title _____ Date Authorized _____

NOTE: Accepting a FSMC offer does not constitute award of the contract

Attachment 1: Award Criteria Scoring Sheet for FSMC Proposals

Committee Member Name: _____

Date: _____

Job/Position Title: _____

Instructions:

1. Fill in the total possible points for each award criteria from the RFP.
2. Each committee member scores the proposals separately and independently.
3. Completed Award Criteria Scoring Sheets from each committee member must be submitted to NDE prior to contract award.

Total Possible Points	Award Criteria		FSMC Name	FSMC Name	FSMC Name	FSMC Name	FSMC Name
	Cost						
	Service Capability Plan (Identifies proposed food service team such as Food Service Director and demonstrates the FSMC's ability to provide services as stated in the RFP/Contract)						
	Experience/References						
	Finance/Business Practices						
	Accounting and Reporting Systems						
	Personnel Management and Professional Standards						
	Innovation						
	Promotion of the School Food Service Program						
	Involvement of Students, Staff, and Patrons						
	Menus (21-days) for each of the current and anticipated programs						
100	**Total Possible Points**	**Total Awarded Points**					

Comments:

Attachment 2: List of FSMCs Interested in Operating in Nebraska

The Nebraska Department of Education Nutrition Services is not permitted to endorse any vendors or commercial products. The following list is for information purposes only.

Food Service Mgt. Company Information	Agreement Number	Type	NE Contracted SFA's	1st Year of Contract
Lunchtime Solutions, Inc.	090010	Fixed	Ainsworth Public School	2023-24
PO Box 2022	210015	Fixed	Anselmo-Merna Public School	2023-24
391 W Steamboat Drive North Sioux City, SD 57049	210025	Fixed	Broken Bow Public School	2022-23
	450007	Fixed	O'Neil Public Schools	2021-22
Susan Gracey - Director of Business Development, Marketing & Culinary	450239	Fixed	West Holt Public Schools	2021-22
402-984-4546	160006	Fixed	Valentine Community Schools	2023-24
s.gracey@lunchtimesolutions.com	540096	Fixed	Crofton Public School	2024-25
	010018	Fixed	Hastings Public Schools	2022-23
Lindsie Bell - Director of Strategic Partnerships	690044	Fixed	Holdrege Public Schools	2023-24
712-570-5984	660111	Fixed	Nebraska City Schools	2024-25
l.bell@lunchtimesolutions.com	930012	Fixed	York Public Schools	2024-25
	230002	Fixed	Chadron Public Schools	2023-24
	220031	Fixed	Homer Public Schools	2020-21
	560037	Fixed	Hershey Public Schools	2020-21
	590002	Fixed	Norfolk Public Schools	2021-22
	710001	Fixed	Columbus Public Schools	2022-23
	220011	Fixed	South Sioux City Public Schools	2024-25
	590001	Fixed	Madison Public Schools	2023-24
	070006	Fixed	Alliance Public Schools	2023-24
	660027	Fixed	Syracuse-Dunbar-Avoca School	2023-24
	240020	Fixed	Gothenburg Public School	2023-24
	510001	Fixed	Ogallala Public Schools	2023-24
	550160	Fixed	Norris Public Schools	2024-25
Sodexo, Inc.	560001	Fixed	North Platte Public Schools	2024-25
13906 F Street	280017	Fixed	Millard Public Schools	2023-24
Omaha. NE 68137	280054	Fixed	Ralston Public Schools	2020-21
	280010	Fixed	Elkhorn Public Schools	2020-21
Bob Snowden - District Manager	800009	Fixed	Seward Public Schools	2022-23
402-510-7501	790032	Fixed	Scottsbluff Public Schools	2023-24
Robert.snowden@sodexo.com				
Shannon Sintek - Area General Manager				
402-378-1199				
Shannon.Sintek@Sodexo.com				
General Contact Email				
educationsales.usa@sodexo.com				
Taher, Inc.	890001	Fixed	Blair Community Schools	2023-24
5570 Smetana Drive	790016	Fixed	Gering Public Schools	2020-21
Minnetonka, MN 55343				
Dan Wolff - Director of Business Relations				
952-358-1723				
d.wolff@taher.com				
Jeri Crater - Vice President of Operations				
303-502-7587 (cell)				
j.crater@taher.com				
Opaa! Food Management of Nebraska, LLC	400083	Fixed	Wood River Public Schools	2022-23
16401 Swingley Ridge Road, Suite 600	470100	Fixed	Centura Public School	2022-23
Chesterfield, MO 63017	730017	Fixed	McCook Public Schools	2022-23
	240011	Fixed	Cozad Community Schools	2022-23
Greg Frost - Vice President of Business Development	100002	Fixed	Gibbon Public Schools	2022-23
gfrost@opaafood.com	790031	Fixed	Mitchell Public Schools	2022-23
	150010	Fixed	Chase County Schools	2022-23
James Haley - Business Development Associate	770046	Fixed	South Sarpy School District	2023-24
308-380-7485 (cell)				
jhaley@opaafood.com				

Summit Food Service – Corrections 500 East 52nd Street North Sioux Falls, South Dakota 57104 Jeff Green - Business Development Director 605-359-6667 (cell) jeff.green@summitfoodservice.com	594001	Fixed	Northeast NE Juvenile Justice	2023-24
Aramark Educational Services, LLC 2400 Market Street Philadelphia, PA 19103 General Contact email 215-238-3000 growth@aramark.com Justin Crews -Chief Growth Officer Aramark Education Services, LLC-Student Nutrition 412-298-9779 Crews-Justin1@aramark.com				
K-12 by Elior 300 South Tryon, Suite 400 Charlotte, NC 28202 Holly Sheets-Business Development Director K12 218-234-6795 holly.sheets@k12byelior.com Jim Stilwell - Vice President of Operations 402-505-0705 Jim.stilwell@k12byelior.com				
SFE- Southwest Foodservice Excellence, LLC 9366 East Raintree Drive Scottsdale, AZ 85260 Mike Barnhill - Regional Director of Business Development 310-872-8195 mike.barnhill@sfellc.org Kelsie Hutchison - Business Development Specialist 480-551-6550 kelsie.hutchison@sfellc.org Tiffiny Bieret - Director of Business Development Operations 480-234-4688 tiffiny.bieret@sfellc.org				
Chartwells K12 2400 Yorkmont Road Charlotte, NC 28217 Tim Leary - Sernior Sales Director 612-202-6407 tim.leary@compass-usa.com Amy Carrigan, Area Director 630-561-6780 amy.carrigan@compass-usa.com				

Revised 10/16/2024

Attachment 3: USDA Professional Standards/Hiring Standards

The USDA has added flexibility to allow for relevant food service experience in place of school food service experience.
https://www.fns.usda.gov/sites/default/files/resource-files/Professional_Standards_Flyer.pdf

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

Professional Standards for School Nutrition Program Professionals

Summary of Updates Effective May 2019

In the final rule, *Professional Standards for State and Local School Nutrition Programs Personnel as Required by the Healthy, Hunger-Free Kids Act (HHFKA) of 2010*, USDA established minimum professional standards requirements for school nutrition professionals who manage and operate the National School Lunch and School Breakfast Programs. The standards set the minimum education standards for new State and local school nutrition directors as well as annual training standards for all school nutrition professionals. These standards ensure school nutrition professionals have the knowledge, training, and tools they need to plan, prepare, and purchase healthy food to create nutritious, safe, and enjoyable school meals. The additional final rule, *Hiring Flexibility under Professional Standards*, establishes flexibilities for hiring standards under the Professional Standards regulations.

These final rules:

- Create minimum hiring standards for new school food authority (SFA) directors based on a school district's size;
- Establish minimum hiring standards for new State directors of school nutrition programs and State directors of distributing agencies;
- Add 4 flexibilities to the hiring standards for new school nutrition program directors in small local educational agencies (LEAs) and new State directors of school nutrition programs; and
- Require minimum annual training for all new and current school nutrition professionals.

USDA Professional Standards Training Database (https://professionalstandards.fns.usda.gov) has free to low-cost trainings available and is updated regularly. You can search the database by key areas, topics, type of training, and more.

USDA Professional Standards Training Tracker Tool (PSTTT) (https://pstrainingtracker.fns.usda.gov) is an optional, free, record-keeping web-based tool that can be used to track required training hours.

Training Standards for School Nutrition Program Professionals (All LEA Sizes)

Job Category	Annual Training Requirements[1]
All Directors	At least **12** hours of annual continuing education/training. This required continuing education/ training is in addition to the food safety training required in the first year of employment.
All Managers	At least **10** hours of annual continuing education/training.
All Other Staff (Work at least 20 hours or more per week)	At least **6** hours of annual continuing education/training.
Part-Time Staff (Work <20 hours per week)	At least **4** hours of annual continuing education/training, regardless of the number of part-time hours worked.

[1] Annual training requirements apply to the 12 months between July 1 and June 30.
NOTE: If hired January 1 or later, an employee must only complete half of the required training hours.

Training Requirements for State Agency Directors

State Director of School Nutrition Programs	State Director of Distributing Agencies
Each year, at least **15** hours of annual continuing education/training.	Each year, at least **15** hours of annual continuing education/training.
Must PROVIDE, or ensure that State agency staff receives, annual continuing education/training.	Must PROVIDE, or ensure that State food distribution staff receives, annual continuing education/training.[1]
Must also PROVIDE a minimum of **18** hours of training to SFAs each year.[1]	

[1] Training is an approved use of State Administrative Expenses (SAE) funds and a variety of training formats are allowed. States may use contractors or partner with other organizations (e.g., School Nutrition Association, Institute of Child Nutrition) to provide training.

Hiring Standards for New School Nutrition Program Directors

New directors — those hired on or after July 1, 2015 — are subject to the education requirements below. School Nutrition Program Directors are the individuals responsible for the operation of school nutrition programs for all schools under the local educational agency (LEA).

Minimum Requirements for Directors	Student Enrollment 2,499 or less	Student Enrollment 2,500-9,999	Student Enrollment 10,000 or more
Minimum Education Standards	Bachelor's degree, or equivalent educational experience, with academic major in specific areas;[1] OR Bachelor's degree in any academic major, **and** State-recognized certificate for school nutrition directors; OR Bachelor's degree in any academic major, **and** at least **1** year of relevant food service experience; OR Associate's degree or equivalent educational experience, with academic major in specific areas,1 and at least 1 year of relevant food service experience; OR High school diploma (or GED) **and 3** years of relevant food service experience.[2,3]	Bachelor's degree, or equivalent educational experience, with academic major in specific areas;[1] OR Bachelor's degree in any academic major, **and** State-recognized certificate for school nutrition directors; OR Bachelor's degree in any academic major, **and** at least **2** years of relevant school nutrition programs experience; OR Associate's degree or equivalent educational experience, with academic major in specific areas,[1] **and** at least **2** years of relevant school nutrition programs experience.	Bachelor's degree, or equivalent educational experience, with academic major in specific areas;[1] OR Bachelor's degree in any academic major, **and** State-recognized certificate for school nutrition directors; OR Bachelor's degree in any academic major, **and** at least **5** years experience in management of school nutrition programs.
Minimum Prior Training Standards	At least **8** hours of food safety training is required either not more than **5** years prior to their starting date or completed within **30** calendar days of employee's starting date.		

[1] Related majors include food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field. Consult your State agency for more information about equivalent educational experience.

[2] For LEAs with fewer than 500 students, and at the State agency's discretion, the SFA can be approved to hire a school nutrition program director who has less than the required years of food service experience, provided the applicant has the minimum education specified in the hiring standards for LEAs with 2,4999 students or fewer.

[3] At the discretion of the State agency, and on an individual basis, the SFA can hire a new director with documented volunteer or unpaid relevant food service experience.

Hiring Standards for New State Directors

	State Director of School Nutrition Programs	State Director of Distributing Agencies
Education	Bachelor's degree in a related field;[1] OR Master's or doctorate degree in one of the specified fields[1] regardless as to field of the bachelor's degree.	Bachelor's degree with any major.
Knowledge & Experience	Extensive relevant knowlege and experience in areas such as institutional food service operations, management, business, and/or nutrition education.	
Skills & Abilities	Additional abilities and skills needed to lead, manage, and supervise people to support the mission of school nutrition programs.	

[1] Related majors include food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field. State agencies with questions should contact the appropriate FNS Regional Office.

USDA is an equal opportunity provider, employer, and lender.

FSMC RFP Rubric

FSM Company: **Scorer:**

Award Criteria	Possible Points	Score	Notes
Cost	**22**		
Service Capability Plan *(Identifies proposed on-site food service management team and demonstrates the FSMC's ability to provide services as stated in the RFP/Contract)*	**20**		
Experience/References	**15**		
Finance/Business Practices	**10**		
Accounting and Reporting Systems	**10**		
Personnel Management and Professional Standards Innovation	**5**		
Innovation	**5**		
Promotion of the School Food Service Program	**5**		
Involvement of Students, Staff, and Patrons	**3**		
Menus (21-days) for each of the for each of the current and anticipated programs	**5**		
Total	**100**		

1. Award will be made only to a qualified and responsible FSMC whose proposal is responsive to this solicitation. The FSMC will provide the following information:
    a. Contact Information:
    b. An introduction of the FSMC.
    c. The name, address, telephone number, and email of the person to be contacted, along with others authorized to represent the company in dealing with the RFP.
2. Executive Summary:
    a. Highlights the major features of the proposal.
    b. Identifies any supporting information.
3. Detailed Service Capacity Plan:
    a. Defined goals and recommendations for improved operation, including estimated increases in student participation and any changes to personnel and equipment.
    b. Detailed transition plan which indicates the activities, procedures, timetable, and support personnel involved in the implementation of the FSMC's services.
    c. Description of the variety of menu offerings to be made available and at what frequency.
    d. Description of local foods offering that will be incorporated into menus.
    e. Proposed organizational chart for the on-site FSMC management team.
4. Experience and References:
    a. List all operations and locations with contact names/phone numbers where the FSMC is operating the School Meals Programs.
    b. List all SFAs that did not renew their contracts with the FSMC within the last two years and their contact names/phone numbers.
    c. Submit a résumé or listing of qualifications for the proposed resident Food Service Director candidate. This candidate must meet the USDA Professional Standards.
    d. Hiring Requirements for a new Food Service Director.
    e. Résumé or background of the person who will supervise the work of the resident Food Service Director.
    f. Copy of the FSMC's organizational chart.
5. Finance/Business Practices
    a. Provide annual reports or financial statements for the past two fiscal years,certified by a certified public accountant. Do not state "as requested," these must be included.
6. Accounting and Reporting Systems: Describe complete accounting procedures to be used for:
    a. Inventory Control;
    b. Method of recording, checking, and reporting sales;
    c. Internal control of cash handling;
    d. Internal audit systems;

    e. All accounting forms used onsite with detailed explanations of their use; and
    f. Examples of all reports and billing documents the FSMC will provide to the SFA including a detailed explanation of their use and frequency.
7. Personnel Management and Professional Standards:
    a. Provide the SFA with a schedule of employee positions, including the Food Service Director, assigned locations, daily number of hours to be worked, wages and benefits as part of the proposal.
    b. Describe the plan to attract, train, and retain a skilled and well qualified workforce; include in detail the benefit options for these employees.
    c. Describe training and development programs the FSMC will provide for employees and management personnel and how these trainings will be tracked to meet the Annual USDA Professional Standards Training Requirements. If the SFAs staff is involved in conducting the Point of Service Meal Counting, the FSMC must describe how staff will be annually and periodically trained. Include a detailed FSMC budget for training.
8. Innovation:
    a. How would the FSMC's food service program in the district differ from the current operation? Describe the costs and benefits.
    b. Describe how changes would be implemented and provide examples of service and merchandising programs.
9. Promotion of the School Food Service Program:
    a. Describe the FSMC's promotional marketing plans for the SFA.
    b. Provide documentation of efforts and results.
10. Involvement of Students, Staff, and Patrons:
    a. Describe the efforts and results of the FSMC's involvement of students, teachers, administrators, and parents in program evaluation, selection of menus, identifying food service concerns, etc., including: examples of surveys how results and requests were responded to what actions were taken.
    b. The FSMC is required to submit 21 days of menus for each of the current and anticipated programs the SFA has indicated on pages 18 and 19 of this RFP. Menus must be compliant with 7 CFR 210, 220, 225, 226.

March 26, 2025

Proposal for Food Service Management for Ralston Public Schools

RFP SY25-26

Ralston PUBLIC SCHOOLS | aramark STUDENT NUTRITION

Statement of Confidentiality

This proposal and the documents submitted therewith (collectively, the "Proposal") are the sole and exclusive property of Aramark and contain trade secrets, personnel information, plans, projections, client information, and other highly confidential and proprietary material. This information has been compiled on a confidential basis and may be reviewed by Ralston Public Schools solely for the purpose of awarding a contract to a successful bidder. The information contained in this Proposal is information in which Aramark has a proprietary interest and is not intended for public use and/or dissemination. Any public use and/or dissemination of this information would cause substantial and irreparable competitive harm to Aramark. Pursuant to state law, the information contained in this Proposal is exempt from disclosure to the public. Reproduction of any part of this Proposal without the express written permission of Aramark is prohibited. If negotiations relating to the award of a contract to Aramark are discontinued for any reason, the Ralston Public Schools shall return the original of the Proposal to Aramark and shall either return to Aramark, destroy, or cause to be destroyed all copies of the Proposal, all analyses, and any other documents incorporating any portion of the Proposal.

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This icon appears throughout our proposal to indicate that additional information for this section is on the flash drive found in the front of this proposal.

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2. Hourly & Salaried Benefit Brochures
3. Employee Handbook
4. HACCP Plan
5. Sample CBR & MJR
6. Accounting Reports
7. DigitaL Copy of Proposal Response

Evaluation Criteria

WEIGHT	CRITERIA	RESPONSE

30 points	**Cost** (must be highest number of points)	- Dedicated food service director
		- Matching employee benefits
		- Quality, premium menus (scratch-made, made-to-order, fresh fruit and veggie bars)
		- Surplus guarantee
		  - $233, 762 ($0.05 increase)
		  - $242,230 ($0.10 increase)
		  - $250,000 ($0.15 increase)
		- In-house menus, student-approved, including local favorites like runza
		- Age-specific marketing for elementary, middle, high schools
		- Culinary innovations
		- Ongoing culinary and safety training
		- In-depth communication program

15 points	**Service Capability Plan** (Identifies proposed on-site food service management team and demonstrates the FSMC's ability to provide services as stated in the RFP/Contract)	- Menu brands and service stations - Nutrislice technology - Healthy living resources - Staff training and benefits - Purchasing process, quality, brand name suppliers - Transition plan - Marko/Inventory control - Variety of points of delivery
10 points	**Experience / References**	- National leader in food service management - Over 300 million K–12 meals served in the U.S. - Several districts similar to Ralston Public Schools: North St. Francois County School District (MO), Mattoon CUSD #2 (IL), New Palestine Community Schools (IN), South Plainfield Public School District (NJ), Mount Vernon City School District (OH), and El Campo Independent School District (TX)

WEIGHT	CRITERIA	RESPONSE
10 points	**Finance / Business Practices**	- $17.4 billion revenue, largest U.S.-based food service management company - K–12 leader in meals served nationally - High U.S. credit rating - 10-K financial records provided on USB drive - Nationally recognized and awarded best employer
5 points	**Accounting and Reporting Systems**	- Detailed accounting system and dedicated accounting support from regional finance director - Quarterly forecast - Monthly progress reporting to administration - Commitment to transparency - Software created to interface with District POS system
10 points	**Personnel Management and Professional Standards**	- Dedicated food service director - Detailed specific training curriculum to ensure all professional standards are met - Established new competitive salary to retain a talented food service director - Regional support structure includes registered dietitian, finance, marketing, and a culinary chef alliance
5 points	**Innovation**	- Marko mobile app allowing management to track labor hours and inventory in real time - Action stations to service line - Expanded premium menu features hot and cold grab-and-go - Mobile ordering capabilities - Gluten-free menu options - Nutrislice app providing detailed menu ingredients, allergens, and calories
5 points	**Promotion of the School Food Service Program**	- Rally Cafe with action stations - District engagement council, students, faculty, parents - Age-specific marketing plans - Internal and external communications for students, parents, teachers, and administration - Healthy for Life—nutrition education, promotional calendar, monthly theme

WEIGHT	CRITERIA	RESPONSE
5 points	**Involvement of Students, Staff, and Patrons**	- Culinary Alliance support for culinary classes—food demonstrations and engagement with student Culinary Star competition - Student surveys, focus groups, and participation in District and parent groups - Real-time feedback through Nutrislice app - Interactive nutrition education - Community involvement—special events, community events, and parent conferences points
5 points	**Menus (21-days)** for each of the current and anticipated programs	National School Lunch Program (NSLP) Traditional School Breakfast Program (SBP) Alternative Breakfast After-school Snack Program Pre-school Breakfast and Lunch À la Carte Program Fresh Fruit and Vegetable Program (FFVP) Summer Food Service Program (SFSP) Adult Meals Catering Vended Meals Farm to School School Store
100 Total		

2400 Market Street | Philadelphia, PA 19103 | 800-999-8989 | www.aramarkschools.com

March 26, 2025

Aaron Bredenkamp, Ed.D.
Assistant Superintendent of Business
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127

We are delighted to respond to your Request for Proposal for the operation of your food service program. Aramark has more than 60 years of experience in managing and operating food service programs throughout the United States. We are experts in student nutrition and are thrilled by the opportunity to partner with Ralston Public Schools to provide an exciting, elevated dining program. Our proposed program will enhance the student nutrition program through higher quality foods, customized menus, and innovative student engagement programs as an extension of Ralston Public School's vision: ***to help every student reach their full potential through a supportive and engaging learning experience***.

Aramark is proposing a solution to provide stronger visibility into your FSMC performance and program, a dedicated on-site Food Service Director to support your district, increased student engagement to drive menu choices, and marketing strategies to grow participation. Examples would be additional bilingual support such as multi-language signage to engage the entire student population.

Aramark's Pledge to Ralston Public Schools:

1 **SERVE high-quality menu options—**Aramark will use high-quality food in our meal preparation for all students, across the entire District, every single day.

2. **INNOVATE with fresh and scratch-made recipes—**Aramark will offer innovative menu options curated by our on-site team using a variety of locally sourced, fresh, and scratch-made menu items.

3. **DELIVER consistent food across the entire District—**Our team will train employees on the preparation and implementation of a superior nutrition program so that students are fed nutritious meals consistently across every school building in the District.

4. **ELEVATE the dining programs—**Aramark will offer unique marketing strategies to upgrade the cafés across your school buildings with branded looks, digital menus, and colorful posters.

5. **IMPLEMENT a high-quality training program—**Aramark will celebrate, nurture, and train employees by teaching and coaching them on meal prep, customer service, and serving techniques.

6. **ACHIEVE meal participation growth—**Aramark conducts more surveys annually than any other food service management company in the U.S. We will poll your students on foods they want to see in the program and will innovate your programs across the District.

7. **LEVERAGE supply chain resources—**The breadth and depth of our supply chain is tremendous. We will leverage our local and global buying power and partnerships with vendors to offer a high-quality nutrition program at a competitive value.

8. **ENGAGE with students, staff, and community members—**Aramark will market and promote the nutrition program enthusiastically. We will bring you locally sourced produce and opportunities for learning around local agriculture.

9. **PROVIDE a community-inspired, student-centric program**—To the Ralston Public Schools student nutrition program!

We are thrilled by the opportunity to provide Ralston Public Schools with a robust, successful, and locally managed student nutrition program. We will be providing numerous student engagement opportunities for your students.

Opportunity for Ralston Public Schools students to explore educational partnerships

- Culinary field trips for students
- Potential future student employment opportunities
- Job shadowing opportunities for students
- Career fairs
- Chef competitions
- Cooking classes and food demonstrations
- Wellness Committee participation

Our response to the scoring criteria of the FSMC proposal is as follows:

- **Costs—**Aramark has created a very competitive meal rate. At Aramark, we have minimal fees and put more of the meal rate toward what we call **"center of the plate."** The proposed meal rate takes into consideration the following:
  - Premium proteins and culinary creations to drive student participation
  - Dedicated food service director
  - Enhanced co-branded environments to showcase being a Ram

- **Service Capability Plan—**Our chef-led menus include locally sourced produce and scratch-made options. Aramark will enhance the school dining experience by **incorporating made-to-order options and our limited-time offer (LTO) menu items, which are rolled out on a temporary basis. Prior to these menu items being added to the menu rotation on a permanent basis, we survey students, staff, and other patrons, using a QR code to garner real-time feedback on these menu items. (Sample made-to-order stations are featured in the menus included within our proposal.)**
  Additionally, we use powerful data insights from a custom-tailored local analysis that helps us curate a menu based on what students are eating at the local level. We complement that analysis with student, parent, and teacher surveys to provide a wide variety of delicious, healthy, locally sourced and scratch-made menu items.
- **Experience of the FSMC and References—**Aramark has been elevating student nutrition programs in public schools for over six decades, serving nearly 300 million meals across school districts annually. Our training programs, robust marketing capabilities, and chef-led, scratch-cooked, locally sourced menus set us apart from the competition. In our proposal, you will find a list of similar-sized schools we serve, references, recommendation letters, and students we serve.
- **Financial/Business Practices—**Aramark is a Fortune 500, food-focused company, financially sound and recognized as a top company. In our proposal you will find information on how we train and celebrate our employees, leverage our supply chain resources, and engage with students through our nutrition programs. Our balance sheets and annual report for the last fiscal year are contained within, as is our bid sheet.
- **Accounting and Reporting Systems—**Our financial systems were designed by industry experts to provide maximum visibility. With up-to-date meal information, you can zoom in to each school building to take immediate action. And with our innovative platform, you can zoom out for a fresh look at your District and where we can make the greatest impact.
- **Innovation—**Through the use of a mobile app, real-time tracking of labor and inventory increases efficiency. Expanded grab-and-go options, special diet options, made-to-order choices, and LTOs, all garnered from feedback through our SN Insights 360 platform, increase individual student participation. Our Nutrislice app provides detailed menu ingredients, allergens, and calories for full transparency to all patrons. Additionally, we have developed a student culinary competition called Culinary Star to help students interested in culinary arts and sciences learn and improve their cooking skills.
- **Personnel Management and Professional Standards—**. We have proposed an experienced and tenured food

service director, knowledgeable in every program available for student nutrition programs today. We offer a robust training program and continuous education programs. Our management standards and professional standards are unmatched. We believe in having the right leadership across the District.

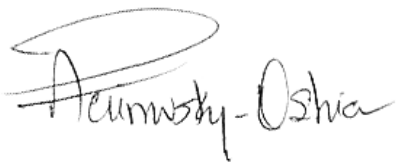
- **Involvement of Students, Staff, and Patrons—**Creativity and innovation are key elements of our program for Ralston Public Schools. We are innovation leaders through our branded, grade-level cafés.
  - **We will provide on-site tasting events to familiarize everyone with the partnership, as well as engage students, parents, staff, and community members through the transition process.**
  - We will be expanding scratch-made and locally sourced menu items through our participation with local Nebraska farmers.
  - We will implement a variety of student engagement opportunities in your student nutrition program to promote the involvement of students, staff, and parents. In Section 9 (Promotion), you will find a sample student engagement calendar and section highlighting the student engagement opportunities with our student nutrition program. In Section 10 (Involvement of Students, Staff, and Patrons), you will find our collaboration strategy, student-centered communication strategies, and engagement approaches for students, administration, parents, and community members.
- **Support for Nebraska Farm to School—**In Section 11 (Menus), included in our proposal are menu examples for your current and anticipated programs. In addition, MaetaData technology assists with:
  - Ability to customize and define local radius
  - Local and sustainable sourcing
  - Identification of product attributes
  - Farm-to-fork logistics management
  - Marketing
  - Online reporting platform
  - Progress against third-party program goals
  - Sustainable purchase management
  - Total picture reporting

Our commitment is to be a clear, long-term strategy in support of Ralston Public Schools vision to help every student reach their full potential. That extends to your FSMC partnership through food nutrition education programs, engagement and support in student menu selections, and community partnerships in support of academic success, personal growth, and social responsibility.

Thank you for the opportunity to partner with Ralston Public Schools. We look forward to a successful partnership with you.

Sincerely,

Angie Oshia
Director of Business Development
Aramark Student Nutrition
636-575-4070
oshia-angie@aramark.com



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Contact Information

A. — Contact Information:

i. An introduction of the FSMC.

ii. The name, address, telephone number, and email of the person to be contacted, along with others authorized to represent the company in dealing with the RFP.

Company Overview

Headquartered in Philadelphia, Aramark is composed of 266,000 service stars worldwide.

Aramark (NYSE: ARMK) provides food and facilities services to millions of people, in 16 countries around the world, every day. Rooted in service and united by our purpose, we strive to do great things for each other, our partners, our communities, and our planet. Aramark is recognized as a Best Place to Work by the Human Rights Campaign, Fair360, *Black Enterprise*, and the Disability Equality Index. Learn more at www.aramark.com or connect with us on Facebook and Twitter.

THAT'S THE ARAMARK DIFFERENCE

We focus on doing great things for our people, our partners, our communities, and our planet, providing food and facilities services to a diverse group of clients in 16 countries. We serve world champion sports teams, Fortune 500 companies, state-of-the-art healthcare providers, and the world's leading educational institutions. And every day, we dream of ways to do it better through our commitment to innovation and our passion for excellent customer service. Aramark Student Nutrition brings more than 60 years of experience in providing food and nutrition services to schools and is solely devoted to this unique sector and its specific requirements. We create dining environments that support your dedication to excellence in student achievement. We can help your District improve services, boost student satisfaction, increase meal participation, and achieve cost reductions.

OUR VISION

Our vision is to be the most admired employer and trusted hospitality partner.

OUR MISSION

Because we're rooted in service, we do great things for our people, our partners, our communities, and our planet.

OUR VALUES

We do everything with integrity.

We deliver on our commitments.

We respect diversity and appreciate differences.

We're passionate about everything we do.

Through our ongoing proprietary research, we discovered that the four most important factors to consumers when dining away from home are quality, health, convenience, and personalization. Delivering on all four is key to driving overall satisfaction for our clients and customers.

CARING ABOUT YOUR STUDENTS IS INFUSED THROUGH ALL WE DO

We know student achievement hinges on good nutrition, and we make sure that Aramark Student Nutrition programs provide healthy and appealing food choices along with nutrition and wellness education. We ask for students' input and value their feedback about our programs, and we continually strive to make each lunch and breakfast a rewarding experience. Our Student Nutrition development team is composed of parents raising K–12 students.

We have an intimate understanding of student needs and we are connected to students every day at work and at home. We go beyond the cafeteria in providing student scholarships, internships, and mentoring opportunities as well as sponsoring culinary arts programs and health fairs. Working with student clubs, we develop unique partnership initiatives. Our goal is to be a positive presence in your students' lives.

WE ARE LEADERS

When your District partners with us, you can feel confident you are engaging a company that is a leader in the professional services industry.

To us, service excellence isn't just about providing great customer service. It also means using proven, repeatable processes to get it right every day, everywhere, in everything that we do. It's also about being responsive to the changing needs of clients and customers, and open to the continuing cycle of innovation. Happy, but never satisfied. Process-driven, but never locked in place.

We never stop thinking of new, creative ways to get it right when we have the opportunity and responsibility to impact students' lives every day.

NATIONAL PARTNERSHIPS

We Leverage Our National Partnerships on Your Behalf—The Aramark advantage is our singular commitment to the K–12 community, combining the vast resources of our enterprise to gain efficiencies in food purchasing, and leveraging resources and expertise to drive innovation.

OUR HISTORY

Aramark Student Nutrition creates living and learning environments that foster healthy growth, build loyalty, and create lasting connections. As a single-source provider for the design and operation of district food service solutions—including food trucks, micromarkets, vending, and catering—we are committed to providing innovative programs that fit the diverse lifestyles of your community.

1936

DAVRE DAVIDSON BEGINS SELLING PEANUTS OUT OF HIS DODGE

in Los Angeles, laying a foundation for what would eventually become the standard in service excellence, Aramark.

1959

THE DAVIDSON BROTHERS

found Automatic Retailers of America, or ARA.

1961

ARA STUNS THE FOOD INDUSTRY

by acquiring Slater System, Inc., a much larger food company, and moves the headquarters to Philadelphia.

1969

ARA TRANSFORMS INTO ARA SERVICES.

1993

WE DEVELOP ARAKOR IN SOUTH KOREA.

We continue to expand worldwide as South Korea is added to our growing list of countries served, which includes the United Kingdom, France, Germany, Belgium, and the Czech Republic.

1994

OUR NEW LOGO LIGHTS UP THE PHILADELPHIA SKYLINE.

ARA Services evolves into Aramark to reflect the change in our business relationships and our commitment to serving customers with passion.

2005

OUR TEAMS PROVIDE FOOD AND SERVICES TO HURRICANE KATRINA VICTIMS.

2010

OUR TEAM PROVIDES

nutritious food to 33 trapped Chilean miners.

2016

THE NATIONAL PARK SERVICE

awards Aramark the contract to provide lodging, food and beverage, retail, recreation, and transportation services to Yosemite National Park in California's Sierra Nevada mountains.

2020

TO BOOST DIVERSITY IN OUR SUPPLY CHAIN

Aramark announces a partnership with Certify My Company, which assists self-classified suppliers in obtaining third-party diversity certifications.

2015

aramark | American Heart Association.

WE JOIN FORCES WITH THE AMERICAN HEART ASSOCIATION

and announce our shared commitment to improve the health of Americans 20% by 2021.

2019

THE APPOINTMENT OF NEW CEO

John Zillmer brings deep experience and expertise in the food services and related businesses.

2023

10 YEARS OF BUILDING COMMUNITY

Aramark celebrates our 10th anniversary of our global day of service, Aramark Building Community Day

Aramark Company Overview

A FORTUNE 500

GLOBAL LEADER

HEADQUARTERS IN PHILADELPHIA, PA

266,000

EMPLOYEES WORLDWIDE

OPERATING IN 19 COUNTRIES

ON FOUR CONTINENTS

aramark

Our Impact

cater to **HUNDREDS**
OF VENUES FOR PROFESSIONAL SPORTS TEAMS & OVER 90 COLLEGES AND UNIVERSITIES

950 BUSINESS DINING LOCATIONS WITHIN OUR 291 CLIENT FAMILIES

manage over **600,000** square feet of meeting space

OVER **600** HEALTHCARE FACILITIES

90,000 REFRESHMENT SERVICES LOCATIONS

OVER 160 OIL RIGS, mines, other remote locations

SERVE 29 TEAMS
IN THE NBA, NFL, NHL, MLB, AND MLS

SERVE **4 MILLION** MEALS A YEAR IN ASIA

27 LODGING, DAY PARKS, & CULTURAL ATTRACTIONS

MORE THAN **500 FACILITIES MANAGEMENT ACCOUNTS** IN THE U.S.

APPROXIMATELY 450 CORRECTIONAL FACILITIES IN NORTH AMERICA

450 SCHOOL DISTRICT PARTNERSHIPS
served over **350M MEALS TO K–12 STUDENTS** ACROSS HUNDREDS OF SCHOOL DISTRICTS
2 MILLION STUDENTS ENROLLED

75 PERCENT of conference centers ARE IACC ACCREDITED

employ **30,000** ASSOCIATES **IN SEVEN EUROPEAN COUNTRIES**

3M COLLEGE AND UNIVERSITY STUDENTS SERVED EVERY YEAR IN NORTH AMERICA

manage **28** UNDERGROUND CAFETERIAS IN THE LARGEST UNDERGROUND COPPER MINE IN THE WORLD

Routinely Serving High-Profile Events

NCAA ATHLETIC CHAMPIONSHIPS & BOWL GAMES

ASIAN GAMES & PAN AMERICAN GAMES

SUPER BOWL & NFL DRAFT

OLYMPIC GAMES

MLS ALL-STAR GAMES

MLB WORLD SERIES & ALL-STAR GAME & FANFEST

NBA ALL-STAR GAME & JAM SESSION

NHL STANLEY CUP & WINTER CLASSIC

U.S. OPEN TENNIS CHAMPIONSHIPS

Key Statistics

SERVE NEARLY
2 BILLION
MEALS EACH YEAR
AND MORE THAN
1 BILLION
CUPS OF COFFEE

MANAGE
1 BILLION
GROSS SQUARE FEET
OF CLIENT FACILITIES

Be Well. Do Well.

Through our enterprise ESG platform Be Well. Do Well.℠ we are dedicated to reduce inequity, support and grow our communities, promote diversity, and protect our planet.

SUPPORTED NEARLY
1 MILLION
STUDENTS, FAMILIES, & INDIVIDUALS GLOBALLY

73% REDUCTION OF FOOD WASTE IN THE U.S.
FROM FISCAL YEAR 2015 BASELINE
Reducing food loss and waste 50% by 2030 across operations

38% OF MAIN DISHES & SIDES ARE VEGAN, VEGETARIAN, OR PLANT-FORWARD
in U.S. Workplace Experience, Collegiate Hospitality, and Healthcare+

700+
DIETITIANS, AND
HEALTH & WELLNESS
AND NUTRITION EXPERTS

Our Rewards and Recognition

DEI BEST PLACE TO WORK FOR DISABILITY INCLUSION 2022 — 100% DISABILITY EQUALITY INDEX

DiversityInc TOP COMPANIES FOR SUPPLIER DIVERSITY 2023

DiversityInc TOP 50 2023

BEST PLACES TO WORK 2022 for LGBTQ+ Equality — 100% CORPORATE EQUALITY INDEX

FORTUNE WORLD'S MOST ADMIRED COMPANIES

TOP 50 EMPLOYER 2023 CAREERS

Newsweek AMERICA'S MOST RESPONSIBLE COMPANIES 2023 — statista

Employee Resource Groups

Aramark **AMPLIFY**
Aramark **NOURISH**
Aramark **EMPOWER**
Aramark **IMPACTO**
Aramark **LEAD**
Aramark **PRIDE**
Aramark **RISING SUN**
Aramark **SALUTE**
Aramark **SYNERGY**
Aramark **THRIVE**
Aramark **YOUNG PROFESSIONALS**

Aramark (NYSE: ARMK) provides food and facilities services to millions of people, in 16 countries around the world, every day. Rooted in service and united by our purpose, we strive to do great things for each other, our partners, our communities, and our planet.

Awards & Recognition

Aramark (NYSE: ARMK) proudly serves Fortune 500 companies, world champion sports teams, state-of-the-art healthcare providers, leading educational institutions, iconic destinations and cultural attractions, and numerous municipalities in 16 countries around the world.

We work to put our sustainability goals into action by focusing on initiatives that engage our employees, empower healthy living, preserve our planet, and build local communities.

Learn more at www.aramark.com or connect with us on Facebook and Twitter.

Our 266,000 team members deliver experiences that do great things for our people, our partners, our communities, and our planet every day.

The Most Admired list is **the definitive report card on corporate reputations**, and is based on eight criteria, from investment value to social responsibility.

Aramark was named to ***Black Enterprise***'s prestigious list of the **Best Companies for Diversity**. The qualitative survey focuses on the participation of African American and other ethnic minority groups in four categories.

CAREERS & the disABLED magazine ranked Aramark among its **Top 50 Employers** for providing a positive working environment for people with disabilities.

Aramark has been named to the **Diversity Best Practices Inclusion Index**. Criteria included best practices in the recruitment, retention, and advancement of people from underrepresented groups in demographic representation (women, racial/ethnic minorities, people with disabilities, and LGBTQ people); inclusive culture; and leadership accountability.

Aramark is among 50 U.S. employers that received the **2019 Best Employers: Excellence in Health & Well-Being** award, presented at the National Business Group on Health's Workforce Strategy 2019 Conference. Honored with the Platinum Award for our Take Care programs, this marks the 11th consecutive year Aramark has received the award, and the fifth year receiving the Platinum distinction.

Aramark was named one of the **Best Places to Work for LGBTQ Equality**, earning a perfect score of 100% on the 2023–2024 Corporate Equality Index, a national benchmarking survey and report on corporate policies and practices related to LGBTQ workplace equality, administered by the Human Rights Campaign.

Top 50 Companies for Diversity—This prestigious list is formulated from data collected across six key areas: Leadership Accountability, Human Capital Diversity Metrics, Talent Programs, Workplace Practices, Supplier Diversity, and Philanthropy.

For the eighth year in a row, Aramark was named one of the Best Places to Work for Disability Inclusion in 202e by the **Disability Equality Index (DEI), with a top score of 100%.** The DEI is a joint initiative of Disability:IN and the American Association of People with Disabilities (AAPD). It is acknowledged as the most comprehensive disability inclusion assessment tool, and it is embraced by both business leaders and disability advocates.

Aramark has been named to ***LATINO Magazine*'s LATINO EQUITY 100,** an annual listing that spotlights companies providing the most viable business opportunities for U.S. Latinos.

Aramark was named one of the 2021 Best Companies for Multicultural Women by Seramount—an honor recognizing companies that create and use best practices in hiring, retaining, and promoting multicultural women in the United States.

For the third year in a row, Aramark received the **Henry Spira Humane Corporate Progress Award** from the Humane Society of the United States.

Aramark was recognized for more than 10 years of using products and services that are safer for human health and the environment; the **Green Seal** mark represents compliance with a rigorous set of criteria designed to achieve leadership levels in sustainability.

America's Most Responsible Companies: This ranking focuses on a holistic view on corporate responsibility that considers the three areas of ESG (environmental, social, and corporate governance).

Aramark earned the Meritorious Achievement Award from the American Heart Association in recognition of our Healthy for Life initiative and Feed Your Potential 365 campaign for our "ambitious and unprecedented effort to improve the health of Americans."

First contract catering company in the U.S. to sign World Resources Institute's (WRI) **Coolfood Pledge**. By signing the Pledge, Aramark is committing to drastically reduce the greenhouse gas (GHG) emissions associated with the food it serves in the U.S. by 25% by 2030.

Aramark received the 2018 **Environmental Innovators of the Year Award** from the Green Sports Alliance for our collaboration on a pre-packed compostable peanut bag and our contribution to the first-ever zero-waste Super Bowl.

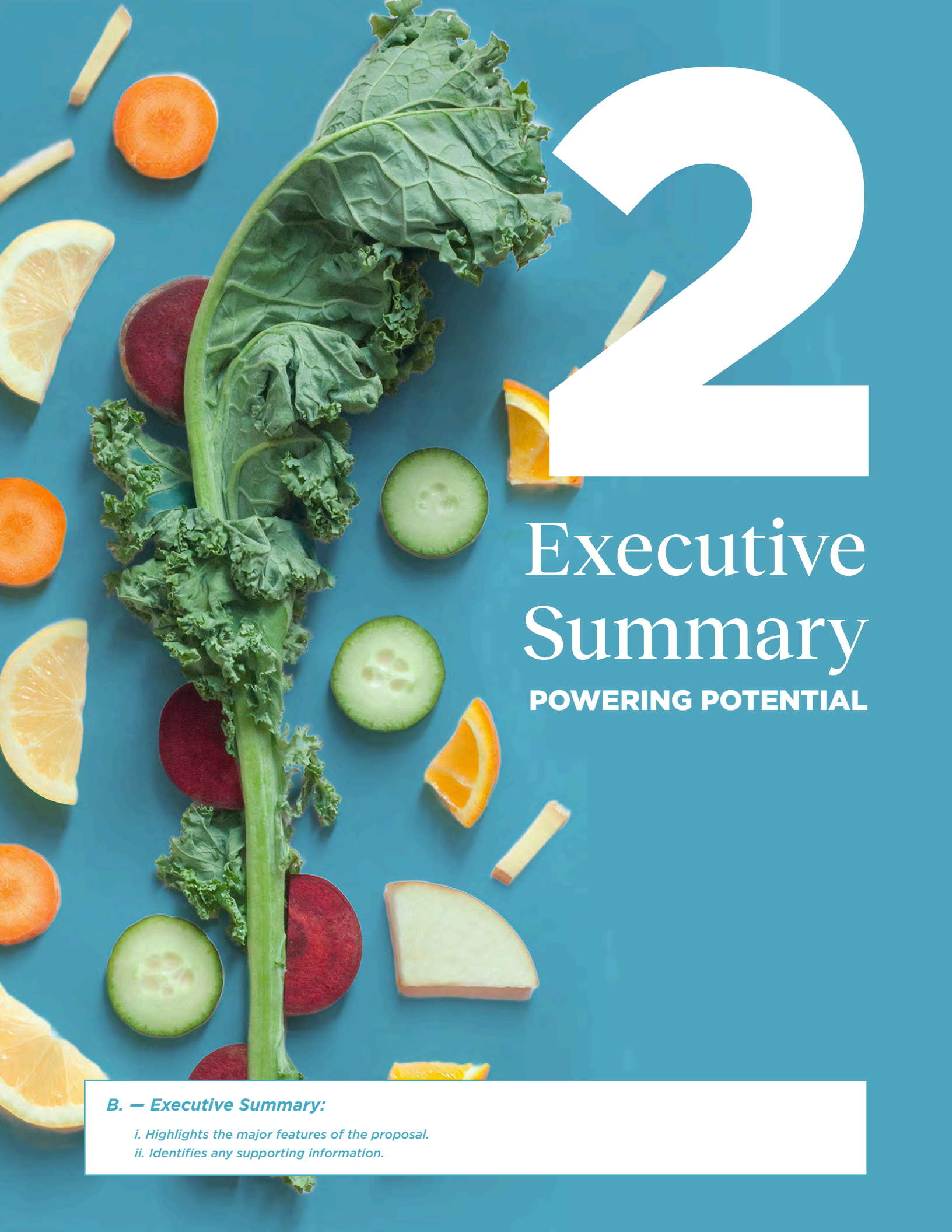
ii. The name, address, telephone number, and email of the person to be contacted, along with others authorized to represent the company in dealing with the RFP

AUTHORIZED PERSON & POINT-OF-CONTACT:

Name: Angie Oshia,
Director of Business Development
Phone: 636.575.4070
Email: oshia-angie@aramark.com
Address: 2400 Market Street | Philadelphia, PA 19103

Angie Oshia is responsible for ensuring client expectations are met throughout the relationship. Angie partners with schools across Missouri, Arkansas, Kansas, Nebraska, Montana, and Tennessee. Prior to joining the Aramark Student Nutrition team, Angie worked for VariQuest as a Senior Educational Program Manager and prior to that at Scholastic as National Strategic Partnership Manager, where she affectionately shares that "Clifford the Big Red Dog used to be my boss."

Aside from her experience with building relationships with education administrators, Angie is also a current school board member in Hillsboro, Missouri. Her focus provides unique insights into board administration, committees, and federal funding to help better serve our partner districts.



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Executive Summary

POWERING POTENTIAL

B. — Executive Summary:

i. Highlights the major features of the proposal.
ii. Identifies any supporting information.

Believe in the Power of Food

DRIVEN BY INSIGHTS

Our menus are driven by our deep collection of proprietary and market insights that our chefs and nutritionists use to create customized menus your students will love.

You want what's best for Ralston Public Schools' students. So do we.

Grounded in our commitment to service, our mission is to achieve remarkable outcomes for our school partners, school communities, students and environments. Students come to your District to learn, be inspired, form friendships, and, most importantly—to prepare for a successful future.

Research shows that students learn better when they're well nourished, and eating healthy meals has been linked to higher grades, better memory and alertness, and faster information processing.

Ralston Public Schools' students deserve a food program that uses locally grown fresh fruits and vegetables. A food program that limits fat, sugar, and sodium, that not only meets, but exceeds USDA guidelines. Above all, they deserve innovative menu items that look and taste great.

A nutrition partner skilled in insights-driven menu development with experienced culinarians and knowledgeable dietitians is essential for delivering innovative, delicious, visually appealing, and healthy menus to your students, faculty, and staff.

As leaders in insights-driven innovation and health and wellness, our chefs create menu options and dining experiences that promote quality, convenience, health, and customization for the students and communities we serve. With the expertise that comes from serving 370 million meals to more than 2.5 million students each year in more than 350 districts, we go above and beyond to deliver creative solutions and customized plans to support healthy students, provide strong financial returns to Ralston Public Schools, and help you accomplish your District's goals.

We've identified menu variety and creativity, enhancing the management staffing to support the District, and establishing a new starting wage as additional key elements to further enhance Ralston Public Schools' nutrition program today. Our proposal highlights the innovative solutions our experts have developed to address these opportunities.

OUR VISION FOR RALSTON PUBLIC SCHOOLS SUPPORTS AN EVEN BRIGHTER FUTURE.

With Aramark Student Nutrition, you can be assured we will continue to invest in nutrition and wellness initiatives, your students and campus community, participation-building programs, and training and development of the food service staff throughout the entire contract term.

You can also count on us to bring the full extent of our local, regional, and corporate expertise to Ralston Public Schools to provide creative solutions that maximize the overall performance of your food service program. We are committed to being the best-in-class partner to the K–12 community. We will do our part to support the goals of Ralston Public Schools and do great things for our people, our partners, our communities, and our planet.

A dynamic food and nutrition program promotes the success of your District and students. We understand that the nutrition and wellness of your students play an integral part in their overall health and ultimate success in life.

Students come to Ralston Public Schools to learn, to be engaged, and to be inspired. We understand that fulfilling this educational responsibility means providing healthy school meals and engaging learning environments that encourage student growth, while still ensuring effective, efficient day-to-day District operations.

Having the right food and nutrition partner can make a big difference. We use that expertise, with a focus on research and insights, to better understand your students and help you accomplish Ralston Public Schools' goals. Our culinary and operational professionals, along with the right on-site team, work to deliver creative solutions and customized plans to support healthy students, strong financial returns, and overall District community satisfaction. Whether we are offering great meals, empowering students to make healthy choices, or creating the next innovative dining solution, we are here to help you fuel the success of your students and our future generations.

Planning for Today & Tomorrow

Achieving Ralston Public Schools' Goals

Aramark offers the security of a partnership focused on serving the short-and long-term interests of our customers and clients. The benefits to Ralston Public Schools make for an immediate impact on performance, an increase in student satisfaction, and a sustainable program throughout the contract.

FOR TODAY: ELEVATED QUALITY

Improving Menu Quality and Portions

Our team will focus on implementing quality controls to regain the consistency and student participation in your school lunch program.

IMPROVE	ARAMARK STUDENT NUTRITION SOLUTION
Menus and Taste	Food service director and chef-inspired menus
Meal Delivery	Update process and packaging
Additional Service	Reimburseable grab-and-go meals in the school store at the high school with a refresh to the space

FOR THE FUTURE: SUSTAINED SATISFACTION

Your Food Program as a Beacon to the Community

Procuring fresh, locally sourced ingredients to prepare our house-made recipes, your students and parents will be proud of the rotating options that provide more choices and access to healthy meals.

NO KID HUNGRY

"Our team will advise and provide guidance in expanding the services like Super Supper, after-school snack, and weekend meal programs. Use our expertise to ensure your goal that no kids go hungry."

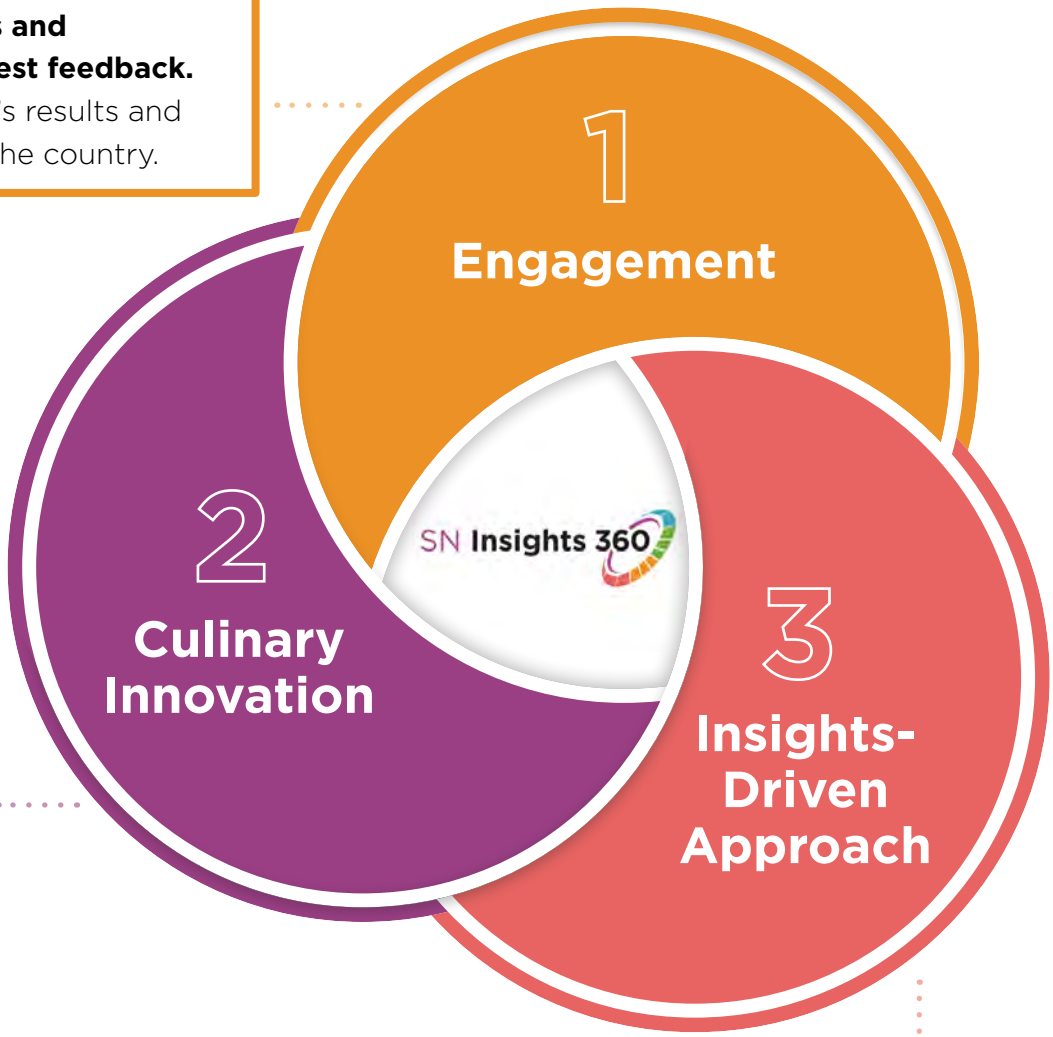
—Cheryl Essner, Director of Finance, No Kid Hungry

Aramark Student Nutrition Advantage

Our relentless focus on student insights drives the Aramark Advantage—innovative programs that are proven to increase student participation.

1 **We ask our students and constituents for honest feedback.** We act on each school's results and analyze trends across the country.

2 **Our menus** are driven by our deep collection of proprietary and market insights, from which our chefs and nutritionists will create and customize menus that your students will love.



3 **Missing students are seen.** Our Campus Metrics Dashboard identifies participation gaps. Our operations team engages in dialogue with building administration to customize the program for broader student reach. These stakeholders also provide valuable insights for future enhancements.

Five-Year Plan

We deliver incremental value to Ralston Public Schools beyond our proposed operating budget for Year One.

Our vision for the next five years of our partnership is student-centered and growth-driven, building on our shared successes each year. By taking a proactive and long-term view of our nutrition program, we lay the foundation for a solid program with expected outcomes; then we transition to continued growth as participation and satisfaction increase.

While the details can be finessed, we choose to lay out our five-year vision by year—identifying a theme for each year and critical milestones you can expect us to achieve. Each year builds on the next, so critical elements of any long-range plan are outlined in short-term objectives. These objectives are realized through a partnership with your District, a deep understanding of the community and culture of Ralston Public Schools, and the students we serve each and every day.

Focused on:

- **Student-centric Experience**
- **Community-Focused Partnerships**
- **Mission-Driven Health and Wellness**
- **Employee Well-Being**
- **Financial Certainty**

1 Laying the Foundation

2 Accelerating Outcomes

3 Taking Menus to the Next Level

4 Evaluating the Model

5 Building for Growth

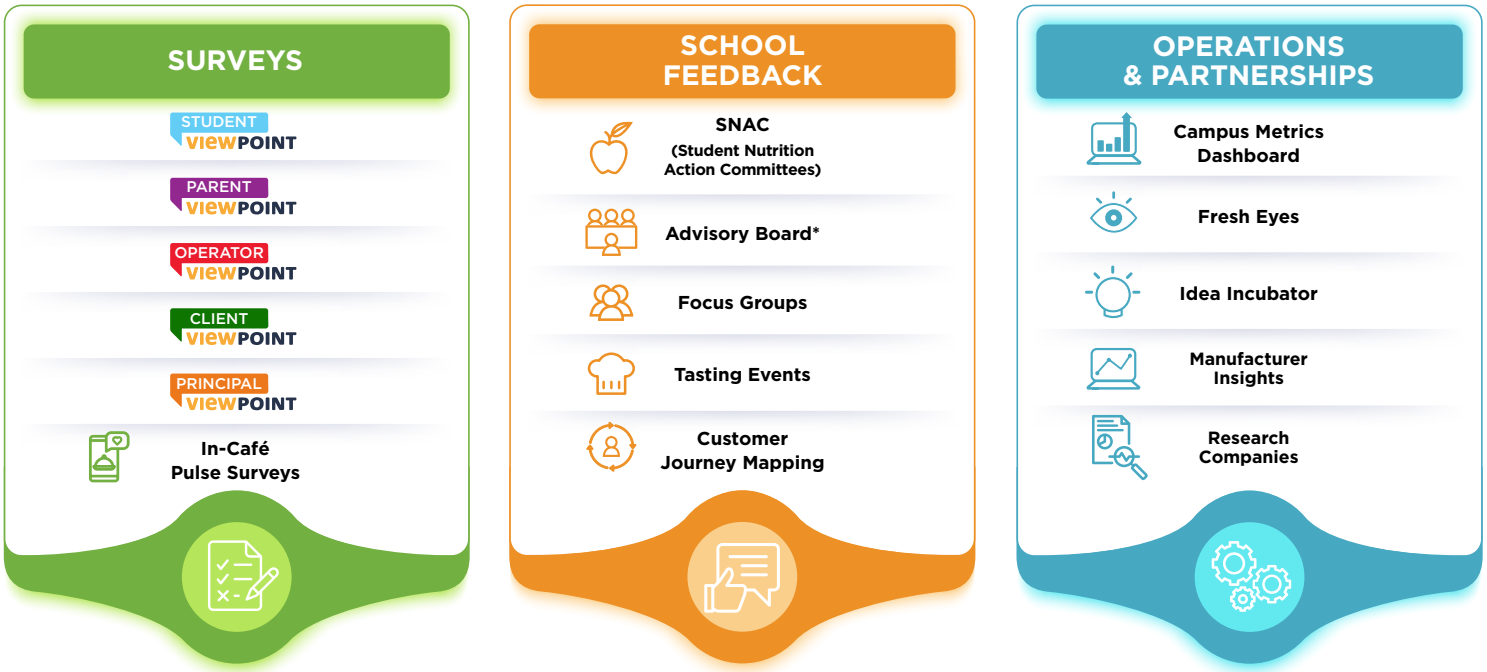
Insights

Our robust insights set us apart from our competition. Our comprehensive SN Insights 360 platform provides us an all-encompassing market insights and intelligence program where we collect data and information from a variety of sources to help us improve our operations, menus, and marketing on a continuous basis.

SN Insights 360 includes a variety of surveys and methods of feedback collected at the schools, as well as data and information collected from our operations and partnerships. This program is explained in greater detail in the Promotion of the School Food Service Program section of this proposal.

PLATFORM COMPONENTS

SN Insights 360



*Students, parents, teachers, and community involvement assist in menu planning

Every year, we survey

65,000+

K–12 students about all aspects of their school dining experience using our **Student ViewPOINT** platform.

Campus Metrics Dashboard allows the comparison of meal sales performance across different schools to market data. This allows us to pinpoint improvement opportunities for schools with similar attributes.

Price/Cost

(22 POINTS)

Our Proposal Was Built for Your Future

We are pleased to have the opportunity to partner with Ralston Public Schools in establishing a food service program that aligns with the vision of your District, students, and community. Our approach is customized to every partnership by understanding your challenges, identifying opportunities, and providing proven solutions. Our proposed budget covers all necessary operating expenses needed to execute a quality program and achieve our shared financial goals.

ARAMARK STUDENT NUTRITION MEAL RATE

Program/School Year	2025–26
Lunch	$2.25
Breakfast	$1.75
Snack	$1.00
Meal Equivalent Fee	$4.25

We understand the attached rates are below the current pricing the District is experiencing. We are not looking to "buy" your business; rather we believe this rate "right-sizes" what costs should look like for Ralston Public Schools. Our target is to continue to grow your program through providing a team dedicated to menu innovation, community engagement, and driving student participation.

We believe in transparency and the below demonstrates where this money is going in the meal rate:

LUNCH RATE COMPARISON

Incumbent Rate

$2.5340

Aramark Rate

$2.2500

- *Menus featuring Premium Proteins along with a blend of local favorites*
- *Scratch made recipes including Monthly Limited Time Offers to drive participation*
- *Sampling events throughout the community*

- *Includes dedicated On-Site Food Service Director*
- *Regional Dietitian & Marketing Support along with Visitation Schedule included, but not charged to the program*

GUARANTEED RETURN

Aramark is proud to guarantee a $233,762 surplus budget for Ralston Public Schools food service program.

PROGRAM ENHANCEMENTS

Aramark is an industry leader in helping to implement innovation and additional programs to drive the long-term viability of your food service program. As your partner, we look forward to working with you to identify opportunities for continued enhancement.

Service Capability Plan

(20 POINTS)

As a company that serves 2.5 million K–12 students in over 350 districts across the country each day, our vast experience providing meals to students just like yours enables us to support your unique needs. **Combined with our commitment to quality, the ability of our people to drive innovative solutions while offering a variety of nutritious and tasty menu options is what defines us as a leading food service provider and your partner to increase meal participation.**

Aramark Student Nutrition can deliver:

CHEF-CRAFTED MENUS

- Regional and local menus
- Scratch cooking
- Home-cooked favorites
- Authentic ethnic recipes
- Limited-time offers

CULINARY ALLIANCE

PURCHASING

- Highest quality ingredients
- Specially formulated products from reputable manufacturers
- Commodity optimization/usage
- Locally procured fruits, vegetables, milk, and other items

MULTIPLE POINT-OF-SERVICE SOLUTIONS

- Grab-and-go stations
- Satellite meals
- Food trucks
- Mobile carts
- School stores
- Coffee shops
- Mobile kiosks
- Snack packs

SERVICE EXPERTISE

- After-school programs
- Catered events
- Centralized production
- Concessions
- Kitchen design
- Equipment procurement
- Cooking trailers

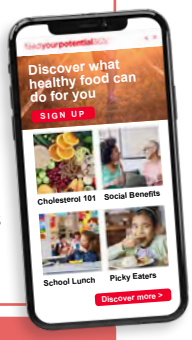
STUDENT & COMMUNITY ENGAGEMENT

- Culinary skills training
- Student Nutrition Advisory Committees (SNAC)
- Student culinary competitions
- Open house and tasting events
- Student internships
- Food demonstrations

HEALTH & WELLNESS PROGRAMS

- Health fairs and seminars
- School gardens
- Classroom nutrition lessons
- Robust resources via **fyp365.com**
- Employee safety programs
- Sustainability

BWBW BE WELL. DO WELL.



RESEARCH & ANALYTICS

- Campus metrics benchmarks
- In-café pulse surveys
- Annual surveys
- Focus groups
- Principals' survey

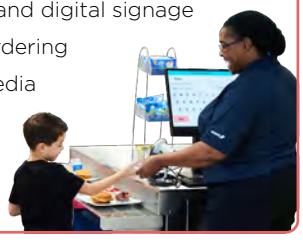
SN Insights 360

MARKETING & COMMUNICATIONS

- Age-specific cafeteria brands and food stations
- Special event promotions
- Sampling events
- Elementary level mascot program

DIGITAL

- POS technology
- Smart kitchen management
- Website and digital signage
- Mobile ordering
- Social media



Chef-Crafted Menus

Elevating the Culinary Experience in Student Nutrition

In our commitment to revolutionize the school dining experience, our proposal includes a realistic plan of operations designed to evolve with the District's ever-changing customer service needs. Our culinarians, dietitians, and marketers continually seek to improve our offerings by benchmarking new restaurants and product offerings based on new trends and what students prefer at home and away from home.

Our menus are designed to maximize student participation.

1

TASTE

We do this by starting with insights—asking students what types of food they like, what they eat at home or at restaurants.

2

VARIETY

We carefully select ingredients including fresh, local ingredients, using a made-from-scratch approach.

3

CONVENIENCE

Our Culinary Alliance comprises over 15 globally experienced chefs who operate in our test kitchens. We collaborate with manufacturers like Kellogg's, Land O'Lakes, Rich's, Tyson, and others specializing in school food.

4

DIETARY NEEDS

These great dishes and menu creations are being developed with oversight by our dietitians to ensure USDA standards are met.

5

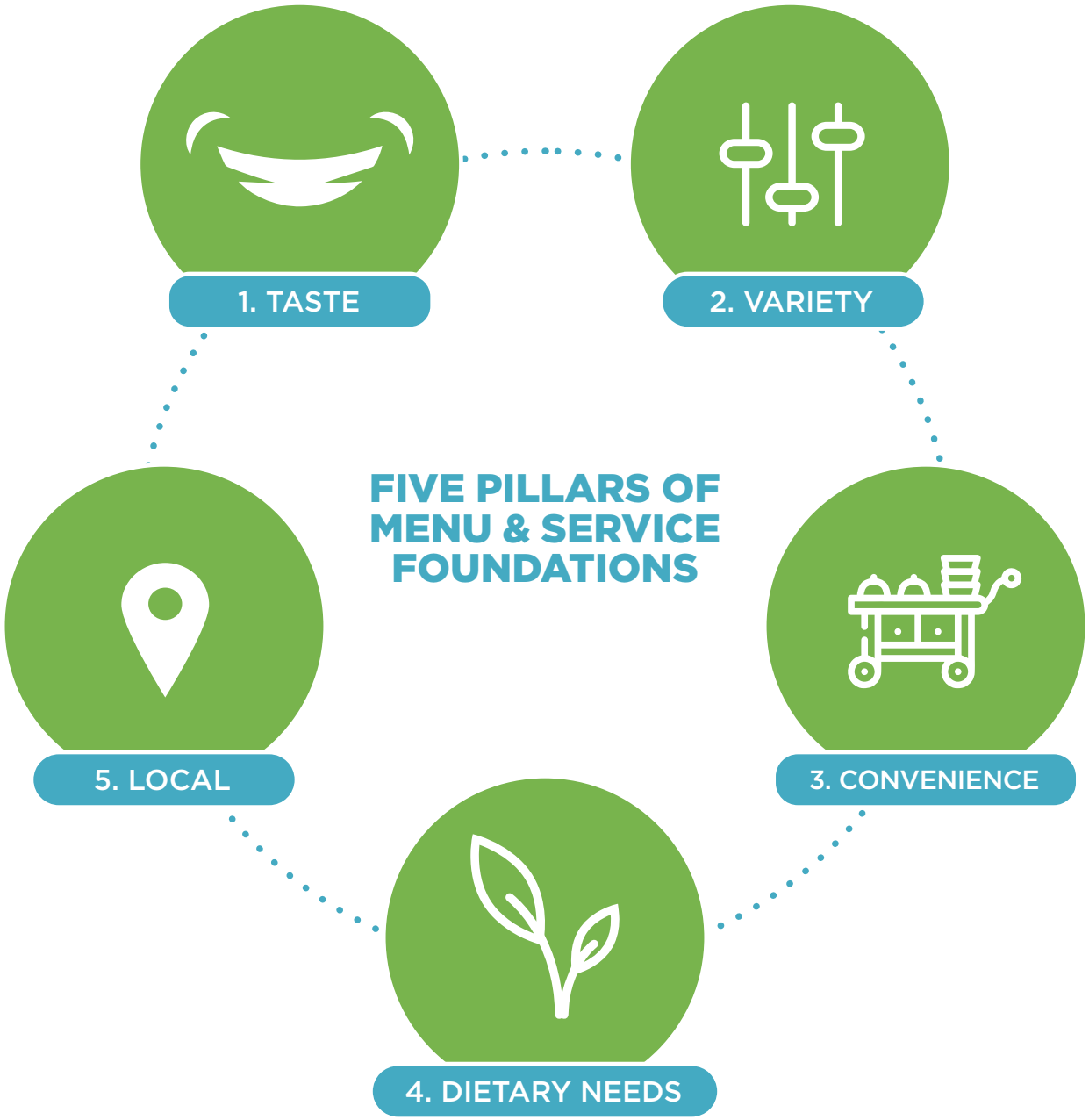
LOCAL

We extensively field-test with students, parents, and operators to assess acceptance rates, while collaborating with distribution houses to ensure ingredient availability.

The outcome is pure **MAGIC** in an environment with strict nutritional and budget constraints. We're able to offer the healthiest yet most delicious school food menus imaginable. **No other school food service provider** can rival our combination of resources, capabilities, expertise, and scale.

But that's not all—we go further. We analyze what sells, and what doesn't, meticulously examining meal participation data through our exclusive Campus Metrics tool kit (referenced in the Innovation section of the proposal).

In summary, we provide detailed data on menu performance and school meal participation, drawing from our extensive database of over 3,200 schools nationwide. **We've got it covered.**



Menus That Matter

(5 POINTS)

We recognize that each region and district we are privileged to serve in has its own distinct culture and traditions, handed down from generation to generation. This includes recipes and ingredients as well as preferred preparation of snacks and meals. With the insights we gather from your students through surveys and taste-testing, our chefs and nutritionists craft over 250 new recipes using fresh, quality ingredients that the students of Ralston Public Schools will love along with our over 7,000 existing recipes.

To keep meal options fresh and provide variety, we offer rotating, seasonal menus and exhibition stations with items composed of both local and globally inspired ingredients. Healthy food has to taste good or your students won't eat it, so incorporating fresh herbs and spices and condiments also allows for further customization of their meal.

SPECIAL DIETS

Many of today's students have to adhere to strict dietary restrictions due to a desire to limit or eliminate meat from their diets, food allergies, or other health issues. We provide ample selections daily to ensure they can find what they like to eat prepared in the manner that best meets their needs.

"Aramark Food Service at our school offers high-quality, nutritious meals with a wide variety of options, including vegetarian and gluten-free choices. Their commitment to using fresh ingredients enhances flavor and health benefits. They actively engage with students for feedback and continuously improve their offerings. Overall, I highly recommend Aramark for their dedication to delicious food and student satisfaction."

—Burgettstown Area School District

QUALITY

- Chef- and dietitian-designed recipes
- Themed and rotating exhibition stations

HEALTH

- Healthy, compliant foods
- Allergen-sensitive and special dietary options

CONVENIENCE

- Grab-and-go and catering
- Point-of-sale, mobile ordering

PERSONALIZATION

- Menus that can be customized to your District
- Feedback-driven, taste-tested dishes that are customizable to students' tastes

Scratch-Focused

Aramark can provide a variety of scratch-made items to elevate the current programs at Ralston Public Schools.

Items include but not limited to:

- Specialty Pizzas
- Chili/Soups
- Hot & Cold Wraps
- Fresh Salads
- Panini
- Grain Bowls
- Vegetable & Meat Empanadas
- Sweet & Savory Hummus
- Fresh Pico Salsa
- Salad Dressings
- Dinner Rolls
- Corn Bread

Student & Community Engagement

(3 POINTS)

We implement a comprehensive communication strategy tailored to students and constituents, both in-person and virtually. This includes traditional print materials as well as existing and emerging digital technologies. Our approach ensures effective communication in the preferred methods of our audience.

Here are just a few examples of our engagement programs.
For a full list, please see the proposal body.

STUDENT

We have age-specific student engagement programs with the goal of **informing, collecting feedback, and teaching** healthy and balanced eating. Ultimately, we want to instill healthier eating habits while continually improving our menus with student feedback to increase meal participation.

PRINCIPALS

The primary connection between the District, the student experience, and parents—**we intentionally collaborate** with this group to align with their vision and act as a resource and partner for their school. We also strongly believe that getting students excited about the food service program starts with your principals' support and involvement.

PARENTS & COMMUNITY

We offer programming to connect with parents and community members to **increase awareness and understanding** of the programs and services we provide. Simultaneously, we encourage their active participation and welcome their input regarding our menus, products, and services.

SCHOOL FOOD AUTHORITY

Because Aramark Student Nutrition's management of Ralston Public Schools' food service program must **consistently align with your District's goals** and be geared to meet the expectations defined in our mutual long-term plan for partnership, we continually focus on building a strong, open, and productive relationship with our direct District liaison.

STUDENT FEEDBACK AND VOICE OF THE CONSUMER

We'll establish a Student Nutrition Advisory Committee (**SNAC**) to gather feedback on the food program, serve as a focus group for new recipes and promotional ideas, and help enhance the program overall.

CULINARY ENGAGEMENT

Chef-led cooking demonstrations targeting different age groups will **educate students** on where their food comes from and offer simple, healthy recipe ideas.

STUDENT CULINARY COMPETITION

We have developed Culinary Star, a competition to help students interested in culinary arts and sciences learn and improve their cooking skills.

CULINARY STAR

FEEDBACK AND INFORMATION SHARING WITH PRINCIPALS

We customize our engagement and information-sharing methods with principals to meet their unique preferences and requirements. This could involve monthly one-on-one meetings or participation in a forum of their choice. Our aim is to **offer tailored support to principals** and address any specific needs or requests they have. We survey principals on a regular basis to ensure alignment.

PRINCIPAL VIEWPOINT

"Aramark has done a fantastic job this year in providing great customer service."

Principal, Sherman ISD, Texas

"Aramark works very well with our school and district. They are very professional and have ALWAYS taken care of my needs or concerns immediately."

Principal, Jonesboro ISD, Texas

"Nice variety of food options and our current school Aramark staff members are fantastic!"

Cedarburg School District, Wisconsin

"Solid experienced organization that will ensure quality and compliance with respect to student nutrition in schools."

MSD of North Posey, Indiana

"Aramark does the best they can with the government school food regulations. I appreciate the willingness to adjust and adapt to help meet our needs. I know they offer fresh fruits and veggies vs the processed fruit that used to be offered."

Hilliard City Schools, Ohio

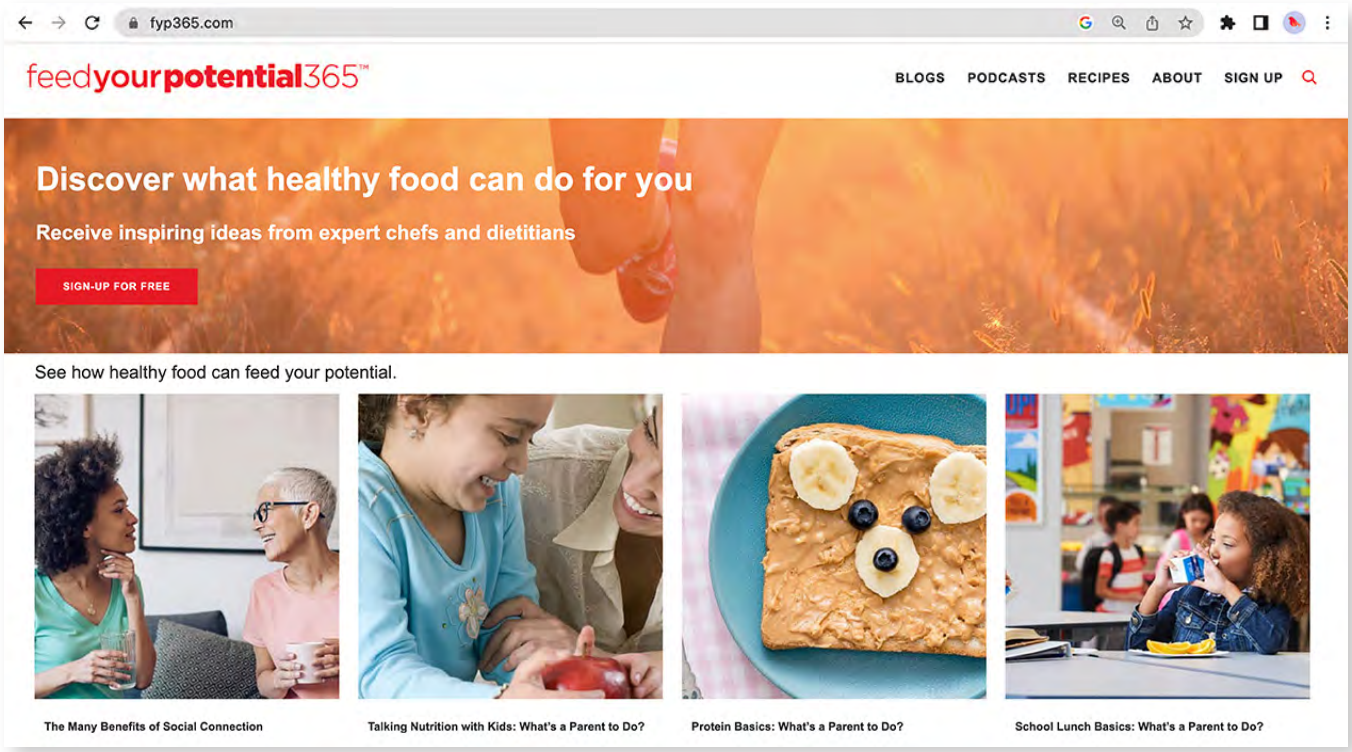
"This is my sixth year, and I am very pleased with Aramark Student Nutrition. I worked with Ned and now Jason and they are professional, helpful, innovative, and connect with the school well."

Northampton Area School District, Pennsylvania

FEEDBACK AND PROACTIVE COMMUNICATION WITH PARENTS

We engage parents with regular communication about our menus, programs, tasting events and newsletters. We also provide a rich range of health and wellness education and support including our FYP365 blog and podcasts with rich content to provide nutrition-related resources and tips. Visit fyp365.com for details.

feedyourpotential365



REGULAR IN-PERSON COMMUNICATION ON PERFORMANCE AND INNOVATION WITH THE SCHOOL FOOD AUTHORITY—OUR CLIENT

Continuous communication with your District, including school board members, administrators, and principals, is a key feature of Aramark Student Nutrition. We prioritize listening to your needs and crafting tailored communication plans.

Our extensive methodologies are refined based on client feedback.

Marketing & Promoting School Food

(5 POINTS)

Our marketing programs have a single, clear objective: to optimize students' academic performance through nutritious meals at breakfast and lunch. To achieve this, we need to understand their food preferences and devise effective strategies to encourage them to choose school meals.

We accomplish this by understanding each generation of students*, their wants, needs, and preferences. Then we develop brands, promotions, and programs for each age range.

CREATING AN ALL-ENCOMPASSING FOOD EXPERIENCE EACH MORNING AND LUNCHTIME

We perform this in several ways including:

- Professional merchandising and displays including communication that informs and engages while promoting well-being and healthy habits.
- Age-specific, retail-style dining brands and concepts.
- Exciting, on-trend promotions to introduce exciting new menu options.

THE ART AND SCIENCE OF FOOD PRESENTATION

In today's market, food quality is the number one driver of student satisfaction and program participation. When preparing Ralston Public Schools' menu, we consider:

- Taste
- Visual appeal
- Speed of service
- Cleanliness of café

*Gen Y: 1981–96, Gen Z: 1997–2012, Gen Alpha: 2013–25

OUR DINING BRANDS:

Exciting Food for Every Age

Students are exposed to ever-changing retail environments outside of school, and they have high expectations when it comes to dining. At Aramark, we work with the best creative agencies as popular fast and fast-casual restaurants do to create dining environments that encourage socializing and time to regroup and recharge from a busy school day.

RALLY CAFE

High School

ALWAYS SOMETHING NEW TO DISCOVER.

Seasonal menus and rotating stations offer students the dynamic range of food and flavors they're craving. Rally Cafe emphasizes these student priorities and embraces the opportunity to celebrate school spirit and the collective school community. Here, students will find made-to-order ramen bowls, sauced and tossed chicken wings, and other favorites that students know and love.

LUNCHPAD

Middle School

RECHARGE THEIR OWN WAY.

We are more than a cafeteria; we provide an experience that engages students with dynamic menus, communication, and spaces that support them as they build new friendships, connections, and an understanding of who they will become. Based on insights, this concept responds to the student need for an environment that is fun, inviting, awesome, and relaxing.

coolcaf
FOOD • FUN • FRIENDS

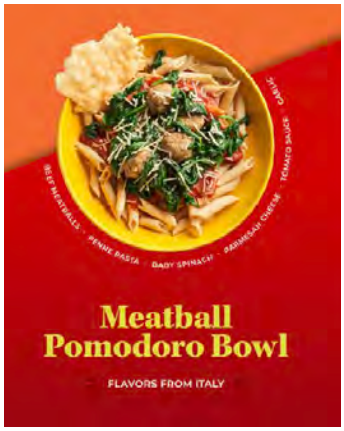
Elementary School

THE FAST WAY TO FRESH.

Our focus on fresh, nutritious, and convenient menu options offers students great-tasting food with more time to enjoy their meals. A fruit and vegetable bar helps increase variety and promote healthy choices, and the CoolCaf environment provides a fun energy with attention to health and wellness. This is all communicated through engaging characters and images that resonate with your youngest students.

AGE-SPECIFIC PROMOTIONS/LIMITED-TIME OFFERS

Limited-time offers designed by the best chefs alleviate menu fatigue by introducing new and diverse flavors, akin to those experienced in retail restaurants. This includes fresh signature items and creative variations of popular favorites.



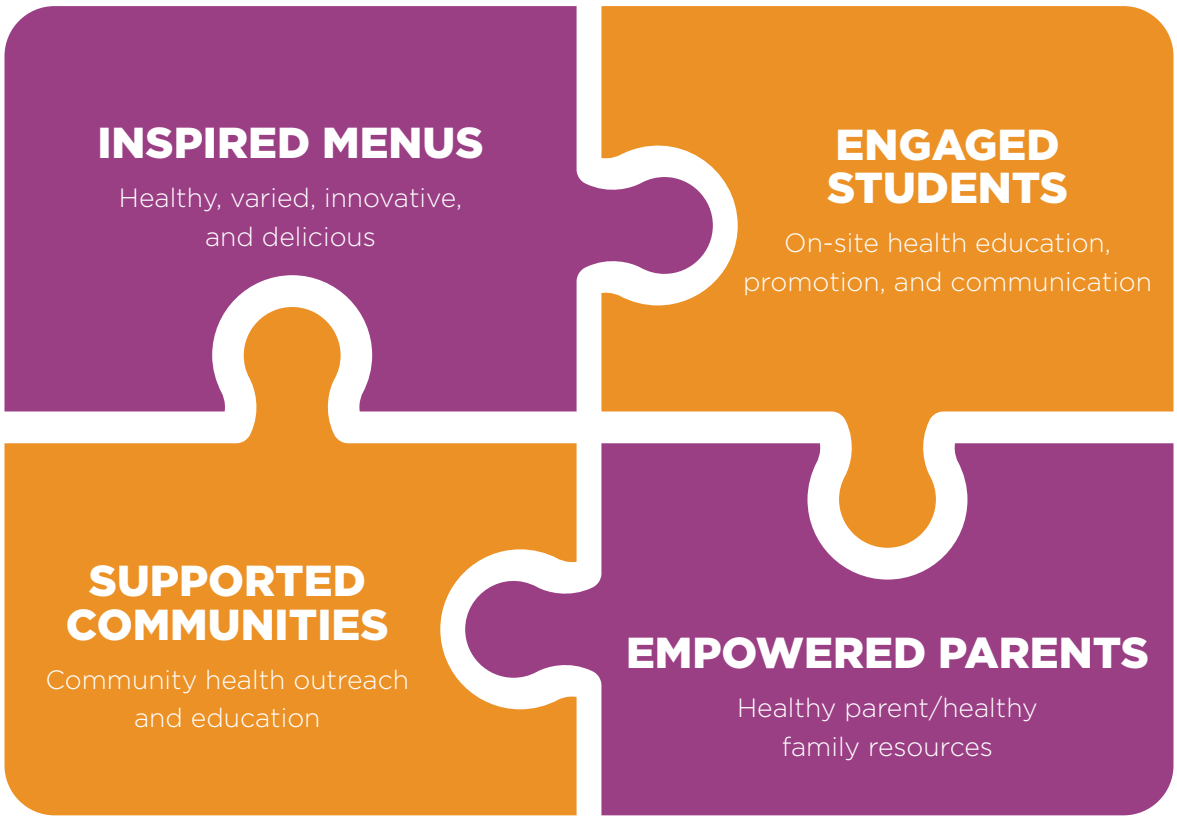
Health & Wellness Initiatives

HEALTHY BODIES, HEALTHY MINDS

Empowering the health and well-being of students, parents, and community is an essential part of our health and wellness leadership approach with one goal in mind: teaching and instilling in children healthy eating and living habits to set them up for success at school and beyond.

We do this with the following approach:

1. Our experts create programs based on proven methodologies customized to the unique needs of each school and community. Our dietitians, program developers, health and wellness experts, and marketers who specialize in children work together with our field managers.
2. We establish external partnerships.
3. Our turnkey resources are updated to reflect the newest science, materials, and delivery methods.



Multiple Point-of-Service Solutions

In the past 60-plus years in school food, operational innovation has been a key differentiator for us as we figured out different ways to deliver food to students in a variety of buildings, complexities, and time crunches. We've been the pioneers in many of these innovations.

People & Staffing

Without question, **our most valuable asset is our outstanding associates**, who go above and beyond every day to do great things for your students and your District. In order to position our associates for success, we apply four key principles: Hire Right. Train Well. Recognize and Reward. Retain Talent.

HIRE RIGHT

We employ a combination of traditional and digital methods to connect with and attract top talent for our open positions. Our team of skilled recruiters works tirelessly, using both traditional and digital strategies to source and vet candidates.

TRAIN WELL

Our training methodology is diverse, inclusive, and thorough. We offer various delivery methods such as on-the-job, classroom sessions, on-demand modules, interactive sessions, and coaching. These are geared toward enhancing food service skills, ensuring regulatory compliance, boosting productivity, and ultimately enriching the customer experience.

RECOGNIZE AND REWARD

Our all-encompassing Recognition and Rewards program reinforces and rewards associates who excel in serving your students and District, exhibit passion in their tasks, and contribute to fulfilling our commitments.

RETAIN TALENT

High-quality talent is an invaluable resource to our success and retaining and growing our team members is critical to integrated talent to our management model. We accomplish this through engaging, enabling our associates as well as structured development planning.

Safety & Sanitation

We have long been committed to protecting our associates, clients, customers, and the environment from harm. Stated simply, our vision is to provide and sustain a workplace where we reach Target Zero: no harm to people or the environment.

SAFE PRINCIPLES

LEAD A CULTURE OF SAFETY

We hold leaders accountable for enabling and taking proactive measures to achieve Target Zero by establishing policies, providing strategic direction, and setting environmental, health, safety and quality standards and targets in our operations around the world.

ENGAGE AND EDUCATE EMPLOYEES

We make safety part of our daily conversation by coaching and engaging our employees to perform their duties with focus and care for others and the environment. Our training programs are designed to achieve our Target Zero vision and compliance with government regulations.

KEEP LEARNING AND GROWING

We continuously monitor and measure our performance, review our progress, and make improvements to our system to drive the organization toward our Target Zero vision.

DO THE RIGHT THING

We comply with food safety, workplace safety, and environmental regulations that apply to the industries and geographies in which we operate, and we take timely action and dedicate resources to address issues once identified.

STOP AND SPEAK UP

We empower our employees to stop and question any task that causes concern about their personal safety, the safety of others or the impact to the environment, and we provide several ways to report safety issues or unsafe work practices.

SOURCE SAFELY AND RESPONSIBLY

We purchase goods and services through approved supplier, contractor, and distributor partners to ensure safety across the entire service portfolio.

We use quintessential technology to ensure safe operations:

ARAMARK'S SAFE PORTAL is a single-point location for managers to access all SAFE engagement tools, training, and materials for environmental, workplace, and food safety. This centralized resource for managing risk ensures that each team member has access to the most relevant and updated materials for required OSHA and specific risk-based workplace training.

SAFE is a mobile platform on the Marko app that delivers safety tools and resources directly to front-line teams to support and manage their safety culture through convenient mobile technology.

GLOBAL METRICS MONITOR SYSTEM is a web-based system used to track associate injuries, SAFE Engagement Activities, and SAFE Assessments. This system allows managers to monitor real-time data and facilitates our mandatory investigation process for all incidents or injuries. It ensures full transparency, granting each school leader access to all accounts under their purview.

Environmental Sustainability

AS STEWARDS OF OUR PLANET, WE ALL KNOW THAT IT'S IMPERATIVE THAT WE WORK TOGETHER TO ENSURE WE MAINTAIN A HEALTHY LIVING ENVIRONMENT FOR TODAY AND THE FUTURE.

BE WELL. DO WELL.

Aramark's Environmental, Social, and Governance (ESG) Program

Aramark has a comprehensive approach to protecting the planet, and we know Ralston Public Schools is making commitments to people and planet priorities as well. Through Be Well. Do Well., Aramark's ESG platform, we enable your students to prosper on a healthy planet while ensuring long-term growth.

73% of students say the choices they make about what to eat have an impact on the environment.

2022 Plant-Forward Opportunity Datassential Report

Promoting planetary health is our top priority and this can be achieved across our operations, from the foods we serve to the efforts we take

As part of this strategy, we focus on four areas:

1. **Sourcing Sustainably**
2. **Operating Efficiently**
3. **Minimizing Food Waste**
4. **Embedding Circularity**

Experience & References

(15 POINTS)

We have over 60 years of experience in providing food and nutrition services to schools and districts across the nation. Our strong local presence provides us with the experience to best serve Ralston Public Schools. We fully understand the local and state requirements needed to run a successful and compliant food program.

We hope you reach out and even visit our clients to witness our top-notch service firsthand. Listed below are notable partners in the state and near your District. Additional references can be found in the Required Documents section.

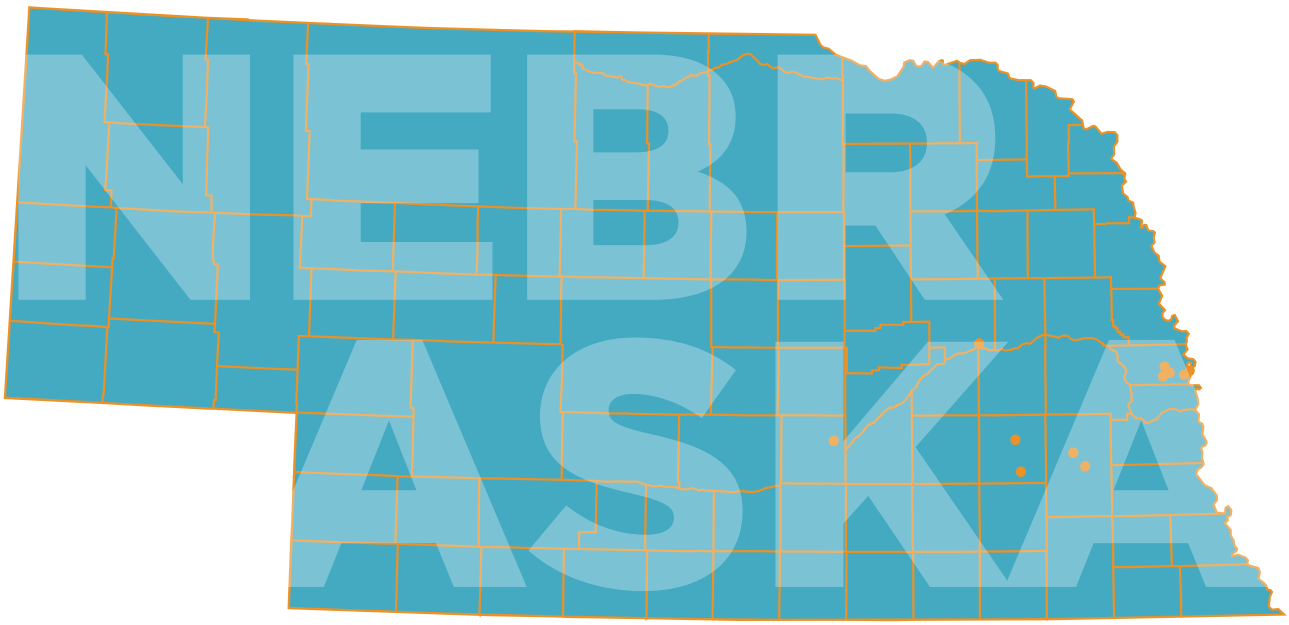
Over 60 years of experience

References—Like-sized Districts

North St. Francois County School District (MO), Mattoon CUSD #2 (IL), New Palestine Community Schools (IN), South Plainfield Public School District (NJ), Mount Vernon City School District (OH), El Campo Independent School District (TX)

Nebraska Notable References

University of Nebraska Athletics
Kawasaki
Mutual of Omaha*
new starting in 2026



Financial Stability & Business Practices

(10 POINTS)

With a legacy spanning over six decades of managing the National School Lunch Program, Aramark Student Nutrition partners with more than 350 districts nationwide, delivering nutritious meals to over 2 million students every day. Having forged over 23 new partnerships in the last year alone, Aramark Student Nutrition maintains our growth trajectory by prioritizing transparency and trust, backed by time-tested practices that uphold fiscal precision, integrity, and accountability.

FINANCIAL STATEMENTS

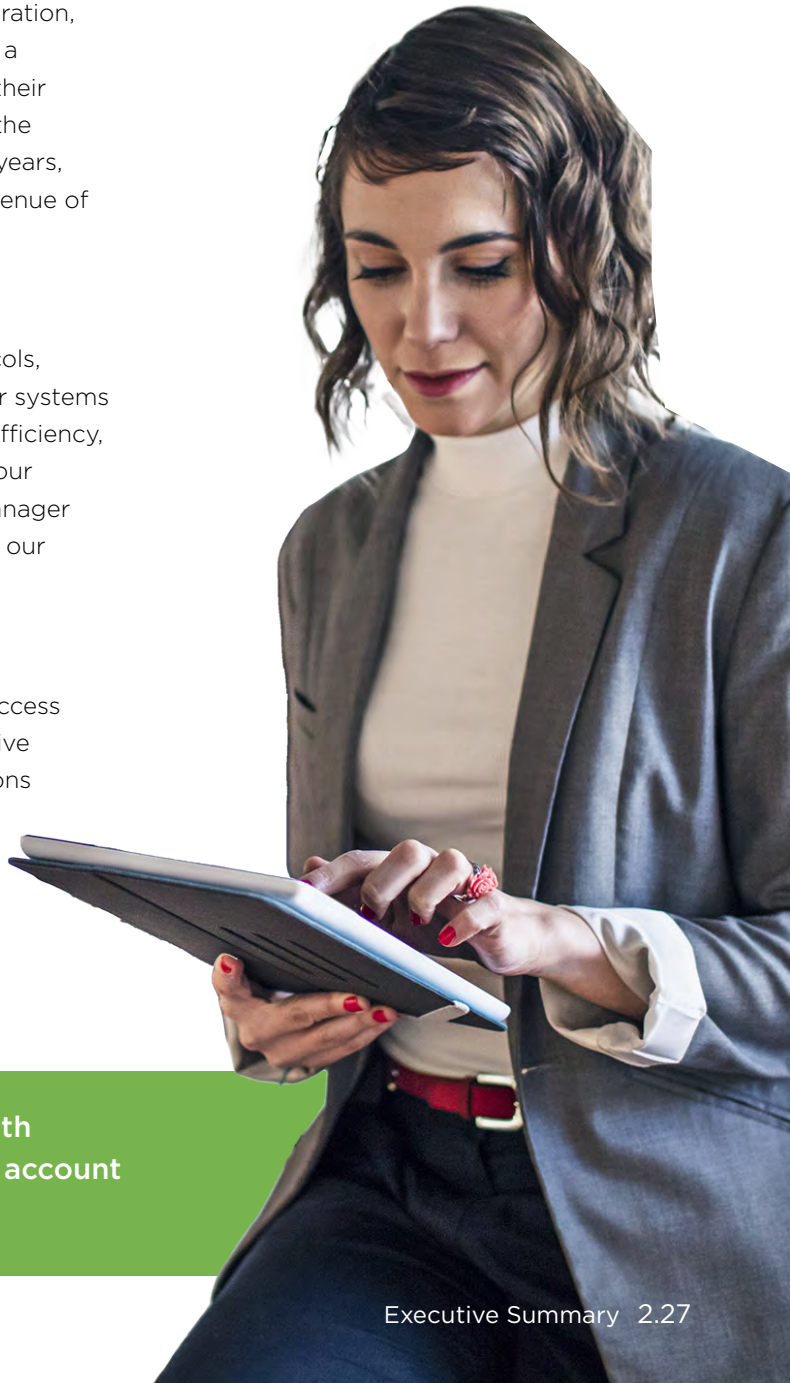
Supported by the financial resources of the Aramark Corporation, Student Nutrition functions as a boutique enterprise led by a dedicated team of industry professionals who have honed their expertise in school food service management. Enclosed in the attached USB are financial statements from the past three years, showcasing the stability of the company with an annual revenue of $17.4 billion and a robust balance sheet.

BUSINESS PRACTICES

Aramark upholds rigorous and thorough accounting protocols, complying with GAAP and Sarbanes–Oxley regulations. Our systems are meticulously crafted to prioritize top-tier security and efficiency, ensuring accuracy and accountability. With the backing of our proficient accounting and financial experts, your on-site manager will receive comprehensive training and ongoing support in our systems and procedures.

AUDIT SUCCESS

Aramark Student Nutrition has extensive track record of success guiding our partners through procurement and administrative reviews. Our teams are industry experts within the regulations and compliance of your program and will be there to support through each step of the audit. Furthermore, our proprietary menu program is approved by the USDA for Child Nutrition programs.



Our managers will continue to meet monthly with administration to review financial performance, account highlights, and engagement activities.

Accounting & Reporting Systems

(10 POINTS)

EXPERIENCE SOUND BUSINESS PRACTICES

One of our paramount objectives in this partnership is to ensure financial stability, precise accounting, and fiscal success for Ralston Public Schools. Our integrated operating and accounting systems are designed to deliver accuracy and heightened efficiency in the management of your food service program. From menu planning and order management to invoice processing and payroll, our dedicated team ensures the vitality of your program while providing you with the comprehensive insights you deserve. Moreover, we are fully committed to supporting big picture objectives such as annual strategic planning, aligning your goals with projected cost targets to foster collaborative success across all departments within Ralston Public Schools.

Data-Driven Systems

We take great pride in the proprietary systems we employ to oversee your business operations. While each system is capable of functioning independently, their seamless integration across the entire suite enhances efficiency. This integration empowers our teams to strike the perfect balance between cost management and prioritizing the needs of your students.

- **Menu Planning and Production**—Our proprietary menu system is a one-stop shop for all things food related. From planning to production, PRIMA is our USDA-approved program that our managers have at their fingertips to ensure an efficient program for your District.
- **Supplier Invoice Processing**—Through our ordering and PO management system, invoices can be reviewed and approved with ease by our managers.
- **Client Operating Reports**—All our processes and data converge and interact seamlessly with our proprietary finance system, Global Field Financials. This integration allows us to generate a comprehensive Monthly Operating Report, offering insights into every dollar earned or spent within your program. Concerning revenue, this system not only computes your cash and/or reimbursement revenue on a weekly basis but can also seamlessly integrate with various POS systems, automating the process for your team.
- **Campus Metrics**—This revolutionary dashboard gives our managers insights into the meal performance of your District at the school level. By leveraging our deep partnerships across the nation, we can identify where we have opportunities to serve more children with our full arsenal of ideas and solutions to accomplish that.

MONTHLY JOINT REPORTING

Open communication is the key ingredient to our success. As a partner of Aramark, your manager and support team will meet monthly with administrators to review all aspects of the food service program. You can expect to hear about our operational and menu success, real-time principal or student survey results, industry trends and the financial outlook of your District.

Personnel Management

(5 POINTS)

Scott Williams
FOOD SERVICE DIRECTOR

Management Team for Ralston Public Schools

Heidi Hodges
District Manager

Angie Oshia
Director of Business Development

Jeanna Ratnayake
Region Vice President

Kayla Foster
Regional OpX Support Director

Dan Marchione
Region Finance Director

Heather Baierle
Human Resources Director

CORPORATE AND TECHNICAL RESOURCES

- Operational Excellence Team:
  - Dietitians
  - Product and procurement specialists
  - Operations specialists
  - Chefs and culinary support
- Human resources
- Purchasing
- Facility planning and design
- Legal
- Research and development
- Training development
- Management information systems

On-Site Management

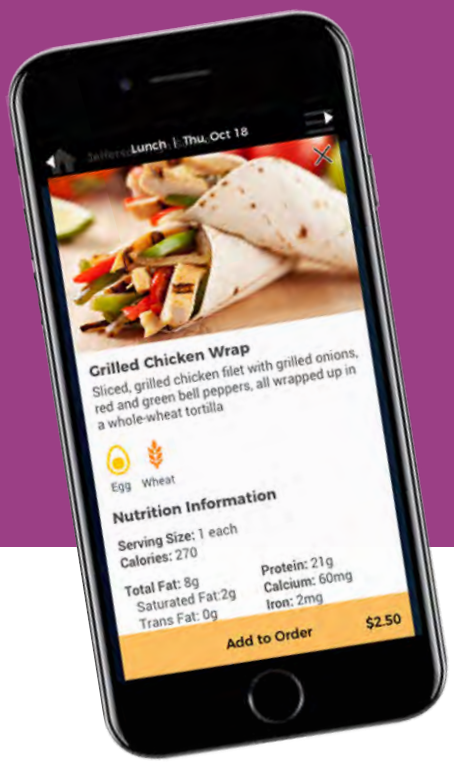
FOOD SERVICE DIRECTOR

Responsible for all phases of planning, budgeting, analysis, and reporting.

Local Transition Support

Aramark Student Nutrition's phenomenal regional team, including food service staff and managers, will support in the opening process. Nearby support also allows for best practices to be shared throughout the year. We have the infrastructure and support for a smooth transition.

Students winning the ACE Culinary competition



nutrislice

Innovative Experiences

(5 POINTS)

THINKING OUTSIDE THE LUNCHBOX

We help drive **double-digit meal participation growth** by using best-in-class retail practices that bring flavor to students via events, pop-ups, food trucks, P.O.D. micromarkets, Java City, and autonomous stores.

Innovation in Digital Technology

By investing in technology resources to create digital platforms that better the student experience, we reduce the number of daily tasks of our management. These platforms and programs work together to create a seamless service experience for your District.

Service Innovation

- After-school snacks, dinner, and grab-and-go
- Virtual student meals, drive-up centers
- Hydroponic gardens that grow fresh lettuce and herbs
- Holiday and special event menus

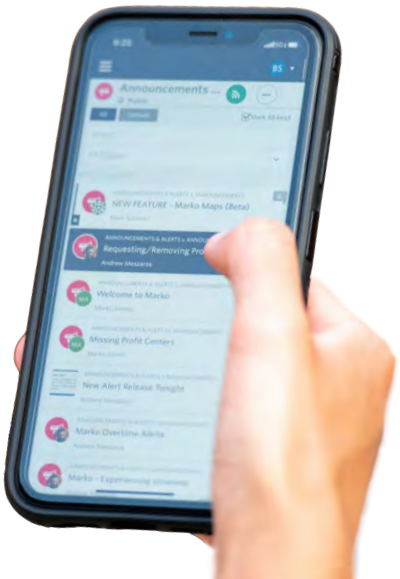
Marketing Innovation

- Rally Cafe
- Test Kitchen
- ACE and Friends
- Sampling Events
- LunchPad
- CoolCaf

Marko

Managers can track inventory and employee schedules in near-real time from their phones, allowing the team more hands-on time in your café.

marko

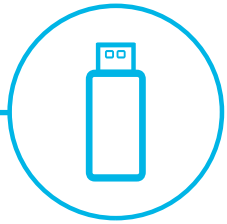


Required Documents Packet

Required Documents

PLEASE FIND THE REQUIRED DOCUMENTS LISTED BELOW ON THE FOLLOWING PAGES:

- Completed RFP
- Addenda Acknowledgment
- Bid Bond
- Affidavits
- ***Annual Report and Form 10-K can be found on the enclosed flash drive***



CHILD NUTRITION PROGRAMS
FOOD SERVICE MANAGEMENT COMPANY

SCHOOL FOOD AUTHORITY: Ralston Public Schools

REQUEST FOR PROPOSAL
AND SUBSEQUENT CONTRACT
FIXED PRICE

Nebraska Department of Education
Nutrition Services
500 South 84th Street
P.O. Box 94987
Lincoln, NE 68510
Phone (402) 471-2488 or Toll-free (800) 731-2233

Website http://www.education.ne.gov/ns

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: ASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf'>https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

(1) Mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;

(2) Fax: (833) 256-1665 or (202) 690-7442; or

(3) Email: program.intake@usda.gov.

This institution is an equal opportunity provider.

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GENERAL INFORMATION

The Nebraska Department of Education Nutrition Services (NDE) is not and will not be a party to any contract between a School Food Authority (SFA) and a Food Service Management Company (FSMC). The SFA has full responsibility for ensuring that the terms of the contract are fulfilled. NDE is required to ensure the SFA is in compliance with State and Federal procurement standards, cost principles, and applicable Federal Program regulations. NDE has no involvement with the enforcement of this contract; however, NDE can deny payment of all meals received or purchased if terms of the contract are not fulfilled.

NDE strongly advises the SFA consult with its legal counsel throughout the contracting process.

PROCESS

NDE must approve the entire Request for Proposal (RFP) package prior to proposal solicitation (7 CFR 210.16(a)(10)). Notice of Request for Proposals must be advertised at least once in a newspaper with state-wide distribution and sent to all FSMCs listed in Attachment 2: List of FSMCs Interested in Operating in Nebraska.

The SFA must submit the following items for review and approval to NDE after the SFA has selected a FSMC and before the contract is signed (7 CFR 210.19(a)(5):

a. Newspaper notification with date of publication (see sample notification).
b. Copy of correspondence showing all FSMC's on the "List of FSMC's Interested in Operation in NE" received notification of the solicitation and the RFP with Exhibits via email. Copy NDE Program Specialist on all email correspondence.
c. Sign in log of FSMCs in attendance at the pre-proposal meeting, along with a written copy of all questions from FSMCS and Answers from SFA (provided to all FSMCs in attendance).
d. Correspondence or documented phone conversations from FSMCs opting not to submit a proposal.
e. Completed and scored Award Criteria from each committee member who completed an evaluation for each FSMC submitting a proposal (Attachment 1).
f. Electronic copy of the entire proposal package from the selected FSMC, the completed RFP/Contract and any FSMC addendums.
g. All FSMC certifications and attachments.

After NDE has granted approval of the contract, it must be signed by the SFA and FSMC. The completed signature page (IV. Agreement) and Appendix J: Independent Price Determination Certificate must be sent to NDE.

Sample Legal Notice:

ABC School with an enrollment of 550 students is requesting Food Service Management Company proposals for the operation of the district's child nutrition programs. The Request for Proposal (RFP) can be obtained by contacting:
John Smith, Superintendent
ABC School
300 North 5th Street, Anywhere, NE 00000
000-000-0000, jsmith@xmail.com

NDE's RFP TIMELINE

November 1	NDE releases RFP
December 1	Deadline for SFAs considering contracting for the next school year, to request the RFP Packet from NDE
January 15	Deadline for SFAs to submit the completed RFP package to NDE.
March 1	Last date for RFP notification to be placed in the Omaha World Herald under legal notifications. The notification must also be sent to all FSMCs operating or expressing interest in operating in NE. A sixty (60) calendar day solicitation period is required from the date of the notification. NDE must approve the entire RFP package prior to SFA publishing the notification.
May 15	Deadline for NDE to receive SFA/FSMC RFP/Contract for approval prior to execution.
July 1	Start of new program year. Execution date of SFA/FSMC Contract.

I. INTRODUCTION

This document is an RFP for providing food service management for SFAs participating in the USDA Child Nutrition Programs (CNP) and sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance, this document shall constitute the contract between the offeror and the SFA.

II. REQUEST FOR PROPOSAL/INSTRUCTIONS

A. Legal Notice

Notice is hereby given that Ralston Public Schools **School Food Authority, hereinafter referred to as the SFA, intends to examine alternatives to its present food service program.**

No intent should be construed from this legal notice that the SFA intends to enter into a contract with any party for alternative food service unless, in the sole opinion of the SFA, it is in the SFA's best interest to do so.

The SFA reserves the right to accept any proposal which it determines most favorable and responsive to the interest of the SFA. The SFA will reject any proposals that are submitted past the due date, and/or proposals that are overly responsive, non-responsive, or not in the best interest of the SFA.

The Offeror to this RFP will be referred to as the FSMC, and any contract that may arise from this RFP will be between the FSMC and the SFA.

B. Request for Proposal

1. The SFA will consider: **Fixed Price Meal Proposals (2 CFR 200.320)**

2. **Proposals will be received until the date and time indicated in RFP/Contract Timeline for food service management services for school year 2025 -26.**

3. **Proposals** are subject to all the conditions and specifications attached hereto. Proposals will be received in the office of Superintendent and shall be marked on the envelope ***"Food Service Management Proposal"*** with the FSMC's return address also marked on the envelope.

4. The electronic copy of the proposal must contain all the same information as the hard copy. Do not include external links to information.

5. In accepting proposals, the SFA reserves the right to reject any and all proposals and to waive any minor informality in order to take the action which it deems to be in the best interest of the SFA.

6. Additional information required to adequately respond to this **Request for Proposal** may be obtained from:

Name: Aaron Bredenkamp

Phone: 402-898-3434

Email: aaron.bredenkamp@ralstonschools.org

Any additional information provided to one FSMC must be provided to all.

7. The FSMC must submit a complete response to this RFP, including all certifications, in order to provide a responsive proposal.

8. Contracts entered into on a basis of submitted proposals are revocable if contrary to law.

C. Procurement Method

1. Procurement Method will be by Competitive Proposal and the following requirements apply:
    a. The NDE Fixed Price RFP/Contract template must be used.
    b. The SFA must advertise their notification to solicit FSMC proposals in the Omaha World Herald Newspaper one time. Notification to solicit proposals must also be sent to all FSMCs operating/expressing interest in operating in Nebraska on the list provided by NDE.
    c. Proposals must be solicited from an adequate number of qualified sources.
    d. The SFA must utilize the weighted award criteria identified in this RFP for conducting technical evaluations of the proposals received and for selecting awardees.
    e. The award will be made to the **responsive** and **responsible** FSMC whose proposal is most advantageous to the SFA, with price and other factors considered.

2. All procurement transactions shall be conducted in a manner that provides maximum open and free competition consistent with 2 CFR 200.319.

3. Discussions with the FSMC determined for award selection may be conducted for the purpose of clarifying terms and conditions of the proposal and to assure full understanding of the requirements.

4. In conducting these discussions, there shall be no disclosure of any information derived from proposals submitted by competing FSMCs.

D. RFP/Contract Timeline

1. The SFA will use the following timeline to select a FSMC:

Task	Date	Time/ Time Zone
Place RFP notification in newspaper and notify prospective FSMCs of the RFP *(Start of minimum 60 calendar day solicitation period)*	1/25/2025	N/A
Mandatory Pre-proposal Conference *(Approximately two weeks after the notification)*	2/6/2025	10:00 am ☒ Central Time ☐ Mountain Time
Deadline for receiving proposals *(At least 60 calendar days after date of notification). Not open to the public.*	3/26/2025	2:00 pm ☒ Central Time ☐ Mountain Time
Committee Scores Proposals *(Within 5-7 business days of receiving proposals)*	To be determined	N/A
Submit selected FSMC Proposal and items (a-g) as indicated on page 1 of RFP to NDE for Approval *(This can be completed prior to board approval)*	To be determined	N/A
Approval of RFP/Contract/Proposal by Board of Education *(This can be prior to NDE final approval of contract)*	To be determined	N/A
Notification of RFP/Contract Award to FSMC *(Notify FSMCs submitting a proposal within 60 calendar days)*	To be determined	N/A
Submit RFP/Contract Signature Page (IV. Agreement Page) and Appendix J-Independent Price Determination to NDE *(NDE must approve the contract prior to signing/ implementation)*	To be determined	N/A

Specific dates are not included for some tasks and will be determined by the SFA during the process.

2. A **mandatory** on-site pre-proposal meeting will be conducted by the SFA's Authorized Representative and will include FSMCs touring the foodservice facilities. This meeting will be held on the date listed below.

Date: Thursday, Feb. 6, 2025

Time/Time Zone: 10:00 am

Physical Location Address: Wildewood Elementary 8071 Ralston Ave Ralston, NE 681

a. The pre-proposal meeting must be conducted on a school day with prospective FSMCs having the opportunity to view meal service at sites serving each of the grade groups (PreK, K-5, 6-8, 9-12). Alternative feeding locations may also be toured.
b. All FSMC questions must be submitted in writing.
c. **All questions will be answered in writing and sent to all FSMCs that attend the Pre-Proposal Meeting.**

3. Timeline for Documented Contact:

Task	Date	Time/Time Zone (check one)	
Last date for the FSMC to submit written questions regarding the RFP *(approximately **30** calendar days prior to proposal submission).*	2/24/2025	**Time:** 10 am	☒ **Central Time** ☐ **Mountain Time**
SFA will respond to all questions in writing *(approximately **20** calendar days prior to proposal submission).*	3/05/2025	**Time:** 4:00 pm	☒ **Central Time** ☐ **Mountain Time**

a. Submit questions to:

Contact Person: Aaron Bredenkamp
Address: 8545 Park Drive, Ralston, NE 68127
Fax Number: 402-331-4843
Email: aaron.bredenkamp@ralstonschools.org

b. If the SFA chooses to have vendor presentations these will be scheduled with each FSMC at a different time than the pre-proposal meeting.

E. Proposal Submission and Award

1. The SFA must use NDE's template FSMC Request for Proposal/Contract. If an SFA does not complete the required procurement procedures, NDE will NOT approve the contract and meals cannot be paid for from the Non-Profit School Food Service Account.

2. Submit two* hard copies and one electronic copy (jump drive and/or attached to email) of the FSMC Proposal to:

SFA Contact's Name:	Aaron Bredenkamp
Mailing Address:	8545 Park Drive
Physical Address:	same
City/State/Zip:	Ralston, NE 68127
Email:	aaron.bredenkamp@ralstonschools.org

*SFA may adjust this number: [ ]

3. Proposals will not be accepted after the time and date as indicated in the RFP/Contract Timeline. There will not be a public opening of the FSMC proposals. FSMC attendance is not necessary or encouraged.

4. Hard copies of proposals are to be submitted in a sealed envelope marked **"Food Service Management Proposal."** Note: All submitted proposals become the property of the SFA. The SFA will retain one copy of all proposals. Copies of all documents pertaining to the award of contract, shall be kept by the SFA and shall be open to public inspection (Nebraska Public Records Act 84-712 et al.).

5. The SFA reserves the right to accept any proposal which it deems most favorable to the interest of the SFA and to reject any or all proposals or any portion of a proposal submitted which, in the SFA's opinion, is not in the best interest of the SFA.

6. To be considered, each FSMC must submit a completed response to this solicitation **using the forms provided.**
   a. No other documents submitted with the RFP/Contract will affect the Contract provisions, except those that provide clarification, and **there can be no modifications to the RFP/Contract language.**
   b. In the event the FSMC modifies, revises, or changes the RFP/Contract in any manner, the SFA will reject the proposal.
   c. **Appendix A offers the SFA the opportunity to include additional services.**
   d. All FSMC addendums that result in clarification of the RFP/Contract must be submitted by the FSMC to the SFA and sent to NDE for review before the contract can be signed.

7. Award will be made only to a qualified and responsible FSMC whose proposal is responsive to this solicitation. The FSMC will provide the following information:
   a. Contact Information:
      i. An introduction of the FSMC.
      ii. The name, address, telephone number, and email of the person to be contacted, along with others authorized to represent the company in dealing with the RFP.
   b. Executive Summary:
      i. Highlights the major features of the proposal.
      ii. Identifies any supporting information.

c. Detailed Service Capacity Plan:
    i. Defined goals and recommendations for improved operation, including estimated increases in student participation and any changes to personnel and equipment.
    ii. Detailed transition plan which indicates the activities, procedures, timetable, and support personnel involved in the implementation of the FSMC's services.
    iii. Description of the variety of menu offerings to be made available and at what frequency.
    iv. Description of local foods offering that will be incorporated into menus.
    v. Proposed organizational chart for the on-site FSMC management team.

d. Experience and References:
    i. List all operations and locations with contact names/phone numbers where the FSMC is operating the School Meals Programs.
    ii. List all SFAs that did not renew their contracts with the FSMC within the last two years and their contact names/phone numbers.
    iii. Submit a résumé or listing of qualifications for the proposed resident Food Service Director candidate. This candidate must meet the USDA Professional Standards Hiring Requirements for a new Food Service Director.
    iv. Résumé or background of the person who will supervise the work of the resident Food Service Director.
    v. Copy of the FSMC's organizational chart.

e. Finance/Business Practices
    i. Provide annual reports or financial statements for the past two fiscal years, certified by a certified public accountant. Do not state "as requested," these must be included.

f. Accounting and Reporting Systems:
Describe complete accounting procedures to be used for:
    i. Inventory Control;
    ii. Method of recording, checking, and reporting sales;
    iii. Internal control of cash handling;
    iv. Internal audit systems;
    v. All accounting forms used onsite with detailed explanations of their use; and
    vi. Examples of all reports and billing documents the FSMC will provide to the SFA including a detailed explanation of their use and frequency.

g. Personnel Management and Professional Standards:
    i. Provide the SFA with a schedule of employee positions, including the Food Service Director, assigned locations, daily number of hours to be worked, wages and benefits as part of the proposal.
    ii. Describe the plan to attract, train, and retain a skilled and well qualified workforce; include in detail the benefit options for these employees.
    iii. Describe training and development programs the FSMC will provide for employees and management personnel and how these trainings will be tracked to meet the Annual USDA Professional Standards Training Requirements. If the SFAs staff is involved in conducting the Point of Service Meal Counting, the FSMC must describe how staff will be annually and periodically trained. Include detailed FSMC budget for training.

h. Innovation:
    i. How would the FSMC's food service program in the district differ from the current operation? Describe the costs and benefits.
    ii. Describe how changes would be implemented and provide examples of service and merchandising programs.

i. Promotion of the School Food Service Program:
    i. Describe the FSMC's promotional marketing plans for the SFA.
    ii. Provide documentation of efforts and results.

j. Involvement of Students, Staff, and Patrons:
    i. Describe the efforts and results of the FSMC's involvement of students, teachers, administrators, and parents in program evaluation, selection of menus, identifying food service concerns, etc., including:
        - examples of surveys
        - how results and requests were responded to
        - what actions were taken

k. The FSMC is required to submit 21 days of menus for each of the current and anticipated programs the SFA has indicated on pages 18 and 19 of this RFP. Menus must be compliant with 7 CFR 210, 220, 225, 226.

8. The FSMC's representatives are expected to fully inform themselves as to the conditions, requirements, and specifications of this RFP before submitting proposals; failure to do so will be at the FSMC's own risk and cannot secure relief on plea of error.

9. The SFA is not liable for any cost incurred by the FSMC in submitting a proposal.

10. The SFA has checked and ensured it is not entering into a covered transaction with a suspended, debarred, or otherwise excluded from or ineligible for participation in the USDA Child Nutrition Programs as identified on the federal Excluded Parties List System which is part of the System of Awards Management (SAM). (2 CFR Part 200.213)

11. Each FSMC must complete Appendixes G, H, I, and J.

12. Award Criteria:
    a. Proposals will be evaluated by an SFA selected committee (minimum of 2) and based on the weighted award criteria identified in the RFP.
    b. Each area of the award criteria must be addressed in detail in the FSMC's Proposal.
    c. The SFA committee members should be familiar with the regulations and requirements of the Child Nutrition Programs, have sufficient knowledge of the SFA's goal, financial conditions, and have experience in evaluating proposals. Members may include: Superintendent, Finance Officer, Business Manager, School Principals, other School Personnel, School Board Members, School's Attorney, or Certified Public Accounts, etc.
    d. No committee member can be an agent for, employee of, or in any other manner associated with a FSMC, or the FSMC will be precluded from participating in the RFP and subsequent contract.
    e. Each committee member must evaluate the proposal independently and assign a point value to each award criteria. The scoring cannot be completed as a group.
    f. Score sheets from each committee member, in addition to a final combined scoring sheet which demonstrates why the final selection was made, must be submitted to NDE (Attachment 1).

13. Weight of Award Criteria:
    a. The SFA must determine in advance the point value assigned to each award criteria (to equal a total of 100 points).
    b. Cost must receive the highest number of assigned points. (2 CFR 200.320)
    c. The SFA may not include prior experience with the SFA as a category, as it would restrict competition.

Point Value	Award Criteria
22	**Cost** (must be highest number of points)
20	**Service Capability Plan** (Identifies proposed on-site food service management team and demonstrates the FSMC's ability to provide services as stated in the RFP/Contract)
15	**Experience/References**
10	**Finance/Business Practices**
10	**Accounting and Reporting Systems**
5	**Personnel Management and Professional Standards**
5	**Innovation**
5	**Promotion of the School Food Service Program**
3	**Involvement of Students, Staff, and Patrons**
5	**Menus (21-days) for each of the current and anticipated programs**
100	**Total** (Must equal 100 points)

F. Late Proposals

Any proposal submitted after the date and time specified, will not be considered and returned to the FSMC unopened.

G. Altering, Amending or Withdrawing Proposal

No proposal may be altered, amended or withdrawn after the specified time for opening proposals.

H. Calculation of Time

Periods of time, stated as a number of days, shall be calendar days unless otherwise stated.

I. Firm Offer

1. By submitting a response to this RFP, and if such response is not withdrawn prior to the time for opening proposals, the FSMC understands and agrees they are making a firm offer to enter into a contract, which may be accepted by the SFA and will result in a binding contract.

2. Such proposal is irrevocable for a period of ninety (90) days after the time for opening of proposal has passed. DR 3/21/25 **(FSMC must initial and date here to show agreement).**

J. Final Contract

An electronic copy of the submitted proposal and all required documents listed below must be provided to the SFA for submission to NDE. The completed contract to submit to NDE for approval includes: The complete contract includes all documents included by the SFA in the RFP and all documents submitted by the FSMC. The contract must be approved by NDE before signing. Once the NDE approval email is sent, the complete signed contract with all attachments and signed addendum must be submitted to NDE. (7CFR 2010.19(a)(5), 7 CFR210.16 (a)(10))

K. Post Selection

All FSMCs submitting a proposal will be notified in writing via email within 60 days of the FSMC selected for award by the SFA.

III. STANDARD TERMS AND CONDITIONS

A. Definitions

The following definitions shall apply within this document and its attachments:

1. "Accounting Period(s)" means calendar month(s) or as otherwise specified by the SFA here: _____

2. "Allowable Cost" means costs allowable under 2 CFR 225, "Cost Principles for States, Local Governments, and Indian Tribes," 2 CFR 220, "Cost Principles for Educational Institutions," and 2 CFR 230, "Cost Principles for Non-Profit Organizations," as applicable, and their Attachments, and 7 CFR 200.420-475, as applicable.

3. "Applicable Credit" is the meaning established in Appendix A, Section C (4) found in 2 CFR 225, and Appendix A, Section A (5) found in 2 CFR 230 and 2 CFR 200.406.

4. "Contract" means the RFP, the attached exhibits, and the FSMC's Proposal and addendum, as accepted by the SFA at its sole discretion and executed by all parties.

5. "Execution Date" means July 1, 20XX. The execution date is July 1 or the date the contract is executed by all parties, whichever is later. The termination date must be June 30 of the following year. The execution date may not occur prior to NDE approval and not prior to the date the contract is signed by both parties.

6. "Expendable/Minor Equipment" means non-disposable items utilized in the preparation and service of food. Expendable equipment includes items that must be replaced from time to time such as pots, pans, trays/plates, dishes, glassware, small appliances, silverware, water pitchers, coolers, food preparation/serving utensils and tools, food storage supplies, etc. Ownership of expendable equipment will remain with the SFA throughout the contract and each additional renewal, and after termination of the contract.

7. "Fixed Price" means an agreed upon amount that is fixed at the inception of the Contract and is guaranteed for a specific period of time. A fixed-price contract may also contain an economic cost adjustment provision tied to a standard index as specified in the contract. The fixed price includes the contractor's direct and indirect administrative costs and profit allocable to the contract based on all programs identified in this RFP/contract under Standard Terms and Conditions, Section B, Paragraph 5. The offer amount must be based on the assumption that no donated USDA foods will be available for use and includes all rebates, discounts, and other applicable credits.

8. "FSMC's Proposal" means the Food Service Management Company's response to the RFP and Contract.

9. "Guarantee" means the amount of money the FSMC ensures the Non-Profit School Food Service Account will gain by the end of the contract year.

10. "HHFKA" means Healthy Hunger-Free Kids Act of 2010.

11. “Local Educational Agency (LEA)” means a public board of education, or other public or private nonprofit legally constituted within a State having administrative control of schools.

12. "Material change" means a change in the contract that modifies the scope of services to be provided by the FSMC that is beyond the scope or original intent of the RFP/Contract.

13. “Meal Equivalent Factor” is a determined fixed fee per meal rate. For the FSMC to be paid for non-meal food service, non-program meal sales activity; revenues are converted into a specific number of reimbursable lunches. The conversion of non-meal/non program meal activity into an equitable number of meals is completed by dividing the total of cash receipt, other than from sales of NSLP and School Breakfast Program meals, Afterschool Snack Program, Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP) meals, by the current meal equivalency factor. Catering is not included. It is billed by the FSMC directly to the club or organization requesting the catering. Purchase of catering foods is paid directly by the FSMC.

14. “NDE Nutrition Services” means the Nebraska Department of Education. The NDE Nutrition Services administers the Child Nutrition Programs.

15. Nebraska Public Records Statues - these statues provide citizens of the state and all other interested persons the right to obtain access to, and copies of, public records in the custody of public agencies in the state. Neb. Rev. Stat. §84-712 through §84-712.09 (2014, Cum. Supp. 2018).

16. “Non-Expendable Equipment” means property which has a continuing use, is not consumed in use, is of a durable nature with an expected service life of one or more years and does not become a fixture or lose its identity as a component of other equipment. This type of equipment has a value equal to or over the state capitalization threshold, or federal capitalization threshold, or the SFA’s capitalization threshold, whichever is less.

17. “Non-profit School Food Service Account” (NPSFSA) means the restricted account in which all of the revenue from all food service operations conducted by the SFA principally for the benefit of school children is retained and used only for the operation or improvement of the nonprofit school food service.

18. “On-site” is defined as the physical location of the food preparation facilities of the school district as presented in RFP.

19. “Program(s)” or “Child Nutrition Program(s)” means the USDA Child Nutrition Programs in which the SFA participates.

20. “Program Funds” means all funds that are required to be deposited into the Non-profit School Food Service Account.

21. "School Food Service Director” means an individual responsible for the operation of school nutrition programs for all schools under the local education agency or as indicated on the School Meals Application submitted annually to the NDE Nutrition Services.

22. “School Year” pertains to the academic year, July 1 through June 30.

23. “SDA” means the State Distributing Agency for USDA foods.

24. “Services” means the services and responsibilities of the FSMC as described in this RFP/Contract, including any additional services described in Appendix A.

25. “SFA" or "School Food Authority” means the governing body responsible for the administration of one or more schools and with the legal authority to operate the school nutrition program therein or be otherwise approved to operate this program by FNS.

26. “SFA’s Food Service Budget” means the budget for the Previous School Year. This is attached to this Contract as “Exhibit C” and fully incorporated herein.

27. “SFA’s Food Service Facilities” means the areas, improvements, personal property and facilities made available by the SFA to the FSMC for the provision of food services as fully described herein.

28. “SFA’s Food Service Location(s)” means the schools or other locations where Program meals are served to the SFA’s school children.

29. “SFA’s Food Service Program” means the preparation and service of food to the SFA’s students, staff, employees, and authorized visitors, including the following programs: National School Lunch Program (NSLP), School Breakfast Program (SBP), Afterschool Snack Program, Summer Food Service Program (SFSP), Fresh Fruit and Vegetable Program (FFVP), Child and Adult Care Food Program (CACFP) and a la carte food service.

30. System for Award Management (SAM) is an official website of the U.S. government. The SAM Screening IdentifFlo allows for screening of individuals and entities that maybe excluded from receiving certain federal assistance, benefits, or contracts.

31. “RFP” means the SFA’s Request for Proposal/Contract and all its attachments.

32. “USDA” means United States Department of Agriculture, Food and Nutrition Service.

33. “USDA Foods” formerly referred to as USDA commodities.

B. Scope and Purpose

1. Duration of Contract: Unless it is terminated in accordance with Section L, this Contract will be in effect for a period of one year commencing on July 1, 2025, and terminating on June 30, 2026, and may be renewed for up to four additional terms of one year each upon mutual agreement between the SFA and the FSMC, given all terms and conditions have been met. (7 CFR 210.16(d))

2. During the term of this Contract, the FSMC shall operate the SFA’s Food Service Program in conformance with the SFA’s agreement with NDE and the SDA. (7CFR 210.16 (a)(2))

3. The FSMC shall have the exclusive right to operate the programs specified by the SFA in Exhibit A (SFA SITE/BUILDING LISTING – SERVICES TO BE PROVIDED), which is attached to this Contract and fully incorporated herein.

4. If applicable, and the SFA has proposed in the RFP, additional food service programs (such as Afterschool Snack Program, SFSP, Breakfast, FFVP) may be added if the SFA's needs dictate these services would be beneficial to the SFA. If the added program is not addressed in the RFP, the contract is subject to rebid.

5. **Check all programs the SFA currently operates**. The program(s) listed here should agree with those listed in Exhibit A (SFA SITE/BUILDING LISTING – SERVICES TO BE PROVIDED). If the SFA plans to operate other programs in the future, the SFA should check the box under "Anticipated Future Program" to identify the programs and indicate the year the SFA reasonably foresees it may operate the program.

Current Programs/Services:

- [x] National School Lunch Program (NSLP)
- [x] Traditional School Breakfast Program (SBP)
- [x] Alternative Breakfast (i.e. grab-n-go, breakfast in the classroom)
- [x] Afterschool Snack Program (under NSLP)
- [x] Pre-school Breakfast Meal -served in classroom/separate area (CACFP meal pattern)
- [x] Pre-school Lunch Meal –served in classroom/separate area (CACFP meal pattern)
- [ ] Pre-school Snack not claimed through NSLP or CACFP – (CACFP meal pattern)
- [x] Summer Food Service Program (SFSP)
- [ ] Seamless Summer Option (SS0 under the National School Lunch Act)
- [ ] Special Milk Program (SMP)
- [x] Fresh Fruit and Vegetable Program (FFVP) [grant funded]
- [ ] Child and Adult Care Food Program (CACFP)
- [ ] At Risk Meals (CACFP)
- [x] A la Carte
- [x] Adult Meals
- [x] Catering
- [ ] Vended Meals Provided to: see other below for current catered meals
- [ ] Vending [vending machines supplied by the FSMC]
- [ ] Vending machines owned/operated by SFA's Food Service Program
- [ ] Concessions [operated by the FSMC]
- [x] Farm to School, food items locally purchased
  - [ ] Beef to School-specify
  - [ ] School gardens/greenhouse – specify
  - [x] Other items-specify Produce
- [ ] Milk breaks not claimed through NSLP or CACFP: grades
- [x] School Store - Sites High School
- [x] Open Campus for Lunch: grades 12
- [ ] Meals/A la Carte foods for students participating in after school events (i.e. away sports games)
- [ ] Provision 2, sites:
- [x] Provision CEP, sites: Karen Western Elementary School
- [x] Other: C-Store at RHS- reimbursable meals are not available only snack type items. Ralston Foundation Catering: Tiny Rams Childcare RHS year round. Little Rams Daycare on non-school days, beverage provided and on some days in the summer when SFSP in not operating.

Anticipated Future Programs/Services:

As this is a one-year contract with up to four one-year renewals, please anticipate changes to your existing program planned in the next five years with expected dates of implementation, (if known). Adding programs not indicated below after the contract has been implemented will result in re-bidding the contract.

		Date, if Known
☐	Traditional School Breakfast Program (SBP)	
☐	Alternative Breakfast (i.e. grab-n-go breakfast in the classroom)	
☐	Afterschool Snack Program (under NSLP)	
☐	Pre-school Breakfast Meal -served in classroom/separate area (CACFP meal pattern)	
☐	Pre-school Lunch Meal –served in classroom/separate area (CACFP meal pattern)	
☐	Pre-school Snack not claimed through NSLP or CACFP – (CACFP meal pattern)	
☐	Summer Food Service Program (SFSP)	
☐	Seamless Summer Option (SS0 under the National School Lunch Act)	
☐	Special Milk Program (SMP)	
☐	Fresh Fruit and Vegetable Program (FFVP) [grant funded]	
☐	Child and Adult Care Food Program (CACFP)	
☐	At Risk Meals (CACFP)	
☐	A la Carte	
☐	Adult Meals	
☐	Catering	
☐	Vended Meals [New/Additional Locations]	
☐	Vending [vending machines supplied by the FSMC]	
☐	Vending machines owned/operated by SFA's Food Service Program	
☐	Concessions [operated by the FSMC]	
☐	Farm to School, food items locally purchased	
☐	Beef to School-specify: No specific plans	
☐	School gardens/greenhouse – specify: No specific plans	
☐	Other items-specify: No specific plans	
☐	Milk breaks not claimed through NSLP or CACFP: grades: unknown	
☐	School Store - Sites: unknown - maybe Middle School	
☐	Open Campus for Lunch - grades: unknown	
☐	Meals/A la Carte foods for students participating in after school events (i.e. away sports games)	
☐	Provision 2, sites: unknown	
☐	Provision CEP, sites: unknown at present time but interested in expanding	
☐	Other: Currently the SFA has no known dates for program/services marked -but would explore if the opportunity presents	

6. **The FSMC shall:**
    a. Be an independent contractor and not an employee of the SFA. The employees of the FSMC are not employees of the SFA;
    b. Maintain such records as the SFA will need to support its Claim for Reimbursement (e.g., menus, daily production records, and daily meal counts). Such records shall be made available to the SFA, upon request, and shall be retained in accordance with 7 CFR 210.23(c);
    c. Report the claim information to the SFA promptly at the end of each month or more frequently as specified by the SFA (7 CFR 210.16(c)(1));
    d. Implement an accurate point of service count using the counting system provided by the SFA in its application to participate in the Child Nutrition Programs and approved by NDE for the programs listed in Standard Terms and Conditions, Section B, Paragraph 5; herein, as required under USDA regulations. Counting system must eliminate the potential for the overt identification of free and reduced-price eligible students. (7 CFR 245.8);
    e. Operate the SFA's Food Service Program and shall include performance by the FSMC of all the Services, which are described in this Contract, for the benefit of the SFA's students, faculty and staff;
    f. Maintain and retain all records necessary, in accordance with applicable regulations for the SFA, NDE, Nebraska State auditors, and USDA to complete required monitoring activities and make said records available to the SFA, NDE, Nebraska State Auditors and USDA upon request for the purpose of auditing, examination and review ((7 CFR 210.16(c)(1); 2 CFR Part 200 Subpart F; Nebraska State Statute 79-1089);
    g. Cooperate with the SFA in promoting nutrition education, health and wellness policies and coordinating the SFA's Food Service Program with classroom instruction;
    h. Comply with applicable Federal, State and local laws, rules and regulations, policies, and instructions of NDE and the USDA and any additions or amendments thereto, including but not limited to USDA Regulations 7 CFR 210, 215, 220, 245, 250; 2 CFR 200 and 2 CFR 180, as adopted and modified by USDA Regulation 2 CFR 417; 7 CFR 215 (SMP), if applicable; 7 CFR 225 (SFSP), if applicable; 7 CFR 226 (CACFP) and 2 CFR 200.38, 74, 101 (b)(1), OMB Circulars, and the other laws described in the "Schedule of Applicable Laws," which is attached to this Contract as "Appendix F" and fully incorporated herein by reference. The FSMC will assist in the implementation and adherence of all rules as a result of the HHFKA;
    i. Automatically incorporate any changes to the terms or conditions of this Contract, which are required by Federal and/or State law or rule, or changes to Federal or State laws or rules, effective as of the date specified in such law or rule;
    j. Comply with all the SFA's building rules and regulations;
    k. Obtain and post all licenses and permits that it is required to hold under federal, state or local law;
    l. Not directly or indirectly restrict the sale or marketing of fluid milk (7 CFR 210.10(d)(4)) at any time or in any place on school premises or at any school-sponsored events.

m. Provide additional food service/catering as requested by the SFA as follows (check all that apply):

- ☐ Non-Reimbursable Snack
- ☐ Meetings
- ☐ Teacher In-Service Days
- ☐ Banquets and Parties
- ☐ Other: Not known at this time

n. Bill the SFA club, organization, or program requesting additional food service/catering for the actual cost of food, supplies, labor, plus a mutually agreed-upon cost for administrative overhead negotiated outside of this contract that is sufficient to ensure that special functions and catering are not subsidized by the nonprofit school food service; in compliance with non-food program revenue requirements of 7 CFR 210.14(f). The FSMC will bill the SFA club, organization or program on separate invoice and will be responsible for collecting payment. Payment will not be deposited in the non-profit food service account and will not appear on any other billing to the SFA.

o. USDA Foods shall not be used for additional foodservice/catering unless SFA's students will be the primary beneficiaries.

p. Agree any additional food service/catering is for the SFA only and the FSMC cannot use the SFA's facilities to provide for functions not related to the SFA or outside organizations.

q. Order food and supplies for catering functions on a separate invoice.

7. **The SFA shall:**

a. Ensure the food service operation is in conformance with the SFA's agreement under the program (7 CFR 210.16 (a)(2));

b. Retain control of the quality, extent, and general nature of the food service, and the prices to be charged the children for meals (7 CFR 210.16(a)(4));

c. Retain signature authority for the application and contract, free and reduced-price policy statement, and Programs indicated in Standard Terms and Conditions, Section B, Paragraph 5, herein, and the monthly claim for reimbursement (7 CFR 210.9(a) and (b); 7 CFR 210.16(a)(5));

d. Maintain a Non-Profit School Food Service and observe the requirements for and limitations on the use of nonprofit school food service revenues set forth in 7 CFR 210.14 and the limitations on any competitive school food service as set forth in 7 CFR 210.11, 7 CFR 210.11, 7CFR 210.19 (a)(1);

e. Develop and distribute the Letter to Households and Free and Reduced-Price School Meals Application and conduct Direct Certification, (7 CFR 245.5);

f. Retain signature authority on the State agency-school food authority agreement, free and reduced-price policy statement, and claims (7 CFR 210.16(a)(5));

g. Maintain responsibility for the implementation of free and reduced-price policy in accordance with 7 CFR 210.16(a)(5) and 7 CFR 245;

h. Maintain responsibility for determining eligibility for free and reduced-price meals and free milk in accordance with 7 CFR 245, and conduct any hearings related to determinations and appeals;

i. Conduct verification of applications for Free and Reduced-Price Meals as required by USDA regulations;

j. Establish and maintain the free and reduced-price meals' eligibility roster (7 CFR 210.7(c), 7 CFR 210.9 (b)(18), and 7 CFR 245.6(e));
k. Conduct the SFA's Food service Program in accordance with 7 CFR 210, 215, 220, 225, 226, 245, 250 and FNS instructions and polices, as applicable;
l. Supervise the food service operation in such manner to ensure compliance with all applicable statutes, regulations, rules and policies including those of NDE and USDA regarding the Child Nutrition Programs;
m. Agrees USDA Foods and processed end products containing USDA foods is prohibited for use in special functions/catering which are conducted outside of the NPSFA.
n. Establish all selling prices, including price adjustments, for all reimbursable and non-reimbursable meals, milk, and a la carte (including vending, adult meals, and contract meals) (Exception: Non-pricing programs need not establish a selling price for reimbursable meals/Special Milk Program.);
o. Ensure compliance that in order to offer a la carte food service, the SFA must also offer free, reduced price and paid reimbursable meals to all eligible children (7 CFR 210.16(a));
p. Establish, communicate, and institute a meal charge policy, which if applicable addresses the availability of alternate meals SP 46-2016;
q. Retain control of the quality, extent, and general nature of its foodservice and the prices to be charged for meals (7 CFR 210.16(a)(4));
r. Control the Non-profit School Food Service Account and overall financial responsibility of the SFA's Food Service Program;
s. Monitor and ensure responsibility of internal controls as required under 7 CFR 210.8 (a) and to ensure resolution of Program reviews and audit findings;
t. Monitor the food service operation of the FSMC through periodic on-site visits to ensure that the food service is in conformance with USDA program regulations (7 CFR 210.16(a)(3));
u. Ensure the accuracy of the counting and claiming system (7 CFR 210.8 (a)(1)). If there is more than one SFA food service location, conduct Breakfast and Lunch on-site reviews of the counting and claiming system at each SFA Food Service Location no later than February 1 of each year (7 CFR 210.8);
v. Ensure compliance with the requirements of Subpart D of 7 CFR 250 and with the use of donated foods in paragraphs (b) and (c) of 7 CFR 250.59;
w. Ensure NDE has reviewed and approved the contract terms and that the SFA has incorporated all NDE required changes into the contract or amendment before any contract or an amendment to an existing FSMC contract is executed;
x. Make no payment for meals that are spoiled or unwholesome at the time of delivery, do not meet detailed specifications as developed by the SFA for each food component specified in 7 CFR 210.10 or do not otherwise meet the requirements of the contract. Specifications shall cover items such as grade, purchase units, style, condition, weight, ingredients, formulations, and delivery time (7 CFR 210.16 (c)(3)).
y. Maintain all applicable health certifications and assure that all State and local regulations are being met by a FSMC preparing or serving meals at a SFA facility (7 CFR 210.16(a)(7)).

8. The SFA and FSMC agree this Contract does not permit all income and expenses to accrue to the FSMC and is neither a cost-plus-a-percentage-of-income nor a cost-plus-a-percentage-of-cost contract as required under the USDA Regulations 7 CFR 210.16(c) and 2 CFR 200.323(d).
9. Payments on any claim shall not preclude the SFA from making an adjustment on any item found not to have been in accordance with the provisions of this Contract and bid specifications.

10. The SFA may request of the FSMC additional food services; however, the SFA reserves the right, at its sole discretion, to sell or dispense food or beverages, provided such use does not interfere with the operation of the Child Nutrition Programs. Any food and beverages must meet the USDA Smart Snack Rule.
11. The SFA may request of the FSMC changes in meal delivery and packaging in case of emergency.
12. Any change to the scope of services to be provided by the FSMC that is beyond the scope or original intent of this RFP/Contract must be rebid.
13. Any changes to the terms or conditions of this Contract, which are required by Federal or State laws or rules, or changes to Federal or State laws or rules, are automatically incorporated herein, effective as of the date specified in such law or rule.
14. Gifts from the FSMC: The SFA's officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractors nor potential contractors in accordance with all laws, regulations and policies (2 CFR 200.318(c)).
15. Any additional payments to the SFA or any foundation or organizations associated with the SFA that are unrelated to food service, such as money or rebates for school improvements and student scholarships would be considered overly responsive and are not allowed.
16. Summer Food Service Program (SFSP): In the event that the RFP requires the FSMC to provide services for the SFA's SFSP, the parties agree to operate the Program according to federal, state, and local regulations. See Appendix B.
17. Child and Adult Care Food Program (CACFP): In the event that the RFP requires the FSMC to provide services for the SFA's CACFP, the parties agree to operate the Program according to federal, state, and local regulations.
18. Fresh Fruit and Vegetable Program (FFVP): In the event that the FSMC provides services for the FFVP at any of the SFA's sites, the SFA and the FSMC agree to operate the FFVP in accordance with the requirements of Section 19 of the National School Lunch Act, all applicable regulations and policies, and the FFVP Handbook for Schools as well as USDA guidance issued via memorandum, SP 33-2012. The FFVP is a cost-based grant. All cost submitted for the SFA's FFVP monthly claim must be fully documented by invoice and time certification. The SFA and the FSMC further agree that full disclosure of participation in the FFVP is provided under Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/contract and any FFVP off-site administrative expenses are considered part of the fixed meal price and not billed separately. The FSMC will bill the SFA using the actual costs of fruits/vegetables, small supplies and foodservice staff labor which is not included in any other meal fee.

C. Food Service

1. **The FSMC shall:**
    a. Serve meals on such days and at times as requested by the SFA;
    b. Offer free, reduced-price, and full-price reimbursable meals to all eligible children participating in the SFA's Food Service Programs as selected in Standard Terms and Conditions, Section B, Paragraph 5 as applicable;
    c. Will adhere to the SFA's Local Charge Policy.
    d. Must offer free, reduced-price, and full price reimbursable meals to all eligible children in order to offer a la carte food service (7 CFR 210.16(a)). Food items purchased after the reimbursable meal has been taken by students will be charged ala carte pricing. There will be no second meals;
    e. Promote maximum participation in the Program;
    f. Provide specified types of service in the schools/sites as listed in Exhibit A (SFA SITE/ BUILDING LISTING – SERVICES TO BE PROVIDED);
    g. Sell on the premise only foods and beverages authorized by the SFA and only at the times and places designated by the SFA in accordance with all provisions of USDA's Smart Snacks Final Rule;
    h. Fully cooperate with the SFA in resolving review and audit issues. The FSMC shall indemnify the SFA for any fiscal action, claims, losses or damages, fault, fraud, required repayment or restoration of funds, including reasonable attorney's fees incurred in defending or resolving such issues, that results from the FSMC's intentional or negligent acts; and
    i. Support the SFA's compliance with the 2010 Healthy Hunger Free Kids Act Reauthorization (HHFKA), any forthcoming Child Nutrition Program Revisions and the final rule titled, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans, including, but not limited to:
        i. Plan menus and serve meals that meet the required USDA certification for the SFA to receive the additional Performance Based Incentive.
        ii. Ensure plain unflavored water is available at no cost or restriction to all students during breakfast, lunch and afterschool snack program.
        iii. Water cannot be marketed as an alternative to milk.
        iv. Ensure that all milk offered meets the milk variety, fat and added sugar requirements.
        v. Maintain records to ensure that non-program food revenue is reported in a manner to document and ensure the SFA's compliance with 7 CFR 210.14(f). Records include food cost of reimbursable meals, food cost from non-program foods, revenue from non-program foods and total revenue. Maintain and retain daily production records on-site to demonstrate compliance with meal pattern requirements for all programs the SFA participates in.
        vi. Daily productions records must be immediately available for review by NDE upon request. Comply with record retention of 3 years plus the current.

2. Special Dietary Needs:
    a. The FSMC is required to provide accommodations when substitutions in the food components are outside of the meal pattern requirements. A medical statement must be completed and signed by a state licensed healthcare professional and/or stated as part of the student's Individual Educational Plan (IEP) or 504 Plan. 7 CFR 210.10(m)(1); 7 CFR 220.8(m); USDA Policy Memorandum SP 32-2015 and USDA Policy Memorandum SP 59-2016.
    b. The SFA and the FSMC will work together in accommodating food component substitutions within the meal pattern requirements for students with a medical or physical impairment that impacts their diet.
    c. There will be no additional charge to students for food substitutions.
    d. Forms are available at NDE Nutrition Services website: https://www.education.ne.gov/ns/forms-resources/national-school-lunch-program/special-diets-/
3. The SFA must indicate below if the FSMC is to provide approved fluid milk substitutes for students who request a substitution.

☐ The FSMC **provides** approved fluid milk substitutes for students.

    a. Fluid milk substitutes shall provide nutrients as required by federal and state regulations (7 CFR 210.10(m) and 7 CFR 220.8(m));
    b. There will be no additional charge to the student for such substitutions.
    c. The fix meal price proposal will include the cost of milk substitutes. No additional charges to the SFA will be allowed.

☐ The FSMC **does not provide** approved fluid milk substitutes.

D. Menus/Advisory Committee/Wellness Policy

1. **The SFA shall**:
    a. Establish and maintain an advisory committee composed of parents, students, teachers, administration, and a representative from the FSMC to assist in menu planning (7CFR 210.16(a)(8));
    b. Hold advisory committee meetings at least once per semester to assist in menu planning and gather feedback on the SFA's food service operation. The attendance and minutes of these meeting must be documented by the SFA and available for review by NDE (7 CFR 210.16(a)(8));
    c. Include a 21-day menu for breakfast, lunch, Afterschool Snack Program, SFSP, CACFP, FFVP, A La Carte, and Vended Meals as applicable for each program listed in the Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/Contract and food specifications attached in Appendix E to this RFP/Contract; and
    d. Approve the FSMC's menus no later than two weeks prior to service (7 CFR 210.16).

2. **The FSMC shall**:

    a. Participate in the SFA's advisory committee meetings;
    b. Serve meals which follow the 21-day menu and meet the food specifications contained in Appendix E, attached to this RFP/Contract, and fully incorporated herein, and meet Child Nutrition Program requirements;
    c. Follow the 21-day menu plan and Meal Specifications submitted in the proposal for the SFA's Food Service Programs indicated in the Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/Contract herein;
    d. Not change or vary the menus after the first menu cycle for the SFA's Food Service Programs indicated in the Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/Contract herein, without written approval of the SFA (7 CFR 210.16(b)(1));
    e. Justify and explain in writing request for menu changes or substitutions to the SFA;
    f. Provide meal pattern compliance documentation as requested by the SFA;
    g. Maintain documentation for substitutions and changes of menu for the records retention period that is applicable to food production records and shall make such documentation available to the SFA, the NDE and the USDA for review upon request (7 CFR 210.16(c)(1), 7 CFR 210.23);
    h. Submit a detailed list of FFVP offerings which include portion sizes if the SFA participates or has plans of participating in the FFVP program;
    i. Work in cooperation with the SFA in the application and award of any grant or USDA funding.
    j. Adhere to and assist in the implementation, enforcement, and evaluation of all nutrition related requirements in the SFA's Local Wellness Policy;
    k. Remain informed of increasing industry standards and assist the SFA in its Local Wellness Policy to reflect the highest current nutrition related standards, including all provisions of USDA's Smart Snacks Final Rule;
    l. Comply with all Federal, State, and local laws that affect school meal preparation and service; and
    m. Cooperate with the SFA in promoting nutrition education and coordinating the SFA's food service with classroom instruction.

E. Purchases

1. The SFA must check one of the purchasing options stated below:

   ☐ The SFA will do all purchasing for the Food Service Program.

   ☐ Except for Exhibit D: Chart 8, Designated Program Expenses/Duties, the SFA will do all purchasing for Food Service Program.

2. If the FSMC is procuring foods, supplies, equipment, or services which are being charged to the SFA under the awarded contract outside of the fixed price per meal, the selected FSMC is acting as an agent for the SFA and must adhere to:
   a. All the same Federal procurement regulations under which the SFA must operate.
   b. The selected FSMC may not serve as a vendor.
   c. The SFA shall ensure:
      i. The FSMC fully discloses and returns all the discounts, rebates, applicable credits, allowances, and incentives received by the FSMC based on the purchases made on behalf of the SFA.

3. Whether the SFA conducts its own procurement or whether the FSMC procures products on behalf of the SFA, the FSMC may not require any additional liability coverage, beyond that which the SFA would require under procurement not involving the FSMC.

4. Any purchase of food must, at a minimum, meet the specifications listed in Appendix E (7 CFR 210.16(c)(3)).

5. Prior to the start of initial operations, the selected FSMC and the previously self-operated SFA will take a beginning inventory of all usable food, supplies, and USDA Foods on the premises. The selected FSMC will utilize such inventory at a value determined by fair market value of foods supported by invoice and the USDA food unit value when allocated by the SDA. The dollar value determined will be credited to the SFA in the FSMC's first billing cycle. If the SFA was under a contract with another FSMC the prior year, the newly contracted FSMC is not required to include USDA Foods in the beginning inventory but must still credit all other items as previously described.

6. The SFA and FSMC shall comply with the Buy American provision. The SFA and FSMC shall purchase, to the maximum extent practicable domestic commodities or products (7 CFR 210.21(d) and 220.16(d)).

   The SFA reserves the right to review vendor purchase records to ensure compliance with the Buy American provision. The FSMC must submit a written exemption request to the SFA prior to offering the non-domestic product, which includes:

   - A detailed justification as per the limited exemption to the Buy American provision is necessary which includes why a non-domestic product must be purchased and/or substituted for a domestic commodity SP 38-2017;

- Dates and/or frequency the non-domestic product will be offered and/or substituted as required by USDA Policy Memo SP 38-2017.
- The signed and dated Exemption Request is submitted to SFA's Authorized Representative or another SFA contact as indicated here: _____
  The SFA must determine if the exemption is needed. If needed the SFA must sign and date the Exemption Request.
- The FSMC will comply and provide documentation of the phased-in cap on total non-domestic food purchases as specified in the Final Rule titled Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans.

7. The FSMC shall provide Child Nutrition (CN) labeling, Product Specification information, Nutrition Facts labels, and any other documentation requested by the SFA to ensure compliance with USDA regulations.

F. USDA Foods

1. The FSMC shall:
   a. Ensure compliance with Federal requirements in 7 CFR 250 and the federal requirements in 7 CFR 210, 220, 225, 226, as applicable and the SFA's Recipient Agency Agreement with the State Distributing Agency;
   b. Ensure compliance with the provisions of the distributing or recipient agency processing agreements, and will ensure crediting of the recipient agency for the value of donated foods contained in such end products at the processing agreement value (7 CFR 250, 7 CFR 250.53 (a)(7));
   c. Be responsible for the following activities relating to donated foods, in accordance with 250.50(d), with assurance that such activities will be performed in accordance with the applicable requirements in 7 CFR part 250; 7 CFR 250.53(a)(4);
   (Check all that apply)
      ☐ Preparing and serving meals
      ☐ Ordering or selecting in coordination with the SFA; direct delivery items (brown box), end products, items through US Department of Defense Fresh Fruit and Vegetable Order Receipt System (DoD FFAVORS), or requesting bulk diversions to processors in accordance with the distributing agency's State Participation Agreements, and in accordance with utilizing the SFA's Entitlement 250.58(a)
      ☐ Storage and inventory management of donated foods, in accordance with 7 CFR 250.52, 7 CFR 250.14, 7 CFR 250.53 (a)(9)
      ☐ Arranging warehouse and delivery services that are beyond the scope of the distributing agency's services and costs are included in the fixed price
      ☐ Payment of fees charged by the distributing agency, (i.e., distribution) or processing fees, as applicable.
   d. Ensures it will not itself enter into the processing agreement with the processor required in subpart C (7 CFR part 250, 7 CFR 250.53(a)(8));
   e. Credit the SFA for the value of all donated foods received for use in the SFA's meal service in the school year or fiscal year in accordance with 7 CFR 250.51(a) and (b). The method of crediting will be by invoice reductions, refunds and discounts as applicable.

f. Will use all allocated donated ground beef, donated pork, and all processed end products in the SFA's Food Service Program (7 CFR 250.53(a)(5));
g. Use all other donated foods, or commercially purchased foods of the same generic identity, of U.S. Origin, and of equal or better quality than the donated foods, in the SFA's food service (7 CFR 250.53(a)(6));
h. Agree to select, accept, and use USDA Foods in as large a quantity as may be efficiently utilized in the SFA's nonprofit food service. The FSMC shall consult with the SFA in the selection of USDA foods; however, the final determination as to the acceptance of USDA foods must be made by the SFA;
i. Accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA Foods;
j. Be prohibited from cashing out USDA Foods and providing a credit to the SFA for USDA Foods;

End Product Methods of Sale (Value pass through systems) in general.
May be revised by the distributing agency.

Value pass through system:	Rebate or Refund*	Indirect Discount	Fee for Service	Direct Discount	DoD FFAVORS
Type of bank:	Sponsor	Single or Sponsor	Single or Sponsor	Sponsor	n/a
SFA or FSMC buys from:	Processor or distributor	Distributor	Distributor or processor	Processor	DoD vendor
Pass through performed by:	Processor	Distributor	Processor	Processor	DoD vendor
How pass through is performed:	Processor cuts a check to the SFA or FSMC.	Discounted invoice	DF value is not included in the processing fee.	Discounted invoice	Billed to SFA PAL in coordination with the distributing agency
Method of determining Donated Food (DF) value used in crediting:	Credit value = rebate value = processing agreement value times received cases	Credit value = discount value = processing agreement value times received cases	Credit value = DF value = processing agreement value times received cases	Credit value = discount value = processing agreement value times received cases	Credit value = prices on the DoD vendor invoices. Also recorded in FFAVORS
Documentation of donated food values is located on:	Processor's USDA approved SEPDS	Processor's USDA approved SEPDS	Processor's USDA approved SEPDS	Processor's USDA approved SEPDS	DoD vendor invoices. Also recorded in FFAVORS
Documentation of cases received	Supplier invoices or allocations in CNPweb	Distributor invoices or allocations in CNPweb	Supplier invoices or Allocations in CNPweb.	Processor invoices or allocations in CNPweb	DoD vendor invoices. Also recorded in FFAVORS

*Rebate or refund is authorized only when:
(1) A Recipient Agency's distributor does not report transactions to K12 FoodService or ProcessorLink, or
(2) a processor does not utilize K12FoodService or ProcessorLink.

k. Credit the SFA for the value of all donated foods received for use in the SFA's meal service for each month by separate line-item entry(s) on the FSMC monthly invoice. This includes both entitlement and bonus foods: DOD Fresh Fruit and Vegetable Program and including the value of donated foods contained in processes end products, in accordance with the contingencies in 7 CFR 250.51 (a) and 7 CFR250.53(a)(1). Documentation such as distributor invoices or usage reports available from processors or the distributing agency to support the credit must be provided with the monthly invoice (7 CFR 250.53(a)(2)). USDA Foods/DOD Fresh Fruit and Vegetable Invoices for each month must be provided to the SFA to demonstrate the correct credit has been received;

l. Use the donated food values determined by the distributing agency in crediting for the value of donated foods in accordance with (7 CFR 250.58(e)) and (7 CFR 250.51(c));
    i. For processed end products, the method of determining the donated food values to be used in crediting is the processing agreement value found on the processor's Summary End Product Data Schedules (SEPDS) (available from the distributing agency) times the number of cases received.
    ii. A bank of donated food must be available at a processor in order to credit the SFA for the value of donated foods in end products.
    iii. In accordance with the distributing agency's processing agreements and distribution contracts, single banks are used when end products are purchased through the awarded distributor, or when the awarded distributor acts as an agent for the total case price under Fee for Service. Single banks are managed by the distributing agency.
    iv. A sponsor bank is used when end products are purchased from a processor, other distributors, or when rebates are requested. Sponsor banks are managed by the SFA or the FSMC, as applicable.
    v. The SFA or FSMC may provide a distributor written approval to act as an authorized agent for the total case price (i.e., including the fee-for-service and the delivery charge), in accordance with 7 CFR 250.36 (e)(2).
    vi. The donated food values to be used in crediting are the values of Allocations, as recorded in CNPweb for all warehouse deliveries and end products obtained through all value pass through methods. The values of donated foods obtained through The US Department of Defense (DoD) Fresh Fruit and Vegetable Order Receipt System (FFAVORS) are documented on the DoD vendor's invoices, recorded within FFAVORS and reconciled in CNPweb annually.

m. Ensure that the procurement of processed end products on behalf of the recipient agency, as applicable, will ensure compliance with the requirements in subpart C of 7 CFR 250 and with the provisions of distributing or recipient agency processing agreements 7 CFR 250.53(a)(7);

n. Comply with the storage and inventory requirements for donated foods in accordance with (7 CFR 250.14) and (7 CFR 250.53(a)(9));

o. Allow the SFA, distributing agency, sub-distributing agency, the Comptroller General, the Department of Agriculture, or their duly authorized representatives, to perform onsite reviews of the FSMC's food service operation, including the review of records, to ensure compliance with requirements for the management and use of donated foods (7 CFR 250.53(a)(10)); and

p. Maintain records to document compliance with requirements relating to donated foods, in accordance with (7 CFR 250.54(b)); (7 CFR 250.53(a)(11)). Failure of the FSMC to comply with recordkeeping requirements is considered evidence of improper distribution or loss of donated foods and may result in a claim against the FSMC for the loss or misuse of donated foods.

2. The SFA shall:
   a. Retain title to all donated foods and follow all required provisions of (7 CFR 210, 220, 225, 226 and 250) as applicable;
   b. Ensure that all donated foods received for use by the SFA in the school year are used in the SFA's food service, or that commercially purchased foods are used in place of such donated foods only in accordance with requirements in (7 CFR 250.50(a), 250.51(d));
   c. Conduct a reconciliation at least annually and upon termination of the contract, to ensure the FSMC has credited the value of all donated foods received for use in the SFA's food service in the school or fiscal year, including the value of donated foods contained in processed end products in accordance with (7 CFR 250.51(a));
   d. Ensure that all USDA foods made available to the FSMC, including processed USDA foods, accrue only to the benefit of the SFA's NPFSA and are fully utilized therein (7 CFR 210.16(a)(6), 7 CFR 250.50(a)). All refunds and rebates received from processors regarding USDA foods must be retained by the SFA. The SFA must ensure that the FSMC has credited it for the value of all USDA foods received for use in the meal service in the school year, in accordance with 7 CFR 250.51(a) and (b);
   e. Ensure that the FSMC is in compliance with the requirements of the inventory, storage, and record retention of USDA Foods through its monitoring of the food service operation, as required in (7 CFR 210, 225, 226);
   f. Maintain oversight responsibility for storage and delivery services when such activities are conducted or contracted by the FSMC and any aspect of financial management relating to USDA Foods (7 CFR 250.15);
   g. Assure the maximum amount of USDA Foods usable in the food service are received and utilized by the FSMC (7 CFR 210.9(b)(15)); and
   h. Consult with the FSMC in the selection of USDA Foods; however, the final determination as to the acceptance of USDA Foods must be made by the SFA.

3. Extensions or renewals of the contract, if applicable, are contingent upon the fulfillment of all contract provisions relating to donated foods (7 CFR 250.53 (a) (12)).

4. Upon termination of this Contract or subsequent renewals, the FSMC must return or provide payment for all unused donated ground beef, donated ground pork, processed end products; and other unused USDA Foods to the SFA in accordance with USDA Food Distribution Policy Memorandum FD 110.

G. Employees

1. The SFA must designate if the current SFA food service employees will be retained by the SFA or be subject to employment by the FSMC. The section below must agree with the information reported on "Exhibit D, Chart 1A: Labor Work Sheet-SFA." Food service employees will be retained by:

   ☒ SFA

   ☐ FSMC

   ☐ Both SFA and FSMC

2. The FSMC shall provide and pay a staff of qualified management and operational employees assigned to duty on the SFA's premises for efficient operation of the Programs. The SFA reserves the right to interview and approve the on-site Food Service Director. The SFA is responsible for ensuring minimum professional hiring standards are met for the School Food Service Director.

3. The SFA will allow FSMCs to submit proposals which include (mark all that apply):

   ☒ Full-time, On-site Food Service Director (not shared with SFAs)
   ☐ On-site Food Service Director shared between SFAs

   For this option, the FSMC must indicate in their proposal the minimum number of hours the Food Service Director is guaranteed to be on-site weekly and specify other SFAs that FSD will be shared with.

4. Any SFA employee with food service responsibilities not identified in "Exhibit D" shall be an employee of the SFA and paid by the SFA. Billing back of SFA employee wages/benefits is not allowed.
   a. Such employees shall be indirectly supervised on the SFA's behalf by the FSMC management employees provided, however,
   b. The SFA shall retain the exclusive right to control the terms and conditions of the employment of such supervisory and non-supervisory employees, including, but not limited to, control over their hiring, firing, promotion, discipline, levels of compensation and work duties.

5. **The FSMC shall**:
   a. Provide the SFA the education/work experience and Food Protection Manager Certification demonstrating the Food Service Director meets the USDA hiring standards prior to employment (Attachment 3);
   b. Provide the SFA with a schedule of employee positions, including the Food Service Director, assigned locations, salaries, and hours to be worked as part of the proposal. Specific locations and assignments will be provided to the SFA two calendar weeks prior to the commencement of operation.
   c. Provide the SFA a monthly log of the hours worked by the on-site Food Service Director if this position is to be shared between districts. This time log must be submitted monthly with each invoice submitted for payment.
   d. Comply with all wage and hours of employment requirements of federal and state laws;
   e. Be responsible for supervising and training personnel, including the SFA and the FSMC employed staff, this includes SFA staff assigned to meal counting responsibilities.
   f. Be responsible for the hiring and termination of non-management staff who are employees of the FSMC;
   g. Conduct and document civil rights training for all food service and non-foodservice employees involved in the administration of the school meals programs on an annual basis or upon hire and then annually. Provide SFA employees assigned to point of service meal counting the opportunity to participate in civil rights training annually or upon hire and then annually;
   h. Provide documentation to the SFA demonstrating annual training hours and topics completed by all employees involved in the food service;
   i. Provide Workers' Compensation coverage for its employees, as required by law;
   j. Instruct its employees to abide by the policies, rules, and regulations with respect to use of the SFA's premises as established by the SFA and furnished in writing to the FSMC;
   k. Maintain its own personnel and fringe benefits policies for its employees, subject to review by the SFA;
   l. Assign to duty on the SFA's premises only employees acceptable to the SFA;
   m. Require all of its employees assigned to duty on the SFA's premises to submit to health examinations as required by law, and shall submit satisfactory evidence of compliance with all health regulations to the SFA upon request;

n. Remove any employee who violates health requirements or conducts him/herself in a manner that is detrimental to the well-being of the students, provided such request is not in violation of any federal, state, or local employment laws; and
o. Not blacklist or require a letter of relinquishment or publish or cause to be published or blacklisted any employee of the FSMC or the SFA discharged from or voluntarily leaving the service of the FSMC or the SFA with intent of and for the purpose of preventing such employee from engaging in or securing similar or other employment from any other corporation, company, or individual.

6. Staffing schedules, including that of the Food Service Director, shall be mutually agreed upon. The SFA must be notified in writing prior to the FSMC decreasing staff at any school site.

7. In the event of the absence, termination, removal, or suspension of any food service employee, the FSMC shall immediately restructure the food service staff without disruption of service.

8. The use of student workers or students enrolled in vocational classes in the food service shall be mutually agreed upon.

9. All SFA and FSMC personnel assigned to the food service operation in each school shall be instructed in the use of all emergency valves, switches, and fire and safety devices in the kitchen and cafeteria areas.

10. To the extent and in the manner required by state law, the FSMC shall perform a security/criminal (background) check on any FSMC employee that will be working at the SFA and disclose the results to the SFA.

11. Both the SFA and the FSMC shall ensure their employees adhere to the professional standards and continuing education training requirements as required by federal regulations, 7 CFR 210.30; HHFKA of 2010 throughout the initial term and all renewals of this Contract. Costs incurred by the FSMC to meet the professional standards shall not be passed on to the SFA. The State Agency is unable to grant waivers to FSMC's for the hire of Food Service Director not meeting the education standards and/or relevant work experience.

12. If the FSMC has a non-hire clause it must be included as part of their proposal.

H. Use of Facilities, Inventory, Equipment, and Storage

1. The SFA will make available, without any cost or charge to the FSMC, area(s) of the premises in which the FSMC shall render its services.

2. The SFA shall have full access to the food service facilities at all times and for any reason, including inspection and audit.

3. At the commencement, termination, or expiration of this Contract, the FSMC and SFA shall, for expendable/minor equipment and non-expendable/capital equipment:
    a. Take a physical inventory of all expendable/minor equipment and non-expendable/capital equipment owned by the SFA utilized in the SFA's Food Service Program.

b. Mutually agree on the usability of such equipment; at the expiration or termination of this Contract, the FSMC shall surrender to the SFA all equipment in the condition in which it was received except for ordinary wear and tear.
c. Damage by the elements and except to the extent that said premises or equipment may have been lost or damaged by vandalism, fire, flood or other acts of God, or theft by persons other than employees of FSMC except through the negligence of the FSMC or its employees, or for any other reason beyond the control of the FSMC; and
d. Sign a summary of the beginning inventory and ending inventory at the expiration or termination of this Contract. A copy of each on file must be kept with this Contract.

4. **The FSMC shall:**
   a. Maintain the inventory of expendable/minor equipment necessary for the food service operation.
   b. Maintain adequate storage procedures, inventory and control of USDA Foods in conformance with the SFA's agreement with the SDA.
   c. Provide the SFA with keys for all food service areas secured with locks.
   d. Not remove any SFA owned equipment from SFA's premises.
   e. Comply with all SFA building rules and regulations; and
   f. Surrender to the SFA all the SFA's equipment and furnishings in good repair and condition. Reasonable wear and tear accepted upon termination of this Contract.

5. **The SFA shall:**
   a. Repair and maintain non-expendable equipment owned by the SFA except when damages result from careless use by the employees of the FSMC;
   b. Shall provide proper cleaning and maintenance of grease traps, hood ventilation system, and duct work.
   c. Provide the FSMC with local telephone service, water, gas and electric service for the food service program;
   d. Furnish and install any equipment and/or make any structural changes to the facilities needed to comply with federal, state, or local laws, ordinances, rules and regulations;
   e. Be responsible for any losses as determined by the SFA in agreement with the FSMC, including USDA Foods, which may arise due to equipment malfunction or loss of electrical power not within control of the FSMC;
   f. Not be responsible for loss or damage to equipment owned by the FSMC and located on the SFA premises;
   g. Shall retain title to all the SFA food and supplies in the SFA during the course of this Contract; and
   h. Have access, with or without notice to all of the SFA's facilities used by the selected FSMC for the purpose of inspection and audit.

I. Health Certifications, Food Safety, and Sanitation

1. **The FSMC shall:**
    a. Maintain, in the storage preparation and service of food, proper sanitation and health standards in conformance with all applicable State and local laws and regulations, and comply with the food safety inspection requirements of (7 CFR 210.13(b) and 7 CFR 210.9(b)(14));
    b. Maintain all applicable State of Nebraska and local health certification(s) for the duration of the contract for any facility outside the school in which it proposed to prepare meals (7 CFR 210.16(c)(2), 7 CFR 210.16 (a)(7));
    c. Obtain and post all licenses and permits as required by federal, state, and/or local law;
    d. Comply with all local and state sanitation requirements applicable to the preparation of food (7 CFR 210.16(a)(7));
    e. Adhere to the food safety program implemented by the SFA for all preparation and service of school meals, using a Hazard Analysis and Critical Control Point (HACCP) system as required by (42 U.S.C. 1758(h)(5)(A)); and
    f. Allow at least two health inspections to be conducted by the Health Department or state health inspector at every site involved in school meal preparation and/or service as required by (42 U.S.C. 1758(h)(1)).
    g. Post the most current health inspections in an area of the food service visible to the public.

2. **The SFA shall:**
    a. Maintain applicable health certification.
    b. Ensure the FSMC maintains all applicable State and/or local health certification(s) for the duration of the contract for any facility outside the school in which it proposes to prepare meals (7 CFR 210.16(c)(2)). The FSMC must meet all applicable State and local health regulations in preparing and serving meals at the SFA facility (7 CFR 210.16(a)(7));
    c. Provide sanitary toilet and hand washing facilities for the employees of the FSMC as required by state and local sanitation requirements.

3. The SFA and FSMC will follow the responsibility for tasks as designated in "Exhibit D: List of SFA Charts and Attachments," "Chart 7: School Calendar," "Chart 8: Designation of Program Expenses."

J. Financial Terms

1. All income accruing as a result of payments by children and adults, federal and state reimbursements, and all other income from sources such as donations, a la carte, vending, concessions, contract meals, grants and loans shall be credited to the Non-profit School Food Service Account on a daily basis.

2. Any profit or guaranteed return shall remain in the SFA's Non-profit School Food Service Account.

3. The FSMC will be responsible for providing the SFA with calculations of non-program food costs and program revenues in compliance with 7 CFR 210.14 (f). This information is due by June 30 unless otherwise mutually agreed upon as stated here:_____. FSMC will provide SFA information necessary for SFA's Administrative Review. The information must include food costs for reimbursable meals, food cost for non-program foods, and total revenue. Non-program foods include: a la carte; catering, vending; and student stores operated, or any other sales generated through the nonprofit school food service account not already described.

4. All facilities and services to be provided by the SFA shall be provided at the SFA's expense.

5. "Meal Equivalency Factor" (MEF) means the sum of the current year's Federal Free Rate of Reimbursement, State Match Reimbursement Rate and the National per meal value of USDA Entitlement Foods used to calculate the minimum value of donated foods that the distributing agency must offer to a school food authority participating in NSLP each school year (7 CFR 250.2, 7 CFR 250.53 (a)(3)). The fixed per meal equivalent factor will be determined by:

Computation of Current Year Meal Equivalency Factor (MEF)	
1. Current Year Federal Free Rate of Reimbursement for Lunch plus current performance-based incentive:	$4.52
2. Current Year State Match Reimbursement Rate for Lunch:	$0.02
3. Current Year Value of USDA Entitlement Foods:	$0.45
Total Meal Equivalency Factor (Sum of 1+2+3)	**$4.99**

The MEF is recomputed for each additional renewal year (up to four renewals) and is provided by NDE in the annual renewal amendment.

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
    a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:		
Meal Type	**Fee Per Meal**	
NSLP Fixed Price Per Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Afterschool Snack:	$1.0000
Preschool CACFP Meal Pattern	Breakfast:	$1.7500
	Lunch:	$2.2500
	AM/PM Snack (non-reimbursable)	$1.0000
SFSP Fixed Price Per Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
Seamless Summer Option Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
CACFP Fixed Price Per Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
Special Milk Program	Price per Carton:	$.5000
Non-Reimbursable Milk	Price per Carton:	$.5000
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$4.2500
Meal Equivalent Factor		**$4.99**
***SFA's Vended Meals:**	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
***SFA's Vended Meals:**	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
Guarantee (SY 2025-2026)		$233,762
Contract Value (SY 2025-2026)		$2,499,890

*FSMC must indicate fixed meal pricing for each vended meal program.

b. The Fixed Price per Meal Fees and Meal Equivalent Fees may be increased on an annual basis based on changes in the Food Away From Home series of the Consumer Price Index for All Urban Consumers during the month period (May-May) of the previous year, published by the Bureau of Labor Statistics of the Department of Labor: https://www.bls.gov/
    i. Such increases shall be effective on a prospective basis for each annual renewal date of this Contract and will be allowed only if approved in advance by the SFA.
    ii. Such percentage change will be provided by NDE.
    iii. No other fee increases will be allowed.
    iv. Renewal year contracts are contingent upon fulfillment of all contract provisions.
    v. All contract renewals shall be for a period of one year upon mutual agreement between the SFA and FSMC. Renewal contracts cannot be effective prior to the approval date by NDE and sent to the SFA via email. The renewal contract must then be signed by the SFA and FSMC. The signed renewal contract must be returned to NDE within 5 business days.
c. No payment will be made to the FSMC for meals that:
    i. are spoiled or unwholesome at the time of delivery.
    ii. do not meet detailed specifications as developed by the SFA for each food component in the meal pattern;
    iii. do not otherwise meet the requirements of this Contract; or
    iv. are provided without an approved and signed contract using payment of federal funds.

7. Payment Terms/Method: The FSMC shall invoice the SFA within fifteen (15) days after the end of each Accounting Period for the total amount of the SFA's financial obligation for that Accounting Period;

8. No interest or finance charges that may accrue under this Contract may be paid from the SFA's Nonprofit School Food Service Account.

9. The SFA will not provide an advance payment to the FSMC.

10. All charges and credits submitted on FSMC monthly invoice must have supporting documentation to substantiate such charge and credit.

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $233,762 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

Ralston Public Schools

Budget with .05 Meal Price Increase

School Year		2025-2026
Revenues:		
Cash Sales:		
Student Breakfast Sales		$ 110,758
Student Lunch Sales		$ 375,612
Student a la carte Sales		$ 177,018
Adult Sales		$ 7,254
Interest Income		$ 11,907
	Total Cash	$ 723,548
Reimbursements:		
School Breakfast Program		$ 497,156
National School Lunch Program		$ 1,415,488
After School Snack Program		$ 25,837
SFSP/SSO		$ 51,622
State Matching Fund		$ 20,000
	Total Reimbursements	$ 2,010,104
	Total Revenue	**$ 2,733,652**
Expenses:		
Reimbursable Breakfast Meal Rate Fee		$ 401,630
Reimbursable Lunch Meal Rate Fee		$ 943,343
Reimbursable Snack Meal Rate Fee		$ 20,532
A la Carte & Adult Equivalent Meal Rate Fee		$ 191,864
Commodity Credits		$ (152,481)
	Total FSMC Costs	$ 1,404,888
	Total SFA Direct Costs	$ 1,035,541
	Total SFA Direct Costs	$ 59,460
	Total Expenses	**$ 2,499,890**
	Surplus / Subsidy	**$ 233,762**

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
    a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:		
Meal Type	**Fee Per Meal**	
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	Lunch:	$2.2500
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SFSP Fixed Price Per Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
Seamless Summer Option Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
CACFP Fixed Price Per Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
Special Milk Program	Price per Carton:	$.5000
Non-Reimbursable Milk	Price per Carton:	$.5000
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$4.2500
Meal Equivalent Factor		**$4.99**
***SFA's Vended Meals:**	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
***SFA's Vended Meals:**	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
Guarantee (SY 2025-2026)		$242,230
Contract Value (SY 2025-2026)		$2,499,890

*FSMC must indicate fixed meal pricing for each vended meal program.

b. The Fixed Price per Meal Fees and Meal Equivalent Fees may be increased on an annual basis based on changes in the Food Away From Home series of the Consumer Price Index for All Urban Consumers during the month period (May-May) of the previous year, published by the Bureau of Labor Statistics of the Department of Labor: https://www.bls.gov/
    i. Such increases shall be effective on a prospective basis for each annual renewal date of this Contract and will be allowed only if approved in advance by the SFA.
    ii. Such percentage change will be provided by NDE.
    iii. No other fee increases will be allowed.
    iv. Renewal year contracts are contingent upon fulfillment of all contract provisions.
    v. All contract renewals shall be for a period of one year upon mutual agreement between the SFA and FSMC. Renewal contracts cannot be effective prior to the approval date by NDE and sent to the SFA via email. The renewal contract must then be signed by the SFA and FSMC. The signed renewal contract must be returned to NDE within 5 business days.
c. No payment will be made to the FSMC for meals that:
    i. are spoiled or unwholesome at the time of delivery.
    ii. do not meet detailed specifications as developed by the SFA for each food component in the meal pattern;
    iii. do not otherwise meet the requirements of this Contract; or
    iv. are provided without an approved and signed contract using payment of federal funds.

7. Payment Terms/Method: The FSMC shall invoice the SFA within fifteen (15) days after the end of each Accounting Period for the total amount of the SFA's financial obligation for that Accounting Period;

8. No interest or finance charges that may accrue under this Contract may be paid from the SFA's Nonprofit School Food Service Account.

9. The SFA will not provide an advance payment to the FSMC.

10. All charges and credits submitted on FSMC monthly invoice must have supporting documentation to substantiate such charge and credit.

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $242,230 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

Ralston Public Schools

Budget with .10 Meal Price Increase

School Year		2025-2026
Revenues:		
Cash Sales:		
Student Breakfast Sales		$ 113,395
Student Lunch Sales		$ 381,426
Student a la carte Sales		$ 177,018
Adult Sales		$ 7,254
Interest Income		$ 11,907
	Total Cash	$ 732,000
Reimbursements:		
School Breakfast Program		$ 497,156
National School Lunch Program		$ 1,415,488
After School Snack Program		$ 25,837
SFSP/SSO		$ 51,622
State Matching Fund		$ 20,000
	Total Reimbursements	$ 2,010,104
	Total Revenue	**$ 2,742,104**
Expenses:		
Reimbursable Breakfast Meal Rate Fee		$ 401,630
Reimbursable Lunch Meal Rate Fee		$ 943,326
Reimbursable Snack Meal Rate Fee		$ 20,532
A la Carte & Adult Equivalent Meal Rate Fee		$ 191,864
Commodity Credits		$ (152,481)
	Total FSMC Costs	$ 1,404,872
	Total SFA Direct Costs	$ 1,035,541
	Total SFA Direct Costs	$ 59,460
	Total Expenses	**$ 2,499,873**
	Surplus / Subsidy	**$ 242,230**

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
    a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:		
Meal Type	**Fee Per Meal**	
NSLP Fixed Price Per Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Afterschool Snack:	$1.0000
Preschool CACFP Meal Pattern	Breakfast:	$1.7500
	Lunch:	$2.2500
	AM/PM Snack (non-reimbursable)	$1.0000
SFSP Fixed Price Per Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
Seamless Summer Option Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
CACFP Fixed Price Per Meal Fee	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
Special Milk Program	Price per Carton:	$.5000
Non-Reimbursable Milk	Price per Carton:	$.5000
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$4.2500
Meal Equivalent Factor		**$4.99**
***SFA's Vended Meals:**	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
***SFA's Vended Meals:**	Breakfast:	$1.7500
	Lunch:	$2.2500
	Snack:	$1.0000
	Supper:	$2.2500
Guarantee (SY 2025-2026)		$250,000
Contract Value (SY 2025-2026)		$2,499,890

*FSMC must indicate fixed meal pricing for each vended meal program.

b. The Fixed Price per Meal Fees and Meal Equivalent Fees may be increased on an annual basis based on changes in the Food Away From Home series of the Consumer Price Index for All Urban Consumers during the month period (May-May) of the previous year, published by the Bureau of Labor Statistics of the Department of Labor: https://www.bls.gov/
    i. Such increases shall be effective on a prospective basis for each annual renewal date of this Contract and will be allowed only if approved in advance by the SFA.
    ii. Such percentage change will be provided by NDE.
    iii. No other fee increases will be allowed.
    iv. Renewal year contracts are contingent upon fulfillment of all contract provisions.
    v. All contract renewals shall be for a period of one year upon mutual agreement between the SFA and FSMC. Renewal contracts cannot be effective prior to the approval date by NDE and sent to the SFA via email. The renewal contract must then be signed by the SFA and FSMC. The signed renewal contract must be returned to NDE within 5 business days.
c. No payment will be made to the FSMC for meals that:
    i. are spoiled or unwholesome at the time of delivery.
    ii. do not meet detailed specifications as developed by the SFA for each food component in the meal pattern;
    iii. do not otherwise meet the requirements of this Contract; or
    iv. are provided without an approved and signed contract using payment of federal funds.

7. Payment Terms/Method: The FSMC shall invoice the SFA within fifteen (15) days after the end of each Accounting Period for the total amount of the SFA's financial obligation for that Accounting Period;

8. No interest or finance charges that may accrue under this Contract may be paid from the SFA's Nonprofit School Food Service Account.

9. The SFA will not provide an advance payment to the FSMC.

10. All charges and credits submitted on FSMC monthly invoice must have supporting documentation to substantiate such charge and credit.

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $250,000 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

Ralston Public Schools

Budget with .15 Meal Price Increase

School Year		2025-2026
Revenues:		
Cash Sales:		
Student Breakfast Sales		$ 116,032
Student Lunch Sales		$ 387,241
Student a la carte Sales		$ 177,018
Adult Sales		$ 7,254
Interest Income		$ 11,907
	Total Cash	$ 740,451
Reimbursements:		
School Breakfast Program		$ 497,156
National School Lunch Program		$ 1,415,488
After School Snack Program		$ 25,837
SFSP/SSO		$ 51,622
State Matching Fund		$ 20,000
	Total Reimbursements	$ 2,010,104
	Total Revenue	**$ 2,750,555**
Expenses:		
Reimbursable Breakfast Meal Rate Fee		$ 401,630
Reimbursable Lunch Meal Rate Fee		$ 943,347
Reimbursable Snack Meal Rate Fee		$ 20,532
A la Carte & Adult Equivalent Meal Rate Fee		$ 191,864
Commodity Credits		$ (152,481)
	Total FSMC Costs	$ 1,404,893
	Total SFA Direct Costs	$ 1,035,541
	Total SFA Direct Costs	$ 59,460
	Total Expenses	**$ 2,499,894**
	Surplus / Subsidy	**$ 250,661**

Ralston Public Schools
LABOR WORKSHEET
2025-2026

SITE OR SCHOOL	JOB TITLE	HOURLY RATE ($)	DAILY HOURS	TOTAL ESTIMATED BENEFITS
Office	Food Service Director	$88,000 Salary	8.00	$ 32,000.00

Aramark's Agreement to contract with the SFA as a result of the FSMC's proposal is conditioned upon the SFA agreeing to the following terms and conditions:

1. **Guaranteed Return**. FSMC estimates that the projected food service budget will be a guaranteed surplus for the period of July 1, 2025 - June 30, 2026 ("Current Term") of at least $233,762 if paid meal prices increase by $0.05. The guaranteed surplus for the Current Term will be $242,230 if paid meal prices increase by $0.10 and $250,000 if paid meal prices increase by $0.15.

2. **Reimbursement Conditions and Assumptions to Guaranteed Return**. FSMC's obligation to reimburse SFA in accordance with the Guarantee shall remain in effect only during the Current Term and is contingent upon the following conditions and assumptions remaining in effect for the Current Term. In the event any of the following conditions or assumptions are not met during the Current Term, FSMC's obligation shall be reduced by the amount of any increase in SFA's Total Food Service Costs or any reduction in Gross Receipts (defined as the total of all cash receipts, reimbursements received by SFA and other revenue under the Food Service Program) which is attributable to the changes in such conditions or assumptions. If during the Current Term SFA requests a change in any phase of the Food Service Program that results in a decrease in Gross Receipts or an increase in Total Food Service Costs from the amounts set forth in the Food Service Budget, FSMC shall advise SFA of its estimate of the increase in the Total Food Service Costs or decrease in Gross Receipts attributable to such requested change. Any budget, including the Food Service Budget, agreed to by FSMC and SFA shall be adjusted to reflect such estimated increase in Total Food Service Costs or decrease in Gross Receipts.

A. The average student enrollment for the Current Term shall be at least 3,485. For purposes of this condition, students will be included in the daily average count only on days on which they are able to receive meals on-site in a school building.

B. The actual costs charged to the SFA's Food Service Program by SFA shall not exceed projected operating expenses set forth in the proposed budget, based on actual expenses through 12-31-24 from RFP Exhibit C.

C. There shall be at least 177 full service days where breakfast and lunch are served on-site for the Current Term.

D. Reimbursement rates for Food Service Program meals shall increase at by least 4% over prior year.

E. SFA and its representatives shall fully cooperate with the FSMC to implement the SFA's Food Service Program and to prevent competitive food sales in order to maximize the gross Receipts and other non-cash sales of the SFA's Food Service Program.

F. The District shall not reduce in scope or eliminate any A La Carte foodservice programs used to estimate the revenue from such programs. District will allow the FSMC to increase A La Carte prices at least annually by CPI-U Food Away From Home. The FSMC will also be allowed to increase A La Carte item prices throughout the school-year if needed to offset excessive inflation (e.g. related to tariffs).

   Further, to the extent that the number of students able to participate in the A La Carte foodservice programs is reduced from the number of students used to estimate the revenue, FSMC's obligation shall automatically be adjusted to account for the decrease in revenue attributable to these reductions.

3. **No Cross-Hire**. FSMC agrees that no supervisory employees of SFA shall be hired by FSMC for the Term of this Agreement and twelve (12) months thereafter. SFA agrees that supervisory employees of FSMC will neither be hired by SFA or any facility affiliated with SFA for the Term of this Agreement and twelve (12) months thereafter, nor will SFA permit supervisory employees of FSMC to be employed on SFA's premises or on the premises of any facility affiliated with SFA for a period of twelve (12) months subsequent to the termination or expiration of this Agreement whether as an individual or as consultant to or owner, partner, majority stockholder, director, officer, or employee of a food service provider. For the purpose of this prohibition, "supervisory employees" shall be defined as those persons who have directly or indirectly performed management or professional services on SFA's premises at any time during the twelve (12) month period immediately preceding termination or expiration of this Agreement. If either party breaches the conditions set forth above, then the breaching party shall pay to the non-breaching party and the non-breaching party shall accept as liquidated damages and not as a penalty for such breach, an amount

equal to two (2) times the annual salary of the supervisory employee hired by or allowed to work in breach of the terms of this Agreement.

4. **Purchases.** FSMC's purchasing practices will be as described in its proposal to the SFA.

K. Books and Records

1. **The FSMC shall:**
    a. Maintain records (supported by invoices, receipts, or other evidence) the SFA will need to meet monthly reporting responsibilities and
        i. Submit monthly operating statements in a format approved by the SFA no later than the 15th day of the month, or date as specified by SFA:_____, following the month in which services were rendered;
        ii. Submit participation records, including claim information by eligibility category, no later than 10th day of the month unless otherwise determined by the SFA & FSMC, following the month in which services were rendered (7 CFR210.16 (c)(1)). The SFA will complete edit checks on the submitted participation records prior to preparation and submission of the claim for reimbursement. When applicable, to support a timelier reimbursement claim, participation records shall be submitted prior to month end if the month end is preceded by more than four (4) non-school days (e.g., December break).
    b. Maintain records at the SFA's premises to support all expenses appearing on the monthly operating statement;
    c. Keep records in an orderly fashion according to expense categories;
    d. Provide the SFA with a year-end statement;
    e. Provide all documents necessary for the independent auditor to conduct the SFA's single audit;
    f. Make its books and records pertaining to the Contract available, upon demand, in an easily accessible manner for a period of three years after the final claim for reimbursement for the fiscal year to which they pertain;
    g. Make the books and records available for audit, examination, excerpts, and transcriptions by the SFA or any state or federal representatives and auditors;
    h. Make all records available to the SFA upon request; and retain all records for a period of three (3) years after the SFA submits the final Claim for Reimbursement for the fiscal year for inspection and audit by representatives of the SFA, State agency, USDA and Comptroller General. In instances where audit findings have not been resolved, the records must be retained beyond the 3-year period until resolution of the issues raised by the audit (7 CFR 210.23(c), 2 CFR 200.333(a));
    i. Maintain all records on site as required to support the SFA's claim for meal reimbursement (7 CFR 210.17(c)(1), CFR 210.23(c)).
    j. Authorized representatives of the SFA, NDE, USDA and USDA's Office of the Inspector General (OIG) shall have the right to conduct on-site administrative reviews of the food service operation; and
    k. The FSMC shall not remove federally required records from the SFA premises upon the expiration or termination of this Contract.

L. Terms and Termination

1. If at any time, the SFA shall make a reasonable decision that adequate funding from federal, state or local sources shall not be available to enable the SFA to carry out its financial obligation to the FSMC, the SFA shall have the option to terminate this Contract by giving ten (10) days written notice to the FSMC.

2. In the event either party commits material breach of this contract, the non-breaching party shall give the breaching party written notice specifying the default; the breaching party shall have thirty (30) days to cure the default.
    a. If the default is not cured within that time, the non-breaching party shall have the right to terminate this Contract for cause by giving thirty (30) days written notice to the breaching party.
    b. If the breach is remedied prior to the proposed termination date, the non-breaching party may elect to continue this Contract.
    c. Notwithstanding the foregoing termination clause, in the event the breach concerns sanitation problems, the failure to maintain insurance coverage as required by this Contract, failure to provide required periodic information or statements or failure to maintain quality of service at a level satisfactory to the SFA, the SFA may terminate this Contract upon written notice.

3. In the event of the FSMC's nonperformance under this contract or the violation or breach of the terms of this contract, the SFA shall have the right to pursue any and all available administrative, contractual and legal remedies against the FSMC. Nonperformance subjects the FSMC to specified sanctions in instances where the FSMC violates or breaches contract terms. The SFA shall indicate these sanctions in accordance with the procurement provisions stated in 7 CFR 210.21.

4. If there is no breach or default of this contract, either party may terminate this Contract for cause by providing at minimum ninety (90) days prior written notice to the other party (7 CFR 210.16(c)(3)(d)).

5. In the event either party is prevented from performing its obligations under this Contract by war, acts of public enemies, fire, flood or acts of God (individually each known as a "Force Majeure Event"), that party shall be excused from performance for the period of such Force Majeure Event exists.

6. The FSMC shall provide one hundred-twenty (120) days written notice to the SFA of any intent not to renew the contract.

7. The FSMC shall promptly pay the SFA the full amount of any meal over claims, disallowed costs or other fiscal actions which are attributable to the FSMC's actions hereunder, including those over claims based on review or audit findings that occurred during the Effective Dates of original and renewal contracts.

8. The SFA is the responsible authority, without recourse, to the USDA or NDE for the settlement and satisfaction of all contractual and administrative issues arising in any way from this Contract. SFA authority includes, but is not limited to, source evaluation, protests, disputes, and claims or other matters of a contractual nature. Matters concerning violation of law are to be referred to the local, State, or Federal authority that has proper jurisdiction.

M. Insurance

The SFA MUST evaluate and determine acceptable insurance limits for this section.

1. The FSMC shall maintain the insurance coverage set forth below for each accident provided by insurance companies authorized to do business in the state of Nebraska. A Certificate of Insurance of the FSMC's insurance coverage indicating these amounts must be submitted at the time of contract award.

2. The information below must be completed by the SFA:
    a. Comprehensive General Liability—includes coverage for:
        i. Premises—Operations
        ii. Products—Completed Operations
        iii. Contractual Insurance
        iv. Broad Form Property Damage
        v. Independent Contractors
        vi. Personal Injury: $1,000,000 coverage or $2,000,000 coverage Combined Single Limit
    b. Automobile Liability: $1,000,000 coverage or $2,000,000 Combined Single Limit.
    c. Workers' Compensation—Statutory: $500,000 or $500,000 Employer's Liability with a combined single limit.
    d. Excess Umbrella Liability: $0.00 or $3,000,000 combined single limit or with a combined single limit of $0.00 or $3,000,000 .
3. The SFA shall be included as additional insured on General Liability, Automobile, and Excess Umbrella policies.

4. The contract of insurance shall provide for notice to the SFA of cancellation of insurance policies thirty (30) days before such cancellation is to take effect.

5. Notwithstanding any other provision of this Contract, the SFA shall not be liable to the FSMC for any indemnity.

N. Trade Secrets and Proprietary Information

1. During the term of this Contract, the FSMC may grant to the SFA a nonexclusive right to access certain proprietary materials of the FSMC, including recipes, signage, food service surveys and studies, management guidelines and procedures, operating manuals, software (both owned by and licensed by the FSMC) and similar compilations regularly used in the FSMC business operations ("Trade Secrets").
    a. The SFA shall not disclose any of the FSMC's Trade Secrets or other confidential information, directly or indirectly, during or after the term of this Contract, except as required by state and federal law.
    b. The SFA shall not photocopy or otherwise duplicate any such material without the prior written consent of the FSMC.
    c. All Trade Secrets and other confidential information shall remain the exclusive property of the FSMC and shall be returned to the FSMC immediately upon termination of this Contract.

d. The SFA shall not use any confusingly similar names, marks, systems, insignia, symbols, procedures and methods.
e. Without limiting the foregoing and except for software provided by the SFA, the SFA specifically agrees all software associated with the operation of the food service, including without limitation, menu systems, food production systems, accounting systems and other software, are owned by or licensed to the FSMC and not the SFA.
f. Furthermore, the SFA's access or use of such software shall not create any right, title interest or copyright in such software and the SFA shall not retain such software beyond the termination of this Contract.
g. All of the SFA's obligations under this section are subject to the SFA's obligations under Nebraska statutes including the public records laws and any other law that may require the SFA to use, reproduce or disclose the FSMC's confidential information.
h. This provision shall survive termination of this Contract.

2. Any discovery, invention, software or program, where the development of which is paid for by the SFA, shall be the property of the SFA to which NDE and the USDA shall have unrestricted rights.

3. During the term of this Contract, the FSMC may have access to the SFA's Confidential Information, including identifiable, confidential student information that is protected from disclosure by federal law. The FSMC agrees and is required to comply with all State and Federal laws including, but not limited to: 42 U.S.C. 1758(b) (6), 20 U.S.C. 1232(g) and 34 CFR Part 99.
    a. Immediately upon the termination or expiration of this Contract, the FSMC shall return to the SFA any copies of SFA's Confidential Information provided to the FSMC by the SFA, and the FSMC will destroy all other copies of the SFA's Confidential Information in all forms, partial and complete, in all types of media and computer memory, and whether or not modified or merged into other materials. Other non-confidential program records pertaining to the contract period and renewals will be given to the SFA. If the SFA contracts for meals with another SFA of a Child Nutrition Program, the FSMC shall also provide that SFA with all pertinent documents for the contract period and renewals.
    b. FSMC understands it may receive or be provided with information that is or may be considered personally identifiable information concerning students in the State of Nebraska. Unless otherwise specifically authorized by laws allowable, re-release of this information by contractor is prohibited by the laws and regulations of the Family Educational Rights and Privacy Act (FERPA) and the laws and regulations of the Individuals with Disabilities in Education Act (IDEA). FSMC agrees to keep this information confidential, to keep this information secure, to not allow any of its employees or agents access to this information unless it is necessary to accomplish the duties provided for in contract.

O. Summer Food Service Program

1. The SFA shall be responsible for determining eligibility of all SFSP sites.

2. The SFA, as sponsor, shall be responsible for all management responsibilities of the SFSP, as described in "Appendix B" and required by 7 CFR 225.15(a)(3).

P. Equipment (To be completed by the SFA)

1. The SFA and FSMC will not be able to incorporate into their agreement by any method, including an additional exhibit or guarantee terms that the FSMC will provide non-expendable equipment without the SFA stating such options in the RFP prior to issuance.

2. Financing of Equipment **(check one)**:

☐ The SFA will purchase all non-expendable equipment.

OR

☐ The SFA may request the FSMC finance non-expendable equipment for improvement of the SFA's food service program exceeding the state capitalization threshold, or federal capitalization threshold, or the SFA's capitialization threshold, whichever is less.

The SFA's capitalization threshold of: _____

a. A proposal from a FSMC that includes equipment purchased by the FSMC or the rental of FSMC equipment that has not been specified in the RFP will disqualify the FSMC in this procurement process.
b. The SFA will conduct procurement in accordance to applicable state and federal rules and regulations for any purchase that is financed by the FSMC.
c. The FSMC cannot be the vendor for any procurement that it finances for the SFA.
d. Ownership of the equipment shall at all times remain with the SFA.
e. If the Contract expires or is terminated prior to the complete repayment of the equipment, the SFA shall, on the expiration date, or within five days after receipt by either party of any notice of termination under this Contract, the **SFA must check below what will happen to the equipment if FSMC is financing non-expendable equipment:**

☐ Reimburse the FSMC the unpaid portion of the equipment.
☐ Relinquish equipment to the FSMC.
☐ Lease purchase the equipment from the FSMC and continue to pay the FSMC a monthly payment in the amount specified when the equipment was purchased until the balance is repaid. In this event, the SFA's obligation under the Lease Purchase Agreement with the FSMC shall be subject to the SFA's ratification of the rental agreement for each ensuing fiscal year.

Q. Certifications

1. The SFA and FSMC will give proper consideration as outlined in 2 CFR 200.321 to assure that minority businesses, women's business enterprises, veteran-owned businesses and labor surplus area firms are used when possible.

2. The FSMC shall execute and comply with the following Certifications which are attached to this Contract as Exhibits and fully incorporated herein:
    a. Anti-collusion Affidavit (Appendix H);
    b. Certification Regarding Lobbying (Appendix I);
    c. Standard Form-LLL, Disclosure Form to Report Lobbying, (Appendix I);
    d. Independent Price Determination (Appendix J);
    e. Debarment and Suspension Form (Appendix K).

R. Miscellaneous

1. **Governing Law:** This Contract is governed by and shall be construed in accordance with Nebraska law.

2. **Headings:** All headings contained in this Contract are for convenience of reference only, do not form a part of this Contract, and shall not affect in any way the meaning or interpretation of this Contract.

3. **Incorporation/Amendments:**
    a. This Contract, which incorporates the attached Exhibits A – D, Appendixes, Addendum, FSMC proposal and the SFA's RFP and Contract (collectively the "Contract Documents"), contain the entire agreement between the parties with relation to the transaction contemplated herein, and there have been and are no covenants, agreements, representations, warranties or restrictions between the parties with regard thereto other than those expressly set forth in this executed Contract.
    b. In the event of a conflict between or among any of the terms of the Contract Documents, such conflicts shall be resolved by referring to the Contract Documents in the following order of priority:
        i. The SFA's RFP/Contract;
        ii. The FSMC's proposal documents and any addendum which provides clarification of the FSMC's proposal which have been reviewed by the SFA, approved by NDE, and then signed by both the SFA and FSMC.
4. **Indemnity:**
    a. Except as otherwise provided in this Contract, the FSMC will defend, indemnify, and hold the SFA harmless from and against all claims, liability, loss, and expense, including reasonable collection expenses, attorneys' fees, and court costs which may rise because of the actions of the FSMC, its agents or employees in the performance of its obligations under this Contract, except to the extent any such claims or actions result from the negligence of the SFA, its employees or agents.
    b. SFA can require the FSMC to pay the SFA for any overclaims assessed by the SA due to FSMC negligence or noncompliance with regulations.
    c. This clause shall survive termination of this Contract.

5. **Nondiscrimination:** Both the SFA and FSMC agree that no child who participates in the NSLP, SBP, SMP, Afterschool Snack Program, CACFP, SFSP-SSO, SFSP, or FFVP will be discriminated against on the basis of race, color, national origin, age, sex (including gender identity and sexual orientation), or disability.

6. **Severability:** If one or more provisions of this Contract, or the application of any provision to either party or circumstance is held invalid, unenforceable, or illegal in any respect, the remainder of this Contract and the application of the provision to other parties or circumstances shall remain valid and in full force and effect.

7. **Silence, absence, or omission:** Any silence, absence, or omission from the Contract specifications concerning any point shall be regarded as meaning that only the best commercial practices are to prevail and that only materials (e.g., food, supplies, etc.) and workmanship of a quality that would normally be specified by the SFA are to be used.

8. **Waiver:** The failure of the FSMC or SFA to exercise any right or remedy available under this Contract upon the other party's breach of the terms, covenants or conditions of this Contract or the failure to demand prompt performance of any obligation under this Contract shall not be deemed a waiver of such right or remedy; of any other obligation; or of any subsequent breach or default on the part of the other party.

9. **NDE Nutrition Services review:** This Contract is not effective until it is approved, in writing, by NDE Nutrition Services prior to the execution date.

S. USDA Waivers

1. In response to any global health crises and natural disasters, the USDA has historically issued waivers that temporarily waive specific federal requirements. Hereinafter referred to as “waivers”. These waivers are intended to alleviate requirements that would otherwise be onerous in light of the natural disaster or other unforeseen circumstances. In the face of such natural disaster, global health crisis, or other unforeseen event, any future USDA future waivers may or may not impact one or more provisions of this contract. Such waivers are at the sole election of the LEA with written authorization by the NDE Nutrition Services.

IV. AGREEMENT

Offeror certifies the FSMC shall operate in accordance with all applicable state and federal regulations.

Offeror certifies all terms and conditions within the Proposal shall be considered a part of this Contract as if incorporated therein.

This Contract shall be in effect for one year and may be renewed by mutual agreement for up to four additional one-year periods.

IN WITNESS WHEREOF, the parties hereto have caused this Contract to be signed by their duly authorized representatives.

SCHOOL FOOD AUTHORITY:	**FOOD SERVICE MANAGEMENT COMPANY:**
Name of SFA	Name of FSMC
Signature of Authorized Representative	Signature of Authorized Representative
Typed Name of Authorized Representative	Name of Authorized Representative
Title	Title
Date Signed	Date Signed

Do not sign this until the contract has been approved by NDE Nutrition Services.

Appendix A: Additional SFA Requirements

SFA is Requesting Additional Services as Marked:

Services SFA is Requesting:

- ☒ FSMC involvement in Program for Aspiring Chefs -more info in Exhibit A
- ☒ Meal provided to Ralston Foundation Daycares
- ☒ SFA retains ability to purchase outside of contract food/supplies **.
- ☒ Communication weekly with on-site food service director/GM -in person/email/text
- ☒ FSMC to submit menus for each program SFA participates in & may participate in.
- ☒ Fruit and Vegetable Bar, specify grades: PK - 12 with a variety of fresh fruits/vegetables
- ☒ Entrée Choices-minimums.
  High School: 7 Middle School: 4
  Intermediate School: Elementary School: 3
- ☒ Customer Satisfaction Surveys
  Frequency/Year: Annually, results shared with district administration in Jan/Feb.

- ☒ Nutritional Information of Food Items on School Website
- ☒ Relationship with local vendors, farmer, or producers; SFA to explain:
  Explore as opportunities arise to purchase products locally
- ☒ FSMC must propose method to credit SFA the cost for locally grown food items.
- ☐ FSMC must propose percentage of total food budget that will be spent on local foods.
- ☒ FSMC must provide annual equipment and smallware inventory list at the beginning of each school year.
- ☒ FSMC assist with completion of annual Paid Lunch Equity Tool (PLE)
- ☐ SFA request FSMC provide transportation vehicle(s) and equipment to be used in the food service program. Maintenance, fuel, insurance, and equipment for transportation shall be the responsibility of the FSMC.
- ☒ FSMC must provide SFA with education and work experience of Food Service Director and on- site Food Service Manager prior to hiring to ensure USDA Professional Hiring Standard have been met.
- ☒ FSMC will provide a detailed listing of continuing education and training for on-site staff to SFA on an annual basis.
- ☒ SFA requests quarterly reporting of USDA Food Entitlement usage including explanation of how entitlement will be completely utilized.
- ☐ Requesting fixed meal pricing for Food Service Director if full-time on-site and additional fixed meal pricing if FSD is shared between SFA's.
- ☐ Nutrition Education provided outside of meal service; SFA to explain.
  **For purposes of this bid, the FSMC should anticipate the SFA to spend "0" on food/supplies.

APPENDIX B – SUMMER FOOD SERVICE PROGRAM (SFSP)

The SFA is responsible for full compliance with rules and regulations relating to implementation of the SFSP. 7CFR 225.15(3). A bid bond and performance bond are required as outlined in 7 CFR Part 225.15(m)(5-7). Sponsors may not contract out the following management responsibilities of the Program. 7 CFR 225.6(h)(2)(ii)

The following administrative responsibilities must remain with an employee of the SFA, as the SFSP Sponsor, and may not be delegated to an FSMC employee.

The SFA is responsible to:

1. Meal orders:
    a. Inform the FSMC of approved level at each site for which the FSMC will provide meals.
    b. Plan meals based on participation trends with the objective of providing only one meal per child at each meal service.

2. Records and claims:
    a. Maintain accurate records which justify all costs and meals claimed
    b. Submit claims for reimbursement in accordance with 7 CFR 225.15

3. Training and monitoring:
    a. Hold Program training sessions for its administrative and site personnel
    b. Not allow a site to operate until personnel attend at least one of the trainings
    c. Visit each of their sites at least once during the first week of SFSP operation
    d. Review food service operations at each site at least once during the first four weeks of Program operations
    e. Maintain a reasonable level of site monitoring
    f. Document required SFSP site visits of all sites

4. Determination/Processing of Free and Reduced-Price applications:
    a. Coordination of printing of materials
    b. Approving Official, Hearing Official, or contact person for questions
    c. Development of materials for distribution from prototypes provided by NDE, including Letter to Parents, Application, Public Release, etc.
    d. Distribution of materials to parents/guardians
    e. Collection of submitted applications
    f. Processing of applications, including approval/denial and follow-up to obtain complete information
    g. Inputting data into computer if applications approved manually
    h. Inputting data into computer if computer system automatically determines eligibility
    i. Final approval and signature of approving official
    j. Notification of approval and status to parent/guardian

5. Submission of Media Release

6. Submission and approval of the integrity plan

7. Completion of SFSP Sponsor and Site Application

8. Preparation and submission of claim for reimbursement:
    a. Compile daily site counts at the school and the Sponsor level and maintaining records.
    b. Certify the claim for reimbursement.

9. The FSMC may complete the following duties in the SFSP for the SFA
    a. Meal planning and preparation according to the menu planning option.
    b. Meal delivery.
    c. Meal service. Meals served within the designated time period.
    d. Procurement of food.
    e. Point of service meal count.

10. The FSMC or SFA may ensure that in storing, preparing, and serving food, proper sanitation and health standards are met. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two weeks of the citation.

11. Bonding requirements which are required if the SFA operates the SFSP Program 7 CFR 225.15(m)(5-7) :
    a. Each FSMC which submits a bid exceeding the simplified acquisition threshold in 2 CFR part 200, as applicable, shall obtain a bid bond in an amount not less than 5 percent nor more than 10 percent, for the SFSP value of the contract for which the bid is made. The SFSP claims from the prior summer should be used for reference. A copy of the bid bond shall accompany each bid.
        i. Offeror shall submit a bid bond of 5% unless SFA specifies a percentage as noted here: ☐
    b. Each food service management company which enters into a food service contract exceeding the small purchase threshold in 2 CFR part 200, as applicable, with a sponsor shall obtain a performance bond in an amount not less than 10 percent nor more than 25 percent, for the SFSP value of the contract for which the bid is made. The SFSP claims from the prior summer should be used for reference. Sponsors shall require the food service management company to furnish a copy of the performance bond within **ten days** of the awarding of the contract. NDE will not approve contracts without receiving a copy of the Performance Bonds.
        i. Offeror shall submit a performance bond of 10% unless SFA specifies a percentage as noted here: ☐
        ii. FSMC to indicate estimated SFSP value of the contract: _____

c. Food service management companies shall obtain bid bonds and performance bonds only from surety companies listed in the current Department of the Treasury Circular 570. No sponsor or State agency shall allow food service management companies to post any "alternative" forms of bid or performance bonds, including but not limited to cash, certified checks, letters of credit, or escrow accounts.

12. **The FSMC** must comply with the 21-day menu approved by the SFA for the SFSP 7 CFR 210.16(b)(1) . The SFA shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used.

13. **The SFA** shall be responsible for determining eligibility of all SFSP sites and determination of the need for site operations.

14. **The SFA** will make final determination of the number of operating days and the beginning/ending dates of all SFSP sites.

15. **The FSMC** may use USDA Foods to conduct the SFSP in accordance with Section E of the Standard Terms and Conditions herein above and 7 CFR 225, 7 CFR 210.16.

Appendix C – Fresh Fruit and Vegetable Program (FFVP)

As referenced in USDA Policy Memorandum SP 33-2012, the FSMC shall provide full documentation of allowable costs to the SFA. This documentation must clearly outline the allocation of monthly costs claimed for reimbursement of the FFVP, which includes time certification for all FSMC labor charges which identify specific staff/hourly wage: the actual costs documented by invoice of fresh fruit/vegetables and small supplies. Only FSMC labor and benefits that occur above and beyond the normally contracted work hours may be claimed for FFVP reimbursement. The SFA shall use this information from the FSMC to complete the reimbursement claim for the FFVP and for payment of FSMC costs billed to the district on the monthly FSMC invoice.

Responsibilities of the FSMC

a. Be completely apprised of all FFVP policies and rules to guarantee the program is operated in compliance with FNS guidelines and best practices;
b. Submit a FFVP cycle menu with the expectation that FFVP will be offered a minimum of 2 times a week. Portion sizes for each fresh fruit and vegetable should be indicated on the cycle menu;
c. Documents and tracks FFVP expenses separately and makes this documentation accessible for the SFA to review and submit an accurate claim. Information must be provided to the SFA by the 10th of the month for claim submission; and
d. Billing: Full disclosure of participation in the FFVP is provided under Standard Terms and Conditions, Section B, Paragraph 5 of this RFP/contract and any FFVP off-site administrative expenses are considered part of the fixed meal price and not billed separately. The FSMC will bill the SFA using the actual costs of fruits/vegetables as demonstrated on separate invoices provided for just the purchase of fruits, vegetables, and small supplies used in the program; food service staff labor and on-site food service administrative labor as recorded on time certification documentation which is not included in any other fixed meal fee.

Responsibilities of the SFA:

a. Be completely apprised of all FFVP policies and rules to guarantee the program is operated incompliance with FNS guidelines and best practices;
b. Regularly monitor the FSMC operations to ensure compliance with relevant FFVP requirements and all provisions of the contract;
c. Review all billing submitted to the SFA for accuracy before payment; and
d. Submit the FFVP claim for reimbursement.

Appendix D - Child and Adult Care Food Program (CACFP)

Important separation of duties with CACFP: When providing food service management duties on behalf of the SFA for the CACFP, the FSMC will be limited in its management authority; Management functions which institutions may not contract out under any circumstance include claim submission, monitoring, corrective action, and preparation of application materials. Institutions may contract out for specific management tasks, such as bookkeeping (but not claims submission), data processing, or the service of a nutritionist.

1. The SFA shall be responsible for determining eligibility of all CACFP sites.

2. The SFA is responsible for ensuring the FSMC conforms to its agreement with the State agency as per all requirements as specified at 7 CFR 226.21.

3. The SFA is responsible for the administration of the CACFP according to 7 CFR 226 (e.g., submitting the reimbursement claim, site monitoring).

4. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two (2) weeks of the citation.

5. The FSMC must plan, serve, and document meals meeting the meal components and quantities as required in 7 CFR 226.20.

6. The FSMC must comply with the SFA's 21-day CACFP menu for the first 21 days of operation. The SFA must approve all changes to any additional menu cycles developed by the FSMC for the CACFP.

7. The SFA shall not delegate or subcontract any CACFP management responsibilities to the FSMC as specified in the Food and Nutrition Instruction 792-2, Rev.1 and as specified at 7 CFR 226.15(c).

Appendix E: FOOD SPECIFICATION

1. All Food Specifications must meet requirements of the United States Department of Agriculture ("USDA") 2010 Healthy Hunger Free Kids Act ("HHFKA"), The final rule, *Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans*, Food Buying Guide ("FBG"), Child Nutrition Labeling Program, and applicability of USDA standards about the use of textured vegetable protein fillers and extenders. Official U.S. grade standards for all meal components are available at *https://www.fns.usda.gov/school-meals/nutrition-standards-school-meals*

2. Breads, bread alternates, and grains must be made from whole-grain or enriched meal or flour. Whole grain rich products must contain at least 51% whole grains by weight or have a whole grain listed as the first ingredient label. The remaining grains in the product must be enriched, as required by USDA Meal Pattern Regulations.

3. All meat and poultry must have been inspected by USDA and must be free from off color or odor.
    a. Beef must be at least 70:30 lean to fat, preferably 80:20 lean to fat.
    b. For sausage patties, the maximum fat allowed is 50% by weight; industry standard of 38% to 42% fat preferred.
    c. Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in Specifications for Poultry Products, A Guide for Food Service Operators from USDA.
    d. All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef, pork and/or poultry. No variety meats, fillers, extenders, non-fat milk solids, or cereal will be allowed. Meats must not show evidence of greening, streaking, or other discoloration.

4. All fish must have been inspected by the United States Department of Commerce (USDC) and meet minimum flesh and batter/breading required for USDC Grade A product or product packed under federal inspection (PUFI) by the USDC.

5. All cheese should be firm, compact and free from gas holes; free of mold; free of undesirable flavor and odors; pasteurized when applicable; and preferably reduced or low-fat. All cheese should also have a bright, uniform, and attractive appearance; and have a pleasing flavor; demonstrate satisfactory melting; and contain proper moisture and salt content.

6. Fresh fruits and vegetables must be ripe and in good condition when delivered and must be ready for consumption per the USDA FBG. Fruits must at a minimum meet the food distributors' second quality level. Fruits should have characteristic color and good flavor and be well-shaped and free from scars and bruises. Vegetables should have characteristic color and good fresh flavor and be free from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day menu requirements.

7. All canned vegetables must meet the food distributors' first quality level (extra fancy and fancy) and canned fruits (standard) must meet the second quality level.

8. Eggs must be inspected and passed by the state or federal Department of Agriculture and used within 30 days of date on carton. Eggs should be grade B or above, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.

9. Sauces, such as gravy, spaghetti sauce, pizza sauce, etc., must be smooth and uniform in color with no foreign substance, flavor, odor, or off color.

10. If applicable, the food production facility, manufacturing plant, and products must meet all sanitary and other requirements of the Food, Drug, and Cosmetic Act and other regulations that support the wholesomeness of products.

11. Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.

12. Fluid milk as a beverage. White unflavored and flavored milk must be low fat (1%) or skim.

Appendix F: SCHEDULE OF APPLICABLE LAWS

1. **The FSMC must comply with:**
    a. Mandatory standards and policies relating to energy efficiency that are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act (P.L. 94-163, 89 Stat. 871).
    b. All applicable standards, orders, or requirements issued under Section 306 of the Clean Air Act (42 U.S.C. 7401-7671q.) and Section 308 of the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), respectively, relating to inspection, monitoring, entry, reports and information as well as requirements specified in Section 114 and Section 308 of the Air Act and the Water Act, respectively, and all regulations and guidelines issued thereunder before the award of this contract. 40 CFR 15.
    c. Sections 3702 and 3704 of the Contract Work Hours and Safety Standards Act (the "Act"), 40 U.S.C. 3701-3708, as supplemented by Department of Labor regulations, 29 CFR 5.
        i. Under 40 U.S.C. 3702 of the Act, FSMC shall be required to compute the wages of every laborer on the basis of a standard workweek of 40 hours.
        ii. Work in excess of the standard workweek is permissible provided the worker is compensated at a rate of not less than 1 ½ times the basic rate of pay for all hours worked in excess of 40 hours in any workweek.
        iii. 40 U.S.C. 3704 of the Act provides no laborer or mechanic shall be required to work in surroundings or under working conditions, which are unsanitary, hazardous or dangerous to his health and safety as determined under construction, safety and health standards promulgated by the Sec. of Labor.
    d. Executive Order 11246, entitled Equal Employment Opportunity, as amended by Executive Order 11375 of October 13, 1967, and as supplemented in Department of Labor regulations, 41 CFR 60.
    e. Byrd Anti-Lobbying Amendment (31 U.S.C. 1352) - Contractors that apply or bid for an award exceeding $100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award. Appendix II of 2 CFR 200(I). See Exhibit J Certification Regarding Lobbying.
    f. All prime construction contracts in excess of $2,000 awarded by non-federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, "Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction"). In accordance with the statute, contractors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, contractors must be required to pay wages not less than once a week. The non-Federal entity must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a contract or subcontract must be conditioned upon the acceptance of the wage determination. The non-Federal entity must report all suspected or reported violations

to the Federal awarding agency. The contracts must also include a provision for compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each contractor or subrecipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency.

g. Rights to Inventions Made Under a Contract or Agreement. If the Federal award meets the definition of "funding agreement" under 37 CFR 401.2 (a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that "funding agreement," the recipient or subrecipient must comply with the requirements of 37 CFR Part 401,
"Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency.
h. The Buy American provision for contracts that involve the purchase of food, USDA Regulation 7 CFR Part 250.
i. The FSMC certifies that neither it nor any principal is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this Contract by any federal department or agency or by the State of Nebraska. Remedies:
j. Contracts for more than the simplified acquisitions threshold as set by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 14 U.S.C. 1908, must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate. Appendix II of 2 CFR 200(A).
k. Assurance of Civil Rights Compliance
    i. The SFA and FSMC hereby agrees that it will comply with:
        1. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq);
        2. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
        3. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
        4. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.);
        5. Title II and Title III of the Americans with Disabilities Act of (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
        6. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
        7. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
        8. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42, and 50.3);

9. Food and Nutrition Services (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
10. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

ii. This assurance is given in consideration of and for the purpose of obtaining any and all Federal finance assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

iii. By accepting this assurance, the FSMC agrees to compile data, maintain records, and submit records and reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review and copy such records, books, and accounts, access such facilities, and interview such personnel as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the FSMC, its successors, transferees and assignees as long as it receives assistance or retains possession of any assistance from USDA. The person or persons whose signatures appear below are authorized to sign this assurance on behalf of the FSMC.

2. **FSMC has signed the:**

   a. Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion, Appendix G, which is attached herein and incorporated by reference and made a part of this Contract

   b. Anti-Collusion Affidavit, Appendix H, which is attached herein and is incorporated by reference and made a part of this Contract.

   c. Lobbying Certification, Attachment, which is attached herein and is incorporated and made a part of this Contract. If applicable, FSMC has also completed and submitted Standard Form-LLL, Disclosure Form to Report Lobbying, Appendix I herein, or will complete and submit as required in accordance with its instructions included in Appendix I.

   d. Independent Price Guarantee, Appendix J, which is attached herein and is incorporated by reference and made a part of this Contract.

Appendix G: DEBARMENT AND SUSPENSION CERTIFICATION

SFA will not enter into a contract with a suspended or debarred FSMC or other entity, as listed on the Excluded Parties List System which is part of the System of Awards Management (SAM.gov).

Debarment and Suspension and Other Responsibility Matters Primary Covered Transactions

The FSMC and SFA are required to comply with subpart C of 2 CFR part 180.

Non-federal entities are subject to the non-procurement debarment and suspension regulations implementing Executive Orders 12549 and 12689, 2 CFR part 180. These regulations restrict awards, subawards, and contracts with certain parties that are debarred, suspended, or otherwise excluded from or ineligible for participation in Federal assistance programs or activities.

1. The prospective primary participant certifies to the best of its knowledge and belief that it and its principals:
    a. Are not presently debarred, suspended, proposed for disbarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
    b. Have not within a three-year period preceding this application been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State, or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
    c. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State, or local) with commission of any of the offenses enumerated in paragraph (1)(b) of this certification; and
    d. Have not within a three-year period preceding this application had one or more public transactions (Federal, State, or local) terminated for cause or default.
2. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective primary participant shall attach an explanation to this proposal.

Aramark Educational Services, LLC

Business Name

Daniel Regler Vice President, Finance

Name and Title of Authorized Representative

Signature of Authorized Representative

3/21/25

Date

Appendix H: ANTI-COLLUSION AFFIDAVIT

ANTI-COLLUSION AFFIDAVIT

Commonwealth

STATE OF Pennslyvania)

COUNTY OF Philadelphia)

Daniel Regler, of lawful age, being first sworn on oath say, that he/she is the agent authorized by the bidder to submit the attached bid. Affiant further states, that the bidder has not been a party to any collusion among bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding; or with any state official of employees to quantity, quality, or price in the prospective contract, or any other terms of said prospective official concerning exchange of money or other thing of value for special consideration in the letting of contract; that the bidder/contractor had not paid, given or donated, or agreed to pay, give or donate to any officer or employee either directly or indirectly in the procuring of the award of a contact pursuant to this bid.

Signed _____

Subscribed and sworn before me this 20th day of March, 2025

Notary Public (or Clerk or Judge): _____

My commission expires: September 15th 2027

Commonwealth of Pennsylvania - Notary Seal
SEAN KENNEY - Notary Public
Philadelphia County
My Commission Expires September 15, 2027
Commission Number 1438081

Appendix I: CERTIFICATION REGARDING LOBBYING

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding $100,000 in Federal Funds

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress any Board Member, officer, or employee of the School District in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.

2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of congress, or any Board Member, officer, or employee of the School District in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.

3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding $100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Aramark Educational Services, LLC

2400 Market Street, Philadelphia PA

19103

Name/Address of Organization (FSMC)

Daniel Regler Vice President, Finance

Name/Title of Submitting Official

Signature

3/21/25

Date

Instructions for Completion of SF-LLL, Disclosure of Lobbying Activities

Instructions for Completion of SF-LLL, Disclosure of Lobbying Activities (if applicable).

The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action.

This disclosure form shall be completed by the reporting entity, whether sub-awardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a change that materially affects the accuracy of a previous filing, pursuant to title 31 U.S.C. section 1352. Use the SF-LLL-A Continuation Sheet for additional information if the space on the form is inadequate. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal Action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal Action.
   Identify the status of the covered Federal Action.

2. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal Action.

3. Enter the full name, address, city, state and zip code of reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or sub-award recipient. Identify the tier of the sub-awardee, e.g., the first sub-awardee of the prime is the 1st tier. Sub-awards include but are not limited to subcontracts, subgrants, and contract awards under grants.

4. If the organization filing the report in item 4 checks “sub-awardee”, then enter the full name, address, city, state and zip code of the prime Federal recipient. Include Congressional District, if known.

5. Enter the name of the Federal Agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.

6. Enter the Federal program name or description for the covered Federal Action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
   Enter the most appropriate Federal identifying number available for the Federal Action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application proposal control number assigned by the Federal agency). Include prefixes, e.g., “RFP-DE-90-001.”
   For a covered Federal Action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.

7. Enter the full name, address, city, state and zip code of the lobbying entity engaged by the reporting entity identified in item 4 to influence the covered Federal Action. (b.) Enter the full names of the individual(s) performing services and include full address if different from 10 (a). Enter last name, first name, and middle initial (MI).

8. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (item 4) to the lobbying entity (item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.

9. Check the appropriate box(es). Check all boxes that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.

10. Check the appropriate box(es). Check all boxes that apply. If other, specify nature.

11. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the date(s) of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with Federal officials. Identify the Federal official(s) or employee(s) contacted or the officer(s), employee(s), or Member(s) of Congress that were contacted.

12. Check whether or not a SF-LLL-A continuation sheet(s) is attached. List number of sheets if yes.

13. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching existing data sources, gathering, and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

DISCLOSURE OF LOBBYING ACTIVITIES

Approved by OMB

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1362 0348-0046

1. Type of Federal Action: ☐ a. contract ☐ b. grant ☐ c. cooperative agreement ☐ d. loan ☐ e. loan guarantee ☐ f. loan insurance	2. Status of Federal Action: ☐ a. bid/offer/application ☐ b. initial award ☐ c. post-award	3. Report Type: ☐ a. initial offering ☐ b. material change For a change that materially affects the accuracy of a previous filing: Year_____ Quarter_____ Date of last report _____

4. Name and Address of Reporting Entity: ☐ Prime ☐ Sub awardee Tier ☐, *if known:* Congressional District, *if known:*	5. If Reporting Entity in No. 4 is Sub-awardee, Enter Name & Address Of Prime: Congressional District, *if known:*
6. Federal Department/Agency:	7. Federal Program Name/Description: CFDA Number, *if applicable:*

Appendix J: INDEPENDENT PRICE DETERMINATION CERTIFICATE

Both the School Food Authority (SFA) and the Food Service Management Company shall execute this Independent Price Determination Certificate.

Aramark Educational Services, LLC	Ralston Public Schools
Name of Food Service Management Company	Name of School Food Authority

A. By submission of this offer, the FSMC certifies, and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:

1. The prices in this offer have been arrived at independently, without consultation, communication, or agreement for the purpose of restricting competition, as to any matter relating to such prices with any other FSMC or with any competitor.

2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed to the FSMC and will not knowingly be disclosed by the FSMC prior to opening in the case of an advertised procurement or prior to award in the case of a negotiated procurement, directly or indirectly to any other FSMC for the purpose of restricting competition.

3. No attempt has been made or will be made by the FSMC to induce any person or firm to submit or not submit an offer for the purpose of restricting competition.

B. Each person signing this offer on behalf of the FSMC certifies that:

1. He or she is the person in the FSMC's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to A.1 through A.3 above; or

2. He or she is not the person in other FSMC's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate in any action contrary to A.1 through A.3 above, and as their agent does hereby certify; and he or she has not participated, and will not participate, in any action contrary to A.1 through A.3 above.

To the best of my knowledge, this FSMC, its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any government agency and have not in the last three years been convicted of or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:

Signature of Food Service Management Company's Representative	Title	Date Authorized

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred above.

	Vice President, Finance	3/21/24
Signature of School Food Authority's Representative	Title	Date Authorized

NOTE: Accepting a FSMC offer does not constitute award of the contract

Attachment 1: Award Criteria Scoring Sheet for FSMC Proposals

Committee Member Name: _____

Date: _____

Job/Position Title: _____

Instructions:

1. Fill in the total possible points for each award criteria from the RFP.
2. Each committee member scores the proposals separately and independently.
3. Completed Award Criteria Scoring Sheets from each committee member must be submitted to NDE prior to contract award.

Total Possible Points	Award Criteria		FSMC Name	FSMC Name	FSMC Name	FSMC Name	FSMC Name
	Cost						
	Service Capability Plan (Identifies proposed food service team such as Food Service Director and demonstrates the FSMC's ability to provide services as stated in the RFP/Contract)						
	Experience/References						
	Finance/Business Practices						
	Accounting and Reporting Systems						
	Personnel Management and Professional Standards						
	Innovation						
	Promotion of the School Food Service Program						
	Involvement of Students, Staff, and Patrons						
	Menus (21-days) for each of the current and anticipated programs						
100	**Total Possible Points**	**Total Awarded Points**					

Comments:

Attachment 2: List of FSMCs Interested in Operating in Nebraska

The Nebraska Department of Education Nutrition Services is not permitted to endorse any vendors or commercial products. The following list is for information purposes only.

Food Service Mgt. Company Information	Agreement Number	Type	NE Contracted SFA's	1st Year of Contract
Lunchtime Solutions, Inc.	090010	Fixed	Ainsworth Public School	2023-24
PO Box 2022	210015	Fixed	Anselmo-Merna Public School	2023-24
391 W Steamboat Drive North Sioux City, SD 57049	210025	Fixed	Broken Bow Public School	2022-23
	450007	Fixed	O'Neil Public Schools	2021-22
Susan Gracey - Director of Business Development, Marketing & Culinary	450239	Fixed	West Holt Public Schools	2021-22
402-984-4546	160006	Fixed	Valentine Community Schools	2023-24
s.gracey@lunchtimesolutions.com	540096	Fixed	Crofton Public School	2024-25
	010018	Fixed	Hastings Public Schools	2022-23
Lindsie Bell - Director of Strategic Partnerships	690044	Fixed	Holdrege Public Schools	2023-24
712-570-5984	660111	Fixed	Nebraska City Schools	2024-25
l.bell@lunchtimesolutions.com	930012	Fixed	York Public Schools	2024-25
	230002	Fixed	Chadron Public Schools	2023-24
	220031	Fixed	Homer Public Schools	2020-21
	560037	Fixed	Hershey Public Schools	2020-21
	590002	Fixed	Norfolk Public Schools	2021-22
	710001	Fixed	Columbus Public Schools	2022-23
	220011	Fixed	South Sioux City Public Schools	2024-25
	590001	Fixed	Madison Public Schools	2023-24
	070006	Fixed	Alliance Public Schools	2023-24
	660027	Fixed	Syracuse-Dunbar-Avoca School	2023-24
	240020	Fixed	Gothenburg Public School	2023-24
	510001	Fixed	Ogallala Public Schools	2023-24
	550160	Fixed	Norris Public Schools	2024-25
Sodexo, Inc.	560001	Fixed	North Platte Public Schools	2024-25
13906 F Street	280017	Fixed	Millard Public Schools	2023-24
Omaha. NE 68137	280054	Fixed	Ralston Public Schools	2020-21
	280010	Fixed	Elkhorn Public Schools	2020-21
Bob Snowden - District Manager	800009	Fixed	Seward Public Schools	2022-23
402-510-7501	790032	Fixed	Scottsbluff Public Schools	2023-24
Robert.snowden@sodexo.com				
Shannon Sintek - Area General Manager				
402-378-1199				
Shannon.Sintek@Sodexo.com				
General Contact Email				
educationsales.usa@sodexo.com				
Taher, Inc.	890001	Fixed	Blair Community Schools	2023-24
5570 Smetana Drive	790016	Fixed	Gering Public Schools	2020-21
Minnetonka, MN 55343				
Dan Wolff - Director of Business Relations				
952-358-1723				
d.wolff@taher.com				
Jeri Crater - Vice President of Operations				
303-502-7587 (cell)				
j.crater@taher.com				
Opaa! Food Management of Nebraska, LLC	400083	Fixed	Wood River Public Schools	2022-23
16401 Swingley Ridge Road, Suite 600	470100	Fixed	Centura Public School	2022-23
Chesterfield, MO 63017	730017	Fixed	McCook Public Schools	2022-23
	240011	Fixed	Cozad Community Schools	2022-23
Greg Frost - Vice President of Business Development	100002	Fixed	Gibbon Public Schools	2022-23
gfrost@opaafood.com	790031	Fixed	Mitchell Public Schools	2022-23
	150010	Fixed	Chase County Schools	2022-23
James Haley - Business Development Associate	770046	Fixed	South Sarpy School District	2023-24
308-380-7485 (cell)				
jhaley@opaafood.com				

Summit Food Service – Corrections 500 East 52nd Street North Sioux Falls, South Dakota 57104 Jeff Green - Business Development Director 605-359-6667 (cell) jeff.green@summitfoodservice.com	594001	Fixed	Northeast NE Juvenile Justice	2023-24
Aramark Educational Services, LLC 2400 Market Street Philadelphia, PA 19103 General Contact email 215-238-3000 growth@aramark.com Justin Crews -Chief Growth Officer Aramark Education Services, LLC-Student Nutrition 412-298-9779 Crews-Justin1@aramark.com				
K-12 by Elior 300 South Tryon, Suite 400 Charlotte, NC 28202 Holly Sheets-Business Development Director K12 218-234-6795 holly.sheets@k12byelior.com Jim Stilwell - Vice President of Operations 402-505-0705 Jim.stilwell@k12byelior.com				
SFE- Southwest Foodservice Excellence, LLC 9366 East Raintree Drive Scottsdale, AZ 85260 Mike Barnhill - Regional Director of Business Development 310-872-8195 mike.barnhill@sfellc.org Kelsie Hutchison - Business Development Specialist 480-551-6550 kelsie.hutchison@sfellc.org Tiffiny Bieret - Director of Business Development Operations 480-234-4688 tiffiny.bieret@sfellc.org				
Chartwells K12 2400 Yorkmont Road Charlotte, NC 28217 Tim Leary - Sernior Sales Director 612-202-6407 tim.leary@compass-usa.com Amy Carrigan, Area Director 630-561-6780 amy.carrigan@compass-usa.com				

Revised 10/16/2024

Attachment 3: USDA Professional Standards/Hiring Standards

The USDA has added flexibility to allow for relevant food service experience in place of school food service experience.
https://www.fns.usda.gov/sites/default/files/resource-files/Professional_Standards_Flyer.pdf

USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

Professional Standards for School Nutrition Program Professionals

Summary of Updates Effective May 2019

In the final rule, *Professional Standards for State and Local School Nutrition Programs Personnel as Required by the Healthy, Hunger-Free Kids Act (HHFKA) of 2010*, USDA established minimum professional standards requirements for school nutrition professionals who manage and operate the National School Lunch and School Breakfast Programs. The standards set the minimum education standards for new State and local school nutrition directors as well as annual training standards for all school nutrition professionals. These standards ensure school nutrition professionals have the knowledge, training, and tools they need to plan, prepare, and purchase healthy food to create nutritious, safe, and enjoyable school meals. The additional final rule, *Hiring Flexibility under Professional Standards*, establishes flexibilities for hiring standards under the Professional Standards regulations.

These final rules:

- Create minimum hiring standards for new school food authority (SFA) directors based on a school district's size;
- Establish minimum hiring standards for new State directors of school nutrition programs and State directors of distributing agencies;
- Add 4 flexibilities to the hiring standards for new school nutrition program directors in small local educational agencies (LEAs) and new State directors of school nutrition programs; and
- Require minimum annual training for all new and current school nutrition professionals.

USDA Professional Standards Training Database (https://professionalstandards.fns.usda.gov) has free to low-cost trainings available and is updated regularly. You can search the database by key areas, topics, type of training, and more.

USDA Professional Standards Training Tracker Tool (PSTTT) (https://pstrainingtracker.fns.usda.gov) is an optional, free, record-keeping web-based tool that can be used to track required training hours.

Training Standards for School Nutrition Program Professionals (All LEA Sizes)

Job Category	Annual Training Requirements[1]
All Directors	At least **12** hours of annual continuing education/training. This required continuing education/ training is in addition to the food safety training required in the first year of employment.
All Managers	At least **10** hours of annual continuing education/training.
All Other Staff (Work at least 20 hours or more per week)	At least **6** hours of annual continuing education/training.
Part-Time Staff (Work <20 hours per week)	At least **4** hours of annual continuing education/training, regardless of the number of part-time hours worked.

[1] Annual training requirements apply to the 12 months between July 1 and June 30.
NOTE: If hired January 1 or later, an employee must only complete half of the required training hours.

Training Requirements for State Agency Directors

State Director of School Nutrition Programs	State Director of Distributing Agencies
Each year, at least **15** hours of annual continuing education/training.	Each year, at least **15** hours of annual continuing education/training.
Must PROVIDE, or ensure that State agency staff receives, annual continuing education/training.	Must PROVIDE, or ensure that State food distribution staff receives, annual continuing education/training.[1]
Must also PROVIDE a minimum of **18** hours of training to SFAs each year.[1]	

[1] Training is an approved use of State Administrative Expenses (SAE) funds and a variety of training formats are allowed. States may use contractors or partner with other organizations (e.g., School Nutrition Association, Institute of Child Nutrition) to provide training.

Hiring Standards for New School Nutrition Program Directors

New directors — those hired on or after July 1, 2015 — are subject to the education requirements below. School Nutrition Program Directors are the individuals responsible for the operation of school nutrition programs for all schools under the local educational agency (LEA).

Minimum Requirements for Directors	Student Enrollment 2,499 or less	Student Enrollment 2,500-9,999	Student Enrollment 10,000 or more
Minimum Education Standards	Bachelor's degree, or equivalent educational experience, with academic major in specific areas;[1] OR Bachelor's degree in any academic major, **and** State-recognized certificate for school nutrition directors; OR Bachelor's degree in any academic major, **and** at least **1** year of relevant food service experience; OR Associate's degree or equivalent educational experience, with academic major in specific areas,1 and at least 1 year of relevant food service experience; OR High school diploma (or GED) **and 3** years of relevant food service experience.[2,3]	Bachelor's degree, or equivalent educational experience, with academic major in specific areas;[1] OR Bachelor's degree in any academic major, **and** State-recognized certificate for school nutrition directors; OR Bachelor's degree in any academic major, **and** at least **2** years of relevant school nutrition programs experience; OR Associate's degree or equivalent educational experience, with academic major in specific areas,[1] **and** at least **2** years of relevant school nutrition programs experience.	Bachelor's degree, or equivalent educational experience, with academic major in specific areas;[1] OR Bachelor's degree in any academic major, **and** State-recognized certificate for school nutrition directors; OR Bachelor's degree in any academic major, **and** at least **5** years experience in management of school nutrition programs.
Minimum Prior Training Standards	At least **8** hours of food safety training is required either not more than **5** years prior to their starting date or completed within **30** calendar days of employee's starting date.		

[1] Related majors include food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field. Consult your State agency for more information about equivalent educational experience.

[2] For LEAs with fewer than 500 students, and at the State agency's discretion, the SFA can be approved to hire a school nutrition program director who has less than the required years of food service experience, provided the applicant has the minimum education specified in the hiring standards for LEAs with 2,4999 students or fewer.

[3] At the discretion of the State agency, and on an individual basis, the SFA can hire a new director with documented volunteer or unpaid relevant food service experience.

Hiring Standards for New State Directors

	State Director of School Nutrition Programs	State Director of Distributing Agencies
Education	Bachelor's degree in a related field;[1] OR Master's or doctorate degree in one of the specified fields[1] regardless as to field of the bachelor's degree.	Bachelor's degree with any major.
Knowledge & Experience	Extensive relevant knowlege and experience in areas such as institutional food service operations, management, business, and/or nutrition education.	
Skills & Abilities	Additional abilities and skills needed to lead, manage, and supervise people to support the mission of school nutrition programs.	

[1] Related majors include food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field. State agencies with questions should contact the appropriate FNS Regional Office.

Food and Nutrition Service | FNS-486A | Slightly Revised August 2021
USDA is an equal opportunity provider, employer, and lender.

ACKNOWLEDGMENT OF ADDENDA

Ralston Public Schools

Aramark Educational Services, LLC
hereby acknowledges receipt of the following addenda:

Addendum #	Dated
1	3/14/25
2	3/14/25

Daniel Regler, Vice President of Finance

3/20/25
Date

Ralston Public Schools RFP
FSMC Questions and SFA Answers

Reminder:

Task	Date	Time/Time Zone (check one)	
Last date for the FSMC to submit written questions regarding the RFP *(approximately **30** calendar days prior to proposal submission).*	2/24/2025	Time: 10 am	☑ Central Time ☐ Mountain Time
SFA will respond to all questions in writing *(approximately **20** calendar days prior to proposal submission).*	3/05/2025	Time: 4:00 pm	☑ Central Time ☐ Mountain Time

Q/A's as of 2/19/2025

1) What is the Free & Reduced percentage/population by building. *See Dec. Claims for free/reduced percentages by site.(pages 3-10).*

2) Can you please provide the current contract per meal rates for 2024-25 school year? *See 24-25 Renewal Agreement (pages 11-12).*

3) Are there any vendor owned vehicles (delivery trucks, food trucks, etc.) used in the operation? *Food Service Director's personal vehicle used periodically for transport, only as needed.*

4) I see the budgeted financials for last year are included as part of the 2022-2023 School Nutrition Fund detail on page 6 of Exhibit C, can you please provide the audited actuals for the School Nutrition Fund for last year, school year 2023-2024? *Inserted page 13.*

5) There is a guarantee mentioned in the RFP, and in the Bid Sheet on page 37, and terms for the guarantee on page 39. Please provide the following information:

   a) Is a guarantee being requested by the district? *YES*

   b) How is the guarantee being evaluated, there are no points specified in the scoring? *The fee per meal, guarantee, contract value, submitted budgets will be evaluated under the "Cost" Award Criteria. As a reminder all boxes on page 37 of the RFP must be completed. This includes submitting pricing for all meal types. FSMCs Proposals with boxes left blank on this*

page will be considered non-responsive. This includes the Guarantee (SY 25-26 and the Contract Value SY 25-26).

c) Can you provide the guaranteed return for the current year? *$250,000*

6) Please provide a total estimated district labor amount including all taxes, benefits, and wages that all FSMCs should use in their proposal. *Exhibit D -Chart 1A and 1B has information for this year.*

7) The RFP shows FSMC equipment. Will the district replace those pieces of equipment, or will that be the responsibility of the FSMC? *The only non-district owned equipment are milk coolers/refrigerated units used for the storage of milk. These units are provided by the milk vendor. All other equipment is owned by the district. The equipment listed by the feeding site contained errors in the marking of ownership of equipment.*

8) Will the district accept electronic signatures in our response or will wet signatures be required. *Wet signatures*

9) Please provide a copy of the 24/25 FSMC contract renewal. *See #2 response*

10) Is the FSMC Food Service Director the only FSMC employee on-site daily? If not, please provide the other FSMC employees' titles, hours, and wages.*The Food Service Director is the only FSMC employee on-site daily.*

11) Please provide anticipated revenue for the Tiny/Little Rams Daycare program for the 25-26 school year. *Approximately $40,000*

** The district has received email communication from the Douglas County Health Department that it will be implementing food permit inspection fees across the school systems. The district has no additional information at this time, particularly on cost but this would be paid by the district from the school nutrition account.

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0008 Status: Active
SEYMOUR
4900 S 79th ST
RALSTON, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1. Number of Children Approved for Free Meals:	143
G2. Number of Children Approved for Reduced Price Meals:	27
G3. Number of Children Approved for Paid Meals:	103
G4. Number of Enrolled Children:	273
G5. Attendance Factor Percentage:	94.1

National School Lunch Program

L1. Number Operating Days:	14
L2. Average Daily Attendance:	257
L3. Reimbursable Lunches Served	
a. Free Lunches Served:	1,591
b. Reduced Price Lunches Served:	289
c. Paid Lunches Served:	874
d. Total Lunches Served (a + b + c):	2,754

School Breakfast Program (Severe Need Reimbursement)

N1. Number Operating Days:	14
N2. Average Daily Attendance:	257
N3. Reimbursable Breakfasts Served	
a. Free Breakfasts Served:	1,063
b. Reduced Price Breakfasts Served:	163
c. Paid Breakfasts Served:	619
d. Total Breakfasts Served (a + b + c):	1,845

Afterschool Care Program (Area Eligible)

A1. Number of Children Approved for Free Snacks:	273
A2. Number Operating Days:	14
A3. Average Daily Attendance:	257
A4. Reimbursable Snacks Served	
a. Free Snacks Served:	334

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0001 Status: Active
BLUMFIELD ELEMENTARY
10310 MOCKINGBIRD DRIVE
OMAHA, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1.	Number of Children Approved for Free Meals:	209
G2.	Number of Children Approved for Reduced Price Meals:	51
G3.	Number of Children Approved for Paid Meals:	111
G4.	Number of Enrolled Children:	371
G5.	Attendance Factor Percentage:	91.4

National School Lunch Program

L1.	Number Operating Days:	14
L2.	Average Daily Attendance:	339
L3.	Reimbursable Lunches Served	
	a. Free Lunches Served:	2,055
	b. Reduced Price Lunches Served:	461
	c. Paid Lunches Served:	716
	d. Total Lunches Served (a + b + c):	3,232

School Breakfast Program (Severe Need Reimbursement)

N1.	Number Operating Days:	14
N2.	Average Daily Attendance:	339
N3.	Reimbursable Breakfasts Served	
	a. Free Breakfasts Served:	1,263
	b. Reduced Price Breakfasts Served:	336
	c. Paid Breakfasts Served:	388
	d. Total Breakfasts Served (a + b + c):	1,987

Afterschool Care Program (Area Eligible)

A1.	Number of Children Approved for Free Snacks:	371
A2.	Number Operating Days:	14
A3.	Average Daily Attendance:	339
A4.	Reimbursable Snacks Served	
	a. Free Snacks Served:	261

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0002 Status: Active
MEADOWS ELEMENTARY
9225 BERRY ST.
OMAHA, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1.	Number of Children Approved for Free Meals:	134
G2.	Number of Children Approved for Reduced Price Meals:	44
G3.	Number of Children Approved for Paid Meals:	152
G4.	Number of Enrolled Children:	330
G5.	Attendance Factor Percentage:	93.6

National School Lunch Program

L1.	Number Operating Days:	14
L2.	Average Daily Attendance:	309
L3.	Reimbursable Lunches Served	
	a. Free Lunches Served:	1,561
	b. Reduced Price Lunches Served:	529
	c. Paid Lunches Served:	1,284
	d. Total Lunches Served (a + b + c):	3,374

School Breakfast Program (Severe Need Reimbursement)

N1.	Number Operating Days:	14
N2.	Average Daily Attendance:	309
N3.	Reimbursable Breakfasts Served	
	a. Free Breakfasts Served:	1,004
	b. Reduced Price Breakfasts Served:	371
	c. Paid Breakfasts Served:	793
	d. Total Breakfasts Served (a + b + c):	2,168

Afterschool Care Program (Area Eligible)

A1.	Number of Children Approved for Free Snacks:	330
A2.	Number Operating Days:	14
A3.	Average Daily Attendance:	309
A4.	Reimbursable Snacks Served	
	a. Free Snacks Served:	406

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0003 Status: Active
KAREN WESTERN ELEMENTARY
6224 H ST.
OMAHA, NE 68117

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1.	Number of Children Approved for Free Meals:	178	78.940000 %
G2.	Number of Children Approved for Reduced Price Meals:	0	0.000000 %
G3.	Number of Children Approved for Paid Meals:	48	21.060000 %
G4.	Number of Enrolled Children:	226	
G5.	Attendance Factor Percentage:	92.9	

National School Lunch Program

L1.	Number Operating Days:	14	
L2.	Average Daily Attendance:	210	
L3.	Reimbursable Lunches Served		**CEP %**
	a. Free Lunches Served:	1,993	78.940000 %
	b. Reduced Price Lunches Served:	0	0.000000 %
	c. Paid Lunches Served:	532	21.060000 %
	d. Total Lunches Served (a + b + c):	2,525	100.000000 %

School Breakfast Program (Severe Need Reimbursement)

N1.	Number Operating Days:	14	
N2.	Average Daily Attendance:	210	
N3.	Reimbursable Breakfasts Served		**CEP %**
	a. Free Breakfasts Served:	1,685	78.940000 %
	b. Reduced Price Breakfasts Served:	0	0.000000 %
	c. Paid Breakfasts Served:	449	21.060000 %
	d. Total Breakfasts Served (a + b + c):	2,134	100.000000 %

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0005 Status: Active
MOCKINGBIRD ELEMENTARY
5100 SOUTH 93 rd. ST
OMAHA, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1. Number of Children Approved for Free Meals:	295
G2. Number of Children Approved for Reduced Price Meals:	69
G3. Number of Children Approved for Paid Meals:	92
G4. Number of Enrolled Children:	456
G5. Attendance Factor Percentage:	93.4

National School Lunch Program

L1. Number Operating Days:	14
L2. Average Daily Attendance:	426
L3. Reimbursable Lunches Served	
a. Free Lunches Served:	3,241
b. Reduced Price Lunches Served:	699
c. Paid Lunches Served:	755
d. Total Lunches Served (a + b + c):	4,695

School Breakfast Program (Severe Need Reimbursement)

N1. Number Operating Days:	14
N2. Average Daily Attendance:	426
N3. Reimbursable Breakfasts Served	
a. Free Breakfasts Served:	2,190
b. Reduced Price Breakfasts Served:	521
c. Paid Breakfasts Served:	468
d. Total Breakfasts Served (a + b + c):	3,179

Afterschool Care Program (Area Eligible)

A1. Number of Children Approved for Free Snacks:	456
A2. Number Operating Days:	14
A3. Average Daily Attendance:	426
A4. Reimbursable Snacks Served	
a. Free Snacks Served:	273

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0004 Status: Active
WILDEWOOD ELEMENTARY
8071 RALSTON AVE
RALSTON, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1.	Number of Children Approved for Free Meals:	131
G2.	Number of Children Approved for Reduced Price Meals:	56
G3.	Number of Children Approved for Paid Meals:	119
G4.	Number of Enrolled Children:	306
G5.	Attendance Factor Percentage:	94.1

National School Lunch Program

L1.	Number Operating Days:	14
L2.	Average Daily Attendance:	288
L3.	Reimbursable Lunches Served	
	a. Free Lunches Served:	1,496
	b. Reduced Price Lunches Served:	632
	c. Paid Lunches Served:	978
	d. Total Lunches Served (a + b + c):	3,106

School Breakfast Program (Severe Need Reimbursement)

N1.	Number Operating Days:	14
N2.	Average Daily Attendance:	288
N3.	Reimbursable Breakfasts Served	
	a. Free Breakfasts Served:	1,115
	b. Reduced Price Breakfasts Served:	388
	c. Paid Breakfasts Served:	622
	d. Total Breakfasts Served (a + b + c):	2,125

Afterschool Care Program (Area Eligible)

A1.	Number of Children Approved for Free Snacks:	306
A2.	Number Operating Days:	14
A3.	Average Daily Attendance:	288
A4.	Reimbursable Snacks Served	
	a. Free Snacks Served:	274

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0006 Status: Active
RALSTON MIDDLE SCHOOL
8202 Lakeview St.
Omaha, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1. Number of Children Approved for Free Meals:	237
G2. Number of Children Approved for Reduced Price Meals:	57
G3. Number of Children Approved for Paid Meals:	201
G4. Number of Enrolled Children:	495
G5. Attendance Factor Percentage:	93.3

National School Lunch Program

L1. Number Operating Days:	14
L2. Average Daily Attendance:	462
L3. Reimbursable Lunches Served	
a. Free Lunches Served:	2,711
b. Reduced Price Lunches Served:	649
c. Paid Lunches Served:	1,906
d. Total Lunches Served (a + b + c):	5,266

School Breakfast Program (Severe Need Reimbursement)

N1. Number Operating Days:	14
N2. Average Daily Attendance:	462
N3. Reimbursable Breakfasts Served	
a. Free Breakfasts Served:	739
b. Reduced Price Breakfasts Served:	190
c. Paid Breakfasts Served:	405
d. Total Breakfasts Served (a + b + c):	1,334

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0007 Status: Active
RALSTON HIGH SCHOOL
8969 PARK DRIVE
RALSTON, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1. Number of Children Approved for Free Meals:	434
G2. Number of Children Approved for Reduced Price Meals:	134
G3. Number of Children Approved for Paid Meals:	459
G4. Number of Enrolled Children:	1,027
G5. Attendance Factor Percentage:	74.4

National School Lunch Program

L1. Number Operating Days:	14
L2. Average Daily Attendance:	764
L3. Reimbursable Lunches Served	
a. Free Lunches Served:	3,424
b. Reduced Price Lunches Served:	1,129
c. Paid Lunches Served:	3,063
d. Total Lunches Served (a + b + c):	7,616

School Breakfast Program (Severe Need Reimbursement)

N1. Number Operating Days:	14
N2. Average Daily Attendance:	764
N3. Reimbursable Breakfasts Served	
a. Free Breakfasts Served:	1,183
b. Reduced Price Breakfasts Served:	417
c. Paid Breakfasts Served:	716
d. Total Breakfasts Served (a + b + c):	2,316

Afterschool Care Program (Area Eligible)

A1. Number of Children Approved for Free Snacks:	0
A2. Number Operating Days:	0
A3. Average Daily Attendance:	0
A4. Reimbursable Snacks Served	
a. Free Snacks Served:	0

School Nutrition Program
Renewal of Food Service Management Company (FSMC) Contract Fixed Price
School Year (SY) 2024-25

Ralston Public Schools — School District Name
28-0054 — Agreement #

8545 Park Drive — Address
Omaha — City
68127 — Zip

Dr Aaron Bredenkamp — Contact Person
4/17/2024 — Date

Sodexo America LLC — FSMC

Initial SY of Contract 2020/21 Year of Renewal (check) ☐1 ☐2 ☐3 ☒4

This contract amendment is between the School Food Authority (SFA) and FSMC. The term of this contract renewal shall be for one (1) year beginning on July 1, 2024, and continuing until June 30, 2025, unless terminated by either party as provided in the contract. The terms and conditions of the original contract are applicable to the contract renewal. Any changes to the scope of service provided by the FSMC that is beyond the scope or original intent of the contract requires a rebid of the contract.

The FSMC must operate in accordance with all applicable program laws and regulations, which are required by federal and state governments. If there are any changes to these laws and regulations, these are automatically incorporated herein, effective as of the date specified in the law and regulation.

Under the contract the FSMC must credit the SFA for the value of all USDA Foods received for use in the SFA's meal service in the school year, including both entitlement and bonus foods and the value of USDA Foods contained in processed end products, in accordance with the contingencies of 7 CFR 250.51(a).

FSMC to complete the table below:

Beginning USDA Foods & DoD Fresh Fruit and Vegetable Program Entitlement Value for SY 23-24	$ 98,692.00
Remaining Unused USDA Foods & DoD Fresh Fruit and Vegetable Program Entitlement for SY 23-24 as of: 4/16/2024 (Date)	$ -15,777.05
Estimated Unused USDA Foods & DoD Fresh Fruit and Vegetable Program Entitlement for SY 23-24 as of June 30, 2024	$ 0

Price per Meal and Meal Equivalents must be quoted as if no USDA Foods will be received. The Meal Equivalency Factor for SY 2024-2025 is **$4.715.**
Percentage increase must not exceed the Consumer Price Index (CPI) of **8.27%** (Consumer Price Index for All Urban Consumers for the food away from home series during the 12-month period May 2022-May 2023) as specified in the original FSMC contract.

https://www.federalregister.gov/documents/2023/07/07/2023-14313/national-school-lunch-special-milk-and-school-breakfast-programs-national-average-paymentsmaximum

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:

School Nutrition Program Service or Program	Meal or Service	Fixed Price SY 23-24	Percent Change	Fixed Price SY 24-25
NSLP	Breakfast:	$ 2.012	8.27 %	$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Afterschool Snack:	$ 1.039		$ 1.125
Preschool CACFP Meal Pattern	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	AM/PM Snack (non-reimbursable)	$ 1.039		$ 1.125
SFSP	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
	Supper:	$ 2.34		$ 2.534
Seamless Summer Option	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
	Supper:	$ 2.34		$ 2.534
CACFP	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Supper:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
Special Milk Program	Price per Carton:	$ .537		$ .581
Non-Reimbursable Milk Break	Price per Carton:	$ .537		$ .581
Meal Equivalent Fee for Non-Reimbursable Sales: a la carte, ineligible student meals, extra milk at mealtime, paid adult meals		$2.34		$2.534
Meal Equivalent Factor		$4.460		$4.715
*SFA's Vended Meals Name of Vended Site(s):	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Supper:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
*SFA's Vended Meals Name of Vended Site(s):	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Supper:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
Contract Value (SY 2024-2025)		$ 2.6 M		

2-19-25 Note: Contract Value listed above is not correct. Refer to Exhibit C: Food Service Financial Information for Contract Value (July 1,2024-Dec. 31, 2024).

NEBRASKA DEPARTMENT OF EDUCATION
SCHOOL FINANCE & ORGANIZATION SERVICES
2023-2024 ANNUAL FINANCIAL REPORT
Public Report

RALSTON PUBLIC SCHOOLS (28-0054-000)

	School Lunch Fund	
06-1-01000-000	TOTAL REVENUE FROM LOCAL SOURCES	584,471.00
06-1-01510-000	INTEREST ON INVESTMENTS	11,907.00
06-1-01611-000	SCHOOL LUNCH PROGRAM	517,535.00
06-1-01630-000	SPECIAL FUNCTIONS	51,916.00
06-1-01920-000	OTHER CONTRIBUTIONS AND DONATIONS FROM PRIVATE SOURCES	3,113.00
06-1-03000-000	TOTAL REVENUE FROM STATE SOURCES	12,705.00
06-1-03150-000	STATE REIMBURSEMENT (OF NUTRITION PROGRAMS)	12,705.00
06-1-04000-000	TOTAL REVENUE FROM FEDERAL SOURCES	1,934,266.00
06-1-04210-000	FEDERAL NUTRITION PROGRAMS	1,934,266.00
06-1-10000-000	**GRAND TOTAL OF ALL RECEIPTS**	**2,531,442.00**
06-2-03100-000	FOOD SERVICES OPERATIONS	2,354,830.00
06-2-03100-100's	FOOD SERVICES OPERATIONS - Salaries	760,552.00
06-2-03100-200's	FOOD SERVICES OPERATIONS - Benefits	176,033.00
06-2-03100-300's	FOOD SERVICES OPERATIONS - Professional/Tech Services	1,411,291.00
06-2-03100-500's	FOOD SERVICES OPERATIONS - Other Purchased Services	789.00
06-2-03100-600's	FOOD SERVICES OPERATIONS - Supplies	4,006.00
06-2-03100-700's	FOOD SERVICES OPERATIONS - Capital Outlay	2,159.00
06-2-20500-000	**TOTAL DISBURSEMENTS**	**2,354,830.00**
06-0-CSHOH-BEG	School Nutrition Fund - Cash on Hand - Beginning Balance	1,352,733.00
06-0-CSHOH-END	School Nutrition Fund - Cash on Hand - Ending Balance	1,529,348.00
	Bond Fund	
07-1-01000-000	TOTAL REVENUE FROM LOCAL SOURCES	4,516,456.00
07-1-01100-000	TAXES LEVIED/ASSESSED BY THE SCHOOL DISTRICT	3,599,607.00
07-1-01115-000	CARLINE TAXES	1,419.00
07-1-01120-000	PUBLIC POWER DISTRICT SALES TAXES	907,624.00
07-1-01140-000	PENALTIES AND INTEREST ON TAXES (LEVIED/ASSESSED BY SCHOOL DISTRICTS/ESU)	7,806.00
07-1-03000-000	TOTAL REVENUE FROM STATE SOURCES	303,690.00
07-1-03130-000	HOMESTEAD EXEMPTION	114,955.00
07-1-03131-000	PROPERTY TAX CREDIT	180,762.00
07-1-03180-000	PRO-RATE MOTOR VEHICLE	7,973.00
07-1-10000-000	**GRAND TOTAL OF ALL RECEIPTS**	**4,820,146.00**
07-2-05000-000	TOTAL DEBT SERVICES	5,850,442.00
07-2-05000-800's	TOTAL DEBT SERVICES - Debt Related or other	5,850,442.00
07-2-20500-000	**TOTAL DISBURSEMENTS**	**5,850,442.00**
07-0-CSHOH-BEG	Bond Fund - Cash on Hand - Beginning Balance	1,274,150.00
07-0-CSHOH-END	Bond Fund - Cash on Hand - Ending Balance	1,274,150.00
07-0-TREAS-BEG	Bond Fund - Cash at County Treasurers - Beginning Balance	6,970,311.00
07-0-TREAS-END	Bond Fund - Cash at County Treasurers - Ending Balance	5,940,015.00

Ralston Public Schools RFP
FSMC Questions and SFA Answers

Reminder:

Task	Date	Time/Time Zone (check one)	
Last date for the FSMC to submit written questions regarding the RFP *(approximately **30** calendar days prior to proposal submission).*	2/24/2025	Time: 10 am	☑ Central Time ☐ Mountain Time
SFA will respond to all questions in writing *(approximately **20** calendar days prior to proposal submission).*	3/05/2025	Time: 4:00 pm	☑ Central Time ☐ Mountain Time

1) Would you confirm which school sites use reusable/washable serving trays and which school sites use disposable? *Sites use reusable trays. Disposable trays are only used for emergencies.*

2) Regarding Exhibit C page 2, Gross Salaries; Does the Gross Salaries number include a pay raise for SY 25-26? *The salaries in Exhibit C are for current year (SY 24-25)*

   a) If so, what was the percentage increase? *N/A*

   b) If not, what percentage increase do you anticipate? *All positions will have a $.50 raise next year. See increases listed below per year two of a two year negotiated contract.*

Entry Level Wage

	2024-2025	*2025-2026*
ELEMENTARY SCHOOL		
Manager	*19.60*	*20.10*
Kitchen Asst.	*17.45*	*17.95*
MIDDLE SCHOOL		
Manager	*20.60*	*21.10*
Lead Cashier	*17.90*	*18.40*

Kitchen Asst.	*17.45*	*17.95*
HIGH SCHOOL		
Manager	*20.90*	*21.40*
Asst. Manager	*19.60*	*20.10*
Kitchen Asst.	*17.45*	*17.95*

Prior Q&A's

3) What is the Free & Reduced percentage/population by building. *See Dec. Claims for free/reduced percentages by site.(pages 3-10).*

4) Can you please provide the current contract per meal rates for 2024-25 school year? *See 24-25 Renewal Agreement (pages 11-12).*

5) Are there any vendor owned vehicles (delivery trucks, food trucks, etc.) used in the operation? *Food Service Director's personal vehicle used periodically for transport, only as needed.*

6) I see the budgeted financials for last year are included as part of the 2022-2023 School Nutrition Fund detail on page 6 of Exhibit C, can you please provide the audited actuals for the School Nutrition Fund for last year, school year 2023-2024? *Inserted page 13.*

7) There is a guarantee mentioned in the RFP, and in the Bid Sheet on page 37, and terms for the guarantee on page 39. Please provide the following information:

    a) Is a guarantee being requested by the district? *YES*

    b) How is the guarantee being evaluated, there are no points specified in the scoring? *The fee per meal, guarantee, contract value, submitted budgets will be evaluated under the "Cost" Award Criteria. As a reminder all boxes on page 37 of the RFP must be completed. This includes submitting pricing for all meal types. FSMCs Proposals with boxes left blank on this page will be considered non-responsive. This includes the Guarantee (SY 25-26 and the Contract Value SY 25-26).*

    c) Can you provide the guaranteed return for the current year? *$250,000*

8) Please provide a total estimated district labor amount including all taxes, benefits, and wages that all FSMCs should use in their proposal. *Exhibit D -Chart 1A and 1B has information for this year.*

9) The RFP shows FSMC equipment. Will the district replace those pieces of equipment, or will that be the responsibility of the FSMC? *The only non-district owned equipment are milk coolers/refrigerated units used for the storage of milk. These units are provided by the milk vendor. All other equipment is owned by the district. The equipment listed by the feeding site contained errors in the marking of ownership of equipment.*

10) Will the district accept electronic signatures in our response or will wet signatures be required. *Wet signatures*

11) Please provide a copy of the 24/25 FSMC contract renewal. *See #2 response*

12) Is the FSMC Food Service Director the only FSMC employee on-site daily? If not, please provide the other FSMC employees' titles, hours, and wages. *The Food Service Director is the only FSMC employee on-site daily.*

13) Please provide anticipated revenue for the Tiny/Little Rams Daycare program for the 25-26 school year. *Approximately $40,000*

** The district has received email communication from the Douglas County Health Department that it will be implementing food permit inspection fees across the school systems. The district has no additional information at this time, particularly on cost but this would be paid by the district from the school nutrition account.

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0008 Status: Active
SEYMOUR
4900 S 79th ST
RALSTON, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1. Number of Children Approved for Free Meals:	143
G2. Number of Children Approved for Reduced Price Meals:	27
G3. Number of Children Approved for Paid Meals:	103
G4. Number of Enrolled Children:	273
G5. Attendance Factor Percentage:	94.1

National School Lunch Program

L1. Number Operating Days:	14
L2. Average Daily Attendance:	257
L3. Reimbursable Lunches Served	
a. Free Lunches Served:	1,591
b. Reduced Price Lunches Served:	289
c. Paid Lunches Served:	874
d. Total Lunches Served (a + b + c):	2,754

School Breakfast Program (Severe Need Reimbursement)

N1. Number Operating Days:	14
N2. Average Daily Attendance:	257
N3. Reimbursable Breakfasts Served	
a. Free Breakfasts Served:	1,063
b. Reduced Price Breakfasts Served:	163
c. Paid Breakfasts Served:	619
d. Total Breakfasts Served (a + b + c):	1,845

Afterschool Care Program (Area Eligible)

A1. Number of Children Approved for Free Snacks:	273
A2. Number Operating Days:	14
A3. Average Daily Attendance:	257
A4. Reimbursable Snacks Served	
a. Free Snacks Served:	334

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0001 Status: Active
BLUMFIELD ELEMENTARY
10310 MOCKINGBIRD DRIVE
OMAHA, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1. Number of Children Approved for Free Meals:	209
G2. Number of Children Approved for Reduced Price Meals:	51
G3. Number of Children Approved for Paid Meals:	111
G4. Number of Enrolled Children:	371
G5. Attendance Factor Percentage:	91.4

National School Lunch Program

L1. Number Operating Days:	14
L2. Average Daily Attendance:	339
L3. Reimbursable Lunches Served	
a. Free Lunches Served:	2,055
b. Reduced Price Lunches Served:	461
c. Paid Lunches Served:	716
d. Total Lunches Served (a + b + c):	3,232

School Breakfast Program (Severe Need Reimbursement)

N1. Number Operating Days:	14
N2. Average Daily Attendance:	339
N3. Reimbursable Breakfasts Served	
a. Free Breakfasts Served:	1,263
b. Reduced Price Breakfasts Served:	336
c. Paid Breakfasts Served:	388
d. Total Breakfasts Served (a + b + c):	1,987

Afterschool Care Program (Area Eligible)

A1. Number of Children Approved for Free Snacks:	371
A2. Number Operating Days:	14
A3. Average Daily Attendance:	339
A4. Reimbursable Snacks Served	
a. Free Snacks Served:	261

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0002 Status: Active
MEADOWS ELEMENTARY
9225 BERRY ST.
OMAHA, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1.	Number of Children Approved for Free Meals:	134
G2.	Number of Children Approved for Reduced Price Meals:	44
G3.	Number of Children Approved for Paid Meals:	152
G4.	Number of Enrolled Children:	330
G5.	Attendance Factor Percentage:	93.6

National School Lunch Program

L1.	Number Operating Days:	14
L2.	Average Daily Attendance:	309
L3.	Reimbursable Lunches Served	
	a. Free Lunches Served:	1,561
	b. Reduced Price Lunches Served:	529
	c. Paid Lunches Served:	1,284
	d. Total Lunches Served (a + b + c):	3,374

School Breakfast Program (Severe Need Reimbursement)

N1.	Number Operating Days:	14
N2.	Average Daily Attendance:	309
N3.	Reimbursable Breakfasts Served	
	a. Free Breakfasts Served:	1,004
	b. Reduced Price Breakfasts Served:	371
	c. Paid Breakfasts Served:	793
	d. Total Breakfasts Served (a + b + c):	2,168

Afterschool Care Program (Area Eligible)

A1.	Number of Children Approved for Free Snacks:	330
A2.	Number Operating Days:	14
A3.	Average Daily Attendance:	309
A4.	Reimbursable Snacks Served	
	a. Free Snacks Served:	406

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0003 Status: Active
KAREN WESTERN ELEMENTARY
6224 H ST.
OMAHA, NE 68117

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1.	Number of Children Approved for Free Meals:	178	78.940000 %
G2.	Number of Children Approved for Reduced Price Meals:	0	0.000000 %
G3.	Number of Children Approved for Paid Meals:	48	21.060000 %
G4.	Number of Enrolled Children:	226	
G5.	Attendance Factor Percentage:	92.9	

National School Lunch Program

L1.	Number Operating Days:	14	
L2.	Average Daily Attendance:	210	
L3.	Reimbursable Lunches Served		**CEP %**
	a. Free Lunches Served:	1,993	78.940000 %
	b. Reduced Price Lunches Served:	0	0.000000 %
	c. Paid Lunches Served:	532	21.060000 %
	d. Total Lunches Served (a + b + c):	2,525	100.000000 %

School Breakfast Program (Severe Need Reimbursement)

N1.	Number Operating Days:	14	
N2.	Average Daily Attendance:	210	
N3.	Reimbursable Breakfasts Served		**CEP %**
	a. Free Breakfasts Served:	1,685	78.940000 %
	b. Reduced Price Breakfasts Served:	0	0.000000 %
	c. Paid Breakfasts Served:	449	21.060000 %
	d. Total Breakfasts Served (a + b + c):	2,134	100.000000 %

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0005 Status: Active
MOCKINGBIRD ELEMENTARY
5100 SOUTH 93 rd. ST
OMAHA, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1.	Number of Children Approved for Free Meals:	295
G2.	Number of Children Approved for Reduced Price Meals:	69
G3.	Number of Children Approved for Paid Meals:	92
G4.	Number of Enrolled Children:	456
G5.	Attendance Factor Percentage:	93.4

National School Lunch Program

L1.	Number Operating Days:	14
L2.	Average Daily Attendance:	426
L3.	Reimbursable Lunches Served	
	a. Free Lunches Served:	3,241
	b. Reduced Price Lunches Served:	699
	c. Paid Lunches Served:	755
	d. Total Lunches Served (a + b + c):	4,695

School Breakfast Program (Severe Need Reimbursement)

N1.	Number Operating Days:	14
N2.	Average Daily Attendance:	426
N3.	Reimbursable Breakfasts Served	
	a. Free Breakfasts Served:	2,190
	b. Reduced Price Breakfasts Served:	521
	c. Paid Breakfasts Served:	468
	d. Total Breakfasts Served (a + b + c):	3,179

Afterschool Care Program (Area Eligible)

A1.	Number of Children Approved for Free Snacks:	456
A2.	Number Operating Days:	14
A3.	Average Daily Attendance:	426
A4.	Reimbursable Snacks Served	
	a. Free Snacks Served:	273

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0004 Status: Active
WILDEWOOD ELEMENTARY
8071 RALSTON AVE
RALSTON, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1.	Number of Children Approved for Free Meals:	131
G2.	Number of Children Approved for Reduced Price Meals:	56
G3.	Number of Children Approved for Paid Meals:	119
G4.	Number of Enrolled Children:	306
G5.	Attendance Factor Percentage:	94.1

National School Lunch Program

L1.	Number Operating Days:	14
L2.	Average Daily Attendance:	288
L3.	Reimbursable Lunches Served	
	a. Free Lunches Served:	1,496
	b. Reduced Price Lunches Served:	632
	c. Paid Lunches Served:	978
	d. Total Lunches Served (a + b + c):	3,106

School Breakfast Program (Severe Need Reimbursement)

N1.	Number Operating Days:	14
N2.	Average Daily Attendance:	288
N3.	Reimbursable Breakfasts Served	
	a. Free Breakfasts Served:	1,115
	b. Reduced Price Breakfasts Served:	388
	c. Paid Breakfasts Served:	622
	d. Total Breakfasts Served (a + b + c):	2,125

Afterschool Care Program (Area Eligible)

A1.	Number of Children Approved for Free Snacks:	306
A2.	Number Operating Days:	14
A3.	Average Daily Attendance:	288
A4.	Reimbursable Snacks Served	
	a. Free Snacks Served:	274

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0006 Status: Active
RALSTON MIDDLE SCHOOL
8202 Lakeview St.
Omaha, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1. Number of Children Approved for Free Meals:	237
G2. Number of Children Approved for Reduced Price Meals:	57
G3. Number of Children Approved for Paid Meals:	201
G4. Number of Enrolled Children:	495
G5. Attendance Factor Percentage:	93.3

National School Lunch Program

L1. Number Operating Days:	14
L2. Average Daily Attendance:	462
L3. Reimbursable Lunches Served	
a. Free Lunches Served:	2,711
b. Reduced Price Lunches Served:	649
c. Paid Lunches Served:	1,906
d. Total Lunches Served (a + b + c):	5,266

School Breakfast Program (Severe Need Reimbursement)

N1. Number Operating Days:	14
N2. Average Daily Attendance:	462
N3. Reimbursable Breakfasts Served	
a. Free Breakfasts Served:	739
b. Reduced Price Breakfasts Served:	190
c. Paid Breakfasts Served:	405
d. Total Breakfasts Served (a + b + c):	1,334

2024 - 2025 SNP Site Claim Report

280054 Status: Active
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127-3621

0007 Status: Active
RALSTON HIGH SCHOOL
8969 PARK DRIVE
RALSTON, NE 68127

Month/Year Claimed	Adjustment Number	Date Received	Date Accepted	Date Processed	Reason Code
Dec 2024	0	01/09/2025	01/09/2025	01/10/2025	Original

School Nutrition Program General Information

G1.	Number of Children Approved for Free Meals:	434
G2.	Number of Children Approved for Reduced Price Meals:	134
G3.	Number of Children Approved for Paid Meals:	459
G4.	Number of Enrolled Children:	1,027
G5.	Attendance Factor Percentage:	74.4

National School Lunch Program

L1.	Number Operating Days:	14
L2.	Average Daily Attendance:	764
L3.	Reimbursable Lunches Served	
	a. Free Lunches Served:	3,424
	b. Reduced Price Lunches Served:	1,129
	c. Paid Lunches Served:	3,063
	d, Total Lunches Served (a + b + c):	7,616

School Breakfast Program (Severe Need Reimbursement)

N1.	Number Operating Days:	14
N2.	Average Daily Attendance:	764
N3.	Reimbursable Breakfasts Served	
	a. Free Breakfasts Served:	1,183
	b. Reduced Price Breakfasts Served:	417
	c. Paid Breakfasts Served:	716
	d, Total Breakfasts Served (a + b + c):	2,316

Afterschool Care Program (Area Eligible)

A1.	Number of Children Approved for Free Snacks:	0
A2.	Number Operating Days:	0
A3.	Average Daily Attendance:	0
A4.	Reimbursable Snacks Served	
	a. Free Snacks Served:	0

School Nutrition Program
Renewal of Food Service Management Company (FSMC) Contract Fixed Price
School Year (SY) 2024-25

Ralston Public Schools — School District Name
28-0054 — Agreement #

8545 Park Drive — Address
Omaha — City
68127 — Zip

Dr Aaron Bredenkamp — Contact Person
4/17/2024 — Date

Sodexo America LLC — FSMC

Initial SY of Contract 2020/21 Year of Renewal (check) ☐1 ☐2 ☐3 ☒4

This contract amendment is between the School Food Authority (SFA) and FSMC. The term of this contract renewal shall be for one (1) year beginning on July 1, 2024, and continuing until June 30, 2025, unless terminated by either party as provided in the contract. The terms and conditions of the original contract are applicable to the contract renewal. Any changes to the scope of service provided by the FSMC that is beyond the scope or original intent of the contract requires a rebid of the contract.

The FSMC must operate in accordance with all applicable program laws and regulations, which are required by federal and state governments. If there are any changes to these laws and regulations, these are automatically incorporated herein, effective as of the date specified in the law and regulation.

Under the contract the FSMC must credit the SFA for the value of all USDA Foods received for use in the SFA's meal service in the school year, including both entitlement and bonus foods and the value of USDA Foods contained in processed end products, in accordance with the contingencies of 7 CFR 250.51(a).

FSMC to complete the table below:

Beginning USDA Foods & DoD Fresh Fruit and Vegetable Program Entitlement Value for SY 23-24	$ 98,692.00
Remaining Unused USDA Foods & DoD Fresh Fruit and Vegetable Program Entitlement for SY 23-24 as of: 4/16/2024 (Date)	$ -15,777.05
Estimated Unused USDA Foods & DoD Fresh Fruit and Vegetable Program Entitlement for SY 23-24 as of June 30, 2024	$ 0

Price per Meal and Meal Equivalents must be quoted as if no USDA Foods will be received. The Meal Equivalency Factor for SY 2024-2025 is **$4.715.**
Percentage increase must not exceed the Consumer Price Index (CPI) of **8.27%** (Consumer Price Index for All Urban Consumers for the food away from home series during the 12-month period May 2022-May 2023) as specified in the original FSMC contract.

https://www.federalregister.gov/documents/2023/07/07/2023-14313/national-school-lunch-special-milk-and-school-breakfast-programs-national-average-paymentsmaximum

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:

School Nutrition Program Service or Program	Meal or Service	Fixed Price SY 23-24	Percent Change	Fixed Price SY 24-25
NSLP	Breakfast:	$ 2.012	8.27 %	$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Afterschool Snack:	$ 1.039		$ 1.125
Preschool CACFP Meal Pattern	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	AM/PM Snack (non-reimbursable)	$ 1.039		$ 1.125
SFSP	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
	Supper:	$ 2.34		$ 2.534
Seamless Summer Option	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
	Supper:	$ 2.34		$ 2.534
CACFP	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Supper:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
Special Milk Program	Price per Carton:	$ .537		$ .581
Non-Reimbursable Milk Break	Price per Carton:	$ .537		$ .581
Meal Equivalent Fee for Non-Reimbursable Sales: a la carte, ineligible student meals, extra milk at mealtime, paid adult meals		$2.34		$2.534
Meal Equivalent Factor		$4.460		$4.715
*SFA's Vended Meals Name of Vended Site(s):	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Supper:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
*SFA's Vended Meals Name of Vended Site(s):	Breakfast:	$ 2.012		$ 2.178
	Lunch:	$ 2.34		$ 2.534
	Supper:	$ 2.34		$ 2.534
	Snack:	$ 1.039		$ 1.125
Contract Value (SY 2024-2025)		$ 2.6 M		

2-19-25 Note: Contract Value listed above is not correct. Refer to Exhibit C: Food Service Financial Information for Contract Value (July 1,2024-Dec. 31, 2024).

NEBRASKA DEPARTMENT OF EDUCATION
SCHOOL FINANCE & ORGANIZATION SERVICES
2023-2024 ANNUAL FINANCIAL REPORT
Public Report

RALSTON PUBLIC SCHOOLS (28-0054-000)

	School Lunch Fund	
06-1-01000-000	TOTAL REVENUE FROM LOCAL SOURCES	584,471.00
06-1-01510-000	INTEREST ON INVESTMENTS	11,907.00
06-1-01611-000	SCHOOL LUNCH PROGRAM	517,535.00
06-1-01630-000	SPECIAL FUNCTIONS	51,916.00
06-1-01920-000	OTHER CONTRIBUTIONS AND DONATIONS FROM PRIVATE SOURCES	3,113.00
06-1-03000-000	TOTAL REVENUE FROM STATE SOURCES	12,705.00
06-1-03150-000	STATE REIMBURSEMENT (OF NUTRITION PROGRAMS)	12,705.00
06-1-04000-000	TOTAL REVENUE FROM FEDERAL SOURCES	1,934,266.00
06-1-04210-000	FEDERAL NUTRITION PROGRAMS	1,934,266.00
06-1-10000-000	**GRAND TOTAL OF ALL RECEIPTS**	**2,531,442.00**
06-2-03100-000	FOOD SERVICES OPERATIONS	2,354,830.00
06-2-03100-100's	FOOD SERVICES OPERATIONS - Salaries	760,552.00
06-2-03100-200's	FOOD SERVICES OPERATIONS - Benefits	176,033.00
06-2-03100-300's	FOOD SERVICES OPERATIONS - Professional/Tech Services	1,411,291.00
06-2-03100-500's	FOOD SERVICES OPERATIONS - Other Purchased Services	789.00
06-2-03100-600's	FOOD SERVICES OPERATIONS - Supplies	4,006.00
06-2-03100-700's	FOOD SERVICES OPERATIONS - Capital Outlay	2,159.00
06-2-20500-000	**TOTAL DISBURSEMENTS**	**2,354,830.00**
06-0-CSHOH-BEG	School Nutrition Fund - Cash on Hand - Beginning Balance	1,352,733.00
06-0-CSHOH-END	School Nutrition Fund - Cash on Hand - Ending Balance	1,529,348.00
	Bond Fund	
07-1-01000-000	TOTAL REVENUE FROM LOCAL SOURCES	4,516,456.00
07-1-01100-000	TAXES LEVIED/ASSESSED BY THE SCHOOL DISTRICT	3,599,607.00
07-1-01115-000	CARLINE TAXES	1,419.00
07-1-01120-000	PUBLIC POWER DISTRICT SALES TAXES	907,624.00
07-1-01140-000	PENALTIES AND INTEREST ON TAXES (LEVIED/ASSESSED BY SCHOOL DISTRICTS/ESU)	7,806.00
07-1-03000-000	TOTAL REVENUE FROM STATE SOURCES	303,690.00
07-1-03130-000	HOMESTEAD EXEMPTION	114,955.00
07-1-03131-000	PROPERTY TAX CREDIT	180,762.00
07-1-03180-000	PRO-RATE MOTOR VEHICLE	7,973.00
07-1-10000-000	**GRAND TOTAL OF ALL RECEIPTS**	**4,820,146.00**
07-2-05000-000	TOTAL DEBT SERVICES	5,850,442.00
07-2-05000-800's	TOTAL DEBT SERVICES - Debt Related or other	5,850,442.00
07-2-20500-000	**TOTAL DISBURSEMENTS**	**5,850,442.00**
07-0-CSHOH-BEG	Bond Fund - Cash on Hand - Beginning Balance	1,274,150.00
07-0-CSHOH-END	Bond Fund - Cash on Hand - Ending Balance	1,274,150.00
07-0-TREAS-BEG	Bond Fund - Cash at County Treasurers - Beginning Balance	6,970,311.00
07-0-TREAS-END	Bond Fund - Cash at County Treasurers - Ending Balance	5,940,015.00

Sample Certificate of Insurance

Enclosed is a sample certificate of insurance indicating Aramark's coverage. Aramark maintains a complex commercial insurance program offering coverage that is often broader than what is available to the general market. Below are some common clarifications that we wish to make regarding how our program functions. We encourage you to express any concerns so that we can appropriately address them in connection with finalizing our definitive agreement, if we are awarded.

Clarifications on Insurance coverage:

- Notice of cancellation of any insurance policies required herein shall be subject to ACORD 25 Certificate of Liability standards, and will be delivered, as applicable, in accordance with policy provisions.
- Copies of Aramark's policies cannot be distributed outside of the company. Certificates evidencing all required policies will be provided upon execution of an agreement and upon request thereafter.
- Any insurance provided by Aramark (Additional Insured or Otherwise) shall only cover losses for which Aramark is legally liable; such insurance coverage shall not cover liability in connection with or arising out of the wrongful or negligent acts or omissions of Client.
- Aramark's insurers will be reasonably acceptable to Client.
- Aramark may meet overall liability insurance requirements through any combination of primary and excess insurance policies.
- Aramark's General Liability policy does not have an aggregate limit. This is a benefit to Client, as there is no limit on the number of claims that can be honored in a given policy year.

CERTIFICATE OF LIABILITY INSURANCE

DATE(MM/DD/YYYY)
09/06/2024

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER
Aon Risk Services Central, Inc.
Philadelphia PA Office
100 North 18th Street
15th Floor
Philadelphia PA 19103 USA

CONTACT NAME:
PHONE (A/C. No. Ext): (866) 283-7122 **FAX (A/C. No.):** (800) 363-0105
E-MAIL ADDRESS:

INSURER(S) AFFORDING COVERAGE		NAIC #
INSURER A:	ACE American Insurance Company	22667
INSURER B:	Indemnity Insurance Co of North America	43575
INSURER C:		
INSURER D:		
INSURER E:		
INSURER F:		

INSURED
Aramark Services, Inc.
2400 Market Street
Attn: 6th Floor
Philadelphia PA 19103 USA

COVERAGES **CERTIFICATE NUMBER:** 570108050752 **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

Limits shown are as requested

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
A	X **COMMERCIAL GENERAL LIABILITY** CLAIMS-MADE X OCCUR X Liquor Liability X Vendor Liability GEN'L AGGREGATE LIMIT APPLIES PER: X POLICY PRO-JECT LOC OTHER:			HDOG4892864A	10/01/2024	10/01/2025	EACH OCCURRENCE	$5,000,000
							DAMAGE TO RENTED PREMISES (Ea occurrence)	$5,000,000
							MED EXP (Any one person)	$5,000
							PERSONAL & ADV INJURY	$5,000,000
							GENERAL AGGREGATE	Unlimited
							PRODUCTS - COMP/OP AGG	Unlimited
A	**AUTOMOBILE LIABILITY** X ANY AUTO OWNED AUTOS ONLY HIRED AUTOS ONLY SCHEDULED AUTOS NON-OWNED AUTOS ONLY			ISA H11351335	10/01/2024	10/01/2025	COMBINED SINGLE LIMIT (Ea accident)	$5,000,000
							BODILY INJURY (Per person)	
							BODILY INJURY (Per accident)	
							PROPERTY DAMAGE (Per accident)	
	UMBRELLA LIAB OCCUR **EXCESS LIAB** CLAIMS-MADE DED RETENTION						EACH OCCURRENCE	
							AGGREGATE	
B	**WORKERS COMPENSATION AND EMPLOYERS' LIABILITY** ANY PROPRIETOR / PARTNER / EXECUTIVE OFFICER/MEMBER EXCLUDED? Y / N: N **(Mandatory in NH)** If yes, describe under DESCRIPTION OF OPERATIONS below	N / A		WLRC72611123	10/01/2024	10/01/2025	X PER STATUTE OTH-ER	
							E.L. EACH ACCIDENT	$4,000,000
							E.L. DISEASE-EA EMPLOYEE	$4,000,000
							E.L. DISEASE-POLICY LIMIT	$4,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

Evidence of Insurance
General Liability and Auto Liability policies are non-Cancelable. Should the above-described Workers Compensation policy be cancelled before the expiration date thereof, the policy provisions will govern how notice of cancellation may be delivered to certificate holders in accordance with the policy provisions. Products/Completed Operations and Contractual Liability are included under General Liability. General Liability Includes Liquor Liability. SIR applies per policy terms & conditions of the Umbrella Liability. Named Insured is Self-Insured for Auto Physical Damage.

CERTIFICATE HOLDER

Aramark Services, Inc
2400 Market Street
Attn: 6th Floor
Philadelphia PA 19103 USA

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

Aon Risk Services Central, Inc.

Holder Identifier : EOI-5M

Certificate No : 570108050752

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Document A310™ – 2010

Conforms with The American Institute of Architects AIA Document 310

Bond Number: 3895-LIB-25-03

Bid Bond

CONTRACTOR:
(Name, legal status and address)
Aramark Educational Services, LLC

2400 Market Street
Philadelphia, PA 19103

SURETY:
(Name, legal status and principal place of business)
Liberty Mutual Insurance Company
175 Berkeley Street
Boston, MA 02116
State of Inc: Massachusetts

OWNER:
(Name, legal status and address)
Ralston Public Schools
8071 Ralston Ave
Ralston, NE 68127

This document has important legal consequences. Consultation with an attorney is encouraged with respect to its completion or modification.

Any singular reference to Contractor, Surety, Owner or other party shall be considered plural where applicable.

BOND AMOUNT: Five Percent of Amount Bid (5%)

PROJECT:
(Name, location or address, and Project number, if any)
Child Nutrition Programs Food Service Management Company (FSMC)

The Contractor and Surety are bound to the Owner in the amount set forth above, for the payment of which the Contractor and Surety bind themselves, their heirs, executors, administrators, successors and assigns, jointly and severally, as provided herein. The conditions of this Bond are such that if the Owner accepts the bid of the Contractor within the time specified in the bid documents, or within such time period as may be agreed to by the Owner and Contractor, and the Contractor either (1) enters into a contract with the Owner in accordance with the terms of such bid, and gives such bond or bonds as may be specified in the bidding or Contract Documents, with a surety admitted in the jurisdiction of the Project and otherwise acceptable to the Owner, for the faithful performance of such Contract and for the prompt payment of labor and material furnished in the prosecution thereof; or (2) pays to the Owner the difference, not to exceed the amount of this Bond, between the amount specified in said bid and such larger amount for which the Owner may in good faith contract with another party to perform the work covered by said bid, then this obligation shall be null and void, otherwise to remain in full force and effect. The Surety hereby waives any notice of an agreement between the Owner and Contractor to extend the time in which the Owner may accept the bid. Waiver of notice by the Surety shall not apply to any extension exceeding sixty (60) days in the aggregate beyond the time for acceptance of bids specified in the bid documents, and the Owner and Contractor shall obtain the Surety's consent for an extension beyond sixty (60) days.

If this Bond is issued in connection with a subcontractor's bid to a Contractor, the term Contractor in this Bond shall be deemed to be Subcontractor and the term Owner shall be deemed to be Contractor.

When this Bond has been furnished to comply with a statutory or other legal requirement in the location of the Project, any provision in this Bond conflicting with said statutory or legal requirement shall be deemed deleted herefrom and provisions conforming to such statutory or other legal requirement shall be deemed incorporated herein. When so furnished, the intent is that this Bond shall be construed as a statutory bond and not as a common law bond.

Signed and sealed this 10th day of February , 2025

	Aramark Educational Services, LLC
(Witness)	*(Principal)* *(Seal)*
	(Title) Derick Rester, VP Finance
	Liberty Mutual Insurance Company
(Witness) Bianca Phillips	*(Surety)* *(Seal)*
	(Title) Kimberly Leonard, Attorney-in-Fact

Liberty Mutual. SURETY

POWER OF ATTORNEY

Certificate No: 8204866

Liberty Mutual Insurance Company
The Ohio Casualty Insurance Company
West American Insurance Company

KNOWN ALL PERSONS BY THESE PRESENTS: That The Ohio Casualty Insurance Company is a corporation duly organized under the laws of the State of New Hampshire, that Liberty Mutual Insurance Company is a corporation duly organized under the laws of the State of Massachusetts, and West American Insurance Company is a corporation duly organized under the laws of the State of Indiana (herein collectively called the "Companies"), pursuant to and by authority herein set forth, does hereby name, constitute and appoint, Kimberly Leonard

all of the city of Philadelphia, state of PA each individually if there be more than one named, its true and lawful attorney-in-fact to make, execute, seal, acknowledge and deliver, for and on its behalf as surety and as its act and deed, any and all undertakings, bonds, recognizances and other surety obligations, in pursuance of these presents and shall be as binding upon the Companies as if they have been duly signed by the president and attested by the secretary of the Companies in their own proper persons.

IN WITNESS WHEREOF, this Power of Attorney has been subscribed by an authorized officer or official of the Companies and the corporate seals of the Companies have been affixed thereto this 1st day of July, 2024.

Liberty Mutual Insurance Company
The Ohio Casualty Insurance Company
West American Insurance Company

By: _____
Nathan J. Zangerle, Assistant Secretary

STATE OF PENNSYLVANIA ss
COUNTY OF MONTGOMERY

On this 1st day of July, 2024, before me personally appeared Nathan J. Zangerle, who acknowledged himself to be the Assistant Secretary of Liberty Mutual Insurance Company, The Ohio Casualty Company, and West American Insurance Company, and that he, as such, being authorized so to do, execute the foregoing instrument for the purposes therein contained by signing on behalf of the corporations by himself as a duly authorized officer.

IN WITNESS WHEREOF, I have hereunto subscribed my name and affixed my notarial seal at Plymouth Meeting, Pennsylvania, on the day and year first above written.

Commonwealth of Pennsylvania - Notary Seal
Teresa Pastella, Notary Public
Montgomery County
My commission expires March 28, 2029
Commission number 1126044
Member, Pennsylvania Association of Notaries

By: _____
Teresa Pastella, Notary Public

This Power of Attorney is made and executed pursuant to and by authority of the following By-laws and Authorizations of The Ohio Casualty Insurance Company, Liberty Mutual Insurance Company, and West American Insurance Company which resolutions are now in full force and effect reading as follows:

ARTICLE IV – OFFICERS: Section 12. Power of Attorney.
Any officer or other official of the Corporation authorized for that purpose in writing by the Chairman or the President, and subject to such limitation as the Chairman or the President may prescribe, shall appoint such attorneys-in-fact, as may be necessary to act in behalf of the Corporation to make, execute, seal, acknowledge and deliver as surety any and all undertakings, bonds, recognizances and other surety obligations. Such attorneys-in-fact, subject to the limitations set forth in their respective powers of attorney, shall have full power to bind the Corporation by their signature and execution of any such instruments and to attach thereto the seal of the Corporation. When so executed, such instruments shall be as binding as if signed by the President and attested to by the Secretary. Any power or authority granted to any representative or attorney-in-fact under the provisions of this article may be revoked at any time by the Board, the Chairman, the President or by the officer or officers granting such power or authority.

ARTICLE XIII - Execution of Contracts: Section 5. Surety Bonds and Undertakings.
Any officer of the Company authorized for that purpose in writing by the chairman or the president, and subject to such limitations as the chairman or the president may prescribe, shall appoint such attorneys-in-fact, as may be necessary to act in behalf of the Company to make, execute, seal, acknowledge and deliver as surety any and all undertakings, bonds, recognizances and other surety obligations. Such attorneys-in-fact, subject to the limitations set forth in their respective powers of attorney, shall have full power to bind the Company by their signature and execution of any such instruments and to attach thereto the seal of the Company. When so executed such instruments shall be as binding as if signed by the president and attested by the secretary.

Certificate of Designation – The President of the Company, acting pursuant to the Bylaws of the Company, authorizes Nathan J. Zangerle, Assistant Secretary to appoint such attorneys-infact as may be necessary to act on behalf of the Company to make, execute, seal, acknowledge and deliver as surety any and all undertakings, bonds, recognizances and other surety obligations.

Authorization – By unanimous consent of the Company's Board of Directors, the Company consents that facsimile or mechanically reproduced signature of any assistant secretary of the Company, wherever appearing upon a certified copy of any power of attorney issued by the Company in connection with surety bonds, shall be valid and binding upon the Company with the same force and effect as though manually affixed.

I, Renee C. Llewellyn, the undersigned, Assistant Secretary, of Liberty Mutual Insurance Company, The Ohio Casualty Insurance Company, and West American Insurance Company do hereby certify that this power of attorney executed by said Companies is in full force and effect and has not been revoked.

IN TESTIMONY WHEREOF, I have hereunto set my hand and affixed the seals of said Companies this 10th day of February, 2025.

By: _____
Renee C. Llewellyn, Assistant Secretary

Not valid for mortgage, note, loan, letter of credit, currency rate, interest rate or residual value guarantees.

For bond and/or Power of Attorney (POA) verification inquiries, please call 610-832-8240 or email HOSUR@libertymutual.com.

Liberty Mutual. SURETY

LIBERTY MUTUAL INSURANCE COMPANY

FINANCIAL STATEMENT – DECEMBER 31, 2023

Assets		Liabilities	
Cash and Bank Deposits	$1,850,245,073.00	Unearned Premiums	$10,298,963,305.00
*Bonds – U.S Government	$3,859,565,383.00	Reserve for Claims and Claims Expense	$28,848,537,243.00
*Other Bonds	$21,048,805,773.00	Funds Held Under Reinsurance Treaties	$360,714,151.00
*Stocks	$19,937,271,802.00	Reserve for Dividends to Policyholders	$1,310,198.00
Real Estate	$122,228,711.00	Additional Statutory Reserve	$296,126,000.00
Agents' Balances or Uncollected Premiums	$8,208,660,427.00	Reserve for Commissions, Taxes and Other Liabilities	$7,622,413,466.63
Accrued Interest and Rents	$186,906,667.00	**Total**	**$47,428,064,363.63**
Other Admitted Assets	$15,677,869,683.63	Special Surplus Funds	$209,508,757.00
		Capital Stock	$10,000,075.00
		Paid in Surplus	$13,834,867,488.00
		Unassigned Surplus	$9,409,112,836.00
		Surplus to Policyholders	$23,463,489,156.00
Total Admitted Assets	**$70,891,553,519.63**	**Total Liabilities and Surplus**	**$70,891,553,519.63**

* Bonds are stated at amortized or investment value; Stocks at Association Market Values.
The foregoing financial information is taken from Liberty Mutual Insurance Company's financial statement filed with the Massachusetts Department of Insurance.

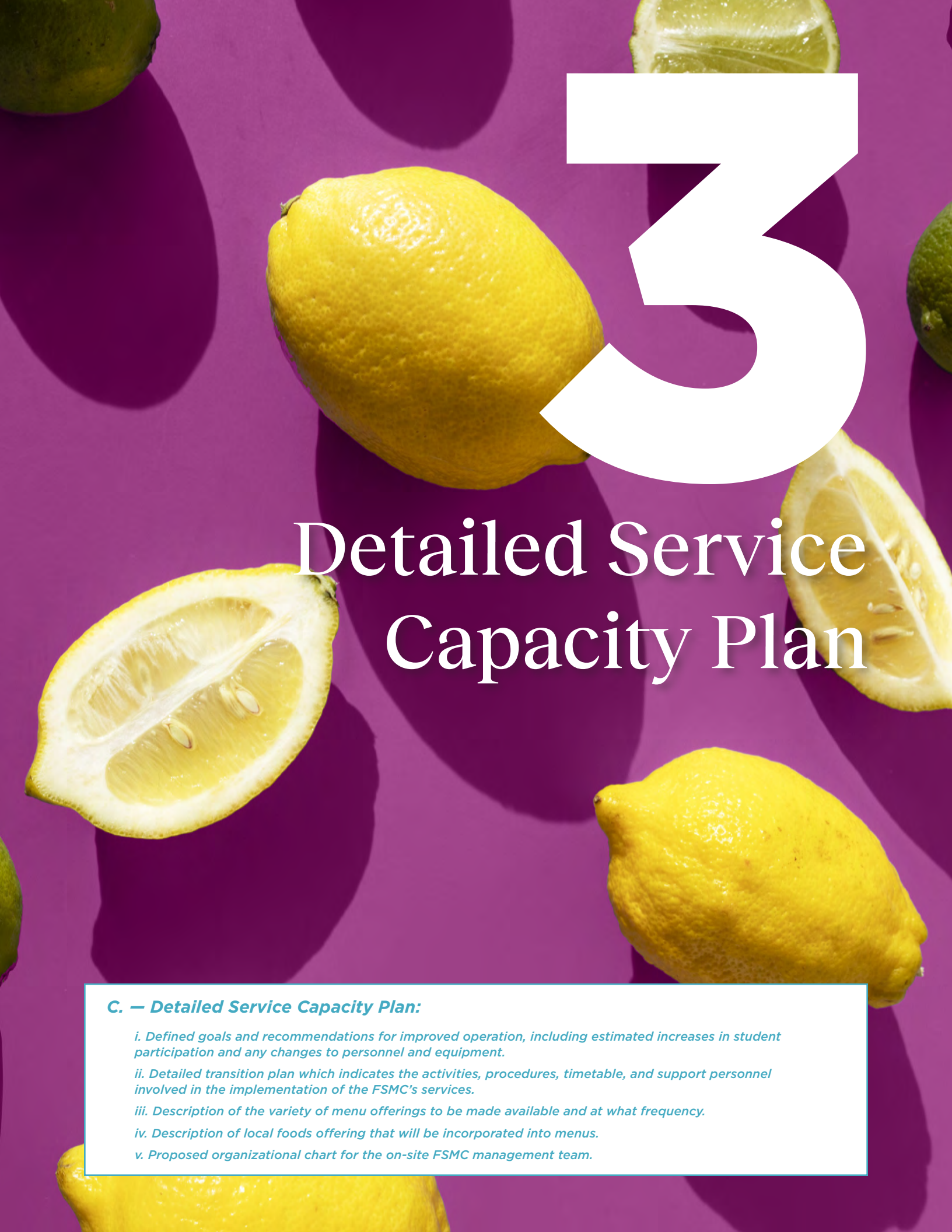
I, TIM MIKOLAJEWSKI, Assistant Secretary of Liberty Mutual Insurance Company, do hereby certify that the foregoing is a true, and correct statement of the Assets and Liabilities of said Corporation, as of December 31, 2023, to the best of my knowledge and belief.

IN WITNESS WHEREOF, I have hereunto set my hand and affixed the seal of said Corporation at Seattle, Washington, this 8th day of March, 2024.

LIBERTY MUTUAL INSURANCE COMPANY INCORPORATED 1912 MASSACHUSETTS

Timothy A. Mikolajewski, Assistant Secretary

LMS-1262/LMIC



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Detailed Service Capacity Plan

C. — Detailed Service Capacity Plan:

i. Defined goals and recommendations for improved operation, including estimated increases in student participation and any changes to personnel and equipment.

ii. Detailed transition plan which indicates the activities, procedures, timetable, and support personnel involved in the implementation of the FSMC's services.

iii. Description of the variety of menu offerings to be made available and at what frequency.

iv. Description of local foods offering that will be incorporated into menus.

v. Proposed organizational chart for the on-site FSMC management team.

i. Defined goals and recommendations for improved operation, including estimated increases in student participation and any changes to personnel and equipment.

Aramark is proposing a solution to provide stronger visibility into your FSMC performance and program, a dedicated on-site Food Service Director to support your district, increased student engagement to drive menu choices, and marketing strategies to grow participation.

Examples would be additional bilingual support such as multi-language signage to engage the entire student population. We are proposing our full suite of Aramark communication tools (Campus Metrics, Monthly Joint Reviews, Client Business Reviews) provide complete transparency into our performance in support of your District goals.

Proposed is a dedicated Food Service Director to monitor operations across the district, provide on-site training and make sure professional standards are met throughout the district.

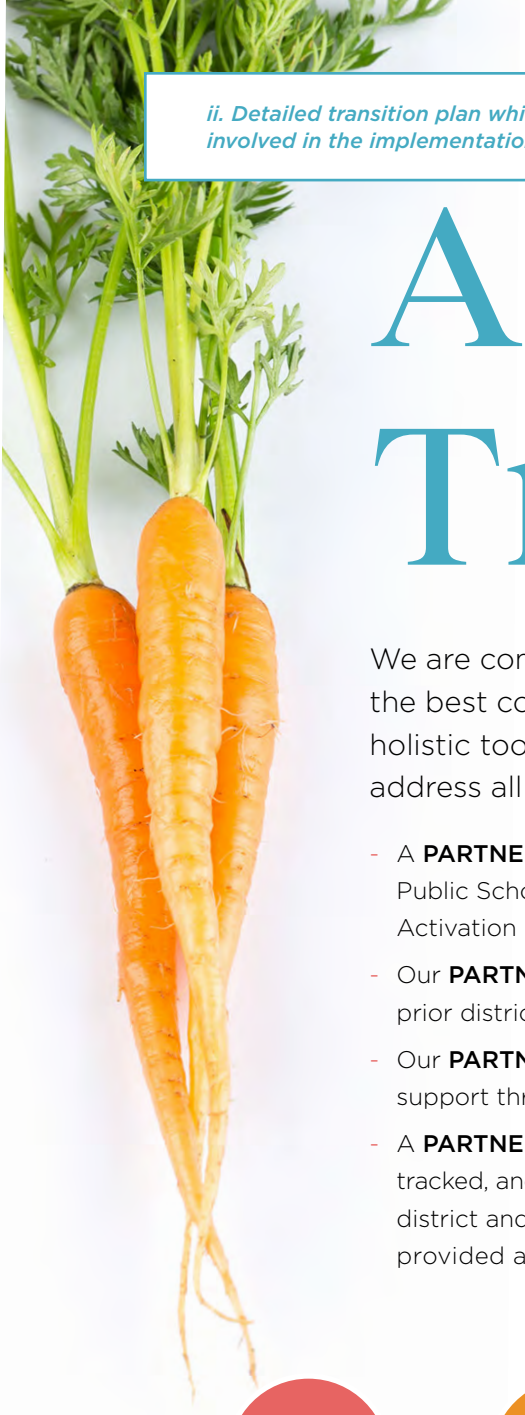
Students drive the menu choices. At Aramark, we focus on student centric experiences whether that be providing individualized meal choices to sampling new meal options. Student engagement drives our direction. If students aren't eating, then we aren't successful. Through our suite of tools, we measure student engagement and seek their input to craft a menu specifically for Ralston Public Schools.

To engage students (parents and community), we have to meet them where they are. We propose bilingual signage, menus and communication strategies to help bridge any language gaps in support of the school community.

Everyone is a Ram in Ralston!

Aramark strives to provide financial certainty as a partner offering a guarantee and competitive meal rate. We forecast Year One growth to be 3% for lunch and 3% for breakfast.

ii. Detailed transition plan which indicates the activities, procedures, timetable, and support personnel involved in the implementation of the FSMC's services.



A Seamless Transition

We are committed to the most effective and efficient transition, with the best continuous experience throughout the process. We use a holistic tool kit and dedicated partnership activation team to address all needs:

- A **PARTNERSHIP ACTIVATION PROJECT MANAGER** specifically assigned to Ralston Public Schools guides the process from start to finish using a tested Partnership Activation Roadmap.
- Our **PARTNERSHIP ACTIVATION PLAYBOOK** includes best-practice guidance from prior district transitions.
- Our **PARTNERSHIP ACTIVATION CENTER OF EXCELLENCE** provides corporate support throughout the transition.
- A **PARTNERSHIP ACTIVATION ROADMAP** ensures all necessary tasks are assigned, tracked, and completed effectively and on time. We tailor project plans to each specific district and ensure all required tasks are completed in the right order. We've provided a sample plan in this document for your review.

PARTNERSHIP ACTIVATION

Project Manager

To ensure each of the many steps in the transition process is completed on time and effectively, we provide a partnership activation project manager. Using our Partnership Activation Playbook, our project manager works closely with the partnership activation team and your District to oversee the transition.

The partnership activation project manager customizes and manages the transition plan to your District's needs, assigns tasks, and ensures key decisions are made to best benefit your District. The project manager also reports on progress to ensure a smooth and transparent process. They also identify, track, and escalate any risk to the partnership activation to achieve a timely and effective resolution, ensuring your District's transition is handled smoothly. Additionally, they serve as the liaison for our many corporate support resources, leveraging dedicated experts for the best transition for your District.

THE PARTNERSHIP ACTIVATION

PLAYBOOK

BASED ON OUR LEARNING FROM PRIOR START-UP EXPERIENCES, WE DEVELOPED A PARTNERSHIP ACTIVATION PLAYBOOK THAT ADDRESSES CRITICAL AREAS.

Start-up Project Plan

When we start a transition, we develop a customized project plan that outlines:

- Tasks to be completed
- Timelines for all activities
- Identified partnership activation team members and their responsibilities
- Touchpoints between the account team and corporate resources

Weekly Tasks and Decisions

The project plan is organized by time to open—counting down until day one of service—enabling key participants to understand which critical tasks and decision points are approaching on a weekly basis. We leverage a system of automatic reminders to ensure that all tasks are addressed in a timely manner.

Progress and Status Reports

Our system generates customizable reporting that shows progress against milestones and highlights potential risks. We believe visibility and transparency during a transition period is critical.

Risk Mitigation

Prior to beginning the account start-up process and continuing through opening, risks are cataloged and prioritized. Mitigation strategies are then developed and discussed with the account and client teams.

Center of Excellence

To support Aramark's commitment to seamless transitions, we created a Center of Excellence solely focused on continuously improving our approach to account partnership activation. This team ensures that the right resources are involved from the beginning, and that the most up-to-date tools, methodologies, and best practices are leveraged. Additionally, this team provides a direct connection for the **account partnership activation team** to all of the corporate resources required, providing additional support. We approach each account start-up in a standardized, methodical manner to avoid the surprises and challenges that can arise during a transition.

OPEN COMMUNICATION

Aramark understands the importance of communicating throughout any change management process, which is why we establish clear and open lines of communication from the outset.

Our process begins by bringing key leaders from Aramark and our client together to ensure both parties are aligned on goals, strategies, tactics, and performance expectations related to the transition process. As the transition moves forward, we provide regular updates and conduct check-in meetings to ensure both parties are still working toward the shared vision established in the initial discussions. We pride ourselves on fostering a culture of openness to enable mutual success for both parties.

TRANSITION SUMMIT

OUR TRANSITION SUMMIT DISCUSSIONS INCLUDE:

- Key leadership and introductions
- Phased deliverables—after day one of the transition, through the first day of service, and beyond
- Implementation dates by location
- Key responsibilities and timelines
- Communication plans for students, parents, faculty, administration, and food service associates
- Change management

"I have always found the relationship between Cranston Public Schools and Aramark to be one of cooperation and respect. While our transition was rapid, the ability of Aramark to respond to the needs of our district then, as well as now, was remarkable."

—Jeannine Nota-Masse, Superintendent of Schools, Cranston Public Schools

Ralston Public Schools Sample Transition Plan

Planned Start	Planned Finish	Assigned To Function	Assigned To Role	Task Name
				High Level Information
				Ralston Public Schools Sample Transition Plan
07/01/25				First Day of Service
10/23/24	**06/25/25**			**15 Weeks or Earlier**
03/19/25	**04/02/25**	Partnership Readiness	Sales / DM	Contract Signed and Finalized
03/19/25	**03/28/25**	Partnership Readiness	DM	Establish Communication Plan
03/19/25	**03/28/25**	Partnership Readiness	DM	Review Client Rules, Regulations, and Policies
11/13/21	**09/03/25**			**12 Weeks**
04/09/25	**04/09/25**	Partnership Readiness	PM	Schedule weekly progress review meetings with opening team and conduct milestones reviews
04/09/25	**04/09/25**	Partnership Readiness	PM	Schedule regular meetings with regional leadership for status updates and conduct milestones reviews
04/09/25	**04/09/25**	Partnership Readiness	PM	Request that each SME review their critical tasks in the project plan for accuracy
04/09/25	**05/20/25**	IT	IT	Initial IT Setup
04/09/25	**04/09/25**	IT	IT	Initial call to discuss scope
04/09/25	**04/22/25**	IT	IT	IT Site Survey - POS, digital menu boards, printers, etc.
04/09/25	**04/09/25**	IT	IT	Set up Client IT call
04/16/25	**04/22/25**	IT	IT	SOW call
04/16/25	**04/29/25**	IT	IT	Submit CER
04/23/25	**05/06/25**	IT	IT	MIDs requested by finance
04/23/25	**05/20/25**	IT	IT	Mobile ordering (determine solution)
04/09/25	**04/09/25**	IT	IT	Network & Infrastructure
04/09/25	**04/09/25**	IT	IT	Verify Access to LAN
04/09/25	**04/09/25**	IT	IT	Survey Existing Network
04/09/25	**04/09/25**	IT	IT	Confirm Internet Connectivity
04/09/25	**04/09/25**	IT	IT	Define Networking Requirements
04/09/25	**04/09/25**	IT	IT	Receive Firewall CER
04/09/25	**04/09/25**	IT	IT	Order Network Firewall
04/09/25	**04/09/25**	IT	IT	Receive and Mount Firewall On-Site
05/07/25	**05/21/25**	IT	IT	Confirm POS Solution
04/09/25	**04/09/25**	HR	HR	Contact Adjudication team to set up new background/drug/TB tests/client requirements with Truescreen
04/09/25	**05/07/25**	HR	HR	Initial HR Setup
04/09/25	**04/09/25**	HR	HR	Contact TA, set call cadence for support as needed
04/23/25	**04/23/25**	HR	HR	Align with Union requirements
04/23/25	**04/23/25**	HR	HR	Communicate all job opportunities
04/23/25	**04/23/25**	HR	HR	Confirm labor model and if account is labor conversion or external/incumbent hiring
04/30/25	**04/30/25**	HR	HR	Post management team roles in iCIMS
04/30/25	**04/30/25**	HR	HR	Determine Background Requirements
04/30/25	**04/30/25**	HR	HR	Determine Client Background Requirements
04/30/25	**04/30/25**	HR	HR	Identify Internal management team
04/30/25	**04/30/25**	HR	HR	Contact Adjudication team to set up new background/drug/client requirements with Truescreen
05/07/25	**05/07/25**	HR	HR	Interview, select, and hire (GM) management team
04/09/25	**04/09/25**	Culinary		Determine Station Concepts and Service Model (BYO, MTO, GnG)
04/09/25	**07/05/25**	Operations	IT / Finance	Catering
04/09/25	**07/05/25**	Operations	GM/FLM/CD	Establish catering program
04/09/25	**04/18/25**	Operations	GM/FLM/CD	Review Catering Resources on The Market
04/23/25	**06/17/25**	Operations	GM/FLM/CD	Implement Catering Management System
04/23/25	**04/27/25**	Operations	GM/FLM/CD	Menu and Pricing should be pulled from the proposal

04/23/25	04/23/25	Operations	GM/FLM/CD	CaterTrax Integration
04/23/25	05/02/25	Operations	GM/FLM/CD	Identify pending future events
04/23/25	05/02/25	Operations	GM/FLM/CD	Review Catering menu submitted in proposal and re-cost for opening planning
04/23/25	05/02/25	Operations	GM/FLM/CD	Obtain a list of frequent catering customers
04/23/25	05/02/25	Operations	GM/FLM/CD	Competitive Analysis: perform a targeted competitive analysis based on local businesses:
04/30/25	05/09/25	Operations	GM/FLM/CD	Finalize pricing in alignment with Pricing Standards
05/07/25	07/01/25	Finance	GM/FLM/CD	Setup & Install Financial Process
05/07/25	05/07/25	Operations	GM/FLM/CD	Obtain Catering logo approvals
05/07/25	05/11/25	Operations	GM/FLM/CD	Confirm time and place for Catering Open House and distribute Save the Date
05/21/25	05/21/25	Operations	GM/FLM/CD	Send out invitation for Catering Open House & Catering Management System Community Introduction to customer and clients.
06/04/25	06/13/25	Operations	GM/FLM/CD	BEO Meetings: schedule initial BEO meeting to take place at least 10 days prior to go-live
06/11/25	06/15/25	Operations	GM/FLM/CD	Final planning for Catering Open House & Catering Management System Community Introduction
06/18/25	06/22/25	Operations	GM/FLM/CD	Transition CaterTrax from deployment team to live support
06/18/25	06/18/25	Operations	GM/FLM/CD	Execute Catering Open House & Catering Software Community Introduction
04/09/25	04/28/25	Finance	Finance	Work w/Operations team to establish all necessary licensing
04/09/25	07/08/25	Finance	Finance	Order P-Card for management team
04/09/25	04/09/25	Finance	Finance	Setup & Install Catertrax Financial Process
04/09/25	07/08/25	Finance	Finance	Complete POS Hardware Requisition
04/09/25	07/08/25	Finance	Finance	Develop Testing Procedures to ensure that the POS data is flows into GFF
04/09/25	07/08/25	Finance	Finance	Setup Accounts Receivable
04/09/25	04/09/25	Finance	Finance	Vendor Setup
04/09/25	07/08/25	Finance	Finance	Review Startup Costs
04/09/25	04/09/25	Finance	Finance	Set up Meal Types in GFF
04/09/25	07/08/25	Finance	Finance	Acquire Insight Access
04/09/25	04/18/25	Finance	DM / GM	If there is a Guarantee, Set Up Guarantee Tracker
04/09/25	04/09/25	Operations	GM / FLM	Verify all licenses needed for the account
04/09/25	06/04/25	Operations	GM / FLM	Obtain Business License
04/09/25	04/13/25	Operations	DM / GM / FLM	Obtain Access to Work Order System. Review any pending work orders for Kitchen/ Cafeteria. Put in any applicable work orders
04/09/25	07/03/25	Operations	Client	Implement Summer Feeding Program
04/09/25	04/13/25	Operations	GM / FLM	Request and obtain certificate of insurance
04/09/25	04/13/25	Operations	RVP	Identify functional and operations opening support teams
04/09/25	06/26/25	Operations	DM / GM / FLM	Order Uniforms
04/09/25	04/13/25	Supply Chain		Determine Local and MWBE Requirements
04/09/25	05/27/25	Supply Chain		Initial Supply Chain Setup
04/09/25	04/09/25	Supply Chain	PM	Contact SCM Director
04/23/25	04/23/25	Supply Chain	SCM	Key Contact Info for Account - Name, Address, Phone Number
04/23/25	04/23/25	Supply Chain	SCM	Local Dairy/Bakery/ Ice Cream
04/23/25	04/29/25	Supply Chain	SCM	Identify any local purchase requirements per contract
04/23/25	04/29/25	Supply Chain	SCM	Contact Ecolab and set up site visit
05/07/25	05/13/25	Supply Chain	SCM	Send out Supplier Letter
05/07/25	05/13/25	Supply Chain	SCM	Authorize Vendors in Supplier Information Management (SIM) and provide system guidance to field team as needed
05/07/25	05/20/25	Supply Chain	SCM	Submit local vendor into SIM with required documentation
05/21/25	05/27/25	Supply Chain	SCM	Move vendors to each location in Prima
05/21/25	05/25/25	Supply Chain	SCM	Install Ecolab
04/09/25	05/13/25	Fleet	DM	Purchase Fleet (Non DOT)
04/09/25	04/10/25	Fleet	DM	Determine if Fleet Vehicles are needed
04/09/25	04/10/25	Fleet	DM	Determine which Vehicles to Purchase
04/09/25	04/13/25	Fleet	DM	Obtain all vehicle titles for on-road vehicles acquired. If no title available we will not purchase the asset.
04/09/25	04/13/25	Fleet	DM	Determine which Carts to Purchase
04/09/25	04/18/25	Fleet	DM	Determine if vehicles can be transferred from another account
04/09/25	04/18/25	Fleet	DM	Obtain quotes for needed vehicles
04/09/25	04/13/25	Fleet	DM	Generate CER for current Vehicle Purchase
04/09/25	04/13/25	Fleet	DM	Generate CER for Fleet Vehicles
04/09/25	04/13/25	Fleet	DM	Generate CER for Golf Carts (must have lithium batteries)
04/09/25	05/13/25	Fleet	DM	Order Fleet Vehicles
04/09/25	09/03/25	Fleet	DM	DOT
04/09/25	04/09/25	Fleet	DM	Determine if DOT Vehicles are needed- any vehicle greater than 10,000 pounds (see DOT Section)
04/09/25	04/09/25	Fleet	DM	Obtain all vehicle titles for on-road vehicles acquired. If no title available we will not purchase the asset.
04/09/25	04/13/25	Fleet	DM	Schedule and conduct the initial DOT Compliance introductory call with Strategic Fleet Operations
04/23/25	04/27/25	Fleet	DM	DOT Driver Check- JJ Keller onboarding packet must be completed for all CMV and CDL drivers
06/04/25	06/08/25	Fleet	Fleet	Identify DOT Regulated Drivers, run initial MVRs (Motor Vehicle Record), and confirm driver eligibility MVR completed by Truescreen or JJ Keller
06/04/25	06/04/25	Fleet	Fleet	Assign location manager(s) for DOT compliance platform sign-on credentials- Strategic Fleet Operations to assign
06/11/25	06/15/25	Fleet	GM / FLM	Ensure the proper performance of daily DVIRSs (Driver Vehicle Inspection Report) all vehicles over 10,000 lbs.
06/04/25	06/08/25	Fleet	DM	Distribute DOT Fleet Handbook- FMSCA handbook
06/11/25	06/15/25	Fleet	GM / FLM	Updating HOS (Hours of service) with compliance partner to ensure compliance with rules and regulations - DOT

06/25/25	09/03/25	Fleet	Fleet	Review and distribute Roadside Inspection brochure - DOT
04/23/25	06/27/25	Safety & Risk		Ensure all safety materials have been ordered
04/23/25	05/02/25	Operations	GM / FLM	Order SAFE Startup Kit to site - Kit includes all required safety small wares, PPE, posters, SAFE handbooks, training, etc.
05/21/25	06/13/25	Safety & Risk	GM / FLM	ServSafe, Alcohol Training, Allergen Training, & NPO (if needed)
06/04/25	06/27/25	Safety & Risk	GM / FLM	Order and/or Bind SDS sheets
04/09/25	04/15/25	Capital Management	Capital Projects Lead	Identify, team scope and budget, secure design and model budget. Submitted CER for approval and track
04/09/25	04/15/25	Capital Management	Capital Projects Lead	PM to ensure Capital Management team has been contacted or initial call scheduled
04/09/25	04/22/25	Capital Management	Capital Projects Lead	Ensure construction budget, SOW and planning is discussed and all necessary parties made aware
04/09/25	04/22/25	Capital Management	Capital Projects Lead	Ensure equipment and smallware packages are discussed and installation schedule is being communicated and tracked
04/16/25	**06/15/25**			**11 Weeks**
04/16/25	04/16/25	Culinary		Determine service layout, planograms, and traffic flow/CAD.
04/16/25	05/18/25	Operations	DM	Conduct inspection of all existing facilities and determine improvements, repairs needed
04/16/25	04/20/25	Operations	DM / GM / FLM	Determine need for food trucks as Retail Outlet or supplemental storage (as needed)
04/16/25	04/20/25	Fleet	DM	Fleet Inventory
04/16/25	04/20/25	Fleet	DM	Inventory Current Vehicles
04/16/25	04/20/25	Fleet	DM	Inventory Current Vehicles- vehicle evaluation and valuation to be completed prior to purchase
04/16/25	04/20/25	Fleet	DM	Inventory Current Vehicles- vehicle title verification required
04/16/25	04/20/25	Fleet	DM	Check Current Golf Carts
04/09/25	**07/10/25**			**10 Weeks**
04/09/25	07/10/25	HR	HR	Employee Hiring
04/23/25	04/23/25	HR	HR	Assess service partners recruitment needs
04/30/25	04/30/25	HR	HR	Open job requisitions & create employee handbooks
04/30/25	04/30/25	HR	HR	Review Team responsibilities with Custodial team
05/07/25	05/07/25	HR	HR	Orientation to Aramark & Hourly Onboarding
05/14/25	05/14/25	HR	HR	Ensure all employees are hired into the correct Profit Center(s) and work areas and confirm that HCMS is updated
05/21/25	05/21/25	HR	HR	Conduct new hourly employee interviews
06/11/25	06/11/25	HR	HR	Order all required Federal, State and Aramark Postings
06/18/25	06/18/25	HR	HR	Employee New Hire Paperwork & process
06/25/25	06/25/25	HR	HR	Demonstrate new equipment and tools
06/25/25	06/25/25	HR	HR	Inform new employee their estimated schedules & post
04/23/25	04/23/25	Culinary		Identify Prima Lead, Prima Support/ OSM for LOB to set up location prima for E-Receiving
05/07/25	05/07/25	Culinary		PRIMA set-up and support measures
05/07/25	05/07/25	Culinary		Ensure Prima access is provided to key individuals
05/07/25	05/07/25	Culinary		Review the Playbook for the LOB/ (Simple Spoon/ Lifeworks/ Harvest Table)
04/23/25	04/29/25	Finance	DM / GM / FLM	Determine Written Meal Counting Procedures
04/23/25	05/06/25	Finance	DM / GM / FLM	Determine Pricing using the A la Carte Pricing Tool
04/23/25	04/29/25	Marketing	Marketing	Create Marketing Implementation Timeline
04/23/25	05/21/25	Marketing	Marketing	Digital Signage
04/23/25	04/23/25	Marketing	Marketing	Digital Signage Planning and site survey
04/23/25	04/23/25	Marketing	Marketing	Determine method for digital signage
05/21/25	05/21/25	Marketing	Marketing	If using PING: Digital Signage initiation, install and training
04/23/25	04/27/25	Operations	DM / GM / FLM	Obtain Serving times by location
04/23/25	06/22/25	Operations	DM	Complete and Submit application for Performance Bond
04/23/25	04/23/25	Operations	GM / FLM	Order retail fixtures from Broadline Distributor
04/23/25	04/23/25	Fleet	Fleet	Identify all regulated commercial motor vehicles that will remain in operation
04/23/25	04/23/25	Sustainability		Meet with account sustainability group or client - share Aramark sustainability information, Create tailored plan for account using Aramark tools & resources
04/30/25	**06/18/25**			**9 Weeks**
04/30/25	06/18/25	Operations	GM / FLM	Smallwares
04/30/25	04/30/25	Operations	GM / FLM	Review smallwares Quick and Implementation Guides
04/30/25	04/30/25	Operations	GM / FLM	Review smallwares budget
04/30/25	04/30/25	Operations	GM / FLM	Review smallwares order guides for all stations including station layouts and make tables
05/07/25	05/07/25	Operations	GM / FLM	Order Smallwares
06/04/25	06/04/25	Operations	GM / FLM	Set up smallwares inventory sheet & Receive smallwares
06/18/25	06/18/25	Operations	GM / FLM	Unpack and wash smallwares -- place at stations
04/30/25	06/11/25	Supply Chain	Chef / GM	Vendor Management
04/30/25	04/30/25	Supply Chain	Chef / GM	Review existing contracts/purchase service agreements for application
04/30/25	04/30/25	Supply Chain	Chef / GM	Set-up/Confirm all vendor accounts
04/30/25	04/30/25	Supply Chain	Chef / GM	Meet with Supply Chain on opening orders, volume and timing
05/14/25	05/14/25	Supply Chain	Chef / GM	Determine and Order Vendor Supplied Equipment
05/28/25	05/28/25	Supply Chain	Chef / GM	Communicate food and supplies needs and volume projections to all suppliers
06/04/25	06/04/25	Supply Chain	Chef / GM	Create Vendor order guides
06/11/25	06/11/25	Supply Chain	Chef / GM	Determine delivery requirements (driver clearance, facility entrance, and delivery dock) and communicate to all suppliers
04/30/25	04/30/25	Safety & Risk		Travel Budget review for safety support with Finance
04/30/25	04/30/25	Safety & Risk		Determine the need for 3rd party cleaning service-Food Service department and any common space, Facilities
04/30/25	04/30/25	Safety & Risk		Review Health Inspections

04/30/25	04/30/25	Safety & Risk		Contact Health Department officials as appropriate
04/30/25	04/30/25	Safety & Risk		Setup County Health agency as accounts payable vendor
04/30/25	04/30/25	Sustainability		Present tailored plan to client to gain alignment and discuss Aramark vs client responsibilities
04/09/25	**07/15/25**			**8 Weeks**
05/07/25	06/27/25	Kronos	HR	Kronos - Time Management System
05/07/25	05/07/25	Kronos	Labor Management	Confirm Account is tied to the correct profit center & activate Time & Attendance opening request
05/07/25	05/07/25	Kronos	Labor Management	Verify type of Time Device(s) needed
05/14/25	05/14/25	Kronos	Labor Management	Configure, test and place order for timeclock devices
05/21/25	05/21/25	Kronos	Labor Management	Verify Manager training and access is complete
05/28/25	05/28/25	Kronos	Labor Management	Ensure employee schedules are created and verified for device install
06/04/25	06/04/25	Kronos	Labor Management	Confirm receipt and safe storage of timeclocks
06/27/25	06/27/25	Kronos	Labor Management	Complete First Punch
05/07/25	06/18/25	Culinary		Deploy Enable
05/07/25	05/07/25	Culinary		Initiate Enable Application
05/21/25	05/21/25	Culinary		ENABLE team performs initial survey and IT Survey
05/21/25	05/21/25	Culinary		Verify iPad Wi-Fi connectivity / App access
06/04/25	06/04/25	Culinary		Order, configure and ship iPads
06/04/25	06/04/25	Culinary		FLM Confirms iPads received
06/11/25	06/11/25	Culinary		Verify menu flowing to correct stations
06/18/25	06/18/25	Culinary		Onsite team views the pre-recorded training sessions.
05/07/25	05/11/25	Finance	Finance	Request profit center number
05/07/25	07/15/25	Finance	Finance	Complete the PC & Location Fact Sheet
05/07/25	05/07/25	Finance	Finance	Finance Kickoff Call
05/07/25	05/07/25	Finance	Finance	Merchant ID Setup
05/07/25	05/07/25	Finance	Finance	Obtain Merchant Connect Access
05/07/25	05/07/25	Finance	Finance	GFF Setup
05/07/25	07/15/25	Finance	Finance	Confirm safes for cash safe guarding
05/07/25	05/26/25	Finance	Finance	Bank Acct setup and order/reorder of deposit supplies
05/07/25	05/26/25	Finance	Finance	Armored Car Service Setup
05/07/25	05/26/25	Finance	Finance	Request Change Fund
05/07/25	05/28/25	Culinary		PRIMA Map and build Area Configurations for each location
05/07/25	05/07/25	Culinary		Meet with the menu planning team and plan opening menu strategy for all production areas and service channels or locations
05/21/25	05/21/25	Culinary		Create Production area and production department
05/21/25	05/21/25	Culinary		Create Service Areas
05/21/25	05/21/25	Culinary		Add stations to the Service Areas
05/21/25	05/21/25	Culinary		Plan menu build from template for each location
05/28/25	05/28/25	Culinary		Forecast menu in plan for every day for all cycle weeks and meal periods
05/07/25	06/26/25	Marketing	GM / Marketing	Implement Voice of the Consumer
05/07/25	06/04/25	Marketing	Marketing	Implement Healthy for Life Nutrition Programming
05/07/25	05/21/25	Marketing	Marketing	Review Promotions Policy
05/07/25	05/11/25	Marketing	Marketing	Review K12 Marketing Implementation
05/07/25	05/11/25	Marketing	Marketing	Implement Breakfast Program
05/07/25	05/11/25	Marketing	Marketing	Implement Back to School Marketing
05/07/25	05/07/25	Operations	DM / GM / FLM	Review Merchant Connect to ensure proper data flow to GFF
05/07/25	05/20/25	Operations	GM / FLM	Inform staff about Shoes for Crews - Company pays up to $36 for each employee per year to utilize the Shoes for Crews Program.
05/07/25	05/21/25	Operations	GM / FLM	Commodity Food Diversion
05/07/25	05/07/25	Operations	GM / FLM	Setup commodity food diversion tracker
05/07/25	05/07/25	Operations	GM / FLM	Set up K12 FoodService and Processor Link
05/07/25	05/07/25	Operations	GM / FLM	Establish FFavors account for DoD product Ordering
05/07/25	05/07/25	Operations	GM / FLM	Confirm correct vendor is set-up for distribution of NOI products
05/21/25	05/21/25	Operations	GM / FLM	Collect the current school year commodity order and determine when first shipment will be recieved-and/or make first shipment order
05/07/25	06/04/25	Supply Chain	Chef / GM	Pest Control
05/07/25	05/07/25	Supply Chain	Chef / GM	Establish Vendor and set up account
06/04/25	06/04/25	Supply Chain	Chef / GM	Schedule all visits
05/07/25	05/07/25	Safety & Risk		Request Fire Safety Materials and Training
05/14/25	**07/02/25**			**7 Weeks**
05/14/25	05/16/25	Operations	GM / FLM	Take joint opening inventory of commodity and purchased items (include small wares if necessary)
05/14/25	06/22/25	Operations	DM	Establish equipment maintenance plan
05/14/25	06/18/25	Supply Chain	Chef / GM	Coffee Select program
05/14/25	05/14/25	Supply Chain	Chef / GM	Identify coffee partner and inform of transition to Aramark
05/21/25	05/21/25	Supply Chain	Chef / GM	On-site review of all current licensed and WPS coffee locations
06/18/25	06/18/25	Supply Chain	Chef / GM	Staff and train coffee service area
05/14/25	05/18/25	Sustainability	DM	Recycling Program
05/21/25	**07/10/25**			**6 Weeks**
05/21/25	05/30/25	Finance	Finance	Assure Cash handling policies are in place
05/21/25	05/30/25	Finance	Finance	Financial Management Guide/Training Materials
05/21/25	05/30/25	Finance	Finance	Union Labor/Client Labor (if applicable)
05/21/25	06/04/25	Culinary		PRIMA Create Service menu from Plan menu
05/21/25	05/21/25	Culinary		Create/Download menus in PRIMA
05/21/25	05/21/25	Culinary		PRIMA Inventory/ Receiving Module - Build Storage Areas
06/04/25	06/04/25	Culinary		Review Customers and Portions for any adjustments that may need to be made
06/04/25	06/04/25	Culinary		Review Pre-Cost Menu Report
06/04/25	06/04/25	Culinary		Print Production Packets & Run Needs list to guide the opening order
05/21/25	06/25/25	Culinary		PRIMA Download Vendors from SIM
05/21/25	05/21/25	Culinary		CSP-E-Receive setup
05/21/25	05/21/25	Culinary		Obtain Sysco Account Number, Create e-sysco account and log in
05/21/25	05/21/25	Culinary		Setup additonal key vendors

05/28/25	05/28/25	Culinary		Pull vendors in PRIMA with Vendor Configurations
06/11/25	06/11/25	Culinary		Schedule Diversey for site survey to determine chemical needs, install and operational schedule
06/11/25	06/11/25	Culinary		Coordinate with client on food sub-supplier - site access, delivery routes, badge requirements
06/18/25	06/18/25	Culinary		Place Opening Orders with Suppliers
06/25/25	06/25/25	Culinary		Receive invoices in PRIMA once invoices flow through & "post to inventory"
05/21/25	05/25/25	Operations	DM / GM / FLM	Determine security needs and order DTT Security System (Security Camera Support)
05/21/25	06/11/25	Supply Chain	Chef / GM	Cleaning Supply
05/21/25	05/21/25	Supply Chain	Chef / GM	Establish Vendor and set up account
05/21/25	05/21/25	Supply Chain	Chef / GM	Identify Delivery Schedule and create order guide
06/11/25	06/11/25	Supply Chain	Chef / GM	Submit & receive 1st Order
05/21/25	05/25/25	Fleet	Fleet	Locate and assign local maintenance provider to maintain and repair LOB's vehicles
01/01/22	**06/15/25**			**5 Weeks**
05/28/25	06/11/25	IT	IT	Configure POS
05/28/25	05/28/25	IT		Receive Menu Items
05/28/25	05/28/25	IT		Create Menu Items
05/28/25	05/28/25	IT		Enter Employees
05/28/25	05/28/25	IT		Submit FP Switching Form
06/11/25	06/11/25	IT		Build Revenue Centers/Stand Locations
05/28/25	05/28/25	Marketing	DM / GM / FLM	Order Displays for Chips, Ice Cream and any other AlaCarte Options
01/08/22	**07/01/25**			**4 Weeks**
06/04/25	06/04/25	IT	IT	Test POS
06/04/25	06/04/25	IT		Validate Price Accuracy
06/04/25	06/04/25	IT		Verify Credit Card Processing
06/04/25	06/04/25	Culinary	GM / FLM	Contact Site Nurses for Food Allergy Playbook- Ensure that allergens are entered into POS system where applicable
06/04/25	06/08/25	Operations	GM / FLM	Make a list of all purveyors
06/04/25	06/06/25	Marketing	GM / FLM	Print USDA Signage for POS and Entrance to Servery
06/04/25	06/06/25	Marketing	GM / FLM	Print Daily Menu Signs & Line Layouts
06/04/25	06/06/25	Marketing	GM / FLM	Print Promotional Flyers and A la Carte Labels
06/04/25	06/08/25	Operations	GM / FLM	Obtain Schedule for Back to School Events/ Caterings & District Calendar of Events
06/04/25	06/04/25	Operations	GM / FLM	Provide Back to School Parent Letter to District
06/04/25	06/08/25	Operations	GM / FLM	Send Recipient Agency #'s to OpX Food
06/04/25	06/08/25	Operations	GM / FLM	Determine process for placing site based orders
06/04/25	06/08/25	Operations	GM / FLM	Develop audit procedures for commodities and monthly accountability procedures
06/04/25	06/04/25	Operations	GM / FLM	Community Relations Planning
06/04/25	06/04/25	Operations	GM / FLM	Understand relevance of community relations to corporate mission, values, and focus. Post in Aramark office.
06/04/25	06/04/25	Operations	GM / FLM	Review school district website to read Supt message, profiles of school board members, District strategic plan, and opportunities for Aramark alignment rec; community outreach, e.g., info about community/business partnerships, PTA, education foundation (if they have one), and volunteer opportunities.
06/04/25	06/04/25	Operations	GM / FLM	Attend at least one school board meeting to observe supt/board member dynamics, hear discussion of district priorities and issues.
06/04/25	06/04/25	Operations	GM / FLM	Complete and discuss Employee Matrix during Aramark managers staff meeting to learn community connections of local team members.
06/04/25	06/04/25	Operations	GM / FLM	Donation and Charitable Contributions
06/04/25	06/04/25	Operations	GM / FLM	Develop written Client/Community Engagement Plan focused on four areas: Relationship-Building (especially principals), Organizational Alignment, District Outreach, Community Outreach.
06/04/25	06/08/25	Fleet	Fleet	Ensure all vehicles (regulated and non-regulated) are entered into the Fleet Management Database upload template supplied by Strategic Fleet Operations
06/04/25	06/13/25	Fleet	Fleet	Any local and state inspection requirements necessary have been fulfilled
06/04/25	06/08/25	Fleet	Fleet	Setup Fleet Rentals - if required; during roll-out only or until vehicles are acquired
06/04/25	06/04/25	Fleet	Fleet	After uploading of final vehicle data into Fleet Services platform and tracking system
06/04/25	06/27/25	Safety & Risk	GM / FLM	Review Covid-19 Resource page for LOB details
06/04/25	06/27/25	Safety & Risk	GM / FLM	Complete SAFE Startup & Implement Safe Engagement Program

06/11/25	**07/10/25**			**3 Weeks**
06/11/25	**06/11/25**	Partnership Readiness	DM / GM / FLM	Perform initial site walkthroughs (if possible)
06/11/25	**06/15/25**	Culinary	GM / FLM	USDA Allergens Training Certification for Manager in Account
06/11/25	**06/11/25**	Operations	DM / GM / OpX	Establish and execute a communication plan on the workflow process with requestors at your account
06/18/25	**06/18/25**	Operations	DM / GM / OpX	Conduct a meeting with your client to define the workflow process specific for your account
06/18/25	**06/18/25**	Operations	DM / GM / OpX	Use Customizable Workflow Process Diagram as a Guide for discussions and defining your work flow
06/18/25	**06/18/25**	Operations	DM / GM / OpX	As necessary, update your CMMS to align with the workflow process defined
06/11/25	**06/15/25**	Operations	DM	Ensure Performance bond received from Simkiss
06/11/25	**06/11/25**	Fleet	GM / FLM	Ensure all acquired vehicles are inspected by Aramark's third party Fleet Management company when possible. Update vehicle information and condition, including whether vehicle is DOT regulated
06/11/25	**06/15/25**	Safety & Risk		Ensure all Food Safety Logs below printed and ready for use in each area where food is prepared, served and sold, and all food safety standards are conveyed
06/18/25	**07/20/25**			**2 Weeks**
06/18/25	**06/18/25**	Culinary		Dry Set, Wet Set, Zone/Station Walk-through
06/18/25	**06/18/25**	Culinary		FOH/BOH Training, safety & chemical training
06/18/25	**07/20/25**	Operations	GM / FLM	Print and Create Safety Binder
06/18/25	**06/22/25**	Operations	GM / FLM	Post new schedules for employees
06/18/25	**06/22/25**	Operations	GM / FLM	Generate .PDF exports of Menus, Production Records and all Recipes and distribute to individual buildings
06/18/25	**07/17/25**	Operations	GM / FLM	Complete Service Excellence activities
06/22/25	**06/22/25**	Executional Framework		Dry set all stations
06/25/25	**07/01/25**			**1 Week**
06/25/25	**06/25/25**	Culinary		Assemble/Organize dry storage area, coolers, and walk-ins
06/25/25	**06/25/25**	Culinary		Conduct Post Service Debrief with team and Support for first week of service
06/28/25	**06/28/25**	Safety & Risk	Safety & Risk	Review site specific safety preparedness and site evacuation plans
06/25/25	**06/29/25**	Safety & Risk		Ensure staff and management have watched all necessary food safety trainings and received certifications
06/25/25	**06/25/25**	Safety & Risk		Required Aramark Food Safety Visual Aids to be posted
06/27/25	**06/27/25**	Executional Framework		Finalize opening week forecasts for menu production
06/27/25	**06/27/25**	Executional Framework		Print all express labels, day one signs, and promotional calendar
06/28/25	**06/28/25**	Executional Framework		Final walk through of kitchen to review cleanliness and equipment readiness
06/28/25	**06/28/25**	Executional Framework		Arrange for extra trash bins, recycling for opening weekend - find out location of dock/cardboard compactor, etc.
06/29/25	**06/29/25**	Executional Framework		Dry run the weekend prior to opening
06/29/25	**06/29/25**	Executional Framework		Conduct benchmark QA Assessment in GMM (Food Safety)
07/01/25	**07/01/25**	Executional Framework		Wet set all stations
07/01/25	**07/01/25**	Executional Framework		Make sure we have pre-service starting on day 1
07/04/25	**08/31/25**			**Post - Opening Tasks**
07/04/25	**07/04/25**	Operations		Price compliance check
07/07/25	**07/07/25**	Operations		Conduct your first Food Safety Assessment and enter it in to GMM
08/01/25	**08/01/25**	Operations		Review first month results and create action plan
08/01/25	**08/01/25**	Operations		Host Catering Showcase for key catering clients
08/31/25	**08/31/25**	Operations		Review safety results and DMM

Program Execution

PRE-TRANSITION

- Leadership Advance
- Establish Internal Meeting Cadence
- Customize Transition Plan
- Develop Opening Budget
- Begin Capital Projects Process

12 WEEKS OUT

- Establish On-Site Transitional Office
- Begin Management Hiring Process
- Assess Financial Reporting Needs

11 WEEKS OUT

- Conduct Town Hall Meeting
- Employee-Focused Transition Plan
- Assess IT Needs
- Assess Capital Equipment Needs

10 WEEKS OUT

- Implement Heath and Wellness Initiatives
- Review Supplier Contracts

9 WEEKS OUT

- Purchase Required Equipment
- Refine Menu
- Refine Catering Plan
- Assess and Install Financial Systems
- Order IT Equipment
- Apply for Health Permit
- Establish On-Site Aramark Office

8 WEEKS OUT

- Implement Health and Wellness Initiatives
- Review Supplier Contracts

7 WEEKS OUT

- Approve Final Menus
- Order Required HR Collateral
- Refine Promotion Plan
- Evaluate Opening Inventory Needs
- Evaluate Repair Needs
- Set Up Vendors

6 WEEKS OUT

- Develop Pricing Plan
- Develop Post-Opening Meeting Cadence
- Install POS
- Establish Cash and Banking
- Finalize Manager Hiring
- Set Up Aramark Systems

5 WEEKS OUT

- Set Up Payroll
- Continue Hiring Process
- Set Up and Install Branding
- Execute Brand Rollout
- Conduct Operations/Building Inspections
- Execute Training Programs
- Conduct Safety and Risk Review

4 WEEKS OUT

- Develop Community Relations Plan
- Review Financial Policies with Operating Team

3 WEEKS OUT

- Finalize Disaster Prep Plan
- Review Aramark Dashboards
- Establish Equipment Maintenance Schedule
- Place Opening Food Order
- Confirm Billing Procedures
- Finalize Drug/Background Check
- Conduct Orientation/Benefits Enrollment

2 WEEKS OUT

- Finalize Opening Plan
- Distribute Production Binders
- Make and Distribute Keys
- Review Financial Policies with Operating Team

1 WEEK OUT

- Review Inventory
- Finalize Training
- Distribute Uniforms
- Conduct Opening Checklist

iii. Description of the variety of menu offerings to be made available and at what frequency.

Aramark maintains a database of regional menus that meet all nutrition criteria as determined by federal, state and local requirements. However, our extensive network of trained field culinarians, working with our K–12 development chefs, create more than 250 new, innovative recipes and concepts specifically crafted to appeal to student preferences and trends. When considering new items for your menu, we hold taste-testing events for students, faculty, and parents. We also periodically feature small samples on the serving line to preview upcoming menu specials and encourage students' participation.

Our chefs craft recipes are made with high-quality ingredients to deliver delicious, satisfying, and nutritious meals to your students. Our recipes focus on ethically sourced fresh flavor profiles and consistency and offer a broad array of global flavors and familiar favorites to satisfy even the fussiest palate! Here are some ways in which we provide the most responsible, healthy meal offerings for Ralston Public Schools.

- Made-to-order options at the high school daily
- Grab-and-go stations daily
- On-site convenience stores daily
- Breakfast in the Classroom daily
- Second Chance Breakfast daily
- À la carte daily
- Whole muscle chicken options for grades 6–12
- Scratch-focused
- Fresh fruit and vegetable bars
- Introduction of monthly LTOs
- Test Kitchen offerings
- Pop-up stations
- Special event days
- Taste-testing events

iv. Description of local foods offering that will be incorporated into menus.

When food is purchased locally, everyone wins. We prioritize fresh fruits and vegetables offered at all meal periods, and as often as we can, we procure these from local sources. We partner with local farmers and community leaders to bring to life demonstrations and hands-on experiences to engage students. These can include topics such as a healthy planet, essentials for growing vegetables, and where different vegetables come from. At Aramark, we define locally sourced as grown, raised, or caught within 250 miles of the client's location. Whenever possible, we purchase products from small-scale, community-based producers that are independently or cooperatively owned enterprises.

Being closer to producers enables us to build menus that incorporate the use of fresh, seasonal, local products, and that drive customer satisfaction for Ralston Public Schools' students, staff, and the local economy.

Consumers have increased interest in learning where their food comes from; how it was grown, raised, or caught; and the sustainable attributes it contains.

We work hard to stay abreast of the latest innovations and technologies to bring local and sustainable foods to our menus whenever possible and have invested in technology to bring local and sustainable foods to school districts around the country. A relationship with a leading farm-to-plate data insights company, MaetaData, enables us to further elevate local and sustainable food purchases. MaetaData connects local farms with institutions through proprietary technology that integrates with Aramark's supply chain processes.

Aramark will continue to support the Beef to School Nebraska Star Program.

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v. Proposed organizational chart for the on-site FSMC management team.

JEANNA RATNAYAKE

REGIONAL VICE PRESIDENT

Kate Young
Vice President, Operations
Chicago Public Schools

David Palmer
Regional Manager
MI/AZ

Heidi Hodges
District Manager
MO/IL/CO/CA

Scot Gregory
Area General Manager
IL

Megan Nunn
District Manager
IL

Natalie Turner
District Manager
IN

Molly Janotta,
District Manager
IL/WI

Jerod Haxton
Area General Manager
WI and Northern IL

Stephanie Howell
Resident District Manager
Chandler Unified
School District

Daniel Pimm
Resident District Manager
Washoe County
School District

Management Team for Ralston Public Schools

Scott Williams
Food Service Director Candidate

Heidi Hodges
District Manager

Corporate and Technical Resources

Operational Excellence team:

- Dietitians
- Product and procurement specialists
- Operations specialists
- Chefs and culinary support

Marketing and merchandising
Human resources
Purchasing
Facility planning and design
Finance and accounting
Legal
Research and development
Training development
Management information systems
Strategic partnerships

David Neumann
Director of Business Development

Andrew Dobbins
Director of Business Development

Angie Oshia
Director of Business Development

Daniel Marchione
Regional Finance Director

Jamie Schumann
Regional Finance Manager

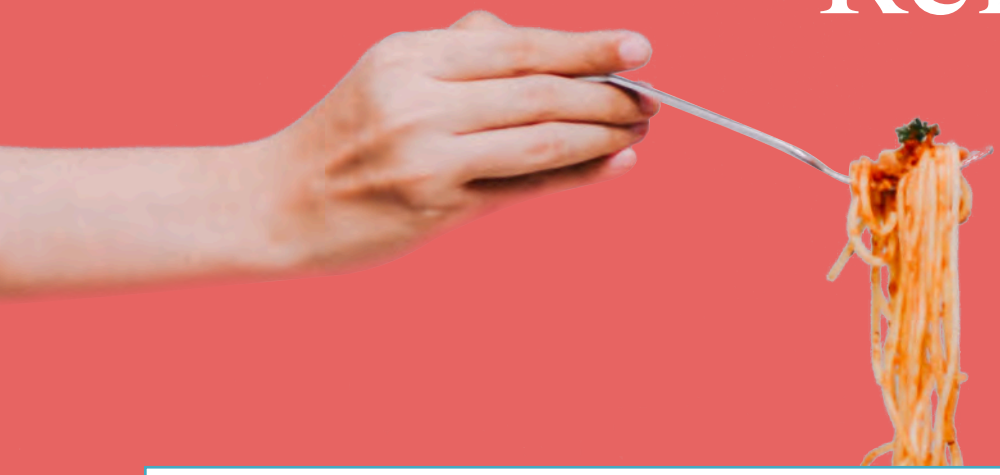
Heather Baierle
Human Resources Director

Bill Heisler
Vice President
Strategic Sales

Kayla Foster
Operations Support Director

4

Experience and References



D. — Experience and References:

i. List all operations and locations with contact names/phone numbers where the FSMC is operating the School Meals Programs.

ii. List all SFAs that did not renew their contracts with the FSMC within the last two years and their contact names/phone numbers.

iii. Submit a résumé or listing of qualifications for the proposed resident Food Service Director candidate. This candidate must meet the USDA Professional Standards Hiring Requirements for a new Food Service Director.

iv. Résumé or background of the person who will supervise the work of the resident Food Service Director.

v. Copy of the FSMC's organizational chart.

i. List all operations and locations with contact names/phone numbers where the FSMC is operating the School Meals Programs.

Client List

Client Name & Address	Client Contact Information	Enrollment	Services	Start Date
ARIZONA				
Avondale Elementary School District 295 West Western Avenue Avondale, AZ 85323	Shannon Kavanagh Executive Director of Business Services skavana@chooseaesd.org 623-772-5000	6,321	À la Carte ASSP NSLP SBP SFSP	1/9/23
ARKANSAS				
Benton Public Schools 207 West Conway Street Benton, AR 72015	Dr. Kim Anderson Superintendent kanderson@bentonschools.org 501-778-4861	5,641	À la Carte ASSP NSLP SBP SFSP SSO	7/1/17
Brookland Public Schools 200 West School Street Brookland, AR 72417	George Kennedy Assistant Superintendent gkennedy@bpsbearcats.com 870-932-2080	2,818	À la Carte NSLP SBP	7/1/15
Valley View School District 2131 Valley View Drive Jonesboro, AR 72401	Roland Popejoy Superintendent roland.popejoy@valleyviewschools.net 870-935-6200	2,878	À la Carte CACFP NSLP SBP SSO	7/1/15
CONNETICUT				
Ridgefield Public Schools (K–8) 90 East Ridge Road Ridgefield, CT 06877	Jill Browne Director of Finance jbrowne@ridgefieldps.net 203-894-5550x1119	3,000	À la Carte NSLP	8/29/22
Suffield Public Schools 350 Mountain Road Suffield, CT 06078	Eric Remington Business Manager eremington@suffield.org 860-668-3800	2,250	À la Carte NSLP SBP	7/1/14
GEORGIA				
Pike County School District 16 Jackson Street Zebulon, GA 30295	Ross Iddings Deputy Superintendent iddings@pike.k12.ga.us 770-567-8489x1003	3,000	À la Carte CACFP NSLP SBP SSO	7/1/19

THIS DOCUMENT CONTAINS CONFIDENTIAL AND PROPRIETARY INFORMATION BELONGING TO ARAMARK. CONFIDENTIAL TREATMENT IS REQUESTED BY ARAMARK PURSUANT TO THE FREEDOM OF INFORMATION ACT, 5 ILCS §140, ET SEQ (FOIA). WITHOUT LIMITING ITS RIGHTS UNDER FOIA, ARAMARK REQUESTS NOTICE OF ANY PRELIMINARY DETERMINATION BY THE GOVERNMENTAL ENTITY IN POSSESSION OF THIS DOCUMENT NOT TO TREAT IT AS CONFIDENTIAL, SO AS TO PROVIDE ARAMARK WITH AN OPPORTUNITY TO EXPLAIN THE NEED FOR SUCH TREATMENT.

Client Name & Address	Client Contact Information	Enrollment	Services	Start Date
ILLINOIS				
Highland CUSD #5 400 Broadway Highland, IL 62249	Mari Nekola Chief School Business Official mnekola@highlandcusd5.org 618-654-2106	2,703	NSLP	7/1/23
Illinois Valley Central School District #321 1300 West Sycamore Street Chillicothe, IL 61523	Adam Bussard Business Manager abussard@ivcschools.com 309-274-5418	2,343	À la Carte NSLP SBP	8/1/01
Mattoon CUSD #2 1701 Charleston Avenue Mattoon, IL 61938	Tim Condron Superintendent condront@mattoon.k12.il.us 217-238-8881	3,287	À la Carte CACFP NSLP SBP SFSP	7/1/03
Rochester CUSD #3-a 4 Rocket Drive Rochester, IL 62563	Dan Cox Superintendent dcox@rochester3a.net 217-498-6210	2,205	NSLP Non-NSLP SBP	7/1/19
Sterling CUSD #5 410 West LeFevre Sterling, IL 61081	Matt Birdsley Director of Finance/CSBO mbirdsley@sps5.org 815-626-5050x1627	3,200	À la Carte CACFP NSLP SBP	6/28/98
Taylorville CUSD #3 512 West Spresser Street Taylorville, IL 62568	Brandi Bruley Superintendent bbruley@tcusd3.org 217-824-4951	2,369	À la Carte NSLP SBP	7/1/07
Triad School District 2 203 East Throp Street Troy, IL 62294	Amy Van Hoose Director of Curriculum and Financial Projects amy.vanhoose@tcusd2.org 618-667-5400x1215	3,991	NSLP	7/1/24
West Chicago School District #33 312 East Forest Avenue West Chicago, IL 60185	Kristina Davis Superintendent davisk@wego33.org 630-293-6000x1209	3,345	À la Carte NSLP SBP SFSP	8/15/09
INDIANA				
New Palestine Community Schools 4711 South 500 West New Palestine, IN 46163	Sarah Gizzi Business Manager sgizzi@newpal.k12.in.us 317-861-4463x1014	3,215	NSLP SBP SFSP	7/1/12
Spencer-Owen Community Schools 205 East Side Avenue Spencer, IN 47460	Andy Cline Superintendent acline@socs.k12.in.us 812-829-2233	2,646	À la Carte NSLP SBP	7/1/15

Client Name & Address	Client Contact Information	Enrollment	Services	Start Date
MASSACHUSETTS				
Northbridge Public Schools 427 Linwood Avenue Whitinsville, MA 01588	Melissa Walker Business Manager mwalker@nps.org 508-234-8156	2,428	À la Carte NSLP SBP	7/26/10
Stoneham Public Schools 149 Franklin Street Stoneham, MA 02180	David Ljungberg Superintendent dljungberg@stonehamschools.org 781-279-3802	2,395	À la Carte NSLP SBP SSO	12/1/12
MICHIGAN				
Berkley School District 14501 Talbot Street Oak Park, MI 48237	Jenna Romain Director of Finance jenna.romain@berkleyschools.org 248-837-8000	3,904	À la Carte CACFP NSLP SBP	7/1/09
MISSOURI				
Excelsior Springs 40 School District 300 West Broadway Excelsior Springs, MO 64024	Dr. Mark Bullimore Deputy Superintendent mbullimore@ga.essd40.com 816-630-9200	2,495	À la Carte NSLP SBP SSO	7/1/19
North St. Francois County School District R-1 300 Berry Road Bonne Terre, MO 63628	Dr. Brandon Gregory Superintendent bgregory@ncsd.k12.mo.us 573-431-3300	2,777	À la Carte NSLP SBP SSO	4/15/16
NEW JERSEY				
Bergenfield Public Schools (PK–12) 225 West Clinton Avenue Bergenfield, NJ 07621	JoAnn Khoury-Frias Business Administrator jfrias@bergenfield.org 201-385-8600	3,593	À la Carte NSLP SBP	7/1/12
Ocean City School District (K–12) 501 Atlantic Avenue, Suite 1 Ocean City, NJ 08226	Timothy Kelley Business Administrator tkelley@ocsdnj.org 609-399-1290	2,220	À la Carte NSLP SBP	7/1/12
Robbinsville Public Schools (K–12) 155 Robbinsville Edinburg Road Robbinsville, NJ 08691	Nick Mackres Business Administrator mackres.nick@robbinsville.k12.nj.us 609-632-0910	3,151	À la Carte NSLP Non-NSLP SBP	4/30/19
South Plainfield Public School District (K–12) 125 Jackson Avenue South Plainfield, NJ 07080	Alex Benanti Business Administrator abenanti@spboe.org 908-754-4620x8260	3,402	À la Carte ASSP NSLP SBP	7/1/19
Willingboro Public Schools 50 Salem Road Willingboro, NJ 08046	Dr. Steven A. Lewis School Business Administrator/Board Secretary slewis@wboe.net 856-866-6165	3,583	ASSP NSLP SBP SFSP	2/17/22
NEW YORK				
Chappaqua Central School District 66 Roaring Brook Road Chappaqua, NY 10514	Josh Culwell-Block Assistant Superintendent for Business joblock@chappaquaschools.org 914-238-7200	3,628	À la Carte NSLP SBP	9/1/88

Client Name & Address	Client Contact Information	Enrollment	Services	Start Date
Eastchester Union Free School District 580 White Plains Road Eastchester, NY 10709	Louise Lynch Business Administrator llynch@eufsdk12.org 914-793-6130	3,500	À la Carte Non-NSLP	7/1/23
Harrison Central School District 50 Union Avenue Harrison, NY 10528	Tim Whipple Assistant Superintendent for Business twhipple@harrisoncsd.org 914-630-3008	3,547	À la Carte NSLP SBP	7/1/14
Hendrick Hudson School District 2166 Albany Post Road Montrose, NY 10548	Jill Figarella Interim Assistant Superintendent for Business jill.figarella@henhudschools.org 914-257-5132	2,686	À la Carte NSLP Non-NSLP	12/5/02
Jericho Union Free School District 99 Cedar Swamp Road Glen Head, NY 11545	Victor P. Manuel Assistant Superintendent for Business vmanuel@jerichoschools.org 516-203-3600x3214	3,200	À la Carte NSLP	12/5/22
Katonah-Lewisboro School District 60 North Salem Rd Cross River, NY 10518	Lisa Herlihy Assistant Superintendent for Business lherlihy@klschools.org 914-729-7000	2,980	À la Carte NSLP	12/5/02
Malone Central School District 42 Huskie Lane Malone, NY 12953	Cynthia Reyome Business Manager creyome@maloneschools.org 518-483-7800	2,881	À la Carte NSLP SBP SFSP SSO	7/1/13
Manhasset Union Free School District 200 Memorial Place Manhasset, NY 11030	Dr. Sam Gergis Assistant Superintendent for Business & Operations sgergis@manhassetschools.org 516-267-7713	3,318	À la Carte NSLP Non-NSLP	7/1/18
Mineola Union Free School District 2400 Jericho Turnpike Garden City Park, NY 11040	Will Herman Assistant Superintendent for Business and Operations wherman@mineola.k12.ny.us 516- 237-2050	2,884	À la Carte NSLP SBP	7/1/23
North Tonawanda City School District 176 Walck Road North Tonawanda, NY 14120	Joshua R. Janese, Ed.D Assistant Superintendent, Administrative Services jjanese@ntschools.org 716-807-3511	3,883	À la Carte NSLP SBP	7/1/12
Queensbury Union Free School District 429 Aviation Road Queensbury, NY 12804	Scott Whittemore Assistant Superintendent for Business swhittemore@queensburyschool.org 518-824-5603	3,455	À la Carte NSLP SBP SFSP SSO	7/1/17
Wantagh Union Free School District 3301 Beltagh Avenue Wantagh, NY 11793	Anthony Cedrone Assistant Superintendent for Business cedronea@wantaghschools.org 516-679-6308	2,848	À la Carte NSLP SBP	8/22/19

Client Name & Address	Client Contact Information	Enrollment	Services	Start Date
OHIO				
Batavia Local School District 2400 Clermont Center Drive Suite 240 Batavia, OH 45103	Michael Ashmore Treasurer ashmore_m@bataviaschools.org 513-732-0337x4	2,242	À la Carte NSLP SBP	8/1/16
Mount Vernon City School District 300 Newark Road Mount Vernon, OH 43050	Bill Seder Superintendent bseder@mvcsd.us 740-397-7422	3,500	À la Carte ASSP CEP NSLP SBP	8/19/24
PENNSYLVANIA				
Blessed Teresa of Calcutta School 256 Swamp Pike Schwenksville, PA 19473	Anita Dixon Principal principal@stteresacalcutta.com 610-287-2500	260	À la Carte Non-NSLP	7/1/12
Burgettstown Area School District 100 Bavington Road Burgettstown, PA 15021	Jamie O'Donnell Business Manager jodonnell@burgettstown.k12.pa.us 724-947-8144x3310	970	À la Carte NSLP SBP	7/1/18
North Pocono School District 701 Church Street Moscow, PA 18444	Tom McIntyre Business Administrator tmcintyre@npsd.org 570-842-7659x8221	2,910	À la Carte NSLP SBP	9/1/88
Upper St. Clair School District 1825 McLaughlin Road Pittsburgh, PA 15241	Scott Burchill Director of Business & Finance sburc@uscsd.k12.pa.us 412-833-1600x2054	3,945	À la Carte NSLP SBP	8/1/87
Valley View School District 1 Columbus Drive Archbald, PA 18403	Corey Castellani Business Manager ccastellani@valleyviewsd.org 570-876-5080	2,398	À la Carte NSLP SBP	8/1/85
RHODE ISLAND				
East Greenwich School District 111 Peirce Street East Greenwich, RI 02818	Brian Ricca Superintendent bricca@egsd.net 401-398-1201	2,364	NSLP SBP	8/27/08
SOUTH CAROLINA				
Marion County School District 719 North Main Street Marion, SC 29571	Jason Jordan Director of Operations jjordan@marion.k12.sc.us 843-423-1811	3,855	ASSP NSLP SBP	5/19/23
TEXAS				
Big Spring Independent School District 708 East 11th Place Big Spring, TX 79720	Jeff Perez Assistant Superintendent jperez@bsisd.esc18.net 432-264-3600	3,685	À la Carte NSLP SBP	7/1/17
Cornerstone Christian School 17702 Northwest Military Highway San Antonio, TX 78257	Jacobo Rodriguez Chief Operating Officer jacobo.rodriguez@gei.org 210-274-0521	2,150	À la Carte Non-NSLP	7/1/24

Client Name & Address	Client Contact Information	Enrollment	Services	Start Date
El Campo Independent School District 700 West Norris Street El Campo, TX 77437	Bob Callaghan Superintendent bcallaghan@ecisd.org 254-654-5465	3,292	À la Carte ASSP NSLP SBP SSO	7/1/03
La Vega Independent School District 3101 Latimer Street, Building F Waco, TX 76705	James Garrett Assistant Superintendent james.garrett@lavegaisd.org 254-799-4963	3,100	À la Carte ASSP CACFP CEP NSLP SBP SSO	7/1/12
Robinson Independent School District 500 West Lyndale Drive Robinson, TX 76706	Stacey Proctor Chief Finance Officer stacey.proctor@aramark.com 254-662-0194x707	2,402	À la Carte NSLP SBP	7/1/22
Sealy Independent School District 939 Tiger Lane Sealy, TX 77474	Lisa Svaboda Chief Financial Officer lsvoboda@sealyisd.com 979-885-3516x1026	2,811	À la Carte CACFP NSLP SBP SSO	7/1/22
VIRGINIA				
Poquoson City Schools 500 City Hall Drive Poquoson, VA 23662	Brandon Ratliff Director of Operations brandon.ratliff@poquoson.k12.va.us 757-868-3052	2,570	À la Carte NSLP SBP	6/23/04
WISCONSIN				
Burlington Area School District 100 North Kane Street Burlington, WI 53105	Ruth Schenning Assistant Superintendent of Business rschenning@basd.k12.wi.us 262-763-0210	2,846	À la Carte NSLP SBP SFSP	7/1/99
Cedarburg School District W68 N611 Evergreen Boulevard Cedarburg, WI 53012	Kim Zabel Director of Business Services kzabel@cedarburg.k12.wi.us 262-376-6114	3,027	À la Carte NSLP SBP SFSP	8/1/91
Mequon-Thiensville School District 5000 West Mequon Road Mequon, WI 53092	Sarah Viera Executive Director of Business Services and Operations sviera@mtsd.k12.wi.us 262-238-8504	3,555	À la Carte NSLP SBP SFSP	12/5/02
North Shore Consortium 2600 W. Mill Road Glendale, WI 53209	Michael J. Weaver Director of Business Services michael.weaver@mapledale.k12.wi.us 414-351-7380x1027	2,474	À la Carte NSLP SBP SFSP	7/1/20
School District of Reedsburg 501 K Street Reedsburg, WI 53959	Deb Michel Director of Business Services dmichel@rsd.k12.wi.us 608-524-2016x2004	2,498	À la Carte ASSP NSLP SBP SFSP	7/1/13

Kawasaki

Kawasaki Motors Manufacturing Corp., U.S.A.

March 7, 2025

To Whom It May Concern,

It is with great pleasure that I recommend Aramark for their exceptional food service partnership with Kawasaki. We have had the privilege of working with them for years, and during that time, they have consistently exceeded our expectations.

Aramark has demonstrated a strong commitment to providing high-quality, delicious, and diverse food options for our employees. Their culinary team is highly skilled and creative, regularly introducing new and exciting menu items that cater to a wide range of dietary needs and preferences. We have received numerous positive comments from our Team Members regarding the quality and variety of their offerings.

Beyond the excellent food, Aramark has proven to be a reliable and responsive partner. They are:

- **Professional and Organized:** Their team is always punctual, well-prepared, and maintains a clean and efficient service area.
- **Flexible and Adaptable:** They readily accommodate our changing needs and are always willing to work with us to find solutions.
- **Committed to Customer Satisfaction:** They are proactive in seeking feedback and consistently strive to improve their services.
- **Dedicated to Food Safety:** They adhere to the highest standards of food safety and hygiene, giving us complete confidence in their operations.
- **Communicative:** They are very good at communication, and very easy to get ahold of when needed.

Specifically, we have been particularly impressed with Aramark's ability to handle major events. They were able to cater our 50th Anniversary Luncheon where we hosted international leaders from Kawasaki along with Federal, State and Local dignitary's with absolute perfection.

Aramark has become an integral part of our company culture, contributing significantly to employee morale and satisfaction. We consider them a valuable partner and highly recommend their services to any organization seeking a reliable and exceptional food service provider.

Please do not hesitate to contact me if you require any further information.

Sincerely,

Jim Townsend

Corporate Manager STW

jtownsend@lcn.kmmfg.com\

Consumer Products Plant
6600 NW 27th Street • Lincoln, Nebraska 68524 • 402/476/6600 • Fax 402/476/6672
Aerospace Division
6600 NW 27th Street • Lincoln, Nebraska 68524 • 402/476/6600 • Fax 402/476/6672
Rail Car Plant
6500 NW 27th Street • Lincoln, Nebraska 68524 • 402/476/6600 • Fax 402/476/6672

The School District of Springfield R-XII

Dr. Travis Shaw
Deputy Superintendent - Operations

To whom it may concern:

I have had the privilege to work with Aramark for the past seven years and I have been extremely pleased with all aspects of their work performance. I have worked in other school districts in the past that have also contracted food service and Aramark has been top notch. I appreciate their approach to customer service and always putting the students' needs first. Aramark has worked with our district for more than 30 years, and it is very evident through their performance why we've had such a long standing relationship.

Aramark has an excellent director and she proves time and time again that her skill set and abilities are unparalleled and can be matched against anyone. She uses her skill set to provide a positive atmosphere within the office and is able to motivate her staff to get the most out of their abilities. She is an excellent communicator and her work ethic far exceeds the norm.

The area I think stands out most about Aramark is their dedication to the students of our district. Their mission for food service in school districts is completely encompassed around the students and their nutritional needs. Aramark offers an excellent menu each month with a wide variety of delicious and nutritional options. They are continuously looking for ways to serve our students and accommodate a variety of needs. Aramark has been a leader in our state regarding their innovative practices and out of the box thinking. They definitely do not have a one size fits all mentality when it comes to the nutrition of our students.

It is with great pleasure that I have the opportunity to write this letter of recommendation for Aramark. They have been an excellent company to work with and I anticipate many years of incredible service from them in the future. If you need additional information from me please do not hesitate to contact me. Thank you.

Respectfully,

Travis Shaw, Ed. D.
Deputy Superintendent of Operations
Springfield Public Schools

North County School District
North St. Francois County R-1 School District - Desloge & Bonne Terre, Missouri
A Missouri A+ School

300 Berry Road, Bonne Terre, Missouri 63628
Phone: (573) 431-3300 | Fax: (573) 534-0182
Website: www.ncsd.k12.mo.us

Nov 1, 2023

To Whom It May Concern:

The North St. Francois County R-I School District has enjoyed a six plus year working relationship with Aramark Food Service. In fact, when put out to bid, the overwhelming opinion of our food service workers, district employees and students was to continue with Aramark. Under the leadership of our Director Paul Schulze and Heidi Hodges, District Manager, our district has increased participation, kept prices reasonable, and have documented correctly! With this increase, the District has been able to pay for breakfast for all students.

Everyone knows the difficulty of keeping accurate records for DESE and submitting in a timely manner. With Aramark at the helm, we never worry. And the communication between district employees and administration with Paul, his administrative assistant, Lisa, and Heidi is outstanding. There is never a time when they are not available to provide support or answer questions promptly. They work with us collaboratively to serve students.

Enduring a pandemic and shutdown of our facilities impeded school functions, but not the service from Aramark. Because of their dedication to our community, we were able to continue delivering meals to children and families. And upon returning to in-district learning and facing shortages, our staff was still able to offer variety and quality food. While many districts struggled with the increase of prices and the lack of supply, we were able to proceed with ease.

While the business end has been smooth, the food service is high quality, the best part of our partnership has been the implementation of the fresh fruits and vegetables at our elementary building. Children are introduced to a variety of produce they would never try outside of this environment. It has been such a positive experience for all of us!

At the secondary end, we are working to market the North County brand in our dining areas—this was Aramark's promotion and it's just another way that we are building community. I appreciate that—our Aramark employees are part of our district, our community and our family.

I highly recommend Aramark to districts for the partnership with food service!

Sincerely,

Katie Bockman

Katie Bockman,
Superintendent

Mrs. Kathryn Bockman, Superintendent
Dr. Brandon Gregory, Asst. Superintendent | Dr. Lori Lamb, Asst. Superintendent

ATHLETICS . FEBRUARY 13, 2025

ARAMARK SPORTS + ENTERTAINMENT NAMED FOOD AND BEVERAGE PROVIDER FOR NEBRASKA ATHLETICS VENUES

Nebraska Athletics and Aramark Sports + Entertainment (Aramark) today announced a new multi-year partnership to manage all gameday food and beverage services, including concessions and premium spaces, at the University of Nebraska's Memorial Stadium, Bob Devaney Sports Center, and other University-operated athletic venues beginning this year.

Aramark, the award-winning food and beverage provider at more than 60 premier stadiums, arenas, and sports facilities across North America, is expanding its portfolio by adding the University of Nebraska as its fourth Big Ten Conference client alongside the University of Iowa, University of Minnesota, and University of Washington.

"We are thrilled to partner with Nebraska Athletics as we grow our presence in the Big Ten and throughout the NCAA," said Alison Birdwell, President and CEO of Aramark Sports + Entertainment. "College sports fans are incredibly dedicated, and we take immense pride in delivering unforgettable food and beverage experiences through our fan-first philosophy. We eagerly anticipate welcoming Cornhuskers fans and showcasing our hospitality on every game day."

Aramark will also introduce advancements designed to improve speed of service at concession stands and increase the variety of food and beverage offerings, while continuing to offer local fan favorites. In addition to service enhancements, major stadium renovations are planned for Nebraska Athletics' football facilities in the coming years, which Aramark will play a key role in developing.

"Aramark Sports + Entertainment is well known as an industry leader in the food and beverage services space," said Troy Dannen, Director of Athletics at the University of Nebraska. "As we continually strive to provide the best fan experience possible at all of our venues, Aramark will have a great impact in making our concessions operations more efficient and providing fans with additional offerings. Additionally, Aramark has successfully assisted with the implementation of alcohol sales in several college stadiums in recent years, and their expertise in that area will be critical as we add alcohol sales in all of our venues beginning with the 2025 season."

ii. List all SFAs that did not renew their contracts with the FSMC within the last two years and their contact names/phone numbers.

Expired Accounts

Aramark Student Nutrition has not been terminated over the past two years from any account. Below is a list of expired contracts over the last two years:

SCHOOL DISTRICT NAME	STATE	DATE CLOSED	LOSS DUE TO
Riverton CUSD #14	IL	5/25/23	Expiration
Downers Grove School District #58	IL	6/6/23	Expiration
Bourbonnais Elementary School District #53	IL	6/7/23	Expiration
Yorkville CUSD #115	IL	6/8/23	Expiration
Archdiocese of Chicago	IL	6/9/23	Expiration
Lebanon School Corporation	IN	6/14/23	Expiration
Bastrop Independent School District	TX	6/30/23	Expiration
Fairlawn School District	NJ	6/30/23	Expiration
Highland Park Independent School District	TX	6/30/23	Expiration
Humble Independent School District	TX	6/30/23	Expiration
KIPP Cooper Norcross Academy	NJ	6/30/23	Expiration
KIPP Team Academy Newark	NJ	6/30/23	Expiration
New Braunfels Independent School District	TX	6/30/23	Expiration
Bushland Independent School District	TX	6/30/23	Expiration
Chicago International Charter School	IL	6/30/23	Expiration
Grayslake Community H.S. District #127	IL	6/30/23	Expiration
Harvard CUSD #50	IL	6/30/23	Expiration
Bedford Central School District	NY	6/30/23	Expiration
East Meadow School District	NY	6/30/23	Expiration
Franklin Square Union Free School District	NY	6/30/23	Expiration
Lynbrook Union Free School District	NY	6/30/23	Expiration
Malverne School District	NY	6/30/23	Expiration
North Merrick Union Free School District	NY	6/30/23	Expiration
Pearl River School District	NY	6/30/23	Expiration
Putnam Valley Central School District	NY	6/30/23	Expiration
Peters Township School District	PA	6/30/23	Expiration
New Braunfels Independent School District	TX	6/30/23	Expiration
Person County Schools	NC	6/30/23	Expiration
Bethpage Union Free School District	NY	6/30/23	Expiration
Kings Park Central School District	NY	6/30/23	Expiration

REASONS:

Expiration: Aramark provided services for the initial contract term.
The account was lost on rebid or the District did not rebid the account.

Non-Renewal: Aramark provided services for the initial contract term (and any renewal term) and, at the expiration of the term, the District and/or Aramark elected not to renew the contract as provided in the contract.

Termination: The District or Aramark ended the contract in the middle of the term pursuant to the termination provision provided in the contract. The termination could be for cause or convenience.

The information contained hereinabove is the sole and exclusive property of Aramark and contains trade secrets, client information and other highly confidential and proprietary material. This information is not generally known outside of Aramark or the District, and is not widely shared within Aramark or the District. Aramark has taken care to guard the secrecy of this information and to keep it out of the hands of its competitors. The information contained in this list has been compiled on a confidential basis and may be reviewed by the District solely for the purpose of evaluating Aramark's experience and qualifications in connection with the awarding of a contract to a successful bidder. The information contained in this list is not intended for public use and/or dissemination. Any public use and/or dissemination of this information would cause substantial and irreparable competitive harm to Aramark. Reproduction of any part of this list without the express written permission of Aramark is prohibited. At the conclusion of the procurement process, the District shall either return to Aramark, destroy or cause to be destroyed, all copies of this list and all analyses or other documents incorporating any portion of this list.

SCHOOL DISTRICT NAME	STATE	DATE CLOSED	LOSS DUE TO
Miller Place Union Free School District	NY	6/30/23	Expiration
School District of Beloit	WI	6/30/23	Expiration
Fond du Lac School District	WI	6/30/23	Expiration
North Fond du Lac School District	WI	6/30/23	Expiration
Waterford School District	WI	6/30/23	Expiration
Livingston Public Schools (K–12)	NJ	6/30/23	Expiration
Byram Hills School District	NY	6/30/23	Expiration
Cross County School District	AR	6/30/23	Expiration
Hope School District	AR	6/30/23	Expiration
Lincoln Consolidated School District	AR	6/30/23	Expiration
McCrory School District	AR	6/30/23	Expiration
Ballston Spa Central School District	NY	6/30/23	Expiration
Warrensburg Central School District	NY	6/30/23	Expiration
Fitzgerald Public Schools	MI	6/30/23	Expiration
Oak Ridge Schools	TN	6/30/23	Expiration
Naperville CUSD #203	IL	7/14/23	Expiration
Elmwood Park CUSD #401	IL	7/18/23	Expiration
Carpentersville CUSD #300	IL	7/31/23	Expiration
Highland Falls Central School District	NY	8/2/23	Expiration
Attica Consolidated School Corporation	IN	5/23/24	Expiration
Fort Worth Independent School District	TX	5/29/24	Expiration
Lisle School District #202	IL	5/29/24	Expiration
pilotED Charter School	IN	5/31/24	Expiration
Purdue Polytechnic High School	IN	6/14/24	Expiration
DeKalb CUSD 428	IL	6/26/24	Expiration
North Posey County MSD	IN	6/26/24	Expiration
West Orange-Cove Consolidated Independent School District	TX	6/27/24	Expiration
Elmsford Union Free School District	NY	6/28/24	Expiration
Desoto Independent School District	TX	6/28/24	Expiration
East Washington Schools	IN	6/28/24	Expiration
United Schools of Indianapolis—Avondale Meadows Academy	IN	6/28/24	Expiration
Yorktown Heights School District	NY	6/28/24	Expiration
Minisink School District	NY	6/28/24	Expiration
Nyack Union Free School District	NY	6/28/24	Expiration
Jennings School District	MO	6/28/24	Expiration
Garden City Public Schools	MI	6/28/24	Expiration
Caledonia Community Schools	MI	6/28/24	Expiration
Greater Amsterdam School District	NY	6/30/24	Expiration
Hamilton Township School District	NJ	6/30/24	Expiration
Keeneyville School District #20	IL	6/30/24	Expiration
Charleston CUSD #1	IL	6/30/24	Expiration
East WIlliston School District	NY	6/30/24	Expiration
Greenburgh Central School District	NY	6/30/24	Expiration

SCHOOL DISTRICT NAME	STATE	DATE CLOSED	LOSS DUE TO
Russellville School District	AR	6/30/24	Expiration
Connally Independent School District	TX	6/30/24	Expiration
Crowley Independent School District	TX	6/30/24	Expiration
Comfort Independent School District	TX	6/30/24	Expiration
City School District of New Rochelle	NY	6/30/24	Expiration
Evansville Community School District	WI	6/30/24	Expiration
Spotsylvania School District	VA	6/30/24	Expiration
Exeter-West Greenwich Regional School District	RI	6/30/24	Expiration
Salem City Schools	VA	6/30/24	Expiration
Bethlehem Area School District	PA	6/30/24	Expiration
Riverside School District	PA	6/30/24	Expiration
Ardsley School District	NY	6/30/24	Expiration
Dobbs Ferry Schools	NY	6/30/24	Expiration
Oyster Bay School District	NY	6/30/24	Expiration
Syosset Public Schools	NY	6/30/24	Expiration
Berwyn South School District #100	IL	6/30/24	Expiration
Special Education Association of Peoria County - Add on Pekin	IL	6/30/24	Expiration
Clinton City Schools	TN	6/30/24	Expiration
Suffern Central School District	NY	6/30/24	Expiration
Isle of Wight County Schools	VA	7/1/24	Expiration
Cass School District 63	IL	7/31/24	Expiration
Center Cass SD #66	IL	7/31/24	Expiration
pilotED Schools Bethel Park	IN	6/30/24	Expiration

iii. Submit a résumé or listing of qualifications for the proposed resident Food Service Director candidate. This candidate must meet the USDA Professional Standards Hiring Requirements for a new Food Service Director.

FOOD SERVICE DIRECTOR

Aramark will provide and support a full-time food service director, exclusively assigned to the Ralston Public Schools food service program. The food service director must be both personable and professional and possess excellent business acumen. The director must be an innovative leader who is organized and can perform under pressure. It is equally important that our proposed food service director is a good fit for your school community. With this in mind, we will collaborate to identify a leader who possesses the expertise and talent required to be an active member of your team and meet your objectives for a successful, thriving program. Ralston Public Schools will meet and interview our proposed candidates in advance of the assignment.

Food Service Director Responsibilities

Your food service director's chief responsibility will be the successful management of all phases of Ralston Public Schools' program. As Aramark's primary representative, this employee will assist in all phases of planning, budgeting, analysis, and reporting. Although the director will assume responsibility for controlling expenditures and maximizing resources, the authority to make policy decisions will remain with the District administration and board of education.

Other major responsibilities of the food service director include:

- Implementation of training and development programs for all employees
- Participation in the development of a performance plan for staff who report to the food service director
- Development of a comprehensive sanitation program
- Compliance with all District policies and programs
- Prompt and accurate use of all recording and reporting systems
- Coordination of all energy conservation activities related to the food service program

Food Service Director Candidates

We are delighted to propose Scott Williams for the position of food service director. Scott is a successful professional with the ability to motivate and train the team, manage labor relations, and interact personally and professionally with students, parents, faculty, and the administration. Scott best matches the needs of your District, and we are eager to discuss the candidate's expertise and experience with you to ensure he is the best fit.

Please refer to the résumé following this page.

Scott Williams

Food Service Director

Highly skilled and results-driven professional with 30 years of experience in the restaurant industry. Offering a proven track record in building relationships. Experienced in creating, developing, and leading strong teams, while consistently exceeding client needs and expectations. Committed to driving operational excellence and delivering exceptional dining experience.

EXPERIENCE

July 2023 - Present
Aramark, Student Nutrition
Area General Manager

- Provides operational support to five salaried food service directors covering 15 school districts in Southern Illinois and Eastern Missouri
- Responsible for financial operations of all 15 school districts including finalizing annual budgets and monthly projections, analyzing and reporting weekly financial results to regional leadership and generating proformas for RFPs for existing and new business
- Conducts quarterly business reviews with food service directors and clients
- Supports district manager and regional leadership in pursuit of new business opportunities
- Ensures corporate, state, and federal compliance across all districts

December 2006 - July 2023
Aramark, Student Nutrition
Food Service Director

- Responsible for all financial operations including development of the annual budget, generated/analyzed weekly and monthly operating reports, sales sheets, inventory, and payroll
- Achieved 17% growth in average daily meals served
- Awarded Gold Star recognition from the state of Missouri for achieving top breakfast meal growth in the state among school districts over 10,000 students
- Developed nutrition programs with staff to increase education and awareness around healthy eating and lifestyles - introduced Cooking Matters classes to middle schools and additional classroom education for elementary students
- Worked with local farms to begin farm to school programs to introduce produce to students grown in their own community
- Worked with the district Green Team to achieve a 95% reduction in Styrofoam use district wide

EDUCATION & CERTIFICATIONS

University of Missouri, Columbia

Bachelor of Science in Hotel and Restaurant Management, Minor in Business Administration

Serve Safe Manager Certificate

SKILLS & PROFICIENCIES

- Relationship Building
- Team Leadership
- Operational Excellence
- Recruitment and Training
- Vendor Management
- Sales Forecasting
- Cost Control
- Sanitation and Quality Assurance
- Employee Development
- Menu Planning

150 Direct Reports

$6M Revenue Account Volume

$200K Annual grants for operations and programs

REGIONAL SUPPORT FROM ARAMARK'S EDUCATION TEAM

Our expert management team is a major driver of Aramark's success in managing school programs on a regional level.

While Ralston Public Schools' food service program relies on the quality of our on-site management personnel, additional support from our regional and corporate leaders sets us apart from other programs.

Our team offers Ralston Public Schools immediate attention and expertise in all aspects of managing a successful food service program, including marketing, financial planning, technology, and more. The team consists of your Aramark district manager, vice president, and other managerial and technical specialists.

Our experienced leaders will visit your facility regularly to provide support.
The regional team includes the following members:

Regional Vice President

Jeanna Ratnayake is responsible for all of Aramark's education clientele in the Midwest Region. They will help Ralston Public Schools develop short- and long-term goals and ensure that the service meets your timetable. Jeanna regularly visits and conducts regional meetings to train and update our managers. Jeanna offers the latest in trends, research, and state-of-the-art service options.

District Manager

Heidi Hodges is one of the Midwest Region district managers who bring to life services for our clients and customers. Heidi visits your facility regularly to provide support. Our goal is to respond to your needs quickly and effectively. In addition to reporting to Ralston Public Schools management, your food service director will report to Heidi.

General Manager

As one of the region's general managers, Scott Williams supports our services for our clients and customers. Andrew will visit your facility regularly to provide support. They have direct oversight responsibility for the on-site food service director.

Regional Human Resources Director

Heather Baierle supports your resident management staff by providing ongoing human resources support. Examples of such support include recruiting and staffing, development and retention programs, employee and labor relations expertise, compensation and benefits, and overall organizational effectiveness consultation.

Director of Business Development

Angie Oshia is responsible for ensuring that client expectations are met throughout the relationship. Angie partners with schools across Missouri, Arkansas, Kansas, Nebraska, Montana, and Tennessee. Prior to joining the Aramark Student Nutrition team, Angie worked for VariQuest as a Senior Educational Program Manager and prior to that at Scholastic as National Strategic Partnership Manager, where she affectionately shares that "Clifford the Big Red Dog used to be my boss." Aside from her experience with building relationships with education administrators, Angie is also a current school board member in Hillsboro, Missouri. Her focus provides unique insights into board administration, committees, and federal funding to help better serve our partner districts.

Regional Food Service Best Practices Team

This team not only promotes best practices and expertise throughout the region, but also monitors a consistent approach to our programs. This team will be composed of the food service director, district manager, merchandising and marketing experts, human resources, sales, and select personnel from other Aramark-managed districts.

Regional Finance Team

This team, led by Daniel Marchione, is responsible for analyzing performance. Tracking expenditures and interpreting variances requires an experienced financial manager who understands not-for-profit accounting as well as food management. Our regional finance director is responsible for the development and implementation of all performance measurement and monitoring systems, such as financial status, employee productivity, project expenditure, customer satisfaction, and benchmarking.

Regional Marketing Director

Providing additional regional support and area expertise to the local team on the ground is key to our ensuring that Ralston Public Schools has access to our subject matter experts as needed. They represent our commitment to open and transparent communication with your District.

v. Copy of the FSMC's organizational chart.

ARAMARK—MIDWEST REGION ORGANIZATION

JEANNA RATNAYAKE

REGIONAL VICE PRESIDENT

Kate Young
Vice President, Operations
Chicago Public Schools

David Palmer
Regional Manager
MI/AZ

Heidi Hodges
District Manager
MO/IL/CO/CA

Scot Gregory
Area General Manager
IL

Megan Nunn
District Manager
IL

Natalie Turner
District Manager
IN

Molly Janotta
District Manager
IL/WI

Jerod Haxton
Area General Manager
WI and Northern IL

Stephanie Howell
Resident District Manager
Chandler Unified
School District

Daniel Pimm
Resident District Manager
Washoe County
School District

Management Team for Ralston Public Schools

Scott Williams
Food Service Director Candidate

Heidi Hodges
District Manager

Corporate and Technical Resources

Operational Excellence team:

- Dietitians
- Product and procurement specialists
- Operations specialists
- Chefs and culinary support

Marketing and merchandising
Human resources
Purchasing
Facility planning and design
Finance and accounting
Legal
Research and development
Training development
Management information systems
Strategic partnerships

David Neumann
Director of Business
Development

Andrew Dobbins
Director of Business
Development

Angie Oshia
Director of Business
Development

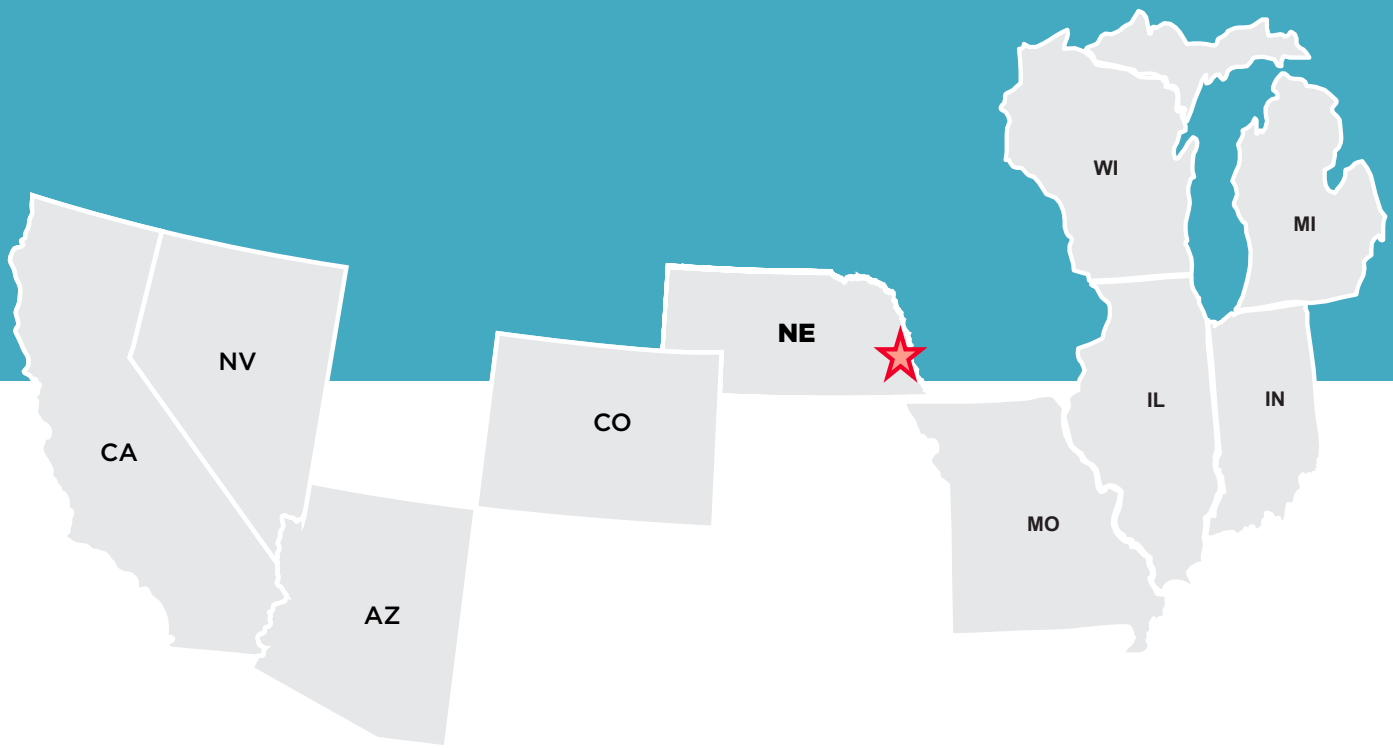
Daniel Marchione
Regional Finance
Director

Jamie Schumann
Regional Finance
Manager

Heather Baierle
Human Resources
Director

Bill Heisler
Vice President
Strategic Sales

Kayla Foster
Operations Support
Director



SUPPORT VISITATION SCHEDULE

When you choose Aramark, Ralston Public Schools receives a professional food service director and the support of the most experienced management staff in school lunch programs.

To demonstrate our commitment to your program, we schedule regular visits by team members that enhance open communication, support, and follow-through. We are flexible, too, and will adjust this schedule to best meet your needs:

Jeanna Ratnayake, Regional Vice President

- Annual visits and discussions
- Monthly monitoring
- Open-door availability

Heidi Hodges, District Manager

- Visits and discussions as needed
- Constant monitoring
- Weekly review with director
- Board meeting attendance
- Annual audits
- Assistance with director's training

Heather Baierle, Human Resources Director

- Provides ongoing human resources support
- Plans director's training schedule

Daniel Marchione, Regional Finance Director

Within the first 60 days of operation to ensure:

- Accurate Accounting Setup
- Financial Clarity for School Year 25-26 Targets
- Assists in building financial acumen and strategy with team on the ground

ARAMARK MANAGEMENT TEAM BIOGRAPHIES:

Midwest

Jeanna Ratnayake, Regional Vice President

Throughout her 20-year career at Aramark, Jeanna has held positions of increasing responsibility at Aramark across Collegiate Hospitality, Healthcare+, and Student Nutrition. Jeanna is known for her ability to build high-performing teams and strong performance-based relationships with her clients, as well as her experience evolving organizational cultures and driving outcomes to the highest levels. She attributes these strengths to her past leadership experiences in Aramark flagship partnerships across education and healthcare markets.

In addition to her professional experience, Jeanna is a passionate advocate for causes benefiting children and education. Jeanna currently serves her local school district as the President of the Northwest ISD Education Foundation Board and is an advisor for the Texas Woman's University College of Business Dean's Leadership Circle. She is a member of the Northwest ISD Long Range Planning Committee and is a Northwest ISD Community Ambassador. Jeanna volunteers annually to support center improvements at the Buckner Children and Family Services Center in Dallas and the Tarrant Area Food Bank in Fort Worth. She has previously served on the advisory board for Kappa Alpha Theta Fraternity at Baylor University and supports CASA, the fraternity's national philanthropic initiative.

Jeanna has a B.S. in hospitality management and public relations from Kansas State University.

Daniel Marchione, Regional Finance Director

Dan is the Regional Finance Director for Aramark Student Nutrition in the Midwest Region. He is responsible for providing financial advice to regional and division management teams on existing and new business, forecasting and budgeting, and monthly operating results.

Dan joined Aramark in 2014 as a Financial Analyst with the business and industry division, where he was responsible for the financial reporting and analysis for numerous clients across the country. He then took a position as Senior Financial Analyst, partnering with business development teams in Aramark's sports and entertainment and leisure divisions, in which he provided analysis for new and existing deals with major sports venues and national and state park operations.

Dan most recently served as Senior Finance Manager for Aramark Destinations, where he was responsible for financial reporting, planning, and strategy for operations at more than 70 locations, including national parks, state parks, cultural attractions, and conference centers.

Dan holds a Bachelor of Science in business administration and finance from The College of St. Rose.

Jamie Schumann, Regional Finance Manager

Jamie has worked within Student Nutrition at Aramark for over 24 years. She started her career with Aramark as an assistant food service director moving her way up over the years with roles such as Food Service Director, GM, Project Manager, and into her current role.

Through the years she has proven to a strong operator and known for driving efficiencies while focusing on the customer experience. Her operational knowledge and strong understanding of the finance has brought exceptional support to our teams to help drive operational excellence while coaching and developing our field managers.

Jamie holds a Bachelor of Science in hospitality management from the University of Wisconsin – Stout.

Heather Baierle, Human Resources Director

Heather is a decisive, detail-oriented professional who brings over 10 years of human resources experience to her role overseeing the Midwest Region of Aramark Student Nutrition. She is a determined team player and leader who understands the strategic dynamics necessary to create and drive an effective organization and culture.

Heather is highly organized, with proven abilities in prioritizing and coordinating multiple tasks to deliver results within time and budget constraints. Her expertise encompasses staffing and retention; payroll; employee relations, training, development, and performance management; benefits; and ER/HR compliance.

She earned her Bachelor of Arts in psychology from Roosevelt University and is an active member of the Society for Human Resources Management.

Kayla Foster, Operations Support Director

Kayla is energetic and dedicated to furthering the initiatives and values of Student Nutrition across all districts in the Midwest Region. She enables our teams in executing our promises by focusing on safety and operational excellence through trainings, on-site support, and providing tools and resources to meet our high culinary and nutritional standards.

Kayla joined Aramark in 2017 and is a Registered Dietitian and Nutritionist who continuously motivates our teams to elevate the dining experience to serve diverse and nutritious meals. Her responsibilities include food and labor management, meeting key performance indicators, reducing waste, and providing the best possible experience for student success.

Kate Young, Vice President of Operations, Chicago Public Schools

Kate is a registered dietitian with more than 10 years of experience managing food service operations. She is currently Aramark's Vice President of Operations (VPO) for Chicago Public Schools.

Kate joined Aramark in 2014 as an Assistant Food Service Director in Student Nutrition. She worked her way through several field management roles: Food Service Director, Multi-Site General Manager, and operational support roles in the Chicagoland area. Prior to assuming the VPO role in August 2024, Kate was an Operations Support Director for more than six years, supporting Student Nutrition's Midwest Region in menu creation, design and accountability, food and labor productivity, and regulations and systems training.

Kate got her start as a Clinical Dietitian in LaGrange, Illinois. She earned her Bachelor of Food Science and Human Nutrition from the University of Illinois Urbana-Champaign, completed her dietetics internship with West Virginia University Hospitals, and earned her Master of Business Administration and Master of Public Health from Benedictine University. Kate is highly involved with Aramark's Nourish ERG, which connects nutrition and culinary professionals with their communities.

Heidi Hodges, District Manager

As a District Manager, Heidi is responsible for the overall planning, direction, and control of accounts and sites within Missouri, Illinois, Colorado, and California with a focus on growth, cost, and productivity, leading people, and delivering financial commitments. Bringing more than 17 years' experience in managed food service to the role, she identifies opportunities to implement new, innovative products and services and assists in the negotiation of union contracts.

Heidi worked for Aramark's healthcare division at University Medical Center Health System in Lubbock, Texas, from 2003 to 2020. She held roles of increasing responsibility, beginning as Food Production Manager before being promoted to Assistant Director and then General Manager/Director. Before joining Aramark, she was Director of Operations for Hillcrest Country Club in Lubbock.

Heidi earned a Bachelor of Science in restaurant, hotel, and institutional management from Texas Tech University. She is certified in ServSafe and Lean Six Sigma.

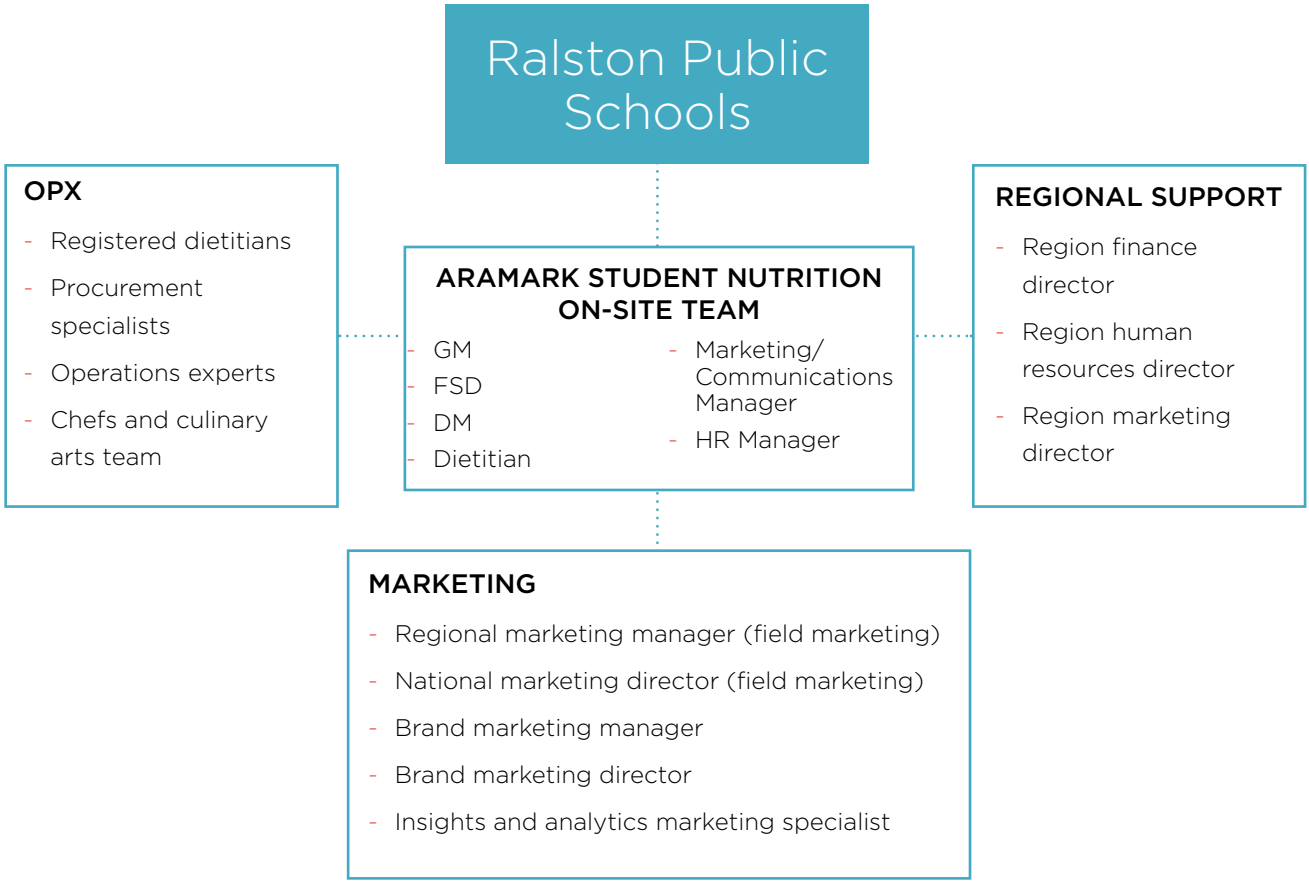
CORPORATE & TECHNICAL RESOURCES

One of the hallmarks of Aramark is the technical and corporate support offered by our OpX team.

Our operating capabilities clearly differentiate Aramark from our competitors and self-operated food service programs. No other company has invested as much in building strong core competencies in nutritional expertise, culinary excellence, and operating standards. This support is integral to our food program successes.

We have provided a chart below outlining the relationship between our corporate OpX support, regional support network, and the on-site Ralston Public Schools team. The specialists on the OpX team have expertise in the following areas:

- Marketing
- Merchandising
- Facility planning and design
- Purchasing and distribution
- Human resources
- Management information systems
- Training and development
- Nutrition and dietetics
- Safety and sanitation



OPERATIONAL EXCELLENCE

OUR OPX TEAM COMPLEMENTS THE ARAMARK STUDENT NUTRITION REGIONAL MANAGEMENT TEAM'S CORE COMPETENCE IN NUTRITION, CULINARY EXCELLENCE, AND OPERATING STANDARDS. THE OPX TEAM IS COMPOSED OF:

Dietitians

Our registered dietitians are experts in the federal and state child-feeding programs and regulations, dietary guidelines, and menu planning (such as traditional food–based, enhanced food–based, and nutrient standards–based). They provide information, training, and support related to general nutrition, healthy food products, recipes, and menus. They monitor our field programs to ensure that we deliver safe, healthy, and cost-effective dining options to student customers.

Product and Procurement Specialists

The OpX team provides training and support in the areas of product specifications, procurement processes, and USDA commodity processing and use. This team conducts WebEx® conferences for field personnel to ensure that our field managers are maximizing the use of USDA commodities. The team monitors processor contracts and commodity-tracking websites to ensure that our clients are getting the most value possible out of their districts' commodity options.

Operations Specialists

Our operations specialists deliver training in the field, conduct site-based operational audits, provide support in critical new account openings, and develop operational improvement plans for our accounts. These individuals are experienced field operators with proven expertise and skills that ensure consistent execution and innovation. Operational focus ranges from HACCP standards and occupational safety to food production processes and labor staffing.

Chefs & Culinary Support

Our OpX team has a lead chef who is fully supported by a team of chefs and culinary experts in Aramark's culinary development group, which tests new recipes, maintains a database of working recipes designed to support the K–12 environment, assists in development of menus and wellness strategies, and provides training and support to the field.

Together, this team of dietitians, chefs, culinarians, and operations specialists provides leadership and support to make certain that Aramark is a market leader in health, wellness, operational efficiency, and culinary excellence.

Ralston Public Schools will benefit from our OpX team's innovative tools and resources. Examples of some of the new tools, systems, and training programs that have been developed and launched by our OpX Program Management Group are:

FOOD CORE COMPETENCY TOOLS

These tools include an annotated core pantry listing of vetted K–12 food ingredients, complete recipe database with national average pricing built in, menu templates for all grade levels with drag-and-drop menu-building capability, food production record builder, production summaries, and a waste tracker.

SITE-BASED OPS STANDARDS TOOL KIT

This collection of tools and forms is housed on Aramark's website and packaged into a tool kit that can be used on site. It ensures proper implementation of standards in safety, sanitation, HACCP, and food production.

FOOD PRODUCTION BASIC TRAINING

All training on the fundamentals of food production enables front-line managers to meet Aramark's stringent food production standards.

BRAND MANAGEMENT & FIELD MARKETING TEAMS

Our brand and field marketing teams provide additional regional support for Ralston Public Schools' dining program.

The branding team, based on survey results gleaned from our extensive collected insights develop, create, and activate our K–12 brands and food and wellness promotions. The field marketing team supports the strategic end-to-end process and the tactical implementation of key brand programs, working with your on-site team and our experts in operations and other functional teams. The regional field marketing directors and your District's on-site team are also supported directly by our student nutrition national brand marketing director, including both in-person support and remote strategic planning.

SENIOR LEADERSHIP TEAM

We are proud of our senior leadership team, which is led by the President of Aramark Student Nutrition, Barbara Flanagan. The team is responsible for all of the support functions provided by Aramark and each region team reports into these individuals:

- Marketing and merchandising
- Finance and accounting
    - Payroll
    - Auditors
    - Accounts payable
- Research and development
- Human resources
- Training and development
- Management information systems
- Legal
- Facility planning and design
- Purchasing
- OpX

Aramark Student Nutrition Senior Leadership Team

Barbara Flanagan
President & CEO, Aramark Student Nutrition

Dan Regler
Vice President, Finance,

Terry Kirk
Vice President,
Human Resources

Kayla Foster
Operations Support Director

Beth Ann Engelland
Vice President,
Operations Excellence

CORPORATE AND STUDENT NUTRITION RESOURCES

Chris Culver
Vice President, Hospitality Enablement

Ila Fennie
Vice President, Labor Management Group

Lindsay Burke, RD, LDN
Commodity and Product Manager,
Student Nutrition

Meeta Stocum
Vice President, IT Business Relationship Management, Student Nutrition

ARAMARK'S EDUCATION TEAM INCLUDES:

Barbara Flanagan, President and CEO, Aramark Student Nutrition

Barbara is President of Aramark Student Nutrition. During her 24-year tenure at Aramark, she has steadily progressed through roles of increasing responsibility. She began her career first as Assistant Food Service Director, then Food Service Director, with subsequent promotions to District Manager and Vice President of Operations for the South Midwest Region.

In 2008, Barbara was named the K–12 division's Regional Vice President for the South Region, overseeing food and facilities accounts. In 2014, served Aramark's higher education division as Regional Vice President of the South Region. Barbara is a graduate of Texas Tech University, with a degree in restaurant, hotel, and institution management.

Dan Regler, Vice President, Finance

As Vice President of Finance for Aramark Student Nutrition, Dan provides financial leadership for accounts across the country, representing $800 million in revenue. He oversees finance and accounting activities and partners with our senior operators to establish financial objectives and deliver results. Dan provides oversight for financial reporting, business reviews and forecasting, budgeting, and planning. He also plays key roles in strategic planning and potential mergers and acquisitions.

Prior to this role, Dan was the Director of Finance for Aramark's facilities business, with over $2 billion in revenue. In this role, he provided strategic counsel and shared his financial expertise with operators in a way that strengthened their business acumen and fostered professional growth and development.

Since joining Aramark in 2002, Dan has held numerous financial and operational roles of increasing responsibility across several lines of business, including as Director of Finance for the K–12 division, driving strategy and performance.

Dan earned his bachelor's degree in business administration from Stockton University. He lives in the greater New York area.

Justin Crews, Vice President, Growth

As Vice President of Growth, Justin supports school districts throughout the country in achieving their goals for delicious food, outstanding student engagement, and overall, improved results for our partner clients. He seeks to train, lead, and coach Aramark teams to build relationships with students, faculty, and district leadership to deliver on our commitments and achieve common goals. The student is at the center of every conversation as we work to develop menus that meet their palates, driving participation and positive outcomes for everyone.

Justin strongly believes in using each day as an opportunity to learn and shares his passion for getting better every day to build the strongest and most responsive teams in the industry. Prior to this role, Justin worked as the Vice President of Operations for the East Region and as a District Manager supporting Ohio, Pennsylvania, Virginia, and North Carolina.

He earned his Bachelor of Arts in political science from North Carolina State University and his Master of Business Administration from Cleveland State University.

Terry Kirk, Vice President, Human Resources

Terry oversees human resources field operations across the U.S. In this role, she helps to shape HR strategies and processes in Aramark Student Nutrition to support the success of the operations. Terry has over 15 years' experience in the HR field, supporting strategic planning, organizational development, recruiting/staffing, employee relations, labor relations (including contract negotiations), performance management, and training and development.

Terry joined Aramark in 2011 as a Human Resources Director in K–12 in the South Region. She also supported our facilities and sports and entertainment organizations in the Director role before moving into her current role in May 2020. Prior to Aramark, Terry held leadership positions at AT&T in finance and human resources.

Terry received her Bachelor of Arts in accounting from the University of Texas in Austin and lives with her family in North Texas.

Lindsay Burke, RD, LDN, Commodity & Product Manager, Aramark Student Nutrition

Lindsay supports K–12 field operations in commodity selection and utilization throughout the year and ensures that menu and culinary development teams optimize commodity product opportunities for each school. By delivering tools, training, and resources to support operators, Lindsay enables front-line managers to maximize their districts' commodity entitlements while driving quality and innovation.

Lindsay's partnerships with supply chain, manufacturers, and state and federal food distribution agencies further support districts in successful commodity allocations and usage. Lindsay has over eight years of child nutrition and operations experience with Aramark Student Nutrition.

She earned her Bachelor of Science in dietetics from James Madison University and is a Registered Dietitian with the Academy of Nutrition and Dietetics.

Beth Ann Engelland, Vice President, Operations Excellence

Beth Ann leads the menu strategy, culinary development, and operations support team for Aramark Student Nutrition. Her team's mission is to ensure that all students receive great-tasting, nutritious meals. The team supports everything from menu development to implementation and execution, making it nimble and effective in supporting the tools needed to drive productivity and meal participation. She also works closely with supply chain and marketing to provide guidance on nutrition and regulatory compliance for product specifications, recipe development, and menu planning.

In her 11 years with Aramark Student Nutrition, Beth Ann has held roles in operations management and functional hospitality enablement. Prior to her promotion, she was a District Manager in Wisconsin, responsible for the overall planning and direction for 18 districts and 12 Front-Line Managers. In that role, she championed farm-to-school efforts, use of hydroponic gardens in schools, and alternative breakfast service models.

Beth Ann earned her Bachelor of Science in dietetics from the University of Wisconsin–Stevens Point and her MBA from Ohio University, and she completed her dietetic internship through Loyola University in Chicago.

5

Finance/ Business Practices

E. — Finance/Business Practices:

i. Provide annual reports or financial statements for the past two fiscal years, certified by a certified public accountant. Do not state "as requested," these must be included.

FINANCIAL STATEMENTS

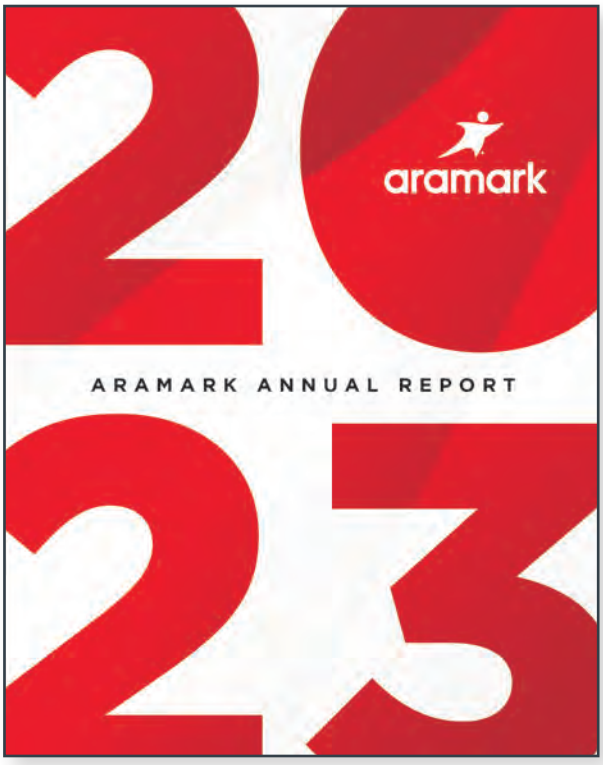
Supported by the financial resources of the Aramark Corporation, Aramark Student Nutrition functions as a boutique enterprise led by a dedicated team of industry professionals who have honed their expertise in school food service management.

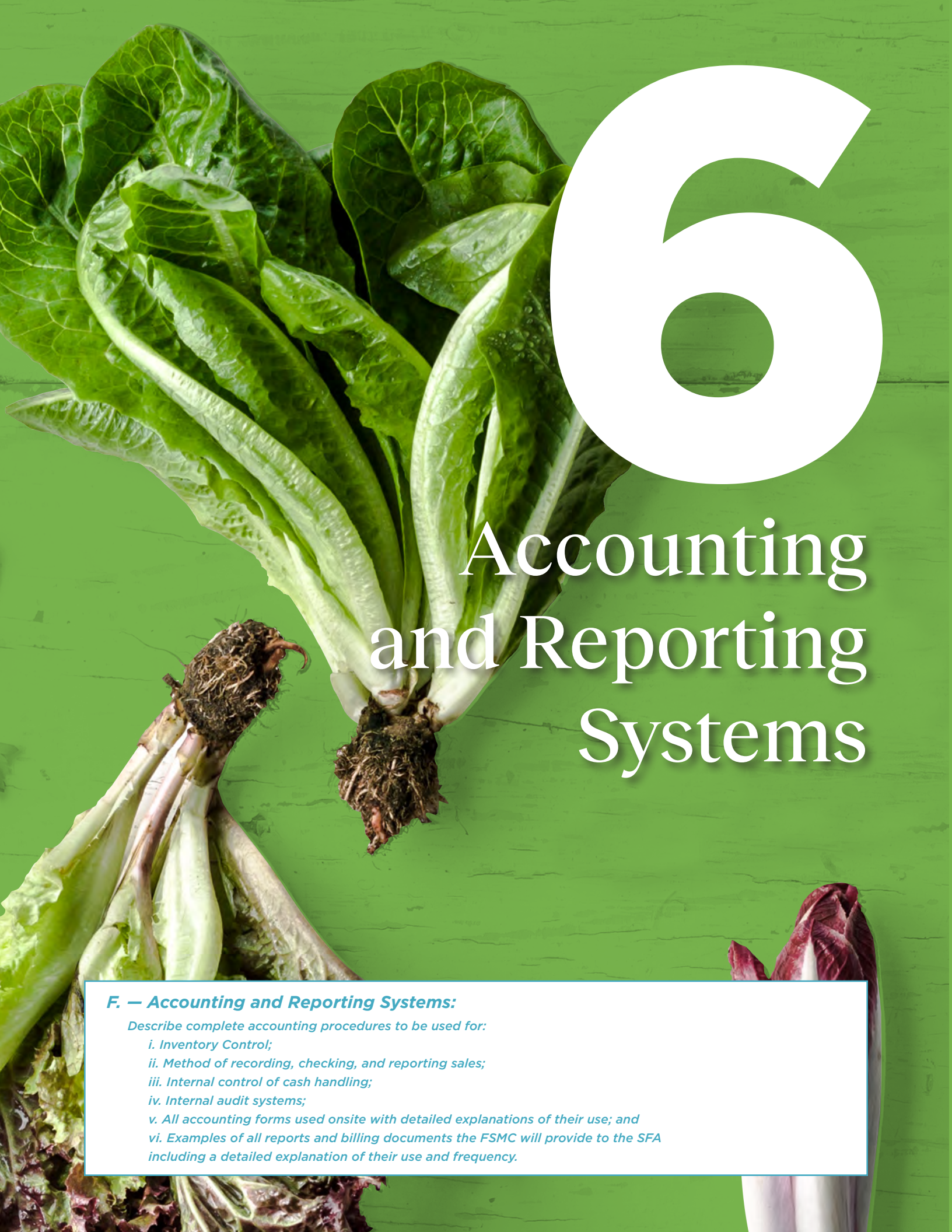
Enclosed on the provided USB drives are the financial statements from the past two years, showcasing the stability of the company with an annual revenue of $17.4 billion and a robust balance sheet.

AUDIT SUCCESS

Aramark Student Nutrition has extensive track record of success guiding our partners through procurement and administrative reviews. Our teams are industry experts within the regulations and compliance of your program and will be there to support through each step of the audit. Furthermore, our proprietary menu program is approved by the USDA for Child Nutrition programs.

Annual Report and Form 10-K can be found on the enclosed flash drive(s)





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Accounting and Reporting Systems

F. — Accounting and Reporting Systems:

Describe complete accounting procedures to be used for:

i. Inventory Control;

ii. Method of recording, checking, and reporting sales;

iii. Internal control of cash handling;

iv. Internal audit systems;

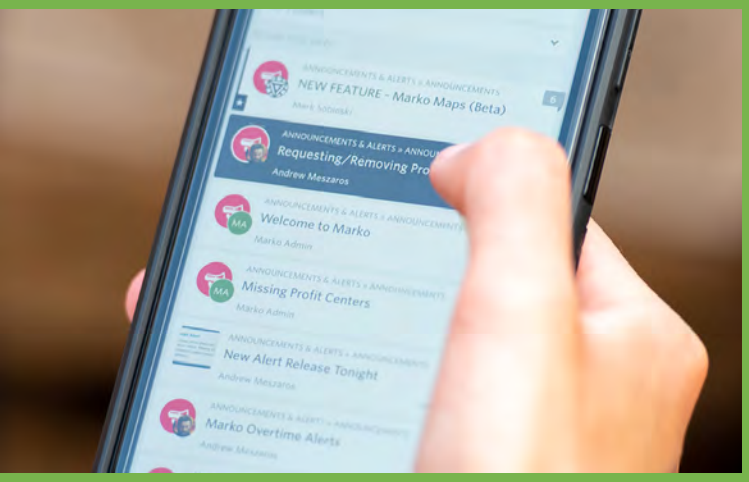
v. All accounting forms used onsite with detailed explanations of their use; and

vi. Examples of all reports and billing documents the FSMC will provide to the SFA including a detailed explanation of their use and frequency.

Our Approach

Many districts have lower participation rates simply because they aren't shown where the opportunities are. With so many campuses to keep track of, no program can succeed without transparent, up-to-date meal information.

Our financial systems were designed by industry experts—people who know school meals—to provide maximum visibility. With up-to-date meal information, you can zoom in to each school building to take immediate action. And with our innovative platform, you can zoom out for a fresh look at your District and where we can make the greatest impact.



3 PHASES TO BETTER INSIGHTS

1. PRESENT UP-TO-DATE MEAL DATA

2. FIND OPPORTUNITIES

3. TAKE ACTION

1. PRESENT UP-TO-DATE MEAL DATA

When you choose to partner with us, our Aramark management team comes equipped with access to our **Campus Metrics Dashboard**. This innovative reporting system clearly displays program trends and outcomes at each campus. Campus Metrics not only compares each school building within the district, but also leverages our **Industry Average Data** from the 3,300 schools we serve throughout the country. In fact, we've already leveraged these benchmarks to build our proposal and have a strategy in place to grow participation at your top locations.

Monthly Accounting

We'll regularly discuss participation and other program trends at our **Monthly Joint Review**. This touchpoint is critical to ensuring you're up to speed on our progress, as well as to facilitate dialogue for any potential course corrections.

At our Monthly Joint Review, you can expect us to present:

- How we're growing participation in the District
- Updates on how we're engaging the students, staff, and community
- New menu options and sampling events that have taken place
- An update on the financial health and how we plan to fulfill our financial commitments
- Necessary documents for District accounting

At the Monthly Joint Review, you'll receive a clear, concise invoice each month that shows the meals served in the reporting period so you can tie our invoice back to your records. We will always provide the backup you need to fulfill all state procurement and administrative requirements.

Aramark's Sample Accounting Reports can be found on the enclosed flash drive.

"The excellent management of our food service program by Aramark has provided positive revenue returns every year that I have been here at Frenship."

—Tim Williams, Assistant Superintendent of Operations, Frenship Independent School District

2. FIND OPPORTUNITIES

Once we've presented the data, we can then get to work communicating and taking action on the largest opportunities.

We recognize the number of stakeholders involved in making a child nutrition program successful. That's why we developed our **Client Business Review**, where twice per year we meet not only with the District's Business Office but also invite other key roles to participate: administration, building principals, school board members, PTO presidents, wellness committee chairs, and anyone else in the District committed to the success of the program. These discussions are invaluable not only to present our findings, but also to listen to each individual's unique perspective to better meet the needs of your students.

Because our advanced reporting systems provide new insights, we're able to take action on situations that would have otherwise gone unnoticed. We can then lean on our time-trusted processes to implement the necessary changes.

> "Aramark not only demonstrates effective leadership through managing the CSD program and assisting with audits administered by the Department of Public Instruction (DPI), but they also work hard to help grow the program in a way that is most beneficial for students."
>
> —Ben Irwin, Director of Business Services, Cedarburg School District

3. TAKE ACTION

Taking action isn't always a one-time change. It's also about making a habit of effective processes and management routines. That's why we provide time-tested systems that ensure lasting results for years to come.

Every FSMC has accounting systems that get the job done. But we see our proprietary technology as another way we add value to your program.

Data-Driven Systems

Campus Metrics is only possible due to the investment we've made in state-of-the-art accounting systems. Here are some of the benefits you'll also receive from these programs:

- **AUTOMATED INTEGRATION—**By automatically importing data between our programs, we save our team hours of hand typing, allowing more time to be present in each school building. And while we have an import feature with a few POS providers, our accounting systems are flexible to work with any POS your District already has in place.
- **AUTOMATED ACCOUNTING—**We come equipped with our own ordering and PO management software (marketPRO). One key feature of marketPRO is that it prevents surprise, out-of-period invoices by ensuring all POs are automatically accounted for within the fiscal period. For eligible suppliers, marketPRO also offers AI-powered invoice scanning, which reads each line item of the invoice and uploads the details to be submitted for payment and inventory.
- **EXPERT FORECASTING—**We believe in detailed forecasts. Not only do we forecast our annual financial outlook using our planning and forecasting system, but every meal we plan to serve using our PRIMA Web menu software. This drives our operational decision-making, which in turn maximizes the financial return to our partners.
- **MOBILE CAPABILITY—**With each campus needing unique attention, the modern food service director needs mobile capability to stay on top of day-to-day activities while on the go. We offer mobile apps for our managers to review the day's labor schedule, validating meal service results, and inspecting each school's operational success.

Financial Oversight

The district manager and regional finance team will oversee the accounting and reporting at your District through:

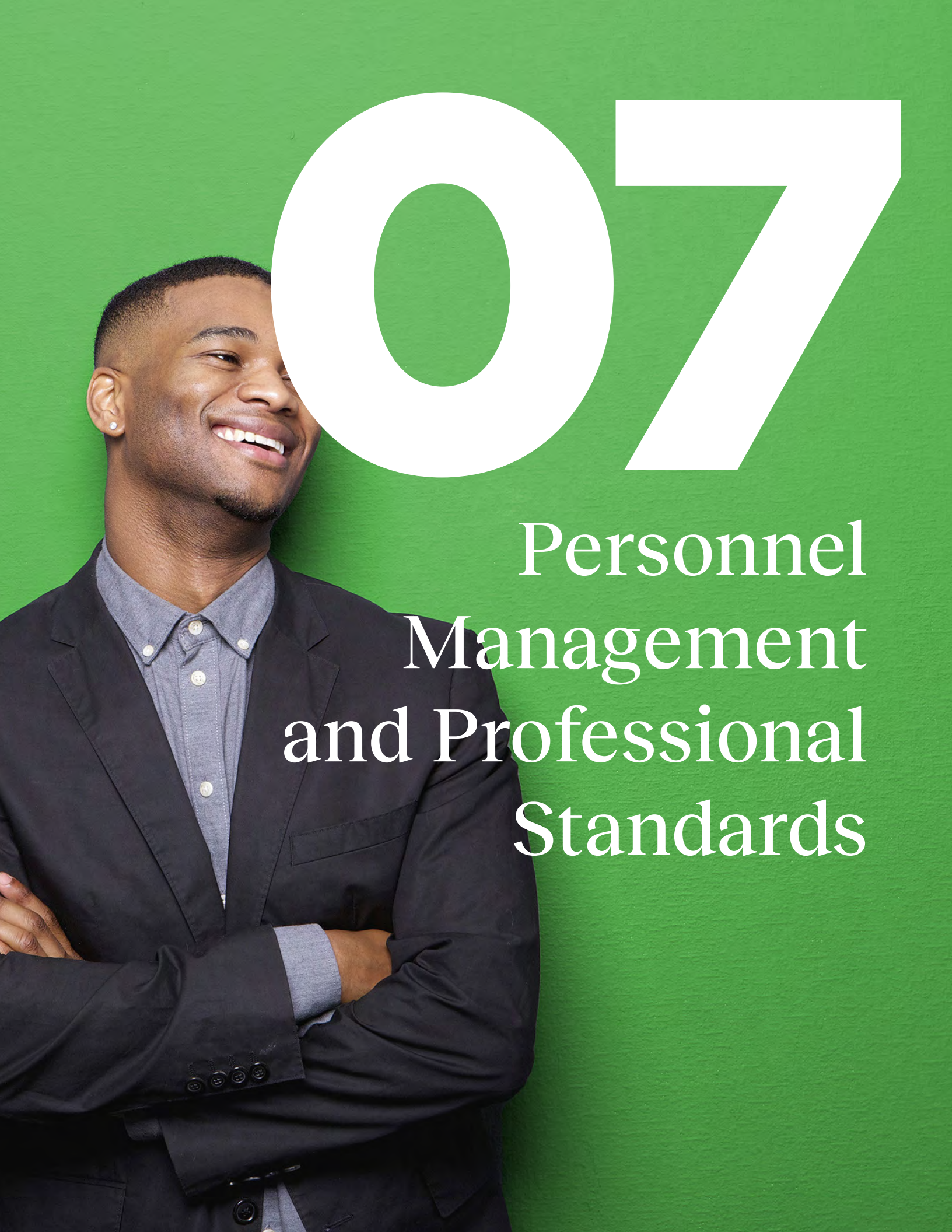
- **WEEKLY FINANCE CALLS—**The district manager will review Campus Metrics and other financial targets to ensure we're making the most of every opportunity.
- **ANNUAL AUDITS—**Each year, the district manager will conduct our DM Financial Health Check: a formal, on-site audit to ensure compliance and accurate record keeping.
- **CORPORATE ACCOUNTING OVERSIGHT—**We have strict and comprehensive accounting procedures, adhering to GAAP and Sarbanes–Oxley regulations. We train our on-site managers in all of our accounting and reporting procedures, and our corporate team of financial accountants and external auditors oversee compliance.

Policies & Forms

We will implement our financial policies and train all cashiers on cash handling and other key accounting procedures. These will be regularly inspected by management to ensure everything is accounted for and nothing gets missed.

About Aramark

We are fully committed to reconciling the financial needs of Ralston Public Schools. For more than 60 years, we have helped districts such as yours successfully balance student, faculty, and staff nutritional needs with financial viability and growth. We apply our solid fiscal strategies and quality processes and resources to yield more efficient production, tighter economic control, and maximized flexibility for your District and community. **Aramark's Sample Accounting Reports can be found on the enclosed flash drive.**



07

Personnel Management and Professional Standards

Engage & Enable

THE TWO Es

Without question, our most valuable asset is our outstanding associates, who go above and beyond every day to do great things for your students and your District. In order to position our associates for success, we apply four key principles: Hire Right. Train Well. Recognize and Reward. Retain Talent.

Based on the Hay Group's proven Effectiveness Framework, we invest in and support powerful engagement and enablement programs that reduce turnover and drive performance. This strategy has consistently proven effective in retaining and inspiring employees.

The definitions for engagement and enablement are as follows:

- **Engagement:** Ensuring that employees are inspired, motivated and effectively guided toward success.
- **Enablement:** Guaranteeing that employees have the requisite training, tools, and resources crucial for their success.

SIMPLY STATED, WE DELIVER:

- Increased associate engagement
- A company where the best people want to work
- Clients who become partners for the long term
- A strong safety record
- Customers who keep coming back
- A safe and supportive workplace environment
- Customers, clients, and associates who refer us to others

Combining the two Es reduces employee turnover by 54% (versus 40% with engagement alone, increases customer satisfaction rates by 89% (versus 71%), and boosts revenue growth by 4.5 times (versus 2.5 times).

Source: Korn Ferry Institute

Hire Right

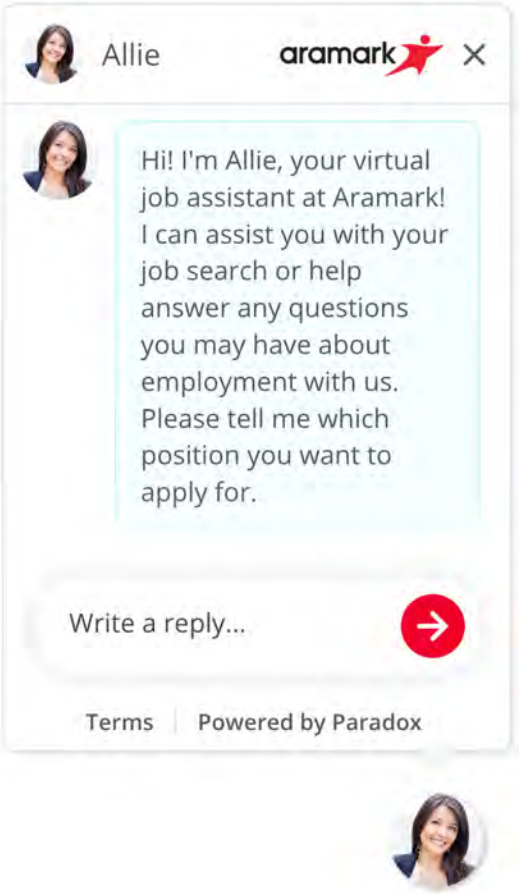
We rely on associates to exceed customer expectations every day.

Therefore, we seek the most dedicated, talented associates using several criteria in selecting potential team members, including experience, communication skills, attitude, and enthusiasm.

The service sector is exceptionally competitive in identifying ideal candidates, given the necessity for a mix of skills like enthusiasm, communication, dedication, and a positive attitude. This challenge becomes more pronounced when catering to students, as it requires the ability to communicate effectively with younger individuals and demonstrate compassion.

EXISTING STAFF

We look to hire any of your current staff who are interested in joining our organization and who pass our industry-leading safety screening to protect your District's students and administration. This approach ensures peace of mind to associates as they transition to Aramark.



TALENT ACQUISITION

Our team members embody both your District's and our own values, serving as the pivotal element in shaping the best experience for your students. Therefore, we invest substantial resources to ensure that our talent acquisition practices are exceptional.

There are three key elements to our talent acquisition approach:

1. The talent acquisition team
2. Our reach/methodology
3. Candidate experience and hiring process

TALENT ACQUISITION TEAM

Our continuous pursuit of top-tier talent is supported by a dedicated national team of recruiters that we can expand as required.

Our recruiters with deep expertise in culinary arts, management, operations, finance, and technology fill more than 84,000 jobs each year with Aramark.

Our talent acquisition team consists of professionally trained members adept at crafting compelling job descriptions, tailoring job posting strategies to specific locations and geographies, and employing advanced interview techniques to discern and select the most qualified talent.

OUR REACH/METHODOLOGY

At Aramark, we source talent through a number of channels:

- Seven-plus national job board advertising partners
- Targeted direct sourcing
- Diversity associations and events
- Social media sites
- Associate referrals
- Competitive intelligence and name generations

We acquire candidates through national board partners by networking. We engage with trade associations, diversity networks, and specialized sources for individuals with disabilities. Our relationships with veterans groups bolster military hiring, and our Employee Resource Groups (ERGs) foster inclusive workplace communities for our diverse pool of talent, including women, Latinos, people of African descent, Indigenous people, cross-generational workers, veterans, LGBTQ communities, interfaith dialogue, and people with disabilities and their caregivers and advocates.

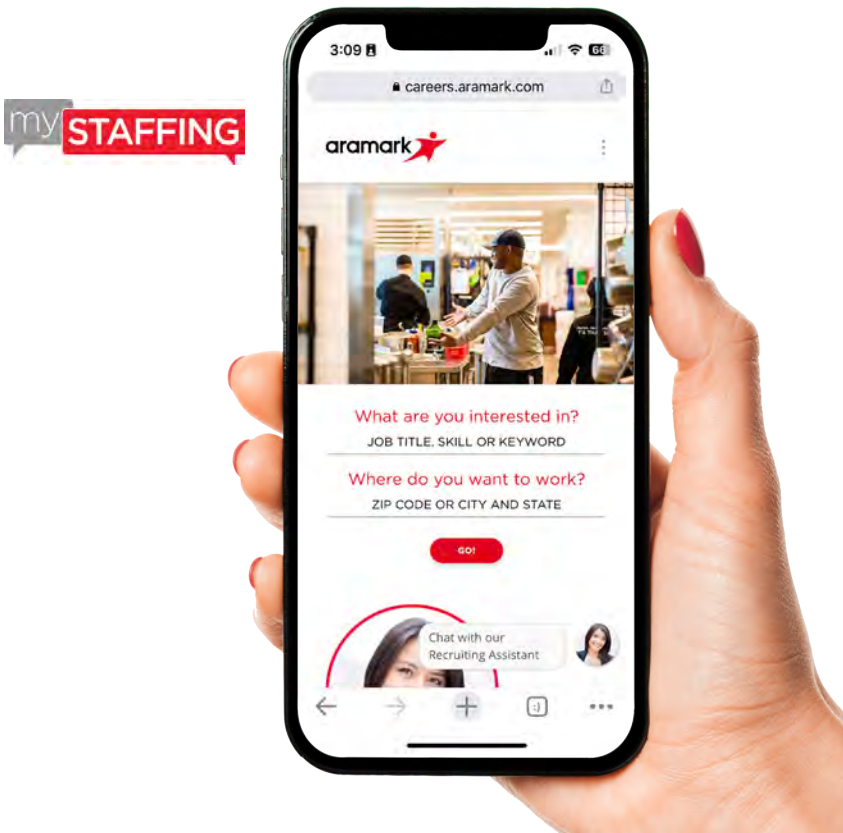
Our myStaffing system technology supports candidate recruiting, selection, and pre-boarding. This end-to-end solution results in speedy, accurate, and compliant hiring. Our managers create, advertise, source, and track hiring of front-line associates using one system login. This not only hastens the process but also enables best practices in selecting, hiring, and onboarding talent. Through myStaffing, we can track, monitor, and continuously improve our hiring practices nationally and across all job levels and types.

CANDIDATE EXPERIENCE AND HIRING PROCESS

In today's dynamic job market, technology has transformed the recruitment process, with job seekers behaving like informed consumers. They extensively research prospective employers long before engaging with recruiters or applying for positions, tracking companies on various social media platforms. We have strategically invested in technologies, including artificial intelligence (AI), to thoroughly understand our internal talent pool, optimize candidate outreach, and evaluate applicants for skills and cultural fit. This tech-driven approach is poised to provide a significant competitive edge for Ralston Public Schools. We ensure a seamless, efficient, and professional candidate experience, creating a positive first impression for your District and Aramark Student Nutrition.

HIRING PROCESS & BACKGROUND CHECKS

The safety of your students, and school community is paramount at Aramark, and we prioritize this through rigorous hiring procedures. We adhere to standard background check processes for all associate hires, including criminal history screenings, sexual offender registry checks, checks against governmental databases, and past address searches. The specific checks depend on factors like the position, associated risk, work location, legal requirements, or client contract specifications. Conducted by a third-party vendor, these checks cover a seven-year criminal history, where legally permissible, and any period of judicial oversight.



INTERNAL HIRES

A culture of promoting within our organization: Our leadership and human resource teams organize regular people planning sessions to evaluate talent at the national, regional, and district levels. This process yields a pool of individuals prepared for new opportunities and a cadre of high-performing individuals in development for future roles. We identify internal talent through comprehensive discussions, both within and across sectors, facilitating robust talent discovery.

EXTERNAL HIRES

Attracting the best and brightest talent to Aramark requires the dedicated efforts of our talent acquisition team. Our recruiters with deep expertise in culinary arts, management, operations, finance, and technology fill more than 84,000 jobs each year with Aramark.

In preparation for hiring, candidates are introduced to the company during the screening and selection process. Qualified candidates are presented to hiring managers for review. Our hiring leaders work in collaboration with leadership and our human resources partners to select the best talent.

We're proud that nearly

50%

of our hires are among our high-performing internal associate base.

"The [Aramark] food service staff at Toni Morrison is absolutely amazing. They have gone above and beyond in every way possible this year. Bev spearheads this amazing team and troubleshoots problems before they arise. Being a first-year principal, I'm super blessed and couldn't have asked for a better team."

—Brigette Kaiser, Principal, Toni Morrison Elementary School

"Applying was so easy! I used my phone and had my interview the same week. My team is so nice and they are training me. I am so excited to work!"

—Benita Rangel, FSW, Aramark Pflugerville ISD

"This was the easiest hiring process I've ever done, seamless and quick."

—Jennifer Sass, FSW, Arthur School District

"The application process was very easy and convenient."

—Jennifer Revell, FSW, Tuscola School District

Train Well

ARAMARK COMPLIES WITH ALL PROFESSIONAL STANDARDS FOR SCHOOL NUTRITION PROFESSIONALS AS SET FORTH BY THE USDA

Our approach to training is multifaceted, inclusive and comprehensive.

Our training and development program for Ralston Public Schools is developed with the primary objective of providing superior student customer service and encouraging students to participate in school meals while making healthy eating choices.

Training program is designed to:

- Improve food service skills and regulatory compliance
- Enhance customer service
- Increase productivity
- Improve communication between employees and supervisors
- Boost employee morale

These enhanced skills will promote both short- and long-term career growth.

CLASSROOM SETTING

Instruction carried out in a physical classroom or a comparable space led by facilitators. Various teaching methods such as lectures, group discussions, role-playing, training games, and case studies are typically employed.

ON THE JOB

Hands-on training expedites employee development with typical daily experiences or shadowing a senior level employee.

COACHING

Following formal processes like classroom or on-the-job training, employees are afforded one-on-one training sessions. This approach encourages experienced employees to mentor their less-experienced counterparts, and allows for new employees to seek guidance, ask questions, and receive valuable feedback.

INTERACTIVE

Incorporating both computer-based and multimedia training, this method is typically conducted in a group setting but can also be administered individually. Entertaining media content defines task objectives and comprehension is evaluated through multiple-choice questions and interactive games.

ON-DEMAND

Web-based and self-paced e-learning facilitates continued growth of technical knowledge skills. This encompasses various forms of electronic learning, including videos and simulators designed to replicate real work experiences.

The core of our service excellence strategy is our SERVE Framework:

Service means treating our customers as guests, and providing true hospitality using the steps of WEST (Welcome. Eye Contact. Smile. Thank.). It means showing passion and excitement for our food and products and making things easy and comfortable for our guests during their visit.

Experience means serving our guests in a personalized, efficient, and friendly way. By getting to know our guests and anticipating their needs, we ensure a great experience every time, and with every interaction.

Respect means taking great care in treating our guests and each other with respect as individuals by embracing our 10 Service Promises. It means respecting our ingredients by keeping them safe and fresh and using the LEARN Service Recovery to address a guest's problem or concern.

Values means living Aramark's core values:

- We do everything with integrity.
- We deliver on our commitments.
- We respect diversity and appreciate differences.
- We're passionate about everything we do.

Execution means providing consistently excellent experiences through quality food, caring, and attention to detail. It means providing fresh, great-tasting food and presenting it in an attractive way, while keeping all areas clean, orderly, and inviting; and remembering to smile, stay positive, and use engaging body language at all times.

ONBOARDING

We take pride in ensuring your District has a high-performing team with the right tools and training for immediate success. This begins with a robust onboarding plan focusing on three key areas: engagement from offer acceptance, immersion in our culture, and equipping associates with the training and tools needed for successful job performance. The onboarding experience transitions new associates into their developmental path, guided by an online tool kit accessible to hiring managers. This kit outlines tasks leading up to the associate's first day through the initial 90 days, including the development of a training plan, scheduling the first day, and assigning networking peers.

Hiring managers have informal check-ins throughout the first 90 days and a formal 90-day meeting to ensure that the onboarding is going well. We want associates to know that we're excited they've come to work with Aramark and their decision to join us is a good one.

COACHING

Leading people requires coaching to manage performance, support engagement, and give feedback. We use the GROW coaching model.

Managers are trained and certified in applying the model. During the certification process, they are given feedback and suggestions to ensure that coaching is done right.

G Goal

R Reality

O Options

W Way forward

SHAPING OUR MOST VALUABLE ASSET: TRAINING OUR TEAM

We've designed and developed a variety of training programs to sustain associate development and growth, while complying with the USDA Professional Standards for school nutrition professionals. The training curriculum meets or exceeds the minimum amount of annual training hours for school nutrition program directors, managers, and staff.

High-quality associate training benefits your District on multiple levels. It promotes standard operating procedures, while clarifying expectations for associates. It also increases engagement—associates who have the tools and training to do their jobs well are happier in their jobs and provide better service to customers and clients.

To meet the training needs for hundreds of thousands of associates at client locations across the globe, we provide numerous training programs. Some are in service, others are group training sessions on site, and many others are taught through our online Learning Management System (LMS).

The LMS is flexible enough to provide e-learning for thousands of associates at a time, and is adaptable to a myriad of languages.

Please refer to the following pages for a complete listing of in-service, on-site, and online training programs.

POWERING POTENTIAL LEADERS

We've developed a thorough training program called Powering Potential Leaders, mandating all new front-line managers, district managers and kitchen managers to complete a hands-on, module based training program. This approach ensures that employees gain valuable skills early in their roles, allowing them to apply them immediately. While these training courses are conducted in person, and virtually, they are also accessible online as refresher courses for all employees, tailored to their specific needs and developmental improvement opportunities.

Each module is outlined below.

Powering Potential
L E A D E R S

01	WELCOME & OVERVIEW
02	UNDERSTANDING THE REGULATORY ENVIRONMENT
03	MANAGING & LEADING PEOPLE
04	MANAGING FOOD & LABOR PRODUCTIVITY
05	FOOD SAFETY
06	WORKPLACE SAFETY
07	UNDERSTANDING THE FINANCIALS
08	MARKETING
09	EFFECTIVE COMMUNICATION
10	SERVICE EXCELLENCE
11	WHY LEADERSHIP MATTERS

ACCELERATE TO LEADERSHIP PROGRAM

The Accelerate to Leadership Program (A2L) is a year-long management training program designed to accelerate the orientation of new college hires by providing systematic and rotational opportunities in operational, functional, and leadership skills. A2L participants are prepared for management positions in a variety of functions for future leadership opportunities.

As part of our mission to keep our associates inspired and engaged, we offer programs that make a difference, both in their lives every day and on their career path into the future. We recently introduced an important initiative, the Aramark Frontline Education Program, that makes it easier for our front-line associates to earn a college degree and increase their opportunities for success.

ARAMARK FRONTLINE EDUCATION PROGRAM

Full Tuition Coverage

This groundbreaking new program provides the opportunity for eligible hourly associates in the U.S. to receive full tuition coverage for college degrees. This partnership with InStride, the first global learning services enterprise, is designed specifically to connect prominent employers to leading universities.

Eligible Aramark associates can earn their degrees from Arizona State University, one of the top-ranked online degree programs in the country.

InStride

"Aramark and its leadership team recognize the tremendous impact of providing their employees an opportunity to advance their education. We are thrilled to partner with Aramark and excited to offer their employees the ability to pursue their dreams of a life-changing, debt-free degree from the highest-quality universities."

—Vivek Sharma, CEO of InStride

The Frontline Education Program now offers English Language Learning!

Learn English Now! is a six course series for eligible Aramark employees who know basic English but are interested in expanding their skills in reading, writing, listening and speaking.

Start anytime – 100% online!

Go at your own pace or learn alongside a coworker.

Strengthen your skills in customer service and teamwork.

Ready to find your program? Scan the QR code to create your account and claim your free benefit.

Aramark.InStride.com

**Eligibility for union employees is determined according to the terms of their union contract. Managers of union employees are advised to contact their Labor Relations Director with questions, prior to speaking to any union employees about this program.*

Descubre nuevas posibilidades con *Learn English Now!*

¡El Frontline Education Program ahora ofrece Aprendizaje del Idioma Inglés!

¡Aprende inglés ahora! Es una serie de seis cursos para empleados elegibles de Aramark que saben inglés básico, pero que están interesados en ampliar sus habilidades de lectura, escritura, comprensión auditiva y expresión oral.

Empieza cuando quieras - ¡100% online!

Vaya a su propio ritmo o aprenda junto a un compañero de trabajo

Fortalezca sus habilidades de atención al cliente y trabajo en equipo.

¿Listo para encontrar su programa? Escanee el código QR para crear su cuenta y reclamar su prestación gratuita.

Aramark.InStride.com

La elegibilidad para los empleados sindicales se determina de acuerdo con los términos de su contrato sindical. Se aconseja a los gerentes de los empleados sindicales que se comuniquen con su Director de Relaciones Laborales si tienen preguntas, antes de hablar con cualquier empleado sindical sobre este programa.

HOURLY TRAINING PROFESSIONAL STANDARDS

Title	Course Description	Completion Time
Human Resources	Harassment	First 30 days
	Bullying	First 30 days
	CPR	First 30 days
General Training	Aramark's SAFE Program 1.0: Associate Health*	Week 1
	Aramark's SAFE Program 2.0: Associate Hygiene*	Week 1
	Aramark's SAFE Program 3.0: Location and Equipment*	Week 1
	Aramark's SAFE Program 4.0: Pest Management*	Week 1
	Aramark's SAFE Program 5.0: Cleaning and Sanitation*	Week 1
	Aramark's SAFE Program 6.0: Receiving and Storage*	Week 1
	Aramark's SAFE Program 7.0: Food Handling*	Week 1
	Aramark's SAFE Program 8.0: Service and Delivery*	Week 1
	Aramark's SAFE Program 9.0: Hazard Control Management*	Week 1
Safety Training	Personal Protective Equipment	Day 1
	Hazard Communication	Week 1
	Ergonomics/Computer Station Setup (Administrative Staff)	First 30 days
	Emergency Preparedness/Fire Safety	Week 1
	Bodily Motion	Week 1
	Access to Medical Records	First 60 days
	Burn Prevention	Week 1
	Cut Prevention	Week 1
	Ladder Safety	First 30 days
	Heat Stress	First 30 days
	Cold Stress	First 30 days
	First Aid	First 30 days
	Utility Cart/Golf Cart Safety	R-3 Year
	Driver Safety	First 60 days
	Forklift/Powered Industrial Truck Operation	R-3 Year

ADDITIONAL K–12 TRAINING PROFESSIONAL STANDARDS

Course Description	Completion Time
Lesson 1: Five Steps for Food—Safe Taste Testing	Week 3
Lesson 2: Effect of Batch Cooking on Food Quality	Week 4
Lesson 3: Determining When to Batch Cook	Week 5
Lesson 4: Receiving Affects Customer Satisfaction	Week 6
Lesson 5: Identifying and Preserving Quality in Value-Added Products	Week 7
Lesson 6: Best Practices Affect Quality of Value-Added Products	Week 8
Lesson 7: Food Production Records—Why?	Week 9
Lesson 8: Food Production Records—What and Where?	Week 10
Lesson 9: Food Production Records—Who and When?	Week 11
Lesson 10: How Foods Are Portioned	Week 12
Lesson 11: Combine Multiple Servings by Count	Week 13
Lesson 12: Combine Multiple Servings by Volume	Week 14
Lesson 13: Combine Multiple Servings by Weight	Week 15
Lesson 14: School Wellness	Week 16
Lesson 15: Dietary Guidelines for Americans, 2020–2025	Week 17
Lesson 16: MyPlate—The “New Generation” Food Icon	Week 18
Lesson 17: MyPlate—Focus on Fruits	Week 19
Lesson 18 MyPlate—Let’s Talk Vegetables	Week 20
Lesson 19: MyPlate—A Look at Grains	Week 21
Lesson 20: MyPlate—Dairy Matters	Week 22
Lesson 21: MyPlate—Protein Foods	Week 23
Lesson 22: MyPlate—Let’s Talk Oils and Fats	Week 24
Lesson 23: Physical Activity	Week 25
Lesson 24: Hot and Cold Food Temperatures	Week 26
Lesson 25: Preventing Accidents in the Kitchen	Week 27
Lesson 26: Identifying Kitchen Work Hazards	Week 28
Lesson 27: Using a Metal Stem Thermometer	Week 29
Lesson 28: Portioning Matters	Week 30
Lesson 29: Protecting Quality through the Flow of Food	Week 31
Lesson 30: Quality Standards—A Cafeteria Checklist	Week 32
Lesson 31: Identifying the Parts of a USDA Quantity Recipe	Week 33
Lesson 32: Herbs, Spices, and Seasonings	Week 34
Lesson 33: Adjusting a Recipe with Herbs and Spices	Week 35

CHILD NUTRITION ONLINE COURSES

Title	Course Description	Completion Time
Dietary Guidelines for Americans, 2020–2025	This overview of the Dietary Guidelines for Americans, 2020–2025 explains how to integrate the guidelines into meals provided by schools and child care facilities.	First 30 days
Financial Management: A Course for School Service Nutrition Directors	This course is designed to help the school nutrition director make decisions about long-term goals for the program that will ensure sustainability of the school food service program.	First 90 days
Focus on the Customer for School Nutrition Managers	This course focuses on making the customer the center of all activity through getting to know the student and developing customer service strategies based on student needs and expectations.	First 60 days
Food Production Records	This course focuses on completing accurate food production records in school nutrition programs.	First 30 days
Inventory Management-Controlling Cost	This course trains new directors, managers, and assistants to develop systems and procedures to manage inventory effectively in order to control costs.	First 30 days
Inventory Management and Tracking	This online course includes information about traditional inventory management practices designed for efficiency and cost control as well as new inventory practices such as inventory tracking required for responding to emergencies including product recalls, foodborne-illness incidents, and threats of bioterrorism.	First 60 days
Nutrition 101	This course provides a basic understanding of nutrition. Completion of this course will give participants a basic foundation in nutrition, current dietary guidance, the importance of physical activity in health, and awareness of personal taste preferences and healthful food choices.	First 90 days
USDA Foods: DOD Fresh Fruit and Vegetable Program, the Basics*	The DOD Fresh Fruit and Vegetable Program (DOD Fresh) allows schools to use USDA Foods entitlement dollars to buy fresh produce. The program is operated by the Defense Logistics Agency.	First 30 days

*Salaried Employees

K–12 COURSES FOR MANAGER/DIRECTOR

Training Type	Course Description	Time Minutes
LMS	Introduction to USDA Foods	30
LMS	K–12 Reimbursable Meals: Breakfast	30
LMS	K–12 Reimbursable Meals: Lunch	30
LMS	Fingerprinting	15
LMS	Executional Framework 101 K–12: Food	15

GLOBAL OPERATIONAL EXCELLENCE (GOE) COURSES REQUIRED FOR MANAGER/DIRECTOR

Training Type	Course Description	Time Minutes
LMS	SKU Optimization for Leadership and Field Operations Team	30
LMS	Occupational Safety: Global Harmonized System	15
LMS	Occupational Safety: Hazard Communication	15
LMS	Aramark's SAFE Commitment	15
LMS	Food Management: Portioning	20
LMS	Food Management Process and Waste	60
LMS	Wipe Out Waste	30
LMS	Food Safety: Location and Equipment	15
LMS	Food Safety: Storage	15
LMS	Food Safety: Service and Delivery	15
LMS	Food Safety: Receiving	15
LMS	Food Safety: Food Handling	15
LMS	Food Safety: Aramark Hazard Control and Management—Allergens	15
LMS	Food Safety: Aramark Cleaning and Sanitation	15
LMS	Food Safety: Aramark Pest Management	15
LMS	Food Safety: Hygiene	15
LMS	Handle on Headcount	60

Recognize & Reward

Recognition is essential to engage, enable, and retain talented associates.

Ralston Public Schools associates work hard every day to ensure that your students are enjoying the best possible dining program with safety and health at top of mind. When your associates go above and beyond their daily responsibilities, productivity increases and students are happy. Due to this, your associates deserve to be recognized for their dedication and achievement.

REWARDS & RECOGNITION

Aramark is focused on a culture of appreciation for our clients, consumers, and our associates—a culture where great work and results are noticed. Aramark rewards and recognizes the tremendous contribution of our team members. Having Recognition and Rewards as a function of our core HR platform provides simple and consistent approach to year-round recognition, reinforcing and rewarding associates who do great things for your students and your District, are passionate about everything they do, and help us deliver on our commitments.

Great work happens when we work together as a team. Our vision is to be the most admired employee and trusted hospitality partner. Together, we thrive!

We provide multiple ways for managers to celebrate great work and encourage even more. Recognition and Rewards is a core feature of our HR platform (myWorkLife). Managers also have access to resources on the platform where they can monitor their team's recognition activity, prepare award presentations, and approve award nominations.

Front-Line Managers

As their title implies, these managers, in their daily interaction with associates, ensure they are recognized for their positive interactions with students, your community, and each other.

District Managers

During regularly scheduled visits to accounts, district managers get the names of those who have received recognition to congratulate and thank these associates personally for living our mission and values.

Regional Senior Leadership

During site visits, senior leadership personally congratulates and thanks those who have received recognition for their contributions and for living our mission and values.

Reward

We regularly provide opportunities to reward and recognize staff, which provides associates with an experience that has lasting impact and value.

- **SOCIAL RECOGNITION—EVERYDAY APPRECIATION FOR A JOB WELL DONE**
  - Peer-to-peer recognition on our HR platform; celebrate great work, birthdays, and personal and professional milestones on our HR platform. Recipients receive email notifications and it appears on their employee profile. Certificates can be printed and presented to the recipient.

- **GLOBAL ANNUAL EMPLOYEE APPRECIATION DAY—CELEBRATES ASSOCIATES' LOYALTY AND THANKS THEM FOR THEIR CONTRIBUTIONS**
- **INDIVIDUAL WORKPLACE CELEBRATIONS**
- **SERVICE MILESTONES—CELEBRATES CAREER MILESTONES IN FIVE-YEAR INCREMENTS**
  - Managers receive notification of an upcoming milestone and recognize their team members on our HR platform. Recipients receive email notifications and it appears on their employee profile. Certificates can be printed and presented to the recipient. Coming soon: We are working on improvements to our service award program.

"Motivation is the key to my success. Aramark recognizes and rewards talent. There's never been a time when I believed I couldn't grow in this company. Everyone has that same opportunity to grow."

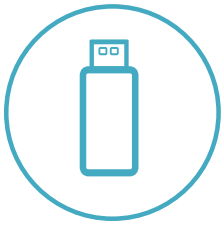
—Edith Crossland, Food Service Director, Jennings School District

BENEFITS

Benefits are a critical component to associate engagement and promote associate health and well-being through support, services, and resources.

BENEFITS FOR SALARIED ASSOCIATES

- Paid vacation, holidays, and time off
- Medical, prescription drug, dental, vision, and basic life insurance and accident coverage
- Retirement plan (401[k]) and retirement savings plan
- Employee stock purchase plan
- Early wage access (DailyPay)
- Healthcare advocacy
- Mental health resources
- Disability plans—short term and long term
- Preferred banking, loan assistance, and home mortgage program
- Educational assistance, education loan program, and scholarship program
- Flexible Spending Account and Health Savings Account
- Employee Assistance Program
- Corporate discount programs
- Matching gift program
- Encore! Encore! rewards and recognition program
- Free biometric screenings
- Adoption Assistance Program
- Support for parents of special needs children
- Cancer Advocacy Program
- Diabetes Management Program



Aramark Hourly and Salaried Benefits Brochures and Employee Handbook can be found on the enclosed flash drive.

BENEFITS FOR HOURLY ASSOCIATES

- Medical, prescription drug, dental, vision, and basic life insurance and accident coverage
- Healthcare Flexible Spending Account and Health Savings Account
- Employee Assistance Program
- Retirement plan (401[k])
- Short-term disability plan
- Rewards and recognition
- Corporate discount programs
- Free biometric screenings
- Adoption Assistance Program
- Support for parents of special needs children
- Preferred banking, loan assistance, and home mortgage program

Aramark benefits are provided to all associates who are scheduled to work 30 hours or more per week. If there is a collective bargaining agreement in place that covers the associates, the number of hours required for benefits may vary.

Retain Talent

High-quality talent is an invaluable resource to Ralston Public Schools and retaining and growing talent relies on our integrated talent management model. We accomplish this through:

PERFORMANCE MANAGEMENT

Performance management is a continual communication process between managers and associates, occurring throughout the year to support organizational strategic goals. Individuals align their goals with business needs through discussions with their managers, involving goal planning, midyear check-ins, and performance appraisals.

DEVELOPMENT PLANNING

Development planning empowers associates to shape their careers at Aramark. Collaborating with managers, associates craft a development plan focused on career goals, guided by leadership competencies. This process encompasses creating a development plan and formal check-ins.

TALENT PLANNING

Talent planning involves assessing current talent for new opportunities and identifying high-performing individuals for future roles. Managers contribute to succession planning through assessments, while people planning meetings review talent across the organization.

MEASURING ASSOCIATE ENGAGEMENT & ENABLEMENT

We institute a global survey among more than 200,000 associates worldwide, assessing their level of engagement and enablement. This insights- and facts-driven approach is what makes Aramark the employer of choice.

- Overall Satisfaction
- Mission and Values
- Clear and Promising Direction
- Work, Structure, and Process
- Authority and Empowerment
- Quality and Customer Focus
- Performance Management
- Employee Engagement
- Respect and Recognition
- Diversity and Inclusion
- Collaboration
- Resources
- Employee Enablement
- Development Opportunities
- Confidence in Leaders
- Training
- Survey Follow-up

"Aramark's staff are hardworking, professional, and courteous employees that we embrace as part of our ICS family. The quality of service they provide in meal preparation and kitchen cleanliness far exceeds our expectations."

—Harold Allen, Chief Financial Officer/Director of Operations, Irvington Community Schools, Inc.

OUR COMMITMENT TO DIVERSITY, EQUITY, & INCLUSION

We constantly seek to be a company where the best people want to work—people from all backgrounds, perspectives, and experiences.

Our Commitment to Diversity, Equity, and Inclusion

Aramark is dedicated to fostering a workplace where individuals from diverse backgrounds, perspectives, and experiences feel valued and included. With a workforce of over 266,000 people worldwide, our goal is to engage a diverse workforce to drive innovation and gain a sustainable competitive advantage in the global marketplace. We recognize the importance of hiring, retaining, and developing a workforce that mirrors the markets we serve.

Our workplace is a mosaic of individuals representing various cultures, perspectives, and experiences. As a service company, we prioritize creating a culture that embraces and leverages both similarities and differences. Our aim is to establish an inclusive environment where associates can bring their authentic selves to work, fostering engagement and promoting innovation in our everyday operations.

Heroes Wanted

Aramark values the significant contributions and diverse skills veterans bring to the workplace. We are committed to actively hiring members of the military community.

Supporting Diversity with Executive Commitment

Our Executive Diversity Council, led by our chief diversity and sustainability officer, provides strategic direction to advance diversity, equity, and inclusion (DEI) across employees, client partners, customers, suppliers, and communities. This council, which includes our CEO and senior leaders in human resources and operations, drives strategic plans to enhance diversity and sustainability within Aramark. Our chief diversity and sustainability officer oversees the governance of Aramark's 2025 Be Well. Do Well. sustainability plan, focused on positively impacting people and the planet for generations to come. This commitment ensures a brighter future for our team members and communities.

I believe that this company is a great place to work for anyone. They gave us training and support during and after the transition, and will help anyone willing to grow. When I started with Aramark, I was a food service associate. After a few months of training, I was promoted to a cafeteria manager. As a new manager, I see firsthand how Aramark gives opportunities to associates and supporting staff."

—Suelane Rubio, Site Manager, Crowley ISD

CELEBRATING DIVERSITY, FOSTERING A CULTURE OF INCLUSION

Aramark's global DEI strategy is both a business and people initiative. Cultivating an inclusive culture is not just ethically sound but also a recognized competitive advantage. Our aim is to cultivate a workforce that mirrors the communities we serve, embracing diversity in gender, background, age, race, ethnicity, military status, sexual orientation, perspectives, abilities, and more.

Aramark's ERGs unite individuals based on shared interests, backgrounds, or demographics. We are dedicated to cultivating diverse leadership, with over 70% of Accelerate to Leadership program hires being women or racially and ethnically diverse. Our commitment to DEI has earned consistent recognition from esteemed organizations such as Fair360, Disability:IN, the Human Rights Campaign, *Black Enterprise* magazine, and others.

Aramark Employee Resource Groups

- Salute — Military Community
- Young Professionals
- Impacto — Latinx/Hispanic
- Amplify — Pan-Asian
- Rising Sun — Indigenous
- Pride — LGBTQ+
- Thrive — Diverse Abilities
- Empower — Women Leaders
- Nourish — Health and Wellness
- Synergy — Faith-Based
- Leaders and Employees of African Descent (LEAD) — Black/African American

8

Promotion of the School Food Service Program

I. — Promotion of the School Food Service Program:

i. Describe the FSMC's promotional marketing plans for the SFA.

ii. Provide documentation of efforts and results.

INSIGHTS TO INNOVATION:

Creative Ways to Connect

Increasing Student Participation, Satisfaction, and Health and Wellness

In today's rapidly changing generational environment, it is essential that we keep our finger on the pulse of your student and District needs. With digital natives Gen Z and Gen Alpha currently enrolled in your schools, our comprehensive SN Insights 360 platform ensures ongoing program innovation in our marketing and operations strategies for Ralston Public Schools.

There are three key strategic elements we employ to support your dining program's continued growth and success are:

- Age-specific target marketing—both on site and digital
- Exciting, on-trend promotions to introduce exciting new menu options
- Student engagement and communication that promote well-being and healthy habits

GETTING TO KNOW YOU

As we develop marketing programs for Ralston Public Schools, our starting point is always, "How do we know what your students want?" It's simple: We ask them.

Our comprehensive proprietary insights platform provides us with feedback from more than 110,000 students annually. What our extensive research tells us is that the key drivers of student participation are:

- Taste and visual appeal of the food
- Cleanliness of the cafeteria
- Speed of service

PLATFORM COMPONENTS

SN Insights 360

SURVEYS

- STUDENT VIEWPOINT
- PARENT VIEWPOINT
- OPERATOR VIEWPOINT
- CLIENT VIEWPOINT
- PRINCIPAL VIEWPOINT
- In-Café Pulse Surveys

SCHOOL FEEDBACK

- SNAC (Student Nutrition Action Committees)
- Advisory Board*
- Focus Groups
- Tasting Events
- Customer Journey Mapping

OPERATIONS & PARTNERSHIPS

- Campus Metrics Dashboard
- Fresh Eyes
- Idea Incubator
- Manufacturer Insights
- Research Companies

*students, parents, teachers, and community involvement to assist in menu planning

SN INSIGHTS 360—HOLISTIC INSIGHTS STRATEGY

Our comprehensive SN Insights 360 platform provides us valuable information from a variety of sources to help us improve our operations and marketing on an ongoing basis.

This includes many sources including:

- **Student ViewPOINT—**Where we survey more than 65,000 students annually
- **Campus Metrics Dashboard—**Where we can compare any school to our vast portfolio of schools to identify areas of opportunity. These identified areas of opportunity are based on many metrics, such as:
  - Meal participation
  - Meals per labor hours
  - Others

*Every year, we survey

65,000+

K–12 students about all aspects of their school dining experience.

Taste, quality, and freshness are the top three areas of importance to students.*

Taste

Quality

Freshness

By understanding what students want to eat in school versus at home or outside of school, we can better focus on meeting their expectations.

Students would like to see more coffee drinks and smoothies or açaí bowls on the lunch menu.*

By obtaining this feedback nationally and by location, we can continually innovate our offerings in line with emerging favorites.

*Source: Aramark SN Insights 360 Survey

SCHOOL-SPECIFIC REPORTING & ANALYSIS

Clear, summarized reports provide actionable suggestions for ongoing program enhancements. Based on Ralston Public Schools' students' responses, the report also identifies opportunities for increasing participation and elevating satisfaction in your food service program to align with your District's goals.

OTHER SURVEYS & FOCUS GROUPS

In addition to the annual Student and Parent ViewPOINT surveys, your food service director will solicit principal, administration and/or faculty, and student feedback on program performance, specific menu enhancements, nutritional issues, promotions, and location-specific concerns through timely paper or online surveys, or smaller focus group sessions.

Principals' Perspective

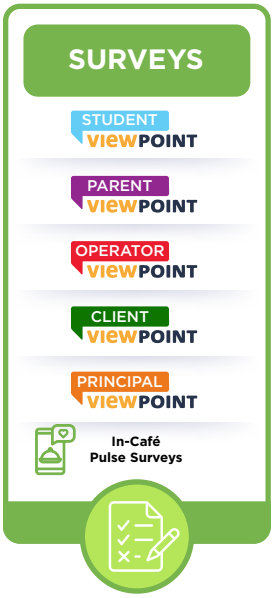
Working with your District, we will conduct our annual principal survey, Principals' Perspective. Results of this survey help us to recognize the performance of our teams, continuously improve our services, and deliver on our commitment.

Principals' Perspective is a web-based, mobile-friendly survey administered by an independent research consultant that principals can complete in five to eight minutes. The on-site team at Ralston Public Schools can view metrics and feedback through a real-time dashboard, allowing them to respond quickly to feedback.

More than

65%

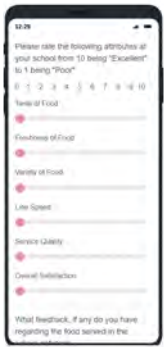
of secondary-level students indicated that weekly menu specials are among the top three reasons for eating school lunch at the café.*



SURVEYS

We use an all-encompassing survey process where we collect feedback from students, parents, front-line managers, principals, and clients. These annual surveys help us better understand how we can improve our service, identify unmet and emerging needs so we can better service our most important constituents—students.

In addition to annual surveys, we also conduct in-café **pulse surveys** on specific menu items and promotions. These are short, 1–2 question surveys to collect quick feedback on student likes and dislikes.



OPERATIONS & PARTNERSHIPS

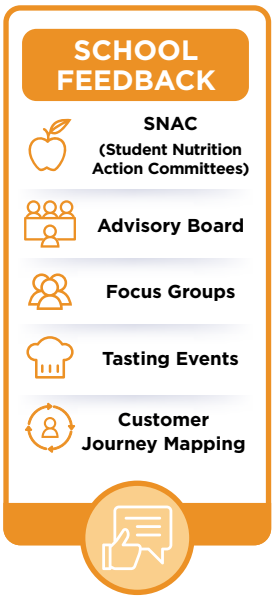
Fresh Eyes: We bring a variety of resources, including operations experts, food service operators, chefs, marketers, and dietitians to review the cafeteria, including front and back of the house, to provide fresh ideas and ensure the operation is compliant with our standards.

Idea Incubator: Our operators submit their ideas to improve satisfaction and participation. The best ideas are selected to become part of our operations playbook.

Manufacturer Insights: We combine our vast resources and work with leading school food manufacturers such as Kellogg's, Schwan's, Tyson, Land O'Lakes, and others, to co-develop recipes and products that students prefer while considering new regulations.

Research Companies: We partner with industry research companies specializing in student meal preferences. These include Smarty Pants, Datassential, and Technomic.

Campus Metrics Dashboard: This meals intelligence platform is a one-of-a-kind dashboard that helps us objectively measure the performance of school food operations. We collect critical data such as meals sold, food cost, labor hours, school attendance and free and reduced percentages from thousands of schools and do an analysis to similar schools in our portfolio to evaluate opportunities for improvement.



SCHOOL FEEDBACK

SNAC: Student Nutrition Action Committees are comprised of students from different grade levels who provide feedback on our menus and food service programs.

Advisory Board: Similar to SNAC, the advisory board includes parents, principals, and teachers who review our programs for feedback.

Focus Groups: Focus groups are commonly used when we are about to launch a new program, a brand, or any other improvement for feedback.

Tasting Events: We host tasting events several times a year to introduce our menus, including prior to the start of the school or in the first few weeks to engage and energize students, parents, and administration.

Customer Journey Mapping: This process helps us form a visual representation of students' daily routines, routes, and interactions, with the goal of improving meal participation. This is often used in brand implementations, cafeteria improvements, or service expansions.

Crafting a Holistic Food Experience

Creating an All-Encompassing Food Experience Each Morning and Lunchtime

Our marketing approach to school dining goes beyond the menus and the food presentation—we deploy a multifaceted strategy based on best-in-class retail experiences.

When your students enter the cafeteria, we immerse them in the full sensory experience, including what they see, smell, touch, and taste.

A FULL SENSORY EXPERIENCE INCLUDES:

Professional merchandising and displays including communication that informs and engages

Superb menu offerings including LTOs and promotions to get students to experience new food and attract them with surprising favorites and new offerings

Retail-like dining brands and concepts that are age-specific and on-trend

STUDENT MEAL EXPERIENCE PRIORITIES

Taste

Menu items and selections offering what students are seeking, including traditional favorites such as pizza and burgers, as well as authentic ethnic favorites

Variety

A plentiful colorful variety of items represented on the serving line; LTOs and promotions akin to what they see in fast-casual eateries

Freshness

Menu items prepared right before service time—featuring colorful fruits and vegetables that are frequently replenished for maximum freshness

Visual Appeal

Items are displayed and served in contemporary retail vessels; with appropriate lighting, posters, and, menu highlights digitally displayed and professionally printed

Convenience and Line Speed

Grab-and-go items so kids do not have to wait in line; line-speed engineering to minimize wait time

64%

of consumers with children said they are interested in seeing interactive special events in K–12 food programs.*

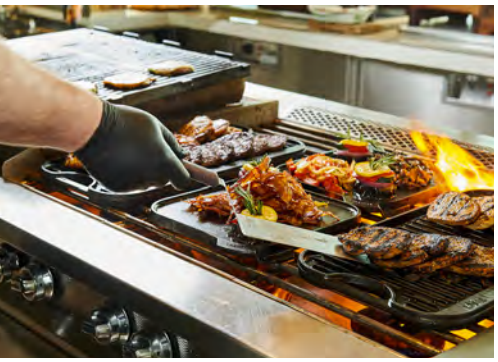
*Datassentials: Creative Concepts: K–12 Foodservice 101 (February 2019)

TRAINING FOR MERCHANDISING SUCCESS

A robust food service staff training program helps ensure excellence in food presentation. Our program includes:

- **Hands-on, interactive module** with multiple exercises
- **Internet-based e-learning module,** including a station setup simulation and knowledge tests
- **Modules available in both English and Spanish** for front-line staff members
- **Merchandising guides** with marketing program implementation materials, including Plan-o-Grams, poster placement guides, and signage templates for enhanced customer communication

We provide your students and others in your District with freshly prepared, nutritious foods and enhance their appeal with great merchandising and communication. From gathering firsthand feedback both nationally and locally to managing email newsflashes and training food service staff, there's virtually no aspect of communication we ignore. **The result: continuous improvement of your dining programs and meal participation rates.**



THE ART & SCIENCE OF FOOD PRESENTATION

In today's market, food quality is the number one driver of student satisfaction and program participation. When preparing Ralston Public Schools' menu, we consider:

- Taste
- Visual appeal
- Speed of service
- Cleanliness of café

We visually convey to our guests the quality and incredible taste they can expect, and create a satisfying student experience by focusing on:

- Healthiness and well-balanced nutrition
- Food that looks fresh, vibrant, and colorful
- Pans that are filled and frequently replenished, keeping hot foods hot and cold foods cold
- Clean serving lines and dining spaces

> "Since September, the District has seen increased meal sales of 25% and 17% at the elementary schools, 36% in the Intermediate school, and 242% in the High School. We are looking at being profitable for the first time in over a decade. Kids are actually excited about new choices that are coming up for lunch."
>
> - —Patrick Miller, Director of Business Services and Human Services, Shorewood School District

OUR DINING BRANDS:

Exciting Food for Every Age

Students are exposed to ever-changing retail environments outside of school, and they have high expectations when it comes to dining. At Aramark, we work with the best creative agencies as popular fast and fast-casual restaurants do to create dining environments that encourage socializing and time to regroup and recharge from a busy school day.

RALLY CAFE

High School

ALWAYS SOMETHING NEW TO DISCOVER.

Seasonal menus and rotating stations offer students the dynamic range of food and flavors they're craving. Rally Cafe emphasizes these student priorities and embraces the opportunity to celebrate school spirit and the collective school community. Here, students will find made-to-order ramen bowls, sauced and tossed chicken wings, and other favorites that students know and love.

LUNCHPAD

Middle School

RECHARGE THEIR OWN WAY.

We are more than a cafeteria; we provide an experience that engages students with dynamic menus, communication, and spaces that support them as they build new friendships, connections, and an understanding of who they will become. Based on insights, this concept responds to the student need for an environment that is fun, inviting, awesome, and relaxing.

coolcaf
FOOD • FUN • FRIENDS

Elementary School

THE FAST WAY TO FRESH.

Our focus on fresh, nutritious, and convenient menu options offers students great-tasting food with more time to enjoy their meals. A fruit and vegetable bar helps increase variety and promote healthy choices, and the CoolCaf environment provides a fun energy with attention to health and wellness. This is all communicated through engaging characters and images that resonate with your youngest students.

Refining & Redefining High School Dining

Our Exciting New Insights-driven Culinary Program

RALLY CAFE FOCUSES ON ELEVATED MENU QUALITY, CONVENIENCE, AND INCREASED VARIETY OF DAILY AND WEEKLY OFFERINGS.

Instead of the same old items, the five-week cycle menu is composed of handcrafted, chef-inspired recipes. Students can customize their meals within the mix of stations.

RALLY CAFE

Gen Alpha and Gen Z students are **savvy consumers.** While they still gravitate to classic favorites on menus, they are also more **open to experimenting** with diverse, flavorful global cuisine.

76% of high school students say that menu variety is important or extremely important*

*Source: Aramark Student ViewPOINT Survey (2022)

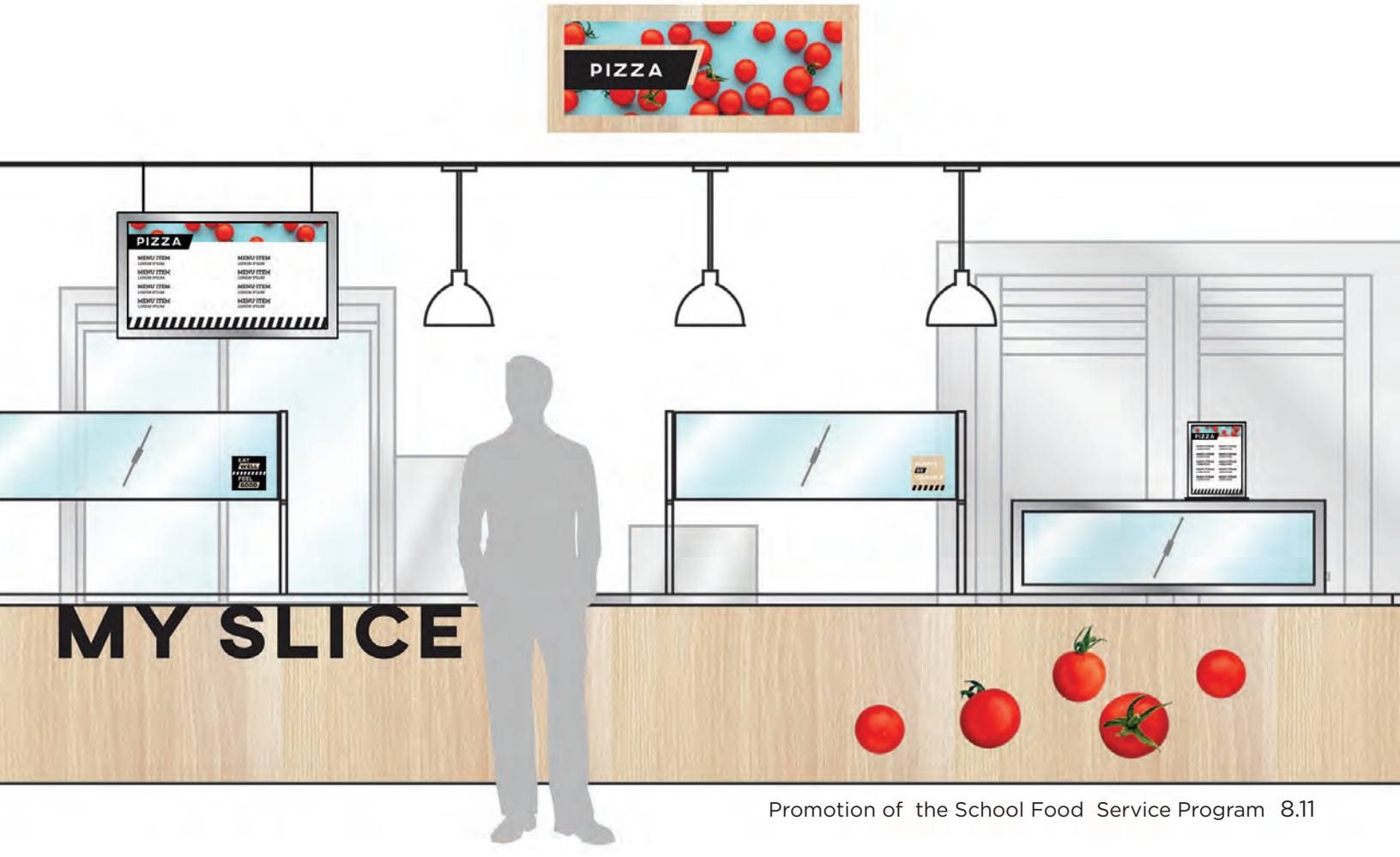
TEST KITCHEN ROTATION

WITH A VARIETY OF HANDCRAFTED RECIPES CREATED FROM TOP-RANKED MENU ITEMS, TEST KITCHEN'S WEEKLY OFFERINGS INCLUDE ENTICING FARE SUCH AS:

- MEXICAN
- RAMEN NOODLES
- STIR-FRY
- STREET TACOS
- BRUNCH
- MAC & CHEESE
- SMOOTHIE BOWLS
- BBQ

Just one month after introducing Rally Cafe, Midlothian Heritage High School in Midlothian, Texas, saw a

10% increase in participation and a **40%** increase in sales of grab-and-go and à la carte menu items.



Bring Your School Spirit to Life!

WE ARE THE FIRST TO LAUNCH A CO-BRANDED HIGH SCHOOL DINING PROGRAM.

In Rally Cafe, you amplify and activate your school's unique identity with brand and program elements that boost school spirit through vibrant graphics, merchandising, and communication materials. A strong sense of school spirit makes your staff feel more invested in their school and inspires them to work together. Students feel more connected to the campus and to one another as part of the same team, and it invites a fun, collaborative environment. Customizable elements include:

SIGNAGE

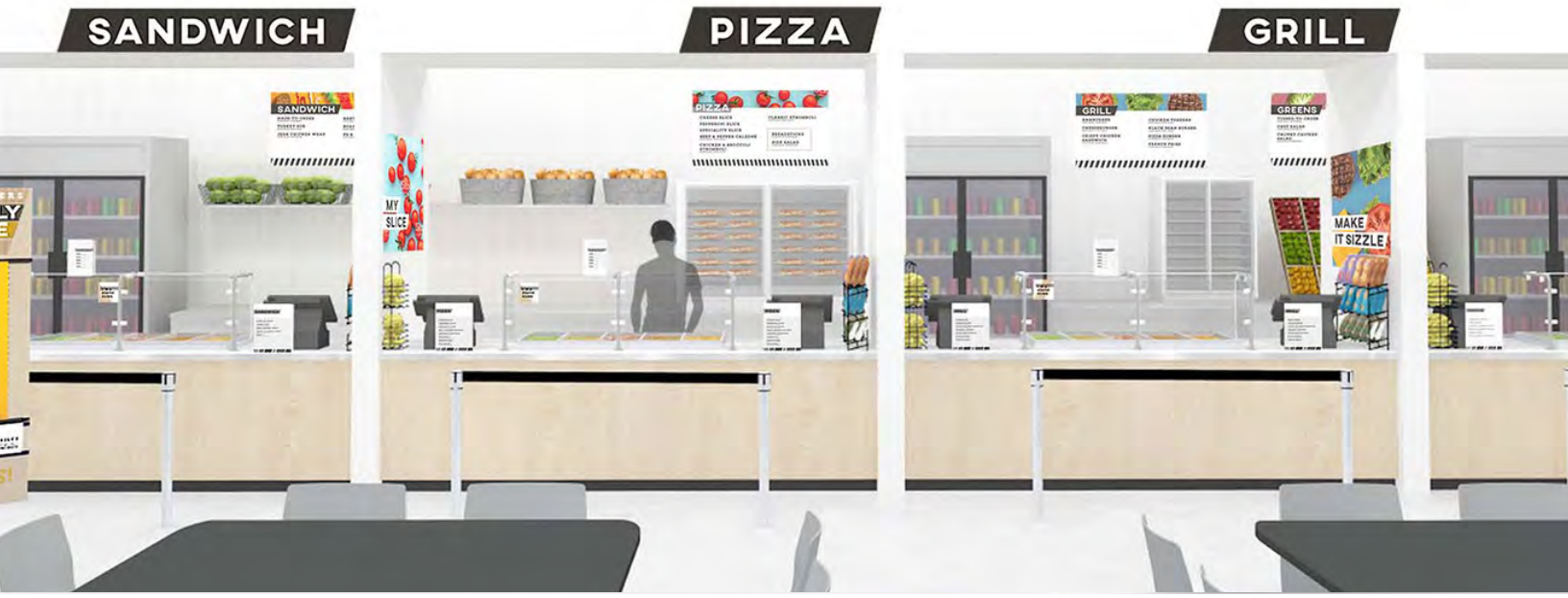
TRADE DRESS ELEMENTS

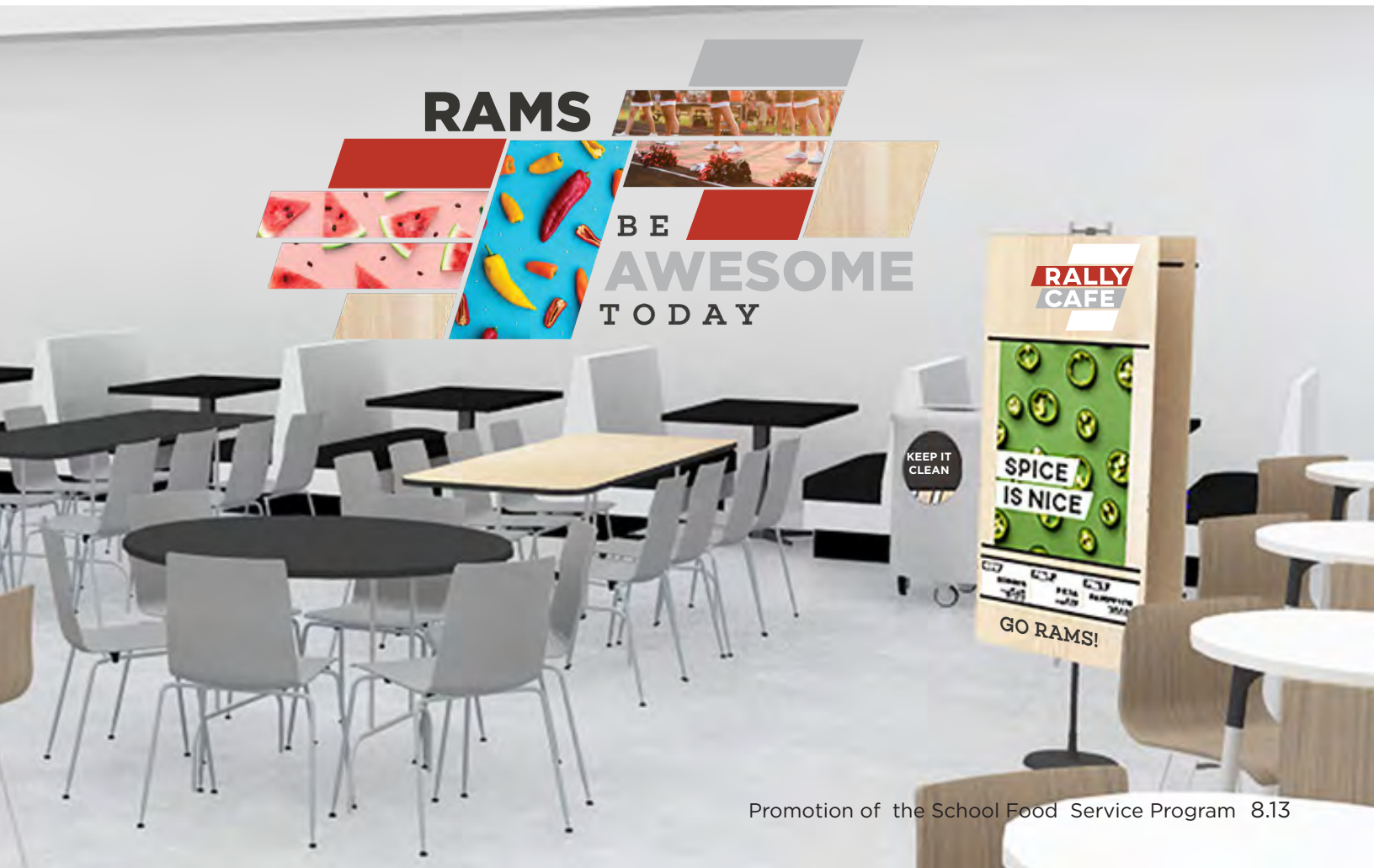
BRAND LOGO

UNIFORMS

RAMS RALLY CAFE

SHOW YOUR SPIRIT





STATION IDENTIFICATION

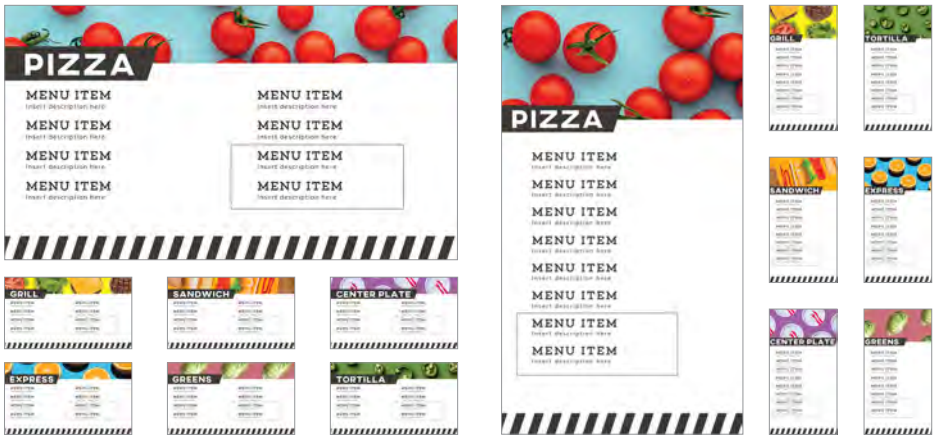
This is one of the first things a student will see to navigate to their desired destination. The station signage for Rally Cafe is bold and has contrast to ease navigation and speed up decision-making.

There are eight total stations within the Rally Cafe brand. Each station has its own identity panel.

These are design examples of signs to be placed above stations. The signs can be accompanied by the primary school colors as well as a natural motif.

MENU BOARDS

Each station will have its own menu board.



POINT-OF-SALE (POS) MENUS

The menu boards are supplemented by these smaller printed POS menus, which communicate rotating or special offers.

8.5" x 11"

5.5" x 8.5"

POSTERS

The large, colorful posters provide visual excitement, drawing your guests into the experience. Clever catchphrases and vibrant food imagery direct guests to individual meal destinations within the café space.

EACH STATION WILL HAVE ITS OWN POSTER.

PATTERN GRAPHIC ACCESSORIES

This is a pattern example for dressing up the walls in the dining hall.

ENTRY ID

This is a great way to introduce and welcome guests to the space.

vertical signage

Co-Brand Name

Co-Brand Primary Color

Co-Brand Secondary Color

horizontal signage

HEALTH & WELL-BEING MESSAGING

Clings are used for further brand reinforcement. Displaying motivational phrases and health and wellness phrases is a fun way to inspire guests.

CUSTOMIZED MURAL

This piece is customizable to fit with the co-brand.
Color can also be customized to align with the co-brand.

MULTIPLE IMAGE VERSION

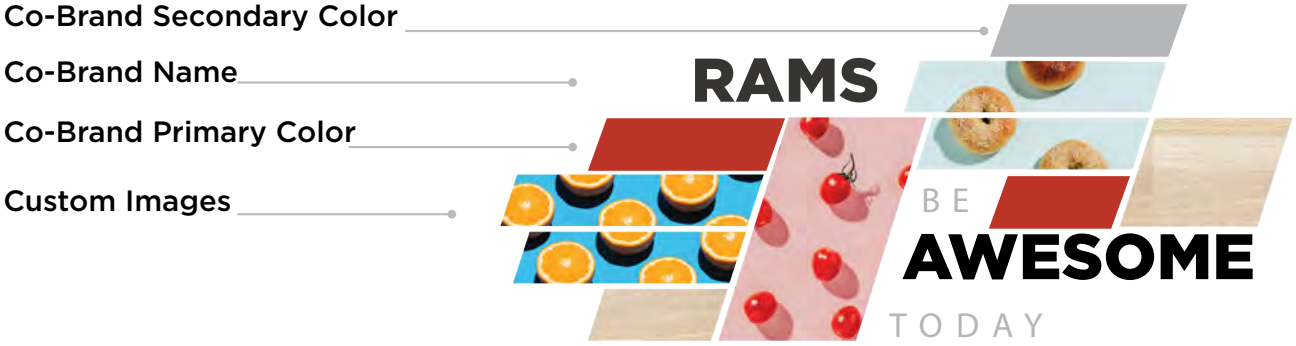
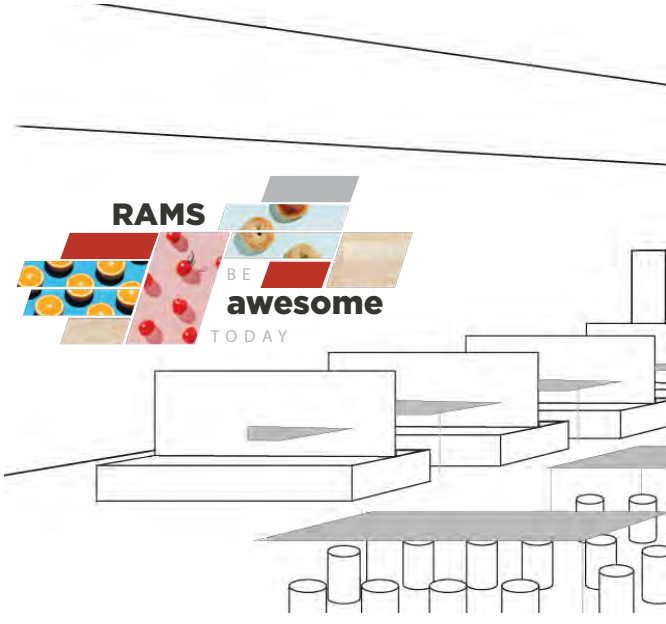


IMAGE LIBRARY



LUNCHPAD

"Aramark has been a leader in our state regarding their innovative practices and out-of-the-box thinking."

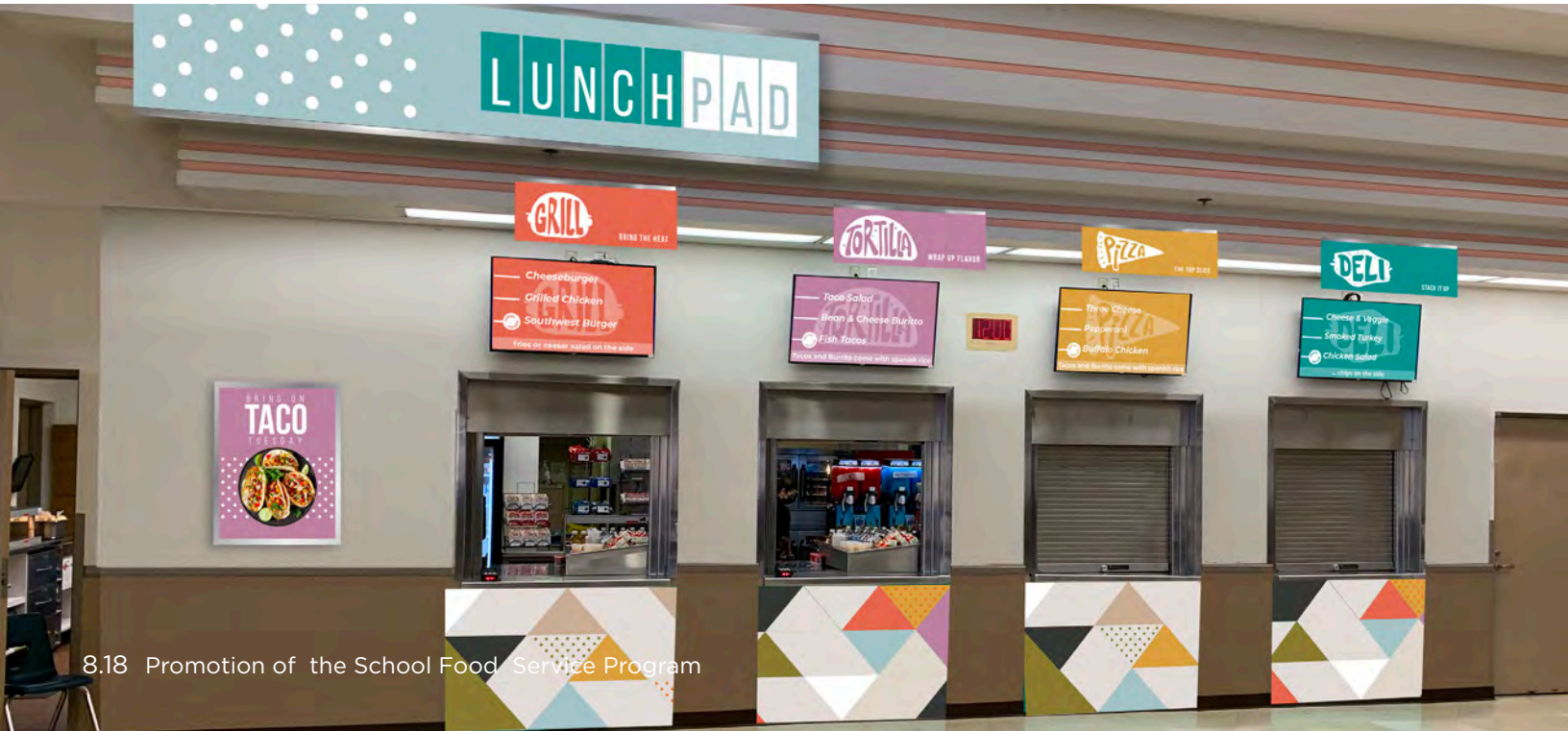
—Travis Shaw, Ed.D., Executive Director of Operations,
Springfield Public Schools

DYNAMIC AND DIVERSE, FLEXIBLE AND ALL-INCLUSIVE

Listening to Them

So, how do we know what your middle school students want? **We employ state-of-the-art insights-gathering technology to elevate your school lunch program by offering menu and environment options with those insights as our guide.**

This exciting new program offers your middle schoolers customizable meal options that empower them to exercise their newfound independence in fun, comfortable environments that integrate technology and support socialization. They can mix and match healthy and delicious menu items, crafted by our chefs and dietitians, to suit their cravings on any given day.



EXAMPLE STATION APPLICATION

Talking to Them

LunchPad offers personality-packed communication tools that engage and entertain, crafted with the language that middle schoolers use, and delivered where and how they communicate with each other. Fun and ever-changing (weekly, seasonally, annually) engagements keep things fresh, break up the routine, and make mealtime exciting.

81%

of Gen Zers say they are more dependent on technology

Source: All About Gen Z, 2019

Healthy, Fun, Interactive

coolcaf
FOOD • FUN • FRIENDS

Developed from research with **1,500 elementary students, parents, and teachers nationwide,** the engaging CoolCaf dining atmosphere reflects kids' imagination and creativity.

CoolCaf locations consistently demonstrate increased meal participation, improved fruit and vegetable consumption, enhanced financial and operational performance, and greater student and parent satisfaction.

"Children and staff love the new CoolCaf...

The serving line and accessibility to the offerings allow students to make more healthy choices for lunch. … Who knew that food could be so exciting?"

—Principal, West Orchard, East Greenwich, Rhode Island

CORE ENVIRONMENT

Feature ACE and Friends with Health and Wellness Program

DÉCOR BANNERS

ENTRY SIGN & FIXTURE

UNIFORMS

These concepts are **designed with the highest quality materials** and manufactured by companies that work with retail brands, such as Visual Graphic Systems (VGS), a leader in the design and fabrication of signage, graphics, and fixtures for restaurants and other retailers.

Promotions & Limited-Time Offers

Attract and retain more students by offering new menu items.

Today's students are continually exposed to new, bold flavors and recipes at home and at restaurants. These include more global flavors, more allergy-friendly and responsibly sourced ingredients, and a wider variety of choices. With extensive insights we have gleaned from our annual surveys and market trends, we craft monthly special themed and on-trend promotions that create enthusiasm, encourage healthy meal choices, and help drive loyalty and participation in your District's program.

Aramark's portfolio of retail-oriented promotions features exciting monthly themes and new recipes crafted by our team of chefs, dietitians, and marketers. These promotions create enthusiasm for in-school dining, encourage healthy choices among students, and help drive meal participation by:

- Providing excitement and new reasons for students who may not have participated in the school dining program.
- Building loyalty among students with fresh new offerings and exposing them to new recipes/flavor profiles.
- Testing new recipes to assess student interest. If these recipes gain traction, we build them into our regular cycle menus.

67%
of middle school students and

72%
of high school students say that menu variety is important or extremely important.*

*Aramark: SN Insights 360 Survey

AGE-SPECIFIC PROMOTIONS/ LIMITED-TIME OFFERS:

Because students taste and preferred items evolve with age, we offer age-specific promotions, such as:

- Limited-time offers, which are similar to what students experience in retail restaurants, including new signature items and twists on popular favorites

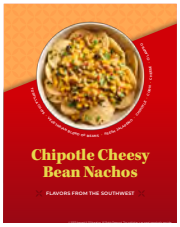
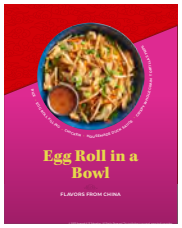
Limited-Time Offers (example)

RECIPE NAME
Turkey Quesa-Birria
Thai Noodle Bowl
Chicken Mole Tacos
Fiery Jalapeño Burger
Aloha Chicken Bowl
Pizza Waffalaco

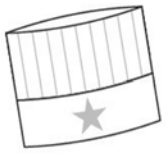
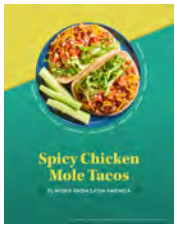
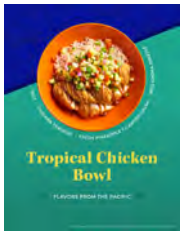
"On average, students who eat school breakfast have been shown to achieve 17.5% higher scores on standardized math tests and attend 1.5 more days of school per year."

Source: schoolnutrition.org

PROMOTIONAL CALENDAR 2024–24 (SAMPLE)

	SEPT	OCT	NOV	DEC
Special Promotion Events	- National Cheese Pizza Day - National Cheeseburger Day - Asian-Inspired Cuisine - World School Milk Day - World Vegetarian Day 	- National Apple Month - National Taco Day - National Pasta Day - National Potato Day - Halloween 	- National Sandwich Day - National Nachos Day - Walking Taco Tuesday - National French Toast Day 	- National Cookie Day - National Brownie Day - National Cocoa Day - Fruits & Veggies
ACE & Friends Promotion	 Pocket Folder	 Ruler	 Notepad	 IML Cup
Elementary Well-Being Promotions	- ACE & Friends **Healthy Habits** - Healthy Bites **Crisp & Crunchy** - Beyond the Bites **Be Brave** 	- ACE & Friends **Mindful Matters** - Healthy Bites **Hearty Grains** - Beyond the Bites **Produce Smiles** 	- ACE & Friends **Be Thankful** - Healthy Bites **Powerful Protein** - Beyond the Bites **Show Gratitude** 	- ACE & Friends **Giving Is Great** - Healthy Bites **Dairy Delights** - Beyond the Bites **Pitch In & Give Back**
Limited-Time Offers				

PROMOTIONAL CALENDAR 2024–25 (SAMPLE)

	JAN	FEB	MAR	APR	MAY
Special Promotion Events	- Spaghetti Day - Smoothie Day - Hot Sauce Day - Bagel Day - Hot Chocolate Day 	- Tater Tot Day - Muffin Day - Pizza Day - Valentine's Day - Chili Day - Strawberry Day 	- Read Across America Day - Meatball Day - Smoothie Day - School Breakfast Week - National Nutrition Month - Cereal Day 	- PB&J Day - Burrito Day - Grilled Cheese Day - Banana Day - Earth Day 	- National Egg Month School Lunch Hero Day - Walking Tacos - Veggie Day - Hamburger Day
ACE & Friends Promotion	 Chef Hat	 Supply Pouch	 Crayons	 Stickers	 Coloring Book
Elementary Well-Being Promotions	- ACE & Friends **Make a Fresh Start** - Healthy Bites **Keep it Fresh** - Beyond the Bites **Purpose** 	- ACE & Friends **Time for Teamwork** - Healthy Bites **Happy Heart** - Beyond the Bites **Loyal & True** 	- ACE & Friends **Colors Are Cool** - Healthy Bites **Crisp & Crunchy** - Beyond the Bites **Rest & Relax** 	- ACE & Friends **Eat & Act Green** - Healthy Bites **Green is Good** - Beyond the Bites **Keep Moving** 	- ACE & Friends **Keep Up the Good Work** - Healthy Bites **Hydration** - Beyond the Bites **Encourage**
Limited-Time Offers					

ELEMENTARY-LEVEL STUDENT ENGAGEMENT

The path to good nutrition starts at an early age by building good eating habits to last a lifetime. However, younger elementary students learn differently and react to different messaging and communication than their older peers. We have created age-specific engagement strategies to encourage them with various healthy and delectable sampling opportunities.

OUR OBJECTIVES ARE:

EDUCATE and inform about healthy eating and living. This includes the benefits of fruits and vegetables, where these foods come from, and they are an important part of a healthy diet.

ENCOURAGE students to try new ingredients and make healthier choices during breakfast, lunch, and dinner at school and at home.

EXCITE students about making the right food choices and living healthier lives in relatable ways.

For grades K–3 or ages 6-9, we created our ACE and Friends Nutrition Program. ACE, the Friendly Fox and his group of friends, Ana, Marcus, Zack, and Lucy—who reflect the diversity of the students we serve—help elementary students understand how eating right and staying fit contribute to good health and achievement in academics and other activities. Together, they share a three-part Stay Healthy message:

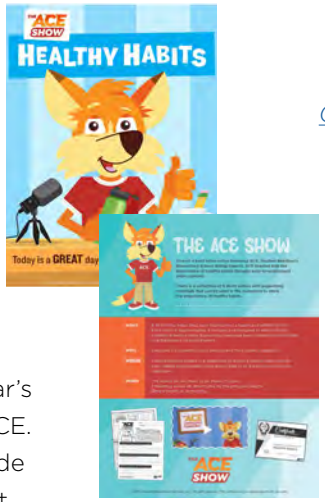
EAT RIGHT! GET PLENTY OF SLEEP!
EXERCISE EVERY DAY!

ACE LIVE Shows

ACE shows give students the opportunity to meet ACE in person, right in their own school. An ACE show provides an interactive way to get young elementary students excited about eating well-balanced meals in the school cafeteria and at home. Throughout the year, ACE is also available for special visits to different events at Ralston Public Schools, such as health or science fairs, family fairs, talent shows, PTA/PTO meetings, or other community events.

ACE and Friends Monthly Marketing Program

The ACE monthly giveaway program provides an educational gift such as sunglasses (to protect eyes), collapsible cup (for hydration) and similar items throughout the year, similar to Happy Meals offered in retail stores. Our program is customized to educate and encourage participation in your school meal program. This year's themes are ACE's Global Adventures and Planet ACE. Each month, ACE and his elementary friends provide students educational information in fun ways about discovering and trying new fruits and vegetables.



Click here to view The ACE Show!

ACE Wellness Videos

Since many of even your youngest students are connected to the internet, we've given ACE his very own show site with short educational videos that can also be shown in the classroom.

ACE's Breakfast Club

ACE's Breakfast Club gets students excited about the most important meal of the day so they start their day off healthy and smart with a balanced breakfast. Students who participate in this exciting promotion receive fun, educational, breakfast-related giveaways.

Additional ACE Initiatives

Your food service director will also customize other creative ACE initiatives to reinforce good nutrition and wellness throughout your District. Examples include ACE's Tour of the Kitchen, Veggie Club Card, Nutrition and Wellness Activity Sheets, Guest Reader Program, and Birthday Programs.

HEALTHY BITES & BEYOND BITES PROGRAMS FOR ALL K–5 STUDENTS:

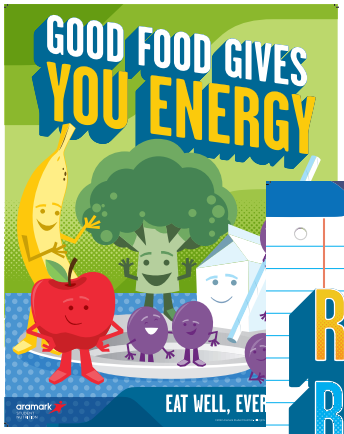
Healthy Bites and Beyond Bites Wellness programs communicate and reinforce the importance of good nutrition and exercise, as well as practicing emotional well-being targeting all elementary level students. We partner with teachers and/or your school nurse to facilitate communication and reinforcement of educational materials.

Healthy Bites:

- Food-focused wellness messaging
- Free food sampling in the cafeteria
- Themes: Hydration, Protein, Dairy, Crunchy Foods, Whole Grains, Balanced Diet, Good Breakfast, Garden Fresh, Brain Boost

Beyond Bites:

- Emotional well-being focused messaging
- Student affirmation (i.e., via giveaways and promotional materials)
- Themes: Gratitude, Generosity, Confidence, Responsibility, Positivity, Active, Caring, Helpful, Friendly



Healthy Bites

Beyond Bites

Growing Up Healthy Program (Elementary Level):

Aramark's Growing Up Healthy series of health and wellness education and engagement programs are lively, fun learning opportunities for young children of reading age (ages 6–11; grades 1–5) designed by Aramark dietitians and can be led by teachers, community center leaders, or Aramark dietitians visiting your location. These customized, highly interactive programs are paced to their short attention span to keep them interested.

Each 30-minute session consists of three mini-education modules:

TEACHER-LED LEARNING SESSION (~10 MINUTES)

- Introductions and class warm-ups/ice breakers
- Growing Up Healthy Educational poster session

CLASS ENGAGEMENT ACTIVITY (~10 MINUTES)

- Active Learning Program (game cards and activity sheets)

HEALTHY BITES—TASTE & TALK SESSION (~10 MINUTES)

- Interactive healthy food experience

EACH GROWING UP HEALTHY PROGRAM HAS THE FOLLOWING SUPPORT TOOLS:

- Step-by-step leader/ teacher guide
- Program announcement mini poster
- Educational posters
- Graduation certificate for participants

SCHOOL GARDENING

School gardening offers experiential opportunities and simple, effective lessons to learn about food systems, nutrition and wellness, and culinary skills. It also helps connect children with nature, encourages healthier eating habits, creates active learning and student engagement, and fosters individual achievement and school pride. As part of our ongoing commitment to engage and educate students about nutrition we offer a school gardening program.

ACE'S GARDENS

ACE's Gardens offers your students important life lessons with hands-on gardening, as well as the opportunity for youth recognition, celebration events, and program evaluations. Some timely and relevant topics include:

- Basic understanding of plant growth and why plants are important to our world
- Appreciation for vegetables and herbs in our diet
- Construction of container gardens
- Improved fruit and vegetable consumption
- Completion of community service projects

71%

of respondents say they "would love to learn how to cook more"

*Hartman Group: Gen Z 2018 Report (April 2018)

SAMPLING

Sampling gives students the opportunity to try new foods that are both tasty and nutritious. Each month, or as often as once a week, students have the opportunity to try items from the school menu that encourage meal participation, align with wellness themes, and reinforce key nutrition messages in a fun, engaging way.

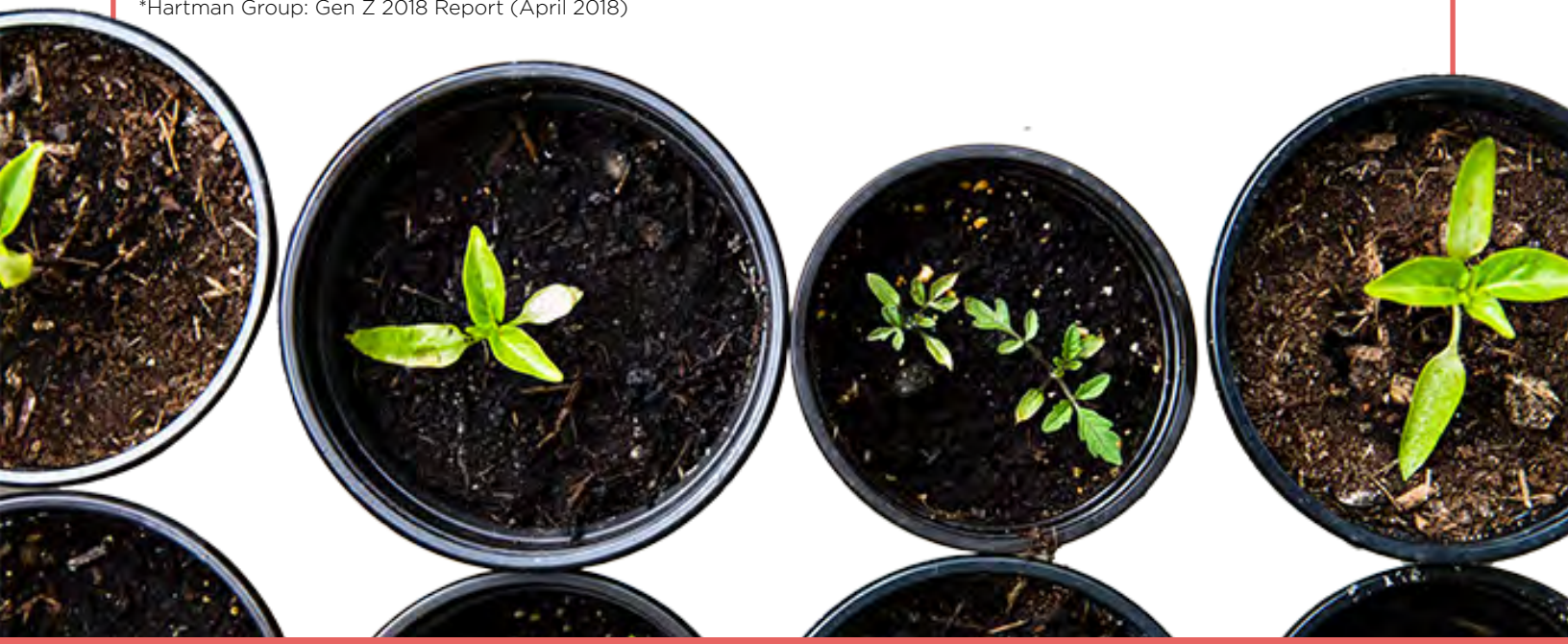
WELLNESS HEALTHY HABITS

Monthly nutrition education materials provide students with practical advice on eating healthy and staying healthy. This program focuses on broad lessons throughout the year in a fun and engaging way. Topics include the importance of eating a variety of foods, getting enough sleep, and balancing food intake with physical activity.

65%

of parents are interested in a school garden program to raise produce

Source: Datassential March 2022 K–12 Keynote Report

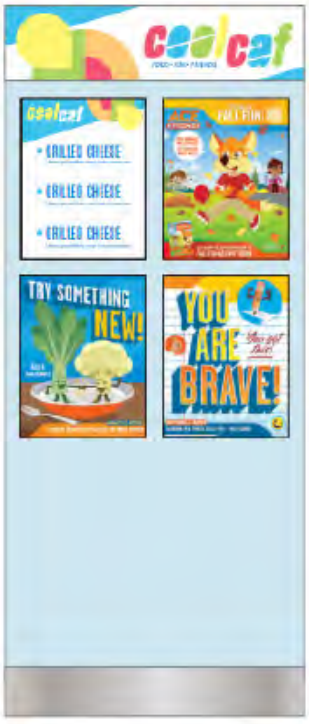


Implementation Made Easy

Promotions and Wellness Programs Drive Success

Successful and consistent implementation is key to success at schools where front-line associates have to deliver on a successful program in a short period. Therefore, we make implementation easy with a turnkey implementation tool kit.

These include pre-printed or customizable point-of-sale materials (including professionally designed posters, countertop signage, and menu identifiers), detailed implementation guides, recipe build diagrams, nutritional information for products and recipes, and other wellness and promotional collateral to pique students' interest in food service offerings and events.



9

Innovation

H. — Innovation:

i. How would the FSMC's food service program in the district differ from the current operation? Describe the costs and benefits.

ii. Describe how changes would be implemented and provide examples of service & merchandising programs.

What Sets Us Apart

You should expect that any FMSC provides menus that meet all nutrition criteria as determined by federal, state and local requirements.

So what separates us? We leverage our 60-plus years of experience to provide students in Ralston Public Schools the full dining experience. This starts with fresh, local ingredients, a made-from-scratch approach, and robust menu offerings. **This extends into the customer service experience, our dining environments, and health and wellness education.** Our deep breadth and tenure of industry experience has led to the establishment of several critical program elements in the development of your customized food program.

Some examples include:

- Our Culinary Alliance, composed of more than 15 chefs whose global menu expertise boosts meal options well beyond typical cafeteria menus.
- Providing electric dining carts to deliver meals to athletes on the field
- Grab-and-go stations curated with your students' favorite foods and snacks in the café
- Healthy breakfast in the classroom
- Coffee kiosks with a variety of flavor options
- Menus crafted through extensive research derived from proprietary and industry surveys
- On-site convenience stores operating beyond traditional café meal times
- Our team of registered dietitians that ensure that we are adhering to rigorous USDA standards, while serving an ever-changing menu of flavorful, fresh, and satisfying meals

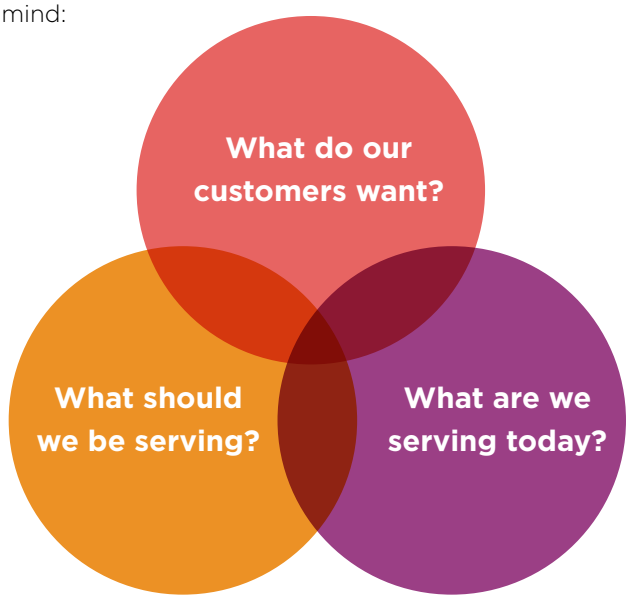
Our Menu Strategy

Our menus are designed to maximize student participation.

We begin with chef-inspired regional menus that our local teams use a base. From there, we carefully study the likes and dislikes of students in Ralston Public Schools, and we adapt.

We design our regional menus with three major trends in mind:

- **Nutrition Trends and Regulations—**New regulations can be complicated, but we have you covered. Our experts are fully prepared for the pending USDA Proposed Rule for 2025–26 school year and beyond. We have manufacturing partnerships with all major partners, to ensure taste and variety aren't compromised when the next regulations are released.
- **Market Trends—**Retail trends don't stop at the school doors. Students now more than ever, expect us to keep up. We love finding student favorites and TikTok viral videos and developing copycat recipes.
- **Our Aramark Trends—**Simply put, we know what sells and what doesn't. We meticulously study our meal participation data (see end of this section for Campus Metrics) and vast network of 3,200-plus schools across the United States. To your benefit at Ralston Public Schools, we pilot new concepts constantly to try out new menu and recipes ideas. We study how the students respond and adapt our menus accordingly.



"[The food] is second to none. Our students are offered not only the schedule-specific meal, but also are given the opportunity to sample, taste, and experience a variety of specialty items. Daily, our kids are excited about what awaits them in the cafés!"

—Craig Vroom,
Principal, Hilliard City School District

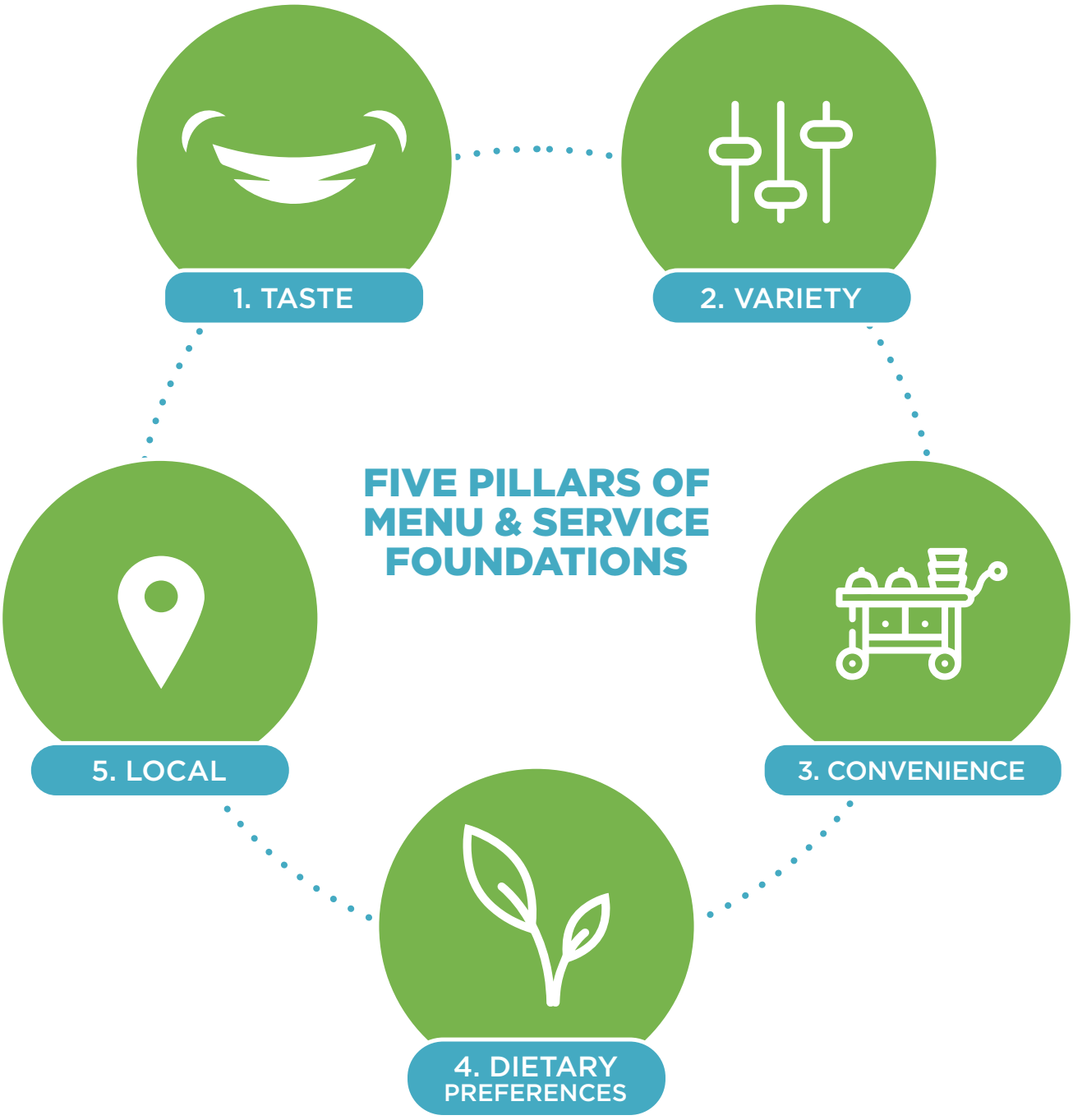
Our Menus Are Your Menus

We prioritize meeting with your student and parent focus groups and listen to their ideas to give them a voice in menu decisions. Food preferences are personal, and we make it our business to reflect all voices in a community to ensure we're providing an inclusive menu that excite your students.

Based on feedback solicited from over 100,000 students each year, we know that food quality is the number one factor in determining if students eat school meals, and we know that taste and presentation of food along with a pleasant environment impact students' perception of quality. We leverage this information by starting with high-quality ingredients, designing recipes with students' tastes in mind, and training our staff to execute flawlessly.

MENU DEVELOPMENT PROCESS

Menu & Service Foundations



1. TASTE

The single most important consideration for us is how the food tastes. Our recipes are chef and student tested. Our Culinary Alliance team of regional chefs test and develop new recipes constantly. On average, we add 250 recipes to our database annually, and currently we have over 7,000 recipes in rotation.

No district wants its food service program to taste like "school lunch." While calories, sodium, and saturated fat have weekly maximums/limitations (USDA regulation), we prepare scratch and speed-scratch recipes with wholesome ingredients.

There are two major drivers of taste:

- **Freshness**
  - All food is prepared fresh daily, hot food served hot, and cold food served cold.
  - We prioritize fresh fruits and vegetables offered at all meal periods. We exceed the USDA minimum offerings and we encourage consumption of fruits and vegetables with carts and salad bars prominently featured in the school dining environment.
- **Customization**
  - We find that **allowing students to customize toppings greatly increases satisfaction**. We already minimize salt added to recipes and focus on fresh herbs and salt-free seasonings to enhance flavor. However, we know that some students want grilled onions on a hamburger, some want fresh, and some want no onions! Simply allowing students to finish their meal the way the want to is important to us.

Traditionally, deli meat is high in sodium. Instead of limiting these offerings across the week, we add to the menu and offer more entrées that are lower in sodium. We offer condiment stations and topping bars, giving students more choices, while not compromising on taste and offerings they're looking for.

2. VARIETY

Variety is valuable! Having menu variety is proven to increase student participation. No student likes to see the same offerings day in and day out, and we refer to that failure as menu fatigue.

Our menus offer:

- We proudly introduce authentic comfort foods and global flavors.

Every month, we offer **limited-time offers (LTOs)** that are intentionally designed to introduce global flavors in a student-friendly format. We showcase the LTOs with signage and student sampling events, to generate excitement and increase knowledge about the new flavors they are trying.

- We feature hot and cold entrées at all grade levels. K–5 lunch ranges from three to five selections each day, while grades 9–12 offer up to 20 entrée selections.
- Daily lacto-ovo vegetarian entrée choices (well beyond the standard PB&J!)
- Made-to-order stations
- **Pop-up stations:** this is our way to surprise and delight our youngest customers. We love to offer a pop-up Asian noodle or pasta station at the K–8 level to introduce flavors and concepts they might not see daily.
- **Special event days** (national food days/ holidays)

LTO signage in use →

LTO signage examples

Special Event: National Hot Sauce Day →

Special Event: National Oatmeal Muffin Day

3. CONVENIENCE

We have a service method that meets your needs, and often times a unique menu is needed. Whether it's breakfast in the classroom, hallway breakfast carts, full coffee bar concepts, or an express grab-and-go line at lunch, we have options that can satisfy.

Breakfast in the Classroom

Students eat breakfast in their classroom after the official start of the school day. Students or staff deliver breakfasts to classrooms from the cafeteria via coolers or insulated rolling bags.

Grab-and-Go

Students pick up conveniently packaged breakfasts from mobile service carts in high-traffic areas that are convenient to students, such as hallways, entryways, or cafeterias. Students can eat in their classroom or in a common area before and after the bell.

After the Bell: Breakfast Break

Students eat breakfast during a break in the morning, often between first and second period, or midway between breakfast and lunch.

Pickup: Morning/Afternoon

Students are provided breakfast as they enter school for the day and leave for the day.

Pick Your Own

This model typically takes place before the start of school and is served from carts in high-traffic areas. A variety of items to choose from gives students the flexibility to create their own breakfast.

Breakfast in the Café

This model typically takes place before the start of school and is served from the café and the serving line.

4. COMMUNITY AND DIETARY PREFERENCES

We are flexible in meeting the unique needs of your community and student body, and we encourage students to exercise their choice at lunch. We also understand that elementary parents and guardians play the largest role in deciding whether their students dine with us.

For more allergy information, visit page 9.13.

Our menus feature:

- Vegetarian and vegan offerings can be found every day at all grade levels.
- Pork-free products and menus are available for individual schools or District-wide applications.
- Upon request we offer certified kosher and halal entrées.
- Our menu and production system (PRIMA web) syncs with Nutrislice to display all menu items, ingredients, carbohydrate counts, and allergens. The digital menu signage offers easily identifiable menu items using icons, so any customer can find items that fit their needs.
- We are aware of holidays and cultural events, as well as their accompanying food restrictions.

5. AS LOCAL AS POSSIBLE

When food is purchased locally, everyone wins. We prioritize fresh fruits and vegetables offered at all meal periods, and as often as we can, we procure these from local sources.

Local Sourcing

Farm-to-fork programs are important because sourcing food from local suppliers supports the local and regional economy, delivers a fresher product to consumers, and can decrease various environmental impacts. At Aramark, we define locally sourced as grown, raised, or caught within 250 miles of the client's location. Whenever possible, we purchase products from small-scale, community-based producers that are independently or cooperatively owned enterprises.

Being closer to producers enables us to build menus that incorporate the use of fresh, seasonal, local products, and that drive customer satisfaction for Ralston Public Schools' students, staff, and the local economy.

STATE-OF-THE-ART LOCAL PURCHASING TECHNOLOGY WITH OPEN FIELDS FROM MAETADATA

Consumers have increased interest in learning where their food comes from; how it was grown, raised, or caught; and the sustainable attributes it contains.

We work hard to stay abreast of the latest innovations and technologies to bring local and sustainable foods to our menus whenever possible, and have invested in technology to bring local and sustainable foods to school districts around the country.

A partnership with a leading farm-to-plate data insights company, MaetaData, enables us to further elevate local and sustainable food purchases. MaetaData connects local farms with institutions through proprietary technology that integrates with Aramark's supply chain processes.

61%

of parents of K–12 students are interested in using locally sourced ingredients.

Source: Datassential Keynote Reports: K-12 (March 2022)

Culinary Alliance

CULINARY EXCELLENCE POWERS ARAMARK'S STUDENT NUTRITION EXPERIENCE

The Aramark Student Nutrition Culinary Alliance is an inspired chefs' consortium designed to drive menu innovation and deliver culinary excellence to our most important constituents—Ralston Public Schools' students.

The Culinary Alliance is composed of more than 15 rotating chefs who work in Aramark Student Nutrition districts all around the country. The chefs have varied culinary expertise, ranging from traditional cuisines such as French, Chinese, and American, to emerging new food trends, such as island favorites, local/urban farm produce-driven recipes, and climate-conscious foods. Their collective experience, passion, and talent bring out the best of what we can offer your students to continue to elevate their food experience.

CULINARY ALLIANCE

Cubano Eggoji™ Waffle Sandwich

Our Culinary Alliance features:

- **Continuous Culinary Innovation—**With delicious new recipes based on food trends, student feedback, and emerging recipe ideas.
- **Limited-Time Offers—**Our Culinary Alliance chefs work with our dietitians and marketers to test new recipes and develop LTOs akin to what we see in retail restaurants. These LTOs are tested in the market to assess student acceptability and later incorporated into cycle menus if they prove to be a hit.
- **Partnerships—**Our chefs work hand in hand with manufacturers to help them improve their products. An example is our recent partnership with Kellogg's MorningStar brand, where we used its vegetarian meat substitute products to develop popular new recipes.
- **Recipe/Product Testing—**We offer tasting events so staff can get firsthand student and parent feedback on both existing and potential menu items.
- **Culinary Education—**Alliance chefs provide both in-person and virtual cooking demonstrations, hands-on training webinars, and live cooking competitions where students passionate about food can learn the fundamentals of food, ingredients, and preparation to instill excitement for careers in food management.

Buffalo Wing Tacos: *MorningStar Farms® Veggie Buffalo Wings, Slaw, Shredded Cheese, and Green Onion*

Chimichurri Buffalo Wing Power Bowl: *MorningStar Farms® Veggie Buffalo Wings, Brown Rice, Chimichurri Sauce, Cucumber, Corn, and Roasted Red Pepper Pico*

White Chicken Chili: *featuring Land O'Lakes Ultimate White Cheddar*

AN INTEGRATED APPROACH TO

Healthy Solutions

Allergens

Students with food allergies, as well as their parents/guardians, receive the information necessary to make informed choices in our dining locations based on individual documented medical orders. **We encourage these students to work with our food service director in conjunction with the school nurse** to identify foods they can safely consume, so these foods can be provided whenever possible.

Although we take great lengths to accommodate students with allergies, we prepare food in open kitchens where cross-contact with foods containing allergens may occur and we rely on our suppliers' ingredient listings and may not be aware of ingredients that are contained in the food but not listed on the container or packaging. As such, we cannot guarantee a completely allergen-free environment. Our staff work with the student and their parents/guardians and school nurse to provide specialty foods that meet the student's allergen or medical need.

Our food service director and your food service employees receive additional food allergen training each year. Employees are taught about the dangers of cross-contamination and incorrect product usage. Any questions concerning allergies are referred to our director.

We go above and beyond the industry standard to partner with **AllerTrain**, and require every single director to take additional annual training to complete the certification.

Our menu offerings are backed by the support of a registered dietitian nutritionist and benefits from software that provides nutritional, ingredient, and allergen transparency for the customer online.

"Over the past few years, we've seen an increase in the health needs of our children. Aramark has worked with us to provide specialized diets for our diabetic children and children with severe food allergies."

—Stacie Anne Poulin, Executive Director, Pender County Schools Preschool Program

EXCITING FOOD FOR EVERY AGE

Designed by chefs, dietitians, and marketing experts, our insights-driven, age-specific culinary solutions that students are sure to love.

RALLY CAFE

HIGH SCHOOL

ALWAYS SOMETHING NEW TO DISCOVER.

Seasonal menus and rotating stations offer students the dynamic range of food and flavors they're craving.

LUNCHPAD

MIDDLE SCHOOL

RECHARGE THEIR OWN WAY.

LunchPad fosters student independence through age-specific insights and meal choices.

coolcaf
FOOD • FUN • FRIENDS

ELEMENTARY SCHOOL

THE FAST WAY TO FRESH.

Fresh-forward menus and convenient options offer students great tastes with more time to enjoy them.

"The menu options continue to expand and are innovative, with new meals that appeal to the youth of today."

—Dan W. Cox, Superintendent of Schools, Rochester Community Unit School, District 3A

BEYOND BREAKFAST & LUNCH

We know that students' needs and schedules differ according to parental work schedules, extracurricular activities, and special events in your District.

After-School Snacks and Dinner Meals

To grow meal participation in Ralston Public Schools, we will introduce a USDA Child and Adult Feeding Program (CACFP) dinner and snack program. This allows us to increase reimbursable meal service for students participating in after-school activities as well as underprivileged children in your community. This is important for students who participate in after-school athletics and need extra energy for peak performance.

Additionally, because this vital program significantly assists children living with food insecurity, we have planned menus that meet both snack and evening meal requirements to provide cost-effective, nutritious foods after school and during holidays and vacations.

This program increases the availability of great-tasting, nutritious meals for students and drives additional revenue.

Summer Meals

To help ensure that students have access to the nutrition they need to learn and succeed during the summer school instruction period, the Summer Food Service Program (SFSP). Options include nutritious breakfast, lunch, and snack programs to accommodate your District's summer education classes, camps, and student community activities.

Your À la Carte Program

While we actively support student participation in reimbursable meal programs, **we know that à la carte offerings are an important option for some students.** In addition to healthy breakfast and lunchtime reimbursable meal options at school, snacking helps children and adolescents meet their energy and nutrition needs for growth and development. We support your goals while ensuring that snack items meet the federal Nutrition Standards for All Foods Sold in School rule as well as any state-specific requirements. We will also work closely with school staff and the wellness committee to meet the appropriate à la carte strategy for your wellness policy. We are prepared to help you retain program revenues in the face of the significant challenges resulting from present and future regulations.

Fresh Fruit and Vegetable Program

We encourage participation in this program to educate your students, broaden their palates, and explore the benefit of a diet rich in a variety of fruits and vegetables—while helping you take advantage of the federal Fresh Fruit and Vegetable Program reimbursement.

We will work with your District to design appropriate offerings for meal opportunities outside of lunch and breakfast periods. We offer innovative options, including breakfast carts, snacks, and after-school and evening meals, to ensure your District community has access to sound nutrition all day long.

87%

of kids like restaurants "where I can customize my meal."

63%

of consumers with children said they would be interested in seeing grab-and-go options in K–12 food programs.

45%

of teens rank "made-to-order" among their top two preferred service options.

53%

of Gen Zers say they are trying to increase their consumption of fruit.

Source: Aramark SN Insights 360 Survey

Menu Innovation in the Digital Age

We're extraordinarily efficient in our menu planning and back-of-house systems, so we can spend our time taking care of the most important customers, your students.

We streamline all aspects of the food production process for your District, including purchasing, inventory, and accountability. Determining the right portion size makes purchasing efficient and cost-effective. By knowing menus in advance, inventory can then be properly controlled. Making adjustments as needed based on proper monitoring significantly increases accuracy in future production. PRIMA Web (Production, Recipes, Inventory, Menu Analysis) creates operating efficiencies for your District, and empowers you to make fact-based, real-time decisions as you plan menus and production; scale and print recipes; order and receive product; and conduct post-production reporting and analysis.

Approved by the USDA for nutrition analysis of menus for Child Nutrition programs, the PRIMA application includes these eight steps:

- Menu Planning
- Meal Forecasting
- Inventory Control
- Purchasing
- Receiving and Storage
- Food Productions
- Merchandising and Service
- Accountability

PRIMA WEB

Nutrislice®

Today's students, parents and staff want more information about the food they eat. With Nutrislice, quickly and easily transform the nutrition data they crave into beautiful menus that entice, engage, and inform.

DIGITAL MENUS

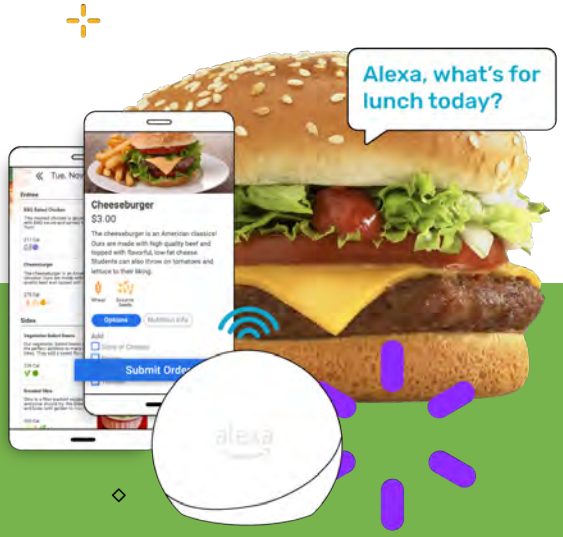
Accessible from nearly any device, even Amazon Alexa, share:

- Important nutrition and ingredient information
- Safety allergen filters, special diet item highlights, and custom icons for food items
- Printable weekly and monthly menus
- Automatic translations into 45-plus languages
- Push notifications and alerts for promotions, events, and chef specials

MOBILE ORDERING

Increase participation with order-ahead.

- Support pickup and/or delivery models
- Accept credit cards and other forms of payment
- Decrease line time while increasing sales
- Increase ticket size with à la carte and food option upselling



DIGITAL SIGNAGE

Display beautiful menus with minimal effort.

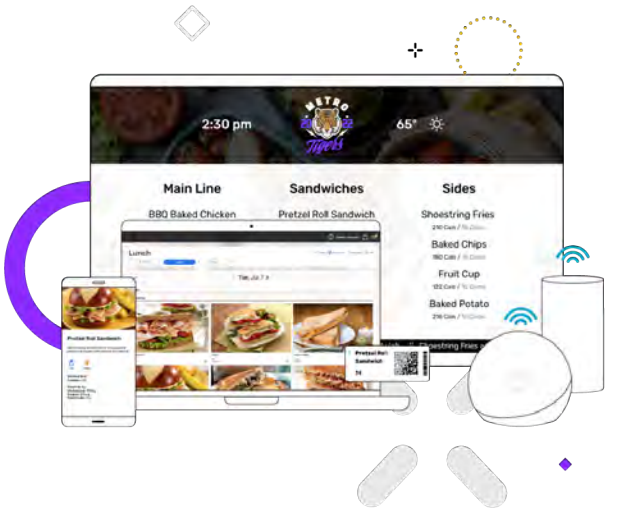
- Automatically syncs with online menu content
- Easily include pictures, nutrition, allergen info, and more
- Schedule different content for specific times or dates
- Edit content and layouts yourself using the intuitive platform

DIGITAL FOOD LABELS

Reduce waste with wireless e-ink labels and give students a clear, accurate food-browsing experience all while drastically simplifying label management.

HOW NUTRISLICE WORKS

Nutrislice integrates seamlessly with Aramark's PRIMA Web food and nutrition platform, so it's a quick process to become operational, and allows updates to be made automatically across all devices in real time.



Nutrislice is a single digital menus experience platform that simplifies the complexities of district-wide data management and student engagement. It includes online and mobile menus, digital signage, online and mobile ordering, and digital food labels.

Navigating Regulatory Directives

School districts that participate in federally funded child nutrition programs must address multiple and often complex federal and state requirements.

Our progressive menu strategy stays ahead of all expected regulatory changes, and brings your District unmatched resources and expertise to successfully navigate the complexities of this challenging environment.

We are recognized as industry leaders and work with government and public interest organizations to foster healthy school environments. **With Aramark, your District is well positioned to meet all current and any new USDA requirements.** For example, we provide training opportunities to ensure that Aramark and District employees are meeting the new professional standards rules for annual mandatory training.

"I have appreciated working with Aramark over the past 12 years I have been in Hilliard. I have found them to be proactive in providing healthy, nutritious food that kids want to eat. They help students get excited about fruits and vegetables by providing monthly taste tests."

—Tamar Campbell-Sauer, Principal, Scioto Darby Elementary School, Hilliard City School District

PURCHASING & PROCUREMENT PRACTICES

We understand the District is seeking a comprehensive food service program which increases participation in the food service program, **provides nutritionally sound and appealing food**, includes purchasing responsibility, solicits and engages student and parental involvement, and is regarded positively by students, staff, and the public.

Aramark's Supply Chain Management (SCM) Group and network of preferred vendor and distributor partners are the backbone of our innovative and healthy menus. We believe that this centralized purchasing program is beneficial to our customers and Aramark. It ensures that only high-quality products are used in your food service program. It permits our food service director to focus on managing your program efficiently instead of using the director's time to make day-to-day purchasing decisions. Aramark's purchasing professionals closely monitor the service, quality, cost and safety of the products supplied by our preferred sources.

Although it may be possible to purchase various items at lower prices from non-approved vendors, we believe that to ensure consistent quality and overall value for your food service dollar, Aramark's Preferred Vendor Program makes the most sense and our proposal is formulated on this basis.

The Aramark food service director will have the discretion to purchase some food or other supplies locally when it is practical and efficient to do so. Aramark's policy, however, is to make the vast majority of our purchases from Aramark's national preferred suppliers. This includes the most reputable and recognizable brand names in the industry, purchased through Aramark's primary full-line distributor, Sysco Corporation.

Aramark regularly evaluates the performance and offerings of our manufacturers, products, and distributors to ensure we are offering our clients high quality and services. Aramark balances food safety (Aramark's first ingredient), product quality, product application and yields, cost, and service parameters so that the best mix of these elements is achieved.

"Aramark has taken the lead to make sure we are compliant whenever new regulations are enacted or existing regulations are revised."

—Anne Davis, Senior Director, Education Initiatives, Goodwill of Central & Southern Indiana

MANUFACTURING PARTNERSHIPS

Your food service program will benefit from our long-term relationships with major manufacturing partners serving K–12 dining:

- We purchase high-quality foods that meet and exceed USDA specifications and adhere to Buy American requirements at lower costs by leveraging our buying power.
- We collaborate to set product-specific targets for reducing fats, salt, and sugar. We also reformulate existing products and develop new products and recipes that achieve these targets while remaining high in key nutrients and fiber.
- We proactively identify potential challenges of new regulatory changes and provide manufacturers with guidance on these regulations' impact on K–12 and recommendations for cost-effective solutions.
- We test foods with students to ensure satisfaction before introducing new items on menus. This results in both higher participation and healthier foods.
- We collaborate with manufacturers to develop exciting promotional menu items.

Our chefs and dietitians work with well-known manufacturers like Tyson, Schwan's, and Rich's to select ingredients that meet both our high nutritional standards and student taste preferences. Every product used in our recipes undergoes a thorough evaluation prior to purchasing it from our select vendors.

Aramark recently strategically increased commodity value and use for our clients by almost

10%

DELIVERING COMMODITY STRATEGY EXPERTISE

USDA product specifications have driven several positive outcomes: low-fat, reduced sodium, light syrup or juice, fresh fruits, vegetables, and whole grains. We recognize the value of USDA commodity allocations for school districts and take a proactive approach to maximizing your commodity usage. We leverage our purchasing agreements to procure finished products that meet our own high product standards with your commodity entitlements.

Our commodity experts and dietitians work with your team to review Ralston Public Schools' needs, evaluate purchased foods markets to recommend the best menu solutions, and implement a strategy that maximizes your commodity allocation.

Our unmatched understanding and experience with food commodities will benefit Ralston Public Schools' food service program:

- New training, tools, and resources to enable the food service director to select commodity items that meet your District's unique needs
- Annual customized plan to maximize your District's use of available commodities, ensuring optimal use of your food service dollars
- Manufacturer partnerships to ensure seamless transition with commercial products with commodity drawdown input into the American Commodity Distribution Association and manufacturing partners to improve the USDA food distribution program

We track every commodity allocation dollar to ensure these benefits accrue only to Ralston Public Schools. Throughout every step of commodity ordering and use, your local Aramark team will update you on how your commodity allocations are being used to maximize your value.

SUPPLIER DIVERSITY

Aramark is committed to the utilization of small businesses and businesses owned and operated by minorities, women, and other diverse populations.

This commitment is a key ingredient in the formation of strategic relationships that provide value to our clients. We know that building a network of diverse suppliers supports our mission of delivering on our commitments while respecting diversity and appreciating differences. Accordingly, supplier diversity is not only a key DEI initiative for Aramark, it is a business imperative that delivers success for our clients, consumers, and the communities in which we serve.

At Aramark, we understand that each client is different, and that flexibility is key. That is why we take a customized approach to our supplier diversity efforts for each client, adjusting to meet the needs of the numerous business categories and geographic areas in which we serve.

We have a centralized, enterprise-wide program focused on creating local economic impact and ensuring compliance with our clients' expectations. If awarded the contract, Aramark can work with you to develop a mutually acceptable supplier diversity utilization plan that reflects the local market and makes the best use of enterprise and local resources.

NATILY SANTOS, VICE PRESIDENT OF RESPONSIBLE SOURCING

Natily has been with Aramark for 19 years and is the supply chain leader and community advocate integrating local, sustainable, and supplier diversity sourcing strategies that drive business growth and economic impact. Natily's focus is to increase supplier diversity spend to 25% by 2025. She also plays an active role in Aramark's mentoring program for diverse suppliers.

SHAPING THE MARKET WITH STRATEGIC PARTNERSHIPS

To identify and engage with even more certified suppliers, in 2020 Aramark announced a partnership with Certify My Company, which provides assistance to diverse business owners by guiding them through the comprehensive certification process.

We also sponsor Centers of Excellence (COE) programs through regional affiliates of the National Minority Supplier Development Council, such as the Eastern Minority Supplier Development Council (EMSDC), which certify and match minority-owned businesses with local member corporations. The COE programs promote supplier diversity best practices, encourage knowledge-sharing and procurement opportunities for minority businesses of all sizes, and provide Aramark team members—specifically those in Aramark's ERGs—with opportunities to mentor emerging minority business enterprises.

INCREASED SPENDING

In North America, Aramark's annual spend with small businesses and diverse suppliers exceeded $727 million in FY 2022, including approximately $300 million with minority-/woman-owned business enterprises (M/WBEs). Of Aramark's food, facilities, and uniform services' total spend, 15% is attributed to small and diverse suppliers.

SPEND ANALYSIS PROCESS

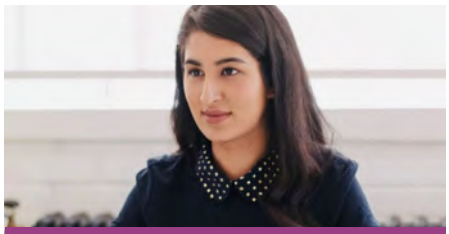
Aramark tracks 18 small and diverse-owned business categories as part of our comprehensive spend analysis process, including minority, women, veteran, LGBTQ, native Alaskan, and disabled.

SUPPLIERS, SUBCONTRACTORS, AND M/WBES

We have partnerships with close to 5,000 small or diverse suppliers or subcontractors, including 1,505 supplier relationships with M/WBEs across the enterprise.

JOBS AND ECONOMIC IMPACT

A $1.2 billion economic impact can be attributed to our supplier diversity program in 2022. This total includes a total of 6,894 jobs supported through our supplier diversity spend, $350.4 million in income earned by suppliers and business in Aramark's supply chain, and $332.1 million in taxes generated due to the local economic activity.



DIVERSE SUPPLIER OUTREACH

To support our diverse supplier outreach and engagement efforts, Aramark partners with Certify My Company and is a corporate member of the National Minority Supplier Development Council, Women's Business Enterprise National Council (WBENC), National LGBT Chamber of Commerce (NGLCC), and Disability:IN.

Campus Metrics & Menus

DATA-DRIVEN APPROACH TO MEASURING & INCREASING MEALS

Many school districts' meal programs are not measuring real opportunity to grow and do not have a meaningful way to benchmark performance. With so many campuses to keep track of, transparent, up-to-date meal information is critical to success.

When you choose to partner with us, our management team enables our **Campus Metrics Dashboard**. This innovative reporting system clearly displays program trends and outcomes at each campus.

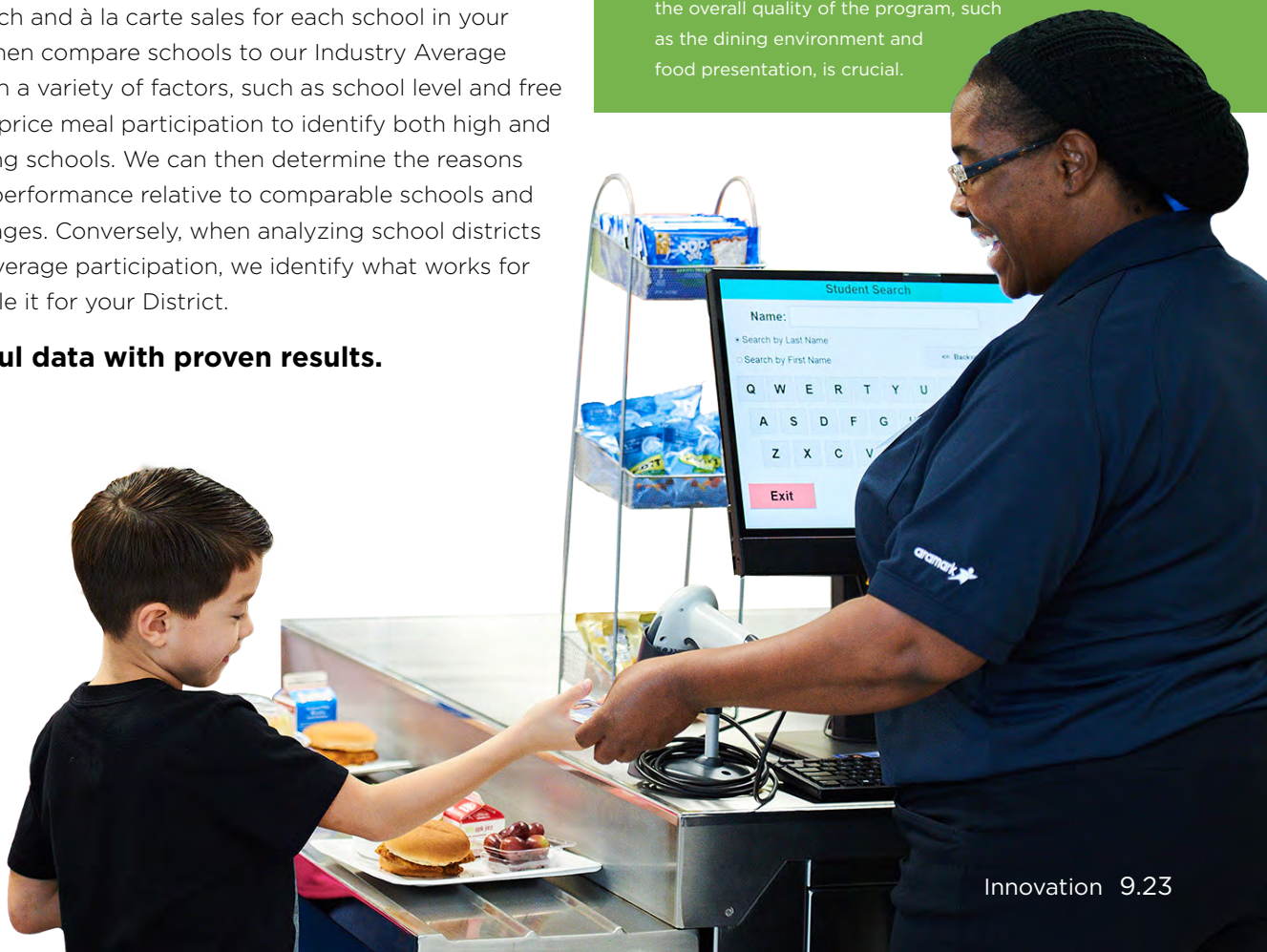
Campus Metrics not only compares each school building within the District, but also leverages our Industry Average Data from our 3,300 schools throughout the country. We leverage these benchmarks to strategically build our proposal to grow participation at Ralston Public Schools.

Within Campus Metrics, we track the number of meals sold each day and student participation (total meals/ADA) in breakfast, lunch and à la carte sales for each school in your District. We then compare schools to our Industry Average Data based on a variety of factors, such as school level and free and reduced-price meal participation to identify both high and low performing schools. We can then determine the reasons behind their performance relative to comparable schools and national averages. Conversely, when analyzing school districts with above-average participation, we identify what works for them and scale it for your District.

It's powerful data with proven results.

If a middle school with 60% free and reduced-price meal eligibility has 50% of its students buying lunch and the national average is 65%, there is a 15% gap. Then we look at the potential contributing factors such as menu mix, line speed, and quality of the program, and implement an improvement program.

By scrutinizing these aspects, we can identify specific areas that may be influencing the lower lunch participation rate. For instance, the menu offerings may not align well with changing preferences or specific dietary needs of the student population. Line-speed issues could be causing delays, discouraging students from participating. Evaluating the overall quality of the program, such as the dining environment and food presentation, is crucial.



CASE STUDY

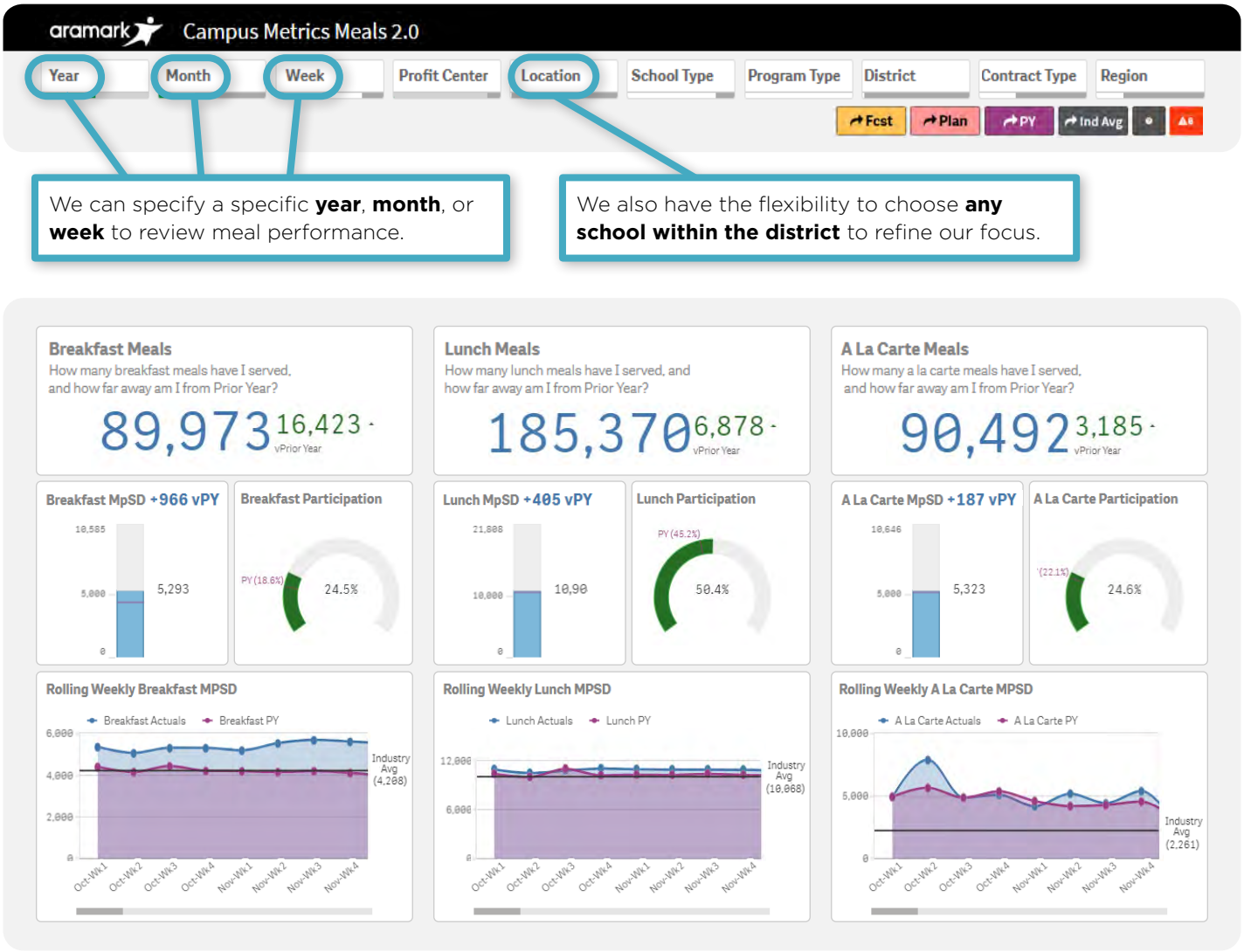
Below are examples from a school district we operate, and the graphs shown are what you can expect to see for your District and each one of your schools:

District Dashboard

With a simple click, one can view the performance of meals categorized by type (breakfast, lunch, and à la carte) in comparison to the previous year and industry averages representing similar districts. The data includes metrics such as Meals Per Service Days (MPSD), participation levels, and a weekly rolling chart.

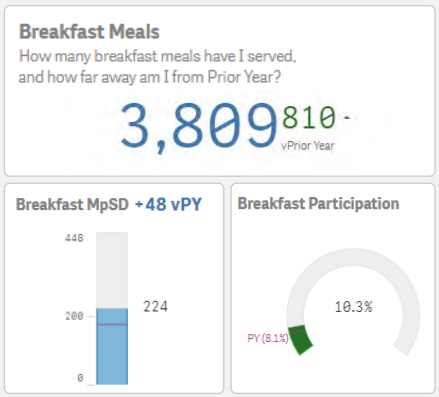
In the example below, the school district shows a favorable difference of 16,423 meals compared to the previous year, with a total of 89,973 breakfast meals sold in October. Breakfast Meals Per Service Day (MPSD) is 5,293, surpassing the prior year by 966 meals. Breakfast Participation (MPSD/Average Attendance) stands at 24.5%, a notable increase from the 18.6% recorded in the previous year.

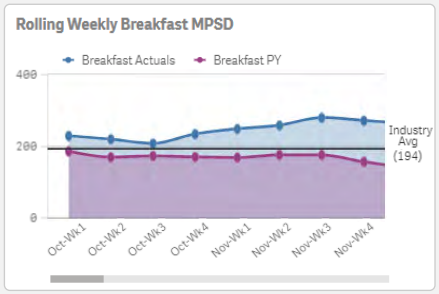
Notably, the district not only outperforms the industry average of its peers but also exhibits improvement compared to the previous year. These positive results can be attributed to the successful implementation of new menus, marketing branding concepts, and the introduction of breakfast carts in several schools.

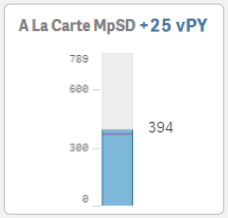


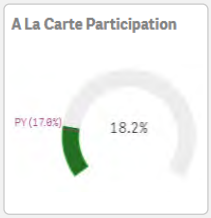
School Dashboard

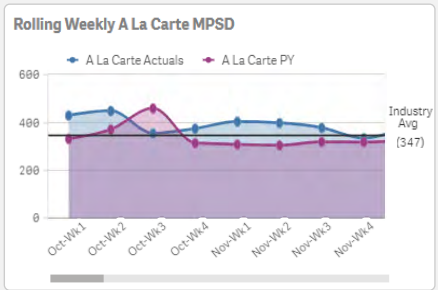
This is the dashboard of one of the high schools selected from the same district. This high school's meal performance prior year was at times lower or comparable to the industry average, but this year it is higher than the prior year and the industry average.

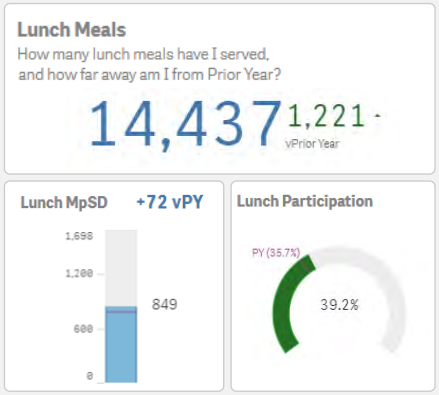


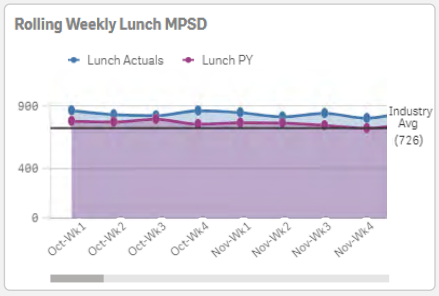












10

Involvement of Students, Staff, and Patrons

J. — Involvement of Students, Staff, and Patrons:

i. Describe the efforts and results of the FSMC's involvement of students, teachers, administrators, and parents in program evaluation, selection of menus, identifying food service concerns, etc., including:

- *Examples of surveys;*
- *How results and requests were responded to;*
- *What actions were taken*

Engagement & Communication

A Collaborative Strategy

STUDENT

We have age-specific student engagement programs with the goal of **informing, collecting feedback, and teaching** healthy and balanced eating. Ultimately, we want to instill healthier eating habits while continually improving our menus with student feedback to increase meal participation.

PRINCIPALS

The primary connection between the District, the student experience, and parents—**we intentionally collaborate** with this group to align with their vision and act as a resource and partner for their school. We also strongly believe that getting students excited about the food service program starts with your principals' support and involvement.

PARENTS & COMMUNITY

We offer programming to connect with parents and community members to **increase awareness and understanding** of the programs and services we provide. Simultaneously, we encourage their active participation and welcome their input regarding our menus, products, and services.

SCHOOL FOOD AUTHORITY

Because Aramark Student Nutrition's management of Ralston Public Schools' food service program must **consistently align with your District's goals** and be geared to meet the expectations defined in our mutual long-term plan for partnership, we continually focus on building a strong, open, and productive relationship with our direct District liaison.

COMMUNICATION STYLES

It's Important to Balance Both!

IN-PERSON ENGAGEMENT (PRIMARY)

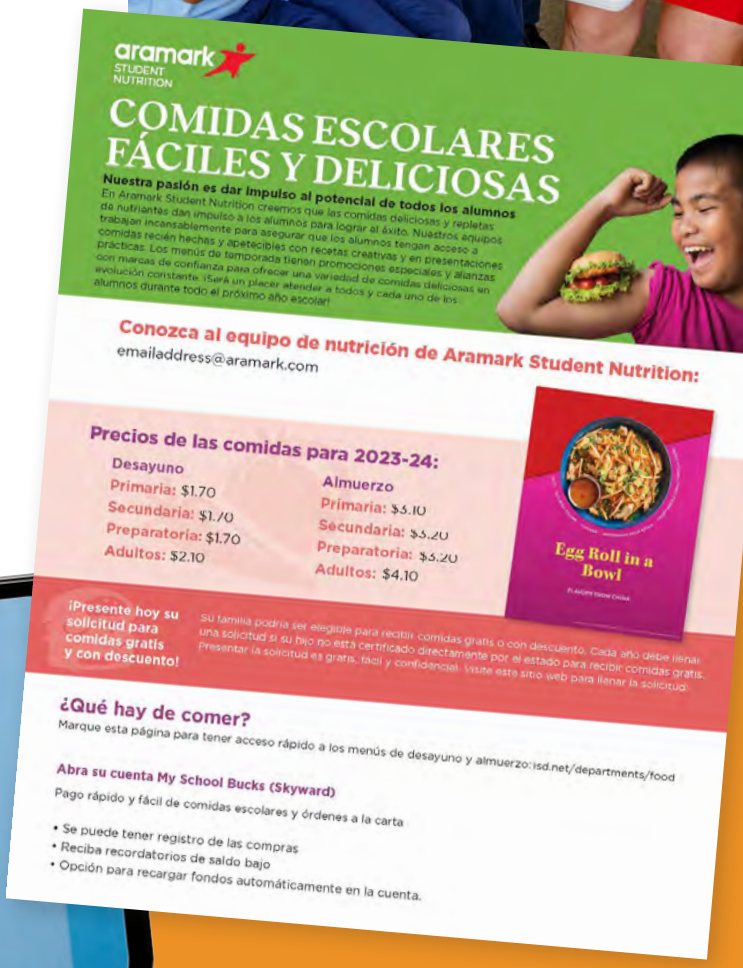
We use a holistic engagement plan that encompasses in-person engagement including tasting events, focus groups, one-on-one interactions in school and in the community.

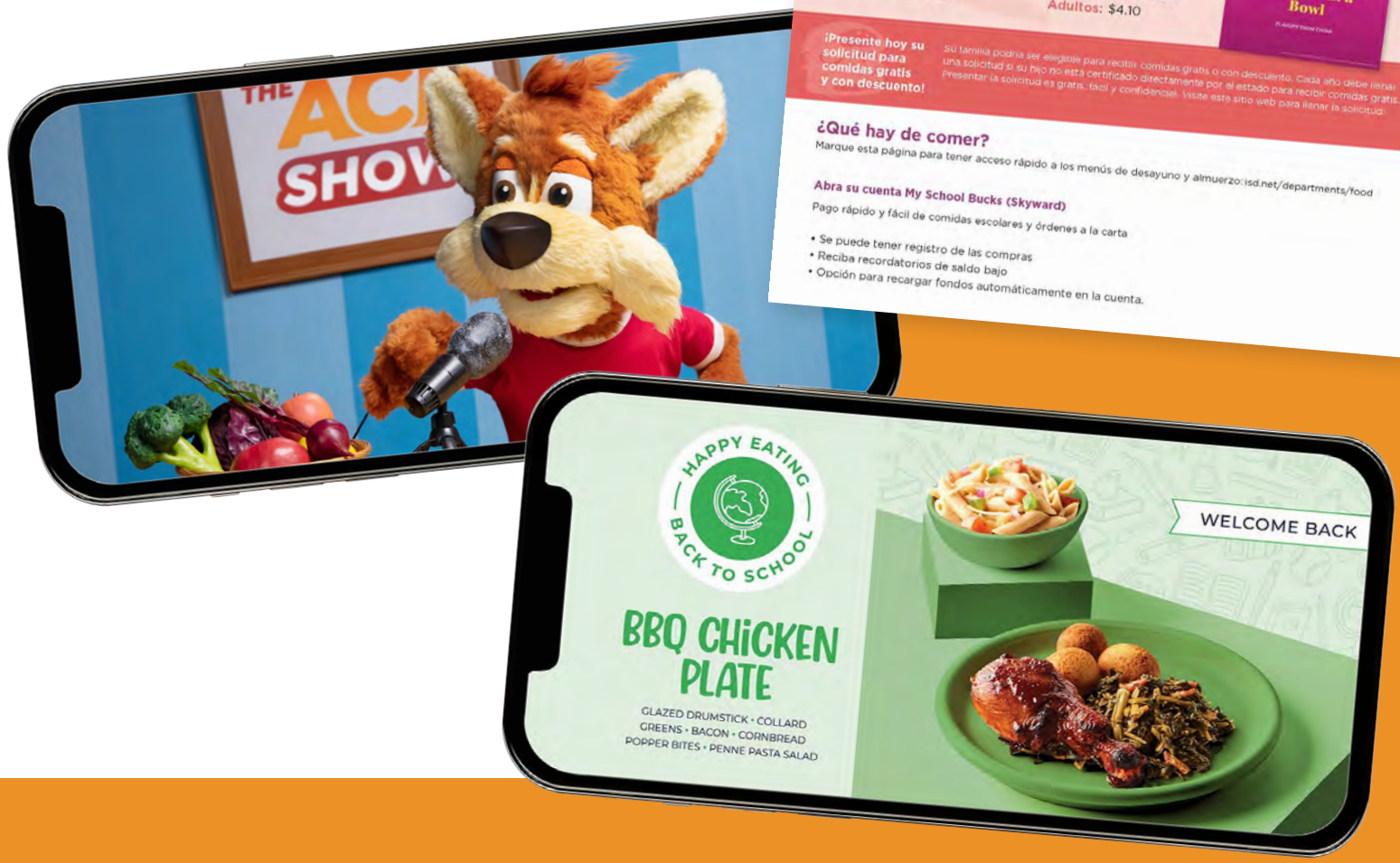
- Sit-Down
- Face-to-Face Conversations
- Taste Tests and Sample Events

VIRTUAL ENGAGEMENT (SECONDARY)

We also realize consumption of information is ever evolving. Therefore, we also use other techniques such as email, social media, posters, and other techniques to engage students, parents, and community members.

- Surveys, Flyers, Social Media Posts
- Reading and Writing





STUDENT
ENGAGEMENT APPROACH

FEEDBACK AND VOICE OF THE CONSUMER

- Student Nutrition Advisory Committees
- Student Focus Groups
- In-Café Pulse Surveys
- Annual Student Surveys (Student ViewPOINT)

CULINARY ENGAGEMENT

- Chef Demo Days
- Student Culinary Competition: Culinary Stars
- Student Chefs: Recipe Books

FOOD DEMONSTRATIONS

- Back to School Nights/Open House
- After-school Clubs (YMCA, B&G clubs)
- Taste Tests: New Menu Items (in cafeteria or in classrooms)

HEALTH AND WELLNESS EDUCATION

- Classroom Nutrition Lessons: Growing up Healthy
- The ACE Show and Activity Sheets
- Health and Wellness Fairs (sampling)

FEEDBACK AND VOICE OF THE CONSUMER

We will facilitate the formation of a Student Nutrition Advisory Committee (SNAC) where the local team can get feedback on the food program. SNAC will also act as a focus group on new recipes, promotional ideas, and how to help improve the program.

Within our SN Insights 360 platform, we consistently gather student feedback to enhance the food service program. This involves employing short pulse surveys, conducting focus groups, and administering annual surveys to assess the feasibility of new recipes, promotions, and other factors.

SN Insights 360

CULINARY ENGAGEMENT

CHEF-LED COOKING DEMONSTRATIONS

These events targeting different age groups will not only help educate students on where their food comes from, but it will also provide an understanding of easy-to-make healthy recipe such as fruit smoothies and vegetable dips.

- Providing an understanding of healthy nutrition and eating habits—which foods to choose or to avoid
- Sharing easy-to-make healthy recipes
- Showcasing some of our LTOs and promotions

STUDENT CULINARY COMPETITION

We have developed a competition to help students interested in culinary arts and sciences learn and improve their skills. We work with the District to implement this program among high school students if there is sufficient interest and demand.

Hot Honey Chicken Biscuit Tostada

FOOD DEMONSTRATIONS

TASTING EVENTS

We will facilitate back-to-school and throughout-the-year open house tasting events to showcase all of our programs, including recipes, calendar of events, nutritional education, and student internships. Students, families, and school staff will be invited and encouraged to participate.

LIMITED-TIME OFFERINGS AND PROMOTIONS

As described in the Promotion of the School Food Service Program section, exposing students to new recipes and flavor combinations with LTOs is a great way to expand their food choices.

LOCAL PARTNER DEMONSTRATIONS

We partner with local farmers and community leaders to bring to life demonstrations and hands-on experiences to engage students. These can include topics such as a healthy planet, essentials for growing vegetables, and where different vegetables come from.

HEALTH & WELLNESS EDUCATION

GROWING UP HEALTHY

Growing Up Healthy programs are designed by Aramark dietitians and can be led by teachers, community center leaders, or Aramark dietitians visiting your location. Each 30-minute session is a lively, engaging, and fun learning opportunity designed to encourage healthy habits and establish a foundation of age-appropriate knowledge that will enable your students to grow up healthy.

ACE MASCOT SHOW

Because more children are absorbing content digitally, we have developed entertaining and educational videos featuring our food mascot, ACE the Fox. These brief educational clips actively involve students and advocate ACE's message of healthy living, emphasizing the importance of eating right, exercising, and getting plenty of sleep.

Click here to view The ACE Show!

NUTRITION EDUCATION

A key component of Healthy for Life is the tested educational curriculum developed by the American Heart Association, featuring interactive, hands-on group experiences designed to influence measurable behavior change.

The experiences are organized by six core themes:

- Your Well-Being
- Cooking Skills and Food
- Grocery Shopping
- Gardening in Your Neighborhood
- Globally Inspired Home Cooking
- Growing Healthy Habits

PRINCIPALS
ENGAGEMENT APPROACH

FEEDBACK AND INFORMATION SHARING

- Principal Meetings (one-on-one or in clusters)
- Annual Principal Surveys (Principal ViewPOINT)
- Back to School: Principal Packet
- Sharing Newsletters/MJR/CBRs with Principals to Share Awareness of Service We Provide for Whole District

FOOD DEMONSTRATIONS AND SAMPLING

- Principal: Invite/Sampling of LTOs (monthly)
- Back to School Nights and Open House Support
- New Menu Items (sampling) and Involvement in Focus Groups

FOOD PROGRAM SUPPORT

- Parent/Teacher Conferences
- Health and Wellness Fairs (nutrition education and sampling)
- Catering Events

More than just people serving meals throughout the day, Aramark employees take a genuine interest in our students. Their time, albeit brief, with the adults they encounter is measured in the amount of times they return each day. Relationships are essential to our success. The people and the product quality that is offered by Aramark speaks to the attention to detail they believe in."

—Craig Vroom, Principal, Hilliard City School District

FEEDBACK & INFORMATION SHARING

We tailor our engagement and information-sharing approach with principals according to their individual needs and preferences. This may involve monthly one-on-one meetings or participating in a forum of their choosing. Ultimately, our goal is to provide dedicated support to principals and address any specific needs or requests they may have.

FOOD DEMONSTRATIONS, SAMPLING & FOOD PROGRAM SUPPORT

We are committed to actively involving principals, teachers, and school staff in back-to-school events, providing opportunities for them to taste new recipes and explore promotions to gather valuable feedback for the food program. Likewise, we make concerted efforts to complement and support school-specific events, including health and wellness fairs, conferences, and catering events.

Principal engagement will be integrated into our monthly/quarterly management routine

Q4	Q1	Q2	Q3
July Confirm BTS nights/ open houses	**October** Connect on Student Advisory invites, celebrate National School Lunch Week	**January** Principal Surveys, Student ViewPOINT	**April** Meet with each principal one on one, what worked/didn't this year, School Lunch Hero Week
August Discuss any program changes, cater teacher in-service days	**November** Confirm any holiday meals/programming	**February** Provide feedback on Student Advisory Committees and next steps	**May** Closing out year, confirm summer needs, action plans for next year
September Connect on opening week results	**December** Handwritten happy holidays card to each principal, cookies, poinsettia	**March** National Nutrition Month, National School Breakfast Week	**June** End-of-year one-pager with celebrations and action steps for that campus

PARENTS & COMMUNITY
ENGAGEMENT APPROACH

FEEDBACK AND PROACTIVE COMMUNICATION

- Prompt Follow-up to Emails and Phone Calls Regarding Accounts, Special Diets, Programs Offered, and Recommendations
- PTO/PTA Meeting Participation
- Free and Reduced-Price Meal Applications Support
- Quarterly Newsletters (communication campaigns)
- Social media (Aramark and District)

FOOD DEMONSTRATIONS AND COMMUNITY ENGAGEMENT

- Back to School Nights and Open Houses
- Volunteerism
  - ABC Days
  - Food Bank Donations
  - Food Drives
- Special Events
  - Holiday Meals
  - Muffins with Mom/Doughnuts with Dad

HEALTH AND WELLNESS EDUCATION AND SUPPORT

- FYP365 Aramark Blog and Podcasts
- Health and Wellness Fairs (nutrition education and sampling)
- Wellness Policy Committee Participation

> Aramark continues to be a company that prides itself on its ability to work with administration, parents, and students, while focusing on well-balanced, quality meal offerings."
>
> —Deborah A. Coder, Assistant Superintendent for Finance and Management Services, Lockport City School District

SCHOOL FOOD AUTHORITY
ENGAGEMENT APPROACH

- Monthly Joint Reviews: MJRs (Monthly)
- Client Business Reviews: Quarterly

- Board of Education Meetings (Opportunity to Taste Test Limited-Time Offers and other Menu Specials)

REGULAR IN-PERSON COMMUNICATION ON PERFORMANCE AND INNOVATION

- Quarterly Newsletters
- President's Communication
- Global Client Survey

NEWSLETTERS AND FEEDBACK

- Volunteerism
  - ABC Days
  - Food Bank Donations
  - Food Drives
- Wellness Policy Committee Participation
- Catering Events

COMMUNITY ENGAGEMENT

SCHOOL FOOD AUTHORITY COMMUNICATION

Open and ongoing communication with your District—including our direct client, school board members, administrators, and principals—is one of many things that sets Aramark Student Nutrition apart. We listen to you and develop a specific communication plan for your needs. Existing communication methodologies we have developed based on client feedback include:

- Monthly communications from our president on general topics of interest, such as the state of the student nutrition, new legislation, and the innovation pipeline
- Monthly Joint Reviews include District-specific communication as it relates to our performance and specific topics desired by Ralston Public Schools
- Quarterly Business Reviews include an in-person review to discuss performance metrics, accomplishments, future innovations, changes, student feedback, and other topics of interest

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Sample Menus

(21-Day)

K.CounterClock [Fridays]—finished Season 7 (Ep. 10 + Bonus +Q&A): Nathaniel Wagge on 3/20/25; finished Season 6: Doug Wagge, Ep. 14 + Q&A) on 7/29/24 (1: Denise Johnson of Kill Devil Hills; 2: Stacey Stanton of Maneo; 3: The Pelley Family/Eric Dawson); 4: John Welles; 5: Bruce Caterra)The FSMC is required to submit 21 days of menus for each of the current and anticipated programs the SFA has indicated on pages 18 and 19 of this RFP. Menus must be compliant with 7 CFR 210, 220, 225, 226.:

Menus

EXCEPTIONAL CULINARY EXPERIENCES

Our chefs craft recipes made with high-quality ingredients to deliver delicious, satisfying, and nutritious meals to your students.

Our recipes focus on ethically sourced fresh flavor profiles and consistency, and offer a broad array of global flavors and familiar favorites to satisfy even the fussiest palate! Here are some ways in which we provide the most responsible, healthy meal offerings for Ralston Public Schools.

Recipe Development and Execution

YOUR STUDENTS' TASTES ARE EVER-CHANGING. SO ARE OUR MENUS.

Each year, we ask more than 110,000 students what they like and what changes they would like to see in their school menus. Armed with this valuable feedback, our extensive network of trained field culinarians, working with our K–12 development chefs, create more than 250 new, innovative recipes and concepts specifically crafted to appeal to student preferences and trends.

Menu Sampling and Taste-Testing

When considering new items for your menu, we hold taste-testing events for students, faculty, and parents. We also periodically feature small samples on the serving line to preview upcoming menu specials and encourage student participation.

Pre-K–12 Breakfast Café

This menu is offered in a traditional cafeteria space

	MONDAY	TUESDAY
WEEK 1	- Cinnamon Biscuit - Country Chicken Ham & Cheese Maple Breakfast Flatbread - Fresh Apple, Diced Pear Cup, Grape Juice	- Sausage Breakfast Pizza - Apple Cinnamon Square - Fresh Orange, Mixed Fruit Cup, Fruit Punch
WEEK 2	- Bacon Breakfast Pizza - Chocolate Chip Breakfast Round - Fresh Apple, Diced Pear Cup, Grape Juice	- Pumpkin Spice Doughnut Holes - Chicken Snack Wraps - Fresh Orange, Mixed Fruit Cup, Fruit Punch
WEEK 3	- Blueberry Muffin Square & Pretzel Goldfish - Egg & Cheese English Muffin - Fresh Apple, Diced Pear Cup, Grape Juice	- Breakfast Egg & Cheese Bagel - French Toast Sticks - Fresh Orange, Mixed Fruit Cup, Fruit Punch
WEEK 4	- Country Chicken & Cheese English Muffin - Grape Filled Crescent - Fresh Apple, Diced Pear Cup, Grape Juice	- Cheese Bosco Breadstick - Glazed Cinnamon Roll - Fresh Orange, Mixed Fruit Cup, Fruit Punch
WEEK 5	- Banana Chocolate Chip Muffin Square & Animal Crackers - Turkey Pancake Wrap - Fresh Apple, Diced Pear Cup, Grape Juice	- Egg & Cheese English Muffin - Chocolate Eggo Waffles - Fresh Orange, Mixed Fruit Cup, Fruit Punch

Milk selections include

Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

WEDNESDAY	THURSDAY	FRIDAY
- Egg & Cheese English Muffin - Glazed Cinnamon Roll - Fresh Pear, Applesauce, Orange Juice	- Blueberry Muffin Top & Giant Goldfish - Country Chicken & Cheese Biscuit - Fresh Banana, Raisins, Fruit Juice	- Mixed Berry Scone - Cheese Bosco Breadstick - Fresh Grapes, Diced Peach Cup, Apple Juice
- Apple Orange Yogurt Smoothie & Giant Vanilla Goldfish Grahams - Cheesy Chicken Ham, Egg & Tater Tot Taco - Fresh Pear, Applesauce, Orange Juice	- Turkey Pancake Wrap - Eggoji Waffles - Fresh Banana, Raisins, Fruit Juice	- Chicken Ham & Cheese Bagel - Pancake Bites - Fresh Grapes, Diced Peach Cup, Apple Juice
- Sausage Breakfast Sandwich - Churro Bites & Cocoa Peanut Butter Dip - Fresh Pear, Applesauce, Raisins	- Chocolate Filled Crescent - Three Cheese Mexican Breakfast Maple Flatbread - Fresh Banana, Raisins, Fruit Juice	- Mini Chicken Sausage Pancake Bites - Cinnamon Breakfast Round - Fresh Grapes, Diced Peach Cup, Apple Juice
- Powdered Sugar Doughnut - Cheesy Chicken Ham & Tater Tot Strata with Sliced Toast - Fresh Pear, Applesauce, Orange Juice	- Sausage Breakfast Pizza - Cocoa Puff Soft Filled Bar - Fresh Banana, Raisins, Fruit Juice	- Cinnamon Chip Scone - Egg Bagel - Fresh Grapes, Diced Peach Cup, Apple Juice
- Strawberry Apple Smoothie & Giant Goldfish - Country Chicken Biscuit - Fresh Pear, Applesauce, Orange Juice	- Pumpkin Spice Cinnamon Toast Crunch Doughnut - Sausage & Cheese English Muffin - Fresh Banana, Raisins, Fruit Juice	- Oatmeal Apple Cinnamon Breakfast Round - Country Chicken Ham & Cheese Maple Breakfast Flatbread - Fresh Grapes, Diced Peach Cup, Apple Juice

Condiments include

Syrup, Cream Cheese, Jelly, Low-Sodium Ketchup, Margarine

Breakfast Cart

This menu is offered as a grab-and-go service.

DAILY OFFERING:

Blueberry Nutri-Grain Bar, Frosted Cinnamon Pop-Tart, Frosted Fudge Pop-Tart, Cocoa Puffs, Honey Cheerios, Strawberry Banana Yogurt, String Cheese, Giant Vanilla Goldfish Grahams, Cheez-It Crackers, Chocolate Skim Milk, 1% Milk

	MONDAY	TUESDAY
WEEK 1	- Cinnamon Raisin Bagel - Cream Cheese - Fresh Apple Slices - Grape Juice	- Sausage Breakfast Pizza - Fresh Orange Wedges - Fruit Juice
WEEK 2	- Chocolate Chip Breakfast Round - Fresh Apple Slices - Grape Juice	- Maple Mini Waffles - Fresh Orange Wedges - Fruit Juice
WEEK 3	- Blueberry Breakfast Bread - Fresh Apple Slices - Grape Juice	- Breakfast Egg & Cheese Bagel - Fresh Orange Wedges - Fruit Juice
WEEK 4	- Oatmeal Chocolate Chip Bar - Fresh Apple Slices - Grape Juice	- Cheese Bosco Breadstick - Fresh Orange Wedges - Fruit Juice
WEEK 5	- Lemon Breakfast Bread - Fresh Apple Slices - Grape Juice	- Mini Cinnamon Rolls - Fresh Orange Wedges - Fruit Juice

WEDNESDAY

- Egg & Cheese English Muffin
- Applesauce
- Orange Juice

- Apple Orange Yogurt Smoothie
- Giant Vanilla Goldfish Grahams
- Applesauce
- Raisins

- Sausage Breakfast Sandwich
- Applesauce
- Orange Juice

- Powdered Sugar Doughnut
- Applesauce
- Orange Juice

- Country Chicken Biscuit
- Applesauce
- Orange Juice

THURSDAY

- Apple Frudel
- Fresh Banana
- Fruit Juice

- Turkey Pancake Wrap
- Fresh Banana
- Fruit Juice

- Chocolate Filled Crescent
- Fresh Banana
- Fruit Juice

- Sausage Breakfast Pizza
- Fresh Banana
- Fruit Juice

- Blueberry Mini Waffles
- Fresh Banana
- Fruit Juice

FRIDAY

- Mixed Berry Scone
- Craisins
- Apple Juice

- French Toast Bar
- Craisins
- Apple Juice

- Mini Cinnamon Creamy Cheese Bagels
- Craisins
- Apple Juice

- Cinnamon Chip Scone
- Craisins
- Apple Juice

- Oatmeal Apple Cinnamon Breakfast Round
- Craisins
- Apple Juice

Breakfast in the Classroom

This more limited menu is offered if breakfast service is in a classroom setting.

DAILY OFFERING:

Gluten-Free Honey Cheerios & Cheese Cubes, Yogurt, or Cracker

	MONDAY	TUESDAY
WEEK 1	- Cinnamon Raisin Bagel & Cream Cheese - Vanilla Yogurt & Animal Crackers - Fresh Apple Slices, Grape Juice	- Sausage Breakfast Pizza - Coca Puffs Cereal Bar & String Cheese - Fresh Orange Wedges, Fruit Juice
WEEK 2	- Pumpkin Breakfast Bread - Chocolate Chip Breakfast Round - Fresh Apple Slices, Grape Juice	- Maple Mini Waffles - Blueberry Nutri-Grain Bar & Cheddar Cheese Cubes - Fresh Orange Wedges, Fruit Juice
WEEK 3	- Blueberry Breakfast Bread - Bagel with Jelly - Fresh Apple Slices, Grape Juice	- Breakfast Egg & Cheese Bagel - Cinnamon Toast Crunch, String Cheese, - Fresh Orange Wedges, Fruit Juice
WEEK 4	- Oatmeal Chocolate Chip Bar - Lucky Charms Cereal & Cheddar Cheese Cubes - Fresh Apple Slices, Grape Juice	- Cheese Bosco Breadstick - Blueberry Breakfast Bread - Fresh Orange Wedges, Fruit Juice
WEEK 5	- Lemon Breakfast Bread - Trix Cereal & String Cheese - Fresh Apple Slices, Grape Juice	- Mini Cinnamon Rolls - Frosted Strawberry Pop-Tart & String Cheese - Fresh Orange Wedges, Fruit Juice

Milk selections include

Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

WEDNESDAY

- Egg & Cheese English Muffin
- Cinnamon Toast Crunch & String Cheese
- Applesauce, Orange Juice

- Apple Orange Yogurt Smoothie & Giant Vanilla Goldfish Grahams
- Cinnamon Toast Crunch Bar & Cheddar Cheese Cubes
- Applesauce, Raisins

- Sausage Breakfast Sandwich
- Banana Breakfast Bread
- Applesauce, Orange Juice

- Powdered Sugar Doughnut
- Danimals Vanilla Yogurt & Animal Crackers
- Applesauce, Orange Juice

- Country Chicken Biscuit
- Oatmeal Chocolate Chip Bar
- Applesauce, Orange Juice

THURSDAY

- Apple Frudel
- Banana Chocolate Bar
- Fresh Banana, Fruit Juice

- Turkey Pancake Wrap
- Trix Cereal & Giant Vanilla Goldfish Grahams
- Fresh Banana, Fruit Juice

- Chocolate Filled Crescent
- Strawberry Yogurt & Pretzel Goldfish Crackers
- Fresh Banana, Fruit Juice

- Sausage Breakfast Pizza
- Cocoa Puffs & Cheddar Cheese Cubes
- Fresh Banana, Fruit Juice

- Blueberry Mini Waffles
- Danimals Vanilla Yogurt & Giant Vanilla Goldfish Grahams
- Fresh Banana, Fruit Juice

FRIDAY

- Mixed Berry Scone
- Cinnamon Tiger Grahams & String Cheese
- Craisins, Apple Juice

- French Toast Bar
- Lucky Charms Cereal & Cheddar Cheese Cubes
- Craisins, Apple Juice

- Mini Cinnamon Creamy Cheese Bagels
- Strawberry Nutri-Grain Bar & String Cheese
- Craisins, Apple Juice

- Cinnamon Chip Scone
- Strawberry Banana Yogurt & Giant Vanilla Goldfish Grahams
- Craisins, Apple Juice

- Oatmeal Apple Cinnamon Breakfast Round
- Froot Loops, String Cheese, Honey Cheerios, Animal Crackers
- Craisins, Apple Juice

Condiments include

Syrup, Cream Cheese, Jelly, Low-Sodium Ketchup, Margarine

Pre-K–6 Lunch

Week 1

MONDAY

Entrée
- Chicken Patty Sliders

Grill
- Hot Dog on Bun

Salad
- Egg Chef Salad with Dinner Roll

Sandwich & Packs
- Make-Your-Own Pepperoni & Mozzarella Pizza Bagel

Vegetables
- Fresh Broccoli
- Mashed Potatoes

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

TUESDAY

Entrée
- Spaghetti & Chicken Meatballs

Grill
- Chicken Tenders with Fresh Breadstick

Salad
Tossed Salad with Cheese & Dinner Roll

Sandwich & Packs
- Three Cheese Sub

Vegetables
- Green Beans
- Fresh Red Peppers

Fruit & Juice
- Diced Pears
- Fresh Banana
- Apple Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

WEDNESDAY

Entrée
- Chicken & Vegetable Dumplings with Vegetarian Fried Rice

Grill
- Cheeseburger

Salad
- Fresh Apple, Yogurt, & Cheese Stick Plate with Dinner Roll

Sandwich & Packs
- Turkey & Cheese Sandwich

Vegetables
- Peas & Carrots
- Edamame

Fruit & Juice
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

THURSDAY

Entrée
- French Toast Sticks with Turkey Sausage Patty

Grill
- Veggie Burger

Salad
- Popcorn Chicken Salad with Dinner Roll

Sandwich & Packs
- Chicken Ham & Cheese Sandwich

Vegetables
- Ruby Rusher Juice
- Celery Sticks

Fruit & Juice
- Warm Cinnamon Apples
- Fresh Pear Half
- Orange Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

FRIDAY

Entrée
- Cheese Pizza
- Pepperoni Pizza

Salad
- Italian Salad with Dinner Roll

Sandwich & Packs
- Pretzel, Yogurt, & Cheese Pack

Vegetables
- Spinach Salad
- Baby Carrots

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

Daily milk selections include:
- Chocolate Skim Milk
- Skim Milk
- 1% Milk
- Lactose-Free Milk

Condiments
- Margarine
- Low-Sodium Ketchup
- Mayonnaise
- Mustard

Salad Dressings
- Ranch
- Italian

Pre-K–6 Lunch

Week 2

MONDAY

Entrée
- Mini Corn Dog with Macaroni & Cheese

Grill
- Hamburger

Salad
- Tossed Salad with Cheese & Dinner Roll

Sandwich & Packs
- Turkey & Cheese Sub

Vegetables
- Fresh Fries
- Celery Sticks

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

TUESDAY

Entrée
- Beef Nachos

Grill
- Chicken Tenders with Fresh Breadstick

Salad
- Vegetable Baja Salad with Dinner Roll

Sandwich & Packs
- Make-Your-Own Pepperoni & Mozzarella Flatbread Pizza

Vegetables
- Refried Beans
- Mexican-Style Street Corn

Fruit & Juice
- Diced Pears
- Fresh Banana
- Apple Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

WEDNESDAY

Entrée
- Popcorn Chicken Potato Bowl with Fresh Baked Breadstick

Grill
- Cheese Pizzadilla

Salad
- Turkey Chef Salad with Dinner Roll

Sandwich & Packs
- Pretzel, Yogurt, & Cheese Pack

Vegetables
- Fresh Broccoli
- Fresh Red Peppers

Fruit & Juice
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

THURSDAY

Entrée
- BBQ Chicken & Cheddar Flatbread

Grill
- Chicken Nuggets with Fresh Baked Breadstick

Salad
- Fresh Apple, Yogurt, & Cheese Stick Plate with Dinner Roll

Sandwich & Packs
- Turkey Bologna & Cheese Sandwich

Vegetables
- Tater Tots
- Fresh Cucumber Slices

Fruit & Juice
- Applesauce
- Fresh Pear Half
- Orange Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

FRIDAY

Entrée
- Cheese Pizza
- Pepperoni Pizza

Salad
- Chicken Ham & Cheese Salad with Dinner Roll

Sandwich & Packs
- Chicken Ham & Cheese Sub

Vegetables
- Rainbow Blend Vegetables
- Baby Carrots

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

Daily milk selections include:
- Chocolate Skim Milk
- Skim Milk
- 1% Milk
- Lactose-Free Milk

Condiments
- Margarine
- Low-Sodium Ketchup
- Mayonnaise
- Mustard

Salad Dressings
- Ranch
- Italian

Pre-K–6 Lunch

Week 3

MONDAY

Entrée
- Beef Soft Tacos

Grill
- Cheese Quesadilla

Salad
- Chicken & Cheese Salad with Dinner Roll

Sandwich & Packs
- Cookie Hummus, Yogurt, & Giant Goldfish Crackers

Vegetables
- Black Beans
- Tossed Salad

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

TUESDAY

Entrée
- Cheeseburger Meatloaf Sandwich

Grill
- Corn Dog

Salad
- Fresh Apple, Yogurt, & Cheese Stick Plate with Dinner Roll

Sandwich & Packs
- Chicken Ham & Cheese Sandwich

Vegetables
- Tater Tots
- Pickled Cucumbers

Fruit & Juice
- Diced Pears
- Fresh Banana
- Apple Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

WEDNESDAY

Entrée
- Pancake Bites with Cheesy Scrambled Eggs

Grill
- Chicken Patty Sandwich

Salad
- Italian Salad with Dinner Roll

Sandwich & Packs
- Turkey & Cheese Sandwich

Vegetables
- Celery Sticks
- Baby Carrots

Fruit & Juice
- Warm Cinnamon Peaches
- Grape Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

THURSDAY

Entrée
- Chicken Tenders with Rice & Thai Saté Sauce

Grill
- Hot Dog on a Bun

Salad
- Tossed Salad with Cheese & Dinner Roll

Sandwich & Packs
- Make-Your-Own Pepperoni & Mozzarella Pizza Bagel

Vegetables
- Sweet Golden Corn
- Edamame

Fruit & Juice
- Applesauce
- Fresh Pear Half
- Orange Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

FRIDAY

Entrée
- Cheese Pizza
- Pepperoni Pizza

Salad
- Egg Chef Salad with Dinner Roll

Sandwich & Packs
- Three Cheese Sub

Vegetables
- Spinach Salad
- Fresh Red Peppers

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

Daily milk selections include:
- Chocolate Skim Milk
- Skim Milk
- 1% Milk
- Lactose-Free Milk

Condiments
- Margarine
- Low-Sodium Ketchup
- Mayonnaise
- Mustard

Salad Dressings
- Ranch
- Italian

Pre-K–6 Lunch

Week 4

MONDAY

Entrée
- Popcorn Chicken with Lo Mein Noodles

Grill
- Grilled Cheese

Salad
- Chicken Ham Chef Salad

Sandwich & Packs
- Make-Your-Own Flatbread Mozzarella Pizza

Vegetables
- Steamed Broccoli
- Baby Carrots

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedge
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

TUESDAY

Entrée
- Chicken Patty Sandwich with Signature Sauce & Dill Pickle Slices

Grill
- Cheese Pizzadilla

Salad
- Popcorn Chicken Salad with Dinner Roll

Sandwich & Packs
- Turkey Bologna & Cheese Sandwich

Vegetables
- Waffle Fries
- Fresh Broccoli

Fruit & Juice
- Diced Pears
- Fresh Banana
- Apple Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

WEDNESDAY

Entrée
- Chili Cheese Baked Potato or Broccoli & Cheese Baked Potato with Dinner Rolls

Grill
- Chicken Nuggets with Fresh Baked Breadstick

Salad
- Egg Chef Salad with Dinner Roll

Sandwich & Packs
- Pretzel, Yogurt, & Cheese Pack

Vegetables
- Vegetarian Baked Beans
- Celery Sticks

Fruit & Juice
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

THURSDAY

Entrée
- Waffles with Turkey Sausage Link

Grill
- Mini Chicken Corn Dogs

Salad
- Tossed Salad with Cheese & Dinner Roll

Sandwich & Packs
- Chicken Ham & Cheese Sandwich

Vegetables
- Ruby Red Rusher Juice
- Fresh Red Peppers

Fruit & Juice
- Applesauce
- Fresh Pear Half
- Orange Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

FRIDAY

Entrée
- Cheese Pizza
- Pepperoni Pizza

Salad
- Vegetable Baja Salad with Dinner Roll

Sandwich & Packs
- Turkey & Cheese Sub

Vegetables
- Tossed Salad
- Fresh Cucumber Slices

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

Daily milk selections include:
- Chocolate Skim Milk
- Skim Milk
- 1% Milk
- Lactose-Free Milk

Condiments
- Margarine
- Low-Sodium Ketchup
- Mayonnaise
- Mustard
- Pancake Syrup

Salad Dressings
- Ranch
- Italian

Pre-K–6 Lunch

Week 5

MONDAY

Entrée
- Breaded Pollock Bites with Cheez-it Crackers

Grill
- Chicken Nuggets

Salad
- Tossed Salad with Cheese & Dinner Roll
- Sandwich & Packs

Sandwich & Packs
- Cheese Quesadilla

Vegetables
- French Fries
- Fresh Red Pepper Slices

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

TUESDAY

Entrée
- Chicken Parmesan Flatbread

Grill
- Grilled Cheese

Salad
- Chicken Ham Chef Salad with Dinner Roll

Sandwich & Packs
- Pretzel, Yogurt, & Cheese Pack

Vegetables
- Baby Carrots
- Fresh Broccoli

Fruit & Juice
- Diced Pears
- Fresh Banana
- Apple Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

WEDNESDAY

Entrée
- Nacho Cheese Walking Taco

Grill
- Cheese Quesadilla

Salad
- Vegetable Baja Salad with Dinner Roll

Sandwich & Packs
- Chicken Ham & Cheese Sub

Vegetables
- Kickin' Pintos
- Fresh Zucchini

Fruit & Juice
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

THURSDAY

Entrée
- Bacon Cheese Burger

Grill
- Veggie Burger

Salad
- Turkey Chef Salad with Dinner Roll

Sandwich & Packs
- Make-Your-Own- Pepperoni & Mozzarella Pizza Bagel

Vegetables
- Rainbow Blend Vegetables
- Celery Sticks

Fruit & Juice
- Applesauce
- Fresh Pear Half
- Orange Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

FRIDAY

Entrée
- Cheese Pizza
- Pepperoni Pizza

Salad
- Popcorn Chicken Salad with Dinner Roll

Sandwich & Packs
- Cookie Hummus, Yogurt, & Giant Goldfish Crackers

Vegetables
- Spinach Salad
- Baby Carrots

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
- Peanut Butter & Jelly Sandwich

Daily milk selections include:
- Chocolate Skim Milk
- Skim Milk
- 1% Milk
- Lactose-Free Milk

Condiments
- Margarine
- Low-Sodium Ketchup
- Mayonnaise
- Mustard

Salad Dressings
- Ranch
- Italian

7–8 Lunch

Week 1

MONDAY

Entrée
- Chicken Patty Sliders

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Hot Dog on Bun
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Make-Your-Own Pepperoni & Mozzarella Pizza Bagel
- Egg Chef Salad with Dinner Roll

Vegetables
- Mashed Potatoes
- Fresh Broccoli

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

Entrée
- Turkey Barbacoa Tacos
- Corn Pico Salsa

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Chicken Tenders & Fresh Baked Breadstick
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Tossed Salad with Cheese & Dinner Roll
- Three Cheese Sub

Vegetables
- Green Beans
- Red Peppers Fresh

Fruit & Juice
- Fresh Banana
- Diced Pears
- Apple

WEDNESDAY

Entrée
- Chicken & Vegetable Dumplings
- Vegetarian Fried Rice

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Spicy Popcorn Chicken
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Fresh Apple, Yogurt, & Cheese Stick Plate & Dinner Roll
- Turkey & Cheese Sandwich

Vegetables
- Edamame
- Peas & Carrots

Fruit & Juice
- Fresh Apple
- Diced Peaches
- Grape Juice

THURSDAY

Entrée
- French Toast Sticks
- Turkey Sausage Patty
- Pancake Syrup

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Veggie Burger
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Popcorn Chicken Salad with Dinner Roll
- Chicken Ham & Cheese Sandwich

Vegetables
- Ruby Rusher Juice
- Celery Sticks

Fruit & Juice
- Warm Cinnamon Apples
- Fresh Pear Half
- Orange Juice

FRIDAY

Entrée
- Tater Tot Beef Nachos

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Chicken Patty Sandwich
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Pretzel, Yogurt, & Cheese Pack
- Italian Salad with Dinner Roll

Vegetables
- Spinach Salad
- Baby Carrots

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
Cheese Pizza
Pepperoni Pizza
Peanut Butter & Jelly Sandwich

Tortilla
Made to Order
Make your own nachos, fajitas, or soft tacos from a variety of proteins and toppings.

Deli
Made to Order
Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Milk selections include
Chocolate Skim, Skim Milk, 1% Milk, Lactose-Free Milk

Condiments
Margarine, Ketchup, Mustard, Mayonnaise, Ranch, Italian Dressing

*Made to Order stations and offerings may vary based on space and location equipment.

7–8 Lunch

Week 2

MONDAY

Entrée
- Spicy Popcorn Chicken
- Macaroni & Cheese

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Mini Chicken Corn Dogs
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Fresh Baked Breadstick
- Chicken Patty Sandwich

Express
- Turkey & Cheese Sub
- Tossed Salad with Cheese & Dinner Roll

Vegetables
- French Fries
- Celery Sticks

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

Entrée
- Beef Nachos

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Chicken Tenders
- Fresh Baked Breadstick
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Make-Your-Own Pepperoni & Mozzarella Flatbread Pizza
- Vegetable Baja Salad with Dinner Roll

Vegetables
- Refried Beans
- Mexican-Style Street Corn

Fruit & Juice
- Fresh Banana
- Diced Pears
- Apple Juice

WEDNESDAY

Entrée
- Popcorn Chicken Potato Bowl

Pizza
- Cheese Pizza
- Pepperoni Pizza
- Cheese Pizzadilla

Grill Feature
- Fresh Baked Breadstick
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Pretzel, Yogurt, & Cheese Pack
- Turkey Chef Salad with Dinner Roll

Vegetables
- Fresh Broccoli
- Fresh Red Peppers

Fruit & Juice
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

THURSDAY

Entrée
- BBQ Chicken & Cheddar Flatbread

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Chicken Nuggets & Breadstick
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Apple, Yogurt, & Cheese Plate with Dinner Roll
- Turkey Bologna & Cheese Sandwich

Vegetables
- Tater Tots
- Fresh Cucumber Slices

Fruit & Juice
- Applesauce
- Fresh Pear Half
- Orange Juice

FRIDAY

Entrée
- Cheesy Baked Penne

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Chicken Ham & Cheese Sub
- Chicken & Cheese Salad with Dinner Roll

Vegetables
- Rainbow Blend Vegetables
- Baby Carrots

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
Cheese Pizza
Pepperoni Pizza
Peanut Butter & Jelly Sandwich

Tortilla
Made to Order
Make your own nachos, fajitas, or soft tacos from a variety of proteins and toppings.

Deli
Made to Order
Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Milk selections include
Chocolate Skim, Skim Milk, 1% Milk, Lactose-Free Milk

Condiments
Margarine, Ketchup, Mustard, Mayonnaise, Ranch, Italian Dressing

*Made to Order stations and offerings may vary based on space and location equipment.

7–8 Lunch

Week 3

MONDAY

Entrée
- Beef Soft Tacos

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich
- Cheese Quesadilla

Express
- Cookie Hummus, Yogurt, & Giant Goldfish Crackers
- Chicken & Cheese Salad with Dinner Roll

Vegetables
- Black Beans
- Tossed Salad

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

Entrée
- Cheeseburger Meatloaf Sandwich

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Corn Dog
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Fresh Apple, Yogurt, & Cheese Stick Plate with Dinner Roll
- Chicken Ham & Cheese Sandwich

Vegetables
- Tater Tots
- Pickled Cucumbers

Fruit & Juice
- Diced Pears
- Fresh Banana
- Apple Juice

WEDNESDAY

Entrée
- Pancake Bites
- Scrambled Eggs with Cheese
- Syrup

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Spicy Popcorn Chicken
- Cheeseburger
- Grilled Cheese
- Spicy Popcorn Chicken & Fresh Breadstick
- Chicken Patty Sandwich

Express
- Turkey & Cheese Sandwich
- Italian Salad with Dinner Roll

Vegetables
- Celery Sticks
- Baby Carrots

Fruit & Juice
- Warm Cinnamon Peaches
- Fresh Apple Wedges
- Grape Juice

THURSDAY

Entrée
- Chicken Tenders with Rice & Thai Saté Sauce

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Hot Dog on Bun
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Make-Your-Own Pepperoni & Mozzarella Pizza Bagel
- Tossed Salad with Cheese & Dinner Roll

Vegetables
- Sweet Golden Corn
- Edamame

Fruit & Juice
- Applesauce
- Fresh Pear Half
- Orange Juice

FRIDAY

Entrée
- Buffalo Popcorn Chicken Mac & Cheese

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Three Cheese Sub
- Egg Chef Salad with Dinner Roll

Vegetables
- Spinach Salad
- Fresh Red Peppers

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
Cheese Pizza
Pepperoni Pizza
Peanut Butter & Jelly Sandwich

Tortilla
Made to Order
Make your own nachos, fajitas, or soft tacos from a variety of proteins and toppings.

Deli
Made to Order
Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Milk selections include
Chocolate Skim, Skim Milk, 1% Milk, Lactose-Free Milk

Condiments
Margarine, Ketchup, Mustard, Mayonnaise, Ranch, Italian Dressing

*Made to Order stations and offerings may vary based on space and location equipment.

7–8 Lunch

Week 4

MONDAY

Entrée
- Popcorn Chicken
- Lo Mein Noodles

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Veggie Burger
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Make-Your-Own Flatbread Mozzarella Pizza
- Chicken Ham Chef Salad with Dinner Roll

Vegetables
- Steamed Broccoli
- Baby Carrots

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

Entrée
- Chicken Sandwich with Signature Sauce & Dill Pickles

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Spicy Popcorn Chicken
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich
- Cheese Pizzadilla

Express
- Turkey Bologna & Cheese Sandwich
- Popcorn Chicken Salad with Dinner Roll

Vegetables
- Waffle Fries
- Fresh Broccoli

Fruit & Juice
- Fresh Banana
- Diced Pears
- Apple Juice

WEDNESDAY

Entrée
- Chili Cheese Baked Potato
- Broccoli & Cheese Baked Potato

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Chicken Nuggets
- Fresh Baked Breadstick
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Pretzel, Yogurt, & Cheese Pack
- Egg Chef Salad with Dinner Roll

Vegetables
- Vegetarian Baked Beans
- Celery Sticks

Fruit & Juice
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

THURSDAY

Entrée
- Waffles
- Turkey Sausage Link
- Pancake Syrup

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Mini Chicken Corn Dogs
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Chicken Ham & Cheese Sandwich
- Tossed Salad with Cheese & Dinner Roll

Vegetables
- Ruby Rusher Juice
- Red Peppers Fresh

Fruit & Juice
- Applesauce
- Fresh Pear Half
- Orange Juice

FRIDAY

Entrée
- Meatball Pizza Sub

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Turkey & Cheese Sub
- Vegetable Baja Salad with Dinner Roll

Vegetables
- Tossed Salad
- Fresh Cucumber Slices

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
Cheese Pizza
Pepperoni Pizza
Peanut Butter & Jelly Sandwich

Tortilla
Made to Order
Make your own nachos, fajitas, or soft tacos from a variety of proteins and toppings.

Deli
Made to Order
Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Milk selections include
Chocolate Skim, Skim Milk, 1% Milk, Lactose-Free Milk

Condiments
Margarine, Ketchup, Mustard, Mayonnaise, Ranch, Italian Dressing

*Made to Order stations and offerings may vary based on space and location equipment.

7–8 Lunch

Week 5

MONDAY

Entrée
- Breaded Pollock Bites
- Cheez-It Crackers

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Chicken Nuggets & Fresh Baked Breadstick
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Turkey & Cheese Sub
- Tossed Salad with Cheese & Dinner Roll

Vegetables
- French Fries
- Fresh Red Peppers

Fruit & Juice
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

Entrée
- Chicken Parmesan Flatbread

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Mini Chicken Corn Dogs
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Pretzel, Yogurt, & Cheese Pack
- Chicken Ham Chef Salad with Dinner Roll

Vegetables
- Baby Carrots
- Fresh Broccoli

Fruit & Juice
- Diced Pears
- Fresh Banana
- Apple Juice

WEDNESDAY

Entrée
- Nacho Cheese Walking Taco

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich
- Cheese Quesadilla

Express
- Chicken Ham & Cheese Sub
- Vegetable Baja Salad with Dinner Roll

Vegetables
- Kickin' Pintos
- Fresh Zucchini

Fruit & Juice
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

THURSDAY

Entrée
- Bacon Cheeseburger

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Veggie Burger
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Make-Your-Own Pepperoni & Mozzarella Pizza Bagel
- Turkey Chef Salad with Dinner Roll

Vegetables
- Rainbow Blend Vegetables
- Celery Sticks

Fruit & Juice
- Applesauce
- Fresh Pear Half
- Orange Juice

FRIDAY

Entrée
- Buzzer Beater Basket

Pizza
- Cheese Pizza
- Pepperoni Pizza

Grill Feature
- Cheeseburger
- Grilled Cheese
- Spicy Breaded Chicken Sandwich
- Chicken Patty Sandwich

Express
- Cookie Hummus, Yogurt, & Giant Goldfish Crackers
- Popcorn Chicken Salad with Dinner Roll

Vegetables
- Spinach Salad
- Baby Carrots

Fruit & Juice
- Apricot Halves
- Fresh Apple
- Fruit Juice

Daily Serve
Cheese Pizza
Pepperoni Pizza
Peanut Butter & Jelly Sandwich

Tortilla
Made to Order
Make your own nachos, fajitas, or soft tacos from a variety of proteins and toppings.

Deli
Made to Order
Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Milk selections include
Chocolate Skim, Skim Milk, 1% Milk, Lactose-Free Milk

Condiments
Margarine, Ketchup, Mustard, Mayonnaise, Ranch, Italian Dressing

*Made to Order stations and offerings may vary based on space and location equipment.

9-12 Lunch: Rally Cafe

Week 1

MONDAY

Center Plate

- Chicken Patty Sliders

Pizza

- White Pizza with Chicken Sausage

Grill

- Sriracha Crunch Cheese Burger

Sandwich

- Garbanzo Salad Sub Sandwich

Vegetables

- Mashed Potatoes, Poultry Gravy
- Fresh Broccoli

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Mixed Fruit, Fresh Orange Wedges, Fruit Juice

TUESDAY

Center Plate

- Turkey Barbacoa Tacos with Corn Pico Salsa
- Cilantro Lime Rice

Pizza

- Sweet & Spicy Chicken Ham Pizza

Grill

- Mac & Cheese Burger

Sandwich

- Asian Chicken Wrap

Vegetables

- Green Beans
- Red Peppers Fresh

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Diced Pears, Apple Juice

WEDNESDAY

Center Plate

- Asian Steamed Chicken & Vegetable Dumplings
- Vegetarian Fried Rice

Pizza

- Cheeseburger Pizza

Grill

- Parmesan Chicken Meatball Sub Melt

Sandwich

- Turkey, Mushroom & Swiss Flatbread

Vegetables

- Edamame
- Peas & Carrots

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Diced Peaches, Fresh Apple Wedges, Grape Juice

Milk selections include

Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

THURSDAY

Center Plate

- French Toast Sticks
- Turkey Sausage Patty
- Pancake Syrup

Pizza

- BBQ Chicken Sriracha Glazed Crust Pizza

Grill

- Max Stix with Dipping Sauce

Sandwich

- Chicken Ham & Caramelized Onion Melt

Vegetables

- Ruby Rusher Juice
- Celery Sticks

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Fresh Pear Half, Cinnamon Apples

FRIDAY

Center Plate

- Tater Tot Beef Nachos
- Dinner Roll

Pizza

- Mexican Beef Pizza

Grill

- Breaded Honey Mustard Chicken Melt

Sandwich

- Chicken Parmesan Flatbread

Vegetables

- Spinach Salad
- Baby Carrots

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Apricot Halves, Fruit Juice

Test Kitchen

Boneless Wing Basket

Boneless wings tossed in your favorite BBQ, Buffalo, or Teriyaki sauce, served with potato wedges, celery, and carrot sticks offered with Ranch or Bleu Cheese dipping sauce.

Tortilla

Made to Order

Make your own nachos, fajitas, soft tacos from a variety of proteins and toppings, add a side of rice or beans.

Sandwich

Made to Order

Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Greens

Made to Order

Romaine or spinach bowl with assorted proteins, vegetables and dressings, fresh baked roll on the side.

Grill

Daily Serve

Hamburgers, cheeseburgers, veggie burgers, chicken sandwiches, chicken tenders, grilled cheese, and hot dog with topping bar available daily.

Express

Daily Serve

Choose from make-your-own pepperoni and mozzarella pizza bagel, PB&J bagel with mozzarella cheese stick and celery, peanut butter and jelly sandwich, chicken Caesar salad, or egg chef salad and dinner roll.

*Made to Order stations and offerings may vary based on space and location equipment.

Condiments include

Ranch, Italian Dressing, Margarine, Ketchup, Mayonnaise, Mustard

9-12 Lunch: Rally Cafe

Week 2

MONDAY

Center Plate

- Mini Chicken Corn Dogs
- Macaroni & Cheese
- Sriracha Chili Sauce

Pizza

- Vegetable Pesto Pizza

Grill

- Chili Cheese Dog

Sandwich

- Cubano Flatbread Sandwich

Vegetables

- French Fries
- Celery Sticks

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Mixed Fruit, Fresh Orange Wedges, Fruit Juice

TUESDAY

Center Plate

- Chicken Tikka Masala Bowl

Pizza

- Spicy Chicken Sausage Pizza

Grill

- Philly Cheesesteak

Sandwich

-

Vegetables

- Roasted Cauliflower
- Baby Carrots

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Apple Juice, Diced Pears

WEDNESDAY

Center Plate

- Country Popcorn Chicken Bowl
- Dinner Roll

Pizza

- Meat Lover's Pizza

Grill

- Hamburger with Roasted Onion & Jalapeño Garlic Mayo

Sandwich

- White Bean, Feta, & Cucumber Wrap

Vegetables

- Fresh Broccoli
- Red Peppers Fresh

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Diced Peaches, Fresh Apple Wedges, Grape Juice

-

Milk selections include

Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

THURSDAY

Center Plate

- BBQ Chicken & Cheddar Flatbread
- Breadstick Topped with Parmesan

Pizza

- Hawaiian Pizza

Grill

- Corn Dog

Sandwich

- Chicken Ham, Caramelized Onion & Cheese Flatbread

Vegetables

- Vegetarian Baked Beans
- Fresh Cucumber Slices

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Applesauce, Fresh Pear Half, Orange Juice

FRIDAY

Center Plate

- Cheesy Baked Penne

Pizza

- Chicken & Pepper Popper Pizza

Grill

- Chipotle Cheese Burger

Sandwich

- Tuna Salad Sandwich

Vegetables

- Rainbow Blend Vegetables
- Baby Carrots

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Apricot Halves, Fresh Apple Wedges, Fruit Juice

Test Kitchen

Asian Noodle Bowl

Build your own Asian Noodle Bowl with choice of protein, vegetables, broth, and toppings.

Tortilla

Made to Order

Make your own nachos, fajitas, soft tacos from a variety of proteins and toppings, add a side of rice or beans.

Sandwich

Made to Order

Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Greens

Made to Order

Romaine or spinach bowl with assorted proteins, vegetables and dressings, fresh baked roll on the side.

Grill

Daily Serve

Hamburgers, cheeseburgers, veggie burgers, chicken sandwiches, chicken tenders, grilled cheese, and hot dog with topping bar available daily.

Express

Daily Serve

Choose from make-your-own pepperoni and mozzarella pizza bagel, PB&J bagel with mozzarella cheese stick and celery, peanut butter and jelly sandwich, chicken Caesar salad, or egg chef salad and dinner roll.

*Made to Order stations and offerings may vary based on space and location equipment.

Condiments include

Ranch, Italian Dressing, Margarine, Ketchup, Mayonnaise, Mustard

9-12 Lunch: Rally Cafe

Week 3

MONDAY

Center Plate
- Breaded Pollock Melt

Pizza
- Taco Pizza

Grill
- BBQ Pork Riblet Sandwich

Sandwich
- Three Cheese Sub

Vegetables
- Waffle Fries
- Coleslaw

Fruits
- Fresh Apple, Fresh Orange, Fresh Banana, Mixed Fruit, Fresh Orange Wedges, Fruit Juice

TUESDAY

Center Plate
- Kickin' Bean & Beef Tortilla Bowl
- Cinnamon Churro

Pizza
- Greek Chicken Pizza

Grill
- Chipotle Cheeseburger

Sandwich
- Roasted Tomato Chicken Meatball Flatbread

Vegetables
- Mexicali Corn
- Baby Carrots

Fruits
- Fresh Apple, Fresh Orange, Fresh Banana, Apple Juice, Diced Pears

WEDNESDAY

Center Plate
- Penne Alfredo with Chicken
- Garlic Texas Toast

Pizza
- Cauliflower Buffalo Ranch Pizza

Grill
- Grilled Reuben

Sandwich
- Broccoli Vegetarian Flatbread Sandwich

Vegetables
- Steamed Broccoli
- Celery Sticks

Fruits
- Fresh Apple, Fresh Orange, Fresh Banana, Diced Peaches, Fresh Apple Wedges, Grape Juice

Milk selections include

Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

THURSDAY

Center Plate
- Chicken Tenders with Rice & Thai Sate Sauce

Pizza
- Fully Loaded Pizza

Grill
- Burger with Jalapeño Cheese Sauce and Salsa

Sandwich
- Santa Fe Turkey Wrap

Vegetables
- Baby Carrots
- Edamame

Fruits
- Fresh Apple, Fresh Orange, Fresh Banana, Orange Juice, Applesauce, Fresh Pear Half

FRIDAY

Center Plate
- Buffalo Popcorn Chicken Mac & Cheese

Pizza
- Chili Lime & Beef Pizza

Grill
- Deluxe Veggie Burger

Sandwich
- Parmesan Black Pepper Flatbread
- Chicken Ranch Club Flatbread

Vegetables
- Spinach Salad
- Red Peppers Fresh

Fruits
- Fresh Apple, Fresh Orange, Fresh Banana, Apricot Halves, Fresh Apple Wedges, Fruit Juice

Test Kitchen
Brunch for Lunch Bowl
Build your own brunch with choices of sausage, ham, and eggs with French toast sticks or waffles, warm cinnamon apples and whipped topping.

Tortilla
Made to Order
Make your own nachos, fajitas, soft tacos from a variety of proteins and toppings, add a side of rice or beans.

Sandwich
Made to Order
Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Greens
Made to Order
Romaine or spinach bowl with assorted proteins, vegetables and dressings, fresh baked roll on the side.

Grill
Daily Serve
Hamburgers, cheeseburgers, veggie burgers, chicken sandwiches, chicken tenders, grilled cheese, and hot dog with topping bar available daily.

Express
Daily Serve
Choose from make-your-own pepperoni and mozzarella pizza bagel, PB&J bagel with mozzarella cheese stick and celery, peanut butter and jelly sandwich, chicken Caesar salad, or egg chef salad and dinner roll.

*Made to Order stations and offerings may vary based on space and location equipment.

Condiments include
Ranch, Italian Dressing, Margarine, Ketchup, Mayonnaise, Mustard

9-12 Lunch: Rally Cafe

Week 4

MONDAY

Center Plate
- Popcorn Chicken
- Lo Mein Noodles

Pizza
- Vegetarian Greek Pizza

Grill
- Grilled Three Cheese Sandwich

Sandwich
- Chicken, Garbanzo & Feta Wrap

Vegetables
- Steamed Broccoli
- Edamame

Fruits
- Fresh Apple, Fresh Orange, Fresh Banana, Mixed Fruit, Fresh Orange Wedges, Fruit Juice

TUESDAY

Center Plate
- Kickin' Chicken Fries
- Cheddar & Chili Flatbread

Pizza
- Cheeseburger Pizza

Grill
- Sloppy Joe Melt

Sandwich
- Curry Apple Chicken Salad Submarine Sandwich

Vegetables
- Celery Sticks
- Baby Carrots

Fruits
- Fresh Apple, Fresh Orange, Apple Juice, Diced Pears, Fresh Banana

WEDNESDAY

Center Plate
- General Tso's Beef with Vegetables
- Brown Rice

Pizza
- Chicken Mac & Cheese Pizza

Grill
- Chicken Cheesesteak

Sandwich
- Turkey & Cheese Wrap

Vegetables
- Oven Roasted Carrots
- Fresh Cauliflower

Fruits
- Fresh Apple, Fresh Orange, Fresh Banana, Diced Peaches, Fresh Apple Wedges, Grape Juice
-

Milk selections include

Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

THURSDAY

Center Plate

- Eggoji Waffles
- Turkey Sausage Link
- Pancake Syrup

Pizza

- Broccoli, Pepper & Onion Pizza

Grill

- Bacon Cheeseburger

Sandwich

- Jerk Chicken & Cheddar Flatbread

Vegetables

- Ruby Rusher Juice
- Green Peppers Fresh

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Applesauce, Fresh Pear Half, Warm Cinnamon Peaches

FRIDAY

Center Plate

- Chicken & Spicy Maple Cinnamon Waffle

Pizza

- White Pizza with Chicken Sausage

Grill

- Pizza Chicken Meatball Sub Melt
- Fresh Baked Breadstick

Sandwich

- Roasted Vegetable Submarine Sandwich

Vegetables

- Tossed Salad
- Fresh Cucumber Slices

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Apricot Halves, Fresh Apple Wedges, Fruit Juice

Test Kitchen

Baked Potato Bar

Top your baked potato with chili, ham and cheese, or beef taco meat and finish with cheese, sour cream, green onions or jalapeños! Served with a fresh dinner roll.

Tortilla

Made to Order

Make your own nachos, fajitas, soft tacos from a variety of proteins and toppings, add a side of rice or beans.

Sandwich

Made to Order

Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Greens

Made to Order

Romaine or spinach bowl with assorted proteins, vegetables and dressings, fresh baked roll on the side.

Grill

Daily Serve

Hamburgers, cheeseburgers, veggie burgers, chicken sandwiches, chicken tenders, grilled cheese, and hot dog with topping bar available daily.

Express

Daily Serve

Choose from make-your-own pepperoni and mozzarella pizza bagel, PB&J bagel with mozzarella cheese stick and celery, peanut butter and jelly sandwich, chicken Caesar salad, or egg chef salad and dinner roll.

*Made to Order stations and offerings may vary based on space and location equipment.

Condiments include

Ranch, Italian Dressing, Margarine, Ketchup, Mayonnaise, Mustard

9-12 Lunch: Rally Cafe

Week 5

MONDAY

Center Plate

- Fish Tacos with Creamy Sriracha Coleslaw

Pizza

- Chicken Black Bean & Corn Pizza

Grill

- Veggie Pizza Cheeseburger

Sandwich

- Southwest Chicken Pinwheel Sandwich

Vegetables

- Waffle Fries
- Red Peppers Fresh

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Mixed Fruit, Fresh Orange Wedges, Fruit Juice

-

TUESDAY

Center Plate

- Chicken Parmesan Flatbread

Pizza

- Meatball Pizza

Grill

- Max Stix with Dipping Sauce

Sandwich

- Vegetable & Provolone Mediterranean Wrap

Vegetables

- Oven Roasted Carrots
- Fresh Broccoli

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Apple Juice, Diced Pears

WEDNESDAY

Center Plate

- Nacho Cheese Walking Taco
- Cinnamon Churro

Pizza

- Buffalo Blue Chicken Pizza

Grill

- Parmesan Black Pepper Ranch Burger

Sandwich

- Chicken Ham & Cheese Sub

Vegetables

- Kickin' Pintos
- Fresh Zucchini

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Diced Peaches, Fresh Apple Wedges, Grape Juice

-

Milk selections include

Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

THURSDAY

Center Plate

- Vegan Chik'n Nuggets
- Yellow Rice
- Charro Black Beans

Pizza

- Hawaiian Pizza

Grill

- BBQ Pork Riblet Sandwich

Sandwich

- Greek Chicken Flatbread

Vegetables

- Rainbow Blend Vegetables
- Celery Sticks

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Orange Juice, Applesauce, Fresh Pear Half

FRIDAY

Center Plate

- Buzzer Beater Basket
- Fresh Baked Breadstick

Pizza

- Vegetable Pizza

Grill

- Chicken & Pimento-Style Grilled Cheese

Sandwich

- Egg Salad Sandwich

Vegetables

- Spinach Salad
- Baby Carrots

Fruits

- Fresh Apple, Fresh Orange, Fresh Banana, Apricot Halves, Fresh Apple Wedges, Fruit Juice

Test Kitchen

Mac & Cheese Bowl
Build your own mac and cheese bowl with toppings like Buffalo chicken, BBQ chicken, or diced ham, and top with sour cream, green onions, or fresh herbs.

Tortilla

Made to Order
Make your own nachos, fajitas, soft tacos from a variety of proteins and toppings, add a side of rice or beans.

Sandwich

Made to Order
Select from a variety of deli meats, cheeses, and protein salads with option of bread, roll, bagel, or wrap topped off with your choice of condiments.

Greens

Made to Order
Romaine or spinach bowl with assorted proteins, vegetables and dressings, fresh baked roll on the side.

Grill

Daily Serve
Hamburgers, cheeseburgers, veggie burgers, chicken sandwiches, chicken tenders, grilled cheese, and hot dog with topping bar available daily.

Express

Daily Serve
Choose from make-your-own pepperoni and mozzarella pizza bagel, PB&J bagel with mozzarella cheese stick and celery, peanut butter and jelly sandwich, chicken Caesar salad, or egg chef salad and dinner roll.

*Made to Order stations and offerings may vary based on space and location equipment.

Condiments include

Ranch, Italian Dressing, Margarine, Ketchup, Mayonnaise, Mustard

ASSP Menu

WEEK 1

Monday

- Cookies N' Cream Chewy Granola Bar
- 1% Milk

Tuesday

- Mini Baked Pretzel
- Capri Sun 100% Apple Juice

WEEK2

Monday

- Animal Crackers
- 1% Milk

Tuesday

- Pretzel Goldfish Crackers
- Baby Carrots
- Ranch Dressing

WEEK 3

Monday

- Capri Sun 100% Apple Juice
- String Cheese

Tuesday

- Chocolate Chunk Chewy Granola Bar
- 1% Milk

WEEK 4

Monday

- Animal Crackers
- 1% Milk

Tuesday

- Saltine Crackers
- Peanut Butter

WEEK 5

Monday

- Strawberry Yogurt
- Cinnamon Tiger Grahams

Tuesday

- Chocolate Chunk Chewy Granola Bar
- 1% Milk

Wednesday

- Bagel
- 1% Milk
- Grape Jelly

Thursday

- Cheddar Cheese Cubes
- Fresh Apple Wedges

Friday

- Saltine Crackers
- Creamy Peanut Butter

Wednesday

- Cinnamon Raisin Bagel
- Grape Jelly
- 1% Milk

Thursday

- Strawberry Banana Yogurt
- Mini Baked Pretzel

Friday

- Apple Wedges
- String Cheese

Wednesday

- Strawberry Banana Yogurt
- Cheez-It Crackers

Thursday

- String Cheese
- Pretzel Goldfish Crackers

Friday

- Fresh Broccoli Bites
- Ranch Dressing
- Cheddar Cheese Cubes

Wednesday

- Cheddar Goldfish Crackers
- Capri Sun 100% Apple Juice

Thursday

- Cookies N' Cream Chewy Granola Bar
- Fresh Apple

Friday

- White Cheddar Chex Mix
- 1% Milk

Wednesday

- Cucumber Slices
- Ranch Dressing
- Cheez-It Crackers

Thursday

- Pretzel Goldfish Crackers
- String Cheese

Friday

- Celery Sticks with Baby Carrots
- Buttermilk Ranch Dressing
- Animal Crackers

Dinner

Weekly Menus

WEEK 1

Monday

- Cheeseburger
- Spinach Salad
- Diced Peaches

Tuesday

- Salisbury Steak
- Fresh Baked Breadstick
- Green Peas with Margarine
- Applesauce

WEEK 2

Monday

- Chicken Nuggets
- Steamed Broccoli
- Diced Peaches

Tuesday

- Chicken Ham & Cheese Sandwich
- Carrot Sticks,
- Applesauce

WEEK 3

Monday

- Cheese Pizza
- French Fries
- Diced Peaches

Tuesday

- Chicken Tenders
- Baby Carrots
- Applesauce

WEEK 4

Monday

- Turkey Chef Salad
- Fresh Baked Breadstick
- Diced Peaches

Tuesday

- Beef Tacos
- Sweet Golden Corn
- Applesauce

WEEK 5

Monday

- Corn Dog
- Fresh Cucumber Slices
- Diced Peaches

Tuesday

- Cheeseburger
- Charro Beans
- Applesauce

Milk selections include

Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

Wednesday
- Chicken Ham & Cheese Wrap
- Celery Sticks
- Fresh Banana

Thursday
- Chicken Patty Sandwich
- French Fries
- Diced Pears

Friday
- Hot Dog on Bun
- Campfire Beans
- Fresh Orange Wedges

Wednesday
- Max Stix with Dipping Sauce
- Zucchini with Margarine
- Fresh Banana

Thursday
- Popcorn Chicken Salad
- Fresh Baked Breadstick
- Diced Pears

Friday
- Hamburger
- Potato Emoticons
- Fresh Apple Wedges

Wednesday
- Turkey & Cheese Sandwich
- Edamame
- Fresh Banana

Thursday
- Chicken Caesar Salad
- Fresh Baked Breadstick
- Applesauce

Friday
- Spicy Popcorn Chicken
- Spinach Salad
- Fresh Orange Wedges

Wednesday
- Grilled Chicken Ham & Cheese Sandwich
- Tomato Soup
- Fresh Banana

Thursday
- Spicy Breaded Chicken Sandwich
- French Fries
- Diced Pears

Friday
- Spaghetti Sauce with Ground Beef
- Spaghetti
- Celery Sticks with Baby Carrots

Wednesday
- Ranch Chicken Wrap
- Mexicali Corn Salad
- Fresh Banana

Thursday
- Frank & Beans
- Red Peppers Fresh
- Diced Pears

Friday
- Chicken Parmesan Sandwich
- Fresh Broccoli
- Fresh Orange Wedges

Condiments
Margarine, Low-Sodium Ketchup, Mayonnaise, Mustard, Ranch, Italian Dressing

Summer Menus

BREAKFAST

1 cup milk, 1/2 cup fruit and/or vegetable, and 1 oz eq grain required

Daily milk selections include:

- Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

	MONDAY	TUESDAY
WEEK 1	- Cinnamon Raisin Bagel - Cream Cheese - Fresh Apple Slices - Grape Juice	- Sausage Breakfast Pizza - Fresh Orange Wedges - Fruit Juice
WEEK 2	- Chocolate Chip Breakfast Round - Fresh Apple Slices - Grape Juice	- Maple Mini Waffles - Fresh Orange Wedges - Fruit Juice
WEEK 3	- Blueberry Breakfast Bread - Fresh Apple Slices - Grape Juice	- Breakfast Egg & Cheese Bagel - Fresh Orange Wedges - Fruit Juice
WEEK 4	- Oatmeal Chocolate Chip Bar - Fresh Apple Slices - Grape Juice	- Cheese Bosco Breadstick - Fresh Orange Wedges - Fruit Juice
WEEK 5	- Lemon Breakfast Bread - Fresh Apple Slices - Grape Juice	- Mini Cinnamon Rolls - Fresh Orange Wedges - Fruit Juice

WEDNESDAY	THURSDAY	FRIDAY
- Egg & Cheese English Muffin - Applesauce - Orange Juice	- Apple Frudel - Fresh Banana - Fruit Juice	- Mixed Berry Scone - Craisins - Apple Juice
- Apple Orange Yogurt Smoothie - Giant Vanilla Goldfish Grahams - Applesauce - Raisins	- Turkey Pancake Wrap - Fresh Banana - Fruit Juice	- French Toast Bar - Craisins - Apple Juice
- Sausage Breakfast Sandwich - Applesauce - Orange Juice	- Chocolate Filled Crescent - Fresh Banana - Fruit Juice	- Mini Cinnamon Creamy Cheese Bagels - Craisins - Apple Juice
- Powdered Sugar Doughnut - Applesauce - Orange Juice	- Sausage Breakfast Pizza - Fresh Banana - Fruit Juice	- Cinnamon Chip Scone - Craisins - Apple Juice
- Country Chicken Biscuit - Applesauce - Orange Juice	- Blueberry Mini Waffles - Fresh Banana - Fruit Juice	- Oatmeal Apple Cinnamon Breakfast Round - Craisins - Apple Juice

Summer Menus

LUNCH

- 1 cup milk, 2 oz eq meat/meat alternate, 1/2 cup vegetable, 1/4 cup fruit, 1 oz eq grain required
- Daily milk selections include: unflavored 1% milk, flavored 1% milk, nonfat unflavored milk, nonfat flavored milks, milk substitutes available on request
- Condiments: margarine, ketchup, mayonnaise, mustard, hot sauce
- Salad Dressings: Ranch, Italian

Daily milk selections include:

- Chocolate Skim Milk, Skim Milk, 1% Milk, Lactose-Free Milk

WEEK 1

MONDAY

- Chicken Patty Sliders
- Fresh Broccoli
- Mashed Potatoes
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

- Turkey Barbacoa
- Corn and Pico Salsa
- 6" Flour Tortilla
- Green Beans
- Red Pepper Strips
- Fresh Banana
- Diced Pears
- Apple Juice

WEDNESDAY

- Chicken & Vegetable Dumpling
- Vegetarian Fried Rice
- Peas & Carrots
- Edamame
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

THURSDAY

- French Toast Sticks
- Turkey Sausage Patty
- Pancake Syrup
- Ruby Rusher Juice
- Celery Sticks
- Cinnamon Apples
- Fresh Pear Half
- Orange Juice

FRIDAY

- Tater Tot Beef Nachos
- Dinner Roll
- Spinach Salad
- Baby Carrots
- Apricot Halves
- Fresh Apple
- Fruit Juice

WEEK 2

MONDAY

- Mini Chicken Corn Dogs
- Macaroni & Cheese
- French Fries
- Celery Sticks
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

- Taco Pizza
- Refried Beans
- Mexican-Style Street Corn
- Diced Pears
- Fresh Banana
- Apple Juice

WEDNESDAY

- Popcorn Chicken Potato Bowl
- Fresh Baked Breadstick
- Fresh Broccoli
- Red Peppers Fresh
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

THURSDAY

- BBQ Chicken & Cheddar Flatbread
- Tater Tots
- Fresh Cucumber Slices
- Applesauce
- Fresh Pear Half
- Orange Juice

FRIDAY

- Cheesy Baked Penne
- Rainbow Blend Vegetables
- Baby Carrots
- Apricot Halves
- Fresh Apple
- Fruit Juice

WEEK 3

MONDAY

- Beef Soft Tacos
- Black Beans
- Tossed Salad
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

- Cheeseburger Meatloaf Sandwich
- Tater Tots
- Pickled Cucumbers
- Diced Pears
- Fresh Banana
- Apple Juice

WEDNESDAY

- Pancake Bites
- Scrambled Eggs with Cheese
- Syrup
- Celery Sticks
- Baby Carrots
- Warm Cinnamon Peaches
- Fresh Apple Wedges
- Grape Juice

THURSDAY

- Chicken Tenders with Rice & Thai Saté Sauce
- Sweet Golden Corn
- Edamame
- Applesauce
- Fresh Pear Half
- Orange Juice

FRIDAY

- Buffalo Popcorn Chicken Mac & Cheese
- Spinach Salad
- Fresh Red Peppers
- Apricot Halves
- Fresh Apple
- Fruit Juice

WEEK 4

MONDAY

- Popcorn Chicken
- Lo Mein Noodles
- Steamed Broccoli
- Baby Carrots
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

- Chicken Patty Sandwich
- Signature Sauce
- Dill Pickle Slices
- Waffle Fries
- Fresh Broccoli
- Diced Pears
- Fresh Banana
- Apple Juice

WEDNESDAY

- Chili Cheese Baked Potato
- Broccoli & Cheese Baked Potato
- Dinner Rolls
- Vegetarian Baked Beans
- Celery Sticks
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

THURSDAY

- Waffles
- Turkey Sausage Link
- Pancake Syrup
- Ruby Rusher Juice
- Fresh Red Peppers
- Applesauce
- Fresh Pear Half
- Orange Juice

FRIDAY

- Pizza Chicken Meatball Sub Melt
- Tossed Salad
- Fresh Cucumber Slices
- Apricot Halves
- Fresh Apple
- Fruit Juice

WEEK 5

MONDAY

- Breaded Pollock Bites
- Cheez-It Crackers
- French Fries
- Fresh Red Peppers
- Mixed Fruit
- Fresh Orange Wedges
- Fruit Juice

TUESDAY

- Chicken Parmesan Flatbread
- Baby Carrots
- Fresh Broccoli
- Diced Pears
- Fresh Banana
- Apple Juice

WEDNESDAY

- Nacho Cheese Walking Taco
- Kickin' Pintos
- Fresh Zucchini
- Diced Peaches
- Fresh Apple Wedges
- Grape Juice

THURSDAY

- Bacon Cheeseburger
- Rainbow Blend Vegetables
- Celery Sticks
- Applesauce
- Fresh Pear Half
- Orange Juice

FRIDAY

- Buzzer Beater Basket
- Spinach Salad
- Baby Carrots
- Apricot Halves
- Fresh Apple
- Fruit Juice

Summer Menus

ASSP

Offer any 2 from 1 cup milk, 1 oz eq meat/meat alternate, 3/4 cup fruit, 3/4 cup vegetable, 1 oz eq grain

	MONDAY	TUESDAY
WEEK 1	- Bagel with Grape Jelly - 1% Milk	- Mini Pretzels - Raisins
WEEK 2	- Banana Muffin - 1% Milk	- Baby Carrots - Saltine Crackers
WEEK 3	- Goldfish Pretzels - 1% Milk	- Diced Pears - String Cheese
WEEK 4	- Chocolate Muffin - 1% Milk	- Carrot & Celery Sticks - Peanut Butter
WEEK 5	- Apple Cinnamon Muffin - 1% Milk	- Chex Mix - Orange Juice

WEDNESDAY

- Apple Cinnamon Muffin
- 1% Milk

- Cinnamon Raisin Bagel Half
- Peanut Butter

- Cheez-It Crackers
- Strawberry/Banana Yogurt

- Goldfish Crackers
- Craisins

- Cucumber Slices
- Cheez-It Crackers

THURSDAY

- Cheese Cubes
- Apple Wedges

- Animal Crackers
- Strawberry/Banana Yogurt

- Tortilla Crisps
- Hummus

- Mini Pretzels
- String Cheese

- Tortilla Crisps
- Hummus

FRIDAY

- Celery Sticks
- Peanut Butter

- Apple Wedges
- String Cheese

- Fresh Broccoli Bites
- Cheddar Cheese Cubes

- Fresh Banana
- Strawberry/Banana Yogurt

- Tortilla Crisps
- Hummus

Summer Menus

DINNER

- 1 cup milk, 2 oz eq meat/meat alternate, 1/2 cup vegetable, 1/4 cup fruit, 1 oz eq grain required
- Daily milk selections include: unflavored 1% milk, flavored 1% milk, nonfat unflavored milk, nonfat flavored milks, milk substitutes available on request
- Condiments: margarine, ketchup, mayonnaise, mustard, hot sauce
- Salad Dressings: Ranch, Italian, French

WEEK 1

MONDAY

- Cheeseburger on Bun
- Spinach Side Salad
- Diced Peaches

TUESDAY

- Salisbury Steak with Gravy & Breadstick
- Campfire Beans
- Applesauce

WEDNESDAY

- Chicken Ham & Cheese Wrap
- Celery Sticks
- Fresh Banana

THURSDAY

- Beef Nacho Salad with Breadstick
- Seasoned Green Peas
- Diced Pears

FRIDAY

- Chicken Salad Sandwich
- Sweet Potato Fries
- Fresh Orange

WEEK 2

MONDAY

- Chicken Nuggets
- Seasoned Broccoli
- Diced Peaches

TUESDAY

- Beef & Bean Burrito
- Seasoned Sliced Carrots
- Applesauce

WEDNESDAY

- Max Stix with Marinara Sauce
- Steamed Zucchini Squash
- Fresh Banana

THURSDAY

- Tuna Salad Sub Sandwich
- Potato Bites
- Diced Pears

FRIDAY

- Popcorn Chicken Salad with Breadstick
- Chickpea Salad
- Fresh Orange

WEEK 3

MONDAY

- Chicken Ham & American Cheese Wrap
- French Fries
- Diced Peaches

TUESDAY

- Baked Fish Sticks
- Baby Carrots
- Applesauce

WEDNESDAY

- Mac & Cheese
- Spinach Side Salad
- Fresh Banana

THURSDAY

- Meatball Sub
- Italian Pinto Bean Salad
- Diced Pears

FRIDAY

- PB&J Sandwich
- Celery Sticks
- Fresh Orange

WEEK 4

MONDAY

- Turkey Chef Salad with Breadstick
- Broccoli Bites
- Diced Peaches

TUESDAY

- Beef Taco
- Charro Beans
- Applesauce

WEDNESDAY

- Chicken Ham & Cheese Melt
- Tomato Soup
- Fresh Banana

THURSDAY

- Chicken Salad Sandwich
- Tater Tots
- Diced Pears

FRIDAY

- Baja Salad with Breadstick
- Zucchini Sticks
- Fresh Orange

WEEK 5

MONDAY

- Corn Dog
- Cucumber Slices
- Diced Peaches

TUESDAY

- Cobb Salad with Breadstick
- Fresh Broccoli Bites
- Applesauce

WEDNESDAY

- Chicken Ranch Wrap
- Mexican Corn Salad
- Fresh Banana

THURSDAY

- Frank & Beans
- Red Pepper Strips
- Diced Pears

FRIDAY

- Chicken Ham & Cheese Sub
- Three Bean Salad
- Fresh Orange

Food Service Management Operations Presentation

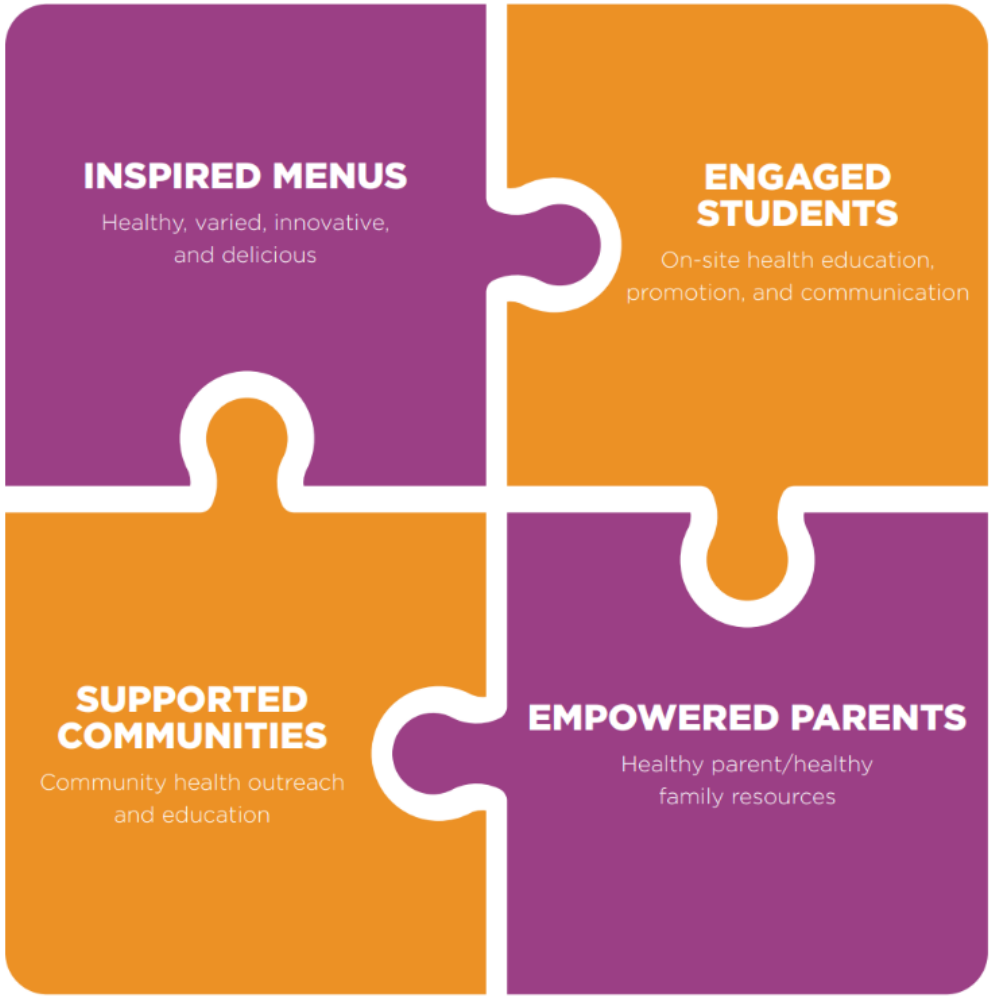
Ralston Public Schools: A New Path for Partnership

aramark
STUDENT
NUTRITION

Service Capability Plan & Menus

Our Fully Integrated Approach

- Inspired Menus
- Engaged Students
- Empowered Parents
- Supported Communities



CULINARY ALLIANCE

2024 - 2025 SCHOOL YEAR LIMITED TIME OFFERS

FALL 2024

Chicken Katsu Bowl

Cheesy Chorizo Enchilada Bake

Fall Harvest "Brunch-4-Lunch"

Jerk Chicken Pizza

SPRING 2025

Mojo Chicken Bowl

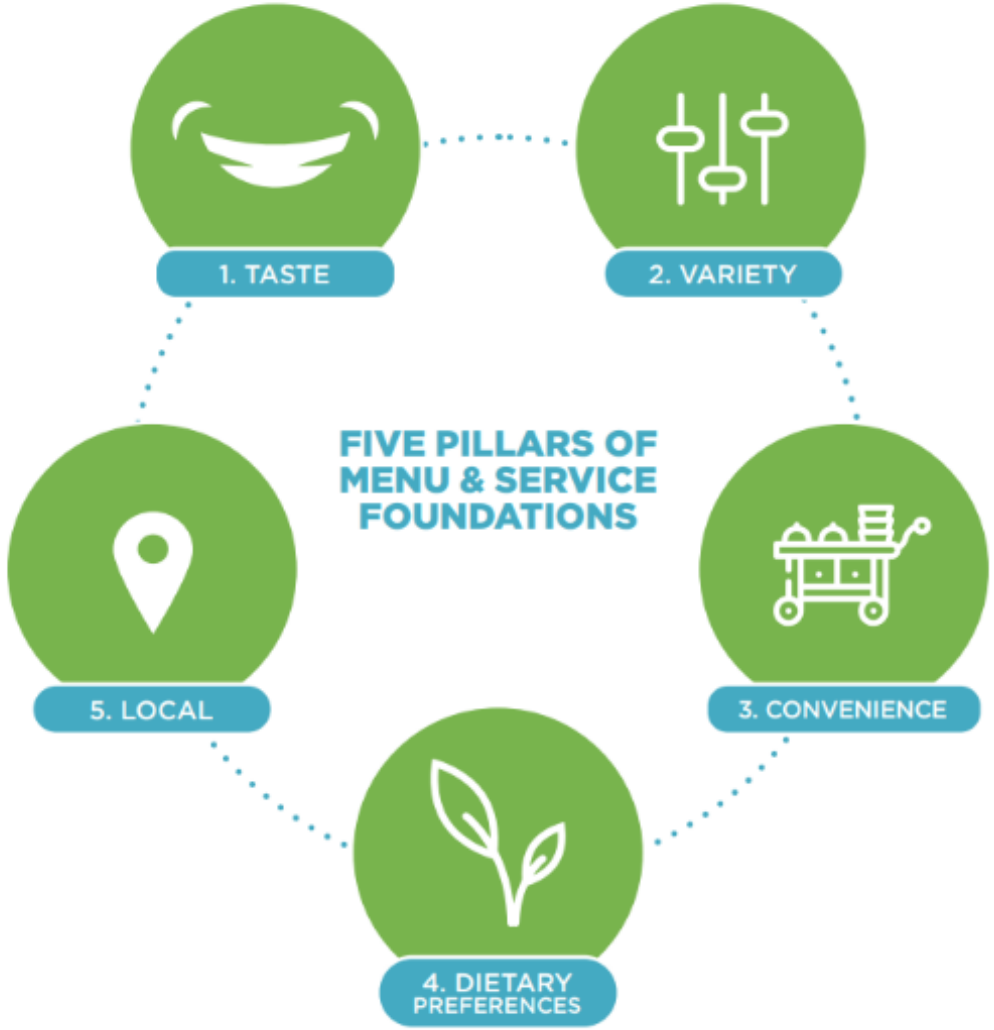
Turkey & Apple Flatbread Melt

Cajun Biscuits & Gravy

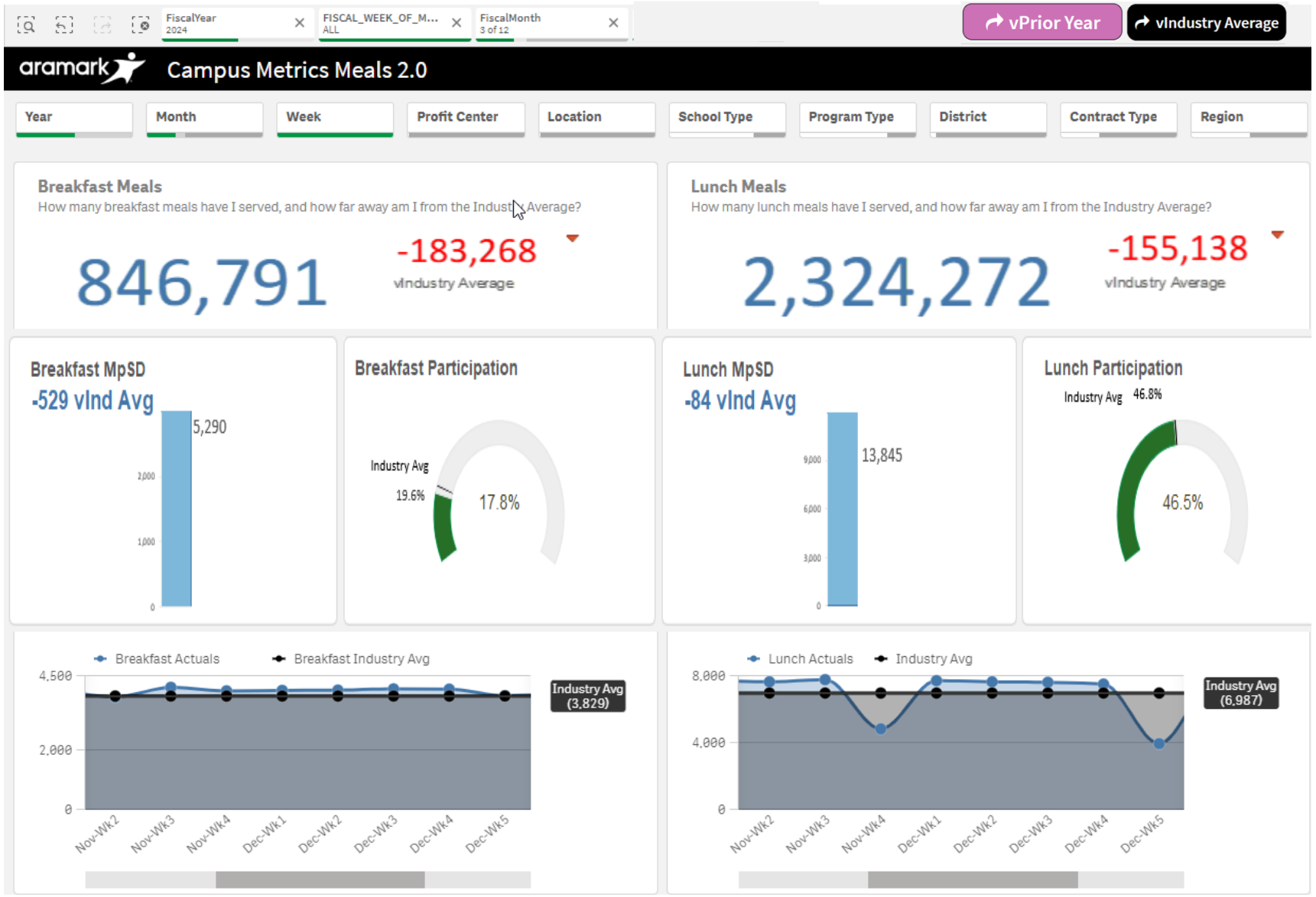
Pizza Waffalacos

Street Corn Chowder w/ Cheesy Breadsticks

Menu & Service Foundations



Campus Metrics Dashboard – Industry Avg



Compare the selected timeframe vs. Prior Year or the Industry Average

Select an entire district, or zoom in to see an individual school

View key trends for breakfast and lunch meals

COMMUNICATING WITH ALL STAKEHOLDERS

STAKEHOLDERS	ACTION ITEMS	TIME FRAME	DELIVERABLES
STUDENTS	Intermediate & High School students participate in our targeted survey	Annually February/March	Share summarized results with Administration
PARENTS/COMMUNITY	Participate in PTA meetings; presentation topics include: Current promotions, menu, & program offerings	Semi-Annually, Targeting Fall & Spring	Review feedback at MJR session with Administration immediately
PRINCIPALS	Face-to-face meetings to discuss opportunities to improve food service programming	Monthly	Post-meeting emails are sent to the principal
ADMINISTRATION	Monthly meetings review financial performance, account highlights, & engagement activities	Monthly	Report & meeting minutes distributed

Innovation

LIONS

Student Engagement

Create foodies of the future

- Chef's Council
- Harvest of the Month
- Discovery Day
- Culinary Competitions
- Cooking Classes & Culinary Demonstrations
- Recipe Contests
- Guest Chef Series
- Culinary Tours
- Tastings & Focus Groups
- Wellness Committee
- UWF Collaboration

Training & Transition Plan

Service Capability-Transition Plan

- Transition team assigned upon Contract Award
- Team Meeting following Contract Award
- Site Survey for Operational Needs
- Back to school training to enable team's success
- Ongoing training throughout school year

Train Well

Aramark complies with all professional standards for School Nutrition Professionals as set forth by the USDA.

Training Plan

Safety Training

- Train Kitchen Safety
- Knife Safety
- ServSafe Manager Level Certification

01

Recipe Training

- USDA Production Training
- Meal Prep/Tasting
- Food Presentation

02

School Services

- Student Customer Service
- Principal Communication
- District Partnership

03

Experience & References

Aramark Student Nutrition – Service Capability

350 School District Partnerships

300m Annual Meals Served

2m Student Enrollment

10k Student Nutrition Employees

60 Years Serving Public Schools

Nebraska References

Kawasaki

Experience of On-Site Company Management Staff

On-site Team & Regional Resources

Management Team for Ralston Public Schools

Scott Williams
Food Service Director

Jeanna Ratnayake
Region Vice President

Dan Marchione
Region Finance Director

Kayla Foster
Operations Support Director

Heather Baierle
Human Resources Director

Heidi Hodges
District Manager

Corporate and Technical Resources

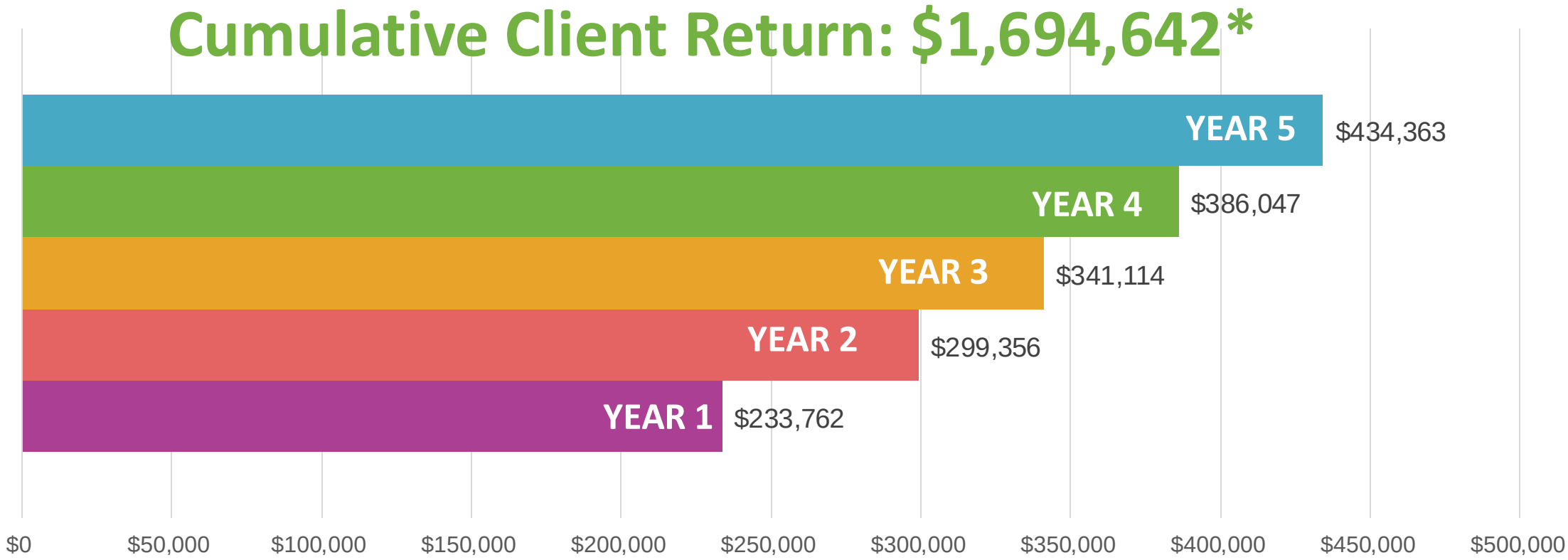
Operational Excellence Team:
- Dietitians
- Product and procurement specialists
- Operations specialists
- Chefs and culinary support
- Human resources
- Purchasing
- Facility planning and design
- Legal
- Research and development
- Training development
- Management information systems

Cost & Business Transparency

Total Fixed Meal Charge: Lunch

*** $233,762 Client Guarantee**

Surplus Guarantee & Client Return



Only $0.05 increase in Year 1 to selling prices; no other increases

Our Commitment

Right Team

Collaborative partner during transition & beyond

Experienced, responsive leadership team

Well trained & empowered staff

Community Building

Sports & Workplace Partnerships

Dedicated local purchasing resources

Community volunteering

Imaginative Partners

Creative, innovative menus & dining experiences

Leverage insights to create positive impacts

Data Driven Engagement Enhancements

Powering Potential

Create student-centric experiences

Boost health, well-being, & readiness to learn

Engage frontline staff & school communities

Operational Performance

Student Satisfaction focus

Significant surplus return

Excellence in Compliance

Ralston
PUBLIC SCHOOLS

FOSTERING EXCELLENCE, LIFELONG LEARNING

Request For Foodservice Proposal and Subsequent Contract Fixed Price

March 26, 2025

sodexo
AT SCHOOL

WFB-25-SCH-106600

Ralston
PUBLIC SCHOOLS

PRESENTED TO

Ralston Public Schools

PRESENTED BY

David Newman
Chief Executive Officer
Sodexo At School
North America
202-819-2948
david.newman@
sodexo.com

Wendy Surak
Senior Vice President
Sodexo At School
509-385-5902
wendy.surak@
sodexo.com

Allan Collins
Regional
Vice President
Sodexo At School
615-604-8252
allan.collins@
sodexo.com

Robert Snowden
District Manager
Sodexo At School
402-510-7501
robert.snowden@
sodexo.com

Judy Kyle
General Manager
Sodexo At School
402-238-5962
judith.kyle@
sodexo.com

W/F# 25-SCH-406600

March 26, 2025

Aaron Bredenkamp
Assistant Superintendent of Business
Ralston Public Schools
8545 Park Drive
Ralston, NE 68127

Dear Mr. Bredenkamp and the Selection Committee:

Ralston Public Schools has entrusted us with the care of your child nutrition program for over 15 years, a testament to the strong relationship we have cultivated since 2010. On behalf of our entire team, we sincerely thank you for the opportunity to present a responsible vision for the future of your child nutrition program of Ralston Public Schools. Your trust and collaboration have been invaluable to us, and we pledge our ongoing commitment to serve your community with transparency and compassion.

Fulfilling Your Vision:

United in Purpose. Future Ready.

Because we believe in the power of your school community to create an uplifting sense of belonging for all students, we're reshaping the student experience through our love of food and its ability to foster togetherness and well-being while encouraging sustainability and care for the planet. Our vision for a better tomorrow is grounded in:

SYNERGY AND SIMPLICITY

Accelerating the Delivery of Your Vision

Our goal is to provide optimal solutions that align with your prioritized goals. Effective communication strategies help build strong community connections while advancing the aims of Ralston Public Schools.

NOURISHMENT

Love of Food and Planet

We believe passionately in the power of responsibly sourced food to bring people together and elevate well-being. Our Nebraska Culinary team provides nutritious, quality menu options that evolve with your students' needs and tastes. We will work with Nebraska growers and producers to integrate local purchasing into all relevant aspects of your child nutrition program, promoting community sourcing and a brighter future.

COMMUNITY
Bringing Out Their Best Together

We cultivate environments that foster a sense of belonging among students, helping them feel accepted, valued and empowered to thrive. As the only K-12 child nutrition company aligned with the Good Food Purchasing Program, we support local economies, ensure environmental sustainability, value the local workforce, promote animal welfare and deliver quality nutrition.

On-site leader Judy Kyle sources high-quality ingredients from local vendors like Classen Mercantile, Stirtz Farms and Hiland Dairy. Supporting local businesses ensures fresh and superior ingredients and support for the community.

ENGAGEMENT
Right Where They Belong

We create dynamic environments that motivate students to develop citizenship, empathy and responsibility, encouraging active community involvement. Our solution includes a strong communication strategy, enhanced support for school health aids and nurses and dedicated support for community service events. Cutting-edge solutions like Babylon Micro Farms, Botrista and Peak Performance meals for athletes ensure active student participation and drive innovation for Ralston Public Schools. The Kids Can Cook program is a program developed especially for Ralston Public Schools. Judy Kyle works to ensure all grade levels participate. Thirty future chefs competed in February to impress the judges with their culinary skills.

PARTNERSHIP
Champions of What Matters

We champion your values and goals, freeing you to focus on educating and preparing students for fulfilling futures. We commit to being customer-focused, supporting and developing passionate, well-trained staff, who deliver world-class service and are fortified by the right resources and capabilities to exceed your needs. Providing competitive pricing, ensuring cost-effective management, maintaining a growth mindset and delivering value-added offerings will provide Ralston Public Schools with a self-sustaining Child Nutrition program. We propose complete alignment with your goals and ambitions, increased funding to maximize quality nutrition and creating a strategy to drive operational proficiency.

For 15 years, we have developed a partnership built on trust, transparency, and collaboration. We are fully invested, committed to serving you as thoughtful members of your community. Looking ahead to the future, each day is an opportunity advance the availability of nutritious meals for all and improve quality of life at Ralston Public Schools.

As required, any information considered a trade secret has been clearly captioned. By signing this cover letter, we certify that the information contained in this proposal is accurate and acknowledge acceptance of contractual terms. We acknowledge receipt of the RFP and all addendums.

Thank you for this opportunity. Together, with a shared vision, we will achieve our goals.

Judy Kyle
General Manager
402-238-5962
judith.kyle@sodexo.com

Robert Snowden
District Manager
402-510-7501
robert.snowden@sodexo.com

Allan Collins
Regional Vice President
615-604-8252
allan.collins@sodexo.com

Wendy Surak
Senior Vice President
509-385-5902
wendy.surak@sodexo.com
Authorized Representative of the FSMC

David Newman
Chief Executive Officer
Sodexo At School
202-819-2948
david.newman@sodexo.com

LOCALLY
GROWN

FINANCIALS

GROSS FIXED PRICE PER MEAL			
	BREAKFAST	LUNCH	A LA CARTE
Gross Fixed Price	$2.220	$2.396	$2.396

Please note: This is your gross fixed price per meal. Your monthly invoice will include commodity credits reducing the gross fixed price. Total annual commodities for 2025/2026 will be $170,757.

GUARANTEE SCENARIOS			
OPTION 1: $0.05 INCREASE	OPTION 2: $0.10 INCREASE	OPTION 3: $0.15 INCREASE	OPTION 4: SODEXO RECOMMENDATION
$0.05 Increase Breakfast $0.05 Increase Lunch	$0.10 Increase Breakfast $0.10 Increase Lunch	$0.15 Increase Breakfast $0.15 Increase Lunch	$0.10 Increase Breakfast $0.05 Increase Lunch
$224,485 GUARANTEE	**$232,939 GUARANTEE**	**$241,393 GUARANTEE**	**$227,073 GUARANTEE**

HIGHLIGHTED PROPOSAL BENEFITS
Your current Child Nutrition General Manager Judy Kyle will continue as the leader at Ralston Public Schools.
All national and regional resources who support you are provided at no charge to the District.
The above fixed price per meal illustrates our commitment to maximizing student participation through increased engagement activities. It is reliant on continued collaboration and partnership with the District in finding new ways to serve more students, leveraging all available programs such as Provision 2.
Sodexo will help the district promote the free & reduced application process which may lead to increased participation. The goal is to provide free meals to ensure students thrive with quality nutritious food. See Meal Value Plan details in Section J.
Our fixed price does not reduce food spend or reduce customer service levels under District Manager Bob Snowden and General Manager Judy Kyle's consistent leadership , we are able to grow through serving more students.

Accountability To Your Vision

New Proposed Service Level Agreements (SLAs)

» Our commitment to helping you achieve your goals faster begins with our commitment to service. Strategic leaders Bob Snowden and Judy Kyle will continue to leverage the full weight of our regional and national resources, guaranteeing measured, sustainable progress year over year.

» We propose mutually defined Service Level Agreements to ensure you achieve the goals, key performance indicators and commitments that are most important to you and your community.

The Benefits of Implementing SLAs Include Guaranteed:

» Participation strategy tied to industry-best benchmarks

» Timely, effective incorporation of culturally preferred menus with relevant, locally sourced ingredients

» Strategic community engagement activities designed to build and strengthen the meaningful partnerships that matter most to you

» Improved communication plans to expand outreach, drive collaboration and deliver standard periodic performance reports

» Clear standards and baseline expectations for all essential elements of the Child Nutrition Services program

Scan or click here for our Proposed Service Level Agreements

SCAN OR CLICK HERE

915 Meeting Street, Suite 1400 | North Bethesda, MD 20852 | 301-987-4000 | us.sodexo.com

EVALUATION CRITERIA

CRITERIA FOR EVAULATION	POINTS	LOCATION IN PROPOSAL
Cost	22	Section B-1
Service Capability Plan	20	Section C
Experience/References	15	Section D
Finance/Business Practices	10	Section E
Accounting and Reporting Systems	10	Section F
Personnel Management and Professional Standards	5	Section G
Innovation	5	Section H
Promotion of the School Food Service Program	5	Section I
Involvement of Students, Staff and Patrons	3	Section J
Menus (21-days) for each of the current and anticipated programs	5	Section K
Total	100	

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A: Contact Information

B: Executive Summary

B1: Cost Information

C: Detailed Service Capacity Plan

D: Experience and References

E: Finance/Business Practices

F: Accounting and Reporting Systems

G: Personnel Management and Professional Standards

H: Innovation

I: Promotion of the School Food Service Program

J: Involvement of Students, Staff and Patrons

K: 21-day Menu for All Programs

L: Required Documents

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This proposal contains proprietary and confidential information of Sodexo. It may not be disclosed to third parties without Sodexo's prior written consent. As the recipient of this proposal, you agree to use due care to prevent its unauthorized use.

WELCOME
TO
NEBRASKA
Home of Arbor Day

A.

Contact Information

YOUR LOCAL TEAM. We are proud to serve Ralston Public Schools and look forward to continuing our partnership!

Judy Kyle
General Manager

25-SCH-437950

i. An introduction of the FSMC.

ii. The name, address, telephone number, and email of the person to be contacted, along with others authorized to represent the company in dealing with the RFP.

Judy Kyle
General Manager
402-238-5962
judith.kyle@sodexo.com

Robert Snowden
District Manager
402-510-7501
robert.snowden@sodexo.com

Allan Collins
Regional Vice President
615-604-8252
allan.collins@sodexo.com

Wendy Surak
Senior Vice President
509-385-5902
wendy.surak@sodexo.com

Authorized Representative of the FSMC

CORPORATE STRUCTURE

Sodexo has the experience necessary to operate efficiently and successfully under the public microscope. Our management structure and support network drive outstanding results to ensure that Ralston Public Schools continues to receive the full recognition it deserves for its efforts.

Sodexo America, LLC ("SA LLC") is a Delaware single member limited liability company. The sole member of SA LLC is Sodexo Management, Inc. ("SM"), a New York corporation. SM is a wholly owned subsidiary of Sodexo Operations, LLC ("SO LLC"), a Delaware limited liability company.

NORTH AMERICAN HEADQUARTERS

915 Meeting Street,
Suite 1400
North Bethesda, MD 20852
301-987-4000

AUTHORIZED REPRESENTATIVE

Wendy Surak
915 Meeting Street,
Suite 1400
North Bethesda, MD 20852
509-385-5902
wendy.surak@sodexo.com

FINANCIAL REFERENCE

Citibank
110 Penns Way
New Castle, DE 19720
Fax: 212-994-1287
Contact: Maribel Cardone

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OUR RALSTON PUBLIC SCHOOLS EXPERIENCE

75 Years Combined Management Experience in Omaha with Sodexo Child Nutrition

6 Amazing Nebraska School District Partnerships

15 Years We Have Served as Your Proud Partner in Ensuring Quality Nutrition for All

We collaborate with you to create an environment that produces stronger and healthier learning. Scan or click the QR code to see how.

SCAN OR CLICK ME

Scan or click the QR code for more information

More Than **50 YEARS** Of Experience With Child Nutrition Programs

COMPANY BACKGROUND

- Headquartered in North Bethesda, Maryland
- Subsidiary of Sodexo (www.Sodexo.com), which is headquartered in Issy-les Moulineaux, France
- World's leading Food and Facilities Management Services provider
- Only company in the world to offer Quality of Life Services to consumers at every stage of their lives, wherever they are in the world

OUR MISSION

- Improve the quality of life of our employees and those we serve
- Contribute to the economic, social and environmental development of the cities, regions and countries where we operate

IN NORTH AMERICA

- 15 million+ consumers served, including students in more than 450 school districts
- 127,000+ team members
- 4,400+ sites supported, including schools, universities, corporations, healthcare facilities, long-term care communities, retirement centers, military bases and remote sites
- Operations span every major metropolitan area

GLOBALLY

- 80 million+ consumers in 45 countries
- 430,000 team members
- #1 worldwide France-based private employer
- For more information visit *us.sodexo.com*, click or scan the QR code.

SCAN OR CLICK ME

Scan or click the QR code for more information

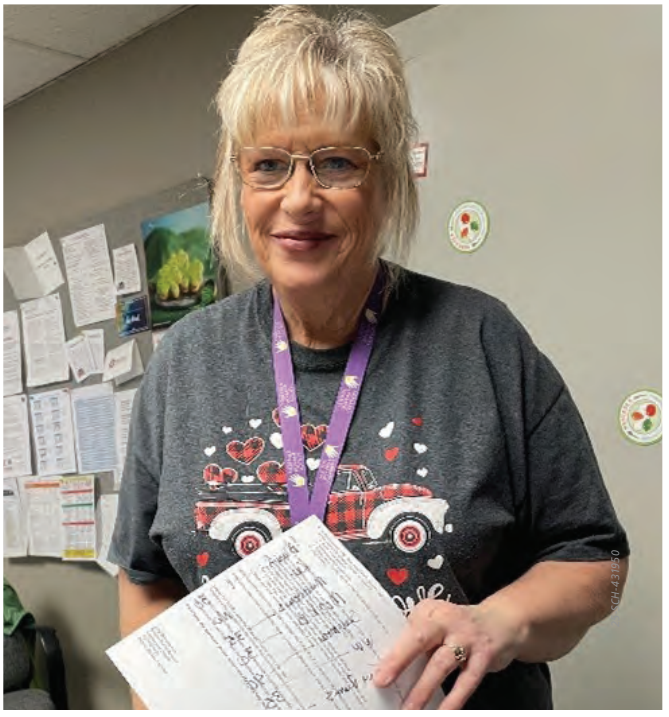
WELCOME
TO
NEBRASKA
Home of Arbor Day

B.

Executive Summary

"I am happy to be with Ralston Public Schools and with Sodexo again. I have been with RPS for 6 years."

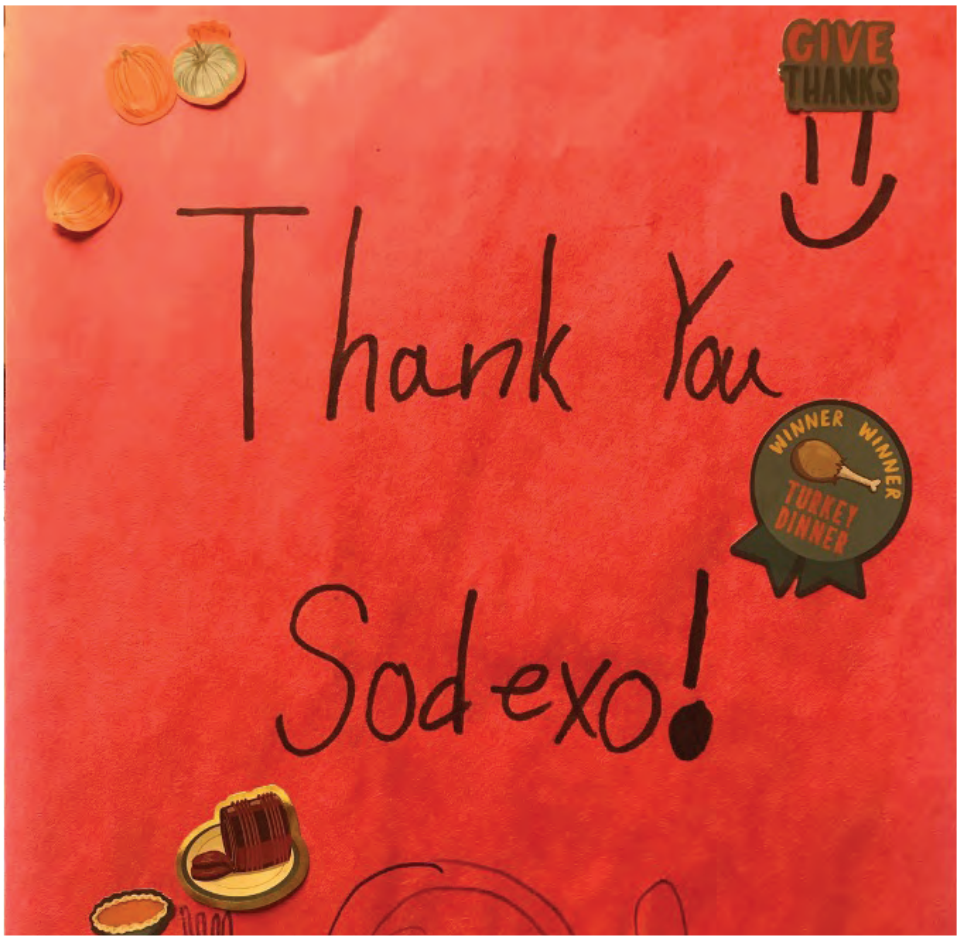
– Peggy Smith
Foodservice Worker



We believe in the power of school communities to create an uplifting sense of belongs for students, so we're reshaping the student experience for them, their champions and our world through our love food and its ability to foster togetherness and well-being while encouraging sustainability.

“Being part of the Ralston Community for the last 15 years has been incredibly rewarding. Knowing we are making a difference in the lives of students in this community is key.”

– Judy Kyle, General Manager, Sodexo At Schools, Ralston Public Schools



Driven by a Love of Food

We’re reshaping the school experience through our love of food, creating a sense of belonging for a lifetime of student well-being and achievement.

Belonging is the Beginning

From the first moment a student joins your school community, they should feel welcome, safe, supported, and most of all valued; that they 100% belong, 100% of the time. And we are here for it. All of it. In the lunchroom and beyond, we help you reshape your school experience to ensure every student has ample opportunity to dream, learn and thrive each and every day.

i. Highlights the major features of the proposal.

ii. Identifies any supporting information.

FULFILLING YOUR VISION:
United in Purpose. Future Ready.

Our commitment to helping you achieve your goals faster begins with our dedicated team led by Judy Kyle and Bob Snowden. This strategic leadership team, aligned with the capacity to leverage the full weight of our regional and national resources, guarantees timely, measured and sustainable progress year-over-year.

WE ACCELERATE THE DELIVERY OF YOUR VISION BY:

SYNERGY AND SIMPLICITY:
Realizing Your Vision Faster

Our primary commitment is to provide optimal solutions that align with your goals, building strong community connections and advancing your vision. We believe in fostering a sense of belonging for all students by reshaping the student experience through sustainably sourced, nutritious food that brings people together and enhances well-being.

NOURISHMENT:
Love of Food and Planet

We believe passionately in the power of fantastic, responsibly sourced food to bring people together and elevate wellbeing. Our Nebraska culinary team carefully crafts delicious, nutritious menu options that evolve alongside your students' needs and tastes. By doing it sustainably, it's better for everyone in your school and on the planet.

COMMUNITY:
Bringing out Their Best Together

Following your vision and strategy, we bring innovative solutions to create destinations and socialization opportunities that fill students with a sense of belonging and community. This approach ensures students feel accepted, valued and empowered to thrive within their school community and beyond.

ENGAGEMENT:
Right Where They Belong

Through energized, vibrant and attractive environments, we engage students and encourage citizenship, empathy and responsibility while inspiring students to be actively involved. We support fostering a welcoming community where key life skills are developed and lifelong relationships are forged. Our tailored promotions support nutrition education and help students understand the benefits of wholesome, sustainable food choices.

PARTNERSHIP:
Champions of What Matters

We champion your values and goals, freeing you to focus on educating and preparing students for fulfilling futures. We remain customer-focused, cultivating and developing a passionate, well-trained staff who deliver exceptional service and are equipped with the right resources and expertise to exceed your expectations. This dedication to excellence not only empowers your mission but also ensures secured financial stability for the long term, providing a steady foundation for sustained growth and success.

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SYNERGY AND SIMPLICITY:
Realizing Your Vision Faster.

We provide optimal solutions aligned with your goals, fostering community connections and advancing your vision. We reshape the student experience with sustainably sourced, nutritious food that brings people together and enhances well-being.

Three Core Commitments

Active Engagement: Actively listening and engaging with the Ralston Public Schools' community to align with your priorities.

Intentional Menus: Designing menus to increase access to locally sourced foods, using the freshest of ingredients, eliminating unnecessary additives and supporting environmentally responsible sourcing to enhance nutritional value.

Operational Excellence: Prioritizing operational excellence to elevate the student experience and drive forward student-led innovations.

CREATING A HEALTHIER TOMORROW

AN ENERGIZED AND IMAGINATIVE TEAM POWERING COLLABORATION

Judy Kyle and Bob Snowden embody strategic leadership committed to accelerating effective solutions, fueling innovation, empowering collaboration and ensuring quality.

Together, we create joyful dining experiences rooted in quality nutrition.

Each day, we leverage our experience and curiosity to push beyond past accomplishments, focusing on nourishing the whole child to improve health, well-being, educational outcomes and community connectivity. Student feedback is continuously integrated into our customizable, responsibly sourced scratch-made meals.

Within this proposal, we outline our path to achieving and sustaining success. By innovating through effective solutions and regularly assessing our progress, we ensure your goals are met.

UNITED IN PURPOSE

NEBRASKA-BASED RESOURCE TEAM

Our dedicated team based in Nebraska supports you daily, both behind the scenes and on-site, through training, development, and student engagement events. With strong connections at Ralston Public Schools and a “next up” mentality, we maintain our focus on delivering excellent customer service and fostering innovation.

Scan or click the link below to view information on our support team.

SCAN OR CLICK HERE

PARTNERSHIP

Bob Snowden
District Manager

Allan Collins
Regional Vice President

Wendy Surak
Senior Vice President

NOURISHMENT

Bailey Bright
Senior Manager Nutrition Systems and Wellness

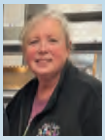
Lisa Varney
Regional Dietitian

ENGAGEMENT

Naomi Molina
Social Media Specialist

Jennifer Fleming
Senior Marketing Manager

COMMUNITY



Judy Kyle
General Manager

Chef James Hilton
Regional Chef

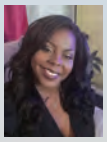
OPERATIONAL EXCELLENCE

Lisa Acevedo
HR Business Partner

Michael Bell
Finance Director

Chef Michael Morris
Culinary Director

Mary Sheffield
Nebraska Health and Safety Specialist



Tyisha Stephens
Manager Frontline Recruiting

Jennifer Strong
Regional Labor Champion

Adrienne Kinlaw
Menu Committee Champion

Key Practices To Honor Our Commitments

Being Culinary Driven and Trained – All our food offerings will be based upon strong consumer insights and culinary principles, and chefs will be trained in a hands-on approach.

Focusing on Global and On-Trend Cuisines – Our cuisine standards will be built upon global flavor profiles and culinary techniques.

Offering Healthy Options at Every Meal – We will have available fresh healthy options in every core format at every meal.

Providing Local Whenever Possible – Whenever possible, we will feature locally produced ingredients from approved suppliers and will communicate where the product comes from; this include fruits, vegetables and proteins (chicken, beef, pork) as well as local bakery ingredients.

Offering Menus Based on Seasonal Regional Ingredients – All of our menus should be driven by the use of seasonal ingredients to take advantage of the peak of quality.

Recycling to Reduce Waste Into the Landfill – We will recycle to the best of our ability and use techniques and technologies to reduce the amount of waste generated from our kitchens into the local landfills.

Featuring Sustainable and Fair Trade – We will feature products which are sustainably or fair trade produced based upon availability and acceptability.

Reducing ingredients with artificial colors and high fructose corn syrup

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Key Practices To Honor Our Commitments

- **Being Culinary Driven and Trained** – All our food offerings will be based upon strong consumer insights, culinary principles and will be trained in a hands-on approach.
- **Featuring Sauces Made from Scratch –** Feature made from scratch sauces in our seasonally driven menus.
- **Offering Fresh Baked Goods** – We will feature fresh in house baked goods.
- **Offering Fresh Natural Chicken** – Our primary choice will be for fresh natural chicken.
- **Offering Handcrafted Pizzas** – All of our pizzas will be hand crafted and cooked fresh daily.
- **Offering Homemade Dressings** – We will feature in house made dressing(s) in our salad areas
- **Procuring Hormone-free Local Milk** – We will only procure milk from farmers who pledge NOT to treat their cows with artificial growth hormones.
- **Eliminating ZTF (Zero Trans Fat) –** We will not use any oils containing trans fats.

Evolution to Fresh Quality Ingredients in Scratch Recipes

Raw Chicken Thighs

- Hawaiian BBQ Glazed Chicken Thigh
- Smoked Chicken Fajitas
- Smoked BBQ Chicken Thigh
- Caribbean Jerk Chicken
- Korean BBQ Chicken Sandwich
- Chicken Fajitas
- Teriyaki Chicken Rice Bowl

Raw Chicken Breast

- Grilled Chicken Sandwich
- BBQ Baked Chicken Breast
- BBQ Pulled Chicken
- Grilled Chicken Breast Chunks
- Blackened Chicken Alfredo
- Fiesta Chicken Soup
- Chicken Enchiladas
- California Chicken Sandwich

Raw Ground Beef

- Beef and Cheese Tacos
- Beef and Cheese Nachos
- Beef Walking Taco
- Taco Pizza
- Beef Chili
- Chili Frito Pie

Raw Turkey Roast

- Smoked BBQ Turkey and Bacon Melt
- Roasted Sliced Turkey
- Turkey and Gravy
- Hot Turkey Sandwich
- Sliced Smoked Turkey

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Growing a Healthier Future Together

FIVE-YEAR INNOVATION ROAD MAP

Nourishment

CENTER FOR GOOD FOOD PURCHASING

LOCALLY GROWN

BRIGHT BITES KITCHEN

FastTakes

Menu

STUDENT-LED MENUS FEATURING CULTURALLY FAMILIAR FOODS

nutrislice

TASTE4 by sodexo

CUSTOMIZABLE HIGH SCHOOL EXPERIENCE

foodie CAFÉ by sodexo

MIDDLE SCHOOL EXPERIENCE

Engagement

FarmtoMarket

TOWER GARDEN BY JUICE PLUS+

STUDENT Well-Being

Nutrition • Achievement • Environment • Community • Activity

NUTRITION EDUCATION CURRICULUM SUPPORT

DESK EXPRESS

EDUCATOR MEALS

POP-UP RESTAURANT CONCEPTS

Fine Dining

A to Z salad bar

Exhibition cooking

CONTINUED STUDENT SURVEYS AND FOCUS GROUPS

UPSHOW

UPSHOW DIGITAL MENU BOARD SOLUTIONS

Capture

STUDENT INSIGHT DRIVES CUSTOMIZED MENUS

STUDENT PROMOTION INFLUENCER

STUDENT PROMOTION INFLUENCER

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Community

MY DTXT Connect By TXT

Future Chefs National Challenge

Farm to School

LEVERAGING NEBRASKA VENDOR PARTNERSHIPS

WellnessFairs

IDology

CONTINUED STUDENT SURVEYS AND FOCUS GROUPS

INGREDIENT, NUTRITION AND ALLERGEN INFORMATION

PERFORMANCE TABLE AND NUTRITION COUNSELING RESOURCES

Partnership

COMMITTED TO TRANSPARENT FINANCIAL REPORTING

FULL UTILIZATION OF ANNUAL COMMODITY ENTITLEMENT

COLLECT AND ANALYZE BENCHMARK DATA

EFFECTIVELY SUPPORT THE PREPARATION OF CLAIMS FOR SFA APPROVAL AND SUBMISSION

COLLABORATION MEETINGS TO ENSURE ALIGNMENT TO YOUR MISSION AND VALUES

MEAL INTEGRITY PLAN COMPLIANCE FOLLOWING ALL FEDERAL AND NEBRASKA CHILD NUTRITION PROGRAM STANDARDS

Together We Grow

Our journey toward an accelerated and energized nutrition and wellness experience starts here.

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NOURISHMENT:
Love Of Food And Planet

As the first K12 child nutrition provider to adopt Good Food Purchasing Program standards, we offer nutritious, responsibly sourced ingredients that support local economies.

Culturally Preferred

Our flexible menu design team adapts quickly, delivering high-quality entrées based on student feedback. We develop culturally preferred recipes that meet USDA regulations and consumer demand for fresh, local, and sustainable options faster than any other provider.

Sustainable

We provide customized solutions that support your sustainability goals while fostering economic, social and environmental progress within Omaha and surrounding communities.

OUR COMMITMENTS TO CULINARY EXCELLENCE

Our team holds themselves accountable for developing and executing plans that reflect Ralston Public Schools' desire for fresh, quality food. We make four solid commitments.

#1 PRIORITIZING FOOD QUALITY AND SCRATCH MADE MEALS	#2 PROVIDE FRESH, QUALITY INGREDIENTS
#3 SEEK LOCAL AND NEBRASKA GROWN	#4 ENSURE ETHICAL PURCHASING

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FULL ADOPTION OF THE GOOD FOOD PURCHASING PROGRAM

Sodexo has aligned its purchasing vision with the Good Food Purchasing Program to enhance quality of live while fostering economic, social and environment progress in the Redmond community.

Our approach involves transitioning to scratch recipes or sourcing from local vendors who share our values.

CENTER FOR GOOD FOOD PURCHASING

SCAN OR CLICK HERE

RALSTON PUBLIC SCHOOLS INGREDIENT ALIGNMENT TO GOOD FOOD PURCHASING	
Baseline Assessment	**USDA Comparison**
97% of purchased items are free from HFCS	Exceeds; no USDA requirement
96% of purchased items are free from artificial colors	Exceeds; no USDA requirement
99% of purchased items are free from nitrites	Exceeds; no USDA requirement
Over **99%** of purchased items are free from MSG	Exceeds; no USDA requirement
Over **98%** of grain items are whole grain-rich	Exceeds; 80% requirement from USDA
Over **12%** of items purchased support local & regional companies	Exceeds; no USDA requirement

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LOCAL FRESH CLEAN

Chef James creates recipes that contain wholesome and healthy ingredients to ensure that your students are ready to perform their best in the classroom, on the sports field and in life.

"Serving nutritious meals from happy smiling staff is an investment in our students' day."

– Chef James Hilton
Regional Chef

Nebraska Grown is rooted in:

- Dishes comprised of more whole grains and legumes and less sodium, saturated fat, high fructose corn syrup and other simple sugars
- Snacks and beverages that meet USDA Smart Snacks nutrition guidelines across all grade levels
- Homestyle recipes, such as scratch made soups; a variety of pasta dishes; freshly baked, whole-wheat bread; and bakery items sourced from local bakeries
- Garden bars stocked with an assortment of fruits and vegetables from Nebraska-based farms such as Stirtz Farms
- A variety of entrees and sides representing the proper balance of proteins and carbohydrates to promote fullness
- Fresh dairy products sourced from local dairies such as Hiland Dairy, NE
- Increased plant-forward menu options

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NEBRASKA GROWN: CULINARY DESIGN ROOTED IN QUALITY FRESH INGREDIENTS

Our culinary team created menus highlighting fresh, clean and responsibly sourced recipes that fit our Nebraska Grown philosophy. These items were student-tested and approved. Examples include:

Overnight Oats

Spicy Thai Bowl

Fresh Carnitas With Pineapple Pico de Gallo

Greek Falafel Grain Bowl

Ultimate Veggie Wrap

OUR COMMITMENT

TOP FOOD ITEMS WOVEN INTO THE RALSTON MENU CYCLE

- All Natural Cheese
- Nitrate-Free Turkey
- Nitrate-Free Ham
- Raw Boneless Skinless Chicken Breast
- Raw Boneless Skinless Chicken Thigh
- Raw Turkey Roast
- Cage Free Eggs

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NEW AND REFINED

Local, Fresh Grown Potatoes

Better Taste, More Nutrients

Freshly harvested potatoes retain more nutrients compared to those that have been stored and transported over long distances. Stirtz Farns is our proud partner.

Locally grown potatoes are often fresher and more flavorful because they are harvested at their peak and sold quickly, reducing the time between farm and table.

OUR FARM TO SCHOOL AND LOCAL FOODS STRATEGY

NOURISHMENT

Increase the consumption of fruits and vegetables by fostering a more positive attitude toward food, nutrition, agriculture and our environmental impact.

COMMUNITY

We support your community through the economic development of local farmers, ranchers, food processors and food manufacturers while defining purchasing goals aligned to your values.

ENGAGEMENT

You can count on us to collaborate on agricultural education opportunities that expose students to agriculture-related careers. Additionally, we will increase our strategic support to establish and maintain edible school gardens and host community events that highlight our farm-to-school partners.

PARTNERSHIP

Our mission is to support your values and goals by applying the right resources to maximize the district funding sources available in support of local sourcing to ultimately improve the quality of food for your students.

Sodexo is proud to Partner with Classen Mercantile

Classen Beef ensures:

- Authentic Quality and Taste
- Support for Local Farms
- A boost for the local economy
- Healthy options
- Transparency and Traceability

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NEBRASKA STATE VENDORS

Just a few of the local vendors available for use throughout the state of Nebraska include:

- Rotella Baking – La Vista
- Tasty Toppings Inc. – Duncan
- Cargill Meat Solutions – Schuyler
- Two Rivers Distribution – South Sioux City
- Jons Naturals – Omaha
- Sunsprout Enterprises – Omaha
- J&B Group – Omaha, La Vista
- Oriental Trading Co. – Omaha
- Stanislaus Food – Omaha
- Villamontes Cuisine LLC – Bellevue
- Marathon Ventures Inc. – Bellevue
- Hiland Dairy - Omaha
- Grassland Dairy Products Inc. – West Point
- La Mexicana Inc. – Grand Island
- Glenn Valley Foods LLC – Omaha
- Taste Traditions Of Omaha – Omaha

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COMMUNITY:
Bringing Out Their Best Together

EMBRACING THE VALUES OF THE GOOD FOOD PURCHASING PROGRAM

Ralston Child Nutrition plays a significant role in supporting local economies. By sourcing food from local farmers and producers, these programs stimulate the local agricultural economy, sustaining small farms and businesses, creating jobs and preserving farmland. Programs like Farm to School give students access to fresh, nutritious, locally sourced foods, benefiting their health and reinforcing community ties.

Ralston Child Nutrition also values the local workforce by prioritizing local hiring, fostering community pride and ownership. Ethical sourcing from farms with high animal welfare standards further promotes sustainable and humane farming practices. These efforts collectively contribute to a healthier, more sustainable food system that supports students, local economies and animal welfare.

OUR KEY INITIATIVES

LOCAL AND COMMUNITY-BASED ECONOMIES

Sourcing food locally and educating students on its benefits can boost the local economy. This supports local farmers and businesses while providing students with fresher, healthier food options.

- Active Participation in Nebraska Farm to School Program
- Host annual Farmer's Market highlighting local producers
- Cooking classes using locally grown ingredients
- Field trips to local farms to see first hand where food comes from

ENVIRONMENTAL SUSTAINABILITY

Teaching sustainable farming practices and reducing food waste fosters environmental awareness, encourages healthy eating habits and connects students to the community.

- Engagement in Ralston's Sustainability Initiatives
- Babylon Micro Farms
- Collaboration on School gardens and Beehive Programs

VALUED WORKFORCE

Our commitment to excellence is reflected in our well-trained and informed Child Nutrition Work Team, ensuring that every meal served meets the highest standards of quality and nutrition.

- Comprehensive Training Sessions
- Team Building Activities
- Appreciation Events
- Engagement with culinary and education events

ANIMAL WELFARE

Educating students about humane animal treatment and the benefits of ethically sourced animal products can promote animal welfare. This can be reinforced through partnerships with local farms that adhere to high animal welfare standards and ensuring our purchasing program secures the right vendors.

- Local Farm Visits
- Guest Speakers including veterinarians and representatives from animal rescue organizations

COMMUNITY HEALTH AND NUTRITION

All programs emphasize the importance of nutritious, balanced diets and how they contribute to overall health and well-being. Engaging students in menu planning and feedback sessions ensure that the meals provided meet their nutritional needs and preferences.

- Focus Groups three times a year
- Nutrition and Performance Programs
- Ask a Dietitian sessions
- Classroom visits for nutritional education

By integrating these principles into your child nutrition education programs and engagements, you can help create a more transparent, equitable, and sustainable food system that benefits students, the community, and the environment.

25-SCH-431950

NEW AND REFINED

CREATING A SENSE OF BELONGING

HOLISTIC HEALTH AND WELLNESS

Our Health and Wellness approach aims to reshape the school experience through our love of food, creating a sense of belonging for a lifetime of student wellbeing and achievement.

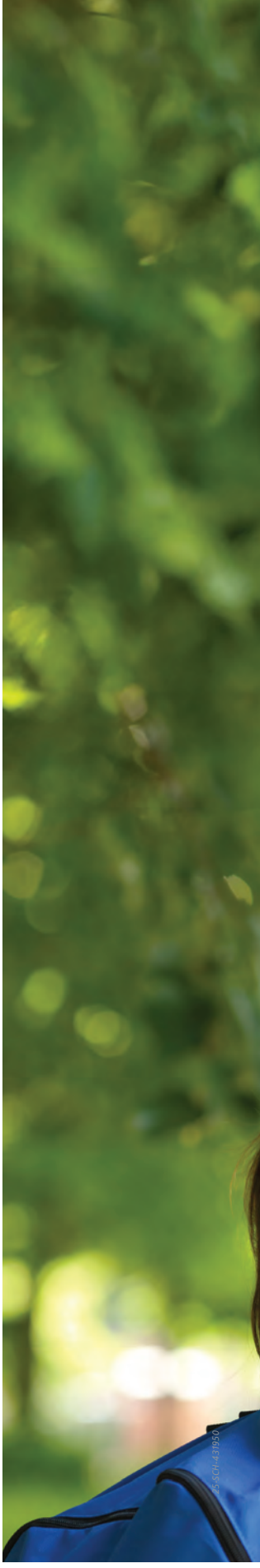
WHAT IT IS	WHAT IT IS NOT
BELONGING	DIET CULTURE
EMPOWERING	JUDGMENTAL
MINDFUL	BODY SHAMING
SCIENCE-BASED	WEIGHT-FOCUSED
INCLUSIVE	PSEUDOSCIENCE
BODY POSITIVE	TREND-BASED
BALANCED	

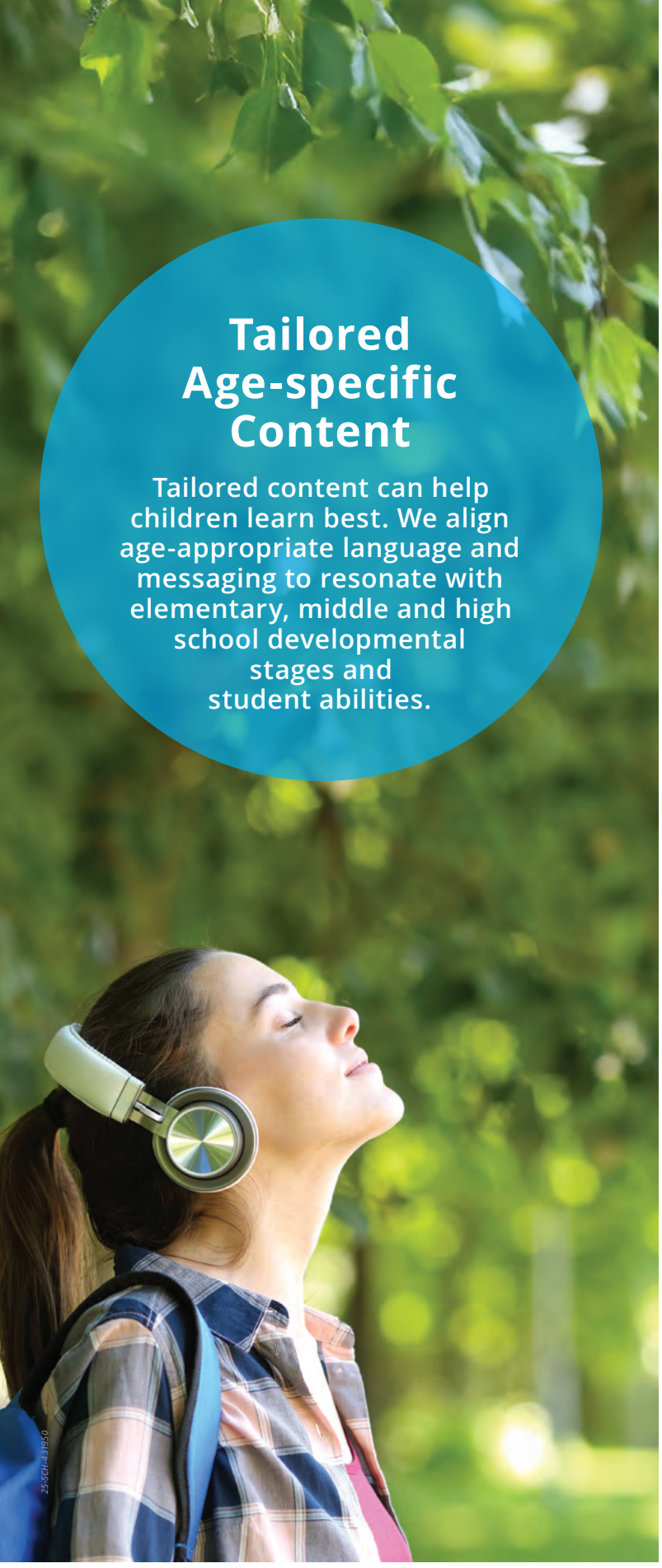
By re-focusing on the right attributes that contribute to holistic health and wellness we have created easy-to-use content, resources and messaging to support every member of your school community.

COMPREHENSIVE CONTENT DELIVERY FOR ON-SITE CHILD NUTRITION MANAGERS

Our new messaging supports a coordinated approach aligned to your health and wellness plans regarding physical activity, district policies and practices. Judy can customize key messaging to meet your district's needs. Our on-site manager is provided with:

- Relevant Monthly Health and Wellness Messaging Aligned to Your Community
- Plug-and-go Social Media Content
- Pre-written Blogs Supporting a Multitude of Outreach Platforms
- A Customizable Activities Calendar





Tailored Age-specific Content

Tailored content can help children learn best. We align age-appropriate language and messaging to resonate with elementary, middle and high school developmental stages and student abilities.

25-SCH-431950

EASY TO USE TOOLS FOR SCHOOL-BASED TEAMS

Site teams serving your students have a lot going on. In addition to the content supplied to the on-site manager supporting your district, the following resources improve the environment within the cafeteria and throughout the school:

- Cafeteria Event Toolkits with Easy-to-Follow Guides
- Recommended Examples of In-Classroom Event Resources

DIETITIAN SUPPORT

Lisa Varney
Regional Dietitian

Access to a Dietitian in support of your district is essential as this individual helps educate students and parents regarding healthy food choices through school events and community outreach. Lisa Varney will be supporting you to ensure our new health and wellness approach aligns to your community and meets your needs. She assists the team with the deployment of all the tools and resources listed above, and is available to provide you with:

- Regularly Planned In-Classroom Health and Wellness Activities
- Support Scheduled Cafeteria Events and Learning Engagements
- Assist School Nurses in the Assessment of Student's Nutritional Needs
- Develop, Monitor and Evaluate Nutritional Plans Aimed at Addressing Required Dietary Restrictions

COMMUNITY CONNECTIONS

KIDS CAN COOK

Kids Can Cook is a special program developed by Judy Kyle for Ralston Public Schools. Patterned after Sodexo's Future Chefs program, Kids Can Cook is a cooking competition designed to engage K-12 students in learning about nutrition, healthy food choices, and cooking techniques.

Overall, the Kids Can Cook program provides a fun and educational platform for students to develop important life skills and healthy habits.

The competition was held this year on February 27th at Ralston High School. Our elementary winners were:

Gamble Sanchez - Chocolate Covered Strawberries
Benny Bodner - BLT Sandwich
Tanner Bergman - Very Berry Smoothie
Juan Guerrero Quintero- Arroz Con Leche
Amilee Givens - Banana Split Cake

FOOD BANK FOR THE HEARTLAND

Each year, Judy organizes a Sodexo Servathon activity for all Sodexo teams in Omaha during the month of April. Our team supported Food Bank for the Heartland by sorting food donations.

TORNADO RELIEF

In the spring of 2024, The Omaha Metro Sodexo Child Nutrition Team joined together to provide food to the community during the EF4 tornado, known as the Ralston–Blair tornado.

SPIRIT OF SODEXO

Ralston Schools Foundation
at the heart of learning

Over the last fifteen years, Judy has written numerous grants for Ralston Child Nutrition.

The largest grant awarded was $31,873 for a new salad bar.

SPIRIT OF SODEXO AWARD

Judy Kyle has been honored as a Spirit of Sodexo Award winner and a Ralston School Foundation Heart of Learning Nominee. The Spirit of Sodexo award for team spirit was given to Judy to recognize and celebrate her outstanding teamwork within the organization. This award highlights Judy's success, collaboration, mutual support, and respect among team members.

"We have great kids in Ralston. I do everything I can to support the community to ensure the students flourish."

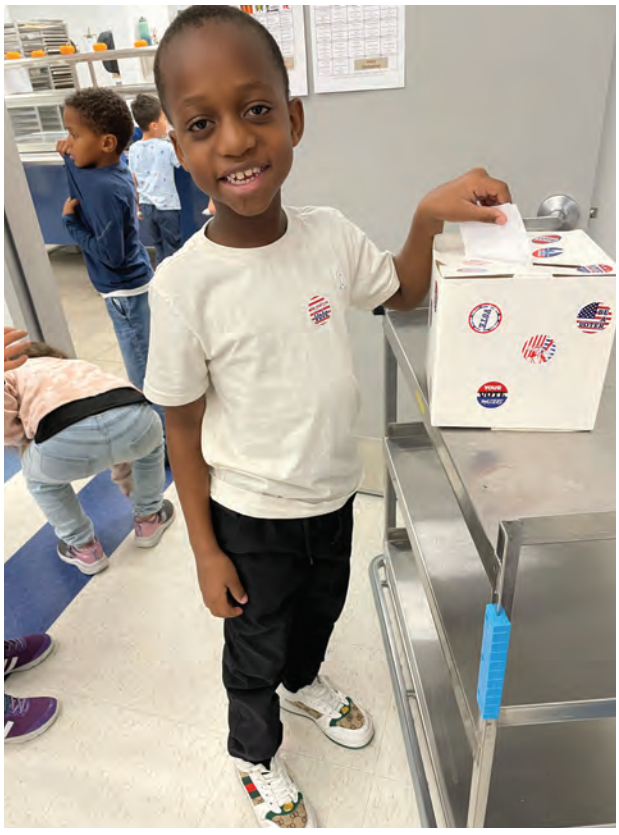
– Judy Kyle, General Manager

ENGAGEMENT
Right Where They Belong

EXPANDING COMMUNICATION CHANNELS, OUTREACH EFFORTS AND FOSTERING MEANINGFUL PARTNERSHIPS

Innovative – Progressive – Sustainable

Healthy eating habits and decision-making do not happen by chance. In prioritizing excellent quality food made from fresh, locally grown ingredients, we are off to an amazing start. Scaffolding a clear strategy, aimed at advancing the vitality of every Ralston student while increasing community awareness and engagement, we encourage a lifelong connection to holistic health and wellness.



MEANINGFUL COMMUNICATION WITH THE COMMUNITY

Our social media manager, Naomi Molina, collaborates with your communication department to enhance outreach with creative ideas and content. Social media platforms are invaluable for raising awareness about child nutrition by sharing wellness tips, recipes, special events, and educational content. We work with you to develop a robust monthly social media strategy that aligns with your mission and values.

ALIGNING WITH KEY STAKEHOLDERS THROUGH INTENTIONALITY

We believe in open and transparent communication. Annual expectation meetings ensure that our organization's leadership and principals are synchronized in their goals and priorities for the upcoming year. These meetings foster a unified approach to achieving objectives and provide a platform for open communication. By allowing principals to express their needs, concerns, and feedback directly to our child nutrition team, we build strong, collaborative relationships. This intentional alignment ensures that our initiatives are effectively supported and implemented, leading to a more positive and productive working environment. Our commitment to working closely with site principals and key administrators reflects our dedication to creating cohesive strategies that benefit the entire school community.

ESSENTIAL SUPPORT FOR SCHOOL HEALTH PROFESSIONALS

Nutrislice provides school nurses with easy access to current nutritional information, guidelines, and resources. By using Nutrislice, school nurses can track and analyze students' nutritional data, allowing them to identify special requirements, track trends, monitor progress, and tailor interventions accordingly. The child nutrition team will continue to host regular meetings to discuss how best to serve student health needs, share updates on nutrition programs, and coordinate efforts effectively. This collaboration is vital for monitoring and managing required medical accommodation diets, ensuring all students receive the appropriate nutritional support.

FOCUS ON SERVING MORE STUDENTS

We strive to remove barriers that may prevent students from accessing high-quality, nutritious, and delicious meals. Our team quickly incorporates student feedback into customizable and thoughtful recipes and menus that fuel every student. Our targeted participation plan is designed by each school site to ensure that every school receives the appropriate resources needed to serve more students while providing exceptional experiences.

SCAN OR CLICK HERE

TASTE TESTS	STUDENT SUSTAINABILITY CHAMPION
FUTURE CHEF	CULTURAL CELEBRATIONS
STUDENT ADVISORY BOARDS	STUDENT SOCIAL MEDIA INFLUENCER
CULINARY CLASSES	FACULTY/STAFF SOCIAL ACTIVITIES
INCENTIVE PROGRAMS	FAMILY RECIPES CONTESTS
STUDENT/CHEF MENTORING	DIETITIAN JOB SHADOWING

25-SCH-431950

NEW IN ALL ELEMENTARY SCHOOLS FOR FALL 2025

BRIGHT BITES KITCHEN

Introducing Bright Bites Kitchen

The goal of Bright Bites Kitchen is to empower kids to thrive and shape a healthier world. This brand will feature a school meal experience that becomes the focal point of the school community and nourishes students' bodies, minds and spirits. Bright Bites Kitchen will deliver a best-in-class menu and empowering education through an uplifting experience.

Menu Strategy

When kids eat fresh, they stay focused, fueled, awesome and bright. Bright Bites Kitchen is committed to real, wholesome high-quality food that's on-trend, vibrant, delicious and visually appealing.

Watch Bright Bites Tour and Testimonial at Woodhaven-Brownstown School District

SCAN OR CLICK HERE

BRIGHT BITES KITCHEN: WHERE TASTE BUDS MEET BEST BUDS

To nourish the next generation of K-5 students, we're putting kids first by learning and understanding what they want, meeting their high expectations, offering plenty of daily choices, exploring new flavors and cultural foods, and completely reinventing grade school lunches.

Bright Bites Kitchen is a healthier, more communal meal service that empowers students to select their own lunch, from favorite foods to global inspirations, and enjoy a nutritionally balanced and delicious menu designed to excite and nourish them.

KIDS FIRST

We started with the real experts – the kids – and guided every menu decision by its impact on students and the choices that reflect their preferences.

DISTRICT-SPECIFIC CUSTOMIZATION

We find ways for each school community to express itself by focusing on foods popular with kids in the District and ingredients that can be sourced nearby.

CULINARY STYLE

Bright Bites Kitchen delivers great food that celebrates fresh, nutritious, bold flavors and seasonal ingredients. These delicious meals positively impact students with a dining experience that showcases innovation in the K-5 environment and lets them make choices that reflect their taste preferences.

Babylon Micro-Farms' STEM Garden in Ralston Public Schools

The Babylon Micro-Farms' STEM Garden is a powerful educational tool that brings STEM subjects to life. This is an incredible way for Ralston Public Schools to cultivate a new generation of environmentally conscious, STEM-savvy students.

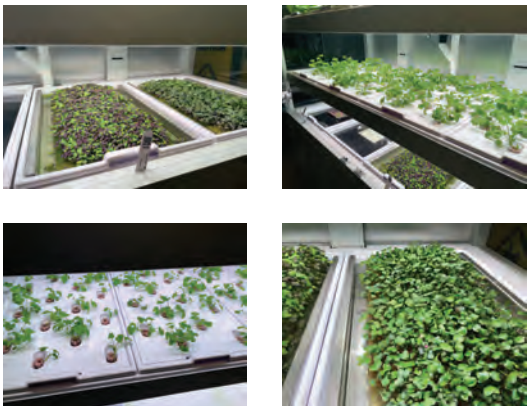
- **Hydroponic System**: The advanced hydroponic technology allows plants to thrive without soil, using nutrient-rich water, ensuring a clean and efficient growing process.
- **Space-Efficient Design**: The compact design of the STEM Garden makes it ideal for classroom environments, maximizing space while providing a rich learning experience.
- **Educational Integration**: The STEM Garden aligns with STEM education goals, promoting teamwork, collaboration and critical thinking among students.
- **Variety of Crops**: Students can cultivate a diverse range of plants, including leafy greens, herbs, edible flowers and microgreens.
- **High Yield**: The system supports up to 90 plants and can produce approximately 2 pounds of fresh produce weekly, providing a continuous supply of fresh, healthy food.

EDUCATIONAL BENEFITS:

HANDS-ON LEARNING: Students gain practical experience in plant biology, environmental science and agriculture.

STEM SKILLS DEVELOPMENT: The STEM Garden fosters critical thinking, problem-solving and teamwork skills.

SUSTAINABILITY EDUCATION: Students learn about sustainable farming practices and the importance of environmental stewardship.



Babylon Micro Farms in Weld School District Weld, Colorado

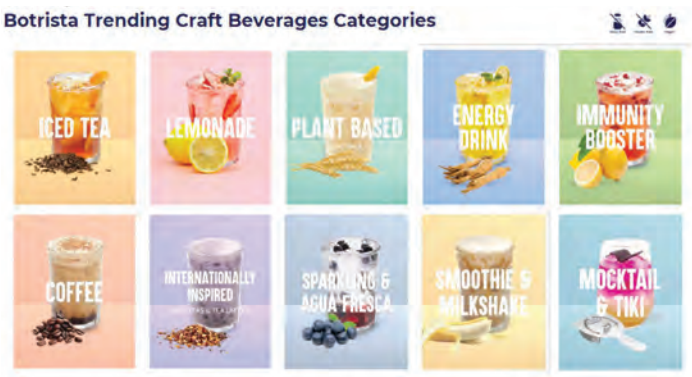
25-SCH-437950

ATTACHMENT HEADER

BOTRISTA: Beverages Of The Future

Automated Botristas are another future option to add to the high schools. This program is currently being piloted at several of our partner districts.

Botrista



TRENDS SHOW that customers want to try new, innovative drinks. Now, you can offer them an automated beverage station. This station offers a fully customizable menu, with boba tea currently sitting as the number-one category.

Botrista is a fully automated craftbeverage machine that can increase excitement and sales. Cloud-based control will allow us to view analytics, change menus based on real-time data and view inventory levels at a glance.

Additional features include:

- Hundreds of beverage combinations available
- Products are shelf stable and open bags can last up to one month
- Requires little to no training and minimal labor hours

25-SCH-431950

Peak Performance Nutrition Program

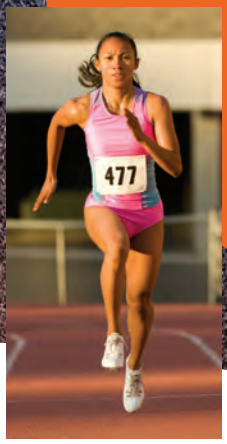
PEAK PERFORMANCE MEALS

Introduction: Peak Performance is a cutting-edge nutrition program designed specifically for student athletes in high school. This program focuses on providing smart, balanced meal choices that are reimbursable and tailored to meet the unique needs of young athletes. By fueling students with the right nutrients, Peak Performance aims to unleash their full potential, helping them excel in every class, study session, practice, and activity.

KEY FEATURES:

PERFORMANCE-BASED NUTRITION: Meals are carefully crafted to support the high energy and nutritional demands of student athletes, ensuring they stay strong, focused, and energized throughout the day.

BALANCED CHOICES: The program offers a variety of balanced meal options that include essential nutrients such as proteins, carbohydrates, healthy fats, vitamins, and minerals.



REIMBURSABLE MEALS: All meals provided through Peak Performance are fully reimbursable, aligning with school meal program requirements and ensuring accessibility for all students.

BENEFITS OF IMPLEMENTATION:

- Enhanced Athletic Performance: Proper nutrition is crucial for athletic success. Peak Performance provides the essential nutrients needed to improve strength, endurance, and recovery, helping student athletes perform at their best.
- Academic Excellence: Balanced nutrition supports cognitive function, helping students stay focused and alert during classes and study sessions.
- Overall Well-Being: By promoting healthy eating habits, Peak Performance contributes to the overall well-being of students, reducing the risk of nutritional deficiencies and related health issues.
- Convenience and Accessibility: The program ensures that nutritious meals are readily available to student athletes, making it easy for them to maintain a healthy diet even with their busy schedules.

The Peak Performance Nutrition Program is more than just a meal plan; it is a comprehensive approach to enhancing the physical and academic performance of student athletes. By providing balanced, reimbursable meals, Peak Performance empowers students to reach their full potential both on and off the field. We look forward to collaborating with Ralston High Schools to implement this transformative program and support the success of our student athletes.

25-SCH-437950

Revamping existing spaces with fresh facades and new paint can significantly boost engagement. These updates create a more inviting and stimulating environment, encouraging people to interact and participate. By enhancing the visual appeal, we can foster a sense of community and collaboration.

ELEMENTARY EVOLUTION TO BRIGHT BITES
WILDEWOOD ELEMENTARY SCHOOL

BRIGHT BITES KITCHEN

BEFORE

AFTER

25.SGI-131950

Ralston PUBLIC SCHOOLS

RALSTON PUBLIC SCHOOLS MARKETING STRATEGY

COMMUNICATION

Programs tailored to fit all grade levels

nutrislice

MY DTXT Connect By TXT

STUDENT PROMOTION INFLUENCER

Capture

FOCUS GROUPS

NEWSLETTERS

PERSONALIZATION

Programs tailored to Individual Tastes

foodiE CAFE by sodexo

BIG-CITY BITES International Edition

BIG-CITY BITES Eat Across North America

POP-UP RESTAURANT SERIES

BBQ

Stirfiers

SUB CULTURE

TAQUERIA

Twirls

Overslept

Rockin' Ramen

SPICE HOUSE

FIESTA

TATER TEMPTATIONS

Please scan or click the QR code to see our experience-focused and custom marketing plan built for each grade level at Ralston Public Schools.

Our marketing strategy is geared toward expanding great experiences at each grade level.

SCAN OR CLICK HERE

GROWTH

Programs tailored to Healthy Eating Choices

- STUDENT LEARNING LABS
- POP-UP RESTAURANT SERIES
- MOBILE KITCHENS
- À LA CARTE OPTIONS
- COFFEE SHOPS
- CREDIT CARD PAYMENT OPTIONS
- NUTRITION EDUCATION RESOURCES
- CONVENIENCE STORES
- CAREER TECHNICAL EDUCATION EXPERTISE

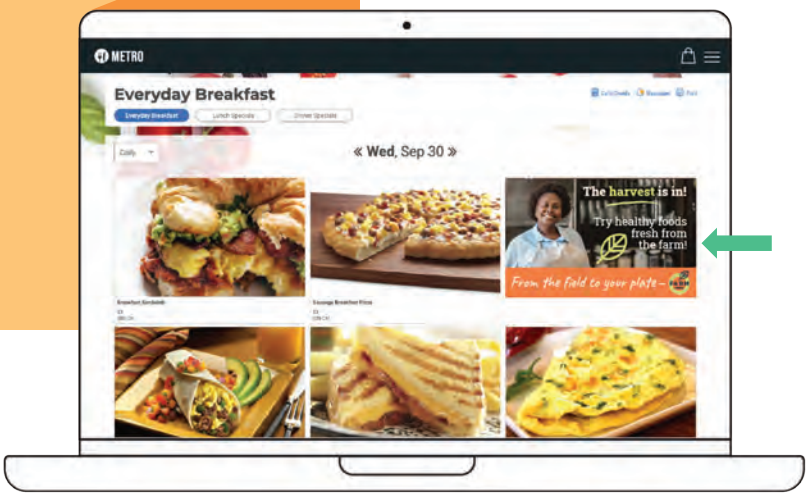
ACCESS

Programs tailored to Student and Staff Schedule Needs

- BREAKFAST ACCESS EXPANSION
- GRAB-AND-GO MEAL EXPANSION
- COOKING IN THE CLASSROOM
- AFTERSCHOOL REFUELING
- ENCOURAGE HEALTHY EATING THROUGH: MENU PROMOTIONS, THEME DAYS AND NUTRITION EDUCATION

OUTREACH-SUPPORTING TECHNOLOGY

nutrislice



Nutrislice Essentials

Nutrislice will allow Ralston Public Schools parents, students and families to access menus anytime, anywhere using a laptop or app on their phone. Available in 40-plus languages, menus on the Nutrislice app will ensure the entire community knows what meals are being served everyday.

INCLUSIVE CONNECTIVITY

- Connect to menus everywhere through a website and mobile app with voice activation on any Alexa-enabled device
- Menus available in 40-plus languages
- Fully accessible website for disabled and visually impaired users
- Daily, weekly and monthly online menus with print options

ACCURATE NUTRITION RESOURCES

- Generates nutrition information for each menu item including serving size, calories, fat, saturated fat, trans fat, cholesterol, sodium, total carbs, dietary fiber, sugar, added sugar, protein, vitamin A (IU or RE), vitamin C, calcium, iron, potassium and vitamin D
- Provides safe allergen identification system
- Utilizes customizable filters for special diets and allergies that automatically remove menu items based on restrictions
- Offers capability to upload manufacturers' labels
- Allows families to customize meals directly in the app, which shows new allergen and nutrition information based on the updates
- Automatically scales nutrition information based on selected serving size
- Displays MyPlate information

SNAP SURVEYS

Snap Surveys allow us to place QR codes on posters, at the end of service lines and in other strategic locations to solicit feedback.

Scan here to see how Snap Surveys are flexible, fast and easy and how we quickly engage students for instant feedback.

SCAN OR CLICK HERE

25-SCH-431950

Today's students prefer to communicate in pictures more than words. As communication continues to evolve, so too must our response to meet the technology-driven world in which we live, so we'd like to welcome Captured, a unique, research-based approach to gathering student feedback at Ralston Public Schools. Captured factors in emotions and lets students express what they are thinking, feeling and doing as they experience our operations. This reveals the true student experience and helps us make informed decisions to the benefit of the District. Understanding the "need" and the "why" helps us create solutions that fulfill students' needs in a way not typically pursued. Plus, it's more fun and interactive than a traditional survey.

Scan here to explore life through the eyes of your students.

SCAN OR CLICK HERE

UPshow is a customizable digital signage platform delivering a cost-effective solution for a better mealtime experience for the K-12 segment through engagement, entertainment and education.

UPshow is powered by a web-based control panel that features a built-in digital asset library to save operators time when sourcing and scheduling screen content. The technology seamlessly connects cafeteria LCD screens and students' mobile devices, creating a revolutionary interpersonal network that breaks down social barriers and fosters student connection. Scan here to explore UPshow.

SCAN OR CLICK HERE

MYDTXT Connect By TXT

MYDXT provides instant feedback. Our unique offer allows customers the ability to tell us about their dining experience faster and with greater ease than comment cards, emails or phone calls.

- **Text-to-win promotions**
- **Automatic menu texts**
- **Text survey polling**
- **Important Districtwide notifications**

25-SCH-431950

CONTINUE TO ACCELERATE AN ENERGIZED NUTRITION AND WELLNESS EXPERIENCE

LIVE LEARNING LABS

Children who grow good food eat good food. Learning more about how food systems function and how foods grow gets students excited about fresh fruits, vegetables and other nutritious foods. That's why we offer several different ways to bring these lessons to life in school communities, benefiting science, nutrition, wellness and culinary curricula.

Tower Gardens – Tower Gardens are indoor vertical aeroponic gardens that can grow up to 32 different plants, vegetables, herbs and flowers. These fast-growing gardens allow students to plant, grow and harvest inside of a single semester alongside our lesson plans to help educators make the most of this resource.

School Gardens and Farms – From raised garden beds to football field-sized farms, we can help your school turn outdoor spaces into hands-on learning labs that can spark a lifetime of love for fresh, healthy foods among students.

Beehive Program – Pollinators play an important part in our food systems. Our Beehive Program can bring actual and virtual beehives/habitats and accompanying educational resources to sponsoring schools to help students understand the important role that bees play in our ecosystem.

25-SCH-431950

NEW HEALTH AND WELLNESS PROGRAMS FOR ALL

Over the years, we've contributed to the health and wellness of students, faculty and staff at Ralston Public Schools with healthy, delicious food and ongoing wellness programming. Because we're always on a mission to bring new, innovative ideas to life that deepen interest and connections with healthy lifestyles, we're excited to offer even more options to support the Ralston Public Schools community.

NUTRITION AND PERFORMANCE EDUCATION COUNSELING

As one of the largest employers of registered dietitians in the United States, our school, district and regional dietitians can partner with your health education staff and sports programs to build relationships with students and athletes to help them meet their goals.

Our dietitians can offer one-on-one health counseling, allergy education and meal accommodation for religious, cultural, health and weight management support. We also offer athletes, coaches and trainers access to targeted performance-boosting advice and plans.

25-SCH-431950

PARTNERSHIP
Champion Of What Matters

ELEVATED, ACCOUNTABLE AND COLLABORATIVE

We will foster a collaborative relationship with the District while being grounded in a renewed commitment to excellence. Using the expertise of all Nebraska Resources, we will reinforce our commitment to change management and continuous improvement.

Accountability To Your Vision

New Proposed Service Level Agreements (SLAs)

- Our commitment to helping you achieve your goals faster begins with our commitment to service. Strategic leadership who can leverage the full weight of our regional and national resources guarantees measured, sustainable progress year over year.
- We propose mutually defined SLAs to ensure you achieve the goals, key performance indicators and commitments that are most important to you and your community.

The Benefits of Implementing SLAs Include Guaranteed:

- Participation strategy tied to industry-best benchmarks
- Timely, effective incorporation of plant based menus, sustainable purchasing and food waste reduction programs
- Strategic community engagement activities designed to build and strengthen the meaningful partnerships that matter most to you
- Improved communication plans to expand outreach, drive collaboration and deliver standard periodic performance reports
- Clear standards and baseline expectations for all essential elements of the Child Nutrition Services program

SCAN OR CLICK HERE

To view Ralston Public Schools SLAs please scan or click here

25-SCH-431950

FLEXIBLE, ACCOUNTABLE AND TRUE TO OUR COMMITTMENTS

GROSS FIXED PRICE PER MEAL			
	BREAKFAST	LUNCH	A LA CARTE
Gross Fixed Price	$2.220	$2.396	$2.396

Please note: This is your gross fixed price per meal. Your monthly invoice will include commodity credits reducing the gross fixed price. Total annual commodities for 2025/2026 will be $170,757.

GUARANTEE SCENARIOS			
OPTION 1: $0.05 INCREASE	OPTION 2: $0.10 INCREASE	OPTION 3: $0.15 INCREASE	OPTION 4: SODEXO RECOMMENDATION
$0.05 Increase Breakfast $0.05 Increase Lunch	$0.10 Increase Breakfast $0.10 Increase Lunch	$0.15 Increase Breakfast $0.15 Increase Lunch	$0.10 Increase Breakfast $0.05 Increase Lunch
$224,485 GUARANTEE	**$232,939 GUARANTEE**	**$241,393 GUARANTEE**	**$227,073 GUARANTEE**

HIGHLIGHTED PROPOSAL BENEFITS
Your current Child Nutrition General Manager Judy Kyle will continue as the leader at Ralston Public Schools.
All national and regional resources who support you are provided at no charge to the District.
The above fixed price per meal illustrates our commitment to maximizing student participation through increased engagement activities. It is reliant on continued collaboration and partnership with the District in finding new ways to serve more students, leveraging all available programs such as Provision 2.
Sodexo will help the district promote the free & reduced application process which may lead to increased participation. The goal is to provide free meals to ensure students thrive with quality nutritious food. See Meal Value Plan details in Section J.
Our fixed price does not reduce food spend or reduce customer service levels under District Manager Bob Snowden and General Manager Judy Kyle's consistent leadership , we are able to grow through serving more students.

25-SCH-431950

In the spirit of transparency, we have supplied comprehensive plans and assigned top resources to illustrate the depth of our commitment to achieving your goals. Those plans and resources include:

- A robust school-specific participation plan
- Assurance of delivery through annual strategic visits by our Senior Vice President Wendy Surak
- A commitment to applying the entire breadth and depth of our national and regional resource team

Transparency Matters

In this proposal, we have identified everything you can expect, and the many needs and steps required to achieve success. Based on the trust and collaboration we have built over our 15 year partnership, we are ready to continue learning and adapting throughout this new journey that we will embark on together.

We recommit to accelerating our drive and are resolved to do what we do best – taking great care of those we serve. Thank you for giving us a chance to outline this commitment to you and your community.

25-SCH-431950

ALLAN COLLINS
REGIONAL VICE PRESIDENT

Allan has been with Sodexo for 30 years and he remains grounded in our core principle of putting our customers first. He has witnessed the stress of the pandemic and increasing economic pressures pushing our teams off course and losing their sight of this mission. Allan's leadership represents a revitalization of our dedication to improve student experiences and work hard to create raving fans within your community.

He is honored to lead a solid, tenured, empowered and dedicated local team that embodies the same philosophy. Our team has realigned around the following initiatives to ensure success:

- Align every decision we make to your vision, never forgetting who we serve
- Simplify the student experience, listening to their needs to create raving fans
- Expand access to culturally preferred foods, creating familiarity and increasing relevancy
- Align to the Good Food Purchasing Program, driving meaningful change to our supply chain
- Invest in developing the skills of our on-site team, improving their culinary acumen to keep pace with the evolving taste preferences of your students
- Engage actively in community partnerships that support your mission and values

"You have our guaranteed commitment to the solutions and programs outlined within this proposal. Our team is here to serve you holistically, transparently and honestly."

– Allan Collins
Regional Vice President
Sodexo At School

25-SCH-431950

WELCOME
TO
NEBRASKA
Home of Arbor Day

B1.

Cost Information

DELIVERING: A SELF-SUSTAINING NUTRITION PROGRAM

CREATE INVESTMENT OPPORTUNITIES TO GROW THROUGH FINANCIAL STEWARDSHIP

Providing competitive pricing, ensuring cost-effective management, maintaining a growth mindset and delivering value-added offerings will provide a financial guarantee for all five years of the contract. We propose complete alignment with your goals and ambition, increased funding to maximize quality nutrition and an enhanced strategy to drive operational proficiency.

FINANCIALS

GROSS FIXED PRICE PER MEAL			
	BREAKFAST	LUNCH	A LA CARTE
Gross Fixed Price	$2.220	$2.396	$2.396

Please note: This is your gross fixed price per meal. Your monthly invoice will include commodity credits reducing the gross fixed price. Total annual commodities for 2025/2026 will be $170,757.

GUARANTEE SCENARIOS			
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Our fixed price does not reduce food spend or reduce customer service levels under District Manager Bob Snowden and General Manager Judy Kyle's consistent leadership , we are able to grow through serving more students.
District Labor includes CBA negotiated rate increases for SY 2026.

25-SCH-431950

OPTION 1: RFP REQUIRED BUDGET $0.05 INCREASE

FINANCIAL REQUIREMENTS - BUDGET-$.05 INCREASE	
Total Revenues for Budget	$2,756,041
Food and Supplies	$1,406,487
FSMC Labor	$119,585
District Labor	$945,048
District Indirect Costs	$34,446
Total Expenditures	$2,531,556
Projected Fund Balance	$224,485

HIGHLIGHTED PROPOSAL BENEFITS
Your current Child Nutrition General Manager Judy Kyle will continue as the leader at Ralston Public Schools.
All national and regional resources who support you are provided at no charge to the District.
The above fixed price per meal illustrates our commitment to maximizing student participation through increased engagement activities. It is reliant on continued collaboration and partnership with the District in finding new ways to serve more students using programs such as Provision 2.
Sodexo will help the district promote the free & reduced application process which may lead to increased participation. The goal is to provide free meals to ensure students thrive with quality nutritious food. See Meal Value Plan details in Section J.
Our fixed price does not reduce food spend or reduce customer service levels under DM Bob Snowden and GM Judy Kyle's consistent leadership, we are able to grow through serving more students.
District Labor Expense includes CBA negotiated rate increases for SY 2026.
We guarantee a minimum excess of $224,485 annually for all five years of the contract using Option 1: Budget Increase $0.05

25-SCH-431950

OPTION 1: FINANCIAL PROPOSAL ASSUMPTIONS - INCREASE OF $0.05

Financial Guarantee – If, at the conclusion of each school year, during the term of our contract, the Ralston Public Schools child nutrition program does not meet or exceed a surplus of $224,485 based on Option 1: Budget $0.05 increase, Sodexo will make up the difference. For purposes of calculating the fund balance surplus for the financial guarantee, the District direct expenses shall be no greater than the amounts set forth below.

District Direct Expenses – District Hourly Labor $945,048

District Indirect Expenses - Projected at $34,446, as identified by Ralston Public Schools.

Fixed Price Contract – Fixed price per meal proposed is:

Breakfast	$2.220
Lunch	$2.396
Equivalent Meals	$2.396

Meal Definition
Meals are defined for our fixed price based on the following
1 lunch = 1 meal
1 breakfast = 1 meal
1 snack = 1meal
1 dinner =1 meal

Department of Agriculture Regulations – As required by U.S. Department of Agriculture (USDA) regulations, Sodexo will credit back the market value of all USDA commodities and bonus commodities received during the contract year. Fixed-meal price per meal includes processing costs of USDA commodity products.

Sodexo Labor – The pricing proposal reflects Sodexo's management labor as proposed in Section G: Management Services Narrative.

Meal Equivalents – Derived from all other revenue, excluding federal/state reimbursements, student snack/breakfast/ lunch reimbursable sales and childcare program meals. The meal equivalency rate shall be equal to $4.99, as stated in the RFP.

Serving Days for RFP Required Base Pro Forma – Based on 177 full breakfast and lunch service days at elementary school(s), and 177 full breakfast and lunch service days at the middle school(s) and high school(s).

District Enrollment – Average daily attendance (ADA in the on-site school classroom environment) is projected at 3,311, which is 95% of the enrollment of 3,485 provided in the RFP. Any reduction from those on-site school numbers will cause an adjustment in the guarantee.

Annual Price Adjustment (CPI Increase) – Sodexo's fixed price may be increased on an annual basis by the yearly percentage change in the Consumer Price Index (CPI). The original contract must specify the CPI: Food Away From Home series of the CPI for All Urban Consumers, published by the Bureau of Labor Statistics of the Department of Labor, for the 12-month period between May 2026 to May 2027. Adjustment factors may include changes in federal reimbursement rates. This information is available at: *https://www.bls.gov/news. release/cpi.t01.htm*

Invoicing – Sodexo's invoice will be provided monthly, including the fixed price per meal served. Monthly invoices include the gross fixed-price-per-meal cost and credit for commodities received per the contract agreement.

Proposed Agreement – The proposed agreement commences July 1, 2025 and continues through June 30, 2026, with options for four one-year renewals, as provided under federal and state guidelines and regulations. The agreement will conform to all regulations as set forth by Nebraska and the USDA.

25-SCH-431950

Termination – If there is no breach or default of this contract, either party may terminate this Contract for cause by providing at minimum ninety (90) days prior written notice to the other party.

Consequential Damages. In no event shall either Party be liable for consequential, indirect or incidental damages (including punitive damages and lost profits), even if such Party has been advised of the possibility of such damages in advance.

Waiver of Recovery. Notwithstanding anything to the contrary set forth in this Agreement, with respect to property damage, for which the Parties maintain a system of coverage on their respective property, each Party hereto waives its rights, and the rights of its subsidiaries and affiliates, to recover from the other Party hereto and its subsidiaries and affiliates for loss or damage to such Party's building, equipment, improvements and other property of every kind and description resulting from fire, explosion or other cause normally covered in special causes of loss form and builders risk property insurance policies. This clause shall survive termination of this Agreement.

"The estimated food and supplies costs set forth in this Worksheet is based on Sodexo's estimated invoiced costs without reduction for rebates, credits, discounts and allowances (collectively, "Allowances"). The estimated value of Allowances, although not shown on this Worksheet, have been utilized in formulating the Fixed Price Per Meal, and Sodexo's retention of such amounts allows it to offer a competitive Fixed Price Per Meal while limiting additional administrative fees, management fees, and overhead costs. Estimated insurance costs are based on average manual rates for insurance in the geographical area of the premises. Sodexo's Fixed Price per Meal set forth in this Worksheet is fully compliant with FNS-2007-003 RIN 0584-AD38 Procurement Requirements for the National School Lunch, School Breakfast and Special Milk Programs, per the Food and Nutrition Services, USDA, Final Rule, dated Wednesday, October 31, 2007. Data provided in this Worksheet with respect to Sodexo's operating expenses is provided for informational purposes only. Variances between the amounts set forth in this Worksheet and the actual operating expenses will not cause any additional charges, credits or changes to the Fixed Price per Meal charged to the SFA."

"For the avoidance of doubt, Sodexo's financial guarantee shall be calculated as follows: all program revenues including student cash sales, federal and state reimbursements from lunch, breakfast and snack meals, adult sales, special functions, and summer meal program revenues and the value of commodities received less (i) the Fixed Price for all meals served, and (ii) SFA labor (if applicable), and other expenses as outlined in Sodexo's financial proposal and as modified by Amendment."

25-SCH-437950

OPTION 1: RFP REQUIRED BUDGET $0.05 INCREASE

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:		
Meal Type	**Fee Per Meal**	
NSLP Fixed Price Per Meal Fee	Breakfast:	$ 2.220
	Lunch:	$ 2.396
	Afterschool Snack:	$ 1.200
Preschool CACFP Meal Pattern	Breakfast:	$ 2.220
	Lunch:	$ 2.396
	AM/PM Snack (non-reimbursable)	$ 1.200
SFSP Fixed Price Per Meal Fee	Breakfast:	$ 2.220
	Lunch:	$ 2.396
	Snack:	$ 1.200
	Supper:	$ 2.500
Seamless Summer Option Meal Fee	Breakfast:	$ 2.220
	Lunch:	$ 2.396
	Snack:	$ 1.200
	Supper:	$ 2.500
CACFP Fixed Price Per Meal Fee	Breakfast:	$ 2.220
	Lunch:	$ 2.396
	Snack:	$ 1.200
	Supper:	$ 2.500
Special Milk Program	Price per Carton:	$ 0.500
Non-Reimbursable Milk	Price per Carton:	$ 0.500
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$ 2.396
Meal Equivalent Factor		**$4.99**
***SFA's Vended Meals:**	Breakfast:	$ 2.220
	Lunch:	$ 2.396
	Snack:	$ 1.200
	Supper:	$ 2.500
***SFA's Vended Meals:**	Breakfast:	$ 2.220
	Lunch:	$ 2.396
	Snack:	$ 1.200
	Supper:	$ 2.500
Guarantee (SY 2025-2026)		$ 224,485
Contract Value (SY 2025-2026)		$ 1,559,576.90

25-SCH-431950

OPTION 1: GUARANTEE

Option One: RFP Required Budget $0.05 Increase

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $ 224,485 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

25-SCH-431950

OPTION 2: RFP REQUIRED BUDGET $0.10 INCREASE

FINANCIAL REQUIREMENTS - BUDGET-$0.10 INCREASE	
Total Revenues for Budget	$2,764,495
Food and Supplies	$1,406,487
FSMC Labor	$119,585
District Labor	$945,048
District Indirect Costs	$34,446
Total Expenditures	$2,531,556
Projected Fund Balance	$232,939

HIGHLIGHTED PROPOSAL BENEFITS
Your current Child Nutrition General Manager Judy Kyle will continue as the leader at Ralston Public Schools.
All national and regional resources who support you are provided at no charge to the District.
The above fixed price per meal illustrates our commitment to maximizing student participation through increased engagement activities. It is reliant on continued collaboration and partnership with the District in finding new ways to serve more students using programs such as Provision 2.
Sodexo will help the district promote the free & reduced application process which may lead to increased participation. The goal is to provide free meals to ensure students thrive with quality nutritious food. See Meal Value Plan details in Section J.
Our fixed price does not reduce food spend or reduce customer service levels under DM Bob Snowden and GM Judy Kyle's consistent leadership, we are able to grow through serving more students.
District Labor Expense includes CBA negotiated rate increases for SY 2026.
We guarantee a minimum excess of $232,939 annually for all five years of the contract using Option 2: Budget Increase $0.10

25-SGH-431950

OPTION 2: FINANCIAL PROPOSAL ASSUMPTIONS - INCREASE OF $0.10

Financial Guarantee – If, at the conclusion of each school year, during the term of our contract, the Ralston Public Schools child nutrition program does not meet or exceed a surplus of $232,939 based on Option 2: Budget $0.10 increase, Sodexo will make up the difference. For purposes of calculating the fund balance surplus for the financial guarantee, the District direct expenses shall be no greater than the amounts set forth below.

District Direct Expenses - District Hourly Labor $945,048

District Indirect Expenses – Projected at $34,446, as identified by Ralston Public Schools.

Fixed Price Contract – Fixed price per meal proposed is:

Breakfast	$2.220
Lunch	$2.396
Equivalent Meals	$2.396

Meal Definition
Meals are defined for our fixed price based on the following
1 lunch = 1 meal
1 breakfast = 1 meal
1 snack = 1meal
1 dinner =1 meal

Department of Agriculture Regulations – As required by U.S. Department of Agriculture (USDA) regulations, Sodexo will credit back the market value of all USDA commodities and bonus commodities received during the contract year. Fixed-meal price per meal includes processing costs of USDA commodity products.

Sodexo Labor – The pricing proposal reflects Sodexo's management labor as proposed in Section G: Management Services Narrative.

Meal Equivalents – Derived from all other revenue, excluding federal/state reimbursements, student snack/breakfast/lunch reimbursable sales and childcare program meals. The meal equivalency rate shall be equal to $4.99, as stated in the RFP.

Serving Days for RFP Required Base Pro Forma – Based on 177 full breakfast and lunch service days at elementary school(s), and 177 full breakfast and lunch service days at the middle school(s) and high school(s).

District Enrollment – Average daily attendance (ADA in the on-site school classroom environment) is projected at 3,311, which is 95% of the enrollment of 3,485 provided in the RFP. Any reduction from those on-site school numbers will cause an adjustment in the guarantee.

Annual Price Adjustment (CPI Increase) – Sodexo's fixed price may be increased on an annual basis by the yearly percentage change in the Consumer Price Index (CPI). The original contract must specify the CPI: Food Away From Home series of the CPI for All Urban Consumers, published by the Bureau of Labor Statistics of the Department of Labor, for the 12-month period between May 2026 to May 2027 Adjustment factors may include changes in federal reimbursement rates. This information is available at: *https://www.bls.gov/news. release/cpi.t01.htm*

Invoicing – Sodexo's invoice will be provided monthly, including the fixed price per meal served. Monthly invoices include the gross fixed-price-per-meal cost and credit for commodities received per the contract agreement.

Proposed Agreement – The proposed agreement commences July 1, 2025 and continues through June 30, 2026, with options for four one-year renewals, as provided under federal and state guidelines and regulations. The agreement will conform to all regulations as set forth by Nebraska and the USDA.

25-SCH-431950

Termination – If there is no breach or default of this contract, either party may terminate this Contract for cause by providing at minimum ninety (90) days prior written notice to the other party.

Consequential Damages. In no event shall either Party be liable for consequential, indirect or incidental damages (including punitive damages and lost profits), even if such Party has been advised of the possibility of such damages in advance.

Waiver of Recovery. Notwithstanding anything to the contrary set forth in this Agreement, with respect to property damage, for which the Parties maintain a system of coverage on their respective property, each Party hereto waives its rights, and the rights of its subsidiaries and affiliates, to recover from the other Party hereto and its subsidiaries and affiliates for loss or damage to such Party's building, equipment, improvements and other property of every kind and description resulting from fire, explosion or other cause normally covered in special causes of loss form and builders risk property insurance policies. This clause shall survive termination of this Agreement.

"The estimated food and supplies costs set forth in this Worksheet is based on Sodexo's estimated invoiced costs without reduction for rebates, credits, discounts and allowances (collectively, "Allowances"). The estimated value of Allowances, although not shown on this Worksheet, have been utilized in formulating the Fixed Price Per Meal, and Sodexo's retention of such amounts allows it to offer a competitive Fixed Price Per Meal while limiting additional administrative fees, management fees, and overhead costs. Estimated insurance costs are based on average manual rates for insurance in the geographical area of the premises. Sodexo's Fixed Price per Meal set forth in this Worksheet is fully compliant with FNS-2007-003 RIN 0584-AD38 Procurement Requirements for the National School Lunch, School Breakfast and Special Milk Programs, per the Food and Nutrition Services, USDA, Final Rule, dated Wednesday, October 31, 2007. Data provided in this Worksheet with respect to Sodexo's operating expenses is provided for informational purposes only. Variances between the amounts set forth in this Worksheet and the actual operating expenses will not cause any additional charges, credits or changes to the Fixed Price per Meal charged to the SFA."

"For the avoidance of doubt, Sodexo's financial guarantee shall be calculated as follows: all program revenues including student cash sales, federal and state reimbursements from lunch, breakfast and snack meals, adult sales, special functions, and summer meal program revenues and the value of commodities received less (i) the Fixed Price for all meals served, and (ii) SFA labor (if applicable), and other expenses as outlined in Sodexo's financial proposal and as modified by Amendment."

25-SCH-431950

OPTION 2: RFP REQUIRED BUDGET $0.10 INCREASE

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:			
Meal Type	**Fee Per Meal**		
NSLP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Afterschool Snack:	$	1.200
Preschool CACFP Meal Pattern	Breakfast:	$	2.220
	Lunch:	$	2.396
	AM/PM Snack (non-reimbursable)	$	1.200
SFSP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Seamless Summer Option Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
CACFP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Special Milk Program	Price per Carton:	$	0.500
Non-Reimbursable Milk	Price per Carton:	$	0.500
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$	2.396
Meal Equivalent Factor		**$4.99**	
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Guarantee (SY 2025-2026)		$	232,939
Contract Value (SY 2025-2026)		$	1,559,576.90

25-SCH-431950

OPTION 2: GUARANTEE

Option Two: RFP Required Budget $0.10 Increase

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $ 232,939 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

25-SGH-431950

OPTION 3: RFP REQUIRED BUDGET $0.15 INCREASE

FINANCIAL REQUIREMENTS - BUDGET-$0.15 INCREASE	
Total Revenues for Budget	$2,772,950
Food and Supplies	$1,406,487
FSMC Labor	$119,585
District Labor	$945,048
District Indirect Costs	$34,446
Total Expenditures	$2,531,556
Projected Fund Balance	$241,393

HIGHLIGHTED PROPOSAL BENEFITS
Your current Child Nutrition General Manager Judy Kyle will continue as the leader at Ralston Public Schools.
All national and regional resources who support you are provided at no charge to the District.
The above fixed price per meal illustrates our commitment to maximizing student participation through increased engagement activities. It is reliant on continued collaboration and partnership with the District in finding new ways to serve more students using programs such as Provision 2.
Sodexo will help the district promote the free & reduced application process which may lead to increased participation. The goal is to provide free meals to ensure students thrive with quality nutritious food. See Meal Value Plan details in Section J.
Our fixed price does not reduce food spend or reduce customer service levels under DM Bob Snowden and GM Judy Kyle's consistent leadership, we are able to grow through serving more students.
District Labor Expense includes CBA negotiated rate increases for SY 2026.
We guarantee a minimum excess of $241,393 annually for all five years of the contract using Option 3: Budget Increase $0.15

25-SCH-431950

OPTION 3: FINANCIAL PROPOSAL ASSUMPTIONS - INCREASE OF $0.15

Financial Guarantee – If, at the conclusion of each school year, during the term of our contract, the Ralston Public Schools child nutrition program does not meet or exceed a surplus of $241,393 based on Option 3: Budget $0.15 increase, Sodexo will make up the difference. For purposes of calculating the fund balance surplus for the financial guarantee, the District direct expenses shall be no greater than the amounts set forth below.

District Direct Expenses – District Hourly Labor $945,048

District Indirect Expenses - Projected at $34,446, as identified by Ralston Public Schools.

Fixed Price Contract – Fixed price per meal proposed is:

Breakfast	$2.220
Lunch	$2.396
Equivalent Meals	$2.396

Meal Definition
Meals are defined for our fixed price based on the following
1 lunch = 1 meal
1 breakfast = 1 meal
1 snack = 1meal
1 dinner =1 meal

Department of Agriculture Regulations – As required by U.S. Department of Agriculture (USDA) regulations, Sodexo will credit back the market value of all USDA commodities and bonus commodities received during the contract year. Fixed-meal price per meal includes processing costs of USDA commodity products.

Sodexo Labor – The pricing proposal reflects Sodexo's management labor as proposed in Section G: Management Services Narrative.

Meal Equivalents – Derived from all other revenue, excluding federal/state reimbursements, student snack/breakfast/ lunch reimbursable sales and childcare program meals. The meal equivalency rate shall be equal to $4.99, as stated in the RFP.

Serving Days for RFP Required Base Pro Forma – Based on 177 full breakfast and lunch service days at elementary school(s), and 177 full breakfast and lunch service days at the middle school(s) and high school(s).

District Enrollment – Average daily attendance (ADA in the on-site school classroom environment) is projected at 3,311, which is 95% of the enrollment of 3,485 provided in the RFP. Any reduction from those on-site school numbers will cause an adjustment in the guarantee.

Annual Price Adjustment (CPI Increase) – Sodexo's fixed price may be increased on an annual basis by the yearly percentage change in the Consumer Price Index (CPI). The original contract must specify the CPI: Food Away From Home series of the CPI for All Urban Consumers, published by the Bureau of Labor Statistics of the Department of Labor, for the 12-month period between May 2026 to May 2027 Adjustment factors may include changes in federal reimbursement rates. This information is available at: *https://www.bls.gov/news. release/cpi.t01.htm*

Invoicing – Sodexo's invoice will be provided monthly, including the fixed price per meal served. Monthly invoices include the gross fixed-price-per-meal cost and credit for commodities received per the contract agreement.

Proposed Agreement – The proposed agreement commences July 1, 2025 and continues through June 30, 2026, with options for four one-year renewals, as provided under federal and state guidelines and regulations. The agreement will conform to all regulations as set forth by Nebraska and the USDA.

25-SCH-431950

Termination – If there is no breach or default of this contract, either party may terminate this Contract for cause by providing at minimum ninety (90) days prior written notice to the other party.

Consequential Damages. In no event shall either Party be liable for consequential, indirect or incidental damages (including punitive damages and lost profits), even if such Party has been advised of the possibility of such damages in advance.

Waiver of Recovery. Notwithstanding anything to the contrary set forth in this Agreement, with respect to property damage, for which the Parties maintain a system of coverage on their respective property, each Party hereto waives its rights, and the rights of its subsidiaries and affiliates, to recover from the other Party hereto and its subsidiaries and affiliates for loss or damage to such Party's building, equipment, improvements and other property of every kind and description resulting from fire, explosion or other cause normally covered in special causes of loss form and builders risk property insurance policies. This clause shall survive termination of this Agreement.

"The estimated food and supplies costs set forth in this Worksheet is based on Sodexo's estimated invoiced costs without reduction for rebates, credits, discounts and allowances (collectively, "Allowances"). The estimated value of Allowances, although not shown on this Worksheet, have been utilized in formulating the Fixed Price Per Meal, and Sodexo's retention of such amounts allows it to offer a competitive Fixed Price Per Meal while limiting additional administrative fees, management fees, and overhead costs. Estimated insurance costs are based on average manual rates for insurance in the geographical area of the premises. Sodexo's Fixed Price per Meal set forth in this Worksheet is fully compliant with FNS-2007-003 RIN 0584-AD38 Procurement Requirements for the National School Lunch, School Breakfast and Special Milk Programs, per the Food and Nutrition Services, USDA, Final Rule, dated Wednesday, October 31, 2007. Data provided in this Worksheet with respect to Sodexo's operating expenses is provided for informational purposes only. Variances between the amounts set forth in this Worksheet and the actual operating expenses will not cause any additional charges, credits or changes to the Fixed Price per Meal charged to the SFA."

"For the avoidance of doubt, Sodexo's financial guarantee shall be calculated as follows: all program revenues including student cash sales, federal and state reimbursements from lunch, breakfast and snack meals, adult sales, special functions, and summer meal program revenues and the value of commodities received less (i) the Fixed Price for all meals served, and (ii) SFA labor (if applicable), and other expenses as outlined in Sodexo's financial proposal and as modified by Amendment."

25-SCH-437950

OPTION 3: RFP REQUIRED BUDGET $0.15 INCREASE

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:			
Meal Type	**Fee Per Meal**		
NSLP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Afterschool Snack:	$	1.200
Preschool CACFP Meal Pattern	Breakfast:	$	2.220
	Lunch:	$	2.396
	AM/PM Snack (non-reimbursable)	$	1.200
SFSP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Seamless Summer Option Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
CACFP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Special Milk Program	Price per Carton:	$	0.500
Non-Reimbursable Milk	Price per Carton:	$	0.500
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$	2.396
Meal Equivalent Factor		**$4.99**	
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Guarantee (SY 2025-2026)		$	241,393
Contract Value (SY 2025-2026)		$	1,559,576.90

25-SCH-431950

OPTION 3: GUARANTEE

Option Three: RFP Required Budget $0.15 Increase

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $ 241,393 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

25-SCH-431950

OPTION 4: BUDGET SODEXO RECOMMENDATION

OPTION 4: FINANCIAL ASSUMPTIONS - BUDGET-INCREASE OF $0.10 BREAKFAST $0.05 LUNCH SODEXO RECOMMENDATION	
Total Revenues for Budget	$2,758,629
Food and Supplies	$1,406,487
FSMC Labor	$119,585
District Labor	$945,048
District Indirect Costs	$34,446
Total Expenditures	$2,531,556
Projected Fund Balance	$227,073

HIGHLIGHTED PROPOSAL BENEFITS
Your current Child Nutrition General Manager Judy Kyle will continue as the leader at Ralston Public Schools.
All national and regional resources who support you are provided at no charge to the District.
The above fixed price per meal illustrates our commitment to maximizing student participation through increased engagement activities. It is reliant on continued collaboration and partnership with the District in finding new ways to serve more students using programs such as Provision 2.
Sodexo will help the district promote the free & reduced application process which may lead to increased participation. The goal is to provide free meals to ensure students thrive with quality nutritious food. See Meal Value Plan details in Section J.
Our fixed price does not reduce food spend or reduce customer service levels under DM Bob Snowden and GM Judy Kyle's consistent leadership, we are able to grow through serving more students.
District Labor Expense includes CBA negotiated rate increases for SY 2026.
We guarantee a minimum excess of $227,073 annually for all five years of the contract using Option 4: Sodexo Recommendation
Sodexo's recommendation is based on a review of metro area pricing versus Ralston current pricing.

25-SGH-431950

OPTION 4: FINANCIAL PROPOSAL ASSUMPTIONS - SODEXO RECOMMENDATION

Financial Guarantee – If, at the conclusion of each school year, during the term of our contract, the Ralston Public Schools child nutrition program does not meet or exceed a surplus of $227,073 based on Option 4: Budget $0.10 Increase Breakfast $0.05 increase Lunch, Sodexo will make up the difference. For purposes of calculating the fund balance surplus for the financial guarantee, the District direct expenses shall be no greater than the amounts set forth below.

District Direct Expenses – District Hourly Labor $945,048

District Indirect Expenses - Projected at $34,446, as identified by Ralston Public Schools.

Fixed Price Contract – Fixed price per meal proposed is:

Breakfast	$2.220
Lunch	$2.396
Equivalent Meals	$2.396

Meal Definition
Meals are defined for our fixed price based on the following
1 lunch = 1 meal
1 breakfast = 1 meal
1 snack = 1meal
1 dinner =1 meal

Department of Agriculture Regulations – As required by U.S. Department of Agriculture (USDA) regulations, Sodexo will credit back the market value of all USDA commodities and bonus commodities received during the contract year. Fixed-meal price per meal includes processing costs of USDA commodity products.

Sodexo Labor – The pricing proposal reflects Sodexo's management labor as proposed in Section G: Management Services Narrative.

Meal Equivalents – Derived from all other revenue, excluding federal/state reimbursements, student snack/breakfast/lunch reimbursable sales and childcare program meals. The meal equivalency rate shall be equal to $4.99, as stated in the RFP.

Serving Days for RFP Required Base Pro Forma – Based on 177 full breakfast and lunch service days at elementary school(s), and 177 full breakfast and lunch service days at the middle school(s) and high school(s).

District Enrollment – Average daily attendance (ADA in the on-site school classroom environment) is projected at 3,311, which is 95% of the enrollment of 3,485 provided in the RFP. Any reduction from those on-site school numbers will cause an adjustment in the guarantee.

Annual Price Adjustment (CPI Increase) – Sodexo's fixed price may be increased on an annual basis by the yearly percentage change in the Consumer Price Index (CPI). The original contract must specify the CPI: Food Away From Home series of the CPI for All Urban Consumers, published by the Bureau of Labor Statistics of the Department of Labor, for the 12-month period between May 2026 to May 2027. Adjustment factors may include changes in federal reimbursement rates. This information is available at: *https://www.bls.gov/news. release/cpi.t01.htm*

Invoicing – Sodexo's invoice will be provided monthly, including the fixed price per meal served. Monthly invoices include the gross fixed-price-per-meal cost and credit for commodities received per the contract agreement.

25-SCH-437950

Proposed Agreement – The proposed agreement commences July 1, 2025 and continues through June 30, 2026, with options for four one-year renewals, as provided under federal and state guidelines and regulations. The agreement will conform to all regulations as set forth by Nebraska and the USDA.

Termination – If there is no breach or default of this contract, either party may terminate this Contract for cause by providing at minimum ninety (90) days prior written notice to the other party.

Consequential Damages. In no event shall either Party be liable for consequential, indirect or incidental damages (including punitive damages and lost profits), even if such Party has been advised of the possibility of such damages in advance.

Waiver of Recovery. Notwithstanding anything to the contrary set forth in this Agreement, with respect to property damage, for which the Parties maintain a system of coverage on their respective property, each Party hereto waives its rights, and the rights of its subsidiaries and affiliates, to recover from the other Party hereto and its subsidiaries and affiliates for loss or damage to such Party's building, equipment, improvements and other property of every kind and description resulting from fire, explosion or other cause normally covered in special causes of loss form and builders risk property insurance policies. This clause shall survive termination of this Agreement.

"The estimated food and supplies costs set forth in this Worksheet is based on Sodexo's estimated invoiced costs without reduction for rebates, credits, discounts and allowances (collectively, "Allowances"). The estimated value of Allowances, although not shown on this Worksheet, have been utilized in formulating the Fixed Price Per Meal, and Sodexo's retention of such amounts allows it to offer a competitive Fixed Price Per Meal while limiting additional administrative fees, management fees, and overhead costs. Estimated insurance costs are based on average manual rates for insurance in the geographical area of the premises. Sodexo's Fixed Price per Meal set forth in this Worksheet is fully compliant with FNS-2007-003 RIN 0584-AD38 Procurement Requirements for the National School Lunch, School Breakfast and Special Milk Programs, per the Food and Nutrition Services, USDA, Final Rule, dated Wednesday, October 31, 2007. Data provided in this Worksheet with respect to Sodexo's operating expenses is provided for informational purposes only.

Variances between the amounts set forth in this Worksheet and the actual operating expenses will not cause any additional charges, credits or changes to the Fixed Price per Meal charged to the SFA."

"For the avoidance of doubt, Sodexo's financial guarantee shall be calculated as follows: all program revenues including student cash sales, federal and state reimbursements from lunch, breakfast and snack meals, adult sales, special functions, and summer meal program revenues and the value of commodities received less (i) the Fixed Price for all meals served, and (ii) SFA labor (if applicable), and other expenses as outlined in Sodexo's financial proposal and as modified by Amendment."

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OPTION 4: BUDGET SODEXO RECOMMENDATION

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:			
Meal Type	**Fee Per Meal**		
NSLP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Afterschool Snack:	$	1.200
Preschool CACFP Meal Pattern	Breakfast:	$	2.220
	Lunch:	$	2.396
	AM/PM Snack (non-reimbursable)	$	1.200
SFSP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Seamless Summer Option Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
CACFP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Special Milk Program	Price per Carton:	$	0.500
Non-Reimbursable Milk	Price per Carton:	$	0.500
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$	2.396
Meal Equivalent Factor		**$4.99**	
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Guarantee (SY 2025-2026)		$	227,073
Contract Value (SY 2025-2026)		$	1,559,576.90

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OPTION 4: SODEXO RECOMMENDATION GUARANTEE

Option Four: Sodexo Recommendation
Breakfast $0.10 Lunch $.015
11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $ 227,073 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

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WELCOME
TO
NEBRASKA
Home of Arbor Day

C.

Detailed Service Capacity Plan

i. Defined goals and recommendations for improved operation, including estimated increases in student participation and any changes to personnel and equipment.
ii. Detailed transition plan which indicates the activities, procedures, timetable, and support personnel involved in the implementation of the FSMC's services.
iii. Description of the variety of menu offerings to be made available and at what frequency.
iv. Description of local foods offering that will be incorporated into menus.
v. Proposed organizational chart for the on-site FSMC management team.

OUR FOCUS ON CHILD NUTRITION AND WELLNESS

OUR COMMITMENT TO RALSTON PUBLIC SCHOOLS

Every day, your students and educators decide whether to participate in your dining program. With Sodexo, that decision is an easy one. Our proposed offer:

- Increases Emphasis on Simplifying the Student Experience
- Expands Access to Familiar Meals
- Increases the Abundance of Local Foods, Scratch and Quick-scratch Recipes

Ralston Public Schools students will continue to enjoy fresh, delicious and nutritious foods that they love to eat thanks to our culinary staff, a team of professionally trained chefs and a registered dietitian who create and test new recipes throughout the year. Our on-site child nutrition team works closely with your District to create dishes that satisfy the unique tastes and diverse cultures of each school.

25-SCH-431950

OUR PLAN TO ENHANCE SERVICE

RECOMMENDATION AND GOALS FOR ADVANCING CURRENT OPERATIONS

Over the past 15 years, Ralston Public Schools and Sodexo have formed a strong foundation for an innovative child nutrition program that enhances the student experience and helps your schools and community thrive. Your child nutrition program has been built for sustained success, and we know that innovative educational programming empowers students to build lifelong habits of healthy living. We are looking forward to the next steps of our journey together.

BUILDING A LEGACY OF PROGRAM SUCCESS

Our Innovation Roadmap for Ralston Public Schools provides a five-year plan to regularly introduce enhanced features and options in hands-on, experiential programs utilizing digital platforms and resources. There are multiple service tiers within each solution, providing you the flexibility to customize your journey's roadmap based on your needs.

We will continue to focus our innovation efforts on key initiatives:

- Increase scratch and quick-scratch recipes
- Elevate the culinary experience, infusing a broader variety of wholesome and local foods

For detailed information on our approach, please review the five-year innovation roadmap on the following pages. Additional context and specific program overviews for each innovation can be found within this section.

25-SCH-431950

Growing a Healthier Future Together

FIVE-YEAR INNOVATION ROAD MAP

Nourishment

CENTER FOR GOOD FOOD PURCHASING

LOCALLY GROWN

BRIGHT BITES KITCHEN

FastTakes

Menu

STUDENT-LED MENUS FEATURING CULTURALLY FAMILIAR FOODS

nutrislice

TASTE4 by sodexo

CUSTOMIZABLE HIGH SCHOOL EXPERIENCE

foodiE CAFÉ by sodexo

MIDDLE SCHOOL EXPERIENCE

Engagement

FarmtoMarket

TOWER GARDEN BY JUICE PLUS+

STUDENT Well-Being

Nutrition · Achievement · Environment · Community · Activity

NUTRITION EDUCATION CURRICULUM SUPPORT

DESK EXPRESS

EDUCATOR MEALS

POP-UP RESTAURANT CONCEPTS

Fine Dining

A to Z salad bar

Exhibition cooking

CONTINUED STUDENT SURVEYS AND FOCUS GROUPS

UPSHOW

UPSHOW DIGITAL MENU BOARD SOLUTIONS

Capture

STUDENT INSIGHT DRIVES CUSTOMIZED MENUS

STUDENT PROMOTION INFLUENCER

STUDENT PROMOTION INFLUENCER

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Community

MY DTXT Connect By TXT

Future Chefs National Challenge

FARM TO SCHOOL

LEVERAGING NEBRASKA VENDOR PARTNERSHIPS

WellnessFairs

IDology insights strategy solutions

CONTINUED STUDENT SURVEYS AND FOCUS GROUPS

INGREDIENT, NUTRITION AND ALLERGEN INFORMATION

PERFORMANCE TABLE AND NUTRITION COUNSELING RESOURCES

Partnership

COMMITTED TO TRANSPARENT FINANCIAL REPORTING

FULL UTILIZATION OF ANNUAL COMMODITY ENTITLEMENT

COLLECT AND ANALYZE BENCHMARK DATA

EFFECTIVELY SUPPORT THE PREPARATION OF CLAIMS FOR SFA APPROVAL AND SUBMISSION

COLLABORATION MEETINGS TO ENSURE ALIGNMENT TO YOUR MISSION AND VALUES

MEAL INTEGRITY PLAN COMPLIANCE FOLLOWING ALL FEDERAL AND NEBRASKA CHILD NUTRITION PROGRAM STANDARDS

Together We Grow

Our journey toward an accelerated and energized nutrition and wellness experience starts here.

25.SCH-431950

OUR COMMITMENTS TO CULINARY EXCELLENCE

Our team holds themselves accountable for developing and executing plans that reflect Ralston's desire for fresh, quality food. We make four solid commitments.

#1
PRIORITIZE FOOD QUALITY AND SCRATCH MADE MEALS

#2
PROVIDE FRESH, QUALITY INGREDIENTS

#3
SEEK LOCAL AND NEBRASKA GROWN

#4
ENSURE ETHICAL PURCHASING

SCAN OR CLICK HERE

To view Ralston Public Schools SLAs please scan or click here

PROPOSED SERVICE LEVEL AGREEMENTS

In support of our commitment to accountability and in support of creating a strong service focused foundation, we are proposing mutually agreed upon Service Level Agreements (SLAs). Potential SLAs can be tied to the deployment of our fresh quality foods, local and Nebraska spend and operational effectiveness commitments. We look forward to discussing the use of Service Level Agreements as a measure of success.

JIM HILTON

EXECUTIVE CHEF AND CULINARY INNOVATION DESIGNER

Our Nebraska-based Chef Jim Hilton creates amazing recipes celebrating the diversity of the communities we serve. From breakfast tacos made with cage-free eggs to spicy banh mi sandwiches crafted with all white meat chicken, Chef Jim will work with our Ralston team to deliver customization using local fresh ingredients.

— Engaging Local Community Partners —

JUDY KYLE

GENERAL MANAGER
ON-SITE FARM TO SCHOOL LEAD

On-site General Manager Judy Kyle will be focused on local purchasing. Judy will be working with Chef Jim to explore what local farms and providers they can purchase from to bring local product into the school nutrition program.

COMMITMENT #1:

PRIORITIZE FOOD QUALITY AND SCRATCH MADE MEALS

PROGRAM REFINEMENT THROUGH ADVANCED TECHNICAL CULINARY SKILLS

Our proposed Ralston Public Schools menus have been developed with your students in mind. During this school year, we conducted focus groups, surveys and tasting sessions with students all over Nebraska.

We used this feedback to develop an initial strategy to infuse through culturally preferred recipes that consist of global flavors developed with Ralston Public Schools students at the forefront.

Scratch Cooking

Like never before, parents and students are looking for meals that are prepared with minimum processing and handling, which is why at Ralston, select entrées are made from scratch daily. We commit to producing 50% of items from scratch each day. Our experience shows that freshly cooked scratch meals can increase participation by as much as 10% to 15%.

Our refined student experience strategy, built from insights and feedback from Nebraska, is based on the following tenets:

ADVANCE CULINARY CAPABILITIES IN SUPPORT OF AUTHENTIC AND CULTURALLY PREFERRED MEALS

Chef Jim Hilton will work closely with Sodexo's National Executive Chef, Michael Morris, to deliver a new 12-module Culinary Foundations technical skills training program. This certification program improves the team's ability to drive nutritious, high-quality scratch recipes, quick-scratch recipes and culturally preferred meals by teaching the team fundamental culinary skills, reinforcing a technique-based approach to cooking and promoting consistency in meal presentation across Ralston Public Schools sites.

ELEVATE THE CULINARY EXPERIENCE, INFUSING A BROADER VARIETY OF WHOLESOME AND LOCAL FOODS

Collaboration with Ralston Public Schools administration is an essential element in our strategy to boost the menu with more locally grown, fresh and wholesome ingredients. As we begin to leverage increased federal funding aimed at expanding access to more fresh, healthy and local ingredients we will implement innovative programs that promote sustainable practices, grow the local economy and improve the healthy eating habits of Ralston Public Schools students.

EASY-TO-USE RECIPE BOOKS AND LINE PRESENTATION TOOLS CREATE AN IMPROVED CUSTOMER EXPERIENCE

We utilize a multi-media approach to drive consistency in the delivery of meals at each school site. Newly created visual aids, panning charts, and line setup procedure manuals provide customers with a customizable and inviting experience. A key component of these resource tools is the standardization of a concise user-friendly recipe book. Easy-to-read recipes, images illustrating finished entrée expectations, and comprehensive instructions support steady execution at the site level.

Please scan or click here to see our K-12 Core Training Manual:

SCAN OR CLICK HERE

COMMITMENT #2:

PROVIDE FRESH, QUALITY INGREDIENTS

LOCAL FRESH CLEAN

OUR COMMITMENT

- Eliminate high-fructose corn syrup
- Minimize the use of highly processed food with long ingredient decks
- Antibiotic-free poultry
- rBST-/rBGH-free milk

Chef Jim Hilton prepares recipes that contain wholesome and healthy ingredients to ensure that your students are ready to perform their best in the classrooms, on the sports fields and in life.

Our committment is rooted in:

- Dishes comprised of more whole grains and legumes, along with less sodium, saturated fat, high-fructose corn syrup and other simple sugars
- Snacks and beverages that meet USDA Smart Snacks' nutrition guidelines across all grade levels
- Homestyle recipes, such as scratchmade soups, a variety of pasta dishes and freshly baked, whole wheat bread and bakery items sourced from local bakeries
- Garden Bars stocked with an assortment of fruits and vegetables from Nebraska-based farms
- A variety of entrées and sides representing the proper balance of proteins and carbohydrates to promote fullness

NEBRASKA GROWN: CULINARY DESIGN ROOTED IN QUALITY FRESH INGREDIENTS

Our culinary team created menus highlighting fresh, clean and responsibly sourced recipes that fit our Nebraska Grown philosophy. These items were student-tested and approved. Examples include:

Overnight Oats

Spicy Thai Bowl

Fresh Carnitas With Pineapple Pico de Gallo

Greek Falafel Grain Bowl

Ultimate Veggie Wrap

OUR COMMITMENT

TOP FOOD ITEMS WOVEN INTO THE RALSTON MENU CYCLE

- All Natural Cheese
- Nitrate Free Turkey
- Nitrate Free Ham
- Raw Boneless Skinless Chicken Breast
- Raw Boneless Skinless Chicken Thigh
- Raw Turkey Roast
- Cage Free Eggs

"Serving nutritious meals from happy smiling staff is an investment in our students day."

– Chef Jim Hilton
Regional Executive Chef

COMMITMENT #3:

SEEK LOCAL AND NEBRASKA GROWN

We are committed to doing all we can to advance local sourcing in the communities we serve and promote the economic, social, environmental and health-related benefits that follow.

Part of our strategy involves using our Farm to Market initiative to link Ralston's students to nearby small- and mid-sized farms that will produce the fresh, healthy and minimally processed foods served at their schools.

Judy and team already work with local produce providers and supply houses to locate and utilize farmers within Nebraska to support the local community and enrich the lives of the farmers and your students. By partnering with local farmers to schedule visits to their fields, bringing farmers to schools to speak and showcase fruits and vegetables, or creating school gardens, your students will benefit from the knowledge, hands-on training and nutritious meals.

We commit to advance local purchases by 10% during the 2025-2026 school year.

OUR COMMITMENT

Local and Nebraska-grown: Expanding the Availability of Local Products

- Classen Merchentile
- Hiland Dairy
- Stirtz Farm
- Rotella's Bakery
- Dorothy Lynch Dressing

Nebraska Vendors

Just a few of the local vendors available for use throughout the state of Nebraska include:

- » Rotella Baking – La Vista
- » Tasty Toppings Inc. – Duncan
- » Cargill Meat Solutions – Schuyler
- » Two Rivers Distribution – South Sioux City
- » Jons Naturals – Omaha
- » Sunsprout Enterprises – Omaha
- » J&B Group – Omaha, La Vista
- » Oriental Trading Co. – Omaha
- » Stanislaus Food – Omaha
- » Villamontes Cuisine LLC – Bellevue
- » Marathon Ventures Inc. – Bellevue
- » Monogram Prepared Meats – Fairbury
- » Grassland Dairy Products Inc. – West Point
- » La Mexicana Inc. – Grand Island
- » Glenn Valley Foods LLC – Omaha
- » Taste Traditions Of Omaha – Omaha

COMMITMENT #4:

ENSURE ETHICAL PURCHASING

As part of our commitment to responsible sourcing, Sodexo offers a variety of sustainable products for use in schools. We have actively pursued specific standards and commitments where we can use our purchasing scale to make a significant impact.

To ensure our suppliers conduct business according to our high ethical, social and environmental standards, we require them to sign our Supplier Code of Conduct in order to be able to have a contract with us.

OUR COMMITMENT

Ethical Purchasing Means Doing the Right Thing

By increasing the procurement of fair and responsibly produced products, our onsite team helps to meet students' growing demand for these items while sending an important message to suppliers about the value of fair wages and environmental responsibility. When possible, we purchase foods that are:

- **Cage-free –** Cage-free eggs encourage greater space for commercially laying hens
- **Humanely Raised –** Humanely raised food includes free-range meats from animals raised in ways that protect their health and well-being and minimize the use of antibiotics and other chemicals
- **Sustainably Caught –** Sustainably caught fish and seafood that we obtain from adequately managed wild fisheries and aquaculture facilities
- **Fairly Traded –** Fair-trade/responsibly traded products contribute to an improved quality of life in agricultural regions
- **Sustainably Grown –** Sustainable growing uses agricultural practices that protect natural habitat, conserve energy, restore soil health and protect water quality

GREATER ALIGNMENT WITH THE GOOD FOOD PURCHASING PROGRAM

Aligning with the Good Food Purchasing Program drives our procurement efforts toward supporting local economies and environmental sustainability, valuing the local workforce, promoting animal welfare and delivering quality nutrition. This program advances our ability to craft delicious meals by prioritizing simple ingredients, easy-to-follow recipes and robust quality assurance techniques, increasing access to quality nutrition for all.

By committing to the strategies outlined by the Center for Good Food Purchasing, we will:

- Strengthen equality and resilience of the local Ralston economy by prioritizing local suppliers
- Advance our commitment to engage partnerships of color and community members impacted by current and historic marginalization
- Align our buying power, operational support and resources to further support the Ralston community and food producers
- Identify small and community-based suppliers in collaboration with you, so we stay true to your mission and values

CENTER FOR GOOD FOOD PURCHASING

SCAN OR CLICK HERE

HONORING OUR COMMITMENTS

OUR STRATEGY

ADVANCE CULINARY CAPABILITIES

Ralston Public Schools will benefit from the expertise of our Omaha based chef. Regional Chef Jim Hilton will be responsible for onboarding and training with all Ralston Public Schools' cooks. These key positions will be vital to the team's ability to drive nutritional high-quality meals.

PROVIDE A WIDE VARIETY OF WHOLESOME AND LOCAL FOODS

The entire Nebraska resource team is dedicated to securing the procurement resources to execute our strategy to boost the menu with more locally grown fresh and wholesome ingredients. We are committed to infusing our top list of wholesome ingredients in all menus. All Natural Products and Plant Based Items are central to our ingredient lists.

TECHNICAL SKILLS TRAINING

Chef Jim Hilton, supported by our regional culinary resource team and Sodexo's National Executive Chef Michael Morris, will deliver a new 12-module Culinary Foundations technical skills training program. The program teaches the team fundamental culinary skills, reinforces a technique-based approach and promotes consistency across Ralston Public Schools.

RENFORCING OUR LEGACY OF EXCELLENCE

Over the last 15 years, Judy has built a strong foundation. Together, the team produces over 50% of menu items from scratch. The team has secured relationships with Nebraska Star Beef and other local vendors. Our proposed commitments expand and reinforce the excellent work being done by the entire Sodexo team at Ralston.

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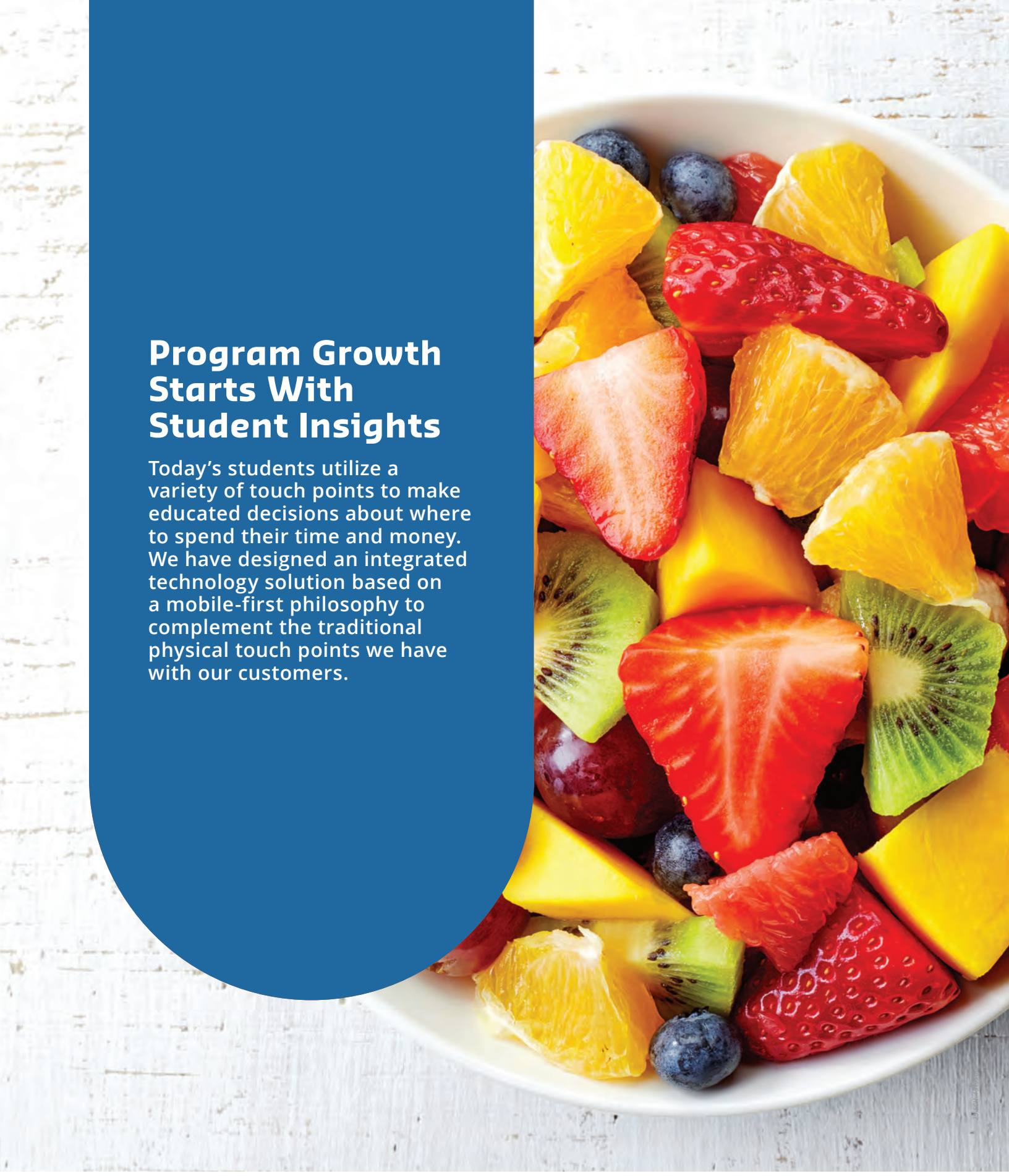
Program Growth Starts With Student Insights

Today's students utilize a variety of touch points to make educated decisions about where to spend their time and money. We have designed an integrated technology solution based on a mobile-first philosophy to complement the traditional physical touch points we have with our customers.



We support Ralston values and believe all families are key partners.

We commit to continue to:

- **Respect and appreciate their diverse strengths and backgrounds**
- **Welcome and invite all ideas, input and feedback**
- **Engage in supporting their students' success**
- **Improve quality of life for the entire community through involvement, leadership and employee engagement**
- **Enhance program outcomes and improve student experiences through supporting the community as an employer, service provider and corporate citizen**

SCHOOL NEWSLETTER

A newsletter is released quarterly to partners, principals, teachers and parents. It includes important health and nutrition information, as well as local stories that highlight the great things your District is doing every day to further student well-being and support engagement.

TASTE TESTING AND STUDENT FOCUS GROUPS

Taste testing and student focus groups are two additional ways to strengthen programs and services. These strategies measure how well menu enhancements address student needs. Feedback is then reviewed and analyzed to best tailor offerings to increase overall participation and satisfaction. Implementing feedback from students shows them that we truly care about their opinions and concerns.

FOODSERVICE ADVISORY COMMITTEE

This committee provides a forum for students, parents, teachers, school board members and the client liaison to deliver feedback on Sodexo's performance. Feedback gathered from the committee benefits you by:

- Offering the information needed to customize child nutrition programs to the particular needs of the community
- Providing new ideas and fresh approaches to marketing new products while increasing participation and revenues

For a complete overview of our technology-based engagement solutions, such as Nutrislice, MYDTXT, Captured and UPshow, please review section H. Innovation.

MYDTXT Captured nutrislice UPSHOW

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LOVE of FOOD

FOOD IS AT THE HEART OF EVERYTHING WE DO

MISSION

We aim to be the premier schools services partner for Ralston Public Schools and your students. The best people, programs and services will help us create exceptional student experiences and deliver our best-in-class menu.

A MINDSET, NOT JUST A MENU

Our best-in-class menu is not just a menu, rather a mindset in everything we do, building the foundation of technique to deliver innovation. Our approach focuses on using a scratch-cooking philosophy to deliver a menu with consistent flavors, inclusive of global cuisines and innovative on-trend foods, while still maintaining our core foundation of providing quality meals that fuel learning.

OUR PROMISE TO RALSTON PUBLIC SCHOOLS

We promise to:

- Nourish the minds of your students by providing healthy and nutritious meals that explore global and familiar flavors while being mindful of the environment
- Positively impact your students' lives by creating a dining experience centered on great food, fresh ingredients, healthy options and inviting environments
- Celebrate fresh, simple, bold and satisfying flavors featuring seasonal ingredients
- Pursue culinary excellence and student satisfaction as the foundation for our Love of Food
- Minimize food waste as a part of our menu design and operational standards

We're reshaping the school experience through our love of food, creating a sense of belonging for a lifetime of student well-being and achievement.

25-SCH-431950

HEALTHY AND HAPPY GO HAND IN HAND

HEALTH-DRIVEN DETAILS

Ralston Public Schools' students will perform better in the classroom, on the sports field and outside of school when they regularly eat meals with wholesome ingredients. Our menus provide the following:

- More whole grains and legumes
- Less sodium, saturated fat and high-fructose corn syrup
- Snacks and beverages that meet USDA Smart Snack nutrition guidelines
- Homestyle and scratchmade recipes along with fresh baked items and an assortment of fresh produce
- Entrees and sides with a proper balance of macro-nutrients: protein, fat and carbohydrates

CHOICE MATTERS

We continue to build our menus based on student and local preferences to reflect your unique community.

NUTRITION ANALYSIS SYSTEM

All meals will continue to meet or exceed USDA nutrition guidelines. Your on-site management team uses the web-based PrimeroEdge nutrition software system for efficiency, regulatory compliance, meal option consistency, ingredient transparency for USDA audits and cost management. Managers will continue to receive system training as well as national and regional support from our menu-planning experts.

Expanded Benefits

Menus do more than tell students what's for lunch. Key benefits include:

- **Guaranteed delivery of correct nutrients**
- **Expanded variety through automated analysis**
- **Secured federal reimbursement without the need for analysis by state authorities**
- **Reduced food waste, production time and costs**
- **Increased efficiency in recordkeeping and reporting**

Your community can view nutrition and allergen information on the Nutrislice app, which is integrated with PrimeroEdge.

25-SCH-431950

Sodexo standards and processes for managing food allergies comply with the USDA's most recent guidance on Accommodating Children with Disabilities in the School Meal Programs.

GETTING AHEAD OF ALLERGIES

All students deserve to feel safe during mealtime. To guarantee this, we will offer staff and students the following training and resources:

STAFF RESOURCES

"Walk the Talk"

- Food allergy specialized training for your team that reviews:
  - The nine most common food allergens
  - How to prevent cross-contamination
  - Why following the recipe is so important
  - Procedures for handling customers' allergy-related questions
  - Steps to take if someone has an allergic reaction

HACCP Manual

- Contains guidelines regarding allergies

Posters

- Display important allergy information in the kitchens, available in both English and Spanish

On-site Reference Guide

- Contains nutrition, ingredient and allergen information (if provided by manufacturer) for all foods served in the NSLP in the District

Frontline Employee Pocket Guide

- Contains crucial information on what to know about food allergies

STUDENT RESOURCES

One-on-One Support

Students with specific dietary needs and allergies will be provided with daily meal alternatives. Prior to making any dietary decisions, our team will collaborate with your nurse and the student's parents or guardian to ensure proper accommodations.

Nutrition information for each menu will be posted on your District's Nutrislice page and accessible to students, parents and team members.

25-SCH-431950

JUMP-START THE DAY WITH SUNRISE SOLUTIONS

You've heard it before – breakfast is the most important meal of the day. Beginning the day with a nutrient-dense meal gets students focused and ready to learn. Schools with breakfast programs also have reduced rates of absenteeism. Ralston Public Schools's students will have access to well-balanced meals every morning with our Sunrise Solutions breakfast program.

FIVE FLEXIBLE OPTIONS

Sunrise Solutions offers five distinct service options designed to encourage participation and enjoyment across all grade levels.

2nd Chance Breakfast offers meals later in the morning before classes start to students who might otherwise miss out due to bus schedules or long lines. This option can be combined with any of the other four concepts.

Breakfast Fast Break offers quick and nutritious grab-and-go meals that can be enjoyed anywhere.

Café Classics is served in the main cafeteria before classes start and features a variety of hot dishes.

Classroom Café delivers individually wrapped portions of continental breakfast items to each classroom.

Cart Creations uses a portable cart to deliver both hot and cold options to students.

"Breakfast skipping among children and adolescents is associated with a number of poor health outcomes and health-compromising behaviors, including higher blood cholesterol and insulin levels, smoking, physical inactivity, disordered eating and unhealthy weight management practices. On the other hand, school breakfast participation can positively impact children's mental health, including reductions in behavioral problems, anxiety and depression."

Keski-Rahkonen, A., Kaprio, J., Rissanen, A., Virkkunen, M., & Rose, R.J. (2003). Breakfast Skipping and Health-compromising Behaviors in Adolescents and Adults. European Journal of Clinical Nutrition, 57(7), 842-853.

Murphy, J. M., Pagano, M.E., Nachmani, J., Sperling, P., Kane, S., & Kleinman, R.E. (1998). The Relationship of School Breakfast to Psychosocial and Academic Functioning: Cross-sectional and Longitudinal Observations in an Inner-city School Sample. Archives of Adolescent Medicine, 152(9), 899-907

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NUTRITION CONTINUES THROUGHOUT THE DAY

Students often remain at school long after classes end for the day. Together, we will explore offering nutritious snacks or dinner to fuel their evenings and continued achievement. Your after-school meal program may even provide some students with the only food they receive until breakfast the following day. That's why this program is so important to your community.

STUDENT BENEFITS

- Reduced hunger
- Increased safety, engagement, achievement and health
- Enhanced learning and physical activity
- Nutrition education

DISTRICT BENEFITS

- Support for working families
- Reimbursement for the food served afterschool
- Money normally spent on food can be used for other parts of the program

Prior to the implementation of any new programs, we will provide a financial analysis showing the breakeven or financial impact.

Sustainability and Wellness Education

Providing a sustainable and environmentally responsible foodservice operation is not enough. Sodexo turns everyday tasks into steps toward a better world. We're all about helping people grow, making communities stronger and taking care of our planet. It's all part of our mission to make life better for everyone and enhancing well-being and sustainability. We provide and encourage consumers to access healthy lifestyle choices, empowering individuals with the knowledge and resources for a healthier life. This comes to life at our sites through our comprehensive approach.

25-SCH-437950

COMPREHENSIVE AND INCLUSIVE WELLNESS

Our health and wellness work is accessible. We deliver value when our work and messaging resonate both in and outside of the school building.

When we increase participation in school nutrition programs, we expand access to health and wellness – and this is vital for Ralston Public Schools' equity and belonging commitments. School nutrition programs lift hundreds of thousands of children out of food insecurity.

Our interconnected, integrated health and wellness messaging through factual nutrition information, social media posts, blog articles, at-home cooking tips for parents and engaging in-classroom or cafeteria events extends outward to families, schools and communities.

Our team has a deep well of experience, with managers, chefs and registered dietitians who recognize the impact of school nutrition on student engagement and achievement as well as the extended impact on family and community health. Every teacher, staff member and student is in the position to be a wellness ambassador for Ralston Public Schools and its surrounding communities.

HOLISTIC SPECTRUM

Students respond to age-appropriate messaging. We focus on a spectrum of ages, helping all students thrive at every level with customized programming for all ages: Bright Bites Kitchen, foodiE Café and Taste4. Key nutrition pillars across elementary, middle and high school levels include eating, living and community and are reinforced both in the cafeteria and across our messaging to support student decisions throughout their days.

EATING AND ENJOYING FOOD

We are focused on preparing dishes packed with lean proteins, whole grains, vegetables, fruits and low-fat dairy as well as increasing and improving our plant-based options. Our recipes and other educational materials result in an easy-to implement approach that helps students make effortless and delicious choices. Registered dietitians create specific menus to support students with allergies or other dietary needs.

LIVING AND SOCIOEMOTIONAL WELLNESS

We support wellness through additional healthful activities for the body, mind and spirit, and we provide students with content and resources to engage them on the topics that matter most to them while ensuring everyone feels they belong.

25-SCH-431950

RALSTON PUBLIC SCHOOLS' TARGETED PARTICIPATION PLAN

TARGETED PARTICIPATION PLAN – LUNCH

CURRENT OPPORTUNITY ASSESSMENT RESULTS

Our opportunity assessment tool assists the Ralston Public Schools team by defining the best path to increase participation. Together, our on-site team and resource support members review participation on a weekly basis and create a sustainable strategy to engage with more students, removing barriers and advancing menus to drive program growth. Each month, the team ranks schools based on the current participation percentage. They focus their efforts on lower-participating schools to drive additional meal counts. Utilizing tailored innovations and partnering with your administration, we can achieve our growth ambition.

RECOMMENDED RESOURCES NEEDED TO ACCOMPLISH GROWTH

Our plan will serve approximately 7,965 more lunches annually

Capture'd

BIG-CITY BITES
Eat Across North America

BRIGHT BITES KITCHEN

foodiE CAFÉ by sodexo

TASTE4 by sodexo

This survey tool allows us to refine our menu, offer and promotions series based upon site-specific student feedback. We have the resources to adjust our operations to improve speed of service, ensure menu variety, drive consistency and improve meal quality while delivering consistency and optimal choice.

Chef James and the team use student-driven feedback to create new recipes that align to our new commitment toward local and preferred foods.

Sourcing local and supporting the Ralston Public Schools community are critical to our mission.

Judy Kyle and Bob Snowden lead our involvement with the Ralston Public Schools Wellness Committee. They will take all feedback back to our team, ensuring constant improvement aligned to your expectations.

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CURRENT RALSTON PUBLIC SCHOOLS LUNCH PARTICIPATION TARGETS

Our team has reviewed all current site information and determined a targeted participation strategy for lunch growth initiatives.

LEVEL	CURRENT PARTICIPATION	PROJECTED OPPORTUNITY TO IMPROVE PARTICIPATION	PROJECTED NUMBER OF ADDITIONAL STUDENTS PARTICIPATING PER DAY VIA TARGETED PARTICIPATION PLAN DEPLOYMENT	PROJECTED INCREASE IN NUMBER OF MEALS SERVED ANNUALLY PER EACH SITE
Elementary Schools	69.7%	74.7%	11	1,947
Middle Schools	74.0%	78.0%	14	2,478
High Schools	49.4%	53.4%	20	3,540

PROPOSED PLAN FOR INCREASED ELEMENTARY LUNCH PARTICIPATION

Over the duration of the five-year contract term, our goal is to ensure free and reduced-price participation at every school level achieves and maintains at least 4% increase in participation during lunch. Considering average daily attendance rates, this would put Ralston Public Schools into the top tier of student participation nationally. Utilizing our tailored innovations and partnering with the local team, we are confident we can achieve this goal. We would like to explore the following innovations at the schools listed above:

- Conduct the Captured survey at these sites during the fall term, courtesy of Chef Jim Hilton and our team.
- Use each elementary school as a site for our new Bright Bites program, which will use Ralston Public Schools student feedback to create a list of preferred foods that meet the evolving tastes and expectations of our customers and community.
- Provide enhanced communication strategies that communicate program benefits targeted toward parents, increased participation in PTO meetings and easy-to-read benefits of participating in the school meal program.
- Offer individualized site training from Chef Jim Hilton at each school site
- Complete quarterly focus group activities with student leadership organizations in the high school as we work to ensure continual improvement and progress. Infuse participation-building promotions, such as pop-up restaurants and limited-time offers.
- Establish a Student Promotion Influencer program that pairs a junior or senior with our regional marketing manager. The program will establish the student as a program ambassador in the local community..

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2025 – 2026 YEAR AT A GLANCE:
PROMOTIONS, WELLNESS EDUCATION AND LIMITED TIME OFFERS

PROMOTIONS • WELLNESS EDUCATION • LIMITED TIME OFFERS

	August 2025	September 2025	October 2025	November 2025
BITE SCIENCE - ALL GRADE LEVELS				
MONTHLY THEME	Brain Health		Bone Health	National Gratitude Month
WELLNESS EDUCATION	**Back to School BRAIN**		**The Spooky SKELETON**	**Have an Attitude of GRATITUDE**
MONTHLY FOCUS INGREDIENTS	*Blueberries Leafy Greens Turmeric Eggs*	*Pears Leafy Greens Turmeric Eggs*	*Pumpkin Mushrooms Broccoli Tofu*	*Cranberries Sweet Potatoes Potatoes*
FEATURED RECIPE	**Chicken- and Veggie-Packed Biryani**		**Pumpkin Alfredo Mac**	
ANATOMY OF TASTE FLAVOR BOOST	Greek Yogurt and/or Pickled Red Onions (Sour)		Pepita Gremolata/ Granola (Crunchy/Savory)	
SEASONAL MENU FEATURES - SECONDARY GRADE LEVELS				
DELI/ FAST TAKES	Kicking Berry Spinach Salad		Spicy Turkey Sub	
PIZZA	Hot Honey Pepperoni		Pumpkin Alfredo Pizza	
GRILL	Cherry Pepper Chicken Sandwich		Sunbutter and Jalapeno Burger	

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December 2025	January 2026	February 2026	March 2026	April 2026	May 2026	June 2026
Moods	Eye Health	Heart Health	National Nutrition Month	Earth Month	National Physical Fitness and Sport Month	Tummy Health
Feeling blue? Grab Some MOOD Food to Chew	**EYE See a Bright Future**	**Heart Your HEART**	**Overall HEALTH is Balance**	**Happy EARTH, Happy You**	**MUSCLE May**	**Trust Your GUT**
Bananas Berries Oats Yogurt	*Carrots Citrus Lean Protein Eggs*	*Kale Whole Grains Beans/Legumes*	*Mushrooms Whole Grains Lean Protein Low-Fat Dairy*	*Bell Peppers Local Fruits and Veggies*	*Whole Grains Lean Protein Dairy*	*Avocado Leafy Greens Nuts and Seeds Berries*
Thai-style Chicken and Pineapple Fried Rice		**Arroz con Pollo**		**Huli Huli Chicken**		**District Choice**
Lime Wedge (Citrus/Bitter)		Crispy Tortilla Chips (Crunchy/Salty)		Asian-Style Roasted Pineapple (Sweet/Spicy)		District Choice

OPTIONAL ADDITION FOR ELEMENTARY

Sesame Ginger Noodle Salad	Southern Crispy Cobb Salad	Caprese Chicken Wrap	District Choice
Pizza Bianca	Pizza Piccante	Garden Blooms	District Choice
Chicken Katsu Sandwich	Oklahoma Onion Burger	Garden Veggie Burger	District Choice

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2025 – 2026 YEAR AT A GLANCE:
PROMOTIONS, WELLNESS EDUCATION AND LIMITED TIME OFFERS

PROMOTIONS • WELLNESS EDUCATION • LIMITED TIME OFFERS

CREATING MEMORABLE STUDENT EXPERIENCES

	August 2025	September 2025	October 2025	November 2025
SUGGESTED FRESH PICKS Recommend: Two Per Month	**Blueberries** Leafy Greens Turmeric	**Pears** Leafy Greens Turmeric	**Pumpkin** Mushrooms Broccoli	**Cranberries** Sweet Potatoes Potatoes
SPECIAL EVENTS			**REIMAGINED Healthy High School Challenge**	
FOOD DAYS	8/20 National Lemonade Day	9/26 Better Breakfast Day/National Pancake Day	10/20 National Chicken and Waffles Day	11/6 National Nacho Day
STUDENT EXPERIENCE MOMENTS			Farm to School Month	Vote and Be Heard
ONE DAY/WEEK CELEBRATIONS			National School Lunch Week *(10/13-10/17)*	Thanksgiving Themed Holiday Meal
HOLIDAYS AND CELEBRATIONS		9/1 Labor Day	10/31 Halloween	11/27 Thanksgiving
FEDERAL HERITAGE MONTH AND OTHER OBSERVANCES		Hispanic Heritage Month *(9/15-10/15)*	National Disability Employment Awareness Month	Native American Alaskan Native Heritage Month Veteran's Day *(11/11)*

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December 2025	January 2026	February 2026	March 2026	April 2026	May 2026	June 2026
Bananas Berries Oats	**Carrots** Citrus Lean Protein	**Kale** Whole Grains Beans/Legumes	**Mushrooms** Whole Grains Tomatoes	**Bell Peppers** Local Fruits and Veggies	**Whole Grains** Cucumber Orange	**Avocado** Leafy Greens Nuts and Seeds
		Future Chefs Challenge				
12/1 Eat a Red Apple Day	1/21 National Granola Bar Day	2/9 National Pizza Day	3/24 National Cheesesteak Day	4/17 National Banana Day	5/28 National Hamburger Day	6/5 National Donut Day
Season of Giving		Share the Love	Lunch Madness *(3/17-4/6)*	Earth Month Take the Earth Month Challenge	School Lunch Hero Day *(5/1)*	Pollinator Month Bee the Change National Fresh Fruit and Vegetable Month
December Holiday Themed Meal			National School Breakfast Week *(3/2-3/6)*		Star Wars Day *(5/4)*	
12/25 Christmas	1/19 Martin Luther King Jr. Day	2/14 Valentine's Day	3/17 St. Patrick's Day	4/22 Earth Day	5/5 Cinco De Mayo	
12/3 International Day for People With Disabilities	Generations Celebration Month	Black History Month	Women's History Month	Arab American Heritage Month	Asian Pacific Heritage Month	Caribbean American Heritage Month Pride (LGBTQ+) Month

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AS YOUR CURRENT PARTNER, WE COMMIT TO A SMOOTH TRANSITION PROCESS AND MEETING YOUR NEW REQUIREMENTS.

Moving forward, a renewed focus on value, expertise and innovation will elevate the entire school experience at Ralston Public Schools. With Sodexo, you can expect the same unwavering leadership, operational excellence and attention to detail that you have experienced so far in our partnership.

THE PROOF IS IN THE PAST: ACCOMPLISHMENTS AND HIGHLIGHTS

Our competition will tell you that they are the best partner for Ralston Public Schools, but experience and history are the best indicators of future success. Over the past year, we have valued our partnership and provided:

- A strong commitment to your District and the community as a business partner you can rely on in times of need
- Increased meal opportunities for students and staff by with our strategic participation plan.
- Increased meal variety by enhancing Bright Bites, FoodiE and Taste4
- New programs as regulations changed, updated menus, claiming procedures and enhanced nutrition awareness
- Enhanced student achievement and well-being

While these accomplishments are significant, we are looking ahead to even greater achievements.

ONGOING SATISFACTION AND SERVICE INTEGRITY

Investing in Ralston Public Schools' child nutrition program from the very beginning – that's what started our partnership off on the right foot. By staying with Sodexo as your incumbent provider, you eliminate the potential costs, disruption and hassle of changing providers.

During our continued partnership, should we need to introduce new programs, you can be sure the process will be smooth and successful. Our Right Start Program – Resources for Success – is cost-free to the District and proprietary to Sodexo. It demonstrates our commitment to making a significant investment in the future success of your child nutrition program by addressing every detail before we earn any revenue.

"We are dedicated to evolving with Ralston Public Schools and ready to support future success for the students, teachers and administration. Our continuation plan is our commitment to ongoing collaboration and innovation to increase program participation and customer satisfaction."

– Bob Snowden, District Manager

OUR CUSTOMIZABLE CONTINUATION PLAN

As your current partner, we offer a continuation plan to ensure future success. Within the first 30 days, we will meet with you to codify your priorities, matching them with our resources and personnel to ensure that every element is in place.

Bob Snowden will work with you to update your expectations and establish any new steps necessary to keep delivering the highest service levels.

ACTION STEPS	ASSIGNMENT
Review proposal with the operations team	Wendy Surak, Senior Vice President Bob Snowden, District Manager Sue Sluyter, Regional Client Relations Manager
Establish contractual terms	Allan Collins, Regional Vice President Bob Snowden, District Manager
Prepare new contract	Allan Collins, Regional Vice President Bob Snowden, District Manager Michael Bell, Regional Finance Director Julie Jenkins, Legal Department
Conduct a transition and update meeting to clarify Ralston Public Schools' and Sodexo's ongoing expectations for one another	Allan Collins, Regional Vice President Wendy Surak, Senior Vice President Bob Snowden, District Manager Judy Kyle, General Manager Ralston Public Schools Administrative Leadership
Collaborate with District personnel regarding innovative solutions with the superintendent and the administrative team	Bob Snowden, District Manager Judy Kyle, General Manager
Secure Insurance Certificate	Bob Snowden, District Manager Judy Kyle, General Manager
Review session with administration	Bob Snowden, District Manager
Review expectations of the contract with administrators and foodservice advisory committee	Bob Snowden, District Manager
Establish personal contact with key personnel, administration, foodservice advisory committee, student government, faculty, staff, social clubs, etc	Bob Snowden, District Manager
FreshEyes Review® seeking unbiased insight from administrators on performance regarding the formulated plan to actual deployment over the first 12-18 months	Sodexo Client Relations

A step-by-step protocol guides our efforts as we focus on the next phase of renewal. You'll continue to experience Sodexo's past partnership insight exercises, including:

- Quarterly Business Reviews
- Annual trends presentation
- Annual student survey
- FreshEyes Review every third year

Judy Kyle is available to address any issue – no matter how small – because we want every customer to walk away satisfied. Regularly scheduled meetings, followed by appropriate action steps, will be held if any issues need to be addressed.

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SAMPLE CONTINUATION PLAN

	APRIL	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV
ADMINISTRATION CONNECTION								
Sodexo management on-site team engaged								
Principal, administrator, key staff goal-setting								
Conduct common goal session								
Report progress and challenges to liaison daily								
Meet with Student Advisory Committees (ongoing)								
PROGRAM IMPLEMENTATION								
Sodexo's newest signature marketing materials								
Situation analysis plan updated								
Opening meeting and assignments								
Review operation standards, policies and procedures								
Review and finalize secondary formats								
Deploy breakfast program enhancements								
Install service equipment, marketing and merchandising materials								
TRAINING								
Production management training								
ServSafe training for kitchen managers and staff								
Training plan finalized for the school year								
Opening staff meeting: procedures, policies and training of age-specific marketing programs								
FREE AND REDUCED-PRICE MEAL PROCEDURES								
Finalize free and reduced-price meal applications								
Plan free and reduced-price application processing and marketing activities for the fall								
OTHER								
Review summer feeding plan and activities								
Conduct inventory and review cash handling								
Initiate parent and media communication campaign								
Menu distribution								
Distribution of newsletter								
Deliver nutrition education activities, as requested								

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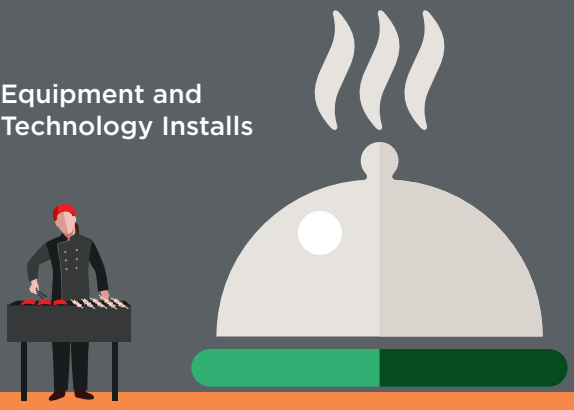
RALSTON PUBLIC SCHOOLS' CONTINUATION JOURNEY

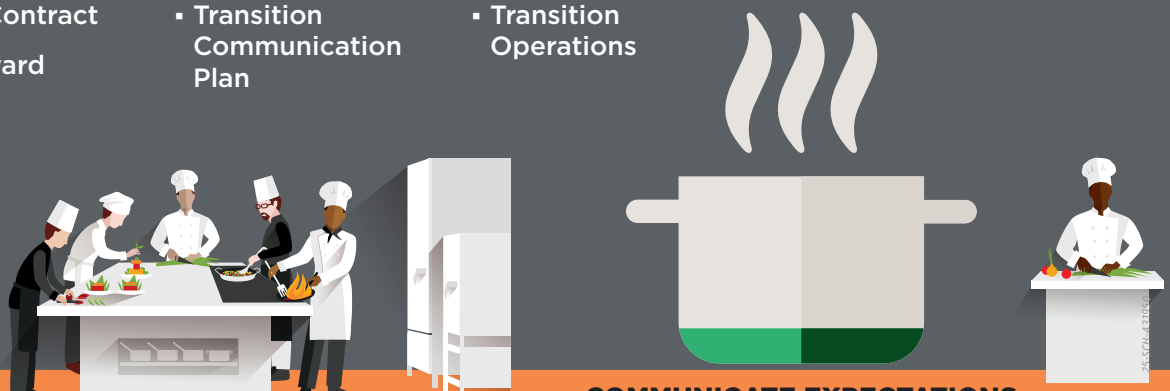
- Verify Contract Requirements and Performance
- Perform Audits
  - Food Safety
  - Physical
- Management and Employee Training Sessions

- Equipment and Technology Installs

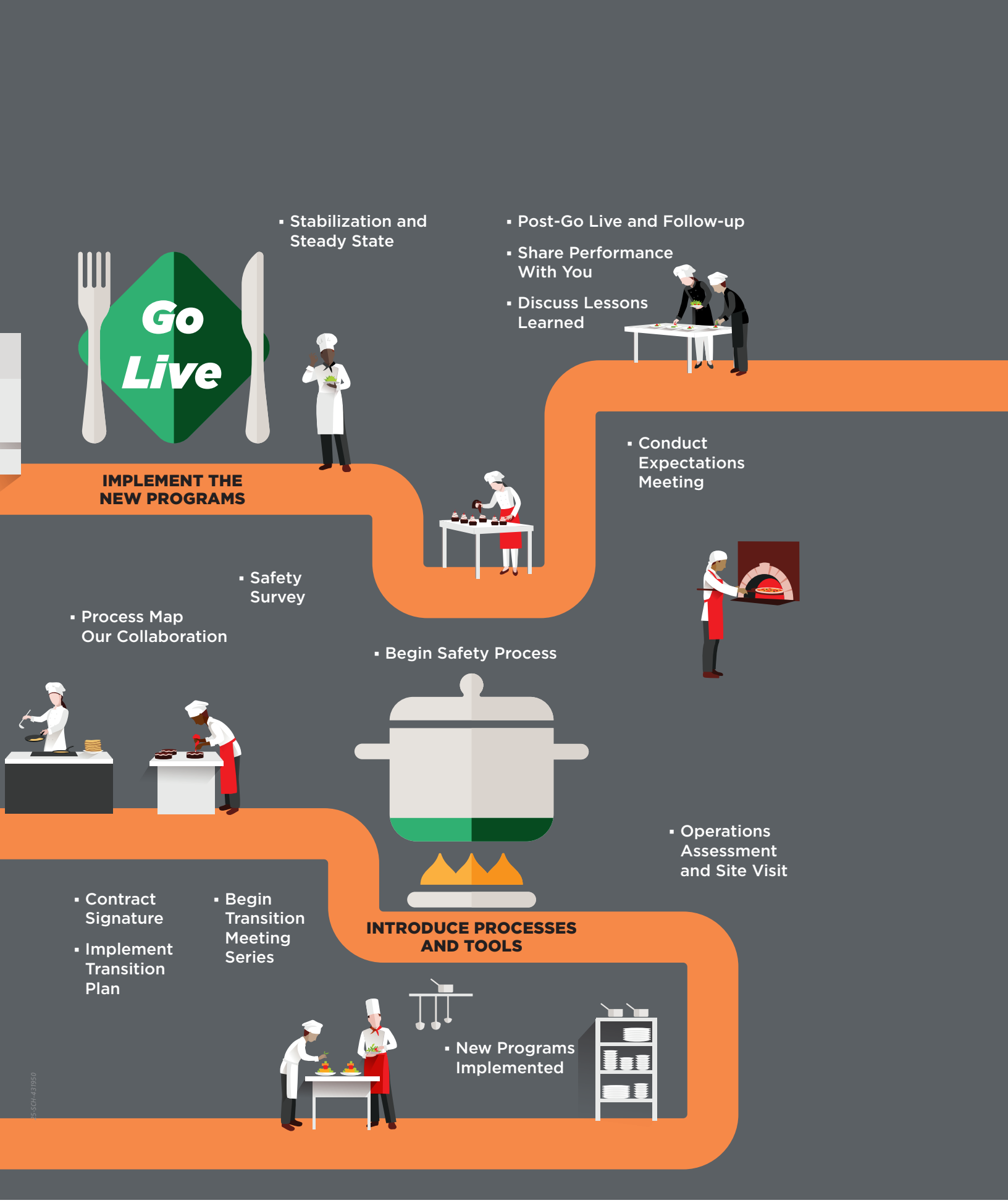


FINALIZE PROCESSES AND REFINE TOOLS

- Pending Contract
- Verbal Award
- Transition Communication Plan
- Transition Operations



COMMUNICATE EXPECTATIONS TO STAKEHOLDERS


Go Live
▪ Stabilization and Steady State
▪ Post-Go Live and Follow-up
▪ Share Performance With You
▪ Discuss Lessons Learned
IMPLEMENT THE NEW PROGRAMS
▪ Conduct Expectations Meeting
▪ Safety Survey
▪ Process Map Our Collaboration
▪ Begin Safety Process
▪ Operations Assessment and Site Visit
▪ Contract Signature
▪ Implement Transition Plan
▪ Begin Transition Meeting Series
INTRODUCE PROCESSES AND TOOLS
▪ New Programs Implemented

NURTURING STUDENT HEALTH AND HAPPINESS

Excellence in your nutrition department begins with leadership. Judy Kyle, our proven and effective leader, is committed to creating a culture of teamwork to enhance each student's educational journey. Our focus remains on nourishing the whole child to improve health, well-being, educational outcomes and connectivity to their communities. We aim to help Ralston Public Schools' students thrive and succeed.

We're reshaping the school experience through our love of food, creating a sense of belonging for a lifetime of student well-being and achievement.

Unique and innovative experiences entice students to want to eat in school every day, try new flavors and learn about the benefits of healthy choices. We achieve this by:

- Serving high-quality, fresh and culturally relevant food daily
- Creating innovative dining brands that rival local restaurants
- Communicating through the latest social and digital media outlets to reach students

YOUR DISTRICT'S EXPERIENCE

Every day, your students, educators and staff decide whether or not to participate in your foodservice program. With Sodexo, that decision is an easy one as we offer:

- Heightened operating efficiency, greater staff engagement and improved student experiences by serving fresh, healthy and appealing food through retail-quality brands
- Increased emphasis on student satisfaction and freedom of choice through delicious culinary creations and strategic menu development
- Improved awareness regarding the importance of healthy eating through engaging education initiatives
- Expanded emphasis on overall student health and well-being through educational programs addressing food allergies, flexible dining options and increased availability of nourishing snacks

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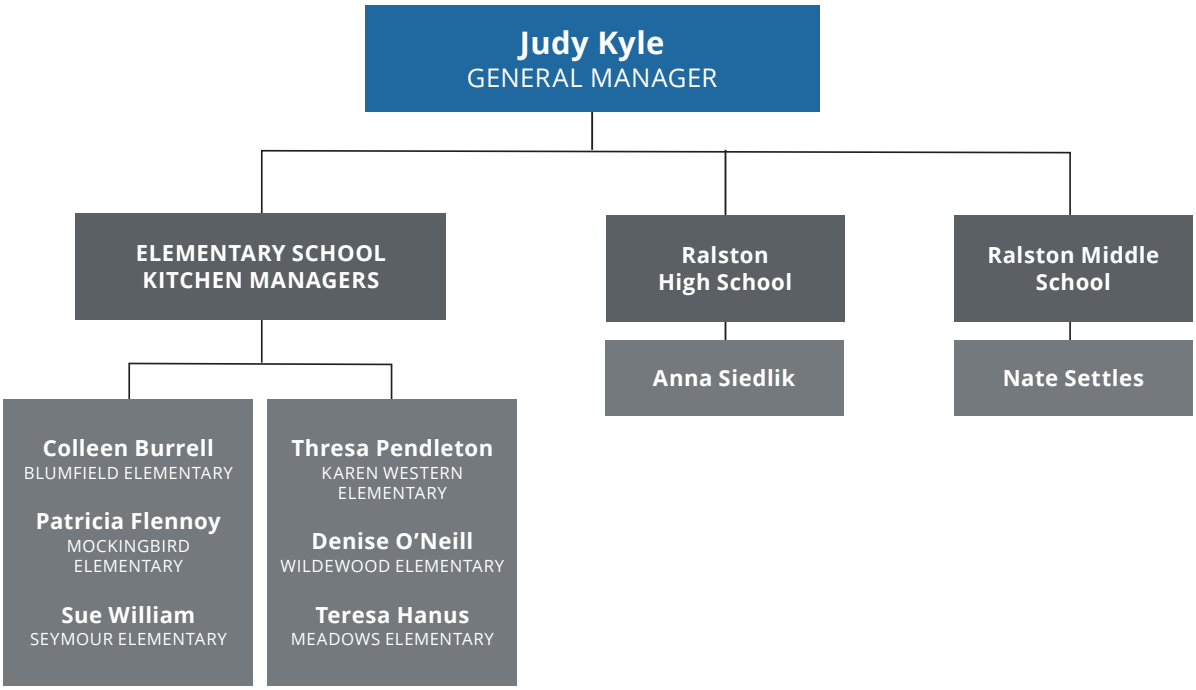
THE TEAM BEHIND YOUR SUCCESS

SODEXO'S COMMITMENT TO SUPERIOR ON-SITE MANAGEMENT

What Ralston receives:

- Improved operational performance through daily collaboration with a local and regional team of seasoned professionals who understand the District's culture and community
- Increased student participation and satisfaction through customer interaction and responding to their needs and preferences
- A shared vision for short- and long-term success through consistent, open, honest communication

Our on-site personnel includes:



ON-SITE MANAGEMENT TEAM PRIORITIES:

- » Maintaining operations with no disruption in services
- » Increasing student participation through healthy and delicious food
- » Implementing retail-quality dining brands to meet the diverse tastes of the student population
- » Committing to an active role in the local community
- » Continuing to make good on our commitments

25-SCH-431950

WELCOME
TO
NEBRASKA
Home of Arbor Day

D.

Experience and References

EXPERIENCE AND REFERENCES:

i. List all operations and locations with contact names/phone numbers where the FSMC is operating the School Meals Programs.

ii. List all SFAs that did not renew their contracts with the FSMC within the last two years and their contact names/phone numbers.

iii. Submit a résumé or listing of qualifications for the proposed resident Food Service Director candidate. This candidate must meet the USDA Professional Standards Hiring Requirements for a new Food Service Director.

iv. Résumé or background of the person who will supervise the work of the resident Food Service Director.

v. Copy of the FSMC's organizational chart.

OUR NEBRASKA EXPERIENCE

75 **Years Combined Management Experience in Omaha with Sodexo Child Nutrition**

6 **Amazing Nebraska School District Partnerships**

15 **Years We Have Served as Your Proud Partner in Ensuring Quality Nutrition for All**

SODEXO BY THE NUMBERS IN NEBRASKA

AS OF JANUARY 2024

1,461 Employees

127 Management

1,334 Frontline

32 Clients

1 Convenience Solutions

4 Corporate

16 Healthcare

6 Schools

5 Campus

1974 Longest Partnership

83 Total Vendors

4 Diverse Vendors

$58,731,133 Total Spend

$3,980,991 Diverse/Small Business Spend

100% Of Sites Say the Environmental Impact of Food Choices Is Important

stop hunger

$3,000 In Scholar Grants Benefiting Local Non-profit Organizations

$48,840 In Scholar Grants Since 1990

195,360 Estimated Impacted Beneficiaries

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REQUIRED LIST OF SIMILAR OPERATIONS

For confidentiality reasons, we cannot provide a comprehensive list of all clients and contacts. Additional information is available upon future request and after we secure permission to share the requested information. For your review, we have enclosed the names and contacts for clients in the Nebraska, Colorado, Oklahoma and Wyoming region.

COLORADO

Academy School District 20
1110 Chapel Hills Drive
Colorado Springs, CO 80920
Start of services: 8/1/1981
Enrollment: 26,178
Contact: Ms. Becky Allan, Chief Financial Officer
Phone: 719-234-1200

Montrose County School
District RE-1J
930 Colorado Avenue
P.O. Box 10,000
Montrose, CO 81401
Start of services: 7/1/2019
Enrollment: 6,154
Contact: Ms. Emily Imus, Finance Director
Phone: 970-249-7726

Rocky Ford School District R-2
601 South 8th Street
Rocky Ford, CO81067
Start of services: 8/1/2005
Enrollment: 764
Contact: Ms. Patty Venem, Business Manager
Phone: 719-254-7423

Weld County School
District RE-5J
110 South Centennial Drive
Milliken, CO 80543
Start of services: 7/1/2000
Enrollment: 3,986
Contact: Mr. Michael Everest, Chief Financial Officer
Phone: 970-587-6053

NEBRASKA

Elkhorn Public Schools
20650 Glenn Street
Elkhorn, NE 68022
Start of services: 2015
Enrollment: 11,319
Contact: Mr. Ryan Lindquist, Executive Director of Business Support Services
Phone: 402-289-2579

North Platte Public Schools
301 West F Street
North Platte, NE 69103
Start of Services 7/1/1994
Enrollment: 3,700
Contact: Stuart Simpson, Executive Director of Finance
Phone: 308-696-3335

Millard Public School District
5606 South 147th Street
Omaha, NE 68137
Start of services: 7/1/2008
Enrollment: 24,104
Contact: Mr. Chad Meisgeier, Chief Financial Officer
Phone: 402-715-8401

Scottsbluff Public School
District 32
1722 First Avenue
Scottsbluff, NE 69361
Start of services: 7/1/2023
Enrollment: 3,471
Contact: Ms. Marianne Carlson, Executive Director of Finance
Phone: 308-635-6203

Seward Public School District 9
410 South Street
Seward, NE 68434
Start of services: 7/1/2022
Enrollment: 1,471
Contact: Dr. Josh Fields, Superintendent
Phone: 402-643-2941

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OKLAHOMA

Bartlesville Public Schools
Food & Facilities Management
1100 SW Jennings Avenue
P.O. Box 1357
Bartlesville, OK 74003
Start of services: 1/6/1992
Enrollment: 5,971
Contact: Dr. Stephanie Curtis, Executive Director of Personnel and School Support
Phone: 918-336-8600

Bethany School District 88
6721 N.W. 42nd Street
Bethany, OK 73008
Start of services: 8/1/1999
Enrollment: 1,709
Contact: Dr. Jenny Jasper, Chief Financial Officer
Phone: 405-789-3801

Deer Creek Schools District 6
20701 North
Macarthur Boulevard
Edmond, OK 73012
Start of services: 5/18/2015
Enrollment: 6,646
Contact: Dr. Jason Perez, Superintendent
Phone: 405-348-6100

Kellyville School District 31
144 South Elm Street
P.O. Box 99
Kellyville, OK 74039
Start of services: 8/19/1983
Enrollment: 895
Contact: Mr. Dan Gist, Superintendent
Phone: 918-247-6133

Skiatook Public School
355 South Osage Street
Skiatook, OK 74070
Start of Service: 8/26/2015
Enrollment: 2296
Contact: Mr. Rick Loggins
Superintendent
Phone: 918.396.1792

Norman Public Schools
Food & Facilities Management
131 South Flood Avenue
Norman, OK 73069
Start of services: 6/1/2002
Enrollment: 16,085
Contact: Mr. Justin Milner, Associate Superintendent and Chief Operations Officer
Phone: 405-366-5874

Owasso School District 11
1501 North Ash Street
Owasso, OK 74055
Start of services: 9/11/1987
Enrollment: 9,629
Contact: Mr. Kerwin Koerner, Assistant Superintendent of Operations
Phone: 918-272-5367

Putnam City School District 1
5401 N.W. 40th Street
Oklahoma City, OK 73122
Start of services: 7/1/1990
Enrollment: 19,419
Contact: Dr. Fred Rhodes, Superintendent
Phone: 405-495-5200

Sperry School District 8
400 West Main Street
Sperry, OK 74073
Start of services: 7/8/2013
Enrollment: 1,078
Contact: Mr. Brian Beagles, Superintendent
Phone: 918-288-6259

WYOMING

Albany County
School District 1
1948 Grand Avenue
Laramie, WY 82070
Start of services: 8/1/2000
Enrollment: 4,058
Contact: Dr. John Goldhardt, Superintendent
Phone: 307-721-4400

Teton County School District 1
1235 Gregory Lane
PO Box 568
Jackson, WY 83001
Start of services: 7/1/2024
Enrollment: 2881
Contact: Ms. Kristin Mayo, Executive Director of Resources
Phone: 307-733-2704

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This data constitutes a trade secret under ORS 192.345(2), and shall not be disclosed except in accordance with the Nebraska Public Records Law, ORS Chapter 192.

REQUIRED LIST OF CONTRACTS NOT RENEWED WITHIN THE LAST TWO YEARS

For confidentiality reasons, we cannot provide a comprehensive list of all contacts for lost clients. Additional information is available upon future request and after we secure permission to share the requested information. For your review, we have enclosed the names and contacts for regional clients that elected not to renew their contract over the past two years.

Berry Hill School District 10
3128 South 63rd West Avenue
Tulsa, OK 74107
Start of services: 7/1/2023
Enrollment: 1,221
Contact: Mr. Mark Batt, Superintendent
Phone: 918-446-1966

Claremore School District 1
102 W 10th Street
Claremore, OK 74017
Start of services: 6/30/2024
Enrollment: 3,790
Contact: Mr. Bryan Frazier, Superintendent
Phone: 918-923-4200

Tahlequah School DIstrict I-25
225 North Water Street
Tahlequah, OK 74464
Start of services: 6/30/2024
Enrollment: 3,605
Contact: Ms. Dana Dobson, Child Nutrition Director
Phone: 918-458-4193

25-SCH-431950

This data constitutes a trade secret under ORS 192.345(2), and shall not be disclosed except in accordance with the Nebraska Public Records Law, ORS Chapter 192.

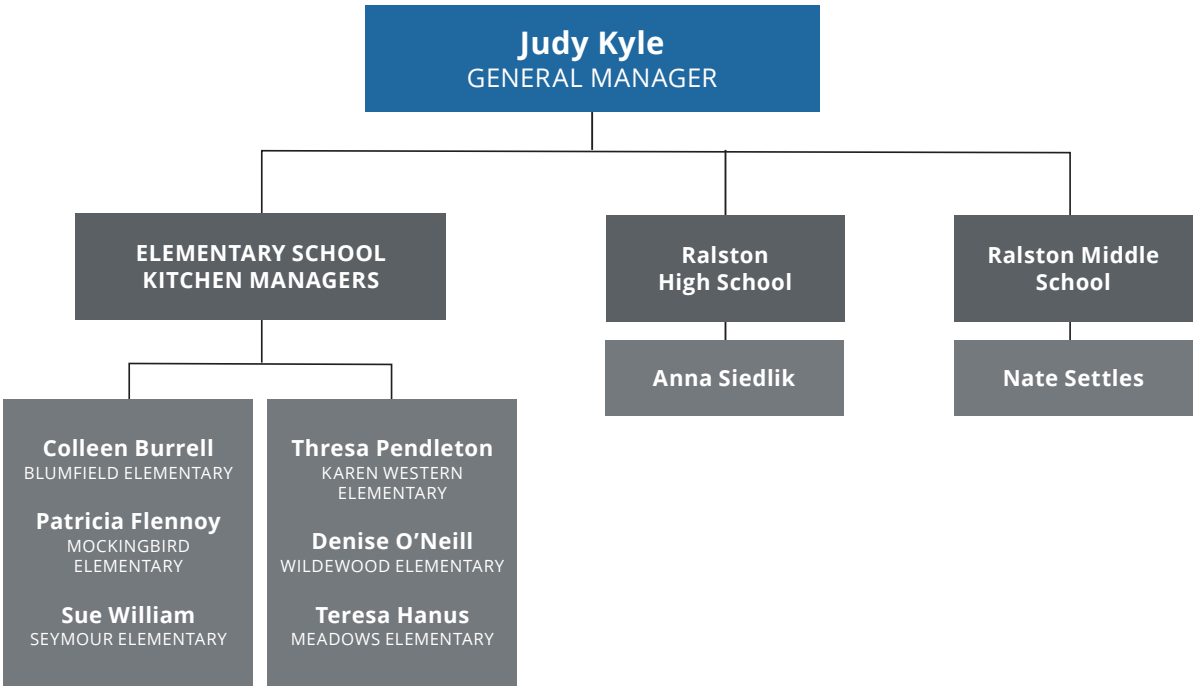
THE TEAM BEHIND YOUR SUCCESS

SODEXO'S COMMITMENT TO SUPERIOR ON-SITE MANAGEMENT

What Ralston Public Schools receives:

- Improved operational performance through daily collaboration with a local and regional team of seasoned professionals who understand the District's culture and community
- Increased student participation and satisfaction through customer interaction and responding to their needs and preferences
- A shared vision for short- and long-term success through consistent, open, honest communication

Our on-site personnel includes:



ON-SITE MANAGEMENT TEAM PRIORITIES:

- » Maintaining operations with no disruption in services
- » Increasing student participation through healthy and delicious food
- » Implementing retail-quality dining brands to meet the diverse tastes of the student population
- » Committing to an active role in the local community
- » Continuing to make good on our commitments

25-SCH-431950

Ralston Sodexo Leadership Team

Judy Stoysich Kyle

GENERAL MANAGER

SUMMARY OF QUALIFICATIONS

Strong combination of management and technical skills within several areas of food service; Personal initiative, skills and abilities include managerial effectiveness with attention to detail and consistent follow-through; Customer service, combined with financial responsibility and staff training, ensuring success across organizational lines; Team-oriented, with expertise in multi-unit management, grant writing, fine food, recipe testing and new product development; Enjoys change and innovation; Former leader in local K-12 school districts in program implementation like Taste4, Street Eatz, presentation cooking and alternative meal options at all grade levels; Involved in multiple bid and proposal processes for new K-12 business in the local area; Successful in increasing sales annually with innovations and available resources to meet the needs of a diverse clientele.

PROFESSIONAL EXPERIENCE

General Manager

SODEXO SCHOOL SERVICES, OMAHA, NE

2008 – Present

- Served as foodservice supervisor in Millard Public Schools for two years
- Served as general manager of Ralston Public Schools since 2010
- Responsible for the operations of up to 10 schools and up to a staff of 100 with managed income of $10M.
- Contributed to Ralston foodservice department showing a profit each year since in role

General Manager

SODEXO CORPORATE SERVICES, OMAHA, NE

2007 – 2008

- Responsible for operations at three units, supervising two managers, with a total staff of 12-16, serving 750 customers daily, with nearly $1M in annual sales

Previous Positions

2007 Vatterott College, Culinary Arts Program Director, Omaha, NE

1998-2006 Longview Home, Certified Dietary Manager, Missouri Valley, IA

1997-1998 Sodexo-Marriott Corporate Services, Mutual of Omaha, Omaha, NE, Fine Dining Supervisor

1995-1996 Highland Country Club, Clubhouse Manager

1993-1996 Macy's of San Francisco, CA, Chef/Manager

PROFESSIONAL DEVELOPMENT AND ACCOMPLISHMENTS

- Spirit of Sodexo, Service Spirit (2014)
- Cooking Matters, Volunteer (2014-2018)
- WiNG/SoTogether (2014)

EDUCATION

California Culinary Academy, San Francisco, CA
Associate Degree, Chef Program

Dean's List for Academic Excellence

University of Nebraska at Omaha, Omaha, NE
Bachelor of Science, Social Work

25-SCH-431950

RESUME - REGIONAL CHEF AND OPERATIONS MANAGER

James Hilton

OPERATIONS MANAGER

SUMMARY OF QUALIFICATIONS

Operations manager with over a decade of experience providing high-quality and nutritious meals and managing teams across various industries. Works to improve dining programs and enhance students' ability to perform inside and outside of the classroom.

PROFESSIONAL SUMMARY

Operations Manager
ELKHORN PUBLIC SCHOOLS, ELKHORN, NE
Current

- Oversee the daily operations of 20 schools
- Supervise Sodexo employees and manage employee safety programs
- Deliver high-quality food service, including planning and developing menus
- Achieve District and company targets and goals while developing relationships with admins and staff
- Implement Sodexo K-12 marketing strategies
- Help frontline staff with day-to-day operational needs and create a positive work environment
- Mentor and train staff to develop a standard of excellence to aid in great student experiences

Executive Chef
SODEXO AT ELKHORN PUBLIC SCHOOLS, ELKHORN, NE
2015 –

- Responsible for overseeing day-to-day operations for the foodservice department
- Administered District safety program to include physical and food safety trainings and accident review
- Responsible for catering and special events for events ranging from 5-700 guests
- Responsible for execution of the District's Future Chef program
- Managed product ordering to ensure accuracy and prevent inventory shortages and surpluses
-
-

Executive Chef
NEBRASKA ORTHOPEDIC HOSPITAL, OMAHA, NE
2012 – 2015

- Responsible for overseeing all day-to-day operations for the foodservice department
- Increased catering business from just coffee and cookies at meetings to catering nearly every meeting and function held at hospital, including all staff luncheons and open houses for up to 400 people
- Participated as an active member of the Safety and Disaster Response committees for the hospital
- Acted as an active member of the wellness committee, helping to increase participation in wellness activities and events held by the hospital, and developed a wellness menu for the cafeteria

EDUCATION

University of Iowa
Courses in Economics

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RESUME - DISTRICT MANAGER

Robert Snowden

DISTRICT MANAGER

SUMMARY OF QUALIFICATIONS

Motivated, results-oriented manager with over 30 years of experience and a proven track record in directing value-added enterprises with P&L and forecasting responsibilities. Possesses strong new business development and management skills, which enable successful service industry business leadership.

PROFESSIONAL SUMMARY

District Manager
SODEXO AT SCHOOL – OMAHA, NE
2016 – Present

- Provide direction to two grounds managers and 15 frontline groundskeepers
- Ensure employee safety by following Sodexo guidelines
- Created new internship program

General and Resident District Manager
SODEXO AT SCHOOL – OMAHA, NE
2003 – 2016

- Multiservice Resident District Manager, Food and Facilities Management – 2013-2016
- Multiservice General Manager, Food and Facilities Management, at Millard Public Schools – 2008-2013
- General Manager of Facilities at Millard Public Schools – 2003-2008

Operations Director
ARAMARK SERVICEMASTER FACILITY SERVICES AT KANSAS CITY MISSOURI SCHOOL DISTRICT
1998 – 2003

- Responsible for the management of all custodial services
- Provided leadership for three custodial managers and 335 custodians
- Directed day-to-day operations in 80 buildings with over 7 million square feet
- Duties included management development, ordering, scheduling, training and project planning
- Managed both ARAMARK ServiceMaster and school district custodial budgets with full P&L responsibilities

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Robert Snowden

DISTRICT MANAGER (CONTINUED)

ADDITIONAL PROFESSIONAL EXPERIENCE

Custodial Director
SERVICEMASTER, EDUCATIONAL MANAGEMENT SERVICES AT WESTSIDE COMMUNITY SCHOOLS, DISTRICT 66

Assistant Start-up Manager
SERVICEMASTER, LONG-TERM CARE – EAST COMPANY AT HEATHER HILL HOSPITAL

Foodservice Director
SERVICEMASTER FOOD MANAGEMENT SERVICE AT GARDEN CITY COMMUNITY COLLEGE

Assistant Foodservice Director
SERVICEMASTER FOOD MANAGEMENT SERVICE AT GARDEN CITY COMMUNITY COLLEGE

Back-of-house Manager/Production Manager
SEILERS AT AQUINAS COLLEGE

PROFESSIONAL DEVELOPMENT AND ACCOMPLISHMENTS

- ServSafe-certified
- OSHA 10-hour-certified
- Spirt of Sodexo Gold Winner – Team Spirit – Thomas Retention Team (2018)
- Spirit of Sodexo Nominee (2010, 2011, 2016)
- The Sodexo Experience Foodservice Team National Winner (2013)
- Millard Foundation Hall of Fame Community Booster Award (2012, first time awarded to a vendor)
- Sodexo Student Well Being Award for Nutrition – OVP Level Winner (2011-2012)
- Professional Image Account of the Year for Sodexo At School (2004)

EDUCATION

Aquinas College
Bachelor of Science degree in Business Administration

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THE DEDICATED SUPPORT OF SODEXO'S ENTIRE ORGANIZATION

What Ralston receives:

- Intense focus on the District's goals and objectives by using the talent, resources, service capabilities and global expertise to continually make Ralston's vision a reality
- Improved program results through experienced leadership and an on-site management team focused on improving the student experience and the District's financial performance
- Increased District differentiation in the region through an enhanced commitment to diversity and inclusion
- Improved quality of life for the entire community through our proprietary Better Tomorrow commitment and hunger-related initiatives

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UNITED IN PURPOSE
FOCUSED ON RALSTON

STRATEGIC PLANNING AND SUPPORT RESOURCES

DAVID NEWMAN
CEO, SODEXO AT SCHOOL, SODEXO

David Newman is CEO of Sodexo At School, a $1.2 billion business providing student well-being solutions more than 450 K-12 public school districts and 70 independent schools in North America. With 15,000 employees, Sodexo At School serves more than 2 million nutritionally balanced meals each day. In addition to food service, the Sodexo At School team provides school districts with solutions including energy management, custodial services, groundskeeping, plant operations and management and other services that support a healthy, safe and productive educational journey for K-12 students.

David is a member of Sodexo's North America National Leadership team and he joined the Sodexo team in 2010 at our Issy-les-Moulineaux, France, headquarters as a senior vice president of corporate finance. In this role, he had global responsibility for all mergers, acquisitions and investment activity as well as public-private partnerships worldwide across all business segments. David was also responsible for all Group-level treasury, debt and capital market operations, chaired Sodexo Ventures and managed the Group Investment Committee.

WENDY SURAK
SENIOR VICE PRESIDENT

As Senior Vice President for the Central and West regions, Wendy leverages her 30 years of culinary, operations, and customer engagement experience to drive progress, lead a people-first culture, and empower our team to achieve your goals effectively. Her transformational leadership style propels meaningful collaboration and authenticity, designed to propel constant improvement and deliver results.

For the 23 years Wendy has worked at Sodexo, she has remained grounded in our core principle of putting our customers first. She has witnessed the stress of the pandemic and increasing economic pressures pushing our teams off course and losing sight of this mission. Wendy's leadership represents a revitalization of our dedication to improve student experiences and work hard to create raving fans within your community.

ALLAN COLLINS
REGIONAL VICE PRESIDENT

Over the past 30 years, Allan Collins has served in various roles within Sodexo, all in support of serving amazing clients and delivering the best possible child nutrition programs. Allan began as an executive chef, catering manager and food production manager in the Washington, D.C. area. He has supported our clients as a general manager, district manager and now as regional vice president. He understands how our team can best support you and ensures our teams work effectively to exceed your needs.

Since 2007, Allan has overseen all daily operations while supporting the strategic business needs and client relationships within the school districts he supports. Allan and his entire team pride themselves on delivering upon our commitments to you, leveraging the full depth and breadth of Sodexo's support, resources and expertise. The result is an innovative solution that continually evolves to meet your current needs while anticipating tomorrow's trends.

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PARTNERSHIP

BOB SNOWDEN
DISTRICT MANAGER

- Over 30 years of experience working in contract service arrangements; 24 of which have been in key management roles
- Background includes K-12 food services, facilities management and campus food services.
- Assists school district operations by managing both their food and facilities services
- Supports the on-site teams and their role in helping achieve each school district's mission
- On the cutting edge of numerous innovations
- Strives continuously to understand Ralston Public Schools' needs and expectations
- Utilizes available resources to provide you with solutions

JUDY KYLE
AREA GENERAL MANAGER

- Operates and coordinates all aspects of food service through kitchen managers and frontline district staff in eight schools
- Ensures all operations follow USDA guidelines
- Develops positive relationships with students, parents and staff through truly getting to know their needs
- Extremely active in the local community
- Coordinates a best in class annual Kids can cook event engaging students at all grade levels

MICHAEL BELL
FINANCE DIRECTOR

- Finance director for Nebraska. In this role, he provides analytical support and financial leadership and coordinates budgeting, forecasting and financial reporting
- Leads the financial review process for contract rebids and extensions. Throughout the year, he reviews client and Sodexo financial performance and looks for opportunities to optimize both

CHEF MICHAEL MORRIS
CULINARY DIRECTOR, K-12

- Formally trained chef responsible for developing innovative menus in partnership with Sodexo's culinary teams and menu committees and transforming strategy into execution to meet student needs and tastes
- Works directly with national, regional and local leadership teams to bring together strategic insights and trends to make informed culinary decisions ensuring all levels can execute a high-quality nutritious food offering in compliance with the USDA regulations

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NOURISHMENT

JAMES HILTON
NEBRASKA EXECUTIVE CHEF AND CULINARY INNOVATION LEADER

- Serves as culinary innovation lead for Nebraska
- Offers on-site culinary skills-building support, creating custom training tools and resources for the Ralston team
- Hosts student tasting events, supports promotional events, such as Future Chef and suggests best practices to improve participation
- Delivers on-trend recipe development based on your students' feedback

LISA VARNEY
REGISTERED DIETITIAN AND MENU ENGINEERING SUPPORT

- State review and audit compliance support specialist
- USDA child nutrition regulatory expertise and lead trainer for our Nebraska team
- Menu systems director, supporting nutrition software, menu planning and student-driven recipe development
- Customization of menus, ensuring compliance with nutrient analysis
- Supports professional development training requirements related to nutrition

ENGAGEMENT

JENNIFER FLEMING
SENIOR MARKETING AND STUDENT PARTICIPATION SPECIALIST

- Coordinates the implementation of new innovations, core marketing and promotions programs, customer engagement strategies and customer service training programs
- Provides technology consultation and execution of UPshow, SodexoMyWay, Nutrislice, MYDTXT, etc.
- Assists with outreach initiatives, such as student and community surveys, merchandising, national promotions and targeted participation plans by site
- Ensures marketing, promotional and communication materials are student-centric and specific to Ralston, with an emphasis on improving the student experience

NAOMI MOLINA
SOCIAL MEDIA SPECIALIST

- Expertise in all elements of social media marketing
- Supports the field managers with social media content and activities on all major social networks, as well as our employee advocacy program
- In partnership with the team and District communications, drafts, curates and executes on compelling social media content about the child nutrition programs that boosts awareness of menu options, upcoming events and recognition
- Tracks and analyzes key performance metrics of social media campaigns and supports the development of reports to evaluate ROI and inform future campaign planning and execution
- Stays up to date with social media trends, changing algorithms and emerging platforms to ensure the child nutrition program's social media presence remains innovative and effective

25-SCH-431950

OPERATIONAL EXCELLENCE

MARY SHEFFIELD
NEBRASKA HEALTH AND SAFETY SPECIALIST

- Supports food safety compliance and training activities supporting our Hazard Analysis and Critical Control Point (HACCP) program
- Responsible for strategic planning of employee health and safety goals for our Ralston team
- Physical safety analyst, supporting lost time prevention programs and employee safety incident investigations
- Leads, develops and trains our Nebraska team in all food and physical safety initiatives

LISA ACEVEDO
HUMAN RESOURCES BUSINESS PARTNER

- Leading and developing employee engagement strategies for over 20 years
- Consults with the Ralston management team on strategic staffing plans, compensation, benefits application, training and development
- Ensures that processes and professional standards training is in place to support and maintain compliance with relevant state and federal policies and laws

TYISHA STEPHENS
MANAGER, FRONTLINE RECRUITING

- Experienced recruiting professional that leads a team of recruiters to support the local HR and leadership team with their frontline hiring needs
- Support includes collaboration on staffing needs, recruitment strategies to attract and hire frontline staff, utilization of tools and platforms and sourcing and screening candidates

BAILEY BRIGHT
SENIOR MANAGER, NUTRITIONAL SYSTEMS

- Serves as the Sodexo senior manager of nutritional systems and regional registered dietitian and wellness champion for Nebraska
- Passionate about nutrition and enhancing quality of life for the students and communities she serves
- Works one-on-one, providing specialized counseling to individuals of all ages on nutritional management, including modified diets, obesity and weight management
- Manages menu compliance and trains kitchen employees throughout the region

Please note that our organizational structure for our proposed on-site team is located within C. Service Capability Plan of this proposal.

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REGIONAL MANAGEMENT AND SUPPORT FOR RALSTON

While your on-site team operates locally, they will have immediate access to an array of regional and national support.

Allan Collins
Vice President, Operations

Chef Michael Morris
Culinary Director

Eddie Noriega
Business Development Director

James Hilton
Regional Chef and Operations Manager

Lisa Acevedo
Director, HR Business Partner

Tyisha Stephens
Recruiting Manager, Frontline

Michael Bell
Director of Finance

Susan Sherwood
Regional Safety Champion

Jennifer Strong
Regional Labor Champion

Mary Sheffield
Regional Safety Coordinator

Adrienne Kinlaw
Menu Committee Champion

Robert Snowden
Regional Marketing Champion

Lisa Varney
Regional Dietitian

Naomi Molina
Social Media Specialist

Jennifer Fleming
Senior Marketing Manager

25-SCH-431950

LEADERSHIP DEDICATED TO YOUR SUCCESS

Today and always, Ralston receives the full recognition it deserves for you and your administration's efforts. Such recognition comes from our organizational structure and support network committed to driving outstanding results, as well as our ability to operate efficiently and successfully under public scrutiny.

NATIONAL MANAGEMENT TEAM

David Newman
CEO, Sodexo At School, North America

Wendy Surak
Senior Vice President

Cindy Scott
Chief Financial Officer

Ada McNeil
Vice President, Human Resources

Mary Beth Pilone
Senior Director, Talent Acquisition

Kerriann Roche
Vice President, Facilities Management

Brian Varner
Director, Health, Safety and Environment

Deb Naughton
Senior Vice President, Retention and Account Management

Meagan Kessler
Director, Frontline Strategy

Rachel Nicometi
Director, Schools Marketing

Sandrine Church
Senior Vice President, Global Strategy and Planning

25-SCH-431950

WELCOME
TO
NEBRASKA
Home of Arbor Day

E.

Finance/Business Practices

i. Provide annual reports or financial statements for the past two fiscal years, certified by a certified public accountant. Do not state "as requested," these must be included.

GOVERNMENT COMPLIANCE

Annual Report

SCAN OR CLICK ME

For a complete look at our financial condition, please scan the QR code to visit our website.

SAFEGUARDING YOUR INTERESTS

Valuable experience gained in serving Ralston Public Schools and other District programs has built a strong understanding of the importance of maintaining operating standards that meet or exceed federal and state guidelines. This expertise translates into proven practices that have strengthened your student nutrition program and guaranteed the highest compliance with current laws and regulations.

Our management team will continue to work with District personnel and departments to evaluate current practices, highlight areas in need of improvement and make any changes necessary to stay in compliance with government requirements.

NEBRASKA DEPARTMENT OF AGRICULTURE

As your current foodservice management partner, Sodexo has a responsibility to safeguard your interests and work closely with Nebraska Department of Agriculture representatives and field support personnel who are charged with monitoring program compliance. These individuals are a valuable support resource and vital consultants for program activities. Moreover, any discussions with the Nebraska Department of Agriculture are in regard to your program, and we consider that in our dialogue. We promptly address any documentation Ralston Public Schools requires to satisfy reviews or inquiries by the Nebraska Department of Agriculture.

LOCAL BOARD OF HEALTH CODES

Ralston Public Schools can be confident that your program meets and often exceeds local health code standards. As an industry leader in training and practicing food safety throughout the distribution chain, our food safety standards are greater than many state and local health code requirements. Your on-site child nutrition team is deeply committed to providing high-quality and safe food service and invests significant resources in food safety and food safety training.

25-SCH-437950

EQUAL EMPLOYMENT OPPORTUNITY AND AFFIRMATIVE ACTION PLAN

It is the company's policy to provide equal employment opportunities without regard to race, color, religion, sex, sexual orientation, national origin, age, disability or veteran status in full compliance with the Civil Rights Acts of 1964 and 1991, as amended; the Age Discrimination in Employment Act of 1967, as amended; the Americans with Disabilities Act of 1990, as amended; the Equal Pay Act; the Rehabilitation Act of 1973, the Pregnancy Discrimination Act; the Vietnam Era Veterans' Readjustment Assistance Act of 1974, as amended; the Presidential Executive Orders and the regulations of the United States. The company will continue to provide reasonable accommodation for the known physical and mental limitations of any qualified disabled employee or applicant.

AFFIRMATIVE ACTION

Sodexo is committed to a policy of affirmative action, and the placement of qualified women, minorities and people with disabilities will be facilitated at all levels of the organization. An Affirmative Action program has been adopted to reaffirm the company's long-standing and continuing commitment to fair employment. This program sets forth the actions to be taken by the company's employees, managers and officers to fulfill legal and moral responsibilities to provide equal employment opportunities. It is the responsibility of all managers and officers to ensure the effective implementation of the Affirmative Action program. The senior manager for workforce diversity is responsible for monitoring compliance with the program and assisting managers and officers in meeting their Affirmative Action obligations. Sodexo has resolved and pledged to promote this Affirmative Action program in all its operations.

25-SCH-431950

STATE AND DISTRICT REQUIRED BACKGROUND CHECKS

We share your commitment to providing a safe environment for all children in Ralston Public Schools. To help ensure the safety of your students and staff, Sodexo conducts a full, comprehensive criminal background and security check on all prospective employees utilizing the Nebraska Department of Law Enforcement for state and national/federal background checks.

Prior to assignment of any foodservice worker to Ralston Public Schools, Sodexo provides verification that the security background check has been conducted and the prospective employee has been cleared. We also follow your protocols and standards for background and security checks of employees that we bring to the District.

25-SCH-431950

USDA AND STATE DEPARTMENT OF AGRICULTURE

Our team of commodity specialists train directly with USDA commodity officials and know how to leverage these resources to the fullest extent possible to provide maximum value to Ralston Public Schools. These specialists accept and utilize USDA commodities in the following ways:

HEALTHY, HUNGER-FREE KIDS ACT – COMPLIANT MENUS AND OFFERINGS

The menus planned and implemented for Ralston Public Schools are compliant with current requirements of the Healthy, Hunger-Free Kids Act and are designed to utilize commodities. Additionally, current USDA publications and disclosures are reviewed to anticipate timing, maximize efficiency and minimize residual inventory levels.

SELECTION OF COMMODITIES

The listing of available commodities are reviewed and integrated into the menu offerings for your schools as mentioned in other sections of this document. Our on-site management team works with your District to evaluate current product velocities and determines changes and alterations required in the future.

BONUS COMMODITIES

Regular communication is maintained with USDA officials to ensure that when and where bonus items become available, we are well-positioned to utilize them.

INVENTORY MANAGEMENT

All donated commodities come according to federal timelines. We work closely with managers and employees to ensure that they are well-informed regarding the anticipated delivery dates of these items so that they can effectively utilize them.

25-SCH-431950

WELCOME
TO
NEBRASKA
Home of Arbor Day

F.

Accounting and Reporting Systems

Describe complete accounting procedures to be used for:
i. Inventory Control;
ii. Method of recording, checking, and reporting sales;
iii. Internal control of cash handling;
iv. Internal audit systems;
v. All accounting forms used onsite with detailed explanations of their use; and
vi. Examples of all reports and billing documents the FSMC will provide to the SFA including a detailed explanation of their use and frequency.

Advanced Systems And Technology For Informed Financial Decisions

Innovative technology and accurate accounting systems provide a quicker and easier way for you to evaluate the performance of your child nutrition program. You spend less time monitoring the success of the program and more time on your primary mission – educating students.

My name is Michael Bell, and as our organization's finance director, I work with District administration to ensure that the foodservice program is managed and operated in an efficient, transparent and fiscally responsible manner. Our goal is to make certain that Ralston Public Schools benefits from the technology, expertise and one-on-one support we provide to achieve your targeted objectives.

Michael Bell
Regional Finance Director, Sodexo At School

25-SCH-431950

OUR COMMITMENT TO RALSTON PUBLIC SCHOOLS

- Complying with federal, state and District regulations and requirements through customized, user-friendly transparent systems
- Maintaining accurate and efficient meal and cash accountability through reconciliation of your District's meal count system
- Controlling costs, tracking revenue, measuring profitability and evaluating performance through user-friendly accounting forms and reports with uniform measures of comparison

Putting the power of information to work for Ralston Public Schools is one of our top priorities.

> **"Effective meal count reconciliation and compliance to systems are cornerstone to what we do."**
>
> **- Judy Kyle, General Manager**

25-SCH-431950

INVENTORY CONTROL PROCEDURES

SUPPLIER AUDITS MAINTAIN THE HIGHEST STANDARDS

Good food safety practices begin outside of your District's foodservice operation. As a volume purchaser of goods and services, our organization influences the world's most quality-conscious suppliers. We frequently audit our suppliers, inspect their plants and monitor their procedures to ensure that they meet their stated high standards – and ours as well.

RECEIVING	STORAGE	INVENTORY
A designated individual is assigned the responsibility of checking all food and supplies received against the invoice. Meat is weighed to verify quantity as listed on package/invoice. Any food showing evidence of deterioration is not accepted (e.g., damaged produce, cases that show evidence of leaking, heavily damaged cans, or frozen food that appears to have thawed). Food is stored immediately, with deliveries being accepted only during hours designated by the general manager.	All food is stored in compliance with health department regulations and Sodexo sanitation guidelines. This includes: First-in, first-out methods of storage Designated height from the floor Date and label products where appropriate Proper temperature level The Sodexo temperature checklist is used daily, with documentation of temperatures for all refrigerators and freezers within the department. This information is reviewed and maintained on file. All unsatisfactory recordings are acted upon immediately. Items should be stored no longer than indicated below: Fresh produce – 7 days Fresh meat – 5 days Frozen items – 3 months Canned goods – 6 months Milk, special dietary – before expiration dates	Depending on the size and needs of each area of the operation, physical inventories are taken weekly, semimonthly or monthly. Prices and amounts are then entered in the corporate inventory/ordering/receiving book with final inventory totals compiled through the addition of the various pages. As part of the internal audit program, corporate auditors "test check" unit counts the day following the actual inventory taking. Inventory levels are monitored continuously and compared to cost of goods used figures to ensure excessive inventory pars are not being maintained. To facilitate inventory counting, unit personnel are instructed to arrange storerooms in an orderly fashion. Storerooms, freezers, etc., are locked when not in use and opened on a need-only basis by supervisory personnel, with keys to these areas secured by management personnel who then become directly responsible for transfers.

USDA Commodity Inventory and Storage

Detailed inventory control for storage areas, including USDA Foods/DoD Fresh. Note that all USDA Foods and DoD Fresh Foods are clearly identified as commodity products. These items are stored and inventoried in compliance with USDA regulations. Separate inventory tallies and storage areas are utilized for these products.

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Customized Systems Guarantee Compliance At Every Level

A range of accounting and reporting systems can be tailored to meet your District's needs. For maximum data protection, our system configuration ensures that each user is able to access only information that is relevant to them. The following is an overview of system-provided data and benefits:

SYSTEM-PROVIDED DATA AND BENEFITS

INFORMATION PROVIDED	BENEFIT TO RALSTON PUBLIC SCHOOLS
Sales	Generates accurate reports showing meal counts and reimbursement calculations. Reports populate simultaneously, so your District will always have access to up-to-date sales information.
Procurement	Ensures accurate, controllable data entry and facilitates efficient monthly invoice payments while identifying any unpaid balances.
Financial Reports	Enables your District to gauge productivity, participation, customer satisfaction, costs and other vital internal metrics concerning foodservice program performance.
Accounting Controls	Monitors internal controls, standards and protocols. Verifies that financial records agree with federal, state and District regulations and local banking institutions.
Continual Evaluation And Review	Ensures that your program meets the National School Lunch Program (NSLP) requirements. Includes a detailed review from the district manager regarding program efficiency and effectiveness, a plan for external audits and more.
Regulatory Compliance	Verifies program compliance with USDA regulations, Buy American and the Healthy, Hunger-Free Kids Act.

MEAL COUNT SYSTEM DETAILS

Accurate and efficient meal and cash accountability processes are vital to Ralston Public Schools' success. By reconciling your meal count system, we will achieve the desired results.

The following is a closer look at the benefits Ralston Public Schools will receive from our efforts:

Accuracy

- Point-of-sale systems categorize meal counts while protecting students' identities.
- Data on the number of daily meals served and cash collected will be compiled and reported for your reimbursement claim.
- Reimbursable meals are verified to ensure they meet nutrition standards established for specific levels.
- Monitoring guarantees that the School Food Authority (SFA) carries out the necessary internal controls to ensure an accurate claim for reimbursement.

Transparency

- Open communication methods and a commitment to total transparency will cultivate Districtwide confidence in our ability to manage service.
- Training ensures that all team members are completely aware of their responsibilities concerning the meal count system.

Support

- Guidance ensures that all employees receive proper instruction on operating the meal count system.

Protection

- Edits ensure the system properly prepares comparisons and calculations for individual schools and SFAs to identify potential problems in the meal count system and ensure accuracy.
- Cash management reinforces the use of established cash collection and reconciliation systems and procedures to safeguard cash and the medium of exchange.

Verification

- Eligibility documentation verifies that the list of students eligible for free and reduced-price meals is accurate
- Point-of-service meal counts verify accurate accounting of all reimbursable meals served to eligible students at the point of service

25-SCH-437950

FINANCIAL REPORTING 101

- Reporting is completed monthly.
- Preliminary reviews start on the fifth day of the month and are completed by the 10th day of the month.
- The executive summary, financial reports and the invoice for your District arrive on or near the 12th day of the month.
- Detailed financial reports are completed no later than the 15th day of the month.

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POINT-OF-SALE SYSTEMS AND EQUIPMENT RECOMMENDATIONS

To increase service speed and streamline your program's operations, our technology teams will integrate and use a range of systems. We have experience with many different point-of-sale (POS) systems and will ensure full functionality, accuracy and accountability. Ralston Public Schools can expect upgrades to the present POS system as agreed upon.

POS DATA INTEGRATION

Essential to realizing new levels of cost savings and productivity gains for Ralston Public Schools, our POS export tool will significantly improve the way data is collected. This tool captures data from the industry's most popular third-party POS systems and exports information in a standard format to upload into Sodexo's internet-based Unit Financial System (UFS), a SAP™ accounting system.

REPORTING DEFINED

Monthly Invoice – Contains the terms and cost of operations per the contract agreement

Charges are based on:

- Actual meals served during the preceding month
- Meal type and per-meal rates, which are reflected in the final contract
- Includes a credit amount for USDA commodities received for that corresponding month in a separate line item

Opportunity Assessment – A report that aids the on-site team in focusing their efforts on increasing participation and identifying existing opportunities

Ralston Public Schools

Enjoy the best overall financial health thanks to an environment in which every individual understands the data and information provided so they can take necessary actions for success.

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INTERNAL CONTROL OF CASH-HANDLING PROCEDURES

We will follow the cash-handling guidelines for Ralston Public Schools. For your review, we have included the District's cash-handling policy within this section. The existing meal count system at Ralston Public Schools regularly undergoes a thorough review, taking multiple steps to ensure the proper utilization and maintenance of accurate, efficient meal and cash accountability processes.

We support our cashier team with management guidance to ensure all employees receive proper instruction detailing the operation of the meal count system.

INTERNAL AUDIT SYSTEMS

We verify all child nutrition financial records agree with federal, state and District regulations, as well as local banking institutions. Additionally, Sodexo monitors internal controls and has established standards that may be provided upon request, such as site-monitoring quality assurance audits and our contract compliance reviews.

Continual evaluation and review ensure that Ralston Public Schools is meeting the requirements of the National School Lunch Program (NSLP). General Manager Judy Kyle reviews the programs on an ongoing basis to validate compliance. Bob also reviews all areas of the operation that are at risk on a periodic basis, determines the effectiveness and efficiency of the operations, ensures that controls and safeguards are in place to protect the District's assets, assists with the budget preparation and analysis, coordinates and assists with the external audit, reviews the District's financial information and suggests policy and procedure changes that could protect the District's assets, as necessary.

ALL REGULAR ACCOUNTING FORMS USED

MONTHLY RECONCILIATION FORM

The monthly reconciliation form is provided on the 10th day after the month has ended. This form includes details related to breakfast, lunch, a la carte and vended meals. The reconciliation includes the monthly invoice, which is reflective of commodities received, expenses and any surplus for the period. The reconciliation workbook provides a year-to-date summary to support tracking progress throughout the school year.

The executive summary provides a breakdown of the sales, labor, product and other costs, total cost of operation and the amount of net excess or deficit monthly, with year-to-date information provided as well.

MONTHLY MEALS INVOICE

The monthly invoice contains the terms and cost of operations per the contract agreement.

- We base the invoice on the actual meals served during the preceding month
- We base charges for each meal type on per- meal rates reflected in the final contract

As a separate line item, we include a credit amount for USDA commodities received for that corresponding month.

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OPERATING STATEMENT

The operating statement is a report that aids the local on-site team in focusing their efforts on increasing participation and identifying existing cost-saving measures. This report assists the team in populating the monthly reconciliation form. It is a direct report from Sodexo accounting and contains financial period, as well as year-to-date information.

RALSTON PUBLIC SCHOOLS' DAILY DEPOSIT PROCEDURES

All cashiers are trained annually to ensure compliance with the Ralston Public Schools' Daily Deposit Procedures.

SAMPLE ACCOUNTING REPORTS

The following pages include samples of the reports that will continue to be available for your District.

25-SCH-431950

SAMPLE - MONTHY INVOICE

SODEXO, INC & AFFILIATES

SERVICES RENDERED TO:
RALSTON PUBLIC SCHOOLS
8545 PARK DR
OMAHA, NE 68127
USA

INVOICE

TYPE OF SERVICE: FOOD SERVICE MANAGEMENT

HIERARCHY: 60-22644 / 00-00000 / 70034001

BILL TO:
RALSTON PUBLIC SCHOOLS
ATTN: JASON BUCKINGHAM
8545 PARK DR
OMAHA, NE 68127

MAKE CHECK PAYABLE TO:
SODEXO, INC & AFFILIATES
PO BOX 360170
PITTSBURGH, PA 15251-6170

TERMS		ACCOUNT NUMBER	COST CENTER	INVOICE DATE	INVOICE NO.
30 DAYS	DUE:11/06/2024	100020778	70034001	10/07/2024	1002621229

DESCRIPTION	AMOUNT	SALES TAX	TOTAL
SEPTEMBER FIXED PRICE	$171,443.57		$171,443.57
LESS: CREDIT FOR COMMODITIES RECEIVED	($15,636.23)		($15,636.23)
TOTAL AMOUNT DUE US DOLLARS			$155,807.34

RETURN THIS COPY WITH REMITTANCE TO YOUR SODEXO UNIT MANAGER.

Consider changing to ACH payments. Automatic Clearing House transactions facilitate faster processing at a lower cost than paper checks. Customer acknowledges that any requests received from the Sodexo entity to change payment information (remit address or bank account) will only be communicated to Customer in writing by a Sodexo Authorized Officer (Treasurer or Assistant Treasurer).

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SAMPLE - MONTHLY RECONCILIATION SHEET

Ralston Public Schools/Sodexo
Monthly Reconciliation Sheet

Month **December, 2024**

Equivalent Rate	$	*4.7150*

Ralston Revenue

Cash Sales

Breakfast Cash	$	8,291.65
Lunch Cash	$	30,655.90
Student A La Carte	$	13,666.55
Adult A La Carte	$	120.50

Reimbursements

Federal Breakfast	$	37,805.67
Federal Lunch	$	107,063.75
State Breakfast		
State Lunch		
FFVP		
Summer		
Grants		
ASSP	$	1,811.16
Total Ralston Revenue	$	199,415.18

Sodexo Invoice Summary

Contract Invoice		
Purchases Invoice	$	-
Commodity Credit	$	(16,861.70)
Other		
Total Month Invoice		

Ralston Expenses

Meals Served	*Meals*	*Rate*	*Expense*
Student Breakfast	17088.00	$ 2.1780	$ 37,217.66
Student Lunch	32568.00	$ 2.5340	$ 82,527.31
Student A La Carte	2898.53	$ 2.5340	$ 7,344.88
Snacks	1548.00	$ 1.1250	$ 1,741.50
Adult Ala Carte	25.56	$ 2.5340	$ 64.77
Adult Lunch	138	$ 2.5340	$ 349.69
Adult Breakfast		$ 2.1780	
True Up			$ (0.03)
Sodexo Total Invoice			$ 129,245.78

Commodities	$	(16,861.70)
Ralston Payroll	$	75,000.00
Ralston Direct Expenses	$	65.88
Total Ralston Costs	$	75,065.88
Total Program Expenses	$	187,449.96

Ralston Signature

Sodexo Signature

POS report and supporting documentation attached

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SAMPLE - MONTHLY OPERATING STATEMENT

REPORT :CBSCF003BSU
COST CENTER :70034001
HIERARCHY :30-00006/40-00076
:50-00513/60-22644
:00-00000/00

SODEXO, INC & AFFILIATES
OPERATING STATEMENT
RALSTON PUBLIC SCHOOLS

ISSUE DATE: 10/05/2024 **PAGE:** 1
REPORT MONTH:09/01/2024 **THRU** 09/30/2024
OPERATING MONTH : SEPTEMBER
DAYS THIS MONTH : 30
MONTHS YTD: 03

SEPTEMBER AMOUNT	PR/ML	THIS PERIOD LAST YEAR AMOUNT	PR/ML	DESCRIPTION	THIS YEAR YEAR-TO-DATE AMOUNT	PR/ML	CLIENT BUDGET YEAR-TO-DATE AMOUNT	PR/ML	LAST YEAR YEAR-TO-DATE AMOUNT	PR/ML
				SALES						
2,087.24	.03	5,567.45	.08	BANQUET & CATERING	11,136.38	.09			10,394.85	.08
		3,272.00	.05	DAYCARE MEALS	7,392.53	.06			9,692.90	.07
				CLIENT - SALES SUBSIDY					2,502.00	.02
35,366.15	.50	35,573.65	.50	CLNT CASH-LUNCH PROGRAM	61,395.85	.48			63,924.85	.48
19,767.05	.28	16,012.20	.22	CLNT CASH-STUDNT ALA CART	33,695.45	.27			28,999.70	.22
183.65		117.40		CLNT CASH-ADULT ALA CART	183.65				187.65	
133,894.37	1.87	134,363.40	1.87	CLNT REIMB-LUNCH-FEDERAL	228,152.52	1.80			237,015.39	1.79
				CLIENT REIMB - SUMMER	18,619.94	.15			16,373.30	.12
10,610.70	.15	10,618.90	.15	CLNT CASH -BREAKFAST PROG	17,597.40	.14			18,600.00	.14
43,136.27	.60	41,856.58	.58	CLNT REIMB BREAKFAST-FED	70,107.79	.55			70,931.70	.53
573.75	.01	453.75	.01	CASH FOR ADULT MEALS	573.75				682.50	.01
824.85	.01	2,585.70	.04	CLIENT REIMB-ASSP-FED	2,669.94	.02			4,090.32	.03
246,444.03	**3.45**	**250,421.03**	**3.49**	**TOTAL SALES**	**451,525.20**	**3.56**			**463,395.16**	**3.49**
				PRODUCT						
21,031.13	.29	17,345.33	.24	BAKED GOODS	37,033.24	.29			32,441.33	.24
9,264.65	.13	7,987.78	.11	BEVERAGE	17,911.19	.14			16,292.21	.12
19,686.31	.28	18,057.41	.25	MILK & ICE CREAM	35,358.51	.28			34,108.63	.26
30,868.10	.43	32,352.28	.45	GROCERIES	63,369.30	.50			68,455.48	.52
22,575.69	.32	14,775.38	.21	MEAT SEAFOOD EGGS CHEESE	45,052.26	.35			30,138.25	.23
28,911.76	.40	24,916.15	.35	PRODUCE	46,365.78	.37			43,372.26	.33
5,453.26	.08	15,874.47	.22	DISTRICT COMMODITIES-USED	34,632.76	.27			19,433.61	.15
		118.38		FOOD PURCHASES	777.90	.01			544.43	
	(	1,062.89)	.01	OTHER DISCOUNTS	(22.58)			(	2,751.71)	.02
		46.94		PROCESSED COMMODITIES	(762.90)	.01			62.62	
137,790.90	**1.93**	**130,411.23**	**1.82**	**TOTAL PRODUCT**	**279,715.46**	**2.20**			**242,097.11**	**1.82**
				LABOR						
4,668.98	.07	6,890.84	.10	WAGES	19,876.45	.16			19,463.14	.15
2,442.94	.03	2,828.67	.04	BENEFITS & PAYROLL TAXES	7,765.47	.06			7,639.76	.06
475.74	.01	457.44	.01	WAGE ACCRUALS	1,424.90	.01			1,370.84	.01

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IN SUMMARY

We are committed to continuing to deploy actionable accounting and reporting solutions that benefit Ralston Public Schools. These systems:

- Ensure that your foodservice program remains compliant with federal, state and District regulations and requirements
- Promote timely, precise and efficient meal and cash accountability through reconciliation of the meal count system
- Control costs and increase revenue
- Promote transparency to maintain Districtwide confidence in our successful management of the foodservice program

In addition to putting the power of technology to work for your District, our entire team remains committed to strengthening reporting efficiency and prioritizing transparency. Working with District representatives, we create an environment in which every individual understands the data and information provided so they can take the necessary actions to ensure the overall financial health of Ralston Public Schools.

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ENSURING SAFE AND ENJOYABLE EXPERIENCES

Students, staff and stakeholders deserve a safe experience every time they dine at Ralston Public Schools. To ensure this, our health and safety specialists will follow a variety of processes and expertise that continue to put foodservice safety first.

HERE'S AN OVERVIEW OF WHAT YOUR SCHOOL DISTRICT CAN EXPECT:

- **Compliance with all government purchasing standards**
- **Vendor compliance with strict HSE standards and Supplier Code of Conduct**
- **Continued focus on Hazard Analysis Critical Control Point (HACCP) protocols and guidelines**
- **Safety standards that meet or exceed state and local health code requirements**
- **Continued community protection from natural occurrences, criminal activity, foodborne illness and personal injury through stringent QA and QC practices**
- **Continued team training on food handling and certified-safe food and delivery processes**

REINFORCING REGULATORY COMPLIANCE

PROCEDURES FOR YOUR DISTRICT

Strict protocols will help the team uphold the highest cleanliness and safety standards at Ralston Public Schools. Building upon these standards is part of the job. Extensive training teaches each employee the "what" of a particular task and explains the "why."

When employees understand the reasons behind our safety measures, we can achieve 100% employee compliance and increase the quality of life for all at your District.

Your District will benefit from the following procedures:

	Cleaning schedules and self-inspections follow daily checklists covering everything from the kitchen to the receiving area.
	Preventive maintenance plans keep equipment and facilities in safe working conditions and prioritize follow-up on areas cited for improvement.
	Unannounced, random food safety audits conducted by registered third-party inspectors help maintain our strict standards.
	Postaudit inspections to review results will help your food committee understand what needs to be done in the future.

The Buy American Provision Of The National School Lunch Program

This program supports the mission of the child nutrition program, which is to serve children nutritious meals and strengthen American agriculture. As your partner, we will purchase products that are either produced in the United States or food products processed here using domestic agricultural commodities.

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PARTNERED WITH ECOSURE

During each school year, we will hire EcoSure to complete unannounced food and physical safety audits. This will allow us to guarantee that we meet the highest standards in the industry.

HAZARD ANALYSIS CRITICAL CONTROL POINT

Several health departments across the country widely recognize our proprietary program as the standard for excellence in HACCP implementation and training. Our program identifies points where contamination or growth of harmful microorganisms can occur and implements controls based on those hazards. The program monitors these critical control points using a verification system.

Program advantages:

- Eliminates cross-contamination of food and contact surfaces
- Monitors and controls the temperature of food during cooking, holding, serving, cooling and reheating
- Reinforces proper hand-washing techniques and the appropriate use of disposable gloves
- Increases safety with daily food safety walk-throughs and monthly food safety audits

SANITATION TRAINING

Each manager will participate in extensive sanitation training for specific tasks. Additionally, they will receive certification after completing ServSafe® Applied Foodservice Sanitation, a course created in conjunction with the educational foundation of the National Restaurant Association and recognized by nearly all state and local jurisdictions. Hourly team members will receive awards and recognition for excellence in sanitation performance upon periodic reviews with managers.

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CRISIS MANAGEMENT

In the event of a dangerous situation, such as criminal activity, personal injury, foodborne illness or weather-related occurrences, Ralston Public Schools can rest assured that we have the expertise to address every issue. Your on-site management team will be prepared to investigate, counsel and work with administration, managers and health department officials associated with your District.

NATIONAL RESOURCES

Food safety zone managers and directors around the country will assist your on-site team with all aspects of safety, including:

- Prompt reporting and evaluation of unit-specific injuries and issues, providing corrective recommendations
- Immediate reporting of any hazardous or potentially hazardous conditions
- Provision of counsel via our internal intranet, email, fax and telephone
- Continual provision of on-site support, as needed
- Investigation of alleged foodborne illness, incidents and foreign object and product quality complaints
- Prompt investigation of accidents, with steps taken to prevent recurrences
- Execution of frequent inspections at local and corporate levels
- Employees trained on equipment operation and proper lifting, mopping, cutting and other techniques to minimize the chance of incidents
- Assurance that selected manufacturers and vendors meet stringent HACCP and food safety requirements
- Recommendation of unit training initiatives

The food safety system for Ralston Public Schools will meet the rigorous International Organization for Standardization (ISO) 22000:2018 criteria, which proactively advances the level of food safety at the highest industry standards.

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REGULATORY AGENCIES

Your child nutrition program will adhere to foodservice safety standards put forth by government and industry experts. To ensure our operations comply with these standards, we communicate with all appropriate public health associations and consult the Food and Drug Administration and the Centers for Disease Control and Prevention websites.

Our team will monitor program compliance by working closely with representatives and field support personnel from the Nebraska Department of Agriculture. We will promptly address any documentation that the Department requires to satisfy reviews or inquiries concerning Ralston Public Schools.

All teams at your District will receive FoodTrack® email updates daily and as events occur to announce product recalls and other issues in the food industry.

HEALTHY, HUNGER-FREE KIDS ACT (HHFKA)

The menus planned for Ralston Public Schools will be compliant with HHFKA standards. Additionally, we review current USDA publications and disclosures to anticipate timing, maximize efficiency and minimize residual inventory levels.

PURCHASING: INVESTING IN YOUR COMMUNITY

Through our partnership, Ralston Public Schools will have access to one of the nation's largest private international purchasing networks. This means you can choose suppliers and programs that share your values.

"I realize there is a supply chain issue for school lunch programs, but I don't lay awake at night worrying about it. I know and have full confidence that our general manager from Sodexo is making sure our needs are being met."

– Bill Roberts, Assistant Superintendent of Student Services and Operations, Huntsville Independent School District

The Market Connection, a companywide online procurement system, offers local, regional and national contracted programs that will meet your District's specific purchasing needs. This system will allow on-site managers to commit more time to your foodservice program and deliver optimal service. Locally based supply specialists will also provide area support to the on-site management team for purchasing and supply-related initiatives.

BUYING POWER BENEFITS

Sodexo's enormous buying power means competitive pricing on the broadest selection of products for your District. Our national volume will also afford you the following benefits:

- Third-party training opportunities
- Supplementary marketing materials
- Special promotions and opportunities to test new products, services and custom-created items

Our procurement team regularly works with manufacturers and USDA officials for guidance on any items that should be diverted in advance to maximize product and value yields. We uphold the product quality of the items we purchase.

THINK LOCAL, ACT SUSTAINABLY

Our procurement process is based on one simple premise: We source locally and seasonally whenever possible to deliver safe, high-quality products, promote sustainability and support suppliers in your region. Our team only partners with suppliers who meet the highest standards at a reasonable price. We purchase all products according to strict food safety specifications, which also meet our sustainability standards.

STRATEGIC SOURCING REDUCES COSTS AND DRIVES EFFICIENCY

Entegra

Our relationships with foodservice suppliers and equipment manufacturers run deep. As partners, Ralston Public Schools will have access to Sodexo's key relationships to strengthen your purchasing and procurement needs.

Sodexo is committed to increasing our capability to deliver locally grown products to the sites we serve. We incorporate local sourcing into purchasing categories that include services, produce and other food products. Sodexo has more than 65 contracted regional fresh-produce distributors that sell local produce, when in season. Through this approach, Sodexo integrates local farmers into our existing distribution channels.

RESPONSIBLE SOURCING

By using fair and responsibly sourced products, your District will align with the growing international movement on responsible sourcing while sending an important message to suppliers about the value of fair wages and environmental responsibility. Our Responsible Sourcing approach includes the following aspects

Animal Welfare and Well-Being

We purchase free-range meats from animals raised with minimal antibiotics in environments that protect their health and well-being.

Cage-Free Eggs

We will source from cage-free laying hens by 2028.

Sustainable Seafood

Fish and seafood are obtained from adequately managed wild fisheries and aquaculture facilities.

Fairly Traded

We buy certified products to ensure farmers are paid fair wages and that sustainable farming practices are rewarded.

Labels

Sodexo aligns with recognized labels and certifications, such as Global Animal Partnership, and works with its suppliers to offer affordable products.

Circular Economy

We transition to the most circular solutions, with a focus on reusable options when possible. If disposables are needed, we select the best solutions for our sites.

Organic Ingredients

We promote organic practices. Our ingredients are produced without synthetic pesticides and fertilizers.

Regenerative Agriculture

Agricultural practices protect natural habitats, conserve energy, restore soil health and protect water quality.

Humane Handling

We work with suppliers to find and progressively implement alternatives to routines practices (castration, de-horning, tail docking).

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MONITORING SUPPLIERS

SUPPLIER CODE OF CONDUCT

Sodexo's Supplier Code of Conduct articulates our expectations that all the suppliers, vendors, contractors and others with whom we conduct business will follow responsible ethical, social and environmental practices. To comply with these requirements, partners must communicate the principles of our Code of Conduct throughout their supply chain.

Areas of Focus:

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SUPPLIER AUDITS

Food safety practices begin outside of your District. We frequently audit our suppliers, inspect their plants and monitor procedures to ensure they meet the highest standards. Once goods are delivered, our supplier monitoring program continues as we also require our on-site teams to perform daily controls.

RECEIVING

- Designated individuals check all food and supplies received against invoices.
- Meat is weighed to verify quantity as listed on package and invoice.
- Any food showing evidence of deterioration or significantly damaged packaging is not accepted.
- Food is stored immediately, with deliveries being accepted only during hours designated by the general manager.

STORAGE

- Food is stored in compliance with health department regulations and Sodexo's sanitation guidelines.
- A temperature checklist is used daily, with documentation of temperatures for all refrigerators and freezers within the department.
- Storage information is reviewed and maintained on file, and unsatisfactory recordings are acted upon immediately.

INVENTORY

- Physical inventories are taken weekly, semimonthly or monthly, depending on need.
- Prices and amounts are entered in the corporate inventory, ordering and receiving book, with final inventory totals compiled.
- Corporate auditors "test check" unit counts the day following the actual inventory-taking.
- Inventory levels are monitored continuously and compared to "cost of goods used."
- Unit personnel arrange storerooms in an orderly fashion for easy inventory counting.
- Storerooms, refrigerators and freezers are locked when not in use and only opened by supervisory personnel.

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SPECIFIC PRODUCT REQUIREMENTS AND GUIDELINES

PRODUCT	REQUIREMENT
Poultry	USDA inspected Commitment to source higher welfare chicken
Fish and Seafood	Fresh and frozen are both available Frozen is USDA regulated Sustainable Seafood Initiative: we have committed to source 100% sustainable fish and seafood by 2025
Dairy	USDA Grade A Commitment to source 100% cage-free eggs by 2025
Fresh Produce	U.S. No. 1 Distributors required to carry local produce
Canned Goods	U.S. Grade A and U.S. Grade B, depending on the intended use
All Others	Equivalent in quality to at least USDA No. 1 or better, depending on the intended use

Our volume agreements benefit your District with recognized leaders in every category, including these consumer favorites:

Sara Lee · Frito Lay Good fun! · McCormick · Minute Maid · Pillsbury · Kraft

SODEXO AT SCHOOL-CENTRAL REGION	
Comprehensive Baseline Assessment of Purchased Ingredients	**Comparison to USDA requirements**
97% of purchased items are free from HFCS	Exceeds; no USDA requirement
96% of purchased items are free from artificial colors	Exceeds; no USDA requirement
99% of purchased items are free from nitrites	Exceeds; no USDA requirement
Over 99% of purchased items are free from MSG	Exceeds; no USDA requirement
Over 98% of grain items are whole grain-rich	Exceeds; 80% requirement from USDA
Over 12% of non-purchased items purchased support local & regional companies	Exceeds; no USDA requirement

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MAXIMIZING YOUR DISTRICT'S COMMODITY USE FOR ADDED SAVINGS

To provide maximum value to Ralston Public Schools, a team of Sodexo commodity specialists will train directly with the USDA's commodity officials. Our specialists accept and use USDA commodities in the following three ways:

1

SELECTION OF COMMODITIES

Available commodities will be reviewed and integrated into your menu offerings. Our on-site management team will work with your District to evaluate current product velocities and determine required alterations.

2

BONUS COMMODITIES

Specialists maintain regular communication with USDA officials to ensure proper team positioning for when and where bonus items become available

3

INVENTORY MANAGEMENT

We receive all donated commodities according to federal timelines. Although this process sometimes results in unpredictable commodity deliveries, managers and employees will receive notifications for anticipated delivery dates.

Ralston Public Schools will benefit from a national program using USDA commodities, as it allows us to match commodity products with commercial products and use commodity dollars to buy products from our trusted pool of manufacturers. This will ensure that your community consistently receives high-quality items.

25-SCH-431950

WELCOME
TO
NEBRASKA
Home of Arbor Day

G.

Personnel Management and Professional Standards

i. Provide the SFA with a schedule of employee positions, including the Food Service Director, assigned locations, daily number of hours to be worked, wages and benefits as part of the proposal.

ii. Describe the plan to attract, train, and retain a skilled and well qualified workforce; include in detail the benefit options for these employees.

iii. Describe training and development programs the FSMC will provide for employees and management personnel and how these trainings will be tracked to meet the Annual USDA Professional Standards Training Requirements. If the SFAs staff is involved in conducting the Point of Service Meal Counting, the FSMC must describe how staff will be annually and periodically trained.

LOCAL LEADERSHIP AND TEAM WITH PROVEN EXPERIENCE

DEVELOPING EMPLOYEES TO BENEFIT THE DISTRICT AND COMMUNITY

Unlocking The Potential Of Every Employee

Ralston Public Schools employees are a talented group of people dedicated to taking care of your students. The goal of our training approach is to strengthen everyone's capabilities through a comprehensive program of live demonstrations, in-service modeling, webinars, videos and classroom-style instruction – all designed to improve program performance and increase student satisfaction.

Employees are a driving force behind any foodservice program and play an essential role in keeping your students satisfied. We nurture your valuable team of employees through training and development programs that benefit everyone in the short- and long-term while delivering measurable benefits to Ralston Public Schools.

- Offer training at convenient times in a variety of formats that meet the needs of all learners
- Provide new-hire orientation in a classroom
- Identify every employee's skill set and develop a plan to align with those individual needs
- Create training schedules for each area of the Ralston Public Schools foodservice program
- Structure specific training sessions to address critical areas impacting performance
- Emphasize customer service and its importance in maintaining program efficiency
- Ensure that all employees adhere to the USDA's professional development standards
- Provide orientation for new leads, supervisors and managers before starting their on-the-job training
- Offer virtual training for orientation and employee-required events
- Prioritize multilingualism and strengthen a sense of community, relevancy and belonging

A COMPREHENSIVE TRAINING APPROACH

The professional training and development programs for Ralston Public Schools ensure student health and wellness, make food production easier and safer, and contribute to a more enjoyable work life.

Each employee, both current and new, is required to participate in ongoing training using a variety of delivery methods, including live demonstrations, in-service modeling, videos, written materials and more. This ensures that the correct processes quickly become second nature for employees and prevents their overall knowledge base from eroding through natural attrition.

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Chart 1 A: LABOR WORK SHEET – SFA

To be completed by the SFA for District Food Service Employees and District Employees with Food Service Responsibilities (POS, Bookkeeping)

Pay rate for current school year

SITE OR SCHOOL	JOB TITLE	INDICATE IF EMPLOYEE WILL BE RETAINED/ PAID BY THE SFA DURING THE CONTRACT TERM	INDICATE IF PAID BY GENERAL FUND OR *NPSFSA	HOURLY RATE ($)	DAILY HOURS	NUMBER OF DAYS PAID	TOTAL ANNUAL WAGE ($)	UNEMPLOYMENT COMPENSATION	UNION CONTRACT*
Wildwood (11:00-12:45)	para/cahier	SFA	General		1.75				
Meadows (11:00-12:30)	para/cashier	SFA	General		1.5				
Seymour	para/cashier	SFA	General		1.5				

Chart 1 A - Labor Worksheet

Foodservice employees paid from NPSFSA

School	Job Class Title	INDICATE IF EMPLOYEE WILL BE RETAINED/ PAID BY THE SFA DURING THE CONTRACT TERM	INDICATE IF PAID BY GENERAL FUND OR *NPSFSA	HOURLY RATE	DAILY HOURS	NUMBER OF PAID DAYS	TOTAL ANNUAL WAGE	UNEMPLOYEMENT COMPENSATION	UNION CONTRACT
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	7.50	178.00	$ 23,295.75	0.00	YES
BLUMFIELD ELEMENTARY	KITCHEN MANAGER	SFA	YES	$ 21.50	7.50	178.00	$ 28,702.50	0.00	YES
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	7.50	178.00	$ 23,295.75	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 18.30	5.50	178.00	$ 17,915.70	0.00	YES
MEADOWS ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 19.60	7.50	178.00	$ 26,166.00	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 18.20	5.50	178.00	$ 17,817.80	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 18.32	5.50	178.00	$ 17,935.28	0.00	YES
KAREN WESTERN ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 19.70	7.50	178.00	$ 26,299.50	0.00	YES
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	SFA	YES	$ 18.25	5.50	178.00	$ 17,866.75	0.00	YES
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
WILDEWOOD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 21.60	7.50	178.00	$ 28,836.00	0.00	YES
WILDEWOOD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	7.50	178.00	$ 23,295.75	0.00	YES
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
KAREN WESTERN ELEMENTARY	KITCHEN MANAGER	SFA	YES	$ 20.20	7.50	178.00	$ 26,967.00	0.00	YES
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
BLUMFIELD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 18.25	5.50	178.00	$ 17,866.75	0.00	YES
RALSTON MIDDLE SCHOOL	KITCHEN MANAGER	SFA	YES	$ 19.60	8.00	178.00	$ 27,910.40	0.00	YES
RALSTON HIGH	KITCHEN MANAGER	SFA	YES	$ 22.80	8.00	178.00	$ 32,467.20	0.00	YES
SEYMOUR ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.75	5.50	178.00	$ 17,377.25	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.75	7.50	178.00	$ 23,696.25	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.90	178.00	$ 18,325.99	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 19.90	7.50	178.00	$ 26,566.50	0.00	YES
BLUMFIELD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
SEYMOUR ELEMENTARY	KITCHEN MANAGER	SFA	YES	$ 21.20	8.00	178.00	$ 30,188.80	0.00	YES
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	7.50	178.00	$ 23,295.75	0.00	YES
DISTRICT WIDE	Administrative Assistant	SFA	YES	$ 21.40	8.00	260.00	$ 44,512.00	0.00	NO
DISTRICT WIDE	Food Service Coordinator	SFA	YES	$ 18.58	8.00	260.00	$ 38,646.40	0.00	NO
						TOTAL LABOR	$ 750,082.57		
						Substitute Pay	$17.45 per hour		

For the Summer Food Service Program: Usually there is one person in each school for SFSP. This is typically a kitchen manager, who works from 6:30-1:30. If a building is having summer school the participation in SFSP increases. Summer School is 2-3 weeks long. During this time the Admin. Asst., or Food Service Coordinator, or Food Service Director will also work (7:30-1:30) at the summer school site(s).

FSMC General Manager $114, 752 Salary Taxes and Benefits
Work Day: 8 hours

Chart 1 B: FRINGE BENEFIT COST WORK SHEET – SFA

To be completed by the SFA for District Food Service Employees and District Employees with Food Service Responsibilities (POS, Bookkeeping)

List Annual Cost for the School Year

SITE OR SCHOOL/JOB TITLE	MEDICAL $	DENTAL $	VISION $	LONGEVITY OR ANNUITY $	LIFE $	RETIREMENT $	OTHER[1] $
TOTAL COSTS	$	$	$	$	$	$	$

Additional Information

See included PDF next page

[1] **Include Paid Time Off (PTO), Holiday pay and Sick pay**

If Workers' Compensation cost is charged to food service, what is percentage 3.41 %

NOTE: Use actual rates for SFA; do not use a prorated statewide average benefit rate.

CHART 1 B- FRINGE BENEFITS COST WORKSHEET

School	Job Class Title	TOTAL ANNUAL WAGE	MEDICAL $	DENTAL $	VISION $	LONGEVITY OR ANNUITY $	LIFE $	RETIREMENT $	OTHER $	Fringe	
RALSTON HIGH	FOOD SERV. SECD.	$ 23,295.75	4,169.00	$ -	$ -	$ -	$ 44.64	$ 2,301.11	$ 1,360.60	3,706.35	3,754.93
BLUMFIELD ELEMENTARY	KITCHEN MANAGER	$ 28,702.50		$ -	$ -	$ -	$ 44.64	$ 2,835.18	$ 2,241.92	5,121.74	
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	$ 23,295.75		$ -	$ -	$ -	$ 44.64	$ 2,301.11	$ 400.53	2,746.28	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,915.70		$ -	$ -	$ -	$ 44.64	$ 1,769.68	$ 1,030.19	2,844.51	
MEADOW'S ELEMENTARY	FOOD SERV. ELEM.	$ 26,166.00		$ -	$ -	$ -	$ 44.64	$ 2,584.63	$ 3,300.92	5,930.19	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,013.35	2,745.47	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,012.67	2,744.79	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,817.80		$ -	$ -	$ -	$ 44.64	$ 1,760.01	$ 1,203.69	3,008.34	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,935.28		$ -	$ -	$ -	$ 44.64	$ 1,771.61	$ 237.15	2,053.40	
KAREN WESTERN ELEMENTARY	FOOD SERV. ELEM.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,007.57	2,739.69	
RALSTON HIGH	FOOD SERV. SECD.	$ 26,299.50		$ -	$ -	$ -	$ 44.64	$ 2,597.81	$ 2,800.37	5,442.82	
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	$ 17,866.75		$ -	$ -	$ -	$ 44.64	$ 1,764.84	$ 1,424.39	3,233.87	
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,769.63	3,501.75	
WILDEWOOD ELEMENTARY	FOOD SERV. ELEM.	$ 28,836.00		$ -	$ -	$ -	$ 44.64	$ 2,848.36	$ 3,282.82	6,175.82	
WILDEWOOD ELEMENTARY	FOOD SERV. ELEM.	$ 23,295.75		$ -	$ -	$ -	$ 44.64	$ 2,301.11	$ 1,409.18		
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,579.18	3,311.30	
KAREN WESTERN ELEMENTARY	KITCHEN MANAGER	$ 26,967.00		$ -	$ -	$ -	$ 44.64	$ 2,663.75	$ 1,046.54		
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 2,022.81		
RALSTON HIGH	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,045.68	2,777.80	
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,170.73	2,902.85	
BLUMFIELD ELEMENTARY	FOOD SERV. ELEM.	$ 17,866.75		$ -	$ -	$ -	$ 44.64	$ 1,764.84	$ 1,961.45	3,770.93	
RALSTON MIDDLE SCHOOL	KITCHEN MANAGER	$ 27,910.40		$ -	$ -	$ -	$ 44.64	$ 2,756.93	$ 953.35		
RALSTON HIGH	KITCHEN MANAGER	$ 32,467.20		$ -	$ -	$ -	$ 44.64	$ 3,207.05	$ 4,024.43	7,276.12	
SEYMOUR ELEMENTARY	FOOD SERV. ELEM.	$ 17,377.25		$ -	$ -	$ -	$ 44.64	$ 1,716.49	$ 874.99	2,636.12	
RALSTON HIGH	FOOD SERV. SECD.	$ 23,696.25		$ -	$ -	$ -	$ 44.64	$ 2,340.67	$ 862.70	3,248.01	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 168.77	1,900.89	
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	$ 18,325.99		$ -	$ -	$ -	$ 44.64	$ 1,810.20	$ 1,900.08		
RALSTON HIGH	FOOD SERV. SECD.	$ 26,566.50		$ -	$ -	$ -	$ 44.64	$ 2,624.19	$ 1,894.39	4,563.22	
BLUMFIELD ELEMENTARY	FOOD SERV. ELEM.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 2,022.81		
SEYMOUR ELEMENTARY	KITCHEN MANAGER	$ 30,188.80		$ -	$ -	$ -	$ 44.64	$ 2,981.99	$ 2,709.32	5,735.95	
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	$ 23,295.75		$ -	$ -	$ -	$ 44.64	$ 2,301.11	$ 1,409.18		
DISTRICT WIDE	Administrative Assistant	$ 44,512.00	9,772.56	$ -	$ -	$ -	$ 44.64	$ 4,396.81	$ 13,142.47	17,583.92	
DISTRICT WIDE	Food Service Coordinator	$ 38,646.40	9,772.56	$ -	$ -	$ -	$ 44.64	$ 3,817.41	$ 4,288.26	8,150.31	
	Totals	$ 750,082.57	$ 23,714.12	$ -	$ -	$ -	$ 1,473.12	$ 74,091.66	$ 66,572.14		

SODEXO'S HIGHLY INTERACTIVE AND FOCUSED TRAINING AND DEVELOPMENT PROGRAMS

WHAT RALSTON PUBLIC SCHOOLS RECEIVES:

- Improved student satisfaction through well-trained, motivated and rewarded employees
- Reduced costs and program disruption through decreased employee turnover
- Increased employee retention through higher morale, recognition, advancement opportunities and a safe, inclusive team atmosphere
- Increased participation through improved line flow and points of service

"I am fortunate to be part of the Sodexo team at Ralston Public Schools. It is an honor working with our exceptional staff and everyone across the district who prioritize the best interests of students each and every day. Providing school meal services for the students in the Ralston Public Schools community is very rewarding."

– Judy Kyle
General Manager

USDA TRAINING

As part of the Healthy, Hunger-Free Kids Act, the USDA has established minimum training requirements for all child nutrition program employees. These requirements are an important step toward ensuring all of America's children receive safe, nutritious meals through efficient and cost-effective programs.

OUR COMPREHENSIVE TRAINING APPROACH FOCUSES ON:

- Identifying every employee's skill set and developing a plan to align with individual needs
- Customizing training schedules for each area of Ralston Public Schools' child nutrition program, ensuring ongoing employee development
- Blending hands-on and classroom-style learning opportunities designed to maximize the overall training experience
- Conducting monthly team training sessions addressing areas such as technical skills, food safety and customer service
- Offering webinar training to introduce upcoming programs, promotions and strategies that managers can implement in Ralston Public Schools
- Emphasizing ongoing customer service and the importance of maintaining your program effectively

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TRAINING YOUR TEAM AND DEVELOPING SUCCESS

It is mandatory for every employee who is part of Ralston Public Schools' foodservice team to participate in the following training and development programs. Training programs that are required by the USDA are completed in accordance with its guidelines so that all employees adhere to its professional development standards.

CUSTOMER SERVICE TRAINING

Experience Matters is our customer service training program that develops and rewards outstanding customer service, ultimately enhancing student satisfaction. This tool allows managers to effectively perform their roles by formalizing communication and recognition standards.

Key Elements

Experience Matters is built on three key elements to ensure ever-growing customer loyalty, improve communication and reward employee efforts.

1. **Customer service principles** – eight simple standards support our commitment to excellent customer service
2. **Team huddles** – weekly meetings are held at all locations
3. **Recognition** – supervisors and peers recognize employees for their daily contributions

Experience Matters Goals:

- Reinforce a culture of energy, connection and outstanding customer service
- Impact employee retention and fuel the pipeline of future leaders
- Support Ralston Public Schools through engaged and motivated employees
- Recognize our employees for the work they do to support student well-being

"I love to see the smiling faces that come through my lunch line!"

REQUIRED TRAINING BUDGET		
Training Wages-School Year	Frontline	$5,500
Training Wages-Opening	Frontline	$6,500
Online Coursework	Management	$960
Required Training (Travel/Materials)	Management	$3,000
Supplies	Frontline	$1,500
TOTAL EXPENSES		**$17,460**

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TRAINING AND ORIENTATION

Our Access training platform provides consistent, clear orientation and onboarding throughout the employee journey, bringing HR functions to any worksite. We implement safety education training sessions for both management and hourly employees. New managers receive **Sodexo GO! Training**, which includes workplace safety fundamentals.

General managers receive **Foundations Training**, which includes more in-depth health and safety education. All managers involved in handling biohazard waste receive Department of Transportation certification. We use learning maps (that comply with all regulatory standards) for frontline employee training.

FOOD SAFETY AND OCCUPATIONAL HEALTH TRAINING

Everything we do is built on safety first. As you know, we strive for zero injuries and illnesses and infuse a safety culture into your foodservice program. Both management and hourly employees receive safety training that incorporates your District's requirements.

Safety Requirements:

- Food safety certification for all managers, with recertification every five years
- Safety education training for both management and hourly employees
- Sodexo On-site Manager Academy training (including workplace safety fundamentals) for all new and tenured managers
- Food safety orientation and training for all new foodservice hires
- Frontline employee training that complies with all regulatory standards

CIVIL RIGHTS TRAINING

We inform, educate and support all foodservice employees in the District with annual civil rights training that includes:

- Collection and Use of Data
- Effective Public Notification Systems
- Complaint Procedures
- Compliance Review Techniques
- Resolution of Noncompliance
- Requirements for Reasonable Accommodation of Persons with Disabilities
- Requirements for Language Assistance

AFFIRMATIVE ACTION TRAINING

Maintaining a long-standing commitment to fair employment practices, we will continue our program of affirmative action, including the placement of qualified women, minorities and people with disabilities throughout all levels of Ralston Public Schools' foodservice program.

This program sets forth the actions to be taken by our officers, managers and employees to fulfill legal and moral responsibilities and to employ the best-qualified person for each position while promoting diversity within our workforce.

EQUAL EMPLOYMENT OPPORTUNITY TRAINING

Our equal employment training program outlines the actions our officers, managers and employees must take to fulfill legal and moral responsibilities.

We focus on employing the most qualified candidates for each position while assembling a diverse workforce.

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DIVERSITY AND INCLUSION TRAINING

A variety of diversity and inclusion learning labs and online courses are used to strengthen management and staff knowledge, awareness and skill sets concerning diversity, equity and inclusion (DE&I). We deliver these instructor-led sessions via webinars and online presentations. Topics addressed include Bullying, Bridging the Gender Gap, Bringing Your Whole Self to Work, Cultural Competence for Frontline Employees, Disabilities Awareness Training, Generations in the Workplace for Frontline Employees, Improving Team Effectiveness Through Inclusion, Cross-cultural Communication and Ouch! That Stereotype Hurts.

We actively reduce employee turnover by:

- **Increasing employee skills through ongoing training**
- **Creating a welcoming and safe team atmosphere that is diverse and inclusive**
- **Improving employees' quality of life by focusing on their well-being, growth and advancement**

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UPHOLDING PROFESSIONAL STANDARDS

We care about Ralston Public Schools, including your employees who will help us reach your goals. That's why we offer all-encompassing training modules to meet and exceed state and national standards. The following is a list of just some of our comprehensive trainings:

FOOD SAFETY AND FOODSERVICE SKILLS	PHYSICAL SAFETY	CUSTOMER SERVICE AND SUSTAINABILITY	LIFE SKILLS
Fundamentals I: Personal Hygiene	▪ Chemical Hazard Communication	▪ A Picture Is Worth 1,000 Words	▪ Succeeding at Work
Fundamentals II: HACCP	▪ Lockout / Tagout	▪ Verbal and Nonverbal Communication	▪ Working with Others in a Diverse Environment
Fundamentals III: Thermometers	▪ Back Injury Prevention	▪ Service Recovery	▪ Preventing Sexual Harassment
Fundamentals IV: Food Allergens	▪ Preventing Slips, Trips and Falls	▪ Delivering Service as a Team	▪ Equal Employment Opportunity and Affirmative Action
Preparing and Cooking	▪ Fire Prevention	▪ Customer Service Skills Series	▪ Business Integrity
Cleaning and Sanitizing	▪ Office Safety	▪ Intro to Focus on Service Spirit	▪ Drug and Alcohol Awareness in the Workplace
Receiving and Storing	▪ Electrical Safety	▪ Who Are Our Customers?	▪ Business Process Improvement
Food Safety Service	▪ Preparing for Pest Control	▪ Knowing Your Business, Facility and Department	▪ Cash Handling
Automatic Slicer	▪ Personal Protective Equipment	▪ Specific Needs of Customers	▪ Completing and Controlling ▪ Physical Inventory
Knife Skills	▪ Disaster Plan and Emergency ▪ Evacuation	▪ Moments of Truth	▪ Contractual Invoicing
Cashier Skills	▪ Identifying and Controlling ▪ Workplace Hazards	▪ Waste Management	▪ Noncontractual Invoicing
	▪ Bloodborne Pathogens		
	▪ Preventing Compressed Gas Hazards		
	▪ Mixer Safety		

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COMPREHENSIVE ANNUAL TRAINING PLAN

	FOOD SAFETY – ALL STAFF	PHYSICAL SAFETY – ALL STAFF	KITCHEN SUPERVISOR DEVELOPMENT
AUG	▪ Food Safety HACCP Part I and II ▪ Meal Pattern Guidelines ▪ Cashier Responsibilities ▪ Civil Rights Training	▪ Physical Health and Safety Overview Part I and II ▪ Bullying Prevention ▪ Customer Service Basics ▪ Annual District Policy Updates	▪ Operational Excellence ▪ Service Standards ▪ Diversity and Inclusion ▪ Leadership Development ▪ Annual District Policy Updates
SEP	▪ Cooling and Thawing ▪ HACCP Logs	▪ Lockout/Tagout ▪ Safety Notebook	▪ Customer Service Training ▪ Operational Expectations ▪ Menu Review ▪ Topics Identified by General Manager
OCT	▪ Receiving and Storing Food ▪ On-site Inspections	▪ Emergency Evacuation Plans ▪ Fire Prevention ▪ Required Safety Postings	▪ First Quarter Physical Safety Review ▪ Leadership Development ▪ Menu Review ▪ Customer Service Training
NOV	▪ Self-service Station Sanitation ▪ Cooking Temps	▪ Back Injury Prevention ▪ Proper Lifting Techniques	▪ Open Enrollment Review ▪ Holiday Meal Procedures ▪ Short-term Shutdown Procedures ▪ Menu Review ▪ Customer Service Training
DEC	▪ Sanitizing Food Contact Surfaces ▪ Washing Pots and Pans	▪ Accident Prevention ▪ Slip, Trip and Fall Prevention	
JAN	▪ Preventing Cross-contamination ▪ Reheating	▪ PPE ▪ Burn Prevention	▪ Second Quarter Physical Safety Review ▪ Leadership Development ▪ Menu Review ▪ Fall Meal Counts ▪ Customer Service Training
FEB	▪ Hand Washing ▪ Wearing Gloves	▪ Knife, Slicer and Blade Safety ▪ Cut Prevention	▪ Workplace Violence Prevention ▪ EcoSure Audit Review ▪ Menu Review ▪ Leadership Development ▪ Customer Service Training
MAR	▪ Hot and Cold Holding Equipment ▪ HACCP Logs	▪ Equipment Safety ▪ Electrical Safety	▪ Third Quarter Physical Safety Review ▪ Performance Appraisal Training ▪ Menu Review ▪ Customer Service Training
APR	▪ Sanitizing Solutions ▪ Wiping Cloths	▪ Chemical Information (SDS) Books ▪ Chemical Safety	▪ End-of-year Procedures ▪ Menu Review ▪ Spring Meal Counts ▪ Customer Service Training
MAY	▪ Year in Review	▪ Year in Review	

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PLAN TO MEET PROFESSIONAL STANDARDS REQUIREMENTS

We follow USDA-defined learning objectives for nutrition, administrative, communication and marketing and operations standards. Our training material is fully compliant with Professional Standards requirements. These trainings are tracked in our site-based training tracker. The learning objectives that we focus on include:

NUTRITION

Menu Planning (1100) – Efficiently plan and prepare standardized recipes, cycle menus and meals, including the use of USDA Foods, to meet all Federal school nutrition program requirements, including proper meal components.

Nutrition Education (1200) – Utilize resources to prepare and integrate age/grade-appropriate nutrition education curriculum with school nutrition programs.

General Nutrition (1300) – Effectively utilize food preparation principles, production records, kitchen equipment and food crediting to prepare foods from standardized recipes, including those for special diets.

ADMINISTRATION

Free and Reduced-Price Meal Benefits (3100) – Effectively certify, process and verify free and reduced-price meal eligibility benefits in accordance with Federal and State regulations related to nutrition programs. Understand and apply Community Eligibility (CE) to eliminate the administrative burden of school meal applications and be able to serve meals at no charge.

Program Management (3200) – Effectively manage staff and resources; prepare for yearly Administrative Reviews and emergency programs; and utilize Standard Operating Procedures (SOPs).

Financial Management (3300) – Manage procedures and records for compliance with Resource Management with efficiency and accuracy in accordance with all federal, state and local regulations, as well as the Administrative Review.

Human Resources and Staff Training (3400) - Implement human resources management practices through maintenance and familiarity with current personnel policies and procedures and support employees through training and retention strategies.

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OPERATIONS

Food Production (2100) – Effectively utilize food preparation principles, production records, kitchen equipment and food crediting to prepare foods from standardized recipes, including those for special diets.

Serving Food (2200) – Correctly and efficiently serve food portions to meet all USDA school meal pattern requirements and encourage healthy food selections, including those for special diets.

Cashier and Point of Service (2300) – Efficiently operate and utilize a point-of-sale (POS) system, ensuring correct application of reimbursable meal components, Offer Versus Serve and confidential student eligibility identification in a financially responsible manner.

Purchasing/Procurement (2400) – Effectively and efficiently implement purchasing procedures and practices in order to appropriately and best utilize supplies and USDA Foods to meet menu requirements and comply with all Federal, State and local regulations.

Receiving and Storage (2500) – Ensure proper inventory management, including correct delivery and storage of inventory and that which has been placed on hold or recalled.

Food Safety and Hazard Analysis and Critical Control Point (HACCP) (2600) – Effectively utilize all food safety program guidelines and health department regulations to ensure optimal food safety.

COMMUNICATIONS AND MARKETING

Communications and Marketing (4100) – Develop plans that include involvement with school and community members, empower school nutrition leaders and ensure excellent customer service.

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SAMPLE CASHIER TRAINING PLAN

CASHIER AND POINT OF SALES PROTOCOL

Sodexo trains and validates comprehension to maintain proper and accurate pupil participation records, which follow USDA Administrative Review Performance Standards:

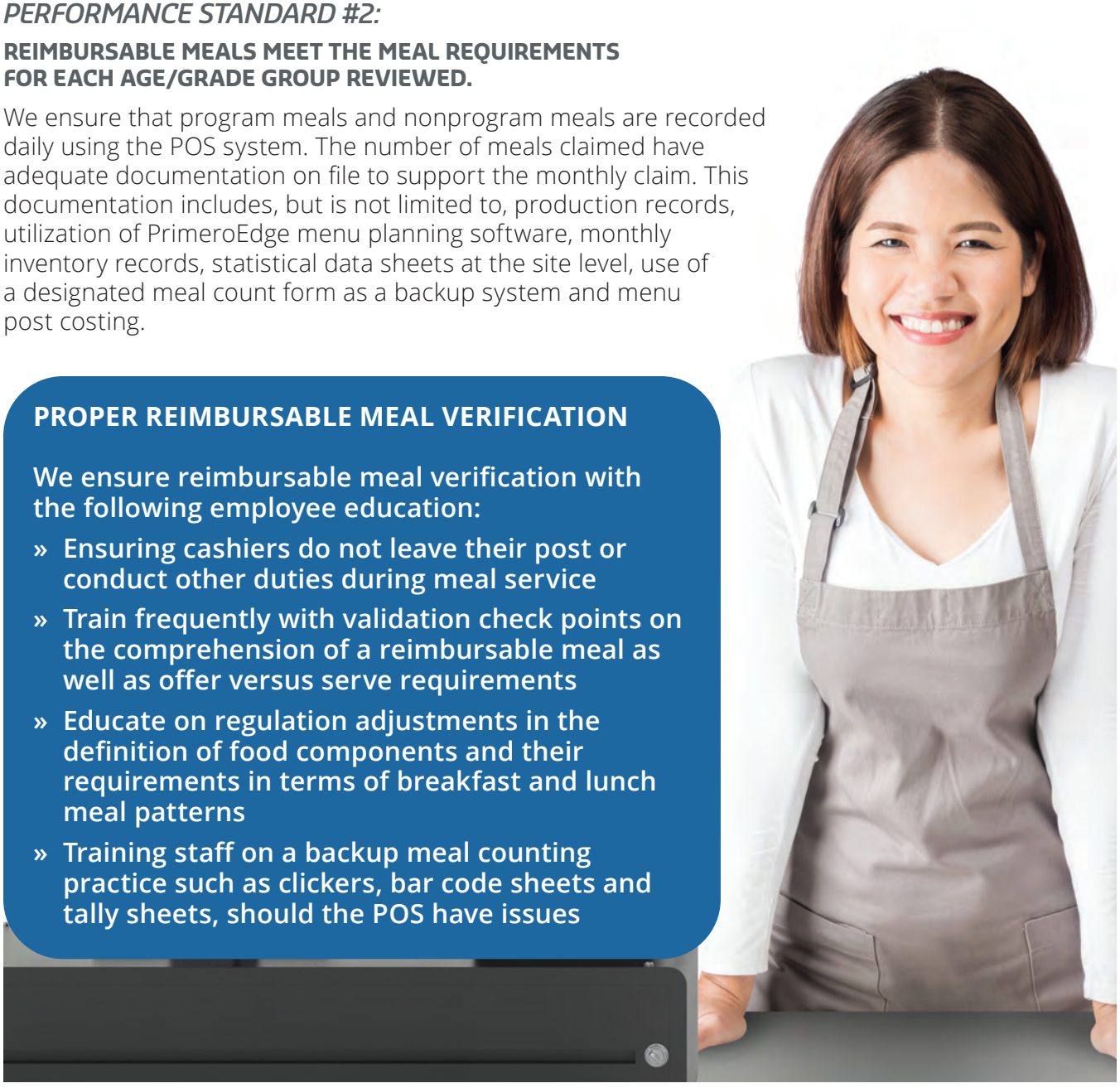
PERFORMANCE STANDARD #1:

All free, reduced-price and paid school meals claimed for reimbursement are served only to children eligible for free, reduced-price and paid school meals, respectively. They are counted, recorded, consolidated and reported through a system that consistently yields correct claims.

PERFORMANCE STANDARD #2:

REIMBURSABLE MEALS MEET THE MEAL REQUIREMENTS FOR EACH AGE/GRADE GROUP REVIEWED.

We ensure that program meals and nonprogram meals are recorded daily using the POS system. The number of meals claimed have adequate documentation on file to support the monthly claim. This documentation includes, but is not limited to, production records, utilization of PrimeroEdge menu planning software, monthly inventory records, statistical data sheets at the site level, use of a designated meal count form as a backup system and menu post costing.



PROPER REIMBURSABLE MEAL VERIFICATION

We ensure reimbursable meal verification with the following employee education:

- **Ensuring cashiers do not leave their post or conduct other duties during meal service**
- **Train frequently with validation check points on the comprehension of a reimbursable meal as well as offer versus serve requirements**
- **Educate on regulation adjustments in the definition of food components and their requirements in terms of breakfast and lunch meal patterns**
- **Training staff on a backup meal counting practice such as clickers, bar code sheets and tally sheets, should the POS have issues**

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SUMMARY OF REQUIRED MINIMUM CONTINUING EDUCATION AND TRAINING STANDARDS

DIRECTOR'S REQUIREMENTS

Each year, at least 12 hours of annual continuing education/training. Includes topics such as:

- Administrative practices (including training in application, certification, verification, meal counting and meal claiming procedures) and any specific topics required by FNS, as needed, to address program integrity or other critical issues

This required continuing education and training is in addition to the food safety training required in the first year of employment.

FOOD SERVICE MANAGER'S REQUIREMENTS

Each year, at least 10 hours of annual continuing education/training. Includes topics, such as:

- Administrative practices (including training in application, certification, verification, meal counting and meal claiming procedures)
- The identification of reimbursable meals at the point of service
- Nutrition, health and safety standards and any specific topics required by FNS, as needed, to address program integrity or other critical issues

FOOD SERVICE WORKER'S REQUIREMENTS

FULL-TIME STAFF

Each year, at least six hours of annual continuing education and training. Includes topics such as:

- Free and reduced-price eligibility, application, certification and verification procedures
- The identification of reimbursable meals at the point of service
- Nutrition, health and safety standards and any specific topics required by FNS, as needed, to address program integrity or other critical issues

FOOD SERVICE WORKER'S REQUIREMENTS

PART-TIME STAFF – LESS THAN 20 HOURS PER WEEK

Each year, at least four hours of annual continuing education and training.

On the following page you will find the USDA requirements as outlined in the Professional Standards for state and local school nutrition programs personnel as required by the Healthy, Hunger-Free Kids Act of 2010.

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SCHOOL NUTRITION PROGRAM DIRECTOR PROFESSIONAL STANDARDS BY LOCAL EDUCATIONAL AGENCY SIZE

STUDENT ENROLLMENT 2,499 OR LESS	STUDENT ENROLLMENT 2,500 – 9,999	STUDENT ENROLLMENT 10,000 OR MORE
MINIMUM EDUCATION STANDARDS (REQUIRED) (NEW DIRECTORS ONLY)		
Bachelor's degree, or equivalent educational experience, with academic major or concentration in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business or related field; **OR** Bachelor's degree, or equivalent educational experience, with any academic major or area of concentration and a State-recognized certificate for school nutrition directors; **OR** Associate's degree, or equivalent educational experience, with academic major or concentration in food and nutrition food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or related field; and at least one year of relevant school nutrition programs experience; **OR** High school diploma (or GED) and three years of relevant experience in school nutrition programs	Bachelor's degree, or equivalent educational experience, with academic major or concentration in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business or related field; **OR** Bachelor's degree, or equivalent educational experience, with any academic major or area of concentration and a State-recognized certificate for school nutrition directors; **OR** Bachelor's degree in any academic major and at least two years of relevant school nutrition programs experience; **OR** Associate's degree, or equivalent educational experience, with academic major or concentration in food and nutrition food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or related field; and at least two years of relevant school nutrition programs experience	Bachelor's degree, or equivalent educational experience, with academic major or concentration in food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business or related field; **OR** Bachelor's degree, or equivalent educational experience, with any academic major or area of concentration and a State-recognized certificate for school nutrition directors; **OR** Bachelor's degree in any academic major and at least five years in management of school nutrition programs
MINIMUM EDUCATION STANDARDS (PREFERRED) (NEW DIRECTORS ONLY)		
Directors hired without an associate's degree are strongly encouraged to work toward attaining associate's degree upon hiring.	Directors hired without a bachelor's degree are strongly encouraged to work toward attaining bachelor's degree upon hiring.	Master's degree, or willingness to work toward a master's degree, preferred. At least one year of management experience, preferably in school nutrition, strongly recommended. At least three credit hours at the university level in food service management plus at least three credit hours in nutritional sciences at time of hiring strongly preferred.
MINIMUM PRIOR TRAINING STANDARDS (REQUIRED) (NEW DIRECTORS ONLY)		
At least eight hours of food safety training is required either not more than five years prior to their starting date or completed within 30 calendar days of employee's start date.		

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PROFESSIONAL STANDARDS TRAINING AND TRACKING

Our Site Management System (SMS) is an online portal that provides a range of applications and tools to support a manager's daily work life. It provides a single entry point for all operational systems and offers open invaluable training opportunities for Ralston Public Schools.

Value of the Training Tracker:

- Standardized training methodology
- Training records kept per employee
- Specific training can be created especially for Ralston Public Schools

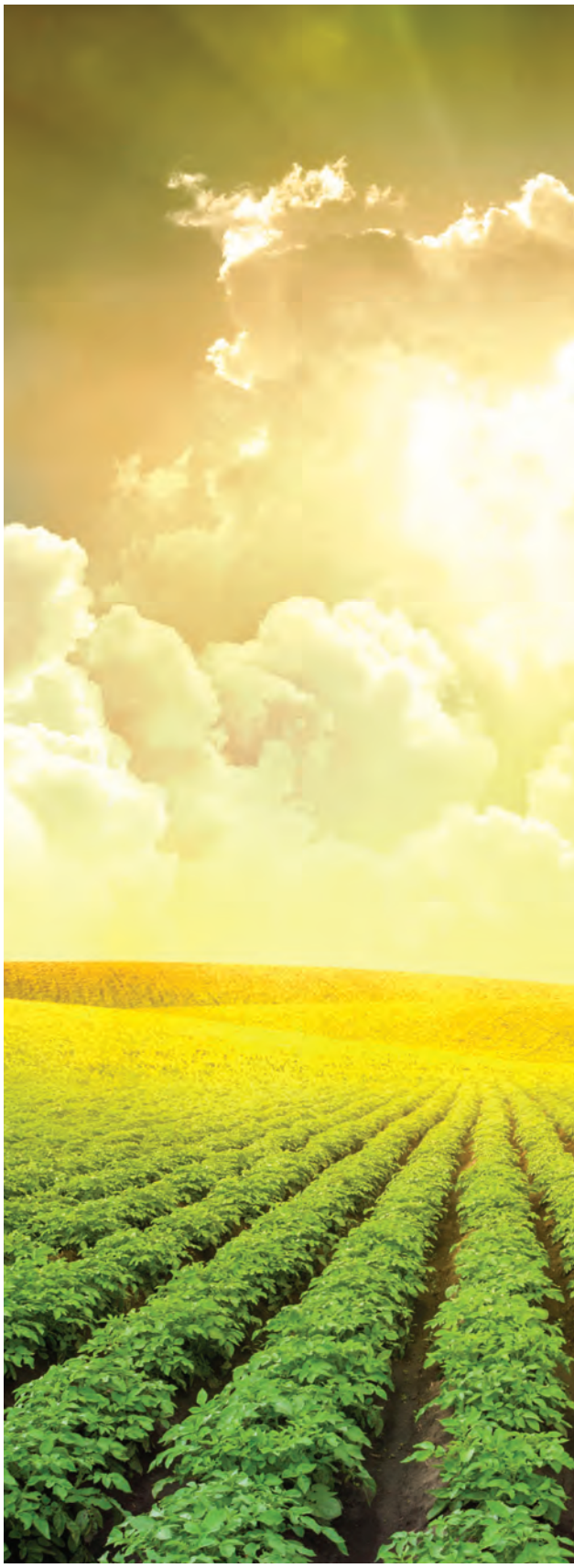
The SMS Self-Training Tracker is an ideal resource portal. In these times, classroom training and close contact are not always feasible. This application allows employees to access and perform self-training on their mobile device. The SMS Self-Training Tracker makes training possible, anywhere.

Training formats include videos, PowerPoint presentations and other documents. Using the SMS, managers design the training experience for each employee. This training platform allows the employee to train at their own pace on subjects selected for them based on their needs.

The application records training completed, ensuring that compliance is up to date. Managers can pull reports and view dashboards to learn where opportunities exist. Training materials are hand-selected for Ralston Public Schools. This ensures bilingual options are always available.

FUNCTIONALITY

- Standardized Sodexo training material available at the site level in the training library
- Ability to add a site-specific training
- Interface at the site level to deliver the selected training modules to the right employee
- E-signature or attendance sheet available
- Training records are kept on the employee's profile page
- Access to dashboards and reports
- Ability to plan a training event and track it in one action plan



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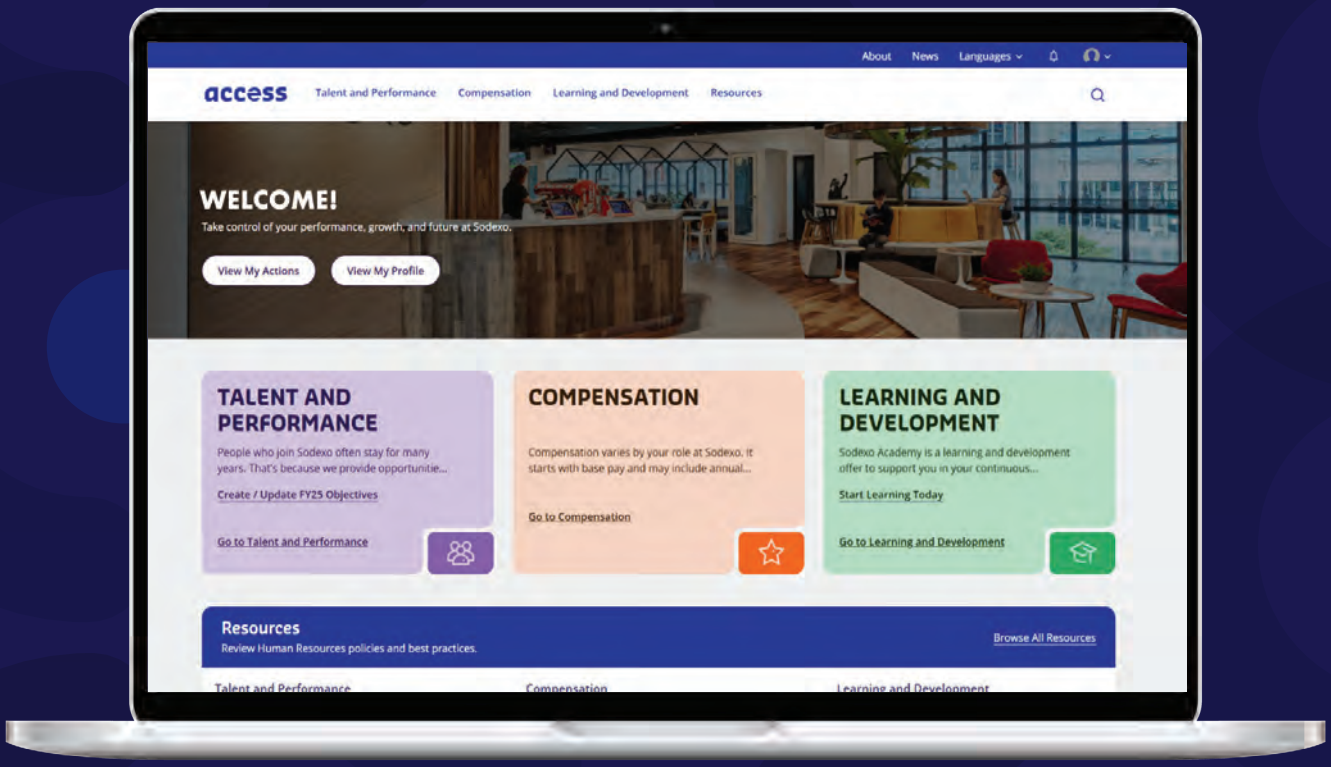

ACCESS LEARNING FOR EMPLOYEES, ANYTIME

Access is our all-in-one resource for online training, instructor-led course registration, career development planning and performance management. This comprehensive platform offers a wealth of tools and resources to help employees learn, grow and empower your team with the skills needed for success. At Sodexo, Access is the internal hub designed to support employee growth, unlock potential and help employees thrive in their career journey.

Empower professional growth with access to world-class learning platforms like TED@Work, Big Think, or programs like DiSC® and GROW®. Employees will also discover Sodexo-specific content designed to help them thrive in their role and beyond. From thought-provoking ideas to practical skills and tailored resources, our learning tools provide everything employees need to grow, innovate and succeed in their career journey at Sodexo.

BIG THINK
EVERYTHING DiSC® A Wiley Brand
GROW® COACHING
TED@Work

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TRAINING FROM ORIENTATION THROUGH CAREER DEVELOPMENT

At Sodexo, Learning Tracks are designed to support employees at every stage of their career journey. These curated pathways provide tailored training, tools, and resources to help you grow and succeed. Employees begin with the Welcome Track which includes a comprehensive orientation, introducing Sodexo's company culture with a strong focus on Diversity, Equity and Inclusion (DE&I).

Learning Tracks include up-to-date handbooks, role-specific training and development opportunities aligned with your current position and future career aspirations. From mastering customer service to ensuring safety and hygiene, our user-friendly digital resources offer essential learning to empower you in your role and beyond.

Whether you are just getting started or taking the next step in your learning journey, these tracks can help you build a sense of **belonging**, **act** on your professional goals and **thrive** in your role at each stage of your career.

SODEXO NORAM LEARNING TRACKS

WELCOME

Acclimate yourself to Life at Sodexo

ROLE-BASED

Explore role-specific learning pathways

OUR CULTURE

Discover our culture and commitments

LEADERSHIP

Lead by example at any stage of your career

PROFESSIONAL GROWTH

Build your capabilities and further develop competencies

CAREER DEVELOPMENT

Explore, plan and act on ways to develop and grow your career at Sodexo

LEARNING PORTALS

Equip yourself with segment-specific learnings

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TRAINING AND DEVELOPMENT FOR MANAGEMENT

EXPERIENCE SODEXO: MENTORSHIP FOR NEW MANAGEMENT TEAM MEMBERS

Experience Sodexo welcomes and supports management team new hires through orientation and onboarding processes. Experienced employees assist new team members as they settle into their new roles.

Experience Sodexo is a program that helps build critical relationships and provides a defined channel for new team members to ask questions and receive appropriate support.

PROGRAM BENEFITS

Increased Engagement

- Creates a personal connection to the District and Sodexo right from the start
- New employees feel at home and comfortable in their roles
- Connections make the workplace more inviting, enhancing quality of life

Increased Employee Retention

- Engagement from the start results in happier employees who are more likely to stay with the District and Sodexo for longer periods of time
- New employees quickly add value to the team, leading to increased confidence and job satisfaction

Increased Performance

- Solicits a knowledge transfer right from day one of employment
- Allows for networking and creates more points of contact so employees quickly become familiar with their jobs, tools and Sodexo

Sodexo's investment in training for our management team members ensures their future success."

– Lisa Acevedo
HR Business Partner

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SUPERVISORY TRAINING

The frontline supervisor training program helps supervisors and managers lead their teams more effectively, achieving a higher level of customer service at Ralston Public Schools.

The Curriculum:

- Leadership fundamentals
- Communication skills
- People management
- Plan for success
- Impact the business
- Safety culture

Available 24/7, the curriculum is comprised of six on-demand streaming sessions that can be completed in any order. New hires plot their own paths, and each session ranges from one to three hours depending on the learner's participation.

FOOD SAFETY CERTIFICATION PROGRAM

As you know, we require all foodservice managers in Ralston Public Schools to be trained and certified in our proprietary Food Safety Certification Program. We base our initiative on the National Restaurant Association Educational Foundation's ServSafe® training and certification program used throughout the foodservice industry and accepted by most state, county and local health departments. Our ServSafe-certified instructors conduct the training, and all managers must obtain recertification every five years.

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GROUP TO GROW: CUSTOMIZABLE TALENT ACQUISITION

Sodexo's Talent Acquisition team not only recruits all management positions, but also provides optional support for frontline/hourly positions. This supports on-site management teams, regional positions, and local human resources specialists.

This group provides customizable assistance to the Ralston Public Schools in three ways:

1. Provides a variety of trainings like webinars or site-specific trainings, which teach practical techniques for recruiting frontline staff
2. Advertises positions using a variety of mediums for your preferred exposure, using text, email, social media and online marketing
3. Provides advisory and unit support to come up with bespoke frontline recruiting strategies, including labor market reports and connecting with community organizations

Media Partnerships

To improve visibility in a competitive marketplace, we have several media partnerships, including:

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PROVIDING PERSONALIZED CAREER PATHS

Excellent service at Ralston Public Schools begins with leadership. Your general manager, Judy Kyle, is committed to creating a culture of employee engagement and continuous learning. With a robust education and development program, your team is empowered to seize opportunities and exceed professional goals while supporting the mission and vision of your school.

During orientation, we ensure employees understand the following:

- Their roles within Sodexo and how to deliver exceptional service
- Our zero-harm mindset – fundamental to our safety culture, we safeguard our employees

Our team at Ralston Public Schools has a strong record of promoting and developing employees. We firmly believe that if we take care of our people, they will take care of your most valued asset, your students.

DEVELOPING AND SUPPORTING CURRENT EMPLOYEES

Leading the right team with the right tools is essential. We deliver continuous improvement through training development opportunities, which drives quality assurance.

Key components of our employee support culture:

- Supply the right tools to complete the job with excellence
- Set clear expectations surrounding job duties
- Consistently and openly address concerns
- Provide weekly communications in various formats
- Motivate, recognize and reward staff for exceptional performances
- Ensure benefits and rewards support employee well-being
- Improve the quality of life for all employees

FRONTLINE TRAINING AND DEVELOPMENT

OPERATIONS ACADEMY

A strong welcome and standard onboarding experience can bring our employee value proposition promise to life for new frontline employees.

ONBOARDING GUIDE

Guidelines for site managers, in-unit HR and/or trainers to properly conduct onboarding

CONTENT REPOSITORY

One-stop page that contains all the resources needed to deliver and participate in onboarding

WELCOME TO SODEXO

Pre-onboarding reading with essential Sodexo information for new hires before they start (hard copy and digital)

LEARNING PASSPORT

Physical, pocket-size booklet with key information, exercises and messaging new hires need to navigate onboarding

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OUR PROMISE OF RESPECT AND FAIR TREATMENT FOR **ALL EMPLOYEES**

WE GUARANTEE EVERY STAFF MEMBER THE RIGHT TO:

- **Voice a complaint or concern**
- **Be heard in an atmosphere of respect and cooperation**
- **Have a complaint promptly acknowledged by management**
- **Have the complaint acknowledged by successively higher levels of management if the employee is not satisfied with the response or does not receive it in the appropriate time frame**
- **Voice a complaint or concern without fear of retaliation**

REINFORCING FAIR EMPLOYMENT THROUGH AFFIRMATIVE ACTION

Maintaining our long-standing commitment to fair employment practices, we will continue our program of affirmative action, including the placement of qualified women, minorities and people with disabilities throughout all levels of Ralston Public Schools' child nutrition program. This program sets forth the actions to be taken by our officers, managers and employees to fulfill legal and moral responsibilities and to employ the best qualified person for each position while promoting diversity within our workforce.

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RECOGNITION AND REWARDS BUILD BETTER SERVICE

As you have experienced, our employees work hard and bring their best to Ralston Public Schools every day. Verbal recognition, along with our incentive programs, motivate your team members to bring their best selves to work.

How we encourage and retain top talent:

- **Management techniques foster personal and professional growth.**
- **Benefits and retention practices instill self-worth and value within Sodexo.**
- **Resources promote current success and future growth.**

Specific examples include:

Competitive wage rates exceed the current market value and can be utilized to attract potential candidates based on their qualifications.

Attractive benefits show little distinction between management and frontline employees. Our offerings exceed industry standards as we continuously look to improve programs to better support our people for years to come.

Awards programs, such as the Sodexo Spirit Awards, offer recognition and prizes for achievements in innovation, community service and teamwork.

Innovative tools like Life Resources EAP, are user-friendly, offering employees career and life-coaching opportunities, mental and well-being support and perks like nationwide bargains in travel, shopping, restaurants and more.

Continuing education programs foster professional development through university partnerships, industry affiliations that support trade certifications, and tuition reduction and reimbursement.

Managers and supervisors guide and empower on-site team members, creating a culture where everyone feels valued and motivated to contribute to your District's success.

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DEVELOPING A CULTURE THAT ENSURES FOOD QUALITY AND SAFETY

Quality is about more than just meeting specified requirements. Quality is about providing exceptional service and care to everyone our team engages with daily. We honor this commitment to its fullest by implementing stringent quality assurance and quality control measures to maintain the safest possible conditions and protect Ralston Public Schools' students and stakeholders.

A significant part of our quality focus, particularly as it relates to food safety, is maintaining a culture based on the highest standards of cleanliness and safety. New hourly employees and managers are immediately introduced to our strict guidelines and taught to incorporate them into everything they do. Therefore, maintaining and building upon new, personal standards become a core part of the job. We reinforce this culture through extensive training that not only teaches employees the "what" of a particular task, but also explains the "why." When employees understand the reasons behind our quality guidelines, retention and buy-in are enhanced, and 100% compliance becomes achievable.

Our quality assurance and quality control programs are essential to improving the quality of life of your students and stakeholders, along with heightening the level of service and performance our team delivers to Ralston Public Schools.

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PROCEDURES AND PROTOCOLS FOR A QUALITY FACILITY

Maintaining Ralston Public Schools' dining facilities at the highest sanitation standards is a daily priority because neglecting proper cleaning increases the chances of food contamination and physical injury. We maintain the highest levels of sanitation and cleanliness by:

- Implementing cleaning schedules and self-inspections that follow daily checklists covering everything from the kitchen to the restrooms to the receiving area
- Meticulously following preventive maintenance plans to keep equipment and facilities in safe working conditions
- Prioritizing unit and district management follow-up in areas cited for improvement
- Conducting unannounced, random food safety audits by registered food safety auditors to maintain our strict standards
- Inviting members of your District's administration and food committee to inspect the results of any evaluations and audits, take part in the inspections or conduct their own on behalf of the District

EXTENSIVE SANITATION TRAINING ACHIEVES DESIRED RESULTS

Each manager undergoes extensive training in sanitation strategies. In addition to task-specific training, we ensure all managers are certified after completing ServSafe Applied Foodservice Sanitation coursework. Hourly employees receive awards and recognition for excellence in sanitation performance; we include this performance in each employee's periodic job review. Sanitation and food safety performance is part of all manager evaluations and is a prime criterion in their career success. All kitchen leads receive ServSafe training every five years.

With our rigorous processes, superior expertise and committed teams, we protect students, employees and the communities we serve. Our supply management, information technology, human resources, health and safety, and many other teams go above and beyond to ensure we continue to support Ralston Public Schools while protecting our people and students.

CRISIS MANAGEMENT SYSTEM

Ralston Public Schools can rest assured that in the event of any critical situation – whether it is a natural or weather-related occurrence, criminal activity, foodborne illness or personal injury – Sodexo has procedures and resources in place to address every issue. Our staff is always ready to investigate, counsel and work with clients, managers and health department officials associated with Ralston Public Schools.

REGULATORY COMPLIANCE AND SUPPORT

The Quality Assurance and Food Safety department maintains effective work relationships with all appropriate regulatory agencies and public health associations within the foodservice industry. We utilize these relationships to impact important decisions and maintain current knowledge of laws and regulations. We regularly access websites maintained by the Food and Drug Administration and the Centers for Disease Control and Prevention to obtain pertinent information and updates.

FoodTrack® email updates on product recalls and other significant issues in the food industry are obtained daily and as events occur.

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WORK ENVIRONMENT AND FOOD HANDLING SAFETY

FOOD SAFETY

Public awareness of food safety issues is greater than ever before. Ralston Public Schools can rest assured that every possible safeguard is in place. Aggressive measures maintain the safest possible conditions to protect students, staff and patrons. You can trust the latest food safety technologies, programs and practices have been implemented to protect your community from potential hazards.

Our more than 50 years of serving clients like Ralston Public Schools have built a culture based on the highest standards of cleanliness and safety. New hourly employees and managers quickly absorb and internalize the culture, so maintaining and building upon new, personal standards becomes an integral part of the job.

Videos, brochures, posters and hands-on training teach the best way to perform each task – whether it's washing hands or handling eggs. Not only do we teach employees the "what" of a particular task, but we also explain the "why." Employees quickly see how their actions can impact the health and safety of others. When employees understand the reasons behind the guidelines, retention and buy-in are enhanced, and 100% compliance becomes achievable.

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

For Ralston Public Schools, safe food service is a matter of trust. That's why Sodexo has put significant resources toward food safety and food safety training. To protect your students, educators and staff, we developed a proprietary HACCP program so effective that several health departments across the country have recognized us as a leader in the area and actually come to us for HACCP training. This very same HACCP training has been implemented in Ralston Public Schools.

Our HACCP system identifies points where contamination or growth of harmful microorganisms can occur, then implements controls based on those hazards. The program focuses on critical control points and a comprehensive monitoring and verification system. Key components include:

- Monitoring and controlling the temperature of food during cooking, holding, serving, cooling and reheating
- Preventing cross-contamination of food and food contact surfaces
- Using proper hand-washing techniques and disposable gloves
- Examining, recording and controlling the flow of food throughout foodservice operations – from purchase of products to the service
- Conducting self-inspections in all operations, including daily food safety "walk-throughs," as well as monthly food safety audits; random food and physical safety audits are also conducted by a reputable, independent, third-party auditing company

Every procedure that impacts food safety is fully standardized. Every employee is fully trained and tested. Policies are continually reinforced and updated regularly to reflect the latest Food Code changes. Nothing is left to guesswork or chance.

The food safety system for Ralston Public Schools will continue to meet the rigorous ISO 55001:2016 criteria and proactively advance the level of food safety at the highest industry standards.

NATIONAL RESOURCES TO SUPPORT ON-SITE FOOD SAFETY EFFORTS

In addition to the strict emphasis on food safety, your foodservice program benefits from the expertise of a robust general safety organization charged with maximizing the welfare of your students and stakeholders. Food safety zone managers and directors located around the country assist your District's on-site team in all aspects of food safety, including:

- Prompt reporting and evaluation of unit-specific injuries and issues, providing corrective recommendations
- Immediate reporting of any hazardous or potentially hazardous conditions
- Provision of counsel via our intranet, email and telephone
- Continual provision of on-site support as needed
- Recommendation of unit training initiatives
- Investigation of alleged foodborne illness incidents, foreign object and product quality complaints
- Assurance that selected manufacturers and vendors meet stringent HACCP and food safety requirements
- Training of employees on the operation of equipment and proper lifting, mopping, cutting and other techniques to minimize the chance of an incident
- Execution of frequent inspections at local and corporate levels and prompt investigation of accidents with steps taken to prevent recurrence

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SANITATION, HEALTH AND PHYSICAL SAFETY

HEALTH AND PHYSICAL SAFETY

Sodexo's Risk Management and Loss Prevention department implements strategies and programs to make sure that Ralston Public Schools dining practices and facilities are consistently safe for students, staff and patrons. Programs include:

- **Safety Education** – Staff receive safety training on various topics like accident prevention and chemical hazard communication.
- **Physical Safety Audit** – Facilities are assessed regarding several focus areas, such as management commitment, hazard identification and control, and safety education, to ensure the workplace is OSHA-compliant.

Staff are thoroughly trained in proper reporting procedures and provided with a safety box filled with a convenient recordkeeping system should there be a work-related incident. Protective equipment is also provided for added safety (e.g., cut-resistant gloves), reducing the chance of injury.

SANITATION

Maintaining Ralston Public Schools' kitchen facilities at the highest sanitation standards is a daily priority because if proper cleaning standards are neglected, the chances for food contamination and physical injury are greatly increased. Cleaning schedules and self-inspections that follow daily checklists cover everything, from the kitchen to the restrooms and receiving area, to ensure an immaculate facility. Meticulously following preventive maintenance plans keeps equipment and facilities in safe working condition. Managers follow up aggressively on areas cited for improvement, as does your district manager.

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Staff are thoroughly trained in proper reporting procedures and provided with a safety box filled with a convenient recordkeeping system should there be a work-related incident. Protective equipment is also provided for added safety (e.g., cut-resistant gloves), reducing the chance of injury.

In addition, unannounced, random food safety audits conducted by registered food safety auditors help us maintain these strict standards. We invite Ralston Public Schools administrators to inspect the results of all evaluations and audits, join in these audits or conduct their own.

We also invite members of the food committee to join us, as their schedules permit, to enhance their understanding of our department and demonstrate a proactive approach to learning. Together, we maintain the highest sanitation, cleanliness and food safety standards in the industry, protecting Ralston Public Schools students, staff and patrons in every facet of our foodservice operation.

SANITATION TRAINING

As part of their comprehensive training, each manager undergoes extensive training in sanitation strategies. In addition to training in specific tasks, all are certified after completing ServSafe Applied Foodservice Sanitation, a course created in conjunction with the educational foundation of the National Restaurant Association and recognized by nearly all state and local jurisdictions that require manager training and/or testing.

Managers give hourly employees awards and recognition for excellence in sanitation performance and other areas; this performance is part of each employee's periodic performance review. Likewise, sanitation and food safety performance are part of all manager evaluations and are a prime criterion in employees' career success.

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JUDY KYLE'S EXPERIENCE

- Has led the Ralston Public Schools child nutrition team for the past 15 years
- Certified food protection professional
- Over 30 years of foodservice experience
- Meets professional standards requirements

Maximizing District Performance Through Collaboration And Expertise

Collaboration: that's how our management team delivers on the promises to Ralston Public Schools. Establishing a program that students enjoy each day is only achievable by working together and having the right people in place. We take pride that the foodservice program at Ralston Public Schools is under the watchful eyes of Judith and her team, who have woven their teams into the distinct cultures of the students and stakeholders of Ralston Public Schools. Together with District personnel, they manage a well-trained team of employees from your community who make a positive impact and help create effective learning environments where students are healthy, engaged and inspired to focus on their academic development and performance.

Our Commitments to Superior On-site Management:

- Improving operational performance through daily collaboration with a local and regional team of seasoned professionals who understand the District's culture and community
- Increasing student participation and satisfaction through customer interactions and responding to their needs and preferences
- Attaining a shared vision for short- and long-term success through consistent, open and honest communication

Local Senior Leadership And Oversight

Ralston Public Schools receives unmatched senior leadership from District Manager Robert Snowden and Regional Vice President Allan Collins, along with support from David Newman, Chief Executive Officer, Sodexo At School, North America. They work with your management team to establish required strategies, provide governance and direction, and work with subject matter experts and local teams to make certain that plans are in place to deliver on your expectations. Robert and Wendy will continue to schedule visits with District leadership to ensure our on-site team is meeting expectations and driving positive improvements.

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WELCOME
TO
NEBRASKA
Home of Arbor Day

H.

Innovation

H) i. How would the FSMC's food service program in the district differ from the current operation? Describe the costs and benefits.
ii. Describe how changes would be implemented and provide examples of service and merchandising programs.

OVERVIEW OF INNOVATION

What Ralston Public Schools experiences:

- **Improved attainment of consumer, education and business goals through the increased use of technology**
- **Greater understanding of what students are thinking, feeling and doing in relation to the foodservice program through visual communication**
- **Heightened support of student STEM, marketing, culinary skills and dining etiquette education through collaborative programs with District educators and engaging, hands-on activities and learning experiences**
- **Improved student convenience through on-trend dining options**

MEANINGFUL INNOVATION IS GROWN FROM THE SEEDS OF CONSUMER INSIGHTS

A crucial component of your foodservice program, the innovative, experiential programs and technologies we consistently provide enhance your students' experience both in and out of school. We leverage industry insights into the lives of Gen Z and Alpha students to continuously prioritize the changing foodservice industry landscape and the changing needs of our students to create thriving and healthier learning communities.

BUILDING A LEGACY OF PROGRAM SUCCESS

Our Innovation Roadmap for Ralston Public Schools provides a five-year plan to regularly introduce enhanced features and options in hands-on, experiential programs and digital platforms and resources. There are multiple service tiers within each solution, providing you with the flexibility to customize your journey's roadmap based on your needs.

We will continue to focus our innovation efforts on three groups – students **(engagement)**, educators **(connectivity to educational outcomes)** and community **(education and activation)**. Technology and food are important tools to support continuous innovation.

Fresh perspectives drive innovation and, according to Steve Jobs, "Innovation is the only way to win."

NEW IN ALL ELEMENTARY SCHOOLS FOR FALL 2025

BRIGHT BITES KITCHEN

Introducing Bright Bites Kitchen

The goal of Bright Bites Kitchen is to empower kids to thrive and shape a healthier world. This brand will feature a school meal experience that becomes the focal point of the school community and nourishes students' bodies, minds and spirits. Bright Bites Kitchen will deliver a best-in-class menu and empowering education through an uplifting experience.

Menu Strategy

When kids eat fresh, they stay focused, fueled, awesome and bright. Bright Bites Kitchen is committed to real, wholesome high-quality food that's on-trend, vibrant, delicious and visually appealing.

Watch Bright Bites Tour and Testimonial at Woodhaven-Brownstown School District

SCAN OR CLICK HERE

BRIGHT BITES KITCHEN: WHERE TASTE BUDS MEET BEST BUDS

To nourish the next generation of K-5 students, we're putting kids first by learning and understanding what they want, meeting their high expectations, offering plenty of daily choices, exploring new flavors and cultural foods, and completely reinventing grade school lunches.

Bright Bites Kitchen is a healthier, more communal meal service that empowers students to select their own lunch, from favorite foods to global inspirations, and enjoy a nutritionally balanced and delicious menu designed to excite and nourish them.

KIDS FIRST

We started with the real experts – the kids – and guided every menu decision by its impact on students and the choices that reflect their preferences.

DISTRICT-SPECIFIC CUSTOMIZATION

We find ways for each school community to express itself by focusing on foods popular with kids in the District and ingredients that can be sourced nearby.

CULINARY STYLE

Bright Bites Kitchen delivers great food that celebrates fresh, nutritious, bold flavors and seasonal ingredients. These delicious meals positively impact students with a dining experience that showcases innovation in the K-5 environment and lets them make choices that reflect their taste preferences.

Babylon Micro-Farms' STEM Garden in Ralston Public Schools

The Babylon Micro-Farms' STEM Garden is a powerful educational tool that brings STEM subjects to life. This is an incredible way for Ralston Public Schools to cultivate a new generation of environmentally conscious, STEM-savvy students.

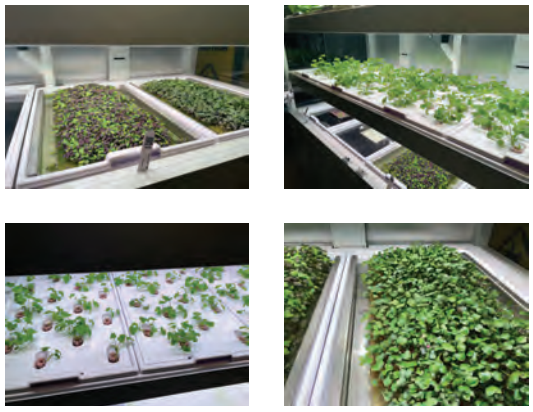
- **Hydroponic System**: The advanced hydroponic technology allows plants to thrive without soil, using nutrient-rich water, ensuring a clean and efficient growing process.
- **Space-Efficient Design**: The compact design of the STEM Garden makes it ideal for classroom environments, maximizing space while providing a rich learning experience.
- **Educational Integration**: The STEM Garden aligns with STEM education goals, promoting teamwork, collaboration and critical thinking among students.
- **Variety of Crops**: Students can cultivate a diverse range of plants, including leafy greens, herbs, edible flowers and microgreens.
- **High Yield**: The system supports up to 90 plants and can produce approximately 2 pounds of fresh produce weekly, providing a continuous supply of fresh, healthy food.

EDUCATIONAL BENEFITS:

HANDS-ON LEARNING: Students gain practical experience in plant biology, environmental science and agriculture.

STEM SKILLS DEVELOPMENT: The STEM Garden fosters critical thinking, problem-solving and teamwork skills.

SUSTAINABILITY EDUCATION: Students learn about sustainable farming practices and the importance of environmental stewardship.



Babylon Micro Farms in Weld School District Weld, Colorado

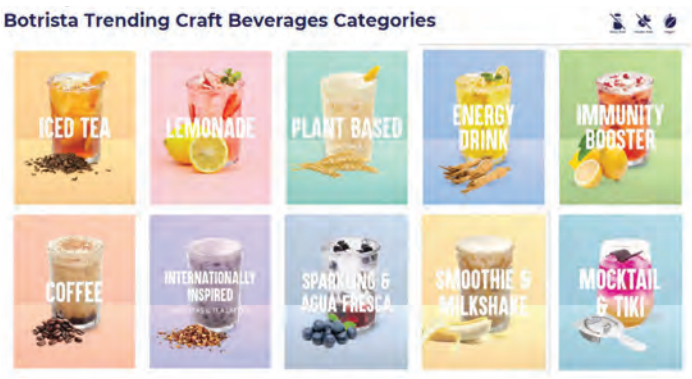
25-SCH-431950

ATTACHMENT HEADER

BOTRISTA: Beverages Of The Future

Automated Botristas are another future option to add to the high schools. This program is currently being piloted at several of our partner districts.

Botrista

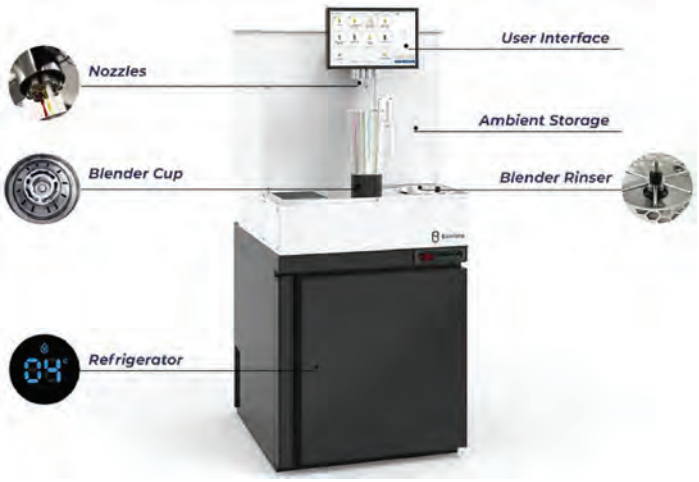


TRENDS SHOW that customers want to try new, innovative drinks. Now, you can offer them an automated beverage station. This station offers a fully customizable menu, with boba tea currently sitting as the number-one category.

Botrista is a fully automated craft beverage machine that can increase excitement and sales. Cloud-based control will allow us to view analytics, change menus based on real-time data and view inventory levels at a glance.

Additional features include:

- Hundreds of beverage combinations available
- Products are shelf stable and open bags can last up to one month
- Requires little to no training and minimal labor hours



25-SCH-431950

Peak Performance Nutrition Program

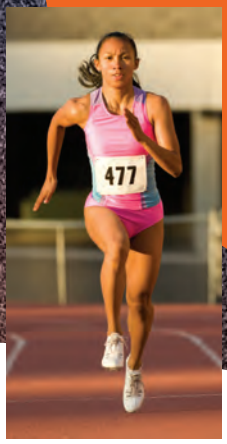
PEAK PERFORMANCE MEALS

Introduction: Peak Performance is a cutting-edge nutrition program designed specifically for student athletes in high school. This program focuses on providing smart, balanced meal choices that are reimbursable and tailored to meet the unique needs of young athletes. By fueling students with the right nutrients, Peak Performance aims to unleash their full potential, helping them excel in every class, study session, practice, and activity.

KEY FEATURES:

PERFORMANCE-BASED NUTRITION: Meals are carefully crafted to support the high energy and nutritional demands of student athletes, ensuring they stay strong, focused, and energized throughout the day.

BALANCED CHOICES: The program offers a variety of balanced meal options that include essential nutrients such as proteins, carbohydrates, healthy fats, vitamins, and minerals.



REIMBURSABLE MEALS: All meals provided through Peak Performance are fully reimbursable, aligning with school meal program requirements and ensuring accessibility for all students.

BENEFITS OF IMPLEMENTATION:

- Enhanced Athletic Performance: Proper nutrition is crucial for athletic success. Peak Performance provides the essential nutrients needed to improve strength, endurance, and recovery, helping student athletes perform at their best.
- Academic Excellence: Balanced nutrition supports cognitive function, helping students stay focused and alert during classes and study sessions.
- Overall Well-Being: By promoting healthy eating habits, Peak Performance contributes to the overall well-being of students, reducing the risk of nutritional deficiencies and related health issues.
- Convenience and Accessibility: The program ensures that nutritious meals are readily available to student athletes, making it easy for them to maintain a healthy diet even with their busy schedules.

The Peak Performance Nutrition Program is more than just a meal plan; it is a comprehensive approach to enhancing the physical and academic performance of student athletes. By providing balanced, reimbursable meals, Peak Performance empowers students to reach their full potential both on and off the field. We look forward to collaborating with Ralston High Schools to implement this transformative program and support the success of our student athletes.

25-SCH-437950

Revamping existing spaces with fresh facades and new paint can significantly boost engagement. These updates create a more inviting and stimulating environment, encouraging people to interact and participate. By enhancing the visual appeal, we can foster a sense of community and collaboration.

ELEMENTARY EVOLUTION TO BRIGHT BITES
WILDEWOOD ELEMENTARY SCHOOL

BRIGHT BITES KITCHEN

BEFORE

AFTER

25-SGI-131950

NEW OFFERINGS AND PROGRAM ENHANCEMENTS

Our deep, abiding love for food means that we're always looking to improve the foods that we serve and the ways that we share them with people. For the past 15 years, we've brought delicious, on-trend and age-appropriate menu items to the Ralston Public Schools community. Because we don't just follow trends – we also create them – you can rest assured that we're just getting started.

SMOKERS

Craving barbeque? It's always summer when your program uses slow-roasted meats, flaky fish and peak-season veggies prepared on our on-site smokers. Perfect for high school quads, game-day tailgating and other outdoor areas, we create exclusive recipes that accentuate the flavors of succulent meats and seasonal vegetables cooked to perfection on our wood or pellet smokers. Sodexo has both stationary and portable units, which means that you can make smoked ingredients a regular part of your menu or feature them on your special occasions.

POP-UP RESTAURANTS

Surprising and delighting students never gets old

One of the biggest trends in the restaurant industry is the "pop-up." Across the United States, diners get to enjoy delicious, seasonal food themed to match a cuisine and idea or to simply showcase the talent of local restauranteurs. Because your students are always on the lookout for the next best thing, we are proud to offer pop-up concepts as part of our unique offer.

From adventure to comfort, wellness to (healthy) indulgence, our culinary concepts include 52 unique opportunities to provide additional variety and fit right alongside our existing deli, grill, pizza and salad bar concepts.

One of the best parts of our pop-ups is that students get to vote and select what will be featured. Neapolitan pizza? Yup. Ramen bowls? Check. Taqueria? We've got that too. Did we mention that 52 unique weekly choices mean that students can go an entire school year without experiencing the same pop-up twice?

25-SCH-437950

HEALTHIER CHOICES FOR ON-THE-GO DINING

THERE'S ALWAYS TIME FOR DELICIOUS, NUTRITIOUS FOODS

MICRO MARKET AND CONVENIENCE STORES

microMARKET solutions by sodexo

It's a time-crunched world. Students today are constantly on the go, expecting healthier food choices, excellent service and lots of flexibility for where and when they choose to eat. In the world outside of school, students are used to having a wide variety of choices. And when you're ready to bring some of those experiences to your District, our Micro Market and Convenience Store solutions deliver.

Micro Markets offer a signature retail food experience, custom-designed for anywhere and built with convenience, value and relaxation for students in mind. With a scalable footprint that can be customized to small, medium and large spaces, floor plans are designed especially for your school community and create a part-retail-shop and part-communal space. But we don't stop there.

Each Micro Market is as unique as the school that it calls home. Customized product lineups include fresh fruits and veggies, grab-and-go convenience snacks, handcrafted beverages and even school spirit wear.

When you choose our Micro Markets, you also have the option to include freshly prepared, made-to-order food on site. And when staffing concerns are an issue, our Micro Markets include vending solutions and self-checkout options, which means they can operate virtually any time of the day.

Districts that desire a more traditional – yet still elevated – experience have also come to count on our innovative Convenience Store solution to satisfy their needs. Just like the Micro Market, our convenience stores are designed with your unique needs in mind, with a heightened focus on the convenience items that support your school community.

25-SCH-431950

FUNCTIONAL MEALS

Today's on-the-go students have diverse needs to help them fuel learning and play. Optimizing nutrition for physical, mental and emotional function is an incredibly important part of any well-rounded nutrition plan. Our comprehensive nutrition offerings appeal to students thanks to delicious flavors, nutritional benefits and convenience.

- **Protein Packs** – Protein plays an essential role in childhood growth and development. Many important nutrients – B vitamins, zinc, iron and magnesium – come from protein sources. Our Protein Packs are a featured part of our snack offer. They provide delicious, nutritious foods from plant-based sources that even the pickiest eaters love.
- **Fuel Packs** – When snacktime rolls around, sometimes a single granola bar just won't do. Sodexo Fuel Packs are the perfect snack for any time of the day and feature fresh fruit and veggies, beverages, healthy proteins and plant-based choices. The healthy selections featured in the Fuel Packs are carefully curated to support performance in the classroom and on the playground. And because they're also built to be a fully reimbursable meal, the Fuel Packs can be the perfect complement for students who bring a lunch from home.

DESK EXPRESS

Delicious and convenient options for faculty and staff ordered right from their desk

Teachers and administrators in Ralston Public Schools often eat at school, enjoying the same meals as students or selecting from the adult menus, which are packed with great-tasting choices that promote good health and wellness.

Our Desk Express menu offers adult-sized sandwiches, salads, entrees and side-dish options to ensure faculty and staff have the convenience of a delicious, satiating meal made just for them.

When they don't have time to eat in the dining area, we can also bring lunch directly to your team. Convenient, same-day online ordering makes getting a healthy, delicious meal a snap!

RETHINKING PICKUP

Pickup and delivery lockers

Pickup lockers offer a solution for long lines and time constraints during lunch periods. Students (or their parents) can preorder and select any number of items on the menu for that day, then students can pick up their order in the designated locker rather than waiting in line. Plus, the lockers are intelligent, efficient and easy to use, allowing our staff to save steps during meal prep and service.

Students' schedules are hectic and can become stressful, which means that minimizing wait times and allowing for more time to socialize during lunch increases student satisfaction.

25-SCH-431950

STUDENT PROMOTION INFLUENCER

Student advocates increasing participation

Extensive research reveals many key components to running a successful event or promotion geared toward students. Among them are:

- **AWARENESS – Students need to be aware that a promotion is going to take place well before it happens.**
- **CLARITY – Students want promotion messaging to be clear and to the point.**
- **SIMPLICITY – Students enjoy promotions that are simple, fun and fast.**
- **FUN – What makes a promotion memorable is that it was fun and gave students a break from their everyday routines.**
- **VALUE – Students want promotions to contain value, whether it's in the form of giveaways, prizes, food or fun.**
- **PEER INFLUENCE – Students are more likely to get involved in a promotion if they see other students getting involved.**
- **STUDENT-DRIVEN – Students want to get involved in promotions run by other students.**

Using this research as our motivation, we have developed several new promotion strategies to drive student participation in our promotional events. One strategy is the establishment and use of a Student Promotion Influencer (SPI). Using an SPI can help address many of the challenges associated with running a promotion, including generating all-important word-of-mouth marketing.

As your partner, we recruit one or more high school students to become an SPI. The SPI supports the on-site nutrition services team in the process of activating promotions, using their input to inform and inspire creative ideas and guide the implementation of the resulting promotion campaigns. In this role, the SPI potentially interacts with internal team members, creative agencies, media and public relations personnel, key student groups and customers in formulating a promotion plan of action. This person will have a high level of customer contact and must be a key influencer who is comfortable assuming a leadership position. Using SPIs contributes to the success of your food program and provides a tremendous learning and resume-building opportunity for the chosen individuals.

25.SCH-431950

NEW WAYS TO INCREASE SCHOOL COMMUNITY ENGAGEMENT

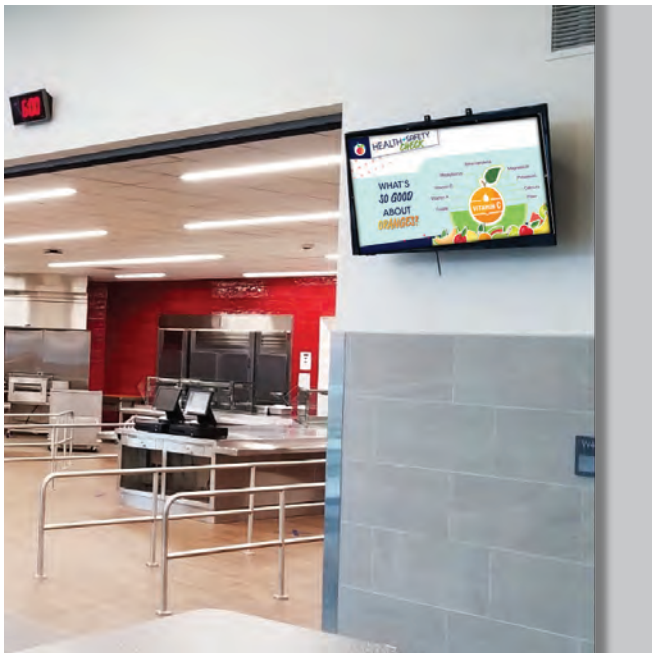
We're here for just one reason: Satisfying your students. We know that a strong understanding of the needs of the entire school community helps us deliver on our promises while showing students that we're giving them what they value most.

25-SCH-431950

UPSHOW – DIGITAL MENU BOARDS AND SCREENS

Infotainment for the dining area and beyond

UPshow is a customizable digital-signage platform that delivers a cost-effective solution for better mealtime experiences for students through engagement, entertainment and education. UPshow is powered by a web-based control panel that features a built-in digital asset library to save operators time when sourcing and scheduling screen content. The technology seamlessly connects dining area LCD screens and students' mobile devices, creating a revolutionary interpersonal network that breaks down social barriers and fosters student connection.



25-SCH-431950

NEW LEARNING OPPORTUNITIES

Just like Ralston Public Schools, we believe in a lifetime of learning. Your District is dedicated to creating a world-class learning environment. Our dedication to helping create thriving learning communities means that you can count on us to contribute to your mission in significant and meaningful ways.

- It's important to engage students early on about the importance of making mindful choices so they grow up to be healthy adults. Of course, engaging students involves a fun approach to health and wellness education.
- Sodexo will continue to encourage your students to use their creativity and culinary skills, as well as math and science skills, to make healthy, inspired recipes in fun and engaging challenges. Students thoroughly enjoy the challenge, and parents have become more engaged in their students' education. The following levels of culinary engagement focused on students' STEM and culinary skills will continue at Ralston Public Schools.

KITCHEN ACADEMY

#IMADETHIS Kitchen ACADEMY

The Sodexo Kitchen Academy is a program designed to teach culinary skills to students through hands-on cooking classes. These classes are often held after schooland aim to help students develop the ability to prepare their own meals, which is an important life skill. The classes cover a variety of topics, such as knife skills, grilling and preparing healthy meals..

The program not only focuses on cooking techniques but also emphasizes food safety and healthy eating. Students get to work on different aspects of a meal, from appetizers to desserts, and learn about timing, ingredients, and preparation.

25-SCH-437950

CONTESTS AND COMPETITIONS

FUN, ENGAGING EVENTS FOR STUDENTS AND STAFF

Learning feels like fun when students participate in activities they enjoy. But sometimes fun for the sake of fun is exactly what's needed! We have several events geared toward creating engaging experiences for the entire school community.

FUTURE CHEFS- KIDS CAN COOK!

The Kids Can Cook program is a program developed especially for Ralston Public Schools. Judy Kyle works to ensure all grade levels participate. Thirty-two future chefs compete to impress the judges with their culinary skills.

These programs were created to get students thinking about making healthy food choices while also encouraging them to be active and creative in the kitchen. Students submit their healthy recipes that align with each year's area of focus. Out of nearly 2,600 entrees from students across the country, semifinalists prepare and present their creations, which are assessed on criteria like originality, taste, kid-friendliness and the use of healthy ingredients.

25-SCH-431950

THE BUSINESS OF FOOD

NURTURING LEARNING OPPORTUNITIES IN MARKETING AND CULINARY ARTS

As one of the largest employers in the world, Sodexo is always looking for talented people with passion, drive and focus. We work with your high school marketing clubs to focus on custom-built projects that help support your District's Coordinated School Health model while developing real-life marketing and culinary skills in the actual marketplace.

Working in tandem with you, we have aligned resources, educational goals and tools to help marketing and culinary students work on a project that locally supports the Coordinated School Health model through an active engagement learning process.

Here's how it works. Culinary students create recipes within the USDA's nutrition and the school's pricing guidelines, and the marketing students build a marketing campaign around those food items and launch the campaign at your schools. The structure of the project is designed to align with your curriculum.

25-SCH-431950

Successful products and marketing campaigns are reviewed for potential applicability in larger markets and possible incorporation into regional and national campaigns, giving your students resume-building experience by working with a company focused on improving student dining experiences.

Culinary students are graded on meeting the guidelines set, the recipe's structure, creativity, taste and customer acceptability. Marketing students are graded on the execution of the marketing plans designed around these four Ps of marketing:

- **Product** – Gather consumer insights to determine viable products to create. This could identify gap opportunities or just enhance existing items. When marketing the product, identify the key features, advantages and benefits that customers can enjoy from buying it.
- **Promotion** – What promotional activities will you use to make your customers aware of your product?
- **Place** – Where will this product go? What format? How should it be displayed and/or presented to the customer? Should it go in one location or multiple?
- **People** – What sales tactics will you use? How will you train or introduce the product and get dining area staff actively engaged to sell or upsell your product? What tools or tactics will you give them to leverage? Finally, what is your plan to evaluate and secure consumer feedback on their product? We can provide access to our online survey tool if they want to use that. However, we would want each team to create their own survey. They can also use other means but must provide consumer data to show market impact.

25-SCH-431950

LIVE LEARNING LABS

A LIVE LOOK AT FOOD AND FOOD SYSTEMS

Children who grow food are interested in eating that food. Learning more about food systems and how foods grow gets students excited about fresh fruits, vegetables and other nutritious foods. That's why we offer several different ways to bring these lessons to life in school communities benefiting science, nutrition, wellness and culinary curricula.

Tower Gardens

Tower Gardens are indoor vertical aeroponic gardens that can grow up to 32 different plants, vegetables, herbs and flowers. These fast-growing gardens allow students to plant, grow and harvest all within a single semester, alongside our lesson plans to help educators make the most of this resource.

TOWER® GARDEN BY JUICE PLUS+

School Gardens and Farms

From raised garden beds to football field-sized farms, we can help your school turn outdoor spaces into hands-on learning labs that can spark a lifetime of love for fresh, healthy foods among students.

schoolgardens

Beehive Program

Pollinators play an important part in our food systems. Our Beehive Program can bring actual and virtual bee hives/habitats and accompanying educational resources to sponsoring schools to help students understand the important role that bees play in our ecosystem.

25-SCH-431950

GRANT-WRITING SUPPORT

HELP IN ACHIEVING YOUR DISTRICT'S GOALS

Schools can't always rely on general fund dollars to support all the programming opportunities available to them. While leveraging grant opportunities from government entities, foundations and other nonprofits can help bring vital resources into the classroom and your District, navigating all the grants available and the application process can be daunting. That's where Sodexo can help.

With our professional grant-writing support and metric collections, we help our clients by supplementing the skill, experience and expertise needed to prepare high-quality grant applications for your schools and District in fields related to nutrition, health and wellness. Our support has contributed to our clients receiving millions of dollars in available grant monies throughout the years to help them drastically improve outcomes for programs and students.

Over the last fifteen years, Judy has written numerous grants for Ralston Child Nutrition.

The largest grant awarded was $31,873 for a new salad bar.

25-SCH-431950

FINE DINING PROGRAM

DINING ETIQUETTE FOR THE 21ST CENTURY

The Fine Dining program is designed to expose students to a formal lunch setting while encouraging good conduct and teaching dining etiquette. The program consists of two modules, each lasting approximately one hour. During the first module, participants receive dining etiquette education. and practice what they have learned during a mock meal. The second module features an actual meal for the students and selected guests to enjoy.

Typically, students who participate in these events are selected based on academic achievement or other noteworthy criteria. In keeping with this, Fine Dining events offer a very different type of educational experience to these students, one that is more hands-on as far as instruction and use. These types of events provide high-achieving students with the kind of practical-yet-important social and dining etiquette skills they can apply as they continue their academic and professional careers.

Fine Dining meals can be hosted in a special location, such as a separate section or room of the dining area; library, faculty or staff dining area; or other suitable space. This change of venue coupled with the upscale nature of the event contributes to the students' overall feelings of accomplishment while providing them with a practical education in dining etiquette that they can use throughout their lives.

25-SCH-431950

Fine Dining events are truly special for everyone in attendance. From formal invitations sent to guests and the use of a special menu and service style to a certificate of completion awarded to all student participants, these interactive occasions completely engage students.

WELCOME
TO
NEBRASKA
Home of Arbor Day

I.

Promotion of the School Food Service Program

Ralston PUBLIC SCHOOLS

RALSTON PUBLIC SCHOOLS MARKETING STRATEGY

COMMUNICATION

Programs tailored to fit all grade levels

nutrislice

MY DTXT Connect By TXT

STUDENT PROMOTION INFLUENCER

Capture

FOCUS GROUPS

NEWSLETTERS

PERSONALIZATION

Programs tailored to Individual Tastes

foodiE CAFE by sodexo

BIG-CITY BITES International Edition

BIG-CITY BITES Eat Across North America

POP-UP RESTAURANT SERIES

BBQ

Stirfiters

SUB CULTURE

STREET TAQUERIA

Twirls

Overslept

Rockin' Ramen

SPICE HOUSE

FIESTA

TATER TEMPTATIONS

i. Describe the FSMC's promotional marketing plans for the SFA.
ii. Provide documentation of efforts and results.

Our marketing plan is built for Ralston Public Schools and geared toward expanding great experiences at each grade level. Please follow this link to see our experience-focused and custom marketing plan, built for each grade level at Ralston Public Schools.

SCAN OR CLICK HERE

GROWTH

Programs tailored to Healthy Eating Choices

A to Z salad bar · nutrislice · Future Chefs National Challenge

- STUDENT LEARNING LABS
- POP-UP RESTAURANT SERIES
- MOBILE KITCHENS
- À LA CARTE OPTIONS
- COFFEE SHOPS
- CREDIT CARD PAYMENT OPTIONS
- NUTRITION EDUCATION RESOURCES
- CONVENIENCE STORES
- CAREER TECHNICAL EDUCATION EXPERTISE

ACCESS

Programs tailored to Student and Staff Schedule Needs

microMARKET solutions by sodexo · DESK EXPRESS · FLAVOURS by sodexo · 2nd chance · SUNRISE SOLUTIONS

- BREAKFAST ACCESS EXPANSION
- GRAB-AND-GO MEAL EXPANSION
- COOKING IN THE CLASSROOM
- AFTERSCHOOL REFUELING
- ENCOURAGE HEALTHY EATING THROUGH: MENU PROMOTIONS, THEME DAYS AND NUTRITION EDUCATION

25.SCH.431950

ADVANCING THE DISTRICT'S EDUCATIONAL GOALS BY IMPROVING THE STUDENT EXPERIENCE

While your goal as school professionals is to provide the very best education to Ralston Public Schools students, our goal is to support you in achieving this mission by improving your students' quality of life during every interaction, both inside and outside of school. That's why our foodservice program offers much more than just delicious and nutritious food. Our dining areas are extensions of the classroom, enabling students to continue learning in fun and interactive atmospheres where they are fully engaged and eager to participate.

Because we believe in the power of school communities to create an uplifting sense of belonging for students, we're reshaping the student experience for them.

"Marketing is my life's passion, especially when it comes to engaging those we serve through innovative and relevant brands and programs. My name is Jennifer Fleming and, as a growth specialist, I collaborate with the on-site management team at Ralston Public Schools to provide students with educational, fun, on-trend and exciting dining experiences every day. To achieve this, it comes down to understanding the needs and preferences of today's students. That's why our marketing approach is much more visual and goes far beyond solely implementing programs and promotions. Instead, it focuses on employing a retail strategy that resonates with students, drives participation and increases satisfaction."

Jennifer Fleming
Regional Marketing Director

25-SCH-437950

THE HIGHLY VISUAL MARKETING OF THE FOODSERVICE PROGRAM

WHAT RALSTON PUBLIC SCHOOLS EXPERIENCES:

Every day, your students and educators decide whether to participate in your dining program. With Sodexo, that decision is an easy one. Our proposed offer provides:

- Increased student satisfaction through extensive research to better understand student needs, behaviors and expectations of student-centered brands and programs
- Increased participation through retail-quality brands that serve fresh, USDA-compliant, delicious and on-trend meals
- Leveraged innovation in program creation, menu offers and service delivery by incorporating best practices from across the multiple lines of business we serve
- Improved student engagement and community support of the foodservice program through your customized marketing plan

25-SCH-431950

NEW IN ALL ELEMENTARY SCHOOLS FOR FALL 2025

Introducing Bright Bites Kitchen

The goal of Bright Bites Kitchen is to empower kids to thrive and shape a healthier world. Our newest brand will feature a school meal experience that becomes the focal point of the school community and nourishes students' bodies, minds and spirits. Bright Bites Kitchen will deliver a best-in-class menu and empowering education through an uplifting experience.

Ralston Public Schools will be the pilot account for this new elementary brand.

BRIGHT BITES KITCHEN: WHERE TASTE BUDS MEET BEST BUDS

To nourish the next generation of K-5 students, we're putting kids first by figuring out what they want. Meeting their high expectations. Offering plenty of daily choices. Exploring new flavors and cultural foods. And completely reinventing grade school lunches. Bright Bites Kitchen is a healthier, more communal meal service that empowers students to select their own lunch, from favorite foods to global inspirations, and enjoy a nutritionally balanced and delicious menu designed to excite and nourish them.

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CULINARY STYLE

Bright Bites Kitchen delivers great food that celebrates fresh, nutritious, bold flavors and seasonal ingredients. These delicious meals positively impact students with a dining experience that showcases innovation in the K-5 environment and lets them make choices that reflect their taste preferences.

"When kids eat fresh, they stay focused, fueled, awesome and bright." This statement expresses Bright Bites Kitchen's commitment to real, wholesome, high-quality food that's on-trend, vibrant, delicious and visually appealing.

25-SCH-437950

BRIGHT BITES KITCHEN

EASY TECH INTEGRATION

Nutrislice's modern digital menu experience is perfect for connecting students, parents and staff with Bright Bites Kitchen. With access to nutritional data in the app, students and parents can personalize their viewing for dietary needs and allergens. With over 40 languages available, they can also make informed decisions in their preferred language.

TRIPLE INSIGHTS

Driven by student insights, the menu delivers on taste, appeal and freshness to increase their interest and intentions as well as their satisfaction with their meal choice. Feedback and insights from parents and school administrators helped shape all aspects of the brand, from online menus and nutrition fact access to feedback tools for communicating with the Bright Bites Kitchen team.

Key Elements for Success:

- **Limited-time offers generate excitement**
- **Colorful communication and specifically developed menu items promote engagement**
- **Employees connecting with students influence positive behaviors and better nutrition choices**

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SAMPLE ELEMENTARY SCHOOL PROMOTIONS CALENDAR

BETTER BREAKFAST MONTH

FARM TO SCHOOL

BIG-CITY BITES SENSATIONAL SANDWICHES
Limited Time Offer

SEASON OF GIVING

BIG-CITY BITES SENSATIONAL SANDWICHES
Limited Time Offer

NATIONAL PIZZA DAY

FUTURE CHEFS

TAKE THE EARTH MONTH CHALLENGE

BEE THE CHANGE

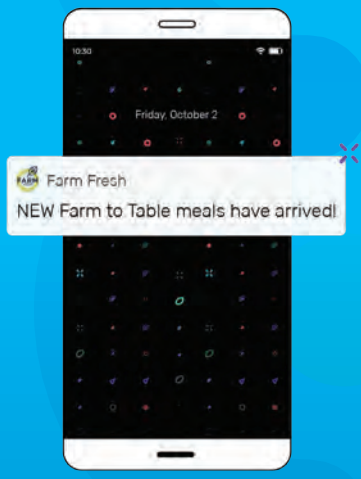
nutrislice

Captured

CREATING GREAT EXPERIENCES

Simplifying Life

When a student or parent has a nutritional question, answers may not be readily available. Nutrislice negates this concern, allowing users to find nutritional information and manage dietary restrictions quickly to make the decision that's best for them.



CUSTOMIZED MENUS ENSURE SATISFACTION

Digital camera surveys allow for unique insights into the student experience through the eyes of your students. The Captured survey process enables customers to express what they are thinking and feeling as they enjoy a meal, allowing our teams to create site-based menus for a customized experience.

SCAN OR CLICK HERE

Click or scan to find out more about Captured.

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FOODIE INGREDIENTS

Students **enjoy, engage with and explore** all the ingredients needed to live their healthiest lives.

1 enjoy (FOOD)

Energizing the dining environment and supporting the learning agenda while maximizing freshness, variety and student well-being, prioritizing customization and using culturally inspired ingredients and techniques that introduce a world of flavors.

2 engage (TECHNOLOGY)

Creating trend-forward environments gives students a place to recharge with friends and engage on a whole new level. Technology delivers convenience and seamlessly connects nutrition to social, emotional and well-being education. Aligning students' digital preferences to multiple points of engagement generates excitement and increases participation.

3 explore (COMMUNITY)

Expanding social engagement through community and education provides fun, relatable roadmaps and opportunities for immersive experiences.

MIDDLE SCHOOL PROGRAM:

TRANSFORMING MIDDLE SCHOOL DINING

TODAY'S MIDDLE SCHOOLER IS MORE:

- **Knowledgeable about food and nutrition** than previous generations, possessing a better understanding of where food comes from and how it fuels their bodies.
- **Technologically savvy** – They have never known life without the internet.
- **In tune with social causes and the world around them** –They want to make their mark and make a difference!
- **Diverse than their predecessors** – They are the most ethnically diverse generation in American history.

Development for the foodiE Café program includes:

- » Chef and dietitian menu collaboration
- » USDA regulatory compliance and transparency (allergens and nutrition)
- » Farm-to-market programs
- » Food insecurity programs

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Simply put, the middle school cohort is built on a culture of

MORE

Cultural shifts and expansions allow them to experience

MORE

Technology enables them to know

MORE

And retail brands set precedents, so they expect

MORE

WHAT SODEXO BRINGS TO THE TABLE

At Sodexo, we don't just know food – we love it. It's at the heart of everything we do. We're passionate about preparing and serving amazing meals with fresh, bold, satisfying flavors. Using healthy and culturally inspired ingredients and demonstrating advanced cooking styles and techniques, the foodiE Café delivers an experience that is second to none.

Our global presence provides us with a deep understanding of the needs and preferences of middle schoolers – both inside and outside of school. This expertise allows us to deliver innovative, retail-inspired and student-centric dining experiences in fast, friendly, connected environments, providing opportunities for students to learn, grow and thrive.

The foodiE Café introduces students to a world of flavors through digital engagements. Scan here to find out more.

SCAN OR CLICK HERE

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What else do we know about your foodiEs?

MIDDLE SCHOOLERS AND THEIR FAMILIES BY THE NUMBERS

100%
Digital natives

Middle schoolers show a growing interest in:

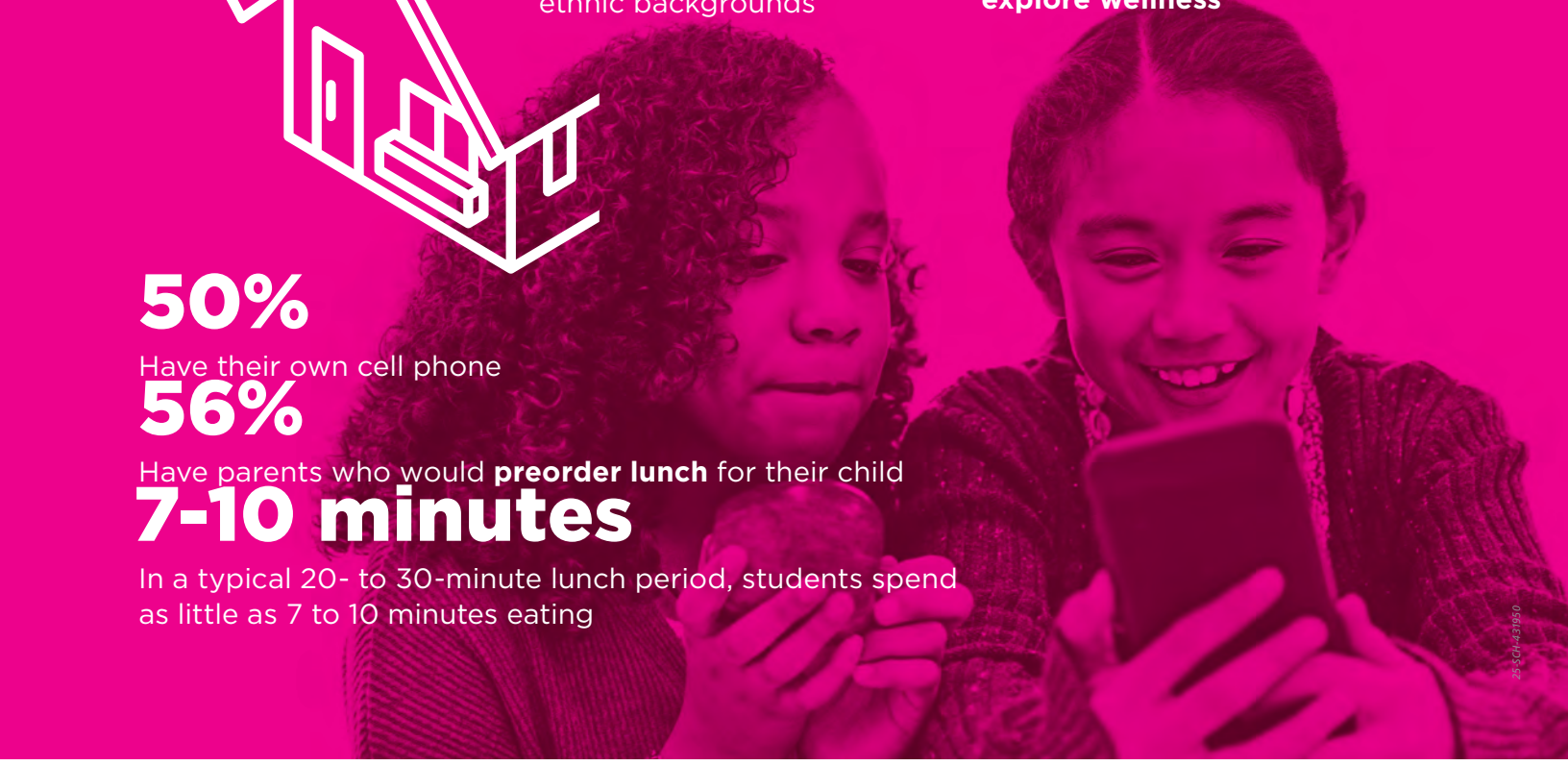
- Vegetarian foods
- Vegan options
- New forms of plant-based proteins

50%
Of all kids come from diverse ethnic backgrounds

Over 50%
Have parents who believe health and wellness should be the focus of the school lunch program

100%
The percentage of Gen Z and Gen Alpha who have not experienced life without the internet

56%
Have parents who would **connect with a dietitian to explore wellness**



50%
Have their own cell phone

56%
Have parents who would **preorder lunch** for their child

7-10 minutes
In a typical 20- to 30-minute lunch period, students spend as little as 7 to 10 minutes eating

WHAT IS THE FOODIE CAFÉ?

The foodiE Café is a place where students can enjoy exciting and nutritious foods and explore new opportunities with their friends as they relax and refresh. They can also engage with the foodiE Café culture through social media, influencers and exciting information that will help shape their minds about food and wellness far into adulthood.

Our foodiEs will experience food that is on-trend, nutritious and, most importantly, delicious. The foodiE Café boasts a fast-food environment aligned with government guidelines.

Beyond just a place to meet with friends, foodiE Café builds community and provides an environment for continual learning. Thoughtful information, trivia and other activities give foodiEs a chance to learn more about health and wellness, safety and the food they eat, all while connecting them with programs that directly impact the communities where they live.

FOODIE CAFÉ OVERVIEW

- The foodiE Café is Sodexo's integrated middle school dining program that is changing the way middle schoolers think about, choose and experience food.
- Students **enjoy** food that's healthy, nutritious and fun.
- Technical innovations allow them to **engage** with friends and discover more about food, the world around them and healthy living.
- Community and sustainability program engagement provide guidance and education while they **explore** their path to overall health and well-being.
- Sodexo's foodiE Café shatters preconceived notions – everything students and school communities thought they knew about "school lunch."

WHAT FOODIE CAFÉ OFFERS CLIENTS

We want students to love their food! Plus, good nutrition is the foundation of a good life. Sodexo's foodiE Café provides middle school students with innovative menu options that deliver variety and the opportunity to experience global flavors. Menus have been crafted with local ingredients, inspiring students to explore a world of food and culinary innovation.

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WE ARE **POSITIVE + ADAPTIVE**

Sodexo is committed to creating exciting experiences for foodiEs in your District. Your students' overall wellness is our priority. Infusing meals with fruits, vegetables and whole grains in new and creative ways is just the start.

All students will have access to foodiE innovations that enhance the middle school dining experience. Health and wellness, local and sustainable, global flavor fusion and technical integration are just a few ways foodiE Café helps grow and develop your foodiEs.

We have researched and taken the time to truly understand their needs, expectations and the trends that surround them in today's market. Here's a little more on what your foodiEs will experience.

Students in your District will enjoy:

- Healthy, nutritious options to fuel their lives every day
- Seemingly endless variety, with meals and accompaniments to customize and make their own
- A world of flavors, just waiting to be untapped
- Learning opportunities as they experience new ingredients that make up their favorite dish

Your foodiE Café is built on what matters to students:

- Enjoying a variety of flavors that can be customized to their liking
- Engaging with friends and technology, because middle schoolers navigate the world through technology
- Exploring the world around them through fun, educational opportunities and events

Strategic focus

- Community engagement, health and wellness, and social-emotional educational opportunities
- Technology integration for nutrition education and convenience
- Quality and nutrient-rich ingredients
- Enhanced participation and student engagement and increased access to fruits and vegetables

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WE ARE **SOCIAL + CONNECTED**

Students in your District will experience the social connection they demand in the foodiE Café. Understanding how today's middle schoolers navigate the world, technology, innovation and social connection are foundational components of foodiE Café.

Students in your District will explore:

- With friends, because we know lunchtime is one of the only times students get to reconnect and recharge throughout the school day
- With technical innovations that provide nutrition and allergen information at their fingertips
- In socially connected environments that remind them of fast-casual spots they know and love
- Within a fun, never-boring environment that includes content designed to educate them on topics necessary to live their healthiest best lives

The foodiEs in your District will engage with technical integration:

- Customized meals to meet dietary needs
- Transparency of nutrition, allergens and recipe ingredients
- Kiosk and mobile ordering

Strategic focus

- Integrating fun and education, using technical innovations in ways that students expect
- Reviving school lunchtimes, allowing students to reset, increasing interest and passion in the classroom
- Offering food education and platforms students know, boosting wellness behaviors in the lives of students and families nationwide

The foodiE Café meets students where they are by creating points of engagement and piquing their innovative tendencies while providing moments to recharge and have fun!

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WE ARE **SUSTAINABILITY + COMMUNITY**

Students in your District will experience lunchtime as a place where they can reach beyond the walls of schools and explore new community opportunities that help them understand the world better by doing good.

Students in your District will explore:

- Sustainable education and community engagement
- Plant-forward ingredients
- Engaging educational environments

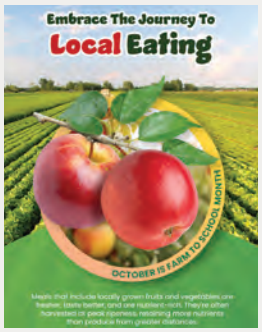
Strategic focus

- Bringing food and community together to enhance the middle school dining experience
- Cultivating food enthusiasm with education, inventive ideas and food knowledge
- Teaching students how to impact their communities through food, sustainability and action

Because we know that middle schoolers navigate the world through technology, the foodiE Café program **creates time-saving opportunities and leverages seamless technology.**

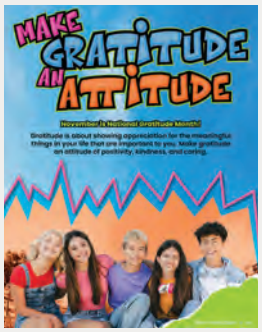
SAMPLE MIDDLE SCHOOL PROMOTIONS CALENDAR

FUEL THE MIND & BODY



FARM TO SCHOOL

NATIONAL NACHO DAY



NATIONAL GRATITUDE MONTH

BIG-CITY BITES SENSATIONAL SANDWICHES
Limited Time Offer

FUEL UP TO PLAY – NATIONAL PHYSICAL FITNESS AND SPORTS MONTH

TAKE THE EARTH MONTH CHALLENGE

BIG-CITY BITES SENSATIONAL SANDWICHES
Limited Time Offer

BEE THE CHANGE

CREATING CUSTOMIZED SERVICE OPTIONS

In-house meal solutions provide reimbursable meals prepared using the freshest ingredients.

INSTANT FEEDBACK

MYDTXT Connect By TXT

MYDTXT is a proprietary text messaging solution developed exclusively for our school nutrition programs. Students text their school code to the service and opt in to receive valuable promotions and offers.

Click or scan to see an example of our Snap Survey.

SCAN OR CLICK HERE

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HIGH SCHOOL PROGRAM

STUDENT INSIGHTS CREATE A UNIQUE BRAND EXPERIENCE

What makes lunch a great experience? This question and others like it were posed to hundreds of high school students at more than 25 schools across the country, and their answers were remarkably consistent – variety, great food and fast service. This insight guided the creation of our unique high school brand: Taste4. Designed to compete with the most popular street brands on the market today, Taste4 is engineered to showcase variety, convenience, authenticity and global cuisines.

Having a vast selection of great-tasting, fresh food served quickly in a trendy setting that's perfect for socializing with friends is what makes Taste4 a WOW experience for Ralston Public Schools high school students.

Scan here to experience Taste4.

TASTE4 by sodexo

SCAN OR CLICK HERE

TASTE4 | A PROVEN BLUEPRINT FOR BRAND SUCCESS

Strict brand guidelines ensure that every Taste4 experience is exceptional. A customized brand plan supports the on-site team at Ralston Public Schools with the resources needed to ensure success. Customer service training tools, quality assurance processes, and visual culinary guides and recipes all contribute to a customer-centric brand performance. To engage students, a retail-style marketing approach is used, including an edgy Taste4 video, a customizable brand brochure, dynamic digital screens and “Coming Soon” posters with QR codes linking to the video. The brand plan also provides suggestions on how to maximize student engagement by creating dining spaces with areas for students to gather, whether it’s the entire dining area or a special seniors’ destination featuring trendy signage and decor.

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SAMPLE HIGH SCHOOL PROMOTIONS CALENDAR

HEALTHY HIGH SCHOOL CHALLENGE

BIG-CITY BITES SENSATIONAL SANDWICHES
Limited Time Offer

FARM TO SCHOOL

SEASON OF GIVING

BIG-CITY BITES SENSATIONAL SANDWICHES
Limited Time Offer

ENERGY IN & ENERGY OUT

PLANT POWERED MONDAYS

NATIONAL NUTRITION MONTH

BEE THE CHANGE

CREATING INNOVATIVE ENGAGEMENTS

INFOTAINMENT FOR THE DINING AREA AND BEYOND

UPshow is a customizable digital signage platform that delivers better mealtime experiences for students through engagement, entertainment and education. Featuring a built-in digital asset library, this platform saves operators time when sourcing and scheduling screen content. The technology seamlessly connects dining area LCD screens and students' mobile devices, creating a revolutionary interpersonal network that breaks down social barriers and fosters student connection.

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STUDENT INFLUENCERS BRING MORE JOY

Our Student Promotion Influencer (SPI) program addresses many of the challenges associated with running a promotion, including generating all-important word-of-mouth marketing. SPIs activate promotions, using their input to inform and inspire creative ideas that guide promotion campaigns.

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HEALTHY HIGH SCHOOL CHALLENGE

Run each year by Sodexo, the Healthy High School Challenge is designed to reinforce the importance of making healthy snack and beverage choices.

Every time students choose one of the Healthy High School Challenge food selections, they compete against high schools from around the country to help their school earn points toward winning the top prize. They can also earn bonus points by selecting specially designated items featured in the cafeteria.

BRAND AND MERCHANDISING GUIDE

We know that students choose their foods based on looks. Our Brand Merchandising Guide is built to enhance the consistency of our food presentation across all our school sites.

SCAN OR CLICK HERE

Scan or click the QR code for more information

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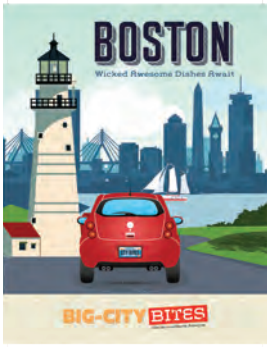

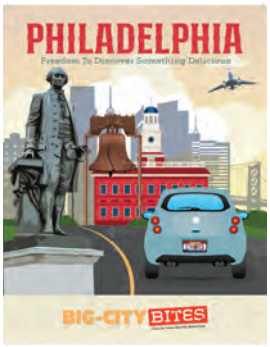

BIG-CITY BITES

There's nothing quite like the excitement of traveling to popular cities across the United States and around the world, ready to discover all there is to offer. No matter what's on your trip's itinerary, one thing is for certain; you'll never quite get a true taste of a popular destination until you've eaten like a local.

Big-City Bites is an exciting promotion that celebrates the unique, authentic cuisines found in popular cities across North America and the globe. This fun and delicious promotional series will feature one specific menu item each month across all grade levels from a designated city.

Our students are always on the go, and with that in mind, our Big-City Bites promotional series for 2025 – 2026 focuses on Sensational Sandwiches from around the globe. Sandwiches are perfect for exploring a new city.

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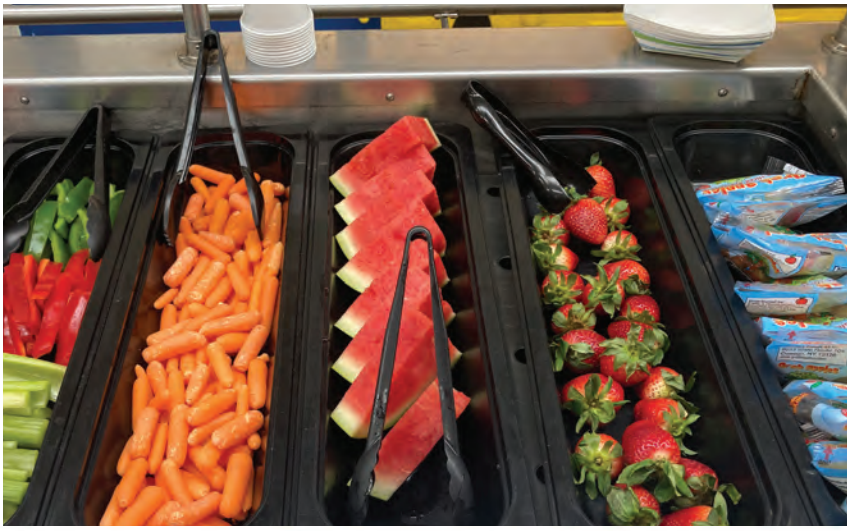
LUCKY TRAY DAY

Lucky Tray Day is an exciting way to engage and entertain all students while boosting participation in your child nutrition program. On the day of this student-favorite competition, our on-site teams hide the Lucky Tray Day stickers on the bottom of a random tray. Those who find the sticker win a prize.

FRESHPICK

Each month, we highlight items to feature based on availability and consumer appeal. Please consult your local menu team to determine the particulars regarding your Freshpick features. If you'd like to take it one step further, our entire Freshpick portfolio is available, complete with endless possibilities to make this program a huge success!



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PROMOTIONS CALENDAR

Grade-specific, limited-time offers and monthly promotions influence learning, community connections and program participation at Ralston Public Schools.

Engaging students through websites, mobile apps, digital ads and email is no longer merely an extension of our outreach efforts. Creating an immersive digital experience is a central part of every marketing plan we develop.

2025 – 2026 YEAR AT A GLANCE:
PROMOTIONS, WELLNESS EDUCATION AND LIMITED TIME OFFERS

PROMOTIONS • WELLNESS EDUCATION • LIMITED TIME OFFERS

BITE SCIENCE - ALL GRADE LEVELS

	August 2025	September 2025	October 2025	November 2025
MONTHLY THEME	Brain Health		Bone Health	National Gratitude Month
WELLNESS EDUCATION	**Back to School BRAIN**		**The Spooky SKELETON**	**Have an Attitude of GRATITUDE**
MONTHLY FOCUS INGREDIENTS	*Blueberries Leafy Greens Turmeric Eggs*	*Pears Leafy Greens Turmeric Eggs*	*Pumpkin Mushrooms Broccoli Tofu*	*Cranberries Sweet Potatoes Potatoes*
FEATURED RECIPE	**Chicken- and Veggie-Packed Biryani**		**Pumpkin Alfredo Mac**	
ANATOMY OF TASTE FLAVOR BOOST	Greek Yogurt and/or Pickled Red Onions (Sour)		Pepita Gremolata/ Granola (Crunchy/Savory)	

SEASONAL MENU FEATURES - SECONDARY GRADE LEVELS

DELI/ FAST TAKES	Kicking Berry Spinach Salad	Spicy Turkey Sub
PIZZA	Hot Honey Pepperoni	Pumpkin Alfredo Pizza
GRILL	Cherry Pepper Chicken Sandwich	Sunbutter and Jalapeno Burger

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December 2025	January 2026	February 2026	March 2026	April 2026	May 2026	June 2026
Moods	Eye Health	Heart Health	National Nutrition Month	Earth Month	National Physical Fitness and Sport Month	Tummy Health
Feeling blue? Grab Some MOOD Food to Chew	**EYE See a Bright Future**	**Heart Your HEART**	**Overall HEALTH is Balance**	**Happy EARTH, Happy You**	**MUSCLE May**	**Trust Your GUT**
Bananas Berries Oats Yogurt	*Carrots Citrus Lean Protein Eggs*	*Kale Whole Grains Beans/Legumes*	*Mushrooms Whole Grains Lean Protein Low-Fat Dairy*	*Bell Peppers Local Fruits and Veggies*	*Whole Grains Lean Protein Dairy*	*Avocado Leafy Greens Nuts and Seeds Berries*
Thai-style Chicken and Pineapple Fried Rice		**Arroz con Pollo**		**Huli Huli Chicken**		**District Choice**
Lime Wedge (Citrus/Bitter)		Crispy Tortilla Chips (Crunchy/Salty)		Asian-Style Roasted Pineapple (Sweet/Spicy)		District Choice

OPTIONAL ADDITION FOR ELEMENTARY

Sesame Ginger Noodle Salad	Southern Crispy Cobb Salad	Caprese Chicken Wrap	District Choice
Pizza Bianca	Pizza Piccante	Garden Blooms	District Choice
Chicken Katsu Sandwich	Oklahoma Onion Burger	Garden Veggie Burger	District Choice

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2025 – 2026 YEAR AT A GLANCE:
PROMOTIONS, WELLNESS EDUCATION AND LIMITED TIME OFFERS

PROMOTIONS • WELLNESS EDUCATION • LIMITED TIME OFFERS

CREATING MEMORABLE STUDENT EXPERIENCES

	August 2025	September 2025	October 2025	November 2025
SUGGESTED FRESH PICKS Recommend: Two Per Month	**Blueberries** Leafy Greens Turmeric	**Pears** Leafy Greens Turmeric	**Pumpkin** Mushrooms Broccoli	**Cranberries** Sweet Potatoes Potatoes
SPECIAL EVENTS			**REIMAGINED Healthy High School Challenge**	
FOOD DAYS	8/20 National Lemonade Day	9/26 Better Breakfast Day/National Pancake Day	10/20 National Chicken and Waffles Day	11/6 National Nacho Day
STUDENT EXPERIENCE MOMENTS			Farm to School Month	Vote and Be Heard
ONE DAY/WEEK CELEBRATIONS			National School Lunch Week *(10/13-10/17)*	Thanksgiving Themed Holiday Meal
HOLIDAYS AND CELEBRATIONS		9/1 Labor Day	10/31 Halloween	11/27 Thanksgiving
FEDERAL HERITAGE MONTH AND OTHER OBSERVANCES		Hispanic Heritage Month *(9/15-10/15)*	National Disability Employment Awareness Month	Native American Alaskan Native Heritage Month Veteran's Day *(11/11)*

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December 2025	January 2026	February 2026	March 2026	April 2026	May 2026	June 2026
Bananas Berries Oats	**Carrots** Citrus Lean Protein	**Kale** Whole Grains Beans/Legumes	**Mushrooms** Whole Grains Tomatoes	**Bell Peppers** Local Fruits and Veggies	**Whole Grains** Cucumber Orange	**Avocado** Leafy Greens Nuts and Seeds
		Future Chefs Challenge				
12/1 Eat a Red Apple Day	1/21 National Granola Bar Day	2/9 National Pizza Day	3/24 National Cheesesteak Day	4/17 National Banana Day	5/28 National Hamburger Day	6/5 National Donut Day
Season of Giving		Share the Love	Lunch Madness *(3/17-4/6)*	Earth Month Take the Earth Month Challenge	School Lunch Hero Day *(5/1)*	Pollinator Month Bee the Change National Fresh Fruit and Vegetable Month
December Holiday Themed Meal			National School Breakfast Week *(3/2-3/6)*		Star Wars Day *(5/4)*	
12/25 Christmas	1/19 Martin Luther King Jr. Day	2/14 Valentine's Day	3/17 St. Patrick's Day	4/22 Earth Day	5/5 Cinco De Mayo	
12/3 International Day for People With Disabilities	Generations Celebration Month	Black History Month	Women's History Month	Arab American Heritage Month	Asian Pacific Heritage Month	Caribbean American Heritage Month Pride (LGBTQ+) Month

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WELCOME
TO
NEBRASKA
Home of Arbor Day

J.

Involvement of Students, Staff and Patrons

i. Describe the efforts and results of the FSMC's involvement of students, teachers, administrators, and parents in program evaluation, selection of menus, identifying food service concerns, etc., including:

- *examples of surveys*
- *how results and requests were responded to*
- *what actions were taken*

ENGAGEMENT
Right Where They Belong

EXPANDING COMMUNICATION CHANNELS, OUTREACH EFFORTS AND FOSTERING MEANINGFUL PARTNERSHIPS

Innovative – Progressive – Sustainable

Healthy eating habits and decision-making do not happen by chance. In prioritizing excellent quality food made from fresh, locally grown ingredients, we are off to an amazing start. Scaffolding a clear strategy, aimed at advancing the vitality of every Ralston Public Schools student while increasing community awareness and engagement, we encourage a lifelong connection to holistic health and wellness.

MEANINGFUL COMMUNICATION WITH THE COMMUNITY

Our social media manager, Maleiyah Kelly, collaborates with your communication department to enhance outreach with creative ideas and content. Social media platforms are invaluable for raising awareness about child nutrition by sharing wellness tips, recipes, special events, and educational content. We work with you to develop a robust monthly social media strategy that aligns with your mission and values.

ALIGNING WITH KEY STAKEHOLDERS THROUGH INTENTIONALITY

We believe in open and transparent communication. Annual expectation meetings ensure that our organization's leadership and principals are synchronized in their goals and priorities for the upcoming year. These meetings foster a unified approach to achieving objectives and provide a platform for open communication. By allowing principals to express their needs, concerns, and feedback directly to our child nutrition team, we build strong, collaborative relationships. This intentional alignment ensures that our initiatives are effectively supported and implemented, leading to a more positive and productive working environment. Our commitment to working closely with site principals and key administrators reflects our dedication to creating cohesive strategies that benefit the entire school community.

ESSENTIAL SUPPORT FOR SCHOOL HEALTH PROFESSIONALS

Nutrislice provides school nurses with easy access to current nutritional information, guidelines, and resources. By using Nutrislice, school nurses can track and analyze students' nutritional data, allowing them to identify special requirements, track trends, monitor progress, and tailor interventions accordingly. The child nutrition team will continue to host regular meetings to discuss how best to serve student health needs, share updates on nutrition programs, and coordinate efforts effectively. This collaboration is vital for monitoring and managing required medical accommodation diets, ensuring all students receive the appropriate nutritional support.

FOCUS ON SERVING MORE STUDENTS

We strive to remove barriers that may prevent students from accessing high-quality, nutritious, and delicious meals. Our team quickly incorporates student feedback into customizable and thoughtful recipes and menus that fuel every student. Our targeted participation plan is designed by each school site to ensure that every school receives the appropriate resources needed to serve more students while providing exceptional experiences.

SCAN OR CLICK HERE

TASTE TESTS	STUDENT SUSTAINABILITY CHAMPION
FUTURE CHEF	CULTURAL CELEBRATIONS
STUDENT ADVISORY BOARDS	STUDENT SOCIAL MEDIA INFLUENCER
CULINARY CLASSES	FACULTY/STAFF SOCIAL ACTIVITIES
INCENTIVE PROGRAMS	FAMILY RECIPES CONTESTS
STUDENT/CHEF MENTORING	DIETITIAN JOB SHADOWING

25-SCH-431950

ENGAGEMENT

RIGHT WHERE THEY BELONG

Our engagement strategy focuses on building relationships with students, parents, district staff, and the community to enhance awareness, participation, and support. By leveraging our brands, social media, and stakeholder feedback, we aim to improve child nutrition. This comprehensive approach ensures everyone is informed and involved, fostering a supportive environment for child nutrition initiatives.

Our premier brands, foodiE and Taste4, offer healthy and customizable meal options that empower students through personal choice. Menus are tailored by grade level to include culturally preferred, local, and fresh ingredients that deliver exceptional dishes celebrating wholesome and bold flavors thar are reflective of seasonality. Our new elementary brand, Bright Bites, launches this fall, bringing simplicity, quality, and fun to your most energetic students!

INTERACTIVE ENGAGEMENT ACTIVITIES

- Taste Tests
- Future Chef
- Student Advisory Boards
- Culinary Classes
- Incentive Programs
- Student/Chef Mentoring
- Student Sustainability Champion
- Cultural Celebrations
- Student social media Influencer
- Faculty/Staff Social Activities
- Family Recipes Contests
- Dietitian Job Shadowing

ONGOING COMMUNICATION PROGRAMS

CLIENT LIAISON

Dependable and consistent follow-up differentiates our program from our competitors. Throughout the year, District Manager Robert Snowden will meet with your leadership team to seek your input on annual benchmarking goals and strategic vision for your program. We will review accomplishments, financial performance, new programs and other relevant issues. This collaborative approach ensures the alignment of our efforts with Ralston Public Schools' mission.

PRINCIPAL COMMUNICATION

Buy-in from school administrators contributes to the success of your child nutrition program. Therefore, we are proactive when communicating with your principals. In addition to regular visits, principals receive updates on the performance of the program and new product implementation as well as future plans. Ongoing communication between District administrators and our team is an essential part of our daily process. We commit to holding expectations meetings with quarterly updates throughout the year to answer questions and foster positive working relationships with your administrative team.

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When It Comes to Guaranteed Continuous Improvement, Every Voice Counts

While our partnership brings many benefits to Ralston Public Schools, perhaps the most important are the relationships that are cultivated with your students, parents, staff, visitors and interested local parties. By continuously engaging them, listening closely to their needs and wants, and responding quickly to their feedback, we create a program that satisfies more customers, encourages increased participation and is viewed more favorably by your community.

SURVEYS, NEWSLETTERS AND OTHER COMMUNICATIONS

Surveying parents, students and staff spurs continuous improvements and enhancements to your child nutrition program. When we know what their needs are and what they expect from the foodservice program, we position ourselves to satisfy those desires.

Student Surveys

Student surveys gather feedback to develop a marketing plan based on students' real needs and desires. The results, once implemented, increase student participation and let your students know that we care about their opinions.

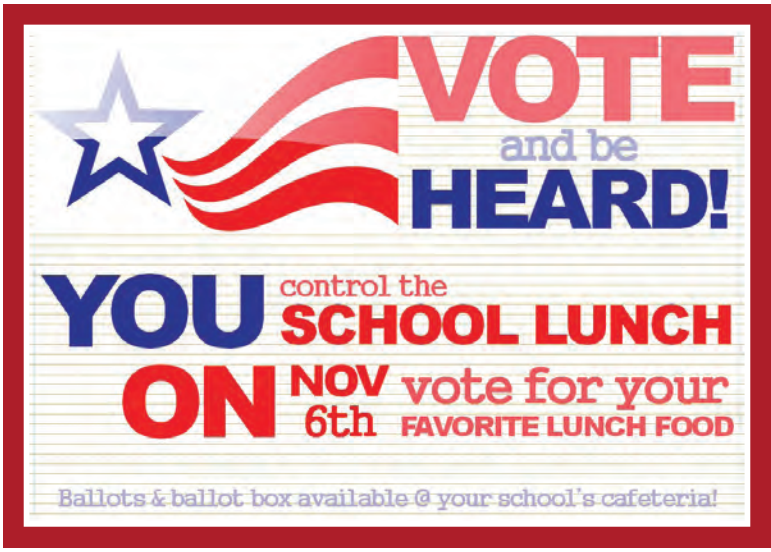
FOODSERVICE ADVISORY COMMITTEE

This committee provides a forum for students, parents, teachers, school board members and the client liaison to deliver feedback on Sodexo's performance. Feedback gathered from the committee benefits you by:

- Offering the information needed to customize the child nutrition program to the needs of your community
- Providing new ideas and fresh approaches to marketing new products while increasing participation and revenue

TASTE-TESTING AND STUDENT FOCUS GROUPS

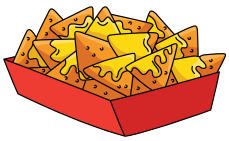
Taste-testing and student focus groups are two additional ways to strengthen programs and services. These strategies measure how well menu enhancements address student needs. We then review and analyze feedback to best tailor offerings to increase overall participation and satisfaction.



Students Share

MEADOWS ELEMENTARY
Likes

- Offering Bar
- Nachos



- Having their own seats
- Thanksgiving
- Lunch ladies and Mr. Ray
- Breakfast
- Open Lunch Room
- Attendance Board

- Likes that the trays have sections

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We Listen!

MEADOWS ELEMENTARY

Dislikes

- Sanitizer bucket – Have to pick up trays when someone comes to wipe the table and it stays wet
- Celery
- Broccoli
- Radishes
- White Milk
- Mixed Reviews on Grill Cheese – sometimes they are crunchy and sometimes they are soft

25-SCH-431950

CHEF IN THE CLASSROOM

The nutrition services department is committed to improving the health and well-being of your community. Success comes from helping students develop solid nutrition knowledge, so we are always looking for new ways to help our educators include nutrition in their classrooms. Chef in the Classroom is an elementary promotion that allows our team members to become educators. During this event, a team member visits a selected classroom with a health-, nutrition- or food-related book along with a fun project and/or treat. This promotes the development of healthy habits, supports nutrition education, and underscores the importance and fun of reading. For example, the Book of Peas encourages the consumption of vegetables. Instructors read the book for the classroom and then help students prepare and taste fresh snap peas. This correlation helps resonate the lesson with the students and makes the event more hands-on. Once the students complete this project, they "graduate" as chefs and earn their own chef hats to commemorate the event.

CULMINATION OF CULINARY EXCELLENCE

Innovative concepts and activities provide students with opportunities to explore new subjects, reinforce lessons they learned in the classroom and open their eyes to new possibilities, ultimately improving their quality of life. And the best part – families, teachers, the community, and Sodexo's corporate and regional leaders all become partners in the process. Excellence in education often extends beyond the classroom walls and into the cafeteria. With culinary programs featuring local and national curricula, students engage with what is going on in the world around them and develop skills they need to be successful.

STUDENT ENGAGEMENT AND **FOCUS GROUPS**

PROGRAM CREATION – THE SODEXO DIFFERENCE

One of the benefits of partnering with Sodexo is that you are not partnering with a company that **only** operates child nutrition programs. Why is that important? Because your students are sophisticated consumers and, when not eating at home, are dining in restaurants and retail establishments, not school cafeterias. As such, students are looking for a retail dining experience. Only a company with real expertise in retail dining can take the real-time consumer insights gathered from their extensive customer base across all walks of life and package them into a dining experience that your students will appreciate. That partner is Sodexo.

Sodexo programs are created for students, by students, focusing on **freshness, flavor, friends and fun**. From the name of the program to the imagery and the menu itself, students are engaged in every step of the development process.

COMMUNITY CULINARY CONNECTIONS

COMMUNITY CONNECTIONS

Through collaboration with Ralston Public Schools, Sodexo provides resources and support for the postgraduate Community Connections Program. This community-based organization supports young adults with varying disabilities through career readiness, functional life skills, social integration and personal wellness resources.

Support includes:

- Providing access to disability resources for the hiring process
- Providing on-the-job training and feedback
- Providing paid employment opportunities

Building Program Support Through Community

Engaging in open communication and using experience-based outreach strategies are two of the most important ways to earn your trust and the support of your community. You can rest assured in our ability to do both, distributing critical information easily and using multiple channels to engage all stakeholders in Ralston Public Schools' foodservice program.

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EDUCATIONAL CONNECTIVITY

STEAM EDUCATION SUPPORT

As one of the world's largest employers, Sodexo values the opportunity to help today's students discover their career passions and acquire the skills they need in today's workplace. Sodexo works with the 114th Partnership to activate students' STEAM interest and goal setting, with a focus on students traditionally underrepresented in STEAM fields.

Together, we develop case studies and supporting classroom materials based on real workplace challenges, as well as on national and state educational standards. Evaluations show that the case studies increase student interest in STEAM careers and commitment to STEAM coursework, especially among students who are not currently engaged in STEAM. The materials are made available to schools at no cost.

STUDENT-DRIVEN RECIPE CREATION

Students in Ralston Public Schools can drive new recipe creation through menu tastings, focus groups and feedback surveys. Our Nebraska Culinary Enhancement Team – comprised of local registered dietitians, purchasing specialists, chefs, cooks and child nutrition experts – helps create trendy, healthy and delicious recipes and programs for your schools.

The result is the following new flavors and cuisines:

- Korean Beef Noodle Salad
- Pork Bánh Mì Tacos
- Super Veggie Pho
- Thai Turkey Curry
- Biryani Chicken
- Sweet Thai Chili Chicken Nachos
- Gluten-Free Elementary Menu

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FEEDBACK AND OUTREACH

KEY

- ELEMENTARY
- MIDDLE/INTERMEDIATE
- HIGH
- PARENTS
- EDUCATORS AND ADMINISTRATION

Captured

Timely site-based menu enhancements

MY DTXT

Instant feedback on daily meals

Click trend data on likes and dislikes

nutrislice

Preorder patterns drive popular choices

VOTE AND BE HEARD

Face-to-face student choice drives local flavor

PRINCIPAL SURVEYS

Solicit standardized feedback on menu offerings and wellness information

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ADVANTAGES

FOCUS GROUPS

Input to drive strategic child nutrition goals

STUDENT PROMOTION INFLUENCER

Deeper student interactions and peer insights

PTA/PTO ENGAGEMENTS

Alignment to parent and educator goals

WELCOME BACK

Sharing all the good things to come

LISTENING SESSIONS

Site-based approach to exceeding expectations

For more information on our outreach efforts and to view a sample survey, please scan the QR code.

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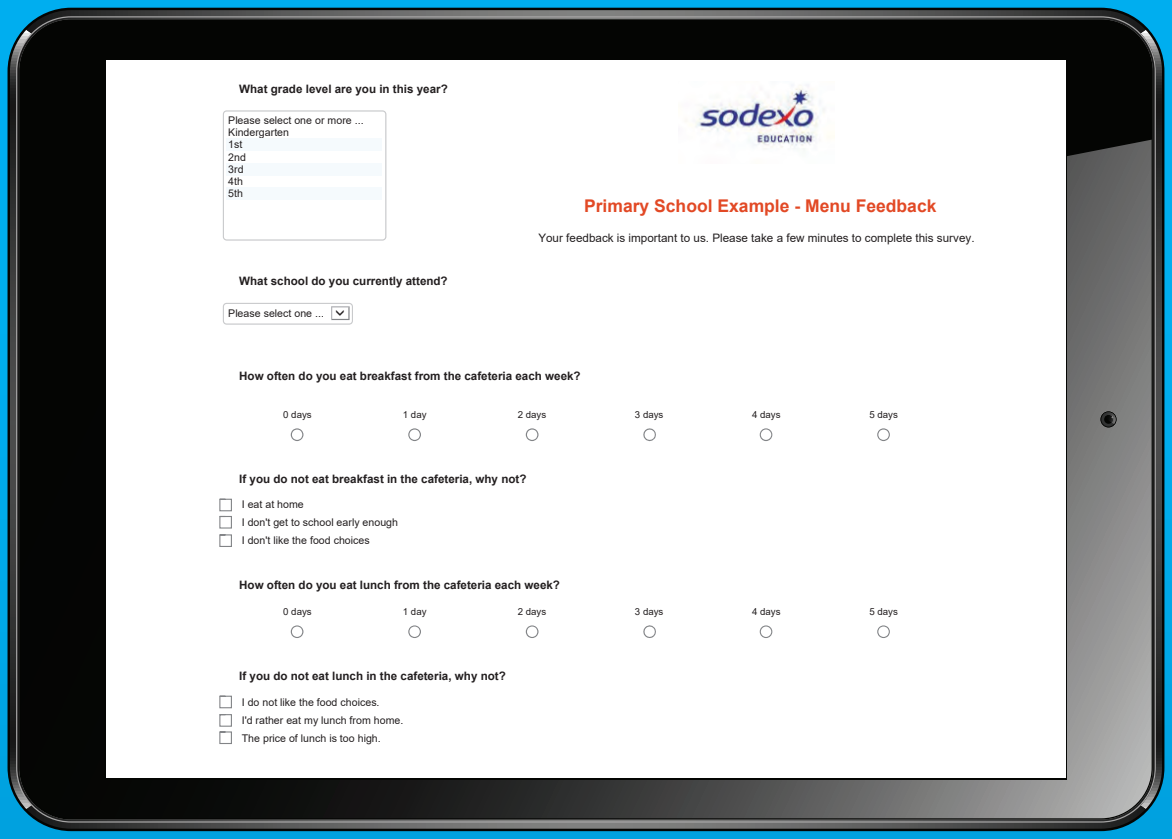
EXAMPLES OF STUDENT SURVEYS



What grade level are you in this year?

Please select one or more ...
Kindergarten
1st
2nd
3rd
4th
5th

sodexo EDUCATION

Primary School Example - Menu Feedback

Your feedback is important to us. Please take a few minutes to complete this survey.

What school do you currently attend?

Please select one ...

How often do you eat breakfast from the cafeteria each week?

0 days	1 day	2 days	3 days	4 days	5 days
○	○	○	○	○	○

If you do not eat breakfast in the cafeteria, why not?

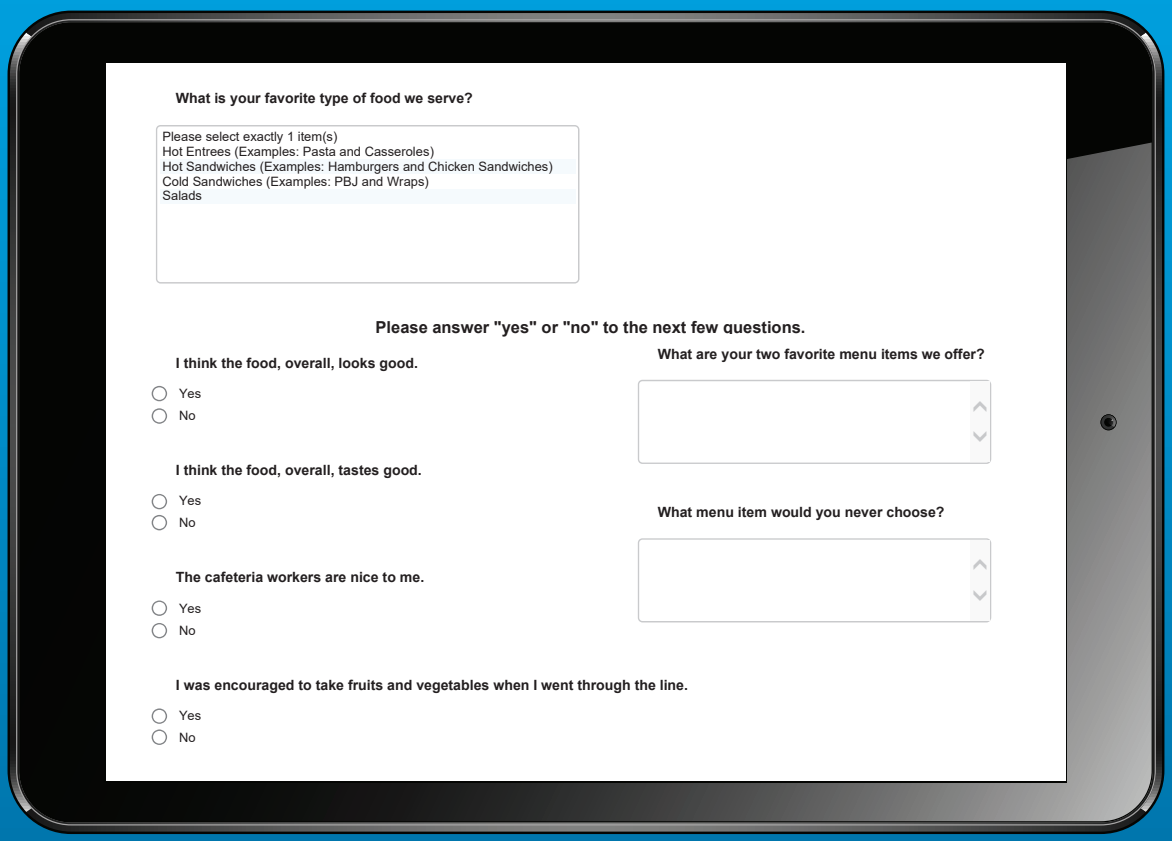
- ☐ I eat at home
- ☐ I don't get to school early enough
- ☐ I don't like the food choices

How often do you eat lunch from the cafeteria each week?

0 days	1 day	2 days	3 days	4 days	5 days
○	○	○	○	○	○

If you do not eat lunch in the cafeteria, why not?

- ☐ I do not like the food choices.
- ☐ I'd rather eat my lunch from home.
- ☐ The price of lunch is too high.



What is your favorite type of food we serve?

Please select exactly 1 item(s)
Hot Entrees (Examples: Pasta and Casseroles)
Hot Sandwiches (Examples: Hamburgers and Chicken Sandwiches)
Cold Sandwiches (Examples: PBJ and Wraps)
Salads

Please answer "yes" or "no" to the next few questions.

I think the food, overall, looks good.

- ○ Yes
- ○ No

I think the food, overall, tastes good.

- ○ Yes
- ○ No

The cafeteria workers are nice to me.

- ○ Yes
- ○ No

I was encouraged to take fruits and vegetables when I went through the line.

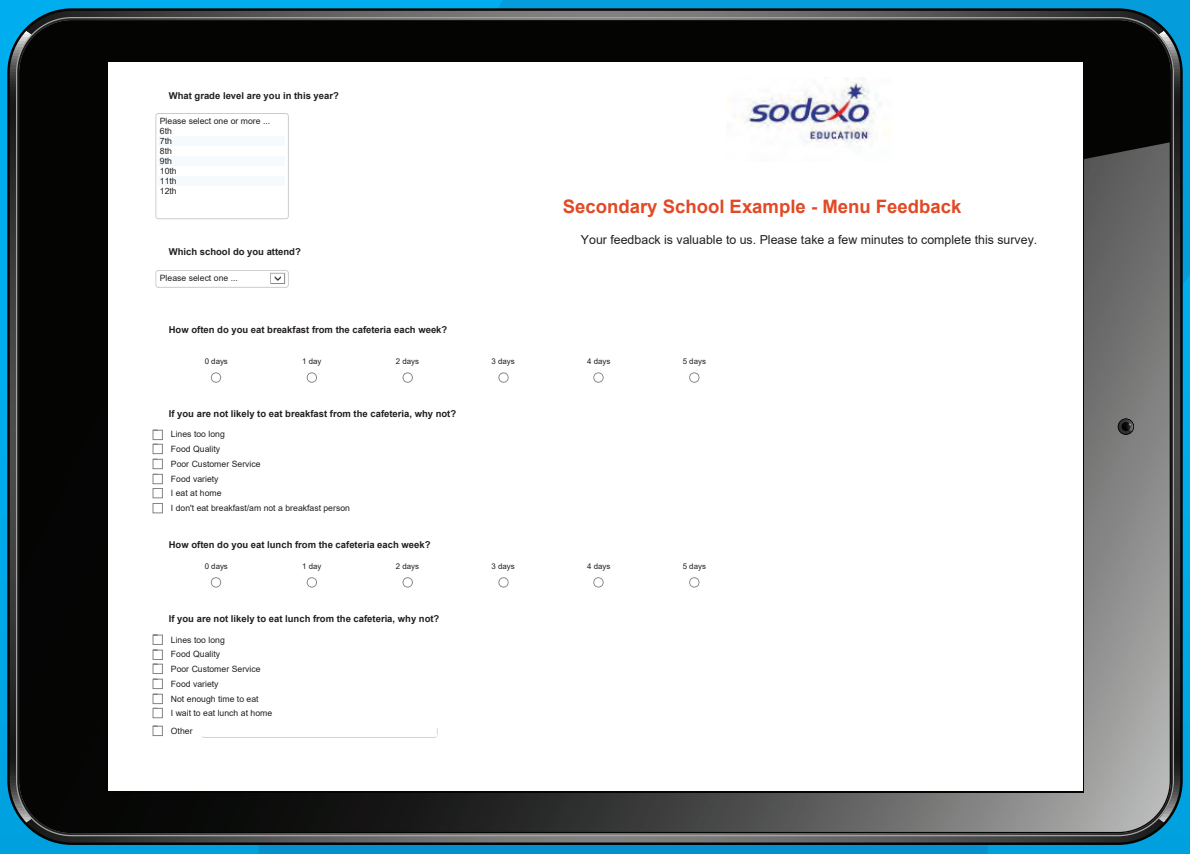
- ○ Yes
- ○ No

What are your two favorite menu items we offer?

What menu item would you never choose?

25-SCH-431950

EXAMPLES OF STUDENT SURVEYS



What grade level are you in this year?

Please select one or more ...
6th
7th
8th
9th
10th
11th
12th

sodexo EDUCATION

Secondary School Example - Menu Feedback

Your feedback is valuable to us. Please take a few minutes to complete this survey.

Which school do you attend?

Please select one ...

How often do you eat breakfast from the cafeteria each week?

0 days	1 day	2 days	3 days	4 days	5 days
○	○	○	○	○	○

If you are not likely to eat breakfast from the cafeteria, why not?

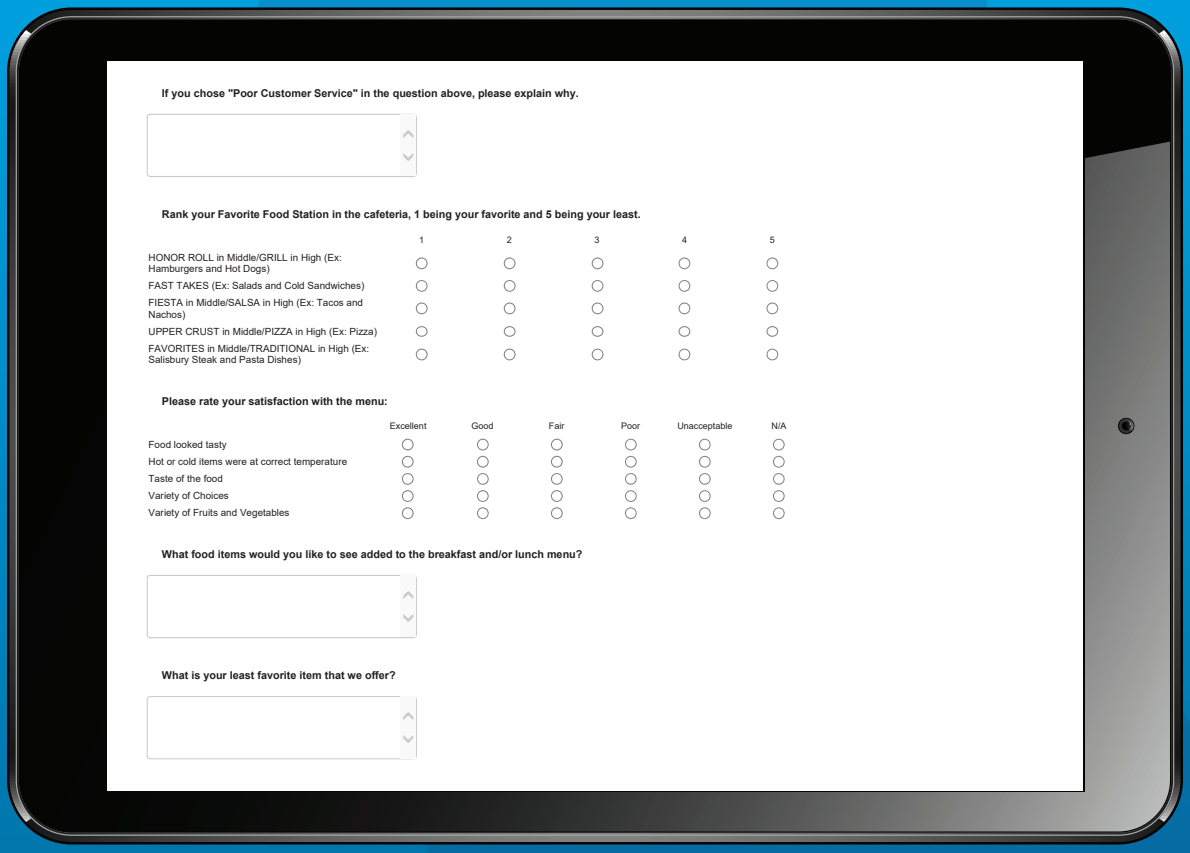
- ☐ Lines too long
- ☐ Food Quality
- ☐ Poor Customer Service
- ☐ Food variety
- ☐ I eat at home
- ☐ I don't eat breakfast/am not a breakfast person

How often do you eat lunch from the cafeteria each week?

0 days	1 day	2 days	3 days	4 days	5 days
○	○	○	○	○	○

If you are not likely to eat lunch from the cafeteria, why not?

- ☐ Lines too long
- ☐ Food Quality
- ☐ Poor Customer Service
- ☐ Food variety
- ☐ Not enough time to eat
- ☐ I wait to eat lunch at home
- ☐ Other



If you chose "Poor Customer Service" in the question above, please explain why.

Rank your Favorite Food Station in the cafeteria, 1 being your favorite and 5 being your least.

	1	2	3	4	5
HONOR ROLL in Middle/GRILL in High (Ex: Hamburgers and Hot Dogs)	○	○	○	○	○
FAST TAKES (Ex: Salads and Cold Sandwiches)	○	○	○	○	○
FIESTA in Middle/SALSA in High (Ex: Tacos and Nachos)	○	○	○	○	○
UPPER CRUST in Middle/PIZZA in High (Ex: Pizza)	○	○	○	○	○
FAVORITES in Middle/TRADITIONAL in High (Ex: Salisbury Steak and Pasta Dishes)	○	○	○	○	○

Please rate your satisfaction with the menu:

	Excellent	Good	Fair	Poor	Unacceptable	N/A
Food looked tasty	○	○	○	○	○	○
Hot or cold items were at correct temperature	○	○	○	○	○	○
Taste of the food	○	○	○	○	○	○
Variety of Choices	○	○	○	○	○	○
Variety of Fruits and Vegetables	○	○	○	○	○	○

What food items would you like to see added to the breakfast and/or lunch menu?

What is your least favorite item that we offer?

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STAFF **ENGAGEMENT**

Employee Engagement

Why Employee Engagement Is Important for Sodexo

The engagement rate is a key performance indicator for Sodexo. We know that by seeking high employee engagement, we improve your employees' quality of life and our business performance.

DIVERSITY LEARNING LABS

We are proud to offer a variety of diversity and inclusion learning labs to increase awareness and build skills in Ralston Public Schools.

ENHANCING DIVERSITY SKILLS AND COMPETENCIES

A variety of diversity and inclusion learning labs and online courses are available to managers and employees to strengthen their knowledge, enhance awareness and develop skill sets. The learning labs are delivered using instructor-led, webinar and online delivery methods.

USDA TRAINING

As part of the Healthy, Hunger-Free Kids Act, the USDA has established minimum training requirements for all child nutrition program employees. This is an important step toward ensuring that all of America's children receive safe, nutritious meals through efficient and cost-effective programs.

CIVIL RIGHTS TRAINING

To inform, educate and support all foodservice employees at Ralston Public Schools, Sodexo will conduct civil rights training on an annual basis.

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PROMISE OF RESPECT AND FAIR TREATMENT

To demonstrate our commitment to treat all employees in your District with respect and fairness, every employee is guaranteed the right to:

- Voice a complaint or concern
- Be heard in an atmosphere of respect and cooperation
- Have the complaint timely acknowledged by a member of management
- Have the complaint acknowledged by successively higher levels of management if the employee is not satisfied with the response or does not receive it in the appropriate time frame
- Have no fear of retaliation for presenting a complaint or concern

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EMPLOYEE RECOGNITION: RALSTON PUBLIC SCHOOLS EXPERIENCE MATTERS

Experience Matters is our customer service training program that educates, develops and rewards teams around the behaviors that reinforce outstanding customer service and enhance student well-being. It also helps managers do their jobs more effectively by formalizing communication and recognition standards.

KEY ELEMENTS

Experience Matters is built on three key elements to ensure ever-growing customer loyalty, improve communication, and reward an employee's efforts and hard work:

- **Customer Service Principles** – Eight simple things support our commitment to excellent customer service.
- **Team Huddles** – Weekly meetings are held at all locations.
- **Recognition** – Employees are recognized daily by their peers and supervisors for their contributions with Ralston Public Schools Sodexo Kudos Cards.

EXPERIENCE MATTERS GOALS

- To connect our employees to the roles they play in furthering student well-being and supporting student engagement
- To reinforce a culture of energy, connection and outstanding customer service
- To impact employee retention and fuel the pipeline of future leaders
- To support Ralston Public Schools through engaged and motivated employees who provide outstanding customer service
- To recognize our employees for the work they do to support our student well-being mission

PARENT **ENGAGEMENT**

COMMUNICATION STRATEGIES

SCHOOL NEWSLETTER

We release a newsletter every quarter to partners, principals, teachers and parents. It includes important health and nutrition information, as well as local stories that highlight the great things your District is doing every day to further student well-being and support engagement.

FOODSERVICE ADVISORY COMMITTEE

This committee provides a forum for students, parents, teachers, school board members and the client liaison to deliver feedback on Sodexo's performance. Feedback gathered from the committee benefits you by:

- Offering the information needed to customize the child nutrition program to the needs of the community
- Providing new ideas and fresh approaches to marketing new products while increasing participation and revenues

PARENT INVOLVEMENT

The on-site management team actively engages the parents in Ralston Public Schools when approached. Efforts include catering for special events and organizing activities that involve food and nutrition education.

TASTE-TESTING AND STUDENT FOCUS GROUPS

Taste-testing and student focus groups are two additional ways to strengthen programs and services. These strategies measure how well menu enhancements address student needs. Feedback is then reviewed and analyzed to best tailor offerings to increase overall participation and satisfaction. Once implemented, the results let students know that we truly care about their opinions and concerns.

Improving quality of life has always been central to Sodexo's mission and values. Since 1996, our company has supported programs that provide hunger relief to those in need with a particular focus on children and families. Stop Hunger mobilizes volunteers, including Sodexo employees, clients, customers and youth, to contribute to hunger-free communities around the world. Sodexo employees support Stop Hunger year-round by donating their time, resources and expertise, holding fundraisers and encouraging others to get involved. Globally, Stop Hunger is a leading force in the fight against hunger that is present in 45 countries.

MEAL VALUE PLAN FOR FREE AND REDUCED-PRICE MEALS

Maximizing the number of free and reduced-price meal applications in Ralston Public Schools benefits everyone by feeding students at risk of hunger, lowering the burden on parents and providing your District with an additional revenue stream. Every eligible student should take advantage of this opportunity.

As the first school foodservice company to provide professional, strategic support for marketing free and reduced-price meals, Sodexo offers many resources to develop a comprehensive Meal Value Plan (MVP). The cornerstone of the MVP is a series of public service spots designed for local cable TV and radio in addition to PTA/PTO meetings. The programs, available in both English and Spanish, are done in a low-key format that removes any negative perceptions. They underscore the ease of application and are risk-free and confidential in nature.

MVP messages for Ralston Public Schools are customized for each school and include brochures, a direct mail program and reminders on school menus, posters and in local newspapers. Some additional strategies include:

- Conducting parent outreach to make sure families complete a new application for the current school year
- Using group emails sent from each school to parents to improve communication regarding the free and reduced-price meal programs
- Adding free and reduced-price meal applications and instructions to the District's website, along with a phone number to contact for assistance
- Participating in back-to-school events to inform parents about our programs and assist with completing free and reduced-price meal applications

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ADMINISTRATION **ENGAGEMENT**

A Management Philosophy That Puts You At The Center

Throughout our relationship with Ralston Public Schools, we use these simple communication strategies to achieve and maintain a successful program – engage, analyze and respond.

ENGAGE EARLY

Prior to making any critical changes to your child nutrition programs, Ralston Public Schools' on-site management team conducts extensive research to troubleshoot potential obstacles, identify areas of improvement and capture missed opportunities. This approach allows them to hit the ground running, achieving quicker results through targeted action.

ENGAGE OFTEN

Listening and responding to customers' needs is a continuous process. While an annual survey is one of our critical tools, it's certainly not the only one. Deploying frequent smaller surveys and questionnaires gauges customer response to certain programs and efforts. Focus groups are also conducted, as needed, to solicit input from key audience segments. Teams are trained to collect feedback at every opportunity possible – even if it's as simple as walking the cafeteria floor and asking a student how their meal tasted.

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ENGAGE EVERYONE

Every single opinion counts in Ralston Public Schools, from the most seasoned board member to the newest teacher to the last student in the lunch line. To keep pace with these ever-evolving preferences and needs, a series of customized survey tools capture honest, comprehensive and relevant feedback. These tools are age- and role-appropriate, addressing the issues and challenges that are most important to that specific audience. By deploying such a broad suite of survey tools, your on-site team gains a thorough understanding of the diverse needs of your District and how they can better serve your population.

ANALYZE EFFICIENTLY

Collecting information is only the beginning. Your management team also benefits from systems that efficiently store and process survey data in a way that makes it easier to evaluate, report and act on. Because the databases in your District are connected, it is possible to conduct comparative performance analyses and deploy best practices Districtwide.

RESPOND QUICKLY

Finally, any effective research effort culminates in a solid plan of action. If our on-site team sees an opportunity to improve practices in Ralston Public Schools, they implement program changes. If the results indicate they are on the right track, the team looks for ways to share that information to extend the success across the operation.

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Building Lasting Partnerships

Identifying Ralston Public Schools' expectations, setting measurable goals and continually communicating are vital elements to the success of our long-term partnership. We believe communication must be a constant two-way street, and we commit to being a valued member of your entire school community, actively engaging in ongoing conversations with you. This understanding provides a framework that enables us to keep abreast of what is most relevant to you as our partner. The following partnership support tools help us ensure our technical delivery meets your expectations.

ANNUAL EXPECTATIONS MEETINGS

We recognize that expectations change over time. As we continually seek new ways to add value to the solutions we provide for Ralston Public Schools, we'll meet annually to reset those expectations and refine critical aspects of your program based on relevant measurement criteria. Any mutually agreed-upon expectations are outlined and updated throughout the year to ensure we continue to meet your objectives.

TRANSITION LITE™ MEETINGS

These meetings are held between the Sodexo operations team and key administrators in Ralston Public Schools whenever there is a significant change in either organization. This meeting's purpose is to ensure that both parties understand what the expectations have been to date, communicate where we stand on meeting those expectations and evaluate whether expectations have changed or should change.

CLIENT SATISFACTION SURVEYS

We regularly survey our valued clients as part of our commitment to identify and exceed expectations. Senior leadership reviews the information, and we implement and communicate action plans to ensure we are aligned with Ralston Public Schools' business objectives. What we achieve, we achieve together. Yet each achievement is a milestone, not a destination. We are not content to rest on our accomplishments. More important than the progress we make is the promise of more exciting developments ahead. Through continuous innovation, ongoing improvements and an unwavering commitment to deliver results, we commit to propel your program to an even greater level of success.

BENCHMARKING

Your goals are our goals. Each year, we will meet with you and discuss the top priorities for the students, parents, principals, staff and administration. From those priorities, we agree upon benchmark variables to monitor.

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Navigate Challenges Effectively With Local Expertise

Our proven Nebraska-based team has been an active part of the Ralston Public Schools culture and community for over 15 years. General Manager Judy Kyle and the entire support team understand the unique attributes of our community. Through Sodexo's broad experience with similar districts in Nebraska, we are best positioned to provide you with the most effective resources to navigate changes in Child Nutrition regulations and shifting community demographics. This affords us more time to truly embrace the Ralston Public Schools culture so we can focus on program advancement.

SUMMARY

Above all, we are committed to keeping the lines of communication open as we deploy actionable methods and strategies that engage and involve students, faculty, staff, parents and the local community in Ralston Public Schools' foodservice program. Such efforts:

- Heighten the student experience and engage more kids in eating at school each day
- Improve stakeholder communication, as well as community involvement, participation and satisfaction
- Improve your community's quality of life

We believe in the power of school communities to create a nurturing sense of belonging for students. By reshaping the student experience through our passion for food, we foster togetherness and well-being while also promoting sustainability.

25-SCH-431950

WELCOME
TO
NEBRASKA
Home of Arbor Day

K.

21-day Menu for All Programs

MENUS

The FSMC is required to submit 21 days of menus for each of the current and anticipated programs the SFA has indicated on pages 18 and 19 of this RFP. Menus must be compliant with 7 CFR 210, 220, 225, 226.

25-SCH-431950

RALSTON PUBLIC SCHOOLS ASSP SNACK MENU

MONTH AT A GLANCE

BEFORE SCHOOL, AFTER SCHOOL AND ANYTIME IN BETWEEN

NUTRITIOUS AND INNOVATIVE MENUS

ASSP Snack– AUGUST & SEPTEMBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11 Whole Grain Chocolate Chip Cookies Assorted Milk	12 Strawberry Yogurt 100% Juice	13 Whole Grain Animal Crackers Assorted Milk	14 Whole Grain Cheez-Its 100% Juice	15 Whole Grain Rice Krispie Treat Assorted Milk
18 Baked Cheetos Assorted Milk	19 Mozzarella String Cheese 100% Juice	20 Blueberry Muffin Assorted Milk	21 Whole Grain Toaster Pastry 100% Juice	22 Whole Grain Scooby Sticks Assorted Milk
25 Whole Grain Bug Bites Assorted Milk	26 Baked Doritos 100% Juice	27 Whole Grain Goldfish Assorted Milk	28 Assorted Cereal Bar 100% Juice	29 Whole Grain Tiger Bites Assorted Milk
1 Whole Grain Rice Krispie Treat Assorted Milk	2 Strawberry Yogurt 100% Juice	3 Baked Funyuns Assorted Milk	4 Whole Grain Heartzels 100% Juice	5 Whole Grain Goldfish Assorted Milk
8 Simply Cheddar Chex Mix Assorted Milk	9 Mozzarella String Cheese 100% Juice	10 Red Delicious Apple Assorted Milk	11 Chocolate Muffin 100% Juice	12 Whole Grain Sun Chips Assorted Milk

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RALSTON PUBLIC SCHOOLS - ELEMENTARY BREAKFAST MENU

BRIGHT BITES KITCHEN @ Ralston Elementaries

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11 Pancake on a Stick Assorted Cereal & String Cheese Fruits, Juice, Milk	**12** Sausage, Egg & Cheese Biscuit Assorted Cereal & Grahams Fruits, Juice, Milk	**13** Cherry Frudel Assorted Cereal & String Cheese Fruits, Juice, Milk	**14** Mini Muffin & Yogurt Assorted Cereal & Grahams Fruits, Juice, Milk	**15** Cinnamon Round Assorted Cereal & String Cheese Fruits, Juice, Milk
18 Mini Donuts Assorted Cereal & String Cheese Fruits, Juice, Milk	**19** Strawberry Mini Bagels Assorted Cereal & Grahams Fruits, Juice, Milk	**20** Egg & Cheese English Muffin Assorted Cereal & String Cheese Fruits, Juice, Milk	**21** Cinni Minis Assorted Cereal & Grahams Fruits, Juice, Milk	**22** Triple Berry French Toast Assorted Cereal & String Cheese Fruits, Juice, Milk
25 Snack'N Maple Waffle Assorted Cereal & String Cheese Fruits, Juice, Milk	**26** Ham, Egg & Cheese Bagel Assorted Cereal & Grahams Fruits, Juice, Milk	**27** Mini Muffin & Yogurt Assorted Cereal & String Cheese Fruits, Juice, Milk	**28** Mini Donuts Assorted Cereal & Grahams Fruits, Juice, Milk	**29** Apple Frudel Assorted Cereal & String Cheese Fruits, Juice, Milk
1	**2**	**3** Mini Donuts Assorted Cereal & String Cheese Fruits, Juice, Milk	**4** Sausage & Cheese English Muffin Assorted Cereal & Grahams Fruits, Juice, Milk	**5** Pancake on a Stick Assorted Cereal & String Cheese Fruits, Juice, Milk
8 Sausage Biscuit Assorted Cereal & String Cheese Fruits, Juice, Milk	**9** Cinnamon Mini Bagels Assorted Cereal & Grahams Fruits, Juice, Milk	**10** Chocolate Crescent Assorted Cereal & String Cheese Fruits, Juice, Milk	**11** Egg & Cheese English Muffin Assorted Cereal & Grahams Fruits, Juice, Milk	**12** Mini Muffin &Yogurt Assorted Cereal & String Cheese Fruits, Juice, Milk

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER

25-SCH-431950

RALSTON PUBLIC SCHOOLS - ELEMENTARY LUNCH MENU

BRIGHT BITES KITCHEN @ Ralston Elementaries

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11 A. Cheese Pizza B. Sweet & Sour Chicken w/ Brown Rice C. Cheese BLT Sub	**12** A. Beef Nachos B. Crispy Chicken Sandwich C. Waffle Kidzable	**13** A. Chicken Nuggets & Dinner Roll B. Beef & Cheese Philly C. Beef Fiesta Salad	**14** A. Dutch Waffle & Colby Omelet B. Chicken Bacon Ranch Flatbread C. Turkey Kidzable	**15** A. Popcorn Chicken & Soft Pretzel B. Italian Panini C. Double Berry Parfait
18 A. Sausage Pizza B. Penne w/ Meat Sauce C. Zesty Italian Wrap	**19** A. Crispito w/Cheese Sauce & Tostitos B. Chicken Tikki Masala C. Chef Salad & Breadstick	**20** A. Chicken Nuggets & Breadstick B. Hamburger Flatbread Pizza C. Ham Protein Box	**21** A. French Toast Sticks & Cheesy Egg Patty B. Breaded Chicken Drumstick & Roll C. American Sub	**22** A. Cheeseburger B. Chicken Pot Pie C. Blueberry Parfait
25 A. Pepperoni Pizza B. Chicken Po'boy C. Chicken Popper Kidzable	**26** A. Mini Corn Dogs B. Beef Totchos & Tostitos C. Sunbutter & Jelly Sandwich	**27** A. Chicken Nuggets & Dinner Roll B. Meatball Sub C. Chicken Caesar Salad & Dinner Roll	**28** A. Cinnamon Roll & Turkey Sausage Links B. Crispy Chicken Sandwich C. Ham & Cheddar Wrap	**29** A. Walking Tacos B. Orange Chicken & Brown Rice C. Just Peachy Parfait
1	**2**	**3** A. Chicken Nuggets & Dinner Roll B. Sloppy Joe Totchos C. Double Berry Parfait	**4** A. Pancakes & Colby Omelet B. Pepperoni Grilled Cheese C. Chef Salad & Twisted Breadstick	**5** A. Cheeseburger B. Chicken & Queso Rice Bowl C. Ham Kidzable
8 A. Hamburger Pizza B. Turkey Bacon Melt C. Chicken BLT Salad & Dinner Roll	**9** A. Mini Corn Dogs B. Beef Tacos C. American-Style Deli Wrap	**10** A. Chicken Nuggets & Breadstick B. Hot Ham & Cheese C. Just Peachy Parfait	**11** A. French Toast Sticks & Scrambled Eggs B. BBQ Riblet Sandwich C. Sunbutter & Jelly Sandwich	**12** A. Pizza Sticks & Marinara Dipping Sauce B. Chicken Fried Rice C. Waffle Kidzable

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25-SCH-431950

RALSTON PUBLIC SCHOOLS - BREAKFAST MENU

MONTH AT A GLANCE

BEFORE SCHOOL, AFTER SCHOOL AND ANYTIME IN BETWEEN

NUTRITIOUS AND INNOVATIVE MENUS

BREAKFAST

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11 Pancake on a Stick	12 Sausage, Egg & Cheese Biscuit	13 Assorted Cereal & String Cheese	14 Mini Muffin & Yogurt	
18 Sausage Biscuit	19 Strawberry Mini Bagels	20 Egg & Cheese English Muffin	21 Assorted Cereal & Grahams	
25 Snack'N Maple Waffle	26 Ham, Egg & Cheese Bagel	27 Mini Muffin & Yogurt	28 Assorted Cereal & String Cheese	
1	2	3 Assorted Cereal & Grahams	4 Sausage & Cheese English Muffin	
8 Sausage Biscuit	9 Cinnamon Mini Bagels	10 Assorted Cereal & String Cheese	11 Egg & Cheese English Muffin	
15 Pancake on a Stick	16 Sausage, Egg & Cheese Biscuit	19 Assorted Cereal & Grahams	20 Mini Muffin & Yogurt	*A complementary fruit or juice & milk are served alongside each entree*

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25-SCH-431950

RALSTON PUBLIC SCHOOLS - LUNCH MENU

MONTH AT A GLANCE

BEFORE SCHOOL, AFTER SCHOOL AND ANYTIME IN BETWEEN

NUTRITIOUS AND INNOVATIVE MENUS

LUNCH

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11 Fresh Made Cheese Pizza	12 Beef Nachos	13 Crispy Chicken Nuggets & Dinner Roll	14 Chicken Bacon Ranch Flatbread	
18 Fresh Made Sausage Pizza	19 Crispito with Cheese Sauce & Tostitos	20 Crispy Chicken Nuggets & Breadstick	21 French Toast Sticks & Cheesy Egg Patty	
25 Fresh Made Pepperoni Pizza	26 Classic Cheeseburger	27 Crispy Chicken Nuggets & Dinner Roll	28 Ham & Cheddar Wrap	
1	2	3 Crispy Chicken Nuggets & Dinner Roll	4 Pepperoni Grilled Cheese	
8 Fresh Made Hamburger Pizza	9 Beef Tacos	10 Crispy Chicken Nuggets & Breadstick	11 French Toast Sticks & Scrambled Eggs	
15 Fresh Made Pepperoni Pizza	16 Meatball Sub Sandwich	19 Crispy Chicken Nuggets & Dinner Roll	20 Bagel Kidzable	***A complementary fruit, vegetable & milk are served alongside each entree***

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25-SCH-431950

RALSTON PUBLIC SCHOOLS - DINNER MENU

MONTH AT A GLANCE

BEFORE SCHOOL, AFTER SCHOOL AND ANYTIME IN BETWEEN

NUTRITIOUS AND INNOVATIVE MENUS

DINNER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11 Italian French Bread Pizza (v)	12 American Style Cheeseburger	13 French Toast Sticks and Cheesy Egg Omelet (v)	14 Fresh Made Cheese Pizza (v)	15 Beef Walking Taco
18 Crispy Chicken Nuggets and Homemade Roll	19 Taco Nachos	20 Spicy Italian Sub	21 Fresh Made Pepperoni Pizza	22 Teriyaki Chicken Lo Mein Bowl
25 Cheesy Breadstick with Marinara Sauce (v)	26 Barbecue Chicken Flatbread	27 Classic Spaghetti and Meatballs	28 Fresh Made Cheese Pizza (v)	29 Hand-rolled Pinto Bean & Cheese Burrito with Scratch Salsa (v)
1	2	3 Southern Popcorn Chicken Bowl with Homemade Roll	4 Fresh Made Pepperoni Pizza	5 Glazed Barbecue Chicken Drumstick with Freshly Baked Biscuit
8 Chicken Fried Rice Bowl	9 Turkey Bacon Club Sub	10 Homemade Chicken Taquitos	11 Fresh Made Cheese Pizza (v)	12 Chili Dog

25-SCH-431950

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RALSTON PUBLIC SCHOOLS - PRE-K & HEAD START SNACK MENU

MONTH AT A GLANCE

BEFORE SCHOOL, AFTER SCHOOL AND ANYTIME IN BETWEEN

NUTRITIOUS AND INNOVATIVE MENUS

Pre-K & Head Start Snack– AUGUST & SEPTEMBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11 Cinnamon Toast Crunch 1% White Milk	12 Strawberry Yogurt 100% Juice	13 Whole Grain Animal Crackers 1% White Milk	14 Whole Grain Cheez-Its 100% Juice	15 Fresh Apple Slices 1% White Milk
18 Baked Cheetos 1% White Milk	19 Mozzarella String Cheese 100% Juice	20 Whole Grain Muffin 1% White Milk	21 Simply Cheddar Chex Mix 100% Juice	22 Strawberry Yogurt 100% Juice
25 Whole Grain Bug Bites 1% White Milk	26 Baked Doritos 100% Juice	27 Whole Grain Goldfish 1% White Milk	28 Graham Crackers 100% Juice	29 Whole Grain Muffin 100% Juice
1	2	3 Baked Funyuns 1% White Milk	4 Whole Grain Heartzels 100% Juice	5 Whole Grain Animal Crackers 1% White Milk
8 Simply Cheddar Chex Mix 1% White Milk	9 Strawberry Yogurt 100% Juice	10 Cheerios 1% White Milk	11 Whole Grain Cheetos 100% Juice	12 Scooby Grahams 1% White Milk

25-SGH-431950

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER

RALSTON PUBLIC SCHOOLS - MIDDLE SCHOOL BREAKFAST MENU

foodiE CAFÉ by sodexo

Ralston Middle School

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11 Ham, Egg & Cheese English Muffin French Toast Sticks Assorted Cereal & String Cheese	**12** Egg & Cheese Biscuit Cinni Minis Assorted Cereal & Grahams	**13** Bacon Breakfast Pizza Yogurt & Grahams Assorted Cereal & String Cheese	**14** Sausage, Egg & Cheese Breakfast Burrito Cherry Frudel Assorted Cereal & Grahams	**15** Toasted Bagel & Cream Cheese Mini Donuts Assorted Cereal & String Cheese
18 Egg & Cheese English Muffin Cinnamon Round Assorted Cereal & String Cheese	**19** Ham, Egg & Cheese Bagel Cinnamon Mini Bagels Assorted Cereal & Grahams	**20** Sausage Breakfast Pizza Blueberry Muffin Top Assorted Cereal & String Cheese	**21** Pancake Bites Strawberry Field Parfait Assorted Cereal & Grahams	**22** Apple Pie Overnight Oats Raised Donut Assorted Cereal & String Cheese
25 Snack'N Waffle Mini Donuts Assorted Cereal & String Cheese	**26** Sausage, Egg & Cheese Burrito French Toast Bites Assorted Cereal & Grahams	**27** Bacon Breakfast Pizza Mixed Berry Smoothie Assorted Cereal & String Cheese	**28** Dutch Waffle PopTart & String Cheese Assorted Cereal & Grahams	**29** Sausage Biscuit Apple Frudel Assorted Cereal & String Cheese
1	**2**	**3** Sausage Breakfast Pizza Muffin & Yogurt Assorted Cereal & String Cheese	**4** Pancake on a Stick Double Berry Parfait Assorted Cereal & Grahams	**5** Peaches N Cream Overnight Oats Mini Donuts Assorted Cereal & String Cheese
8 Buttermilk Pancakes Muffin & Yogurt Assorted Cereal & String Cheese	**9** Egg & Cheese Flatbread Strawberry Mini Bagels Assorted Cereal & Grahams	**10** Bacon Breakfast Pizza Chocolate Crescent Assorted Cereal & String Cheese	**11** Scramble Bowl PopTart & String Cheese Assorted Cereal & Grahams	**12** Bacon, Egg & Cheese Bagel Cinnamon Roll Assorted Cereal & String Cheese

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER

25-SCH-431950

RALSTON PUBLIC SCHOOLS - MIDDLE SCHOOL LUNCH MENU

foodiE CAFE by sodexo

RALSTON MIDDLE SCHOOL

LUNCH: 8/11/25-8/15/25

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUPER FOODS	Walking Taco Fresh Garden Toppings Steamed Black Beans	Golden Chicken Nuggets Mac & Cheese Dinner Roll Steamed Green Peas	Warm Cinnamon Roll V Colby Omelet V Tater Tots	Toasted Pizza Sliders Marinara Dipping Sauce Parmesan Green Beans	Barbacoa Tacos Fresh Pico de Gallo Elote Corn
EVERYDAY GRILL	All-Beef Hot Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Beef Riblet Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
EVERYDAY PIZZA	Cheese Pizza V Pepperoni Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Cheese Pizza Pepperoni Pizza Sausage Pizza Fresh Seasonings	Cheese Pizza Pepperoni Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Cheese Pizza Pepperoni Pizza Supreme Pizza Fresh Seasonings	Cheese Pizza Pepperoni Pizza Pizza Sticks w/ Marinara Fresh Seasonings
FAST TAKES	Turkey & Cheese Sub Chef Salad Just Peachy Parfait V SunCrustable Kit V	American Combo Sub Chicken Caesar Salad SunCrustable Kit	Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

V Vegetarian

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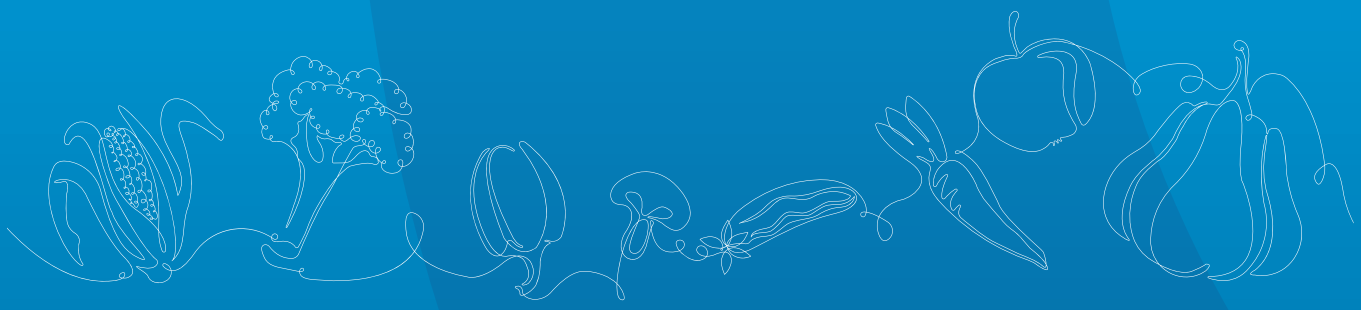

25-SGH-431950

RALSTON PUBLIC SCHOOLS - MIDDLE SCHOOL LUNCH MENU

foodiE CAFÉ by sodexo

RALSTON MIDDLE SCHOOL

LUNCH: 8/18/25-8/22/25

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUPER FOODS	Birria Style Roast Beef Burrito Fresh Pico de Gallo Street Corn	Hawaiian BBQ Chicken Cilantro Lime Brown Rice Roasted Pineapple	Dutch Waffle V Scrambled Eggs V Sausage Patty Baked Cinnamon Apples	General Tso's Chicken Steamed Brown Rice Roasted Sesame Carrots	Roast Beef Open Faced Sandwich Mashed Potatoes Beef Gravy
EVERYDAY GRILL	All-Beef Hot Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Beef Riblet Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
EVERYDAY PIZZA	Cheese Pizza V Pepperoni Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Cheese Pizza Pepperoni Pizza Taco Pizza Fresh Seasonings	Cheese Pizza Pepperoni Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Cheese Pizza Pepperoni Pizza Breakfast Pizza Fresh Seasonings	Cheese Pizza Pepperoni Pizza Pizza Sticks w/ Marinara Fresh Seasonings
FAST TAKES	Turkey & Cheese Sub Chef Salad Just Peachy Parfait V SunCrustable Kit V	American Combo Sub Chicken Caesar Salad SunCrustable Kit	Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

V Vegetarian

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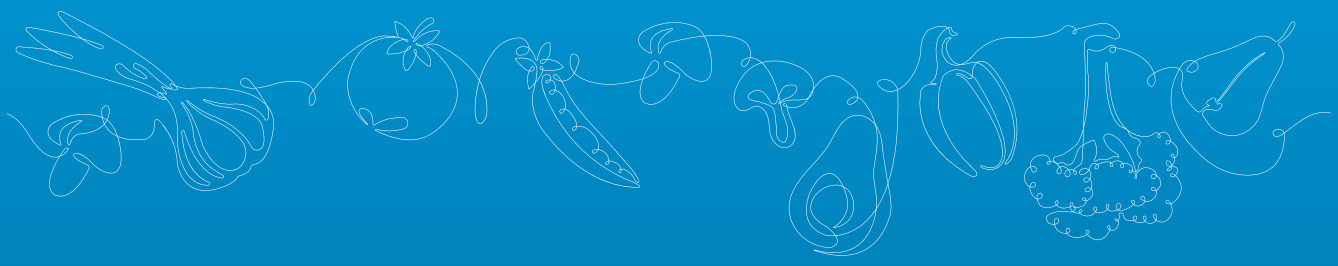

25-SCH-431950

RALSTON PUBLIC SCHOOLS - MIDDLE SCHOOL LUNCH MENU

foodiE CAFÉ by sodexo

RALSTON MIDDLE SCHOOL

LUNCH: 8/25/25-8/29/25

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUPER FOODS	Blackened Chicken Alfredo Pasta Roasted Broccoli	Crispito & Cheese Sauce Tostitos Mexican Zucchini	French Toast Sticks V Scrambled Eggs V Pork Sausage Patty Warm Berries	Popcorn Chicken Bowl Mashed Potatoes Dinner Roll	Scratch Beef Lasagna Roasted Broccoli
EVERYDAY GRILL	All-Beef Hot Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Beef Riblet Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
EVERYDAY PIZZA	Cheese Pizza V Pepperoni Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Cheese Pizza Pepperoni Pizza Buffalo Chicken Pizza Fresh Seasonings	Cheese Pizza Pepperoni Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Cheese Pizza Pepperoni Pizza Meatlovers Pizza Fresh Seasonings	Cheese Pizza Pepperoni Pizza Pizza Sticks w/ Marinara Fresh Seasonings
FAST TAKES	Turkey & Cheese Sub Chef Salad Just Peachy Parfait V SunCrustable Kit V	American Combo Sub Chicken Caesar Salad SunCrustable Kit	Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

V Vegetarian

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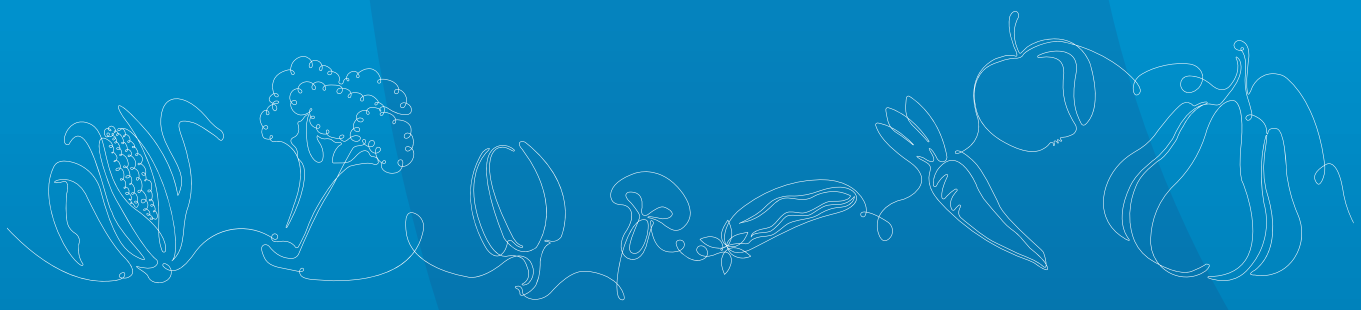

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RALSTON PUBLIC SCHOOLS - MIDDLE SCHOOL LUNCH MENU

foodiE CAFE by sodexo

RALSTON MIDDLE SCHOOL

LUNCH: 9/1/25-9/5/25

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUPER FOODS			Pancakes V Scrambled Eggs V Sausage Patty Roasted Pineapple	French Bread Pizza V Caesar Salad with Toasted Croutons	Beef and Cheese Nachos Nacho Toppings Refried Beans w/ Cheese
EVERYDAY GRILL			Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
EVERYDAY PIZZA			Cheese Pizza V Pepperoni Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Cheese Pizza Pepperoni Pizza Chix Bacon Ranch Pizza Fresh Seasonings	Cheese Pizza Pepperoni Pizza Pizza Sticks w/ Marinara Fresh Seasonings
FAST TAKES			Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit V	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

V Vegetarian

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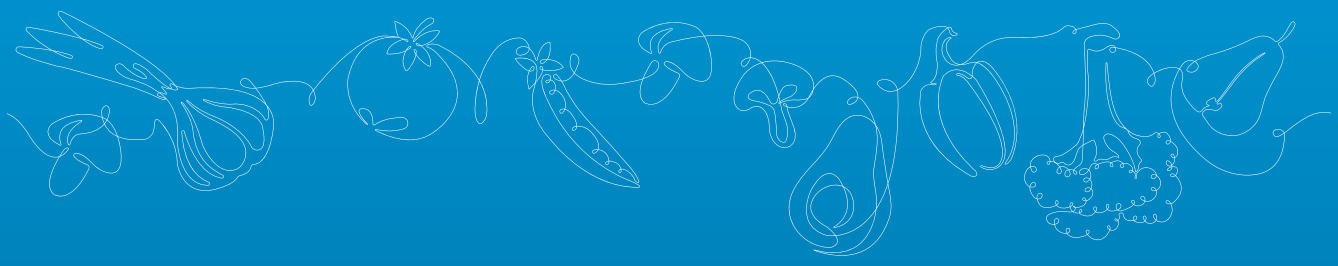

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RALSTON PUBLIC SCHOOLS - MIDDLE SCHOOL LUNCH MENU

foodiE CAFE by sodexo

RALSTON MIDDLE SCHOOL

LUNCH: 9/8/25-9/12/25

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SUPER FOODS	Roast Beef French Dip Sandwich Baked Beans	Seasoned Baked Chicken Breast Cheesy Hashbrown Casserole Biscuit Roasted Green Beans	Sausage, Egg & Cheese Burrito Crispy Potato Wedges	Breaded Chicken Drumstick Mashed Potatoes Dinner Roll	Southwest Steak Rice Bowl Cilantro Lime Rice Peppers & Onions Black Beans
EVERYDAY GRILL	All-Beef Hot Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Beef Riblet Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
EVERYDAY PIZZA	Cheese Pizza V Pepperoni Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Cheese Pizza Pepperoni Pizza Sausage Pizza Fresh Seasonings	Cheese Pizza Pepperoni Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Cheese Pizza Pepperoni Pizza Mac N Cheese Pizza V Fresh Seasonings	Cheese Pizza Pepperoni Pizza Pizza Sticks w/ Marinara Fresh Seasonings
FAST TAKES	Turkey & Cheese Sub Chef Salad Just Peachy Parfait V SunCrustable Kit V	American Combo Sub Chicken Caesar Salad SunCrustable Kit	Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

V Vegetarian

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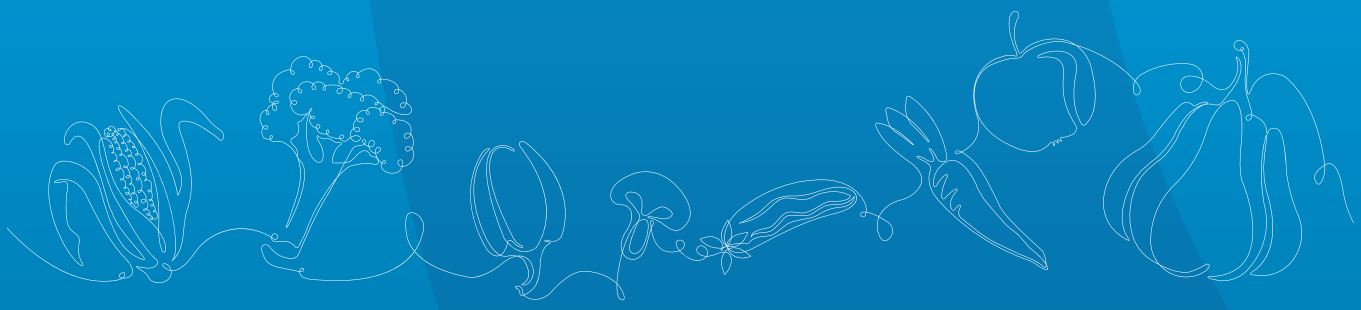

25-SCH-431950

RALSTON PUBLIC SCHOOLS - FRUITS & VEGETABLES MENU

BRIGHT BITES KITCHEN @ Fresh Fruit & Vegetable Program

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1:		Grapes Celery	Grapes Celery	Grapes Celery	
Week 2:		Apple Slices Snow Peas	Apple Slices Snow Peas	Apple Slices Snow Peas	
Week 3:		Blueberries Green Peppers	Blueberries Green Peppers	Blueberries Green Peppers	
Week 4:		Grapefruit Cherry Tomatoes	Grapefruit Cherry Tomatoes	Grapefruit Cherry Tomatoes	
Week 5:		Red Pears Zucchini Sticks	Red Pears Zucchini Sticks	Red Pears Zucchini Sticks	
Week 6:		Kiwi Cauliflower	Kiwi Cauliflower	Kiwi Cauliflower	
Week 7:		Strawberries Cucumber	Strawberries Cucumber	Strawberries Cucumber	
Week 8:		Oranges Yellow Squash	Oranges Yellow Squash	Oranges Yellow Squash	
Week 9:		Gala Apple Spinach	Gala Apple Spinach	Gala Apple Spinach	
Week 10:		Raspberries Carrots	Raspberries Carrots	Raspberries Carrots	
Week 11:		Clementines Snap Peas	Clementines Snap Peas	Clementines Snap Peas	

Each Elementary will receive a serving of fruit & vegetable throughout the week based on preferred delivery days (currently Tues/Wed/Thurs)

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25-SCH-431950

RALSTON PUBLIC SCHOOLS - SUMMER EATS BREAKFAST MENU

Summer Eats

Breakfast Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Warmed Mini Strawberry Bagels	2 Sizzlin' Sausage Breakfast Pizza	3 Cocoa Puff Filled Pastry	4 Homestyle Waffle with Berry Compote	5 Egg & Cheese English Muffin Sandwich
6 Blueberry Bash Mini Waffles	7 Ham, Egg & Cheese Biscuit Sandwich	8 Fresh Baked Cinnamon Oatmeal Bake	9 Buttermilk Pancake Stack	10 Chocolate Muffin & Yogurt
11 Warm Pancake Bites tossed in Cinnamon Sugar	12 Southern Style Biscuit and Sausage Gravy	13 Fresh Baked Cinnamon Roll with Vanilla Icing	14 Warmed Dutch Waffle tossed in Powdered Sugar	15 Sausage, Egg & Cheese Bagel Sandwich
16 Warmed Mini Strawberry Bagels	17 Sizzlin' Sausage Breakfast Pizza	18 Cocoa Puff Filled Pastry	19 Homestyle Waffle with Berry Compote	20 Egg & Cheese English Muffin Sandwich
21 Blueberry Bash Mini Waffles		**All breakfasts include** a choice of entrée listed or one of the daily offerings plus the hearty garden bar!	**Daily offerings:** Cereal or Cereal Bar with String cheese/Graham, Pop-tart, Mini Donuts	**From the Garden:** A variety of fresh fruits, vegetables, 100% fruit juice, low-fat and fat-free milk. *We hope to inspire & encourage all participants to make healthy choices & build healthy habits!*

Menu is subject to change.
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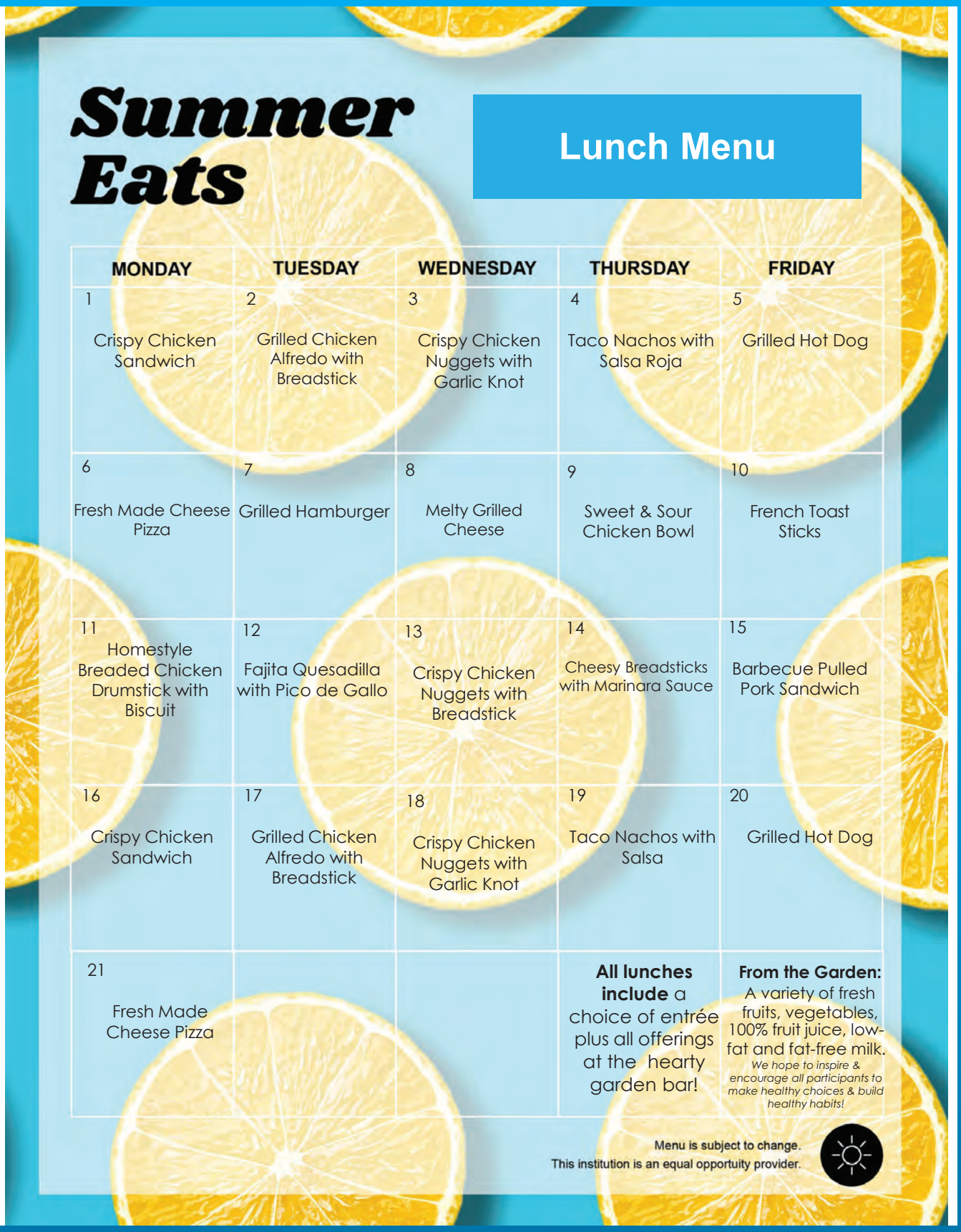
RALSTON PUBLIC SCHOOLS - SUMMER EATS LUNCH MENU



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Crispy Chicken Sandwich	2 Grilled Chicken Alfredo with Breadstick	3 Crispy Chicken Nuggets with Garlic Knot	4 Taco Nachos with Salsa Roja	5 Grilled Hot Dog
6 Fresh Made Cheese Pizza	7 Grilled Hamburger	8 Melty Grilled Cheese	9 Sweet & Sour Chicken Bowl	10 French Toast Sticks
11 Homestyle Breaded Chicken Drumstick with Biscuit	12 Fajita Quesadilla with Pico de Gallo	13 Crispy Chicken Nuggets with Breadstick	14 Cheesy Breadsticks with Marinara Sauce	15 Barbecue Pulled Pork Sandwich
16 Crispy Chicken Sandwich	17 Grilled Chicken Alfredo with Breadstick	18 Crispy Chicken Nuggets with Garlic Knot	19 Taco Nachos with Salsa	20 Grilled Hot Dog
21 Fresh Made Cheese Pizza			**All lunches include** a choice of entrée plus all offerings at the hearty garden bar!	**From the Garden:** A variety of fresh fruits, vegetables, 100% fruit juice, low-fat and fat-free milk. *We hope to inspire & encourage all participants to make healthy choices & build healthy habits!*

Menu is subject to change.
This institution is an equal opportuity provider.

25-SCH-431950

RALSTON PUBLIC SCHOOLS - HIGH SCHOOL BREAKFAST MENU

TASTE by sodexo

Ralston High School

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
11 Ham, Egg & Cheese English Muffin Assorted Cereal & String Cheese	**12** Egg & Cheese Biscuit Cinni Minis	**13** Bacon Breakfast Pizza Assorted Cereal & String Cheese	**14** Sausage, Egg & Cheese Breakfast Burrito Cherry Frudel	**15** Toasted Bagel & Cream Cheese Mini Donuts
18 Egg & Cheese English Muffin Cinnamon Round	**19** Cinnamon Mini Bagels Assorted Cereal & String Cheese	**20** Sausage Breakfast Pizza Blueberry Muffin Top	**21** Pancake Bites Strawberry Field Parfait	**22** Apple Pie Overnight Oats Assorted Cereal & String Cheese
25 Snack'N Waffle Assorted Cereal & String Cheese	**26** Sausage, Egg & Cheese Burrito Mini Muffin & String Cheese	**27** Mixed Berry Smoothie Mini Donuts	**28** Dutch Waffle Assorted Cereal & String Cheese	**29** Sausage Biscuit Apple Frudel
1	**2**	**3** Homemade Blueberry Muffin Assorted Cereal & String Cheese	**4** Pancake on a Stick Double Berry Parfait	**5** Peaches N Cream Overnight Oats Mini Donuts
8 Buttermilk Pancakes Assorted Cereal & String Cheese	**9** Egg & Cheese Flatbread Strawberry Mini Bagels	**10** Bacon Breakfast Pizza Chocolate Crescent	**11** Scramble Bowl Mini Muffin & String Cheese	**12** Cinnamon Roll Assorted Cereal & String Cheese

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25.SGH-431950

RALSTON PUBLIC SCHOOLS - HIGH SCHOOL LUNCH MENU

TASTE by sodexo

RALSTON HIGH SCHOOL

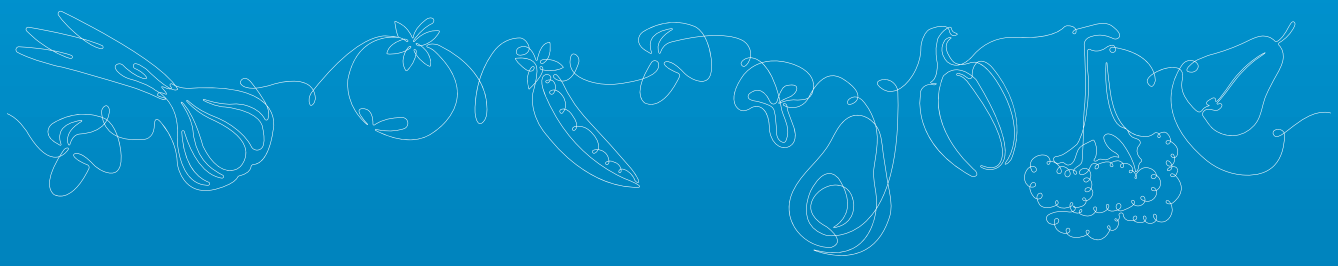
LUNCH: 8/11/25-8/15/25

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ADVENTURE *Spice House Bar*	Fajita & Popcorn Chicken Fried Rice, Brown Rice, Lo Mein Variety of Sauces Sesame Carrots	Fajita & Popcorn Chicken Fried Rice, Brown Rice, Lo Mein Variety of Sauces Broccoli Florets	Fajita & Popcorn Chicken Fried Rice, Brown Rice, Lo Mein Variety of Sauces Sesame Carrots	Fajita & Popcorn Chicken Fried Rice, Brown Rice, Lo Mein Variety of Sauces Broccoli Florets	Fajita & Popcorn Chicken Fried Rice, Brown Rice, Lo Mein Variety of Sauces Sesame Carrots
GRILL	All-Beef Hot Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Beef Riblet Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
PIZZA	Spaghetti & Meat Sauce Cheese Pizza V Pepperoni Pizza Sausage Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Spaghetti & Meat Sauce Cheese Pizza Pepperoni Pizza Buffalo Chicken Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Spaghetti & Meat Sauce Cheese Pizza Pepperoni Pizza Taco Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Spaghetti & Meat Sauce Cheese Pizza Pepperoni Pizza Supreme Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Spaghetti & Meat Sauce Cheese Pizza Pepperoni Pizza Meatlovers Pizza Pizza Sticks w/ Marinara Fresh Seasonings
VARIETY	Crispito with Cheese Sauce & Tostitos Mexican Zucchini	Smoked Beef Philly Cheesesteak Onion & Peppers Sweet Potato Fries	French Toast Sticks V Scrambled Eggs V Pork Sausage Patty Warm Berries	Soutern Style Popcorn Chicken Bowl Dinner Roll	Scratch Beef Lasagna Roasted Broccoli
FAST	Turkey & Cheese Sub Chef Salad Just Peachy Parfait V SunCrustable Kit V	American Combo Sub Chicken Caesar Salad SunCrustable Kit	Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit
DELI	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables

V Vegetarian

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER



25-SCH-431950

RALSTON PUBLIC SCHOOLS - HIGH SCHOOL LUNCH MENU

TASTE by sodexo

RALSTON HIGH SCHOOL

LUNCH: 8/18/25-8/22/25

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ADVENTURE *Fiesta Bar*	Beef Taco Meat, Fajita Chicken Queso Blanco, Cheddar Chips, Shells, Rice Taco Toppings	Beef Taco Meat, Fajita Chicken Queso Blanco, Cheddar Chips, Shells, Rice Taco Toppings	Beef Taco Meat, Fajita Chicken Queso Blanco, Cheddar Chips, Shells, Rice Taco Toppings	Beef Taco Meat, Fajita Chicken Queso Blanco, Cheddar Chips, Shells, Rice Taco Toppings	Beef Taco Meat, Fajita Chicken Queso Blanco, Cheddar Chips, Shells, Rice Taco Toppings
GRILL	All-Beef Hot Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Beef Riblet Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
PIZZA	Homestyle Mac&Cheese V Cheese Pizza V Pepperoni Pizza Sausage Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Homestyle Mac&Cheese Cheese Pizza Pepperoni Pizza Mac & Cheese Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Homestyle Mac&Cheese Cheese Pizza Pepperoni Pizza Chic Bacon Ranch Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Homestyle Mac&Cheese Cheese Pizza Pepperoni Pizza Breakfast Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Homestyle Mac&Cheese Cheese Pizza Pepperoni Pizza Meatlovers Pizza Pizza Sticks w/ Marinara Fresh Seasonings
VARIETY	Breaded Chicken Drumstick Biscuit Mashed Potatoes	Southwest Steak Rice Bowl Cilantro Lime Rice Peppers & Onions Black Beans	Pancakes V Scrambled Eggs V Sausage Patty Roasted Pineapple	French Dip Sandwich Baked Beans	Blackened Chicken Alfredo Pasta Roasted Broccoli
FAST	Turkey & Cheese Sub Chef Salad Just Peachy Parfait V SunCrustable Kit V	American Combo Sub Chicken Caesar Salad SunCrustable Kit	Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit
DELI	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables

V Vegetarian

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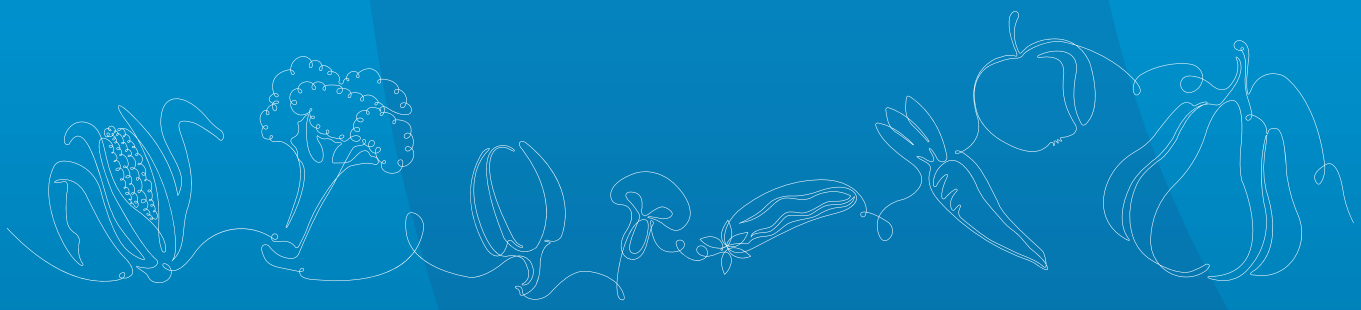

25-SCH-431950

RALSTON PUBLIC SCHOOLS - HIGH SCHOOL LUNCH MENU

TASTE 4 by sodexo

RALSTON HIGH SCHOOL

LUNCH: 8/25/25-8/29/25

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ADVENTURE *Panini & Waffle Bar*	Flatbread, Assorted Deli Meats and Cheeses, Fresh Toppings and Sauces	Homemade Waffles, V Yogurt, Seasonal Fresh Fruit, Warm Berries, Cinnamon Apples	Flatbread, Assorted Deli Meats and Cheeses, Fresh Toppings and Sauces	Homemade Waffles, Yogurt, Seasonal Fresh Fruit, Warm Berries, Cinnamon Apples	Flatbread, Assorted Deli Meats and Cheeses, Fresh Toppings and Sauces
GRILL	All-Beef Hot Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Beef Riblet Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
PIZZA	Beefy Mac Cheese Pizza V Pepperoni Pizza Sausage Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Beefy Mac Cheese Pizza Pepperoni Pizza Buffalo Chicken Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Beefy Mac Cheese Pizza Pepperoni Pizza Taco Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Beefy Mac Cheese Pizza Pepperoni Pizza Supreme Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Beefy Mac Cheese Pizza Pepperoni Pizza Meatlovers Pizza Pizza Sticks w/ Marinara Fresh Seasonings
VARIETY	Toasted Pizza Sliders Marinara Dipping Sauce Parmesan Green Beans	Smoked Barbocoa Tacos Fresh Pico de Gallo Elote Corn	Sausage, Egg & Cheese Burrito Potato Wedges	Golden Chicken Nuggets Smoked Mac & Cheese Dinner Roll Steamed Green Peas	Open Faced Roast Beef Sandwich Mashed Potatoes Beef Gravy
FAST	Turkey & Cheese Sub Chef Salad Just Peachy Parfait V SunCrustable Kit V	American Combo Sub Chicken Caesar Salad SunCrustable Kit	Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit
DELI	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables

V Vegetarian

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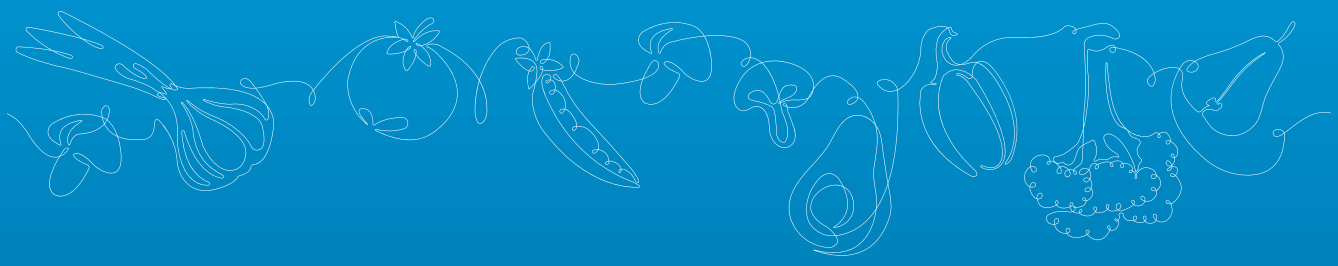

25-SCH-431950

RALSTON PUBLIC SCHOOLS - HIGH SCHOOL LUNCH MENU

TASTE by sodexo

RALSTON HIGH SCHOOL

LUNCH: 9/1/25-9/5/25

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ADVENTURE *Wing Bar*			Premium Boneless Chicken Wings Soft Pretzel, Garlic Knot Homemade Ranch Variety of Sauces	Premium Boneless Chicken Wings Soft Pretzel, Garlic Knot Homemade Ranch Variety of Sauces	Premium Boneless Chicken Wings Soft Pretzel, Garlic Knot Homemade Ranch Variety of Sauces
GRILL			Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
PIZZA			Chicken Parm Pasta Cheese Pizza V Pepperoni Pizza Chic Bacon Ranch Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Chicken Parm Pasta Cheese Pizza Pepperoni Pizza Mac & Cheese Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Chicken Parm Pasta Cheese Pizza Pepperoni Pizza Meatlovers Pizza Pizza Sticks w/ Marinara Fresh Seasonings
VARIETY			Warm Cinnamon Roll V Colby Cheese Omelet V Tater Tots	General Tso's Chicken Steamed Brown Rice Roasted Sesame Carrots	Smoked Birria Burrito Street Corn
FAST			Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit V	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit
DELI			Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables

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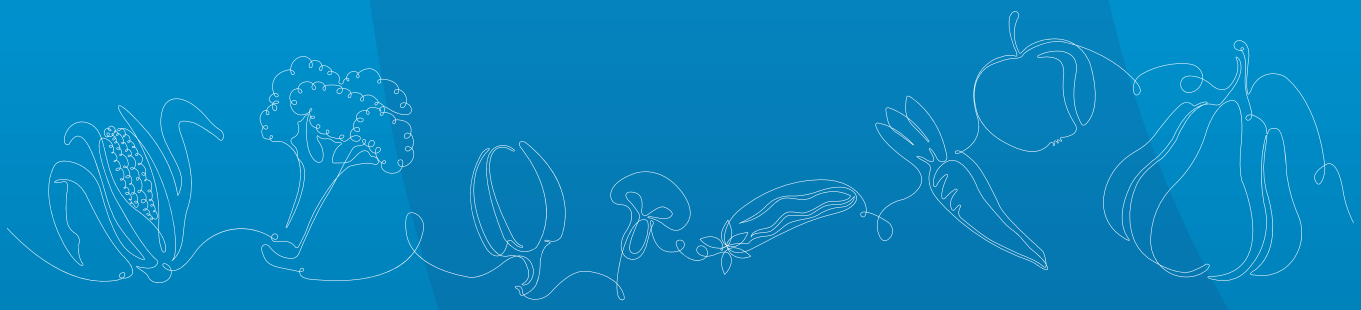

25-SCH-431950

RALSTON PUBLIC SCHOOLS - HIGH SCHOOL LUNCH MENU

TASTE 4 by sodexo

RALSTON HIGH SCHOOL

LUNCH: 9/8/25-9/12/25

Lunch includes choice of entrée listed, variety of fruits, vegetables, and choice of milk

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ADVENTURE *Twirls Bar*	Penne, Spaghetti Popcorn & Fajita Chicken, Meatballs Alfredo, Marinara	Penne, Spaghetti Popcorn & Fajita Chicken, Meatballs Alfredo, Marinara	Chicken Alfredo Mac Beefy Mac	Penne, Spaghetti Popcorn & Fajita Chicken, Meatballs Alfredo, Marinara	Penne, Spaghetti Popcorn & Fajita Chicken, Meatballs Alfredo, Marinara
GRILL	All-Beef Hot Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Beef Riblet Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Chicken Parm Sandwich Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Bacon Cheeseburger Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries	Corn Dog Hamburger Chicken Patty/ Spicy Sandwich Cheeses, Toppings French Fries
PIZZA	Cheese Pizza V Pepperoni Pizza Sausage Pizza Pizza Sticks w/ Marinara V Fresh Seasonings	Cheese Pizza Pepperoni Pizza Buffalo Chicken Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Cheese Pizza Pepperoni Pizza Taco Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Cheese Pizza Pepperoni Pizza Supreme Pizza Pizza Sticks w/ Marinara Fresh Seasonings	Cheese Pizza Pepperoni Pizza Meatlovers Pizza Pizza Sticks w/ Marinara Fresh Seasonings
VARIETY	Beef Nachos Nacho Toppings Refried Beans w/ Cheese	Hawaiian BBQ Chicken Cilantro Lime Brown Rice Roasted Pineapple	Dutch Waffle V Scrambled Eggs V Sausage Patty Baked Cinnamon Apples	Chicken Enchilada Black Beans	French Bread Pizza Small Caesar Salad
FAST	Turkey & Cheese Sub Chef Salad Just Peachy Parfait V SunCrustable Kit V	American Combo Sub Chicken Caesar Salad SunCrustable Kit	Italian Combo Sub Crispy Chicken Salad Chicken Caesar Wrap SunCrustable Kit	Turkey & Cheese Sub Crispy Chicken Wrap SunCrustable Kit	Ham & Cheese Sub Buffalo Chicken Wrap Strawberry Fields Parfait V SunCrustable Kit
DELI	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables	Roll, Wrap, Flatbread Turkey, Ham, Pepperoni American, Swiss, Cheddar, Provolone Garden Vegetables

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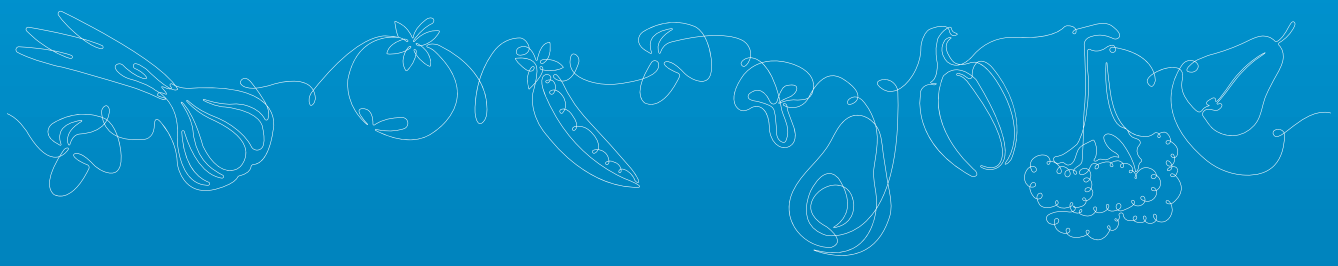

25-SCH-431950

RALSTON PUBLIC SCHOOLS - VENDED MEALS MENU

BRIGHT BITES KITCHEN @ Vended Meals

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Cheese Pizza Assorted Fruits Assorted Vegetables Assorted Milk	**2** Beef Walking Taco Assorted Fruits Assorted Vegetables Assorted Milk	**3** Chicken Nuggets & Dinner Roll Assorted Fruits Assorted Vegetables Assorted Milk	**4** Hot Ham & Cheese Assorted Fruits Assorted Vegetables Assorted Milk	**5** Crispy Chicken Sandwich Assorted Fruits Assorted Vegetables Assorted Milk
6 Pepperoni Pizza Assorted Fruits Assorted Vegetables Assorted Milk	**7** Corn Dog Assorted Fruits Assorted Vegetables Assorted Milk	**8** Mozzarella Breadsticks Assorted Fruits Assorted Vegetables Assorted Milk	**9** Crispito & Cheese Sauce Assorted Fruits Assorted Vegetables Assorted Milk	**10** Penne & Meatballs Assorted Fruits Assorted Vegetables Assorted Milk
11 Cheese Pizza Assorted Fruits Assorted Vegetables Assorted Milk	**12** Pancakes & Cheesy Eggs Assorted Fruits Assorted Vegetables Assorted Milk	**13** Hot Dog Assorted Fruits Assorted Vegetables Assorted Milk	**14** Macaroni & Cheese Assorted Fruits Assorted Vegetables Assorted Milk	**15** Popcorn Chicken Bowl Assorted Fruits Assorted Vegetables Assorted Milk
16 Pepperoni Pizza Assorted Fruits Assorted Vegetables Assorted Milk	**17** Soft Pretzel & Cheese Sauce Assorted Fruits Assorted Vegetables Assorted Milk	**18** Chicken Nuggets & Dinner Roll Assorted Fruits Assorted Vegetables Assorted Milk	**19** Cheeseburger Assorted Fruits Assorted Vegetables Assorted Milk	**20** Cinnamon Roll & Cheesy Eggs Assorted Fruits Assorted Vegetables Assorted Milk
21 Cheese Pizza Assorted Fruits Assorted Vegetables Assorted Milk	**22**	**23**	**24**	**25**

L LOCAL V VEGETARIAN VG VEGAN

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25-SCH-431950

WELCOME
TO
NEBRASKA
Home of Arbor Day

L.

Required Documents

TABLE OF CONTENTS

This section includes various documents required or referenced by the RFP.

- Property of Sodexo
- Statement of Intent
- Continuation Plan
- Certificate of Insurance
- License to do Business
- Bid Bond - Summer Food Service Program
- Surety Letter - Summer Food Service Program
- Firm Offer
- Option 1: RFP Required Budget $0.05 Increase
- Option 1: Guarantee
- Option 2: RFP Required Budget $0.10 Increase
- Option 2: Guarantee
- Option 3: RFP Required Budget $0.15 Increase
- Option 3: Guarantee
- Option 4: Budget-Sodexo Recommendation
- Option 4: Guarantee
- Chart 1-A- Labor Worksheet
- Chart 1-B -Fringe Benefit Cost Worksheet
- SFSP Value of the Contract
- Agreement Page
- Appendix G - Debarment and Suspension Certification
- Appendix H - Anti-Collusion Affidavit
- Appendix I - Certification Regarding Lobbying
- Disclosure of Lobbying Activities
- Appendix J - Independent Price Determination Certificate
- Request for Proposal

This proposal contains proprietary and confidential information of Sodexo. It may not be disclosed to third parties without Sodexo's prior written consent. As the recipient of this proposal, you agree to use due care to prevent its unauthorized use.

25-SCH-431950

PROPERTY OF SODEXO

This proposal remains the property of Sodexo. No part of this proposal may be reproduced or transmitted in any form or by any means. It is presented with the express understanding and agreement that the information and data herein will be solely for internal use. Except where required by law, any other use, duplication or review requires express permission of Sodexo. Proposal will be valid for a period of 90 days. This proposal is submitted in the name of Sodexo. However, if awarded this bid, Sodexo will contract under Sodexo America, LLC.

STATEMENT OF INTENT

The future will bring new challenges and opportunities requiring innovative changes and management expertise. To this, we pledge our complete support.

CONTINUATION PLAN

Your reinvigorated foodservice program will launch seamlessly, on time and within budget. In doing so, we pledge to bring the quality, expertise and innovation necessary to strengthen our partnership and achieve the District's goals.

At the start of the new contract, we will hold a meeting with key stakeholders to review expectations. We are committed to continue the following:

- Improve healthy meal options
- Deliver comprehensive nutrition education and wellness programs
- Offer innovative dining experiences
- Provide world-class training and development programs
- Achieve excellence in operational processes and organizational improvement
- Positively impact the community for many ears to come

Expect specific, sustainable and measurable management plans that serve as clear and definite blueprints for achieving your long-term nutrition management goals.

As required pursuant to the Request for Proposal, following is a certificate of insurance. Sodexo will evidence the agreed-upon limits when the contract is awarded.

25-SCH-431950

CERTIFICATE OF INSURANCE

As required pursuant to the Request for Proposal, following is a certificate of insurance. Sodexo will evidence the agreed-upon limits when the contract is awarded.

ACORD

CERTIFICATE OF LIABILITY INSURANCE

DATE(MM/DD/YYYY)
11/08/2024

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER	CONTACT NAME:	
Aon Risk Services Central, Inc. Chicago IL Office 200 East Randolph Chicago IL 60601 USA	PHONE (A/C. No. Ext): (866) 283-7122	FAX (A/C. No.): 800-363-0105
	E-MAIL ADDRESS:	

INSURED	INSURER(S) AFFORDING COVERAGE	NAIC #
Sodexo, Inc. 915 Meeting Street North Bethesda MD 20852 USA	INSURER A: ACE American Insurance Company	22667
	INSURER B: Indemnity Insurance Co of North America	43575
	INSURER C: ACE Property & Casualty Insurance Co.	20699
	INSURER D:	
	INSURER E:	
	INSURER F:	

COVERAGES **CERTIFICATE NUMBER:** 570109341071 **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS. **Limits shown are as requested**

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
A	X COMMERCIAL GENERAL LIABILITY CLAIMS-MADE X OCCUR X SIR GEN'L AGGREGATE LIMIT APPLIES PER: POLICY PRO-JECT X LOC OTHER:			OGLG46676129 SIR applies per policy terms & conditions	11/01/2024	11/01/2025	EACH OCCURRENCE DAMAGE TO RENTED PREMISES (Ea occurrence) MED EXP (Any one person) PERSONAL & ADV INJURY GENERAL AGGREGATE PRODUCTS - COMP/OP AGG Liquor Liability Limit	$4,000,000 $2,000,000 Excluded $4,000,000 $14,000,000 $14,000,000 $2,000,000
A	AUTOMOBILE LIABILITY X ANY AUTO OWNED AUTOS ONLY HIRED AUTOS ONLY SCHEDULED AUTOS NON-OWNED AUTOS ONLY			ISA H10844125	11/01/2024	11/01/2025	COMBINED SINGLE LIMIT (Ea accident) BODILY INJURY (Per person) BODILY INJURY (Per accident) PROPERTY DAMAGE (Per accident)	$4,000,000
C	X UMBRELLA LIAB X OCCUR EXCESS LIAB CLAIMS-MADE DED X RETENTION $10,000			XEUG46676166	11/01/2024	11/01/2025	EACH OCCURRENCE AGGREGATE	$3,000,000 $3,000,000
B A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR / PARTNER / EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) Y/N: N If yes, describe under DESCRIPTION OF OPERATIONS below	N / A		WLRC7279154A AOS SCFC72791587 WI	11/01/2024 11/01/2024	11/01/2025 11/01/2025	X PER STATUTE OTH-ER E.L. EACH ACCIDENT E.L. DISEASE-EA EMPLOYEE E.L. DISEASE-POLICY LIMIT	 $2,000,000 $2,000,000 $2,000,000
A	Excess Workers Compensation			WCUC72791629 OH SIR applies per policy terms & conditions	11/01/2024	11/01/2025	EL Each Accident EL Disease - Policy EL Disease - Ea Emp	$2,000,000 $2,000,000 $2,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

Evidence of Insurance.

CERTIFICATE HOLDER

Sodexo, Inc.
915 Meeting Street
North Bethesda MD 20852 USA

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

Aon Risk Services Central, Inc.

Holder Identifier :

Certificate No : 570109341071

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25-SCH-431950

CERTIFICATE OF INSURANCE

AGENCY CUSTOMER ID: 570000029648
LOC #:

ADDITIONAL REMARKS SCHEDULE

Page _ of _

AGENCY Aon Risk Services Central, Inc.	NAMED INSURED Sodexo, Inc.
POLICY NUMBER See Certificate Number: 570109341071	
CARRIER See Certificate Number: 570109341071 / NAIC CODE	EFFECTIVE DATE:

ADDITIONAL REMARKS

THIS ADDITIONAL REMARKS FORM IS A SCHEDULE TO ACORD FORM,
FORM NUMBER: ACORD 25 **FORM TITLE:** Certificate of Liability Insurance

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER	
INSURER	
INSURER	
INSURER	

ADDITIONAL POLICIES If a policy below does not include limit information, refer to the corresponding policy on the ACORD certificate form for policy limits.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YYYY)	POLICY EXPIRATION DATE (MM/DD/YYYY)	LIMITS	
	WORKERS COMPENSATION							
A		N/A		WLRC72791666 AZ	11/01/2024	11/01/2025		

ACORD 101 (2008/01)

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25.SGH-431950

CERTIFICATE OF INSURANCE

AGENCY CUSTOMER ID: 570000029648
LOC #:

ADDITIONAL REMARKS SCHEDULE

Page _ of _

AGENCY Aon Risk Services Central, Inc.	NAMED INSURED Sodexo, Inc.
POLICY NUMBER See Certificate Number: 570109341071	
CARRIER See Certificate Number: 570109341071 / NAIC CODE	EFFECTIVE DATE:

ADDITIONAL REMARKS

THIS ADDITIONAL REMARKS FORM IS A SCHEDULE TO ACORD FORM,
FORM NUMBER: ACORD 25 **FORM TITLE:** Certificate of Liability Insurance

Addendum - AI

Designation of Additional Insureds. It is agreed that, with respect to the insurance afforded by the above referenced policies, excluding Workers' Compensation and Employer's Liability, the provisions of the policy designating who is insured thereunder have been amended to include any person or organization, the "Additional Insured", for whom the Named Insured agrees in writing to procure liability insurance, provided: a) The coverage and limits of liability afforded to such "Additional Insured" apply only to the extent required by the agreement, but in no event for coverage not afforded by the policy, nor for limits of liability greater than the insurer's liability stated in the policy declarations; b) The inclusion of more than one insured shall not increase the limits of the insurer's liability; and c) The designation hereunder of the "Additional Insured" as an insured shall be null and void during the term of any separate liability insurance policy not listed herein and procured by the Named Insured for such "Additional Insured".

ACORD 101 (2008/01)
© 2008 ACORD CORPORATION. All rights reserved.
The ACORD name and logo are registered marks of ACORD

25-SCH-431950

LICENSE TO DO BUSINESS

STATE OF NEBRASKA

United States of America,
State of Nebraska } ss.

Department of State
Lincoln, Nebraska

I, Scott Moore, Secretary of State of Nebraska do hereby certify;

the attached is a true and correct copy of the Certificate of Authority to transact business in the State of Nebraska for

SODEXHO AMERICA, LLC

a DELAWARE limited liability company, as filed in this office on January 21, 2000.

I further certify that said limited liability company is hereby authorized to transact business in the State of Nebraska.

In Testimony Whereof,

I have hereunto set my hand and affixed the Great Seal of the State of Nebraska on January 21, in the year of our Lord, two thousand.

Scott Moore

SECRETARY OF STATE

25-SGH-431950

LICENSE TO DO BUSINESS

Sec of State - CORP AL
000073870 Pgs 2
SODEXHO AMERICA, LLC
Filed 01/21/2000 02:25 PM

APPLICATION FOR CERTIFICATE OF AUTHORITY LIMITED LIABILITY COMPANY (FOREIGN)

Submit in Duplicate

Scott Moore, Secretary of State
Room 1305 State Capitol, P.O. Box 94608
Lincoln, NE 68509
(402) 471-4079
http://www.nol.org/home/SOS/

An original certificate of good standing from the appropriate authority in the jurisdiction or state under whose laws the limited liability company was organized must be filed with this document.

NOTE: A certified copy of the company's articles of organization may not be filed in lieu of a certificate of good standing.

Name of Limited Liability Company Sodexho America, LLC

Address of Principal Business office:

901 Washingtonian Blvd. (Street Address) Gaithersburg, MD 20878 (City, State, Zip)

Organized under the laws of the State of Delaware

Date of Organization January 5, 2000

Nature of the Business or purposes to be conducted or promoted in this state:

To provide food and facilities management services

Name and address of registered agent in Nebraska:

Registered Agent Name: CSC-LAWYERS INCORPORATING SERVICE COMPANY

Address: 233 South 13th Street
1900 First Bank Bldg. (Street Address) LANCASTER (City) NE 68508 (Zip)

Anastasia Sweeney
Signature of Member

Anastasia E. Sweeney, Authorized Person
Printed name of Member
for Sodexho Marriott Management, Inc.

FILING FEE: $120.00

Revised 2/11/99

Neb. Rev. Stat. 21-2638

25-SCH-431950

LICENSE TO DO BUSINESS

STATE OF NEBRASKA ♦ SECRETARY OF STATE'S OFFICE
CORPORATION DIVISION
STATE CAPITOL SUITE 1305 • P.O.BOX 94608 • LINCOLN, NE • 68509
PHONE: (402)-471-4079 • FAX: (402)-471-3666

SCOTT MOORE
Secretary of State

January 21, 2000

JULIE HELMUTH
Office Manager

CSC-WILMINGTON
ATTN: ELVA SHIPKOWSKI
1013 CENTRE RD
WILMINGTON, DE 198051297

ACKNOWLEDGEMENT OF FILING

The attached documents were filed with the Nebraska Secretary of State's Office, Corporation Division. A label has been affixed to each filing signifying the filing stamp for the Nebraska Secretary of State's Office, Corporation Division. This filing label indicates the date and time of the filing and also references a document number that can be used to reference this filing in the future.

ACKNOWLEDGEMENT OF FILING FEES RECEIVED

Action/Service	Company/Entity Name	Fee Received
Articles Limited	SODEXHO AMERICA, LLC	100.00
Per Page Charge	SODEXHO AMERICA, LLC	10.00
Certificate	SODEXHO AMERICA, LLC	10.00
	Total Fees Received	$120.00

Heidi
Filing Officer

25-SGH-431950

LICENSE TO DO BUSINESS

STATE OF NEBRASKA ♦ SECRETARY OF STATE'S OFFICE
1445 "K" STREET • STATE CAPITOL SUITE 1301 • LINCOLN, NE • 68509
BUSINESS SERVICES DIVISION

CORPORATIONS	UNIFORM COMMERCIAL CODE	NOTARY
P.O. BOX 94608	P.O. BOX 95104	P.O. BOX 95104
(402) 471-4079	(402) 471-4080	(402) 471-2558
FAX: 471-3666	FAX: 471-4429	FAX: 471-4429

JOHN A. GALE
Secretary of State

www.sos.state.ne.us

JUDY JOBMAN
Deputy Secretary of State

CSC
PO BOX 81227
LINCOLN, NE 68501

April 7, 2008

ACKNOWLEDGEMENT OF FILING

The document(s) listed below were filed with the Nebraska Secretary of State's Office, Corporation Division. A label has been affixed to each filing signifying the filing stamp for the Nebraska Secretary of State's Office, Corporation Division. This filing label indicates the date and time of the filing and also references a document number that can be used to reference this filing in the future.

ACKNOWLEDGEMENT OF FILING FEES RECEIVED

Action/Service	Company/Entity Name	Fee Received
New Name	SODEXO AMERICA, LLC	10.00
Per Page Charge	SODEXO AMERICA, LLC	5.00
	Total Fees Received	$15.00

Adam Pedersen
Filing Officer

25-SCH-431950

LICENSE TO DO BUSINESS

NE Sec of State John A Gale - CORP NN
1000813491 Pgs: 1
SODEXO AMERICA, LLC
Filed: 04/07/2008 12:32 PM

APPLICATION FOR AMENDED CERTIFICATE OF AUTHORITY LIMITED LIABILITY COMPANY
(FOREIGN)
Submit in Duplicate

John A. Gale, Secretary of State
Room 1301 State Capitol, P.O. Box 94608
Lincoln, NE 68509
(402) 471-4079
http://www.sos.state.ne.us

Name of Limited Liability Company Sodexho America, LLC

Organized under the laws of the State of Delaware

Date original certificate of authority was filed in Nebraska 01/21/2000

The name of the organization has been changed to:
Sodexo America, LLC

The address of the principle office has been changed to:
no change

Name and address of registered agent in Nebraska:

Registered Agent Name: CSC - Lawyers Incorporating Service Company

Address: Suite 1900, 233 S. 13th Street (Street Address) Lincoln (City) NE 68508 (Zip)

Robert A. Stern

Signature of Authorized Representative

Robert A. Stern, Member

Printed name Representative

FILING FEE: $15.00

Revised 03/10/05

Neb. Rev. Stat. 21-2641

25-SGH-431950

BID BOND - SUMMER FOOD SERVICE PROGRAM

AIA® Document A310™ – 2010

Bid Bond

CONTRACTOR:
(Name, legal status and address)
SODEXO AMERICA, LLC.
915 Meeting Street, Suite 1400
North Bethesda, MD 20852

SURETY:
(Name, legal status and principal place of business)
SWISS RE CORPORATE SOLUTIONS AMERICA INSURANCE CORPORATION
1200 Main Street Suite 800
Kansas City, MO 64105-2478

This document has important legal consequences. Consultation with an attorney is encouraged with respect to its completion or modification.

Any singular reference to Contractor, Surety, Owner or other party shall be considered plural where applicable.

OWNER:
(Name, legal status and address)
RALSTON PUBLIC SCHOOLS
8545 Park Drive, Ralston, NE 68127

BOND AMOUNT: Five Percent of Amount bid (5% of Amount Bid)

PROJECT:
(Name, location or address, and Project number, if any)
Food Service Management for Ralston Public Schools

Project Number, if any:

The Contractor and Surety are bound to the Owner in the amount set forth above, for the payment of which the Contractor and Surety bind themselves, their heirs, executors, administrators, successors and assigns, jointly and severally, as provided herein. The conditions of this Bond are such that if the Owner accepts the bid of the Contractor within the time specified in the bid documents, or within such time period as may be agreed to by the Owner and Contractor, and the Contractor either (1) enters into a contract with the Owner in accordance with the terms of such bid, and gives such bond or bonds as may be specified in the bidding or Contract Documents, with a surety admitted in the jurisdiction of the Project and otherwise acceptable to the Owner, for the faithful performance of such Contract and for the prompt payment of labor and material furnished in the prosecution thereof; or (2) pays to the Owner the difference, not to exceed the amount of this Bond, between the amount specified in said bid and such larger amount for which the Owner may in good faith contract with another party to perform the work covered by said bid, then this obligation shall be null and void, otherwise to remain in full force and effect. The Surety hereby waives any notice of an agreement between the Owner and Contractor to extend the time in which the Owner may accept the bid. Waiver of notice by the Surety shall not apply to any extension exceeding sixty (60) days in the aggregate beyond the time for acceptance of bids specified in the bid documents, and the Owner and Contractor shall obtain the Surety's consent for an extension beyond sixty (60) days.

If this Bond is issued in connection with a subcontractor's bid to a Contractor, the term Contractor in this Bond shall be deemed to be Subcontractor and the term Owner shall be deemed to be Contractor.

When this Bond has been furnished to comply with a statutory or other legal requirement in the location of the Project, any provision in this Bond conflicting with said statutory or legal requirement shall be deemed deleted herefrom and provisions conforming to such statutory or other legal requirement shall be deemed incorporated herein. When so furnished, the intent is that this Bond shall be construed as a statutory bond and not as a common law bond.

Signed and sealed this 7th day of February, 2025

(Witness)

SODEXO AMERICA, LLC.
(Principal) (Seal)

(Title)

Samantha Chierici
(Witness) Samantha Chierici

SWISS RE CORPORATE SOLUTIONS AMERICA INSURANCE CORPORATION
(Surety) (Seal)

(Title) Corinne Chapman, Attorney in Fact

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25-SCH-431950

BID BOND - SUMMER FOOD SERVICE PROGRAM

SWISS RE CORPORATE SOLUTIONS

SWISS RE CORPORATE SOLUTIONS AMERICA INSURANCE CORPORATION ("SRCSAIC")
SWISS RE CORPORATE SOLUTIONS PREMIER INSURANCE CORPORATION ("SRCSPIC")
WESTPORT INSURANCE CORPORATION ("WIC")

GENERAL POWER OF ATTORNEY

KNOW ALL MEN BY THESE PRESENTS, THAT SRCSAIC, a corporation duly organized and existing under laws of the State of Missouri, and having its principal office in the City of Kansas City, Missouri, and SRCSPIC, a corporation organized and existing under the laws of the State of Missouri and having its principal office in the City of Kansas City, Missouri, and WIC, organized under the laws of the State of Missouri, and having its principal office in the City of Kansas City, Missouri, each does hereby make, constitute and appoint:

SUSAN W. WELSH, SANDRA M. WINSTED, DEREK J. ELSTON, CHRISTOPHER P. TROHA, CHRISTINA L. SANDOVAL, SANDRA M. NOWAK, JUDITH A. LUCKY-EFTIMOV, JENNIFER WILLIAMS, ERIC D. SAUER, BRYAN J. HUFT, AERIE WALTON, BARTLOMIEJ SIEPIERSKI, BARBARA PANNIER, KRISTIN L. HANNIGAN, SAMANTHA CHIERICI, RACHEL FORE, CORINNE CHAPMAN, JEAN TORRES, NICHOLAS KERTESZ, ROGER PARAISON, STEPHANIE L. MILLER, TARA A. MAQUINTO and DARTONYA WRIGHT JOINTLY OR SEVERALLY

Its true and lawful Attorney(s)-in-Fact, to make, execute, seal and deliver, for and on its behalf and as its act and deed, bonds or other writings obligatory in the nature of a bond on behalf of each of said Companies, as surety, on contracts of suretyship as are or may be required or permitted by law, regulation, contract or otherwise, provided that no bond or undertaking or contract or suretyship executed under this authority shall exceed the amount of:

TWO HUNDRED MILLION ($200,000,000.00) DOLLARS

This Power of Attorney is granted and is signed by facsimile under and by the authority of the following Resolutions adopted by the Boards of Directors of both SRCSAIC and SRCSPIC at meetings duly called and held on the 18th of November 2021 and WIC by written consent of its Executive Committee dated July 18, 2011.

"RESOLVED, that any two of the President, any Managing Director, any Senior Vice President, any Vice President, the Secretary or any Assistant Secretary be, and each or any of them hereby is, authorized to execute a Power of Attorney qualifying the attorney named in the given Power of Attorney to execute on behalf of the Corporation bonds, undertakings and all contracts of surety, and that each or any of them hereby is authorized to attest to the execution of any such Power of Attorney and to attach therein the seal of the Corporation; and it is

FURTHER RESOLVED, that the signature of such officers and the seal of the Corporation may be affixed to any such Power of Attorney or to any certificate relating thereto by facsimile, and any such Power of Attorney or certificate bearing such facsimile signatures or facsimile seal shall be binding upon the Corporation when so affixed and in the future with regard to any bond, undertaking or contract of surety to which it is attached."

SWISS RE CORPORATE SOLUTIONS AMERICA INSURANCE CORPORATION CORPORATE SEAL 1973 MISSOURI

SWISS RE CORPORATE SOLUTIONS PREMIER INSURANCE CORPORATION CORPORATE SEAL MISSOURI

By _____
Erik Janssens, Senior Vice President of SRCSAIC & Senior Vice President of SRCSPIC & Senior Vice President of WIC

By _____
Gerald Jagrowski, Vice President of SRCSAIC & Vice President of SRCSPIC & Vice President of WIC

WESTPORT INSURANCE CORPORATION CORPORATE SEAL MISSOURI

IN WITNESS WHEREOF, SRCSAIC, SRCSPIC, and WIC have caused their official seals to be hereunto affixed, and these presents to be signed by their authorized officers

this 3RD day of NOVEMBER, 20 23

Swiss Re Corporate Solutions America Insurance Corporation
Swiss Re Corporate Solutions Premier Insurance Corporation
Westport Insurance Corporation

State of Illinois
County of Cook SS

On this 3RD day of NOVEMBER, 20 23, before me, a Notary Public personally appeared Erik Janssens, Senior Vice President of SRCSAIC and Senior Vice President of SRCSPIC and Senior Vice President of WIC and Gerald Jagrowski, Vice President of SRCSAIC and Vice President of SPCSPIC and Vice President of WIC, personally known to me, who being by me duly sworn, acknowledged that they signed the above Power of Attorney as officers of and acknowledged said instrument to be the voluntary act and deed of their respective companies.

OFFICIAL SEAL
CHRISTINA MANISCO
NOTARY PUBLIC, STATE OF ILLINOIS
My Commission Expires March 20, 2026

Christina Manisco, Notary

I, Jeffrey Goldberg, the duly elected Senior Vice President and Assistant Secretary of SRCSAIC and SRCSPIC and WIC, do hereby certify that the above and foregoing is a true and correct copy of a Power of Attorney given by said SRCSAIC and SRCSPIC and WIC, which is still in full force and effect.
IN WITNESS WHEREOF, I have set my hand and affixed the seals of the Companies this 7 day of February, 2023

_____
Jeffrey Goldberg, Senior Vice President & Assistant Secretary of SRCSAIC and SRCSPIC and WIC

25-SGH-431950

SURETY LETTER

Swiss Re
Corporate Solutions

Swiss Re Corporate Solutions America Insurance Corporation
Swiss Re Corporate Solutions Elite Insurance Corporation
Swiss Re Corporate Solutions Premier Insurance Corporation
Swiss Re Corporate Solutions Capacity Insurance Corporation
1200 Main Street, Suite 800
Kansas City, MO 64105
T 800-255-6931
www.swissre.com

DATE: **February 7th, 2025**

Ralston Public Schools
8545 Park Drive
Ralston, NE 68127

RE: **Food Service Management for Ralston Public Schools**

To Whom it May Concern:

Sodexo America, LLC. been a surety account with Swiss Re Corporate Solutions America Insurance Corporation since 2018. During that time, we have entertained license bonds, bid bonds, performance and payment bonds for this account. Swiss Re Corporate Solutions America Insurance Corporation would consider single jobs up to $50,000,000 and a total work program of $150,000,000 subject to our usual and customary underwriting considerations.

It is our opinion that **Sodexo America, LLC.** is qualified to perform the above captioned project. At their request we will give favorable consideration to providing the required performance and payment bonds.

Swiss Re Corporate Solutions America Insurance Corporation is an "A+" AM Best rated company and is listed on the U.S. Treasury Department's Listing of Approved Sureties (Circular 570). Swiss Re Corporate Solutions America Insurance Corporation would consider contract bonds on a case by case basis subject to our usual and customary underwriting considerations, acceptable contract documents and funding verification. Any final decision to provide bonds is strictly between the surety and **Sodexo America, LLC.** and not subject to third party review.

Sincerely,

Swiss Re Corporate Solutions America Insurance Corporation

Corinne Chapman, Attorney-in-Fact

The term of the bond shall be one year, and it may be extended by the Surety by Continuation Certificate. However, neither nonrenewal by the Surety, nor the failure or inability of FSMC to file a replacement bond in the event of nonrenewal, shall itself constitute a loss recoverable under the bond or any renewal or continuation thereof

25-SCH-431950

SURETY LETTER

SWISS RE CORPORATE SOLUTIONS

SWISS RE CORPORATE SOLUTIONS AMERICA INSURANCE CORPORATION ("SRCSAIC")
SWISS RE CORPORATE SOLUTIONS PREMIER INSURANCE CORPORATION ("SRCSPIC")
WESTPORT INSURANCE CORPORATION ("WIC")

GENERAL POWER OF ATTORNEY

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SUSAN W. WELSH, SANDRA M. WINSTED, DEREK J. ELSTON, CHRISTOPHER P. TROHA, CHRISTINA L. SANDOVAL, SANDRA M. NOWAK, JUDITH A. LUCKY-EFTIMOV, JENNIFER WILLIAMS,
ERIC D. SAUER, BRYAN J. HUFT, AERIE WALTON, BARTLOMIEJ SIEPIERSKI, BARBARA PANNIER, KRISTIN L. HANNIGAN, SAMANTHA CHIERICI, RACHEL FORE, CORINNE CHAPMAN, JEAN TORRES,
NICHOLAS KERTESZ, ROGER PARAISON, STEPHANIE L. MILLER, TARA A. MAQUINTO and DARTONYA WRIGHT JOINTLY OR SEVERALLY

Its true and lawful Attorney(s)-in-Fact, to make, execute, seal and deliver, for and on its behalf and as its act and deed, bonds or other writings obligatory in the nature of a bond on behalf of each of said Companies, as surety, on contracts of suretyship as are or may be required or permitted by law, regulation, contract or otherwise, provided that no bond or undertaking or contract or suretyship executed under this authority shall exceed the amount of:

TWO HUNDRED MILLION ($200,000,000.00) DOLLARS

This Power of Attorney is granted and is signed by facsimile under and by the authority of the following Resolutions adopted by the Boards of Directors of both SRCSAIC and SRCSPIC at meetings duly called and held on the 18th of November 2021 and WIC by written consent of its Executive Committee dated July 18, 2011.

"RESOLVED, that any two of the President, any Managing Director, any Senior Vice President, any Vice President, the Secretary or any Assistant Secretary be, and each or any of them hereby is, authorized to execute a Power of Attorney qualifying the attorney named in the given Power of Attorney to execute on behalf of the Corporation bonds, undertakings and all contracts of surety, and that each or any of them hereby is authorized to attest to the execution of any such Power of Attorney and to attach therein the seal of the Corporation; and it is

FURTHER RESOLVED, that the signature of such officers and the seal of the Corporation may be affixed to any such Power of Attorney or to any certificate relating thereto by facsimile, and any such Power of Attorney or certificate bearing such facsimile signatures or facsimile seal shall be binding upon the Corporation when so affixed and in the future with regard to any bond, undertaking or contract of surety to which it is attached."

SWISS RE CORPORATE SOLUTIONS AMERICA INSURANCE CORPORATION CORPORATE SEAL 1973 MISSOURI

SWISS RE CORPORATE SOLUTIONS PREMIER INSURANCE CORPORATION CORPORATE SEAL MISSOURI

By _____
Erik Janssens, Senior Vice President of SRCSAIC & Senior Vice President of SRCSPIC & Senior Vice President of WIC

By _____
Gerald Jagrowski, Vice President of SRCSAIC & Vice President of SRCSPIC & Vice President of WIC

WESTPORT INSURANCE CORPORATION CORPORATE SEAL MISSOURI

IN WITNESS WHEREOF, SRCSAIC, SRCSPIC, and WIC have caused their official seals to be hereunto affixed, and these presents to be signed by their authorized officers

this 3RD day of NOVEMBER, 20 23

Swiss Re Corporate Solutions America Insurance Corporation
Swiss Re Corporate Solutions Premier Insurance Corporation
Westport Insurance Corporation

State of Illinois
County of Cook ss

On this 3RD day of NOVEMBER, 20 23, before me, a Notary Public personally appeared Erik Janssens, Senior Vice President of SRCSAIC and Senior Vice President of SRCSPIC and Senior Vice President of WIC and Gerald Jagrowski, Vice President of SRCSAIC and Vice President of SPCSPIC and Vice President of WIC, personally known to me, who being by me duly sworn, acknowledged that they signed the above Power of Attorney as officers of and acknowledged said instrument to be the voluntary act and deed of their respective companies.

OFFICIAL SEAL
CHRISTINA MANISCO
NOTARY PUBLIC, STATE OF ILLINOIS
My Commission Expires March 28, 2026

Christina Manisco, Notary

I, Jeffrey Goldberg, the duly elected Senior Vice President and Assistant Secretary of SRCSAIC and SRCSPIC and WIC, do hereby certify that the above and foregoing is a true and correct copy of a Power of Attorney given by said SRCSAIC and SRCSPIC and WIC, which is still in full force and effect.
IN WITNESS WHEREOF, I have set my hand and affixed the seals of the Companies this 7 day of February, 20 25

_____
Jeffrey Goldberg, Senior Vice President & Assistant Secretary of SRCSAIC and SRCSPIC and WIC

25-SGH-431950

FIRM OFFER

F. Late Proposals

Any proposal submitted after the date and time specified, will not be considered and returned to the FSMC unopened.

G. Altering, Amending or Withdrawing Proposal

No proposal may be altered, amended or withdrawn after the specified time for opening proposals.

H. Calculation of Time

Periods of time, stated as a number of days, shall be calendar days unless otherwise stated.

I. Firm Offer

1. By submitting a response to this RFP, and if such response is not withdrawn prior to the time for opening proposals, the FSMC understands and agrees they are making a firm offer to enter into a contract, which may be accepted by the SFA and will result in a binding contract.

2. Such proposal is irrevocable for a period of ninety (90) days after the time for opening of proposal has passed. _____ **(FSMC must initial and date here to show agreement).** Date March 21, 2025 David Newman, Chief Executive Officer, Sodexo At School, North America

J. Final Contract

An electronic copy of the submitted proposal and all required documents listed below must be provided to the SFA for submission to NDE. The completed contract to submit to NDE for approval includes: The complete contract includes all documents included by the SFA in the RFP and all documents submitted by the FSMC. The contract must be approved by NDE before signing. Once the NDE approval email is sent, the complete signed contract with all attachments and signed addendum must be submitted to NDE. (7CFR 2010.19(a)(5), 7 CFR210.16 (a)(10))

K. Post Selection

All FSMCs submitting a proposal will be notified in writing via email within 60 days of the FSMC selected for award by the SFA.

25-SCH-431950

OPTION 1: RFP REQUIRED BUDGET $0.05 INCREASE

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:			
Meal Type	**Fee Per Meal**		
NSLP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Afterschool Snack:	$	1.200
Preschool CACFP Meal Pattern	Breakfast:	$	2.220
	Lunch:	$	2.396
	AM/PM Snack (non-reimbursable)	$	1.200
SFSP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Seamless Summer Option Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
CACFP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Special Milk Program	Price per Carton:	$	0.500
Non-Reimbursable Milk	Price per Carton:	$	0.500
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$	2.396
Meal Equivalent Factor		**$4.99**	
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Guarantee (SY 2025-2026)		$	224,485
Contract Value (SY 2025-2026)		$	1,559,576.90

25-SCH-431950

OPTION 1: GUARANTEE

Option One: RFP Required Budget $0.05 Increase

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $ 224,485 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

25-SCH-431950

OPTION 2: RFP REQUIRED BUDGET $0.10 INCREASE

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:			
Meal Type	**Fee Per Meal**		
NSLP Fixed Price Per Meal Fee	Breakfast:	$	2.220
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	Afterschool Snack:	$	1.200
Preschool CACFP Meal Pattern	Breakfast:	$	2.220
	Lunch:	$	2.396
	AM/PM Snack (non-reimbursable)	$	1.200
SFSP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Seamless Summer Option Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
CACFP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Special Milk Program	Price per Carton:	$	0.500
Non-Reimbursable Milk	Price per Carton:	$	0.500
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$	2.396
Meal Equivalent Factor		**$4.99**	
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Guarantee (SY 2025-2026)		$	232,939
Contract Value (SY 2025-2026)		$	1,559,576.90

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OPTION 2: GUARANTEE

Option Two: RFP Required Budget $0.10 Increase

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $ 232,939 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

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OPTION 3: RFP REQUIRED BUDGET $0.15 INCREASE

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:			
Meal Type	**Fee Per Meal**		
NSLP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Afterschool Snack:	$	1.200
Preschool CACFP Meal Pattern	Breakfast:	$	2.220
	Lunch:	$	2.396
	AM/PM Snack (non-reimbursable)	$	1.200
SFSP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Seamless Summer Option Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
CACFP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Special Milk Program	Price per Carton:	$	0.500
Non-Reimbursable Milk	Price per Carton:	$	0.500
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$	2.396
Meal Equivalent Factor		**$4.99**	
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Guarantee (SY 2025-2026)		$	241,393
Contract Value (SY 2025-2026)		$	1,559,576.90

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OPTION 3: GUARANTEE

Option Three: RFP Required Budget $0.15 Increase

11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $ 241,393 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

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OPTION 4: BUDGET SODEXO RECOMMENDATION

6. Payment Terms/Method – Fixed Price per Meal Fee Bid:
a. The FSMC must bid and will be paid a fixed fee per meal. The offer amount should be based on assumption that no donated USDA Foods will be available for use and includes all expected rebates, discounts, and other applicable credits. The method by which the FSMC will use and account for USDA Foods shall be in accordance with Section F of the Standard Terms and Conditions herein above.

THIS CHART IS REQUIRED TO BE COMPLETED BY THE FSMC:			
Meal Type	**Fee Per Meal**		
NSLP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Afterschool Snack:	$	1.200
Preschool CACFP Meal Pattern	Breakfast:	$	2.220
	Lunch:	$	2.396
	AM/PM Snack (non-reimbursable)	$	1.200
SFSP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Seamless Summer Option Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
CACFP Fixed Price Per Meal Fee	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Special Milk Program	Price per Carton:	$	0.500
Non-Reimbursable Milk	Price per Carton:	$	0.500
Meal Equivalent Fee for Non-Reimbursable Sales: ala carte, ineligible student meals, extra milk at mealtime, paid adult meals.		$	2.396
Meal Equivalent Factor		**$4.99**	
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
***SFA's Vended Meals:**	Breakfast:	$	2.220
	Lunch:	$	2.396
	Snack:	$	1.200
	Supper:	$	2.500
Guarantee (SY 2025-2026)		$	227,073
Contract Value (SY 2025-2026)		$	1,559,576.90

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OPTION 4: SODEXO RECOMMENDATION GUARANTEE

Option Four: Sodexo Recommendation
Breakfast $0.10 Lunch $.015
11. **Guarantee**

To Be Completed by FSMC:

The FSMC guarantees the Non-Profit Food Service Account balance will have a dollar value gain of $ 227,073 during school year 2025-2026. All additional subsequent renewals shall include no less than the same dollar value of the guarantee.

a. The FSMC's guarantee MUST NOT be contingent upon multi-year contract duration.
b. The balance in the Non-Profit School Food Service Account as of July 1st of the initial year of the contract excluding all unpaid costs incurred in the previous school year will be used as the starting amount to determine if the annual guarantee is met in the initial year of the FSMC Contract. The balance as of July 1st, excluding all unpaid costs incurred in the preceding school year, will be used for subsequent yearly renewals.
c. The SFA and FSMC shall cooperate to ensure that the SFA's Food Service Program is operated in accordance with the SFA's Food Service Budget.
d. In the event the FSMC's operation of the SFA's Food Service Program results in a lesser amount than the guarantee, the FSMC must pay the difference to the SFA. This amount must be paid to the SFA, to be deposited in the food service account within thirty (30) days of the end of the annual contract.

12. The SFA shall not be responsible for any expenditure incurred by the FSMC before execution of this Contract and approval by NDE.

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Chart 1 A: LABOR WORK SHEET – SFA

To be completed by the SFA for District Food Service Employees and District Employees with Food Service Responsibilities (POS, Bookkeeping)

Pay rate for current school year

SITE OR SCHOOL	JOB TITLE	INDICATE IF EMPLOYEE WILL BE RETAINED/ PAID BY THE SFA DURING THE CONTRACT TERM	INDICATE IF PAID BY GENERAL FUND OR *NPSFSA	HOURLY RATE ($)	DAILY HOURS	NUMBER OF DAYS PAID	TOTAL ANNUAL WAGE ($)	UNEMPLOYMENT COMPENSATION	UNION CONTRACT*
Wildwood (11:00-12:45)	para/cahier	SFA	General		1.75				
Meadows (11:00-12:30)	para/cashier	SFA	General		1.5				
Seymour	para/cashier	SFA	General		1.5				

CHART 1-A- LABOR WORKSHEET

Chart 1 A - Labor Worksheet

Foodservice employees paid from NPSFSA

School	Job Class Title	INDICATE IF EMPLOYEE WILL BE RETAINED/ PAID BY THE SFA DURING THE CONTRACT TERM	INDICATE IF PAID BY GENERAL FUND OR *NPSFSA	HOURLY RATE	DAILY HOURS	NUMBER OF PAID DAYS	TOTAL ANNUAL WAGE	UNEMPLOYEMENT COMPENSATION	UNION CONTRACT
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	7.50	178.00	$ 23,295.75	0.00	YES
BLUMFIELD ELEMENTARY	KITCHEN MANAGER	SFA	YES	$ 21.50	7.50	178.00	$ 28,702.50	0.00	YES
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	7.50	178.00	$ 23,295.75	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 18.30	5.50	178.00	$ 17,915.70	0.00	YES
MEADOWS ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 19.60	7.50	178.00	$ 26,166.00	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 18.20	5.50	178.00	$ 17,817.80	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 18.32	5.50	178.00	$ 17,935.28	0.00	YES
KAREN WESTERN ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 19.70	7.50	178.00	$ 26,299.50	0.00	YES
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	SFA	YES	$ 18.25	5.50	178.00	$ 17,866.75	0.00	YES
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
WILDEWOOD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 21.60	7.50	178.00	$ 28,836.00	0.00	YES
WILDEWOOD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	7.50	178.00	$ 23,295.75	0.00	YES
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
KAREN WESTERN ELEMENTARY	KITCHEN MANAGER	SFA	YES	$ 20.20	7.50	178.00	$ 26,967.00	0.00	YES
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
BLUMFIELD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 18.25	5.50	178.00	$ 17,866.75	0.00	YES
RALSTON MIDDLE SCHOOL	KITCHEN MANAGER	SFA	YES	$ 19.60	8.00	178.00	$ 27,910.40	0.00	YES
RALSTON HIGH	KITCHEN MANAGER	SFA	YES	$ 22.80	8.00	178.00	$ 32,467.20	0.00	YES
SEYMOUR ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.75	5.50	178.00	$ 17,377.25	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.75	7.50	178.00	$ 23,696.25	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	SFA	YES	$ 17.45	5.90	178.00	$ 18,325.99	0.00	YES
RALSTON HIGH	FOOD SERV. SECD.	SFA	YES	$ 19.90	7.50	178.00	$ 26,566.50	0.00	YES
BLUMFIELD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	5.50	178.00	$ 17,083.55	0.00	YES
SEYMOUR ELEMENTARY	KITCHEN MANAGER	SFA	YES	$ 21.20	8.00	178.00	$ 30,188.80	0.00	YES
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	SFA	YES	$ 17.45	7.50	178.00	$ 23,295.75	0.00	YES
DISTRICT WIDE	Administrative Assistant	SFA	YES	$ 21.40	8.00	260.00	$ 44,512.00	0.00	NO
DISTRICT WIDE	Food Service Coordinator	SFA	YES	$ 18.58	8.00	260.00	$ 38,646.40	0.00	NO
						TOTAL LABOR	$ 750,082.57		
						Substitute Pay	$17.45 per hour		

For the Summer Food Service Program: Usually there is one person in each school for SFSP. This is typically a kitchen manager, who works from 6:30-1:30. If a building is having summer school the participation in SFSP increases. Summer School is 2-3 weeks long. During this time the Admin. Asst., or Food Service Coordinator, or Food Service Director will also work (7:30-1:30) at the summer school site(s).

FSMC General Manager $114, 752 Salary Taxes and Benefits
Work Day: 8 hours

Chart 1 B: FRINGE BENEFIT COST WORK SHEET – SFA

To be completed by the SFA for District Food Service Employees and District Employees with Food Service Responsibilities (POS, Bookkeeping)

List Annual Cost for the School Year

SITE OR SCHOOL/JOB TITLE	MEDICAL $	DENTAL $	VISION $	LONGEVITY OR ANNUITY $	LIFE $	RETIREMENT $	OTHER[1] $
TOTAL COSTS	$	$	$	$	$	$	$

Additional Information

See included PDF next page

[1] **Include Paid Time Off (PTO), Holiday pay and Sick pay**

If Workers' Compensation cost is charged to food service, what is percentage 3.41 %

NOTE: Use actual rates for SFA; do not use a prorated statewide average benefit rate.

CHART 1-B -FRINGE BENEFIT COST WORKSHEET

School	Job Class Title	TOTAL ANNUAL WAGE	MEDICAL $	DENTAL $	VISION $	LONGEVITY OR ANNUITY $	LIFE $	RETIREMENT $	OTHER $	Fringe	
RALSTON HIGH	FOOD SERV. SECD.	$ 23,295.75	4,169.00	$ -	$ -	$ -	$ 44.64	$ 2,301.11	$ 1,360.60	3,706.35	3,754.93
BLUMFIELD ELEMENTARY	KITCHEN MANAGER	$ 28,702.50		$ -	$ -	$ -	$ 44.64	$ 2,835.18	$ 2,241.92	5,121.74	
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	$ 23,295.75		$ -	$ -	$ -	$ 44.64	$ 2,301.11	$ 400.53	2,746.28	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,915.70		$ -	$ -	$ -	$ 44.64	$ 1,769.68	$ 1,030.19	2,844.51	
MEADOWS ELEMENTARY	FOOD SERV. ELEM.	$ 26,166.00		$ -	$ -	$ -	$ 44.64	$ 2,584.63	$ 3,300.92	5,930.19	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,013.35	2,745.47	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,012.67	2,744.79	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,817.80		$ -	$ -	$ -	$ 44.64	$ 1,760.01	$ 1,203.69	3,008.34	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,935.28		$ -	$ -	$ -	$ 44.64	$ 1,771.61	$ 237.15	2,053.40	
KAREN WESTERN ELEMENTARY	FOOD SERV. ELEM.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,007.57	2,739.69	
RALSTON HIGH	FOOD SERV. SECD.	$ 26,299.50		$ -	$ -	$ -	$ 44.64	$ 2,597.81	$ 2,800.37	5,442.82	
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	$ 17,866.75		$ -	$ -	$ -	$ 44.64	$ 1,764.84	$ 1,424.39	3,233.87	
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,769.63	3,501.75	
WILDEWOOD ELEMENTARY	FOOD SERV. ELEM.	$ 28,836.00		$ -	$ -	$ -	$ 44.64	$ 2,848.36	$ 3,282.82	6,175.82	
WILDEWOOD ELEMENTARY	FOOD SERV. ELEM.	$ 23,295.75		$ -	$ -	$ -	$ 44.64	$ 2,301.11	$ 1,409.18		
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,579.18	3,311.30	
KAREN WESTERN ELEMENTARY	KITCHEN MANAGER	$ 26,967.00		$ -	$ -	$ -	$ 44.64	$ 2,663.75	$ 1,046.54		
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 2,022.81		
RALSTON HIGH	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,045.68	2,777.80	
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 1,170.73	2,902.85	
BLUMFIELD ELEMENTARY	FOOD SERV. ELEM.	$ 17,866.75		$ -	$ -	$ -	$ 44.64	$ 1,764.84	$ 1,961.45	3,770.93	
RALSTON MIDDLE SCHOOL	KITCHEN MANAGER	$ 27,910.40		$ -	$ -	$ -	$ 44.64	$ 2,756.93	$ 953.35		
RALSTON HIGH	KITCHEN MANAGER	$ 32,467.20		$ -	$ -	$ -	$ 44.64	$ 3,207.05	$ 4,024.43	7,276.12	
SEYMOUR ELEMENTARY	FOOD SERV. ELEM.	$ 17,377.25		$ -	$ -	$ -	$ 44.64	$ 1,716.49	$ 874.99	2,636.12	
RALSTON HIGH	FOOD SERV. SECD.	$ 23,696.25		$ -	$ -	$ -	$ 44.64	$ 2,340.67	$ 862.70	3,248.01	
RALSTON HIGH	FOOD SERV. SECD.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 168.77	1,900.89	
RALSTON MIDDLE SCHOOL	FOOD SERV. SECD.	$ 18,325.99		$ -	$ -	$ -	$ 44.64	$ 1,810.20	$ 1,900.08		
RALSTON HIGH	FOOD SERV. SECD.	$ 26,566.50		$ -	$ -	$ -	$ 44.64	$ 2,624.19	$ 1,894.39	4,563.22	
BLUMFIELD ELEMENTARY	FOOD SERV. ELEM.	$ 17,083.55		$ -	$ -	$ -	$ 44.64	$ 1,687.48	$ 2,022.81		
SEYMOUR ELEMENTARY	KITCHEN MANAGER	$ 30,188.80		$ -	$ -	$ -	$ 44.64	$ 2,981.99	$ 2,709.32	5,735.95	
MOCKINGBIRD ELEMENTARY	FOOD SERV. ELEM.	$ 23,295.75		$ -	$ -	$ -	$ 44.64	$ 2,301.11	$ 1,409.18		
DISTRICT WIDE	Administrative Assistant	$ 44,512.00	9,772.56	$ -	$ -	$ -	$ 44.64	$ 4,396.81	$ 13,142.47	17,583.92	
DISTRICT WIDE	Food Service Coordinator	$ 38,646.40	9,772.56	$ -	$ -	$ -	$ 44.64	$ 3,817.41	$ 4,288.26	8,150.31	
	Totals	$ 750,082.57	$ 23,714.12	$ -	$ -	$ -	$ 1,473.12	$ 74,091.66	$ 66,572.14		

SFSP VALUE OF THE CONTRACT

5. Submission of Media Release

6. Submission and approval of the integrity plan

7. Completion of SFSP Sponsor and Site Application

8. Preparation and submission of claim for reimbursement:
    a. Compile daily site counts at the school and the Sponsor level and maintaining records.
    b. Certify the claim for reimbursement.

9. The FSMC may complete the following duties in the SFSP for the SFA
    a. Meal planning and preparation according to the menu planning option.
    b. Meal delivery.
    c. Meal service. Meals served within the designated time period.
    d. Procurement of food.
    e. Point of service meal count.

10. The FSMC or SFA may ensure that in storing, preparing, and serving food, proper sanitation and health standards are met. The SFA shall immediately correct any problems found as a result of a health inspection and shall submit written documentation of the corrective action implemented within two weeks of the citation.

11. Bonding requirements which are required if the SFA operates the SFSP Program 7 CFR 225.15(m)(5-7) :
    a. Each FSMC which submits a bid exceeding the simplified acquisition threshold in 2 CFR part 200, as applicable, shall obtain a bid bond in an amount not less than 5 percent nor more than 10 percent, for the SFSP value of the contract for which the bid is made. The SFSP claims from the prior summer should be used for reference. A copy of the bid bond shall accompany each bid.
        i. Offeror shall submit a bid bond of 5% unless SFA specifies a percentage as noted here: ☐
    b. Each food service management company which enters into a food service contract exceeding the small purchase threshold in 2 CFR part 200, as applicable, with a sponsor shall obtain a performance bond in an amount not less than 10 percent nor more than 25 percent, for the SFSP value of the contract for which the bid is made. The SFSP claims from the prior summer should be used for reference. Sponsors shall require the food service management company to furnish a copy of the performance bond within **ten days** of the awarding of the contract. NDE will not approve contracts without receiving a copy of the Performance Bonds.
        i. Offeror shall submit a performance bond of 10% unless SFA specifies a percentage as noted here: ☐
        ii. FSMC to indicate estimated SFSP value of the contract: $15, 816

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AGREEMENT PAGE

The agreement page will be signed upon award of contract.

IV. AGREEMENT

Offeror certifies the FSMC shall operate in accordance with all applicable state and federal regulations.

Offeror certifies all terms and conditions within the Proposal shall be considered a part of this Contract as if incorporated therein.

This Contract shall be in effect for one year and may be renewed by mutual agreement for up to four additional one-year periods.

IN WITNESS WHEREOF, the parties hereto have caused this Contract to be signed by their duly authorized representatives.

SCHOOL FOOD AUTHORITY:	**FOOD SERVICE MANAGEMENT COMPANY:**
	Sodexo America, LLC
Name of SFA	Name of FSMC
Signature of Authorized Representative	Signature of Authorized Representative
	David Newman
Typed Name of Authorized Representative	Name of Authorized Representative
	CEO, Sodexo At School, North America
Title	Title
Date Signed	Date Signed

Do not sign this until the contract has been approved by NDE Nutrition Services.

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APPENDIX G - DEBARMENT AND SUSPENSION CERTIFICATION

Appendix G: DEBARMENT AND SUSPENSION CERTIFICATION

SFA will not enter into a contract with a suspended or debarred FSMC or other entity, as listed on the Excluded Parties List System which is part of the System of Awards Management (SAM.gov).

Debarment and Suspension and Other Responsibility Matters Primary Covered Transactions

The FSMC and SFA are required to comply with subpart C of 2 CFR part 180.

Non-federal entities are subject to the non-procurement debarment and suspension regulations implementing Executive Orders 12549 and 12689, 2 CFR part 180. These regulations restrict awards, subawards, and contracts with certain parties that are debarred, suspended, or otherwise excluded from or ineligible for participation in Federal assistance programs or activities.

1. The prospective primary participant certifies to the best of its knowledge and belief that it and its principals:
    a. Are not presently debarred, suspended, proposed for disbarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
    b. Have not within a three-year period preceding this application been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State, or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
    c. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State, or local) with commission of any of the offenses enumerated in paragraph (1)(b) of this certification; and
    d. Have not within a three-year period preceding this application had one or more public transactions (Federal, State, or local) terminated for cause or default.
2. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective primary participant shall attach an explanation to this proposal.

Sodexo America, LLC
Business Name

David Newman, CEO, Sodexo At School, North America
Name and Title of Authorized Representative

Signature of Authorized Representative

March 21, 2025
Date

25-SGH-431950

APPENDIX H - ANTI-COLLUSION AFFIDAVIT

Appendix H: ANTI-COLLUSION AFFIDAVIT

ANTI-COLLUSION AFFIDAVIT

STATE OF New York)

COUNTY OF New York)

David Newman CEO, Sodexo At School, North America, of lawful age, being first sworn on oath say, that he/she is the agent authorized by the bidder to submit the attached bid. Affiant further states, that the bidder has not been a party to any collusion among bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding; or with any state official of employees to quantity, quality, or price in the prospective contract, or any other terms of said prospective official concerning exchange of money or other thing of value for special consideration in the letting of contract; that the bidder/contractor had not paid, given or donated, or agreed to pay, give or donate to any officer or employee either directly or indirectly in the procuring of the award of a contact pursuant to this bid.

Signed _____

David Newman,CEO, Sodexo At School, North America

Subscribed and sworn before me this 28th day of January, 20 25

Notary Public (or Clerk or Judge): Semid Clabbett

My commission expires: 07/31/2027

DANIEL CHABBOTT
NOTARY PUBLIC - STATE OF NEW YORK
Registration No. 01CH6420004
Qualified in Kings County
My Commission Expires 07/31/2027

25-SCH-431950

APPENDIX I - CERTIFICATION REGARDING LOBBYING

Appendix I: CERTIFICATION REGARDING LOBBYING

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding $100,000 in Federal Funds

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress any Board Member, officer, or employee of the School District in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.

2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of congress, or any Board Member, officer, or employee of the School District in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.

3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding $100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Sodexo America, LLC
915 Meeting Street, Suite 1400
North Bethesda, MD 20852
Name/Address of Organization (FSMC)

David Newman, CEO Sodexo At School North Anerica
Name/Title of Submitting Official

Signature

March 21, 2025
Date

25-SCH-431950

DISCLOSURE OF LOBBYING ACTIVITIES

Instructions for Completion of SF-LLL, Disclosure of Lobbying Activities

Instructions for Completion of SF-LLL, Disclosure of Lobbying Activities (if applicable).

The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action.

This disclosure form shall be completed by the reporting entity, whether sub-awardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a change that materially affects the accuracy of a previous filing, pursuant to title 31 U.S.C. section 1352. Use the SF-LLL-A Continuation Sheet for additional information if the space on the form is inadequate. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal Action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal Action.
   Identify the status of the covered Federal Action.

2. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal Action.

3. Enter the full name, address, city, state and zip code of reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or sub-award recipient. Identify the tier of the sub-awardee, e.g., the first sub-awardee of the prime is the 1st tier. Sub-awards include but are not limited to subcontracts, subgrants, and contract awards under grants.

4. If the organization filing the report in item 4 checks “sub-awardee”, then enter the full name, address, city, state and zip code of the prime Federal recipient. Include Congressional District, if known.

5. Enter the name of the Federal Agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.

6. Enter the Federal program name or description for the covered Federal Action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
   Enter the most appropriate Federal identifying number available for the Federal Action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application proposal control number assigned by the Federal agency). Include prefixes, e.g., “RFP-DE-90-001.”
   For a covered Federal Action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.

7. Enter the full name, address, city, state and zip code of the lobbying entity engaged by the reporting entity identified in item 4 to influence the covered Federal Action. (b.) Enter the full names of the individual(s) performing services and include full address if different from 10 (a). Enter last name, first name, and middle initial (MI).

25-SCH-431950

DISCLOSURE OF LOBBYING ACTIVITIES

8. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (item 4) to the lobbying entity (item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.

9. Check the appropriate box(es). Check all boxes that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.

10. Check the appropriate box(es). Check all boxes that apply. If other, specify nature.

11. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the date(s) of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with Federal officials. Identify the Federal official(s) or employee(s) contacted or the officer(s), employee(s), or Member(s) of Congress that were contacted.

12. Check whether or not a SF-LLL-A continuation sheet(s) is attached. List number of sheets if yes.

13. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching existing data sources, gathering, and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

25-SGH-431950

DISCLOSURE OF LOBBYING ACTIVITIES

Approved by OMB

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1362 0348-0046

1. Type of Federal Action: ☐ a. contract ☐ b. grant ☐ c. cooperative agreement ☐ d. loan ☐ e. loan guarantee ☐ f. loan insurance N./A	2. Status of Federal Action: ☐ a. bid/offer/application ☐ b. initial award ☐ c. post-award N/A	3. Report Type: N/A ☐ a. initial offering ☐ b. material change For a change that materially affects the accuracy of a previous filing: Year_____Quarter_____ Date of last report _____
4. Name and Address of Reporting Entity: ☐ Prime ☐ Sub awardee Tier ☐, *if known:* Sodexo Operations, LLC, on behalf of itself and all its subsidiaries. 915 Meeting Street, Suite 1400 North Bethesda, MD 20852 Congressional District, *if known:*	5. If Reporting Entity in No. 4 is Sub-awardee, Enter Name & Address Of Prime: Congressional District, *if known:*	
6. Federal Department/Agency:	7. Federal Program Name/Description: CFDA Number, *if applicable:*	

Sodexo has not conducted any lobbying activities related to this or any other federal contract. Lobbying activities focus on general issues being addressed by the federal government.

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APPENDIX J - INDEPENDENT PRICE DETERMINATION CERTIFICATE

Appendix J: INDEPENDENT PRICE DETERMINATION CERTIFICATE

Both the School Food Authority (SFA) and the Food Service Management Company shall execute this Independent Price Determination Certificate.

Sodexo America, LLC	Ralston Public Schools
Name of Food Service Management Company	Name of School Food Authority

A. By submission of this offer, the FSMC certifies, and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:

1. The prices in this offer have been arrived at independently, without consultation, communication, or agreement for the purpose of restricting competition, as to any matter relating to such prices with any other FSMC or with any competitor.
2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed to the FSMC and will not knowingly be disclosed by the FSMC prior to opening in the case of an advertised procurement or prior to award in the case of a negotiated procurement, directly or indirectly to any other FSMC for the purpose of restricting competition.
3. No attempt has been made or will be made by the FSMC to induce any person or firm to submit or not submit an offer for the purpose of restricting competition.

B. Each person signing this offer on behalf of the FSMC certifies that:

1. He or she is the person in the FSMC's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to A.1 through A.3 above; or
2. He or she is not the person in other FSMC's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate in any action contrary to A.1 through A.3 above, and as their agent does hereby certify; and he or she has not participated, and will not participate, in any action contrary to A.1 through A.3 above.

To the best of my knowledge, this FSMC, its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any government agency and have not in the last three years been convicted of or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:

Signature of Food Service Management Company's Representative David Newman	Title CEO, Sodexo At School, North America	Date Authorized 3/21/2025

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred above.

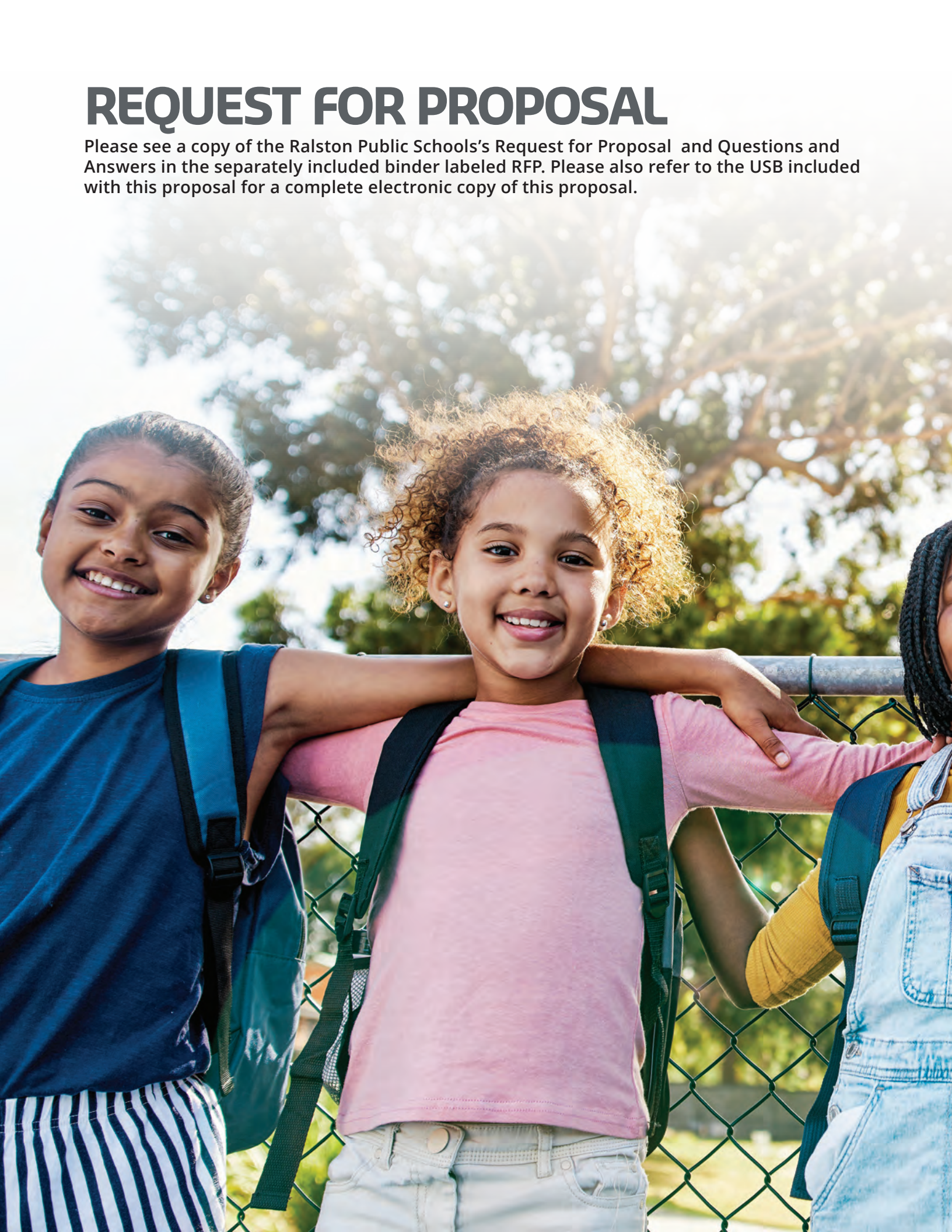
Signature of School Food Authority's Representative	Title	Date Authorized

NOTE: Accepting a FSMC offer does not constitute award of the contract

25-SCH-431950

REQUEST FOR PROPOSAL

Please see a copy of the Ralston Public Schools's Request for Proposal and Questions and Answers in the separately included binder labeled RFP. Please also refer to the USB included with this proposal for a complete electronic copy of this proposal.



Sodexo is leading the way to improve quality of life.

This proposal and its packaging utilize both natural and recycled materials. The paper used to print this document contains mixed sources (product group from well-managed forests, controlled sources and recycled wood or fiber) that are at least 20% recyclable. This proposal is printed with nontoxic dry ink toners that use 60% to 70% less energy per page than conventional toner, on printers designed to be “green” by using less power and incorporating many reusable elements such as drums, toner cartridges and waste containers. This approach to document production is an important element of Better Tomorrow, which is aimed at conserving natural resources and reducing waste.

THANK YOU.

sodexo

915 Meeting Street, Suite 1400
North Bethesda, MD 20852
301-987-4000
us.sodexo.com

sodexo
AT SCHOOL

Ralston
PUBLIC SCHOOLS

FOSTERING EXCELLENCE, LIFELONG LEARNING

Request For Foodservice Proposal and Subsequent Contract Fixed Price

April 2025

AGENDA

01 Partnership

02 Community

03 Nourishment

04 Engagement

Ralston
PUBLIC SCHOOLS

01

United in Purpose. Future Ready

OUR RALSTON PUBLIC SCHOOLS EXPERIENCE

75 Years Combined Management Experience in Omaha with Sodexo Child Nutrition

6 Amazing Nebraska School District Partnerships

15 Years We Have Served as Your Proud Partner in Ensuring Quality Nutrition for All

Judy Kyle
GENERAL MANAGER

Bob Snowden
DISTRICT MANAGER

Jennifer Fleming
SENIOR MARKETING AND STUDENT PARTICIPATION SPECIALIST

Allan Collins
SENIOR VICE PRESIDENT

Ralston
PUBLIC SCHOOLS

02

Community

Bringing out the best together

Our Proven Team

A 15 YEAR PARTNERSHIP

Our team in Nebraska, headed by General Manager Judy Kyle, has been a vital part of Ralston Public Schools and its community for over 15 years. With Sodexo's experience in similar districts, we have a strong grasp of local culture and can effectively adapt to changes
in Child Nutrition regulations
and community demographics.

Being part of the Ralston Community for the last 15 years has been incredibly rewarding. Knowing we are making a difference in the lives of students in this community is key.

Judy Kyle, General Manager,
Sodexo At Schools, Ralston Public Schools

KIDS CAN COOK

Ralston PUBLIC SCHOOLS

sodexo

A Fun, Educational Cooking Competition Empowering K–12 Students with Essential Nutrition and Life Skills designed specifically for Ralston Public Schools.

Ralston
PUBLIC SCHOOLS

03

Nourishment:
Love of Food and Planet

NOURISHMENT:

Love of Food and Planet

OUR COMMITMENT
TOP FOOD ITEMS WOVEN INTO
THE RALSTON MENU CYCLE

- All-natural Cheese
- Nitrate-free Turkey
- Nitrate-free Ham
- Raw Boneless Skinless Chicken Breast
- Raw Boneless Skinless Chicken Thigh
- Raw Turkey Roast
- Cage Free Eggs

OUR COMMITMENTS TO CULINARY EXCELLENCE

STIRTZ PUMPKINS

Local, Fresh Grown Potatoes

Better Taste, More Nutrients

Sodexo is proud to partner with Classen Mercantile

Classen Beef ensures:

- Authentic quality and taste
- Support for local farms
- A boost for the local economy
- Healthy options
- Transparency and traceability

NEBRASKA STATE VENDORS

A selection of local vendors available seasonally throughout Nebraska.

- Rotella Baking – La Vista
- Tasty Toppings Inc. – Duncan
- Cargill Meat Solutions – Schuyler
- Two Rivers Distribution – South Sioux City
- Jons Naturals – Omaha
- Sunsprout Enterprises – Omaha
- J&B Group – Omaha, La Vista
- Oriental Trading Co. – Omaha
- Stanislaus Food – Omaha
- Villamontes Cuisine LLC – Bellevue
- Marathon Ventures Inc. – Bellevue
- Hiland Dairy - Omaha
- Grassland Dairy Products Inc. – West Point
- La Mexicana Inc. – Grand Island
- Glenn Valley Foods LLC – Omaha
- Taste Traditions Of Omaha – Omaha

Ralston
PUBLIC SCHOOLS

04

Engagement:
Love of Food and Planet

BRIGHT BITES KITCHEN

Eat Fresh. Stay Bright.

Introducing Bright Bites Kitchen

The goal of Bright Bites Kitchen is to empower kids to thrive and shape a healthier world. Our newest brand will feature a school meal experience that becomes the focal point of the school community and nourishes students' bodies, minds and spirits. Bright Bites Kitchen will deliver a best-in-class menu and empowering education through an uplifting experience.

Menu Strategy

Ralston Public Schools will have site specific menus at all elementary schools.

nutrislice

empowers your community with an accessible, mobile-first digital menu that delivers real-time nutritional data and allergen alerts, ensuring every family can make informed dining choices.

Capture

transforms traditional surveys by gathering authentic, photo-based feedback; this dynamic tool lets students express their dining experience through images, enabling you to gain actionable insights and tailor your food offerings accordingly.

BITE SCIENCE

bridges the gap between nutrition and science by turning mealtime into an engaging, educational experience—students learn how food fuels their bodies and minds through hands-on activities and seasonal menu innovations.

Ralston
PUBLIC SCHOOLS

THANK YOU!

Bond Planning/Update Agenda

April 10, 2025

- RHS
    - North part of the parking lot is complete. Some issues with finishing work, which may require replacement at the cost of the subcontractor.
    - Demolition has moved to Lecture Room C, Office area
    - Flooring has been installed in all areas of A and B wing, hallways have been painted. D wing is nearly finished. Nearly 6 weeks ahead of planned schedule.
    - Back driveway to baseball field was removed and replaced
    - Start office area on Good Friday
    - Auxiliary Gym is up for paint and electrical next week.
    - Daycare is mostly taped and mudded. Overhead inspections are complete. Ready for paint and drop ceiling next week. Casework is two weeks out.
    - 2nd week of May is now the target date for inspections to occupy
    - Backfilling parking lot next week
    - Soliciting bids for tuck point repair inside of courtyard

- RMS
    - Upper gym ceiling has been insulated
    - Lower gym has been painted both ceiling and walls
    -

March 24, 2025

- RHS
    - North part of parking lot is demoed and forming work is beginning for new parking lot
    - Work has progressed in the classrooms, all B-wing classrooms are painted, have new lights, technology and flooring. Hallway lights are nearly complete
    - All upper A-wing classrooms and ¼ of lower A-wing classrooms are painted, have new lights, technology and flooring. Hallway lights are nearly complete
    - Drywall work has begun on the new daycare facility. Ceiling work to happen after HVAC work has been completed.
    - Coordinating plan for back driveway replacement, possibly over spring break.
- RMS
    - Work on fireproofing the corridors is ongoing
    - Scheduling this summer's concrete and low voltage work is beginning to ramp up.
- KW, SY, WW, BL

- Contract has been secured and pre-construction meeting has been held. Work may begin on the outside of the buildings as early as mid-April, mostly paint preparation at each of the 4 sites. SY will be a priority as roofing will take place this summer.

February 13, 2025

- BL
  - Access hatch to be installed, touch up paint
- RHS
  - Parking lot (north 1/3 spring break 2025, mobilize March 10)
  - Basketball hoops $85,000 bid
  - Current bond fund status $32,142,602 as of 12/31/24
  - 12 classrooms have had paint and flooring work completed, technology is installed in six of the classrooms, whiteboards and bulletin boards to be completed this week in all 12 rooms
  - Lighting to be installed when it arrives onsite
  - Daycare has been demoed, underground plumbing in installed and backfilled, Faculty Lounge has been renovated. Framing is complete, VAV boxes are being installed for the different daycare rooms, temporary exterior door has been installed.

- KW, BL, WW and SY Phase II project awarded, dates TBD
  - Exterior Paint at KW, patching of cracked facade
  - Replacement of window seats/window shades KW
  - Painting roof and window boxes BL
  - Install wall padding in recovery rooms BL
  - Painting of window boxes WW
  - Painting and patching of sawtooth roof SY
- SY roofing project bids have been returned, renovation of roof summer 2025

- RMS Summer 2025
  - Low voltage work to include cameras, voice amplification, new alarms
  - Replacement of upper parking lot and sidewalks
  - Exterior paint courtyard
  - Lights and ceiling work upper gym (spring break 2025)

November 11, 2024

- BL, SY, WW, ME punch list items have been completed on non-school days, currently all buildings are functional, though some minor alterations are still being addressed.
- KW
    - Developing final project list for summer work, projects to include:
        - Blinds, some window seat replacement, exterior painting
- RMS
    - Work on finishing exterior painting is continuing, timeline to finish is by Thanksgiving
    - Cooling Tower lift is scheduled for the week of Thanksgiving, preparing for lighting change in the lower gym over the Holiday break
- RHS
    - GMP presented for project list #2
    - Coordinating with Admin. Staff at RHS for the sequencing of the remodel work at RHS
    - Some affected staff have been notified, staff wide presentation to be given once sequence has been confirmed.
    - Finalizing design work on the parking lot at RHS

September 19, 2024

- BL, WW, ME,
    - Oct 14-15 punch list items to be completed
    - Media window panes to be replaced Oct. 14
- KW
    - New heat exchanger tentatively to be installed Oct. 14-15
- RMS
    - Remainder of stair treads and paint touch ups to be completed
    - Exterior paint to finish mid-October
- SY
    - Moving 9/26-9/28, Pods to start first
    - Railings for front steps are nearly here, temporary railings in place by 10/1
    - Retaining wall for 79th St. landscaping and new switchback sidewalk
    - Testing fire and security alarms
    - Paint for the gym over holiday break
    - Window shades installed
    - Seeding and matting by Saturday
    - Waxing floors 9/23-24
- MB
    - Kitchen equipment has been full of issues
    - Display cases to be finished this week
    - Paint issues on the exterior

- Punch list items Oct. 14-15

August 22, 2024

- BL
  - Sept 3, begin punch list items
  - Software update on RTU's to remedy alarm system
  - Signage and dedication plaque are enroute
- SY
  - Electrical work is mostly complete
  - Plumbing work is down to 5 sinks remaining
  - Painting is on pace to finish, with only touchups remaining by Sept. 10
  - Flooring to be installed in the hallways by 2nd week of Sept.
  - Most rooms are scheduled to be padded out once the fire sprinklers are installed
  - Exterior concrete work is being formed
- WW
  - Punch list items
  - Working on VAV boxes and controls in SW portion of the building
- RHS
  - Page turn meeting scheduled for 8/30
- RMS
  - Dirt removal
  - Electrician are installing fire alarm wiring
  - EFIS work is continuing
- MB
  - Range hood is back up and running, kitchen inspection has been passed
  - Screen walls are painted
  - Fence work is continuing
  - Gym pads and flooring issues to be addressed 8/27-9/5

July 17, 2024

- BL
  - Plumbing and electrical final inspections are passed
  - Panic buttons and card readers are finishing this week
  - July 24, install playground fencing for Pre-K, finish site work
- RHS
  - Parking lot is poured, sidewalk work to finish this week
- SY
  - Fire supply line is installed in the building
  - Overhead electrical and plumbing have their inspections this week

    - Drywall work is continuing throughout the building, mudding and taping work to continue
    - Some painting has started
- RMS
    - Driveway to parking lot is finished
    - FCS casework is up for installation is coomplete,
    - Most classrooms have flooring in place, hallway work is progressing
    - Waxing VCT 7/17-7/19
    - Paint is ongoing, Boxlights are most;ly installed,
    - EFIS work is continuing on the west side of the building
    - Cafeteria flooring is installed
- MB
    - Dirt work is progressing, 65% of the driveway has been poured,
    - Focus is currently on the driveway and sidewalk paths
    - Playground equipment is onsite and has been installed
    - Flooring is nearly finished, painting touch ups continue
    - Generator is installed and will allow for final startup of the fire suppression and elevators
    - Attempting pre-inspection on 7/31
    - Safety fencing is installed

July 5, 2024

- BL
    - Switch gear test 7/11, Certificate of Occupancy to follow
    - Panic buttons and card readers are finishing next week
    - July 24, install playground fencing for Pre-K, finish site work
- RHS
    - Sidewalk pour 7/5, 2nd big pour ⅞
    - Hot water heaters are installed, looking to be operational this week
- SY
    - Drywall work is started on the south side of the building
    - Plumbing rough-in's and underground inspections are next week
    - EFIS done on north side, finish framing widows on east side next week
    - Several of the sections of sawtooth roof have been demoed and reinstalled, project nearly ⅓ complete
- RMS
    - Monday/Tuesday, pouring middle parking lot, ramp to be torn out and poured 3rd week of July
    - Drywall work is continuing
    - Most classrooms have new ceiling tile, lights and flooring
    - Waxing of VCT taking place in science rooms and some hallways upstairs

- MB
    - Working on soil removal and compaction
    - Concrete footings are nearly removed
    - Generator to be installed, then inspections on elevator and fire sprinkler systems can take place
- KW
    - Flooring is installed in each upstairs classroom,
    - Demolition is 50% done on the main floor with tile and carpet installation taking place this week
    - Roofing has been installed, flashing work to be completed this week

May 30, 2024

- BL
    - Parking lot and sidewalk demo is complete
    - Countertops are being installed
    - Gym is nearly painted
    - Plumbing fixture installation is near complete
- MB
    - Exterior prep and paint is ongoing
    - Abatement to wrap up early next week
    - Utilities are shut off to the old building
    - Paving at new playground next week
    - Flooring company to return next week
- ME
    - 11 month walkthrough
- SY
    - Demo is progressing throughout the building
    - South side exterior windows are removed and framing is going up
- RMS
    - Demo of ceiling and carpet is taking place in the main office and corridors
    - Carpet is being removed in the upper hallways and some classrooms
    - Parking lot to start once installation of

May 9, 2024

- BL
    - All RTU's are functioning
    - Classroom flooring installed
    - Classroom casework nearly complete

    - Classroom technology is installed, majority of intercom speakers are in place
    - Lighting is finished
    - Fixtures and partitions are being installed throughout the building
    - Most areas have ceiling pads
    - Hallway and cafeteria work on flooring is progressing
    - Driveway work to begin after the last day of school
- MB
    - Work continues on completing electrical and plumbing
    - All rooms now have flooring and casework
    - Demolition meeting was held May 1, work to begin as soon as the building is empty
    - Main entry exterior is nearly complete
    - Hallway protection work is ongoing
    - Technology work is beginning in each room
- SY and RMS
    - Meetings held in each school to prepare the staff for the move and boxing up of materials
- RHS
    - Initial bid is being worked for the staff parking lot

April 18, 2024

- BL
    - Diffusers and Registers are being installed
    - Low voltage work is continuing, call switches
    - Lights are being installed in the gym
    - Water heaters are in place
    - Drywall work is nearly complete
    - Corridor grid work has started, most classroom are done with grid
    - Plumbing fixtures are being installed
    - Dryfall paint in cafeteria media center
    - Casework installation is nearly complete, starting custom desks
    - Window sills are coming soon
- RMS/SY
    - May 13, trailer moves onsite to RMS
    - May 7th pull plans for both schools
- MB
    - Metal panel are being installed on the main entrance
    - Grading is nearly complete on the playground area
    - Flooring installed in most classrooms on the 2nd floor.
    - Reinstallation of vinyl hall protection is occurring
    - Gym floor has been stained and is being painted

- Solid surfaces to begin installation next week
- Boilers are currently online and providing some heat
- Gym entrance doors are being installed.

April 4, 2024

- BL
  - Start up on RTU's 4 out of 7 are operational
  - Most rough in's are done for electrical
  - Area 1 nearly complete, flooring installed, area 2 is painted, area 3 is primed, area 4 and 5 are mudded, taped and are being sanded
  - Casework, dry erase and bulletin boards are installed in phases 1 and 2
- MB
  - Start up next week for HVAC units
  - Sidewalk to be poured around the building next week
  - Above ceiling inspections are near complete
  - Light fixtures and ceiling grid installation is ongoing
  - Elevator work is ongoing
  - Construction trailer moves out on Monday
  - Kitchen equipment is delivered
  - Wood floor is installed in the gym
  - Playground equipment delivered 4/29
  - Exterior asbestos panel removal is mostly complete

March 28, 2024

- BL
  - Doors and casework are onsite
  - Roof top units are connected to electrical, gas lines being installed
  - Start up of RTU's next week
  - Light fixtures in phase 2, lights in west half of the building
  - Phases 4 and 5 being taped and mudded
  - Ceiling grids are going in phases 2 and 3
  - Painting in phase 3
- MB
  - Permanent Power is up and running
  - HVAC start up next week
  - Gym floor installation has started
  - Flooring to start on 1st floor, 2 rooms a day
  - Elevators are onsite
  - Lighting is continuing to be installed

    - N. retaining wall complete, work started on E. retaining wall
    - Kitchen equipment in next week
    - Plumbing fixtures are beginning to be installed
- SY
    - Tree removal on NW corner of the building to make room for handicap access

March 14, 2024

- BL
    - Electrical rough ins ongoing for RTU's curbs are mostly installed with a couple remaining until after final removal of old RTU's. Start ups on two new units next Monday. Crane back on site to demo remaining original RTU's
    - Low voltage installation taking place phase 1
    - Phases 4 and 5 drywall is progressing, 80% of drywall is installed with various stages of finishing and taping to be completed
    - Ceiling grids to start phase 1 on Tuesday
    - Water heater installation to begin next week
    - Tile installation is ongoing in each of the restrooms
    - Casework to begin arriving next week
- MB
    - Retaining wall work beginning for the East and North sides of the building
    - Hard lids are nearly finished in hallways and restrooms
    - Cloud framing is done in the media center, music room and cafeteria are next
    - Sound panel are painted and are being installed in the gym
    - Fitter are working on HVAC system
    - Permanent electrical is installed, waiting on OPPD to make it active
    - RR upstairs to be tiled and gridded by next Wednesday
    - Sprinkler line is near completion

March 7, 2024

- MB
    - Hard lid inspections done, some bathrooms can begin adding partitions
    - Finish electrical work is taking place on the main floor, lights installed in the gym.
    - End of next week will mark the majority of completion for drywall installation
    - Water heaters and softeners are tied in
    - Tile work is nearly complete in restroom areas
    - Exterior asbestos removal to start March 29
- BL
    - Permanent power is back on, switch gear is installed
    - Roughing in electrical and gas for RTU's

    - Drywall work completed phase 2, phase 3 is ongoing, phase 5 is next
    - Priming and painting taking place Phase 1 and Phase 2
    - Ceiling going up next week phase 1
    - Tile work taking place in restrooms
    - More concrete work to take place next week on east side of building.
- SY
    - Asbestos inspection #2 Friday and Monday.

February 29, 2024

- MB
    - Finishing restroom ceilings on the Academic wing
    - Electrical rough in continuing upper academic wing
    - Casework installation to start Monday
    - Permanent water is on to the building
    - Ceiling grid work is ongoing, clouds to be installed in Cafeteria/Media/Music
    - Network cabling and data rack installationh is ongoing
    - Quarry tile in the kitchen area
- BL
    - Electrical rough ins phases 4 and 5 ongoing
    - Trenching in the sprinkler line this week
    - Exterior lighting is taking place
    - Drywall in phase 3 is being installed, phases 1 and 2 are being finished
    - Tile work starting next week in primary bathrooms
    - Fire sprinkler work to be complete next week
    - Phase 1 ready for paint
- SY/RMS
    - More pre-construction work is taking place, site logistics and scheduling

February 22, 2024

- MB
    - Most installed plumbing and electrical has passed rough in inspection, once inspections are passed, drywall is installed
    - Continuing to work on the retention pond, civil engineer is redesigning the grading and the slope
    - Most casework is delivered
    - Upper academic wing is being sheetrocked
    - Lighting and grid work is taking place on the first floor
    - Permanent power is installed

    - Partial store front is being installed on the main entrance.
- BL
    - As plumbing and electrical rough ins are completed and passed inspection, drywall work is following behind them. Phase 1 is complete, phases 2 and 3 are in the process of drywall install,
    - Concrete work is taking place along the perimeter of the building
    - Roof curb installs and RTU's change outs to take place this week\
    - Sprinkler work is nearly finished phases 3 and 4.
- RMS/SY
    - Continuing to plan for summer work, phasing plan is being finalized for fall RMS work
- KW
    - Pre Construction meeting was held for flooring installation, work to take place in June and July of 2024

February 8, 2024

- MB
    - Lower Academic wing passed plumbing and electrical inspections, drywall work to follow
    - Power pole is set and in place to feed permanent power to the school
    - Fire alarm and sprinkler system work is continuing
    - Ceiling grid to follow in painted rooms next week
    - RR tile work is ongoing, kitchen tile work to begin next week
    - Main entry storefront install starts next week
- BL
    - Concrete work outside of the building is beginning
    - Demo of exterior doors next week, new doors and glazier is onsite
    - Wednesday, drywall work begins
    - Roof curbs are here, plan to install RTU's depending on weather and crane availability
- SY/RMS
    - Staging/mobilization work is ongoing.
    - RMS GMP presented to BOE 2/12
- WW
    - Fire Marshal to do final inspection 2/12

February 2, 2024

- MB
    - Stairwells are closing up, elevator install to begin after inspection

    - Permanent Power to be installed within the next two weeks, then permanent HVAC can be commissioned
    - Drywall is progressing in the academic wing
    - Painting is taking place in the office and main hall, ceiling grid to follow
    - Tile work taking place in restrooms
    - New utility pole to be set next week
- BL
    - Glazier on site next week for exterior doors, interior glass
    - Framing complete in phases 1 and 2, phases 3 and 4 nearly complete
    - Underground work is complete
    - Drywall delivery, installation to begin in old Primary wing
    - Structural steel mostly installed, a couple more areas to add for roof top units
    - Fire Sprinkler mains are installed
- WW & ME
    - Finished on repair of Media Center desk (ME)
    - Last of backordered exterior lights to be installed next week, programming to follow (WW)
    - Sliding doors on order for office (WW)
- SY
    - Site plan and phasing for construction beginning to take shape
- RMS
    - GMP provided
    - Phasing plan discussed, shared with RMS Admin.

January 15, 2024

- MB
    - Framing inspection for 2nd floor next week, drywalling to follow
    - Temporary heat is installed and building is at a workable temperature
    - Duct work, plum ing, electrical work all progressing on schedule
    - Gym is painted, ceiling and walls
    - Tile work is starting in some sections
- BL
    - All major demo has been completed, some minor areas remain
    - Curbs for RTU's on 2/05, installation to follow
    - Underground plumbing is complete
    - Framing phases 2 and 3 progressing
- ME
    - Media Center desk repair
- WW
    - Exterior lights to be completed in 2 weeks, followed by programming
- SY

    - Sub Contracts are nearly filled
    - GMP on tonight's agenda
- KW
    - Prebid walkthrough on flooring 1/15
- RMS
    - Walkthrough 1/15

December 28, 2023

- MB
    - MUD working on bringing gas line from the street to the new building
    - Gym ceiling is primed
    - VAVs mostly installed
    - Wall insulation is being installed
    - Framing nearly complete academic wing upper and lower
    - Asbestos removal on old building to begin over spring break
- BL
    - Demolition ongoing, complete in phases 1-3
    - Duct work is being installed in several areas
    - Front sidewalk has been replaced along MB drive
    - Floor grinding is ongoing
- WW
    - Parking lot tarring to continue
    - Tile work ongoing around drinking fountains
    - Punch list items ongoing
- SY
    - Subcontractors are being notified and mobilization to begin
    - Westside has agreed to extend our lease at WCC

November 27, 2023

- MB
    - Insulation work continuing
    - Framing on main office and 1st floor of the academic wing nearing completion
    - Electrical inspections in the academic section
    - Boiler installation to begin
    - Storm sewer is connected and operational
    - HVAC main trunks are being run
    - Exterior windows are mostly installed
    - Roof top units may be up for initial startup within the month
    - Retention pond and stormwater runoff is near completion

    - Utility stub-ins have been extended to the building

- WW
    - Move in complete
    - Punch list work is ongoing
    - Flooring is nearing completion with waxing and some closets to be completed
- BL
    - Move is in progress
    - Job trailer is onsite
    - Asbestos work has started
- SY
    - Bid work is ongoing,
    - Mapping out timeline for project work this summer
- RHS
    - BA/SB field turf install is complete,
    - Punchlist work, including railing and electrical is ongoing

November 9, 2023

- MB
    - Insulation work continuing
    - Framing on main office and 1st floor of the academic wing taking place
    - Most exterior windows are installed
    - Retention pond and stormwater runoff is near completion
- WW
    - Sidewalk pours are complete as of 11/8
    - Final inspection for ceiling work is complete, padding is ongoing
    - RTU's start up has been completed
    - Sink and toilet installs are started
    - Lights are in almost all areas
    - COX has strung fiber and is working on having network capabilities to our building shortly
    - Access points are being installed,
    - Prime is on site working on cameras, door controls and security alarms
- BL
    - Shop drawings being finalized
- SY
    - Subcontractor walkthrough 11/3, strong interest, plan to be out for bid by Christmas

November 3, 2023

- MB
    - Insulation work continuing
    - Framing is taking place on main office area
    - Most exterior windows are installed
    - Retention pond and stormwater runoff is near completion
- WW
    - Sidewalk pours are ongoing, main entrance is complete
    - Ceiling padding to start next week
    - RTU's start up next week
    - Sink and toilet installs this week
    - Lights are in most hallways, a few classrooms and cafeteria to pick up yet
- BL
    - Shop drawings being finalized
- SY
    - Subcontractor walkthrough 11/3, strong interest, plan to be out for bid by Christmas

October 16, 2023

- MB
    - Main Entry – Exterior: https://api2.enscape3d.com/v3/view/4213c738-6de7-4d40-adf6-7734896feca0
    - Main Office: https://api2.enscape3d.com/v3/view/7cfc1821-771e-40f7-91f7-439704db035d
    - Main Entry – Interior: https://api2.enscape3d.com/v3/view/3ef4589b-24f5-4d25-ac9c-a76ad3cf0b59
    - Cafeteria: https://api2.enscape3d.com/v3/view/cba1063a-bc96-425b-a051-ed5d974049c4
    - Gymnasium: https://api2.enscape3d.com/v3/view/ab0b5eaa-88c0-4c66-a46f-3dee4362864a
    - Media Center: https://api2.enscape3d.com/v3/view/6e90d288-fc6c-46e3-b71d-ff3c74ef7838
    - Classroom: https://api2.enscape3d.com/v3/view/15b21acc-6a13-41f9-807b-1dd02454f4a5
    - Music Room: https://api2.enscape3d.com/v3/view/81df8eb7-064c-45c1-8e2e-c3f3d4facc3f
    - Setting window frames, glass to follow
    - Exterior paint is progressing and will be done prior to Nov. 10

    - Framing is starting for the main floor
    - Building the retention pond for roof drainage next week
    - Air will be craned in next week
- BL
    - Precon ongoing,
    - Filling dumpsters
    - Construction trailer to move soon
- WW
    - Driveway is complete, sidewalks to be formed next week
    - Crane to set RTU's on Friday
    - Drywall is mostly hung, all classrooms complete,
    - Classroom technology is starting to be installed
    - Fire alarms and emergency lighting is being installed
    - Ceiling grid is complete in 75% of classrooms, hallways
    - Interior glass and door frames to be completed this week
    - 75% of casework is onsite, 2nd delivery in 2-3 weeks

October 9, 2023

- BL
    - Site logistics continuing, electrician onsite for switch gear placement
    - Asbestos report returned, along with abatement bid, favorable bid number

- WW
    - Pavement work is continuing, forming up a pour Wednesday
    - Ceiling grid and lighting install continues on
    - Roof top units are being installed, startups 10/20
    - Office area near completed for framing and drywall work
    - LVT being installed in the 4th-6th grade areas

- MB
    - Several more subcontractors on site, electrical, roofing, plumbing, iron workers, concrete workers and masons are all working. Glaziers are to follow once painting is complete
    - 2nd floor is poured
    - Receiving area walls are complete
    - Roofing of academic wing is continuing
    - Topping out ceremony 10/11

- SY
    - Design phase is nearing completion working on alternatives to opaque glass around the perimeter
    - Initial building permit has been approved

- RMS
    - Design phase ongoing
    - Heat Pump replacement is ongoing

September 21, 2023

- ME
    - Punch list items nearly complete, building is nearly complete, waiting on a countertop and a couple of built in teacher desks
- BL
    - Working on site logistics and impending move, dates reserved for move over Thanksgiving, Nov. 21, 22 and 25
    - Building Permit approved
    - Asbestos report and bids due next week
- WW
    - Pavement tearout is continuing on the East half of the drive
    - Ceiling grid and lights and some flooring installed in old primary wing
    - Remaining roof top units are on track for end of September
    - New RR are being tiled both floor and walls
    - Framing is nearing completion in several areas
- MB
    - Several more subcontractors on site, electrical, roofing, plumbing, iron workers, concrete workers and masons are all working. Glaziers are to follow once painting is complete
    - Topping out ceremony? Interest from the BOE
    - Asbestos bids are due next week

September 11, 2023

- ME
    - Punch list items nearly complete, building is nearly complete, waiting on a countertop and a couple of built in teacher desks
- BL
    - Working on site logistics and impending move, dates reserved for move over Thanksgiving, Nov. 21, 22 and 25

    - Building Permit approved
- WW
    - Patching in parking lot and main stair commencing
    - Curbs for the rooftop units are being set this week
    - Ceiling grid install is progressing, painting is complete in the former primary wing
    - Rough in's complete in almost all RR
    - Preparing to shift from old Electrical gear to new wiring next week
    - Window replacement is starting
- MB
    - Tie in's for the walls and decking is complete for ⅔ of the building, work to finish above the tornado shelter.
    - Gym and music room roof is complete,
    - Beginning to form up the 2nd floor for pouring
    - Asbestos contractors on site last week, preparing a plan for safe demo of the building this summer.
    - Paint has been applied on a test panel.
- RHS
    - Softball field and main building is up and operational.
    - Lighting programming is nearing completion,
    - Work to pick upon the baseball side over the next month and a half.

August 31, 2023

- ME
    - Punch list items are being completed
- MB
    - Continued work on trusses, decking and roofing taking place, gym is nearly complete
    - Sample panels are painted to show color schemes
    - Asbestos testing of the old building is ongoing
    - Temp. Electrical is being installed in the lower section, along with some conduit in the gym
    - Retaining wall on West side of the building will start next two weeks
- WW
    - Driveway demo phase II to begin next week
    - Inspections for plumbing, electrical, insulation and framing are all ongoing and have been passed to date.
    - Lighting installs and panel work ongoing
    - Framing is nearly up to the gym/cafeteria area

    - Ceiling grid install is starting in the old primary area
    - Painting and some tile work is happening in the primary area
- BL
    - Beginning the plan for mobilization and site planning (trailer location)

August 17, 2023

- ME
    - Move in is complete, security, fire and alarm system are all functioning
- KW
    - Fire, intruder and camera systems are all functioning
    - A few heat pumps are left to replace
    - Parking lot work is complete
- MB
    - 2nd story work is taking place
    - Roof work commencing on parts of the building
    - Nearly all poured walls are complete
    - Roof decking work is progressing
    - Asbestos inspection is continuing
- WW
    - Inspections have all cleared so far for electrical, plumbing and framing
    - Two new roof top units have arrived for HVAC
    - Electrical work is progressing,
    - Drywall work is taking place in the East half of the building
    - Potential completion as early as 10/31
- BL
    - Contracts mostly returned, off hour inspections of the building are taking place
- RHS
    - Turf is installed on the softball side,
    - Building is complete
    - Lights, scoreboard are both operable
    - Opening ceremony Sept 5
- SY and RMS
    - Work continuing on design and Preconstruction work.
        - Some demo may take place on off hours prior to summer of 2024.

August 3, 2023

- ME
    - Move complete, buttoning up punch list

    - Gym to be painted,
    - Network uplink ongoing
    - Parking lot complete
    - Exterior lights finished
- KW
    - On to punch list items
    - Some minor network cabling to complete, network is being linked, AP's on Monday
    - Gym lights are complete
- MB
    - More walls are poured and erected, should be finished with walls in the next month.
    - Hollow core for tornado shelter to be delivered, floor poured in the next two weeks
    - Decking has been installed on a good part of the N. end of the building, roofers to begin two weeks
- WW
    - Pouring driveway on 8/3. Should be ready by 8/10
    - Duct work is nearly complete
    - Electrical and flooring demo nearly complete
    - Underground plumbing is almost done.
- BL
    - Contracts are ready for submission from subcontractors.
- RHS
    - Building work is near complete
    - Lighting should be ready to go very soon
    - Turf to be delivered once is stops raining
    - Ongoing sidewalk and grading work
- SY and RMS
    - Precon meeting on 8/10 to establish scope of projects
    - HVAC at RMS is concluding for the summer, work remaining will be completed at off times during the school year. Wrap up by Christmas

July 22, 2023

- Meadows
    - Work continuing on interior finishes
        - Hallway tile
        - Boxlights

        - Lighting
        - Ceiling pads
        - Painting
    - Driveway pour is complete, parking lot work continuing
    - Move in set for July 24-26
    - Onsite tour for Meadows staff on 7/21
- WW
    - Demolition near complete
    - West half of driveway to be demoed and repoured before August 10
- MB
    - More walls have been erected,
    - Utility work complete, 93rd N. bound is reopened. Two pours left on S. bound 93rd
- KW
    - HVAC units are mostly up and running,
    - Custodians have been onsite this week working on cleaning classrooms
    - Fire sprinkler system nearly complete
    - Work continuing on repouring front drive and exit from the parking lot
- RMS
    - HVAC units are in varying degrees of installation and completion. Much work needs to be done to get the building up to 100% climate controlled by 8/10, several crews including plumbers, electricians and tinners are on site working on installation,
    - Building is currently comfortable, and gets somewhat more cool with each new unit installed.
- RHS
    - Softball field turf is due to be installed in August.
    - Back driveway has been mostly poured, more work to come on the approach and the parking stalls
    - Field should be accessible for play, but the surrounding areas around the RR/Concession stand/Pressbox may not be ready for opening, this
    - may require the season starting at Crown/Wager until the site is safe enough for players and fans.
- Misc
    - CM@R selection process should be completed by 7/24, finalists are Weitz and Boyd Jones
    - 2nd Tranche of bonds are sold, we came out pretty good as there was a bidding war on some of our bonds. Interest rates are higher, but are much lower than we estimated at the outset of the project.

July 10, 2023

- Meadows
    - Work continuing on interior finishes
        - Hallway tile
        - Boxlights
        - Lighting
        - Ceiling pads
        - Painting
    - Driveway to be poured this week
    - Move dates set for July 24-26
    - Bay Meadows project is complete
- WW
    - Demolition is moving along well, some framing is to start this week
    - A good portion of new duct work is already in place.
    -
- MB
    - New walls have been poured and erected, next set of walls are being framed and should be ready for lifting in 2 weeks
- KW
    - Multiple meetings with contractors, more electricians on site,
    - HVAC to begin turning on units on July 14.
    - Fire line nearly complete
    - Painting to be completed by next week
    - Custodians to begin the process of cleaning the building starting July 19
- RMS
    - 20 new heat pumps are installed, another 23 console units are up and running.
    - Trying to have a total of 93 units installed at RMS prior to school opening.
    - Upstairs at RMS may run on the old units to start school.

June 19, 2023

- Meadows
    - Driveway work is progressing, demo and grading near complete
    - Most drywall work is complete, most priming of walls is ongoing, some rooms have received first coat of paint
    - Ceiling grids are in various stages of completion, some flooring has taken been installed
    - After July 4, some Boxlights will begin to be installed
    - Lighting complete in some rooms

    - Additional concrete tear out and replace to be added to the scope of work
    - Preliminary date for movers has been established for July 24-26.
- WW
    - Gas and water shut off, electrical has been made safe
    - VAV's are installed in the primary wing
    - Saw cuts for new sewer lines are scheduled for next week
    - West half of driveway to be replaced by 8/10
    - Meeting w/ First Student on WW transportation plan
    -
- MB
    - Utility work is continuing underground, some locations will be repoured soon
    - East side walls to be poured over the next two weeks, bricks are being installed
    - Floor is completely poured on the academic wing,
    - South gym walls are also to be poured.
    - Beginning to work on logistics of old building demolition
- KW
    - Timeline is tracking for drywall and ceiling completion,
    - HVAC is a concern at this time, meeting held 6/20
    - Front driveway loop is being replaced
    - Roofing project to conclude in the next week
    - Additional concrete replacement to be added to scope of work
- RHS
    - Building is in the punch list phase,
    - Grading and rock continues to be installed
    - Dugouts are poured for both fields
    - Scoreboards have been installed
- BL
    - GMP has been approved, subcontractors are being scheduled for the project
- RMS
    - HVAC work continuing, meeting w/ contractor 6/20
- Bay Meadows
    - Work began Friday 6/16, to be completed 6/23

May 22, 2023

- Met w/ Scott Keene, updated 2nd bond resolution
- Met w/ KW roof contractor McKinnis roofing, project to start 2nd week of June
- BB/SB project update, concession stand is near completion, driveway tearout is beginning

- Finalizing BL plan for bid submission
- Met w/ CM@R candidate(s) regarding scope of phase 2
- Technology demo meeting at KW
- WW to move 5/23-5/25

May 5, 2023

- Bid walkthrough at Blumfield, over 40 subcontractors attended
- Preconstruction meeting held for KW w/ contractor and HVAC
- CM@R documents prepared for BOE meeting
- Bond Draw #2 discussion scheduled w/ Piper
- Cooling tower is online and running at RMS!

April 24, 2023

- Meadows Elementary is settled in at WCC, two weeks under their belt at this point. More than 25% of their time at WCC is complete.
- Mover for WW has been identified, school to end a few days early to facilitate WW packing and preparation for the move.
- Finalizing Blumfield plan, structural HVAC engineering work is ongoing
- BB/SB on site inspection, tour of new building has been conducted, floor is poured, connection to storm sewer for field run off has been made.
- Architect/attorney meeting by phone, preparing for potential CM@R contract for last rounds of construction, (BOE discussion upcoming)
- Staff meeting with contractor and staff at KW regarding the upcoming renovation project
- Cooling tower at RMS has been installed, work is ongoing and should have A/C restored prior to May 1.

April 3, 2023

- Meadows is substantially moved, needed items in place at WCC, rest of materials are either in the gym or in storage. Remainder to be moved in the next two weeks
- Asbestos removal and demolition are underway, initial plumbing and electrical work have commenced.
- Meeting with KW contractor and subs regarding electrical and fire suppression
- BA/SB concession stand framing is near complete, building will be weathered in by mid-April
- Dirt work to take place at the fields starting next week
- Pouring of walls continues at MB, crane is scheduled for wall erection in the next two weeks
- Blumfield page turn

March 20, 2023

- Met at Meadows w/ contractor and moving company to solidify moving plan for April 1
- Meeting on Meadows transportation plan 3/21
- BB/SB field meeting, timelines are beginning to take shape for field completion, underground utility work has started.
- OAC meeting for MB/ME/WW/BL plans
- KW preconstruction meeting held with general contractor, electrician and painting subcontractors.
- Met w/ Seymour staff to outline construction timeline for summer 2024

March 6, 2023

- Bid awarded to Midwest DCM
- Blumfield plan presented to teaching staff
- Construction plan presented to RMS teaching staff
- Meadows Library book move plan
- BB/SB field construction meeting, masonry work is nearly complete on the concession stand
- Bay Meadows project shared with Mrs. Telecky, she is reviewing our Hold Harmless agreement

February 20, 2023

- Bid opening for KW completed 2/17
- Architects currently working on Blumfield plans
- Tour for BOE members at WCC
- First BB/SB building OAC meeting, progressing on building block walls
- Camera bid for KW and WW in progress

February 6, 2023

- Continued work at MB to dry out/thaw out ground for lower level pour, lower level to be complete by Wednesday
- Light bases and light pole installation occurring at RHS
- KW pre-bid walkthrough on Tuesday
- BL initial plans are available
- Meadows, continuing to prepare for move in April. Boxes are on site, staff is slowly packing, additional dumpster to be on site

- Met on HVAC control system for WW
- WW GMP completed
- Meeting held on RHS HVAC project
- Bid opening for cameras completed, Prime is lowest bidder
- KW page turn completed
- Presentation to KW staff on building project
- Met on Bay Meadows Park project with engineer and contractor
- Shared Blumfield initial plan with Principal
- Met on dugout change order for RHS
- Meeting w/ Scott Keene on bonds
- Flythrough for WW will be ready this week
-

January 17, 2023

- Continued work at MB to dry out/thaw out ground for lower level pour
- HVAC work continues at KW and RMS, control systems
- Cooling tower demolition completed RMS, work continues in boiler room
- Lower gym unit now repaired and online.
- Pre-bid meeting at WW, very well attended, bids have been submitted and are being tabulated, GMP review 1/23 and 1/26
- Meadows security camera bid opening 1/23
- KW page turn meeting 1/23

January 9, 2022

- Footings poured at BA/SB field complex
- Boxes delivered for packing at Meadows
- Camera installation Invitation to Bid is open
- KCAV toured KW for classroom tech. Bid
- HVAC Controls walkthrough at RMS and KW
- HVAC Controls installation began 12/28
- RHS Controls walkthrough
- WW pre-bid walkthrough
- Asbestos removal bids received Meadows
- KCAV to present to cabinet

December 12, 2022

- Building pad has been compacted and passed engineering standards for BA/SB fields

- Page turn meeting for WW
- Concrete poured at MB, 1/2 of slab for academic wing has been completed
- Flooring slab for lower level to be poured week of 12/19
- WW walkthrough complete for doors and hardware
- Meadows staff toured WCC
- Contacted moving company for Meadows move
- KW walkthrough w/ electrical engineer
- Bid recommendation for Meadows classroom tech.

November 21, 2022

- Continued dirt work at RHS,
- Office staff tour of WCC
- Bids collected on classroom technology
- Work scheduled to begin Nov 30th on KW cooling tower refurbishment
- Contract for BA/SB field work completed

November 14, 2022

- BA/SB field work is progressing, trailer and staging areas identified
- Security camera/door access meeting
- Field trip for 1st graders
- HVAC controls RMS/KW, phase 1 to be completed Nov. 21
- KW foundation repair project completed
- Meadows GMP
- Moving company identified Two Men and a Truck
- Beginning KW design process

October 31, 2022

- Demolition and excavation work continuing at RHS, work trailer areas and staging areas have been identified
- Project coordination meeting between Nemaha Cons. and Construct Inc.
- Met w/ security camera and door access vendor to solicit budgeting numbers
- Conducted field trip for 1st grade MB students of the Weitz construction trailer
- Received bid numbers for Meadows Elementary
- HVAC tech meeting for RMS/KW projects
- KW foundation project near completion

October 17, 2022

- Demolition and excavation work started on Baseball/Softball field project,
- Pre-constrution meeting held on BA/SB fields, subcontractors for field work, electrical, utilities and earth work have all been identified.
- Food service staff toured WCC, Douglas County Health inspector also attended
- Continued addendums to BA/SB contract, attorneys for both sides are in review
- Initial Meadows bids are nearly complete and should be available by the BOE meeting on November 14.
- Demonstration of HVAC control units set
- Meeting w/ WW Principal and Architect to review input from WW presentation

October 3, 2022

- BCDM presented draft plan for WW, input gathered from staff
- Construction meeting held, GMP timeline for Meadows set, Nov. 14
- Logistics regarding Meadows/WW move
- Switch gear and HVAC bids to be separated out for supply chain issues
- MB timeline update, 2 weeks behind schedule
- KW foundation contractor secured, scheduled for 10/26
- Toured WCC w/ kitchen staff and Health inspector
- Set a meeting for HVAC controls demo through Alvine Engineering

September 26, 2022

- Met w/ First Student to outline transportation plan for Meadows transition
- Building and Grounds subcommittee meeting, outlined finishes for Meadows
- Presented finishes to Meadows staff, solicited input

September 19, 2022

- Swing Site visit
- Continued progress on portions of RMS HVAC Project, delays still on some components to make the system fully functional
- Received 2nd bid on KW foundation project
- Met w/ Facility Advocates to consider fall work in RMS boiler room
- Rebar on site at MB, foundation footings to be excavated and poured.

September 5, 2022

- Conducted initial presentation of Meadows GMP w/ Weitz and BCDM
- Page Turn for Meadows completed
- Met w/ Civil Engineer and Nemaha Construction to Value Engineer existing BA/SB bid

- HVAC controls meeting w/ Alvine Engineering and Facility Advocates
- Rebar plans to be approved and delivered to MB this week,
- 2nd contractor contacted for KW foundation project.

August 29, 2022

- Interior design for Meadows presented
- Bid opening BA/SB field
- Rebar design package finalized
- Visited WCC
- Secured insurance certificate and reviewed contract for WCC
- Discussed timeline on HVAC at RMS
- Setting control system meeting w/ mechanical engineer

August 22, 2022

- Presented initial building plans to BL staff

August 15, 2022

- Geopier installation finished
- Pre-bid walkthrough for BA/SB fields
- Toured alternate placement site at Westside Community Center
- Presented initial building plan to WW staff
- BA/SB field bid opening moved to 8/30
- Drawings for Meadows to be complete by 9/19
- Footing work at MB to begin 9/12
- Rebar plans 9/5 due for MB

August 8, 2022

- Geopier installation to begin this week
- Bidding is open for BA/SB fields
- Temp. fix at RMS is complete and running
- Meeting on Meadows Park drainage issue
- Bid received for KW foundation repair work, soliciting 2nd bid
- Finalized contract for phase 2 GMP at MB
- Finalized contract for HVAC at RMS/KW phase 2

August 1, 2022

- Geopier installation to begin next week

- Page turn on BB/SB fields
- KW foundation work, subcontractor contacted, engineer contacted
- Bids for RMS/KW HVAC to BOE for approval
- Met w/ subcontractor on MB cameras and door access
- Contacted contractor on temp. fix to RMS HVAC issues.
- Bidding period to open on BA/SB fields 8/4

July 18, 2022

- Excavation work near completion MB
- Met w/ Weitz/BCDM on subcontractor bids for MB construction, near finalization and GMP
- MB virtual walkthrough uploaded
- Construction meeting, advancing Meadows design
- HVAC bids collected 7/21 for KW and RMS

July 5, 2022

- Excavation work on MB in progress, footings work to begin soon
- Security fencing installed
- Bids due July 21st for RMS/KW
- Weitz gathering subcontractor bids for MB GMP
- Proposal for electrical engineering work on BB/SB fields received
- Proposal for 3rd party testing from Thiele on MB project
- Continued refinement of the BB/SB field project and Meadows Elementary

June 27, 2022

- Excavation work on MB in progress
- More tree removal at MB
- Civil engineer work submitted on Bay Meadows drainage issue
- Bidding is open on Phase 2 RMS/KW HVAC project, close July 21st

June 20, 2022

- Work begins MB site
- Virtual tour of MB conducted at BCDM
- Pre–bid meeting #2 for RMS/KW HVAC Phase 2
- Grease interceptor bids received

June 13, 2022

- Received initial quote KCAV
- Builder's Risk Insurance for MB site procured
- Set up temporary office space for Weitz job
- Pre-bid walkthrough meeting RMS/KW HVAC Phase 2

June 6, 2022

- Technology presentation, Promethean Boards
- Secured quotes for Builder's Risk Insurance for MB project
- Technology design follow up for MB 6/3 BCDM
- Received approval for storm water permit from City of Omaha

May 23, 2022

- BOE action item phase 1 MB plan
- Final run through MB design plans BCDM 5/27

May 16, 2022

- Construction meeting, finalized bids for dirt work
- Met w/ KSB regarding finalizing Phase 1 MB contract
- Plans for review w/ BCDM and Weitz

May 9, 2022

- Met w/ BCDM on door hardware and security for MB
- Contacted Prime for initial placement/estimate for camera system at MB
- Tech meeting w/ KCAV and RPS
- Reviewed final designs for RMS/KW HVAC systems

May 2, 2022

- Meadows initial Budget meeting 5/4
- Shared pictures of tilt up construction from Shadow Lake

April 25, 2022

- Construction meeting held 4/28
- BB/SB meeting 4/28
- Toured Wysong Elementary in Lincoln for use of sound/alarms/intercom systems

April 18, 2022

- Finalized Tilt up construction model and keeping daycare at RHS
- HVAC engineers did a final walk through at RMS and KW, plans to follow.
- Contract signed for Phase 1 RMS HVAC

April 11, 2022

- Meeting w/ Weitz/BCDM/OPPD regarding energy supply to new MB
- Construction meeting, continued to adjust MB plan to fit budget.

April 4, 2022

- Contract approved for Phase 1 RMS HVAC
- Met w/ OPPD and Weitz regarding MB power supply
- 2nd round cuts to MB plan
- Met w/ engineer on KW cooling tower refurbishment
- Met w/ AES controls on control systems for HVAC all buildings

March 28, 2022

- Bid opening for Phase 1 RMS HVAC
- Construction meeting BCDM/ Weitz
- 1st round of cuts to MB plan
- Planning trip to Lincoln to check Audio Enhancements - April 20th

March 21, 2022

- Trees removed from MB
- Bids collected for phase 1 RMS HVAC 3/23
- BB/SB field meeting 3/23

March 14, 2022

- Sub contractor to begin tree removal at MB 3/15
- Site visit for interested parties for phase 1 RMS HVAC project, bids due 3/23/22
- Presented contract w/ Weitz at BOE meeting 3/14
- Passed County Zoning Board waiver for height of MB and signage
- Presented Meadows building plan to staff for feedback
- Construction meeting to further MB plans and plans for grading/earth removal. End of April to break ground

March 7, 2022

- Ball Field meeting
- MB site visit w/ Weitz
- Planning for tree removal, construction trailers and construction parking
- Offer of 3.75% accepted by Weitz Construction, contract to be presented to the BOE

February 28, 2022

- Met w/ BCDM and Weitz construction, discussed finalizing the plan for MB and GMP
- Counteroffer sent to Weitz at 3.75%, contract language is almost in full agreement
- Zoning Board meeting scheduled for March 10
- LINK to Tech recommendations
- Next Softball/Baseball Complex Design Meeting set for March 4th

February 21, 2022

- Met w/ BCDM and Judy Kyle on kitchen design and layout
- Met w/ BCDM and Weitz regarding lighting, networking and technology at new MB
- Met w/ Student Services to determine which rooms may require special lighting
- Sent final version of contract to Weitz via KSB Law
- Link to Boxlight Evaluations

February 14, 2022

- Met w/ BCDM and Weitz, reviewed updated plans for MB, ME, BL and WW
- Finalized plans for QCPUF refund w/ Gilmore Bell, to be proposed for action at BOE meeting 2/14
- Met w/ Rick and a rep. from SysCool regardings cooling tower options at RMS and KW
- Meeting w/ our attorney regarding ongoing negotiations w/ Weitz
- Shared input from Meadows regarding design changes
- Met with Lamp/Rynearson on initial planning for the Softball and Baseball fields

February 7, 2022

- Met w/ BCDM and Weitz, reviewed updated plans for MB, ME, BL and WW
- Electronic plans were shared for ME, BL and WW, plans currently under review
- ME plans shared w/ building principal
- Reviewed soil report regarding MB building site
- Reviewed changes to contract language suggested by Weitz
- Shared cost estimates for all four projects w/ Weitz
- Met w/ RDH regarding RMS/KW plans for HVAC projects

January 27, 2022

- CM@R firms ranked Weitz #1, Boyd Jones #2
- Process of adjusting CM@R contract to meet RPS requirements
- Jan. 25th met w/ Coady Pruett, attorney and Pat Carson, architect to finish initial contract offering to Weitz
- Jan. 14, met w/ Judy Kyle and Pat Carson to review design of kitchen at MB and Meadows

January 10, 2022

- Jan. 10, top 2 CM@R's to present to the BOE for review and rank, then negotiations on fee begin w/ CM@R, attorney and district admin.
- Jan. 6th meeting with City of Omaha Planning Board to discuss MB project and need for applications for special permissions
- Jan. 5, met w/ City of Ralston on ballfield plan
- In-person presentations/interviews were conducted Jan. 4th with top 2 CM@R's identified for BOE presentation
- CM@R Selection Committee met and discussed candidates Dec. 30, top 4 were identified for in-person interview
- Dec. 30th bond were closed, funds transferred to NLAF, $500,000 transferred to special building fund
- Met w/ KCAV Dec. 30th on classroom tech.
- Dec. 28 met w/ Bond Counsel and Bond Advisor to finalize sale of bond and receipt of proceeds
- Final two elementary buildings are evaluating the boxlight. All evaluations will be complete by 1/18.

December 20th

- Collection of bid proposals from interested CM@R contract Dec 22
- Instructions for selection committee Dec. 22
- Ranking committee to meet and discuss Dec. 30
- Boards moved to ME/WW - demoed through 1/18 - boards will stay at ME/WW thru 2/4

December 13th

- Meeting w/ MB staff on building design December 17th
- Meeting w/ district Media Specialists regarding design at MB Dec. 17th
- Boards are being demoed through the 12/21 at RHS, RMS, MB, & KW

December 6th

- Met w/ Architect, further development of MB plan,
- Meeting w/Lamp Rynearson regarding BB/SB fields December 9th
- Boards are being demoed through the 12/8 at RHS, RMS, BL, & SY
- Bonds go to market this week
- Conducted tours with interested bidders of BL, ME, and WW Dec. 10
- Finished scoring rubric for CM@R rating process

November 29th

- Ran advertisements T,R& F w/ newspaper
- Finalized plan for initial bond offering w/ Piper
- Approved contract for RDH KW/RMS mechanical design
- Boxlights delivered, will distribute this week with training happening next week (12/1 & 12/2)
-

November 22nd

- Met w/ BCDM on Mockingbird design
- Prepared advertisement for CM@R
- Still waiting on delivery of Box Lights (3) to get cycled through our buildings.
- Bond rating meeting w/ Standard & Poor's
- Met w/ salesperson from Audio Enhancement
-

November 15th

- Met w/ Public Trust advisors liquid asset fund
- Met on Ball fields w/Lamp/Rynearson/BCDM
- Met w/ Alvines on HVAC control systems

- Met w/ School Specialty on camera systems
- Met w/MCL Construction
- Met w/ Boyd Jones CM@R

November 8th

- Bond advisor attending BOE meeting 11/8, will recommend refinance and first traunch.
- Met w/ mechanical engineer, walkthrough at KW and RMS
- Met w/ architect and Tiny/Little Rams staff on MB plan
- Met w/architect on needs at new MB kitchen
- Survey work is ongoing at MB
- Technology
    - Training last week for RHS/Admin training on Tuesday(11/9)
    - Additional boards (3) and carts should be in by 11/13
    - Set up meeting with Audio Enhancement for 11/17/2021 at 5:30 PM
-

October 28, 2021

Since the Bond Passed...

- Bond advisor first set of bonds going to market soon.
- Master calendar and seasons to take the projects on
- Development for HVAC plans at RMS & KW
- Met w/ architects and mechanical engineers on MB facility design
- Met with electrical engineers on lighting options
- Began discussions of what we want intercoms, alarms, and camera systems to look like
- Multiple tours of different buildings in different districts re: facilities, layouts, technology
- CM@R for MB, BL, ME, WW, finalizing RFP, advertisements are coming soon.
- Decided to merge the 4 schools above together because they are contingent on one another
- Board passed a resolution, will need to identify 1 more member to complete the team for hiring
- Working with KSB to create the RFP to go out
- Survey work started on MB
- Technology
    - Board in district that are training on w/ 6 staff members
    - Connecting with others who have passed the bond re: technology components
    - Met with KCAV to talk security, boards, audio (the Boxlight company and microphone/intercom system)
    - Met with the engineers that are working on the project

- Communicated with principals which staff we are looking to have help us try out the machines, waiting for devices to arrive, then planning to communicate with staff requesting pilot

Bill Review Schedule for 2025

January 13
Carrie
Mary

February 10
Samantha
Katie

March 10
Robin
Liz

April 14
Mary
Samantha

May 12
Katie
Liz

June 9
Robin
Carrie

July 14
Mary
Samantha

August 11
Carrie
Liz

September 8
Samantha
Katie

October 13
Robin
Liz

November 10
Mary
Carrie

December 8
Robin
Katie