



FOOD SERVICE CONSULTANTS, INC.

Serving You With Pride

Dear St Peter and Paul Parents and Students,

Food Service Consultants would like to welcome you to the new school year at St. Peter and Paul. We know there are always new families and we would like to explain our program and to let you know we will be at the Open House to answer any questions and for parents to make a deposit into their child's account.

One of the most important changes to the program is that we will be using our school concept which is called "Healthy Habits". Our "Healthy Habits" program was designed to help offer a nutritional meal for the students, plus give us more flexibility to design menus for your children that they will hopefully enjoy. We plan to offer a greater variety of food options for your child to choose from. The menus will feature more "Homestyle" and less processed foods. Fresh and frozen vegetables, as well as, a variety of fruits will be offered. The menu will feature three main selections to choose from daily. They are the "Healthy Habits" hot lunch, and alternative entrée and a special salad of the day. Your child will be able to select any of these menu items for their lunch that day. Ordering and the payment of meals will continue how it has been handled in the past, so there is no change there. We will be participating in the Special Milk Program which allows us to offer milk for the students at a reduced price.

We will be preparing a menu each month and it will be posted on the school website. Students will also be able to purchase an "extra entrée", if they really enjoyed a certain menu item. The prices for the "Healthy Habits" lunch are;

- All Grades \$2.50
- Extra Entrée \$1.50

We hope that this letter will help you to better understand the foodservice program for the 2017-2018 school year. We are excited and look forward to serving the St Peter and Paul School and community. We encourage you to call with any questions that you might have or speak directly with our onsite manager. We are pleased to inform you that the current manager, Jessica, will be working with FSC again next year. Thank you!