

Successfully Addressing Schools' Foodservice Needs

*NutriStudents K-12: A robust **plug-and-play**, self-operated platform helping foodservice directors run efficient and profitable, USDA-compliant child nutrition programs with 45 weeks of student-approved lunch menus and behind-the-lines support.*

Follow the Money: Proven Financial Success

Consistent Profitability

- Student participation/revenue levels increase by up to 25%*
- USDA commodities used first in all menus, further reducing costs
- Concise market basket gives distributor greater buying power, reducing cost per plate
- Plate waste decreases up to 40%*
- Reduced daily prep and administrative workload saves hours per week
- Foodservice programs operate profitably*

* See MenuFreedom.com for validated testimonials and case studies.

45 complete weeks of student-approved, USDA-compliant menus

NSLP Menu

Week 16



Tejas Meatballs



Creamy Chicken Sabzi



Beef Hot Dog



BBQ Chicken Carnitas Sandwich



Beef Pho

Each week includes:

- Daily semi-automated Food Production Reports
- Fully automated Compliance Reports
- Step-by-step, scalable recipes with HACCP procedures included
- Daily promotional posters, digital display images

Semi-Automated Food Production Reports

What would you and your staff do with several extra hours per week?

- Staff training.
- Get feedback from students about your food.
- Devote more time to your wellness activities.
- Eliminate the need for mandatory overtime by cutting administrative work.

With our Food Production Reports you will save an average of **30 min per day** with an annual cost savings of over **\$5000** for a typical smaller school.

9-12 5DAY MENU WEEK:1 DAY:1
DATE: _____



NutriStudents K-12
DAILY PRODUCTION RECORD

Students(0) _____ Adults(0) _____ Total(0) _____

Site # 001 Nutristudents K-12

recipe no.	recipe descriptions	portion size	MMA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
000009	WEEK 1	-								
001299	ENTREE									
001256	NS CHX BREAD TENDERS 2	3 EACH	2	1						
001371	NS CHZ SHRED CHD .5ozwt	1/8 CUP	1/2							
001467	GRAIN									
000373	NS GRAIN TORTILLA 9" 2G	1 EACH	2							
001464	SIDE									
000795	NS SAUCE RANCHABOOM	1 TBSP								
001217	VEGETABLES									
001123	VSOFC CABBAGE 1/2C = 1/2C	1/2 CUP			1/2					
	VEGETABLE SUB OTHER				1/2					
000993	VSSC CORN 1/2C = 1/2C	1/2 CUP			1/2					
	VEGETABLE SUB STARCHY				1/2					
000497	OR									
000988	VSSZ CORN 1/2C = 1/2C	1/2 CUP			1/2					
	VEGETABLE SUB STARCHY				1/2					
000878	FRUIT									
001101	FRUIT APPLE 1EA = 1/2C	1 EACH			1/2					
900013	FRUIT - ASSORTED 1/2 CUP	1/2 Cup Equival			1/2					

Kids Eat With Their Eyes!

March 2020					Grades 9-12
Monday	Tuesday	Wednesday	Thursday	Friday	
2  Crunchy Chicken Tender Wrap	3  Turkey Meatballs with Gravy	4  Beef Hot Dog	5  Chicken Nuggets	6  Italian Dunkers	
9  Taco in a Bag	10  Breaded Chicken Sandwich	11  Orange Chicken	12  Beef Tator Tot Nachos	13 No School	
16  Mini Corn Dogs	17  Cheese Quesadilla	18  Chicken Penne Alfredo	19  Sub Sandwich	20  Italian Dunkers	
23  Beef Hot Dog	24  Cheeseburger	25  Macaroni & Cheese	26  Chicken Fajitas	27  Pizza	
30  Beef Hot Dog	31  Cheeseburger				

Today's Lunch

INSERT DAY, DATE



Marinated Chicken Fajita

14-1

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Daily, weekly, or monthly pictorial menus increase student participation. The cooks' meal preparation and serving presentation are inspired and enhanced by these actual menu photos.

Tools to simplify ordering and reduce food waste

Making full use of your USDA Foods (Commodities) is one way to ensure the financial success of your foodservice program.

Our **USDA Commodity Calculator** does in 15 minutes what foodservice directors often spend 30 or more hours/year figuring out, with 90% accuracy!

NutriStudents K-12® Menu Freedom. Over 100 Certified Weeks.				2018-19 SY		Average Student Count	Weeks/School Year
Forecasting Range:		Yearly		Enter in your average student count here!		Enter the amount of weeks in your school year here!	
NutriStudents K-12 Menu Week	How many times will you use this menu week this year?	NutriStudents K-12 Menu Week	How many times will you use this menu week this year?	NutriStudents K-12 Menu Week	How many times will you use this menu week this year?	Weeks Left To Use	0
Week 1		Week 6		Week 11			
Week 2		Week 7		Week 12			
Week 3		Week 8		Week 13			
Week 4		Week 9		Week 14			
Week 5		Week 10		Week 15			
Product:	Sauce - Tomato	Oil - Soybean	Sauce - Tomato Paste	Salsa			
Qty. to Order (cases):	0	0	0	0			
Product:	Vegetable - Broccoli; Frozen	Vegetable - Carrots; Canned	Vegetable - Carrots Sliced; Frozen	Vegetable - Corn; Canned			
Qty. to Order (cases):	0	0	0	0			
Product:	Vegetable - Green Peas; Frozen	Vegetable - Green Beans; Frozen	Vegetable - Green Beans; Canned	Vegetable - Corn; Frozen			
Qty. to Order (cases):	0	0	0	0			
Product:	Legume - Black Turtle Beans	Legume - Kidney Beans	Legume - Pinto Beans	Legume - Garbanzo Beans	Legume - Refried Beans		
Qty. to Order (cases):	0	0	0	0	0		
Product:	Cheese - Shredded Cheddar	Cheese - American Sliced	Cheese - Shredded Cheddar Red. Fat	Cheese - Shredded Mozzarella			

USDA Commodity Forecasting Tool

Value Adds

- Helps school foodservice programs to remain self-operated, eliminating possible need of a pricey foodservice management company
- USDA Administrative Review and ongoing support
- CookBook scales recipes instantly to the number of students served, **saving 2-3 hours per week**
- DataBites™ inventory and semi-automated order management system **saves 1-2 hours per week**
- USDA Commodity Calculator **saves over 30 hours/year**
- Cafeteria posters
- Promotional materials: Daily menu posters, digital display images, promotional calendar creator, monthly pictorial menus
- *Cafeteria Connection*, a newsletter for parents
- **Strongly supported by AASA (School Superintendents Association)**

Examples of Real First-Year Results

- **Prairie Seeds Academy:** Increase of 40% participation and \$112,000 revenue
- **Park Rapids Area Schools:** 30-40% reduction in plate waste
- **Hanover Public Schools:** Daily middle school participation increase of 25% with reduced food cost/plate
- **Staples-Motley School District:** 10% overall increase in participation with reduced food costs and first-ever budget surplus, which continued annually



Your Increased Revenue Expectations

1,000 student district/building
(Assuming 180 days @\$3.60/lunch)

Participation rate	Revenue	Total annual revenue increase	\$64,800
50% participation	\$324,000	Increased revenue per student/year:	\$648
60% participation	\$388,800		

- Expected first year participation/revenue increase: 10%
- At \$648 per student, how much increased revenue will you gain if you just increase participation by 5%?
- Full money back guarantee if not satisfied with first year results

* See MenuFreedom.com for validated testimonials.



Don't take our word for it!



"I highly recommend NutriStudents K-12 to anyone. They offer menu freedom with over 100 weeks of certified menus. The answer to menu fatigue! I am a very grateful client!"

MARK JENNISON
BERTHA-HEWITT SCHOOL DISTRICT

NutriStudents K-12®
Menu Freedom. Over 100 Certified Weeks.



"NutriStudents K-12 does everything for you: menu planning, reporting and getting ready for the Administrative Review. This is an all-around good deal, especially for small districts. I love it!"

STEFFINEY QUICK
BYERS PUBLIC SCHOOL DISTRICT 32J

NutriStudents K-12®
Menu Freedom. Over 100 Certified Weeks.

Client Testimonials

"The kids love the food...I haven't had one single complaint!"

- Sue Motzko

"Our food waste was decreased by as much as 30-40% less than last year."

- Tom Marcussen

"NutriStudents K-12 is the best thing that happened to me in my foodservice career."

- Sue Motzko

"The kids are excited about breakfast and lunch. Participation has increased much more than we expected: From 500 to 700 every day."

- Crystal Vang

"This doesn't look or taste like school lunch. It's absolutely awesome!"

- Shelly Miller

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

-Crystal Gauss

"My whole job is easier...less time doing food prep and cooking..."

- Judy Gertz

"I'm so pleased with my lower food cost."

- Shelly Miller



Only one company guarantees:

- Increased revenue
- Reduced cost
- Reduced waste
- Reduced administrative time
- Ensured RD-certified USDA compliance

Love It or it's free. Period.

If you use NutriStudents K-12 as intended for one year and are not fully satisfied for any reason, we will refund 100% of your first-year investment.

Pricing: Transparent, Concise

One-Time Setup Fee/District

Four schools or less	\$1,995
Each additional school	\$209

Monthly Subscription

Four schools or less	\$289/month
Each additional school	\$49/month

Questions?

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