



Successfully Addressing Schools' Foodservice Needs



The National School Lunch Program has never been more severely challenged.

80% of schools dependent on USDA reimbursements lack the resources to meet the federal government's strict requirements, resulting in increased costs, reduced participation/revenue and increased staff time requirements to remain compliant.

(National Center for Education Statistics)



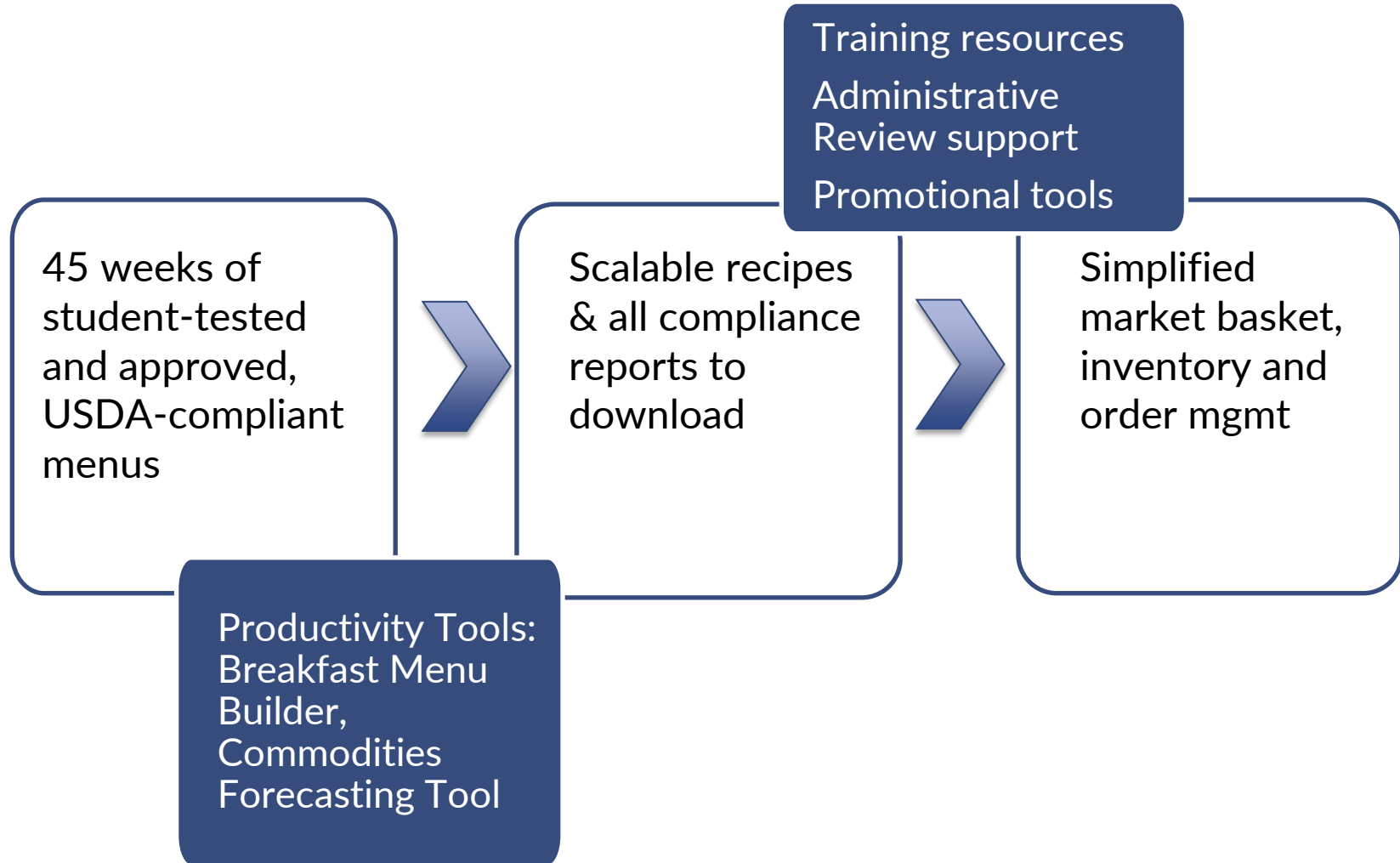
Your Foodservice Can Be A Profit Center

Only one company guarantees:

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



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





Extensive Library 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:

- Semi-automated, daily Food Production Reports
- Automated compliance reports
- Step-by-step, instantly-scalable recipes with HACCP procedures
- Daily promotional posters, digital display images

Kids Eat With Their Eyes!

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

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.

Semi-Automated Preparation, Reporting and Purchasing

What would you and your staff do with an extra hour per day?

- Semi-automated Food Production Reports save 4-5 hours per week.
- Automated order management system saves 1-2 hours per week.
- Automated USDA compliance reports.
- All recipes are instantly sized to the number of students served, saving 2-3 hours per week.

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					
000678	FRUIT									
001161	FRUIT APPLE 1EA = 1/2C	1 EACH			1/2					
900013	FRUIT - ASSORTED 1/2 CUP	1/2 Cup Equival			1/2					

Simplify Commodity Ordering and Reduce Food Waste

Making full use of your USDA Foods (Commodities) first in all menus 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	
Week 1		Week 6		Week 11		0	
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	
Product:	Cheese - Shredded Cheddar	Cheese - American Sliced		Cheese - Shredded Cheddar Red. Fat		Cheese - Shredded Mozzarella	

USDA Commodity Forecasting Tool



Value Adds

- USDA Administrative Review Support ensures nutritional compliance
- Automated Breakfast Menu Builder saves time & increases revenue
- CookBook instantly scales recipes for the day or week
- DataBites™ Inventory and automated Order Management System saves hours/week
- USDA Commodity Forecasting Tool: 15 minutes vs 30 hours
- Cafeteria Posters encourage participation and healthy meal choices
- Promotional materials: daily menu posters, digital display images, promotional calendar creator, pictorial menus for full 45-week rotation
- *Cafeteria Connection* newsletter for parents increases participation and community support

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

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

- Shelly Miller

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

- Judy Gertz



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.



Your School's 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



Examples of First-Year Results

- Prairie Seeds Academy: \$112,000 revenue increase - 40% increase
- 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 in first year and first-ever budget surplus, which continued annually
- See additional examples in [testimonials](#) and [success stories](#)

Pricing: Transparent, Concise

One-time setup fee and monthly subscription payable over 12 months.

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



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. (See Subscription Agreement for details.)



Questions?

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