

SUSTAINABILITY:

SUSTAINABILITY:

Can you increase student participation while eliminating food waste?

IN THE CAFETERIA

Building menus with students and parents in mind is the primary focus. A well-written menu will contribute to the improved program participation and a successful sustainability program. By introducing meals and monitoring production records, allows us to track food trends and food consumption, resulting in higher levels of efficiencies and limit food waste. We believe in providing a variety of high-quality food offerings so that students have access to a meal of their choice which will be enjoyed instead of wasted. By catering to the students' food preferences in all age groups, we will keep them eating a nutritious meal at school. As previously mentioned, soliciting student feedback is also paramount in our sustainability endeavors.

In addition to menu design for waste elimination, we offer composting and recycling programs, reusable trays and Bio-Based goods to reduce our carbon footprint.

BEYOND THE CAFETERIA

Providing a sustainable approach to food sourcing, Taher coordinates with local farms and community initiatives to source locally grown produce. Become deeply involved in the community, strive to sponsor and promote sustainable operations. We customize our menus to allow locally harvested produce such as apples, pears, peaches, blueberries, raspberries, strawberries and more. These delicious, locally sourced fruits and vegetables can be featured on the Fresh Fruit and Vegetable Bar in addition to the main entrée service line.

In addition to locally sourced produce, work diligently to source local proteins and to work with a school's greenhouse initiative. If there is no greenhouse in place, we can introduce a hydroponics garden in the school cafeteria.