

March 25, 2009

Warren County School District  
Petter Turnquist, Business Administrator  
185 Hospital Drive  
Warren, Pennsylvania 16365

Dear Petter,

As per your request we are resubmitting the financial section of our proposal.

Our original proposal submitted on 3/17/2009 reflects the following as requested and outlined in the RFP.

- A fixed price meal rate that includes payroll cost.
- A \$48,000 annual investment to the district equipment fund **to be used at the districts discretion** and exclusive of our financial guarantee to the district.
- A Budget Summary with costs itemized in full detail as **required by RFP**.
- A profit sharing agreement between FSMC & SFA for Special Functions.

To summarize, **our bid reflects a comprehensive, realistic and responsible** bid to continue the success that we have experienced since being **given the challenge to change** the direction of the food service program at The Warren County School District just 3 short years ago. Over the course of this short relationship we have:

- **Increased participation by over 20 % through an expanded, more nutritionally sound** Food Service Program as recognized by the state in their CRE/SMI review just 2 weeks ago.
- Provided effective cost management for the program.
- Annually met and honored our financial commitment to the District
- Paid for and provided ServSafe training so that all District food service staff are certified.
- Enhanced employee moral with one-on-one employee contact and through the implementation of an employee recognition program that features Employee of the Month, annual events, and special awards.
- Participated in community event days to provide nutritional awareness for a healthier Community
- At no extra charge to the District... Provided students with special diets to include Gluten Free, High Fiber and Stage Three meals as needed.
- Provided Education Assistance Scholarship for graduating students.

Our desire and proven ability to remain a partner of the Warren County School District is reflected in our consideration to the district in our attention to detail in the development of our original proposal and budget. We are proud of and confident that our original proposal with a return of \$1,318, guaranteed up to our administrative & management fee's, at a meal rate of \$2.59 will enable us to continue to improve your program and is in the best interest of the students and entire community of the Warren County School District.

Sincerely;

Patrick G. Gallagher  
District Manager



**Note: ALL BIDDERS MUST FILL OUT THIS SHEET**

(This page to be completed by FSMC)		<u>TOTAL COST</u>	<u>COST/MEAL</u> (Only if Fixed Price Contract)
<b>EXPENSES:</b>			
<b>Food Cost-Including Commodities*</b>			
Enter the amounts of food and milk purchased and received. Include the Commodity Distribution Assessment Fee, Commodity Value and Bonus Commodity Value (Do not include rebates, discounts and credits)		\$ 813,707.00	\$ 1.067
<b>Commodity Delivery Charge*</b>			
Enter the charge to have the commodities delivered		\$ 8,000.00	\$ 0.010
<b>Direct Labor and Benefits*</b> Enter the gross amount paid for salaries and fringe benefits to foodservice workers			
		\$ 820,755.00	\$ 1.076
<b>Other Direct</b>			
Enter the cost for nonfood items such as paper goods, supplies, equipment repairs		\$ -	\$ -
<b>Nonreimbursable Expenses*</b>			
Enter all expenditures that are not an allowable cost for reimbursement purposes		\$ 307,137.78	\$ 0.403
<b>Administrative Fee*</b>			
Enter the fee that will be charged to manage the program		\$ 16,935.89	\$ 0.022
<b>FSMC Management Fee*</b>			
Enter the fee that will be charged to manage the program		\$ 11,443.17	\$ 0.015
<b>Indirect Costs*</b>			
Enter the amount of utilities and indirect labor charged to manage the program		\$ -	\$ -
<b>Other: Please List*</b>			
		\$ -	\$ -
<b>Subtotal Expenses/Total Cost Per Meal</b>		\$ 1,977,978.83	\$ 2.59
<b>Less Rebates, Discounts and Applicable Credits</b>			
<b>Less Commodity Usage @</b> \$ 0.2075	<b>Per Reimbursable Lunches:</b>	\$ 491,055	\$ (101,893.91)
<b>Total Expenses</b>		2063391	\$ 1,876,084.92
<b>SUMMARY:</b>			
<b>Guarantee to SFA</b> \$ 1,318.00		Total Revenue	\$ 1,815,911.97
		Total Expenses	\$ 1,876,084.92
<b>School Nutrition Program-Profit or (Loss)</b>			\$ (60,172.95)

\*All items must be included in a budget summary and itemized in full detail

Patrick G. Gallagher  
 ARAMARK Education K-12  
 District Manager  
 Food and Nutrition Services  
 "Helping Students Flourish"  
 NSLP Projected Operating Costs



Contract Begin Date 07/01/09  
 Contract End Date 06/30/10  
 Days of Service 179

School Food Authority Warren County SD  
 FSMC Name ARAMARK Education

<u>Actual "In-School" Revenue</u>							
(Include Seamless Summer Option (SSO) Actual Revenue, if applicable)							
<u>BREAKFASTS:</u>		<u>MEALS</u>		<u>RATES</u>			
Elementary Paid	#	23,807	X	\$ 1.000	=	\$	23,807.00
Secondary Paid	#	10,536	X	\$ 1.000	=	\$	10,536.00
Reduced-Price	#	16,533	X	\$ 0.300	=	\$	4,959.90
Adult Paid	#	-	X	\$ -	=	\$	-
A la Carte Sales	#	-	X	\$ -	=	\$	-
Subtotal Breakfasts	#	50,876				\$	39,302.90
<u>LUNCHES:</u>							
Elementary Paid	#	120,185	X	\$ 1.700	=	\$	204,314.50
Secondary Paid	#	83,506	X	\$ 1.850	=	\$	154,486.10
Reduced-Price	#	62,122	X	\$ 0.400	=	\$	24,848.80
Adult	#	31,020	X	\$ 2.500	=	\$	77,550.00
A la Carte Sales	#	95,634	X	\$ 2.743	=	\$	262,276.25
Subtotal Lunches	#	392,467				\$	723,475.65
<u>SNACKS/SUPPLEMENTS</u>							
Paid	#		X	\$ -	=	\$	-
Reduced-Price	#		X	\$ -	=	\$	-
Adult	#		X	\$ -	=	\$	-
A la Carte Sales	#		X	\$ -	=	\$	-
Subtotal Snacks/Supplements	#	-				\$	-
<u>OTHER:</u>							
Sponsored Meals (off-site)			X			\$	-
Vending Machine Sales/Concession						\$	-
Special Functions						\$	-
Subtotal Other						\$	-
<b>Total "IN-SCHOOL" Revenue</b>	<b>#</b>					<b>\$</b>	<b>762,778.55</b>

<u>Federal Reimbursement</u>							
To Be Completed By SFA (include SSO Reimbursements, if applicable)							
<u>BREAKFASTS:</u>		<u>MEALS</u>		<u>RATES</u>			
Paid	#	34,343	X	\$ 0.250	=	\$	8,585.75
Free	#	8,771	X	\$ 1.400	=	\$	12,279.40
Free, Severe Need	#	94,078	X	\$ 1.680	=	\$	158,051.04
Reduced	#	1,790	X	\$ 1.100	=	\$	1,969.00
Reduced, Severe Need	#	14,743	X	\$ 1.380	=	\$	20,345.34
Subtotal Breakfasts	#	153,725				\$	201,230.53
<u>HIGH RATE LUNCHES:</u>							
Paid	#	-	X	\$ -	=	\$	-
Free	#	-	X	\$ -	=	\$	-
Reduced	#	-	X	\$ -	=	\$	-
Subtotal High Rate Lunches	#	-				\$	-
<u>LOW RATE LUNCHES:</u>							
Paid	#	203,691	X	\$ 0.240	=	\$	48,885.84
Free	#	225,242	X	\$ 2.570	=	\$	578,871.94
Reduced	#	62,122	X	\$ 2.170	=	\$	134,804.74
Subtotal Low Rate Lunches	#	491,055				\$	762,562.52
<u>SNACKS/SUPPLEMENTS:</u>							
Paid	#	-	X	\$ -	=	\$	-
Free	#	-	X	\$ -	=	\$	-
Reduced	#	-	X	\$ -	=	\$	-
Subtotal Snacks/Supplements	#	-				\$	-
<u>SPECIAL MILK</u>							
Paid	#	-	X	\$ -	=	\$	-
Free*	#	-	X	\$ -	=	\$	-
Subtotal Special Milk	#	-				\$	-
<b>Total Federal Reimbursement</b>	<b>#</b>	<b>644,780</b>					<b>963,793.05</b>

**Budget Summary Detail**

**Warren County SD**

**Detail Projections Sheet**

<b><u>EXPENSES:</u></b>	<b><u>TOTAL COST</u></b>		
Food Cost-Including Commodities*	\$	813,707.00	
Commodity Delivery Charge*	\$	8,000.00	
Direct Labor and Benefits* (FSMC)			
Direct Labor and Benefits* (SFA)	\$	820,755.00	
<b>Other Direct</b>			
Liability/Fidelity Insurance	\$	8,605.00	
Paper Supplies	\$	77,395.00	
Cleaning Supplies	\$	7,739.00	
Uniforms	\$	6,320.00	
Management Salary & Fringe Benefits	\$	164,439.54	
Nutrition Education	\$	1,500.00	
Promotions	\$	4,000.00	
Smallwares Replacement	\$	-	
FSD Travel	\$	4,652.24	
Telephone	\$	4,000.00	
Licenses & Fees	\$	-	
Office Supplies	\$	-	
Existing Depreciation			
Vehicle Expenses/Fuel/Travel	\$	21,487.00	
Repairs & Maintenance	\$	7,000.00	
<b>Sub-total Other Direct</b>	\$	307,137.78	
<b>Nonreimbursable Expenses*</b>	\$	-	
<b>Fees</b>			
		<b><u>Cost/Meal</u></b>	<b><u>Total Meals</u></b>
Administrative Fee*	\$	16,935.89	\$ 0.0222 762,878
FSMC Management Fee*	\$	11,443.17	\$ 0.0150
<b>Total Fees</b>	\$	28,379.05	\$ 0.0372
	\$	-	
<b>Indirect costs</b>			
<b>Sub-total Other</b>	\$	-	
<b>District Other/ Trash</b>			
<b>Total Expenses</b>	\$	1,977,978.83	\$ 2.59

Meal equivalents calculated @ \$2.8775





Patrick G. Gallagher  
ARAMARK Education K-12  
District Manager  
Food and Nutrition Services  
"Helping Students Flourish"



State Reimbursements (Include SSO Reimbursements, if applicable)							
BREAKFASTS:		MEALS		RATES			
Paid	#	34,343	X	\$ 0.100	=	\$	3,434.30
Free	#	8,771	X	\$ 0.100	=	\$	877.10
Free, Severe need	#	94,078	X	\$ 0.100	=	\$	9,407.80
Reduced	#	1,790	X	\$ 0.100	=	\$	179.00
Reduced, Severe Need	#	14,743	X	\$ 0.100	=	\$	1,474.30
Subtotal Breakfasts	#	153,725				\$	15,372.50
LUNCHES:							
Paid	#	203,691	X	\$ 0.100	=	\$	20,369.10
Free	#	225,242	X	\$ 0.100	=	\$	22,524.20
Reduced	#	62,122	X	\$ 0.100	=	\$	6,212.20
Breakfast Incentive <=20%	#	368,291	X	\$ 0.020	=	\$	7,365.82
Breakfast Incentive >20%	#	122,764	X	\$ 0.040	=	\$	4,910.56
Subtotal Lunches	#	982,110				\$	61,381.88
SNI Lunch	#	491,055	X	\$ 0.010		\$	4,910.55
SNI Breakfast	#	153,725	X	\$ 0.010		\$	1,537.25
SNI Breakfast Incentive <=20%	#	368,291	X	\$ 0.010		\$	3,682.91
SNI Breakfast Incentive >20%	#	122,764	X	\$ 0.020		\$	2,455.28
Subtotal SNI Incentive	#	1,135,835				\$	12,585.99
Total State Reimbursement	#	2,271,670				\$	89,340.37
SUMMARY:							
Total "IN-SCHOOL" Revenue						\$	762,778.55
Total All Reimbursements						\$	1,053,133.42
Other Income						\$	-
Interest Income						\$	-
Total Revenue						\$	1,815,911.97

(This page to be completed by FSMC)			
EXPENSES:	TOTAL COST	COST/MEAL	
Food Cost-Including Commodities*		(Only if Fixed Price Contract)	
Enter the amounts of food and milk purchased and received. Include the Commodity Distribution Assessment Fee, Commodity Value and Bonus Commodity Value (Do not include rebates, discounts and credits)	\$ 813,707.00	\$	1.067
Commodity Delivery Charge*	\$ 8,000.00	\$	0.010
Enter the charge to have the commodities delivered			
Direct Labor and Benefits* Enter the gross amount paid for salaries and fringe benefits to foodservice workers	\$ 820,755.00	\$	1.076
Other Direct	\$ -	\$	-
Enter the cost for nonfood items such as paper goods, supplies, equipment repairs			
Nonreimbursable Expenses*	\$ 307,137.78	\$	0.403
Enter all expenditures that are not an allowable cost for reimbursement purposes			
Administrative Fee*	\$ 16,935.89	\$	0.022
Enter the fee that will be charged to manage the program			
FSMC Management Fee*	\$ 11,443.17	\$	0.015
Enter the fee that will be charged to manage the program			
Indirect Costs*	\$ -	\$	-
Enter the amount of utilities and indirect labor charged to manage the program			
Other: Please List*		\$	-
Subtotal Expenses/Total Cost Per Meal	\$ 1,977,978.83	\$	2.59
Less Rebates, Discounts and Applicable Credits	\$ -	\$	-
Less Commodity Usage @ \$ 0.2075 Per Reimbursable Lunches:	491,055	\$	(101,893.91)
Total Expenses	2063391	\$	1,876,084.92
SUMMARY:			
Guarantee to SFA \$ 1,318.00	Total Revenue	\$	1,815,911.97
	Total Expenses	\$	1,876,084.92
School Nutrition Program-Profit or (Loss)		\$	(60,172.95)

\*All items must be included in a budget summary and itemized in full detail

THIS POWER OF ATTORNEY IS NOT VALID UNLESS IT IS PRINTED ON RED BACKGROUND.

This Power of Attorney limits the acts of those named herein, and they have no authority to bind the Company except in the manner and to the extent herein stated.

LIBERTY MUTUAL INSURANCE COMPANY  
BOSTON, MASSACHUSETTS  
POWER OF ATTORNEY

KNOW ALL PERSONS BY THESE PRESENTS: That Liberty Mutual Insurance Company (the "Company"), a Massachusetts stock insurance company, pursuant to and by authority of the By-law and Authorization hereinafter set forth, does hereby name, constitute and appoint **WILLIAM F. SIMKISS, RICHARD J. DECKER, JAMES L. HAHN, DANIEL P. DUNIGAN, JOSEPH W. KOLOK, JR., BRIAN C. BLOCK, ALL OF THE CITY OF PAOLI, STATE OF PENNSYLVANIA** .....

....., 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 the penal sum not exceeding **THIRTY FIVE MILLION AND 00/100\*\*\*\*\* DOLLARS (\$ 35,000,000.00\*\*\*\*\*)** each, and the execution of such undertakings, bonds, recognizances and other surety obligations, in pursuance of these presents, shall be as binding upon the Company as if they had been duly signed by the president and attested by the secretary of the Company in their own proper persons.

That this power is made and executed pursuant to and by authority of the following By-law and Authorization:

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.

By the following instrument the chairman or the president has authorized the officer or other official named therein to appoint attorneys-in-fact:

Pursuant to Article XIII, Section 5 of the By-Laws, Garnet W. Elliott, Assistant Secretary of Liberty Mutual Insurance Company, is hereby authorized to 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.

That the By-law and the Authorization set forth above are true copies thereof and are now in full force and effect.

IN WITNESS WHEREOF, this Power of Attorney has been subscribed by an authorized officer or official of the Company and the corporate seal of Liberty Mutual Insurance Company has been affixed thereto in Plymouth Meeting, Pennsylvania this 7th day of January, 2009.

LIBERTY MUTUAL INSURANCE COMPANY

By Garnet W. Elliott  
Garnet W. Elliott, Assistant Secretary

COMMONWEALTH OF PENNSYLVANIA ss  
COUNTY OF MONTGOMERY

On this 7th day of January, 2009, before me, a Notary Public, personally came Garnet W. Elliott, to me known, and acknowledged that he is an Assistant Secretary of Liberty Mutual Insurance Company; that he knows the seal of said corporation; and that he executed the above Power of Attorney and affixed the corporate seal of Liberty Mutual Insurance Company thereto with the authority and at the direction of said corporation.

IN TESTIMONY 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  
Notarial Seal  
Teresa Pastella, Notary Public  
Plymouth Twp., Montgomery County  
My Commission Expires Mar. 28, 2009  
Member, Pennsylvania Association of Notaries

By Teresa Pastella  
Teresa Pastella, Notary Public

CERTIFICATE

I, the undersigned, Assistant Secretary of Liberty Mutual Insurance Company, do hereby certify that the original power of attorney of which the foregoing is a full, true and correct copy, is in full force and effect on the date of this certificate; and I do further certify that the officer or official who executed the said power of attorney is an Assistant Secretary specially authorized by the chairman or the president to appoint attorneys-in-fact as provided in Article XIII, Section 5 of the By-laws of Liberty Mutual Insurance Company.

This certificate and the above power of attorney may be signed by facsimile or mechanically reproduced signatures under and by authority of the following vote of the board of directors of Liberty Mutual Insurance Company at a meeting duly called and held on the 12th day of March, 1980.

VOTED that the 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.

IN TESTIMONY WHEREOF, I have hereunto subscribed my name and affixed the corporate seal of the said company, this 17TH day of MARCH, 2009.

By David M. Carey  
David M. Carey, Assistant Secretary

Not valid for mortgage, note, loan, letter of credit, bank deposit, currency rate, interest rate or res value guaranties.

To confirm the validity of this Power of Attorney call 1-610-832-8240 between 9:00 am and 4:30 pm EST on any business day.

**Agreement Page**

This bidder certifies that he/she shall operate in accordance with all applicable State and Federal regulations.

This bidder certifies that all terms and conditions within the Bid Solicitation shall be considered a part of the contract as if incorporated therein.

This Agreement shall be in effect for one year starting **July 1, 2009** and may be renewed by mutual agreement for up to four additional one-year period(s).

IN WITNESS WHEREOF, the parties hereto have caused this Agreement to be signed by their duly authorized representative the day and year.

<hr/> <div>Name of SFA</div> <hr/> <div>Signature of Authorized Representative*</div> <hr/> <div>Printed Name of Authorized Representative</div> <hr/> <div>Title</div> <hr/> <div>Date Signed</div> <hr/> <div>Attest</div>	<div>ARAMARK Educational Services, LLC</div> <hr/> <div>Name of FSMC</div> <hr/> <div>Signature of Authorized Representative*</div> <hr/> <div>Jeff Gilliam</div> <hr/> <div>Printed Name of Authorized Representative</div> <hr/> <div>Vice President</div> <hr/> <div>Title</div> <hr/> <div>Date Signed</div> <hr/> <div>Attest</div>
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\* All contracts must be signed in blue ink.



## Appendix G

### Independent Price Determination Certificate

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

ARAMARK Educational Services, LLC  
Name of Food Service Management Company

Warren County School District  
Name of School Food Authority

(A) By submission of this offer, the offeror 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 offeror or with any competitor;
- (2) Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror 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 offeror or to any competitor; and
- (3) No attempt has been made or will be made by the offeror to induce any person or firm to submit or not to submit, an offer for the purpose of restricting competition.

(B) Each person signing this offer on behalf of the Food Service Management Company certifies that:

- (1) He or she is the person in the offeror'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 offeror'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 so 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 Food Service Management Company, its affiliates, subsidiaries, officers, directors and employees are not currently under investigation by any governmental agency and have not in the last three years been convicted 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 FSMC's Authorized Representative

Vice President  
Title

3-5-09  
Date

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 to above.

Signature of SFA's Authorized Representative

Title

Date

NOTE: ACCEPTING A BIDDER'S OFFER DOES NOT CONSTITUTE AWARD OF THE CONTRACT.



U. S. DEPARTMENT OF AGRICULTURE

**Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion-  
Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON REVERSE)

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ARAMARK Educational Services, LLC

Organization Name

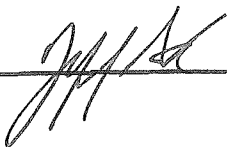
Warren County School District

PR/Award Number or Project Name

Jeff Gilliam, Vice President

Names(s) and Title(s) of Authorized Representative(s) of the FSMC

Signature(s)



Date

3-5-09



## Appendix I

### Clean Air and Water Certificate

Applicable if the contract exceeds \$100,000 or the Contracting Officer has determined that the orders under an indefinite quantity contract in any one year will exceed \$100,000 or a facility to be used has been the subject of a conviction under the Clean Air Act (41 U.S.C. 1857c-8(c)(1) or the Federal Water Pollution Control Act 33 1319(d) and is listed by EPA or the contract is not otherwise exempt. Both the School Food Authority (SFA) and Food Service Management Company (offeror) shall execute this Certificate.

ARAMARK Educational Services, LLC  
Name of Food Service Management Company

Warren County School District  
Name of School Food Authority

#### THE FOOD SERVICE MANAGEMENT COMPANY AGREES AS FOLLOWS:

A. To comply with all the requirements of Section 114 of the Clean Air Act, as amended (41 U.S.C. 1857, et seq., as amended by Public Law 91-604) and Section 308 of the Federal Water Pollution Control Act (33 U.S.C. 1251, et seq., as amended by Public Law 92-500), respectively, relating to inspection, monitoring, entry, reports and information as well as other 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.

B. That no portion of the work required by this prime contract will be performed in a facility listed on the Environmental Protection Agency List of Violating Facilities on the date when this contract was awarded unless and until the EPA eliminates the name of such facility or facilities from such listing.

C. To use his/her best efforts to comply with clean air standards and clean water standards at the facilities in which the contract is being performed.

D. To insert the substance of the provisions of this clause in any nonexempt subcontract, including this paragraph.

#### THE TERMS IN THIS CLAUSE HAVE THE FOLLOWING MEANINGS:

A. The term "Air Act" means the Clean Air Act, as amended (41 U.S.C. 1957 et seq., as amended by Public Law 91-604).

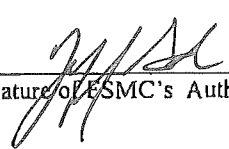
B. The term "Water Act" means Federal Water Pollution Control Act, as amended (33 U.S.C. 1251 et seq., as amended by Public Law 92-500).

C. The term "Clean Air Standards" means any enforceable rules, regulations, guidelines, standards, limitations, orders, controls, prohibitions, or other requirements which are contained in, issued under, or otherwise adopted pursuant to the Air Act or Executive Order 11738, an applicable implementation plan as described in section 110(d) of the Clean Air Act (42 U.S.C. 1957c-5(d)), an approved implementation procedure or plan under Section 111(c) or Section 111(d), respectively, of the Air Act (42 U.S.C. 1857c-6(c) or (d)), or approved implementation procedure under Section 112(d) of the Air Act (42 U.S.C. 1857c-7(d)).

D. The term "Clean Air Standards" means any enforceable limitation, control, condition, prohibition, standard, or other requirement which is promulgated pursuant to the Water Act or contained in a permit issued to a discharger by the Environmental Protection Agency or by a State under an approved program, as authorized by Section 402 of the Water Act (33 U.S.C. 1342) or by local government to ensure compliance with pretreatment regulations as required by Section 307 of the Water Act (33 U.S.C. 1317).

E. The term "Compliance" means compliance with clean air or water standards. Compliance shall also mean compliance with a schedule or plan ordered or approved by a court of competent jurisdiction, the Environmental Protection Agency or an Air or Water Pollution Control Agency in accordance with the requirements of the Air Act or Water Act and regulations issued pursuant thereto.

E. The term "facility" means any building, plant, installation, structure, mine, vessel, or other floating craft, location or sites of operations, owned, leased or supervised by the Food Service Management Company.

  
Signature of ESMC's Authorized Representative

Vice President  
Title

3-5-09  
Date

\_\_\_\_\_  
Signature of SFA's Authorized Representative

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date

## 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 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 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

1101 Market Street

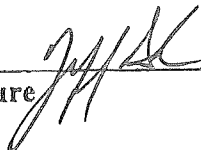
Philadelphia, PA 19107

Name/Address of Organization (FSMC)

Jeff Gilliam, Vice President

Name/Title of Submitting Official

Signature



Date

3-5-09



## Appendix J

\*\*NOT APPLICABLE\*\*

## DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352

<b>1. Type of Federal Action:</b> _____ a. contract b. grant c. cooperative agreement d. loan e. loan guarantee f. loan insurance	<b>2. Status of Federal Action:</b> _____ a. bid/offer/ application b. initial award c. post-award	<b>3. Report Type:</b> _____ a. initial filing b. material change  <b>For Material Change Only:</b> Year _____ Quarter _____ Date of Last Report _____
<b>4. Name and Address of Reporting Entity:</b> Prime  Subawardee  Tier, if known.  Congressional District, if known.	<b>5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime:</b>   Congressional District, if known.	
<b>6. Federal Department/Agency:</b>	<b>7. Federal Program Name/Description:</b>  CFDA Number, if applicable	
<b>8. Federal Action Number, if known</b>	<b>9. Award Amount, if known</b> \$	
<b>10. a. Name and Address of Lobbying Entity:</b> (last name, first name, MI)   <b>10. b. Individuals Performing Services</b> (including address if different from No. 10.a.)   (Attach Continuation Sheet(s) SF-LLL-A if Necessary) (if individual, last name, first name, middle)		
<b>11. Amount of Payment (check all that apply):</b> \$ _____ Actual      \$ _____ Planned	<b>13. Type of payment (check all that apply):</b> ____ a. retainer ____ b. one-time fee ____ c. commission ____ d. contingent fee ____ e. deferred ____ f. other, specify:	
<b>12. Form of Payment (check all that apply):</b> ____ a. cash ____ b. in-kind; specify: Nature _____ Actual _____	<b>14. Brief Description of Services Performed or to be Performed and Date(s) of Service, including officer(s), employee(s), or member(s) contracted for Payment indicated in Item 11:</b>   (Attach Continuation Sheet(s) SF-LLL-A, if necessary)	
<b>15. Are Continuation Sheet(s) SF-LLL-A Attached:</b> Yes _____ (Number _____) No _____		
<b>16. Information requested through this form is authorized by Title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.</b>	<b>Signature:</b> _____ <b>Print Name:</b> Jeff Gilliam <b>Title:</b> Vice President <b>Telephone:</b> 215-238-3000 <b>Date:</b> 3-5-09	



DISCLOSURE OF LOBBYING ACTIVITIES  
CONTINUATION SHEET SF-LLL-A

Reporting Entity: \_\_\_\_\_  
Page \_\_\_\_\_ of \_\_\_\_\_



## INSURANCE RISK EXCEPTIONS

**Insurance**: Global Risk Management recommends the following changes to the Insurance provision:

- Global Risk Management's comments have been considered and are included in the Addendum distributed by Legal for this opportunity.

A handwritten signature in black ink, appearing to read "Joanna Brown", located in the bottom right corner of the page.

# ACORD<sup>TM</sup> CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)  
02/02/2009

<b>PRODUCER</b> Willis of Pennsylvania, Inc. Two Liberty Place 50 S. 16th Street, Suite 2500 Philadelphia, PA 19102 sarah.sachs@willis.com tel: 215-239-6812 fax: 215-825-3661		THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.	
<b>INSURED</b> ARAMARK Corporation Its Divisions & Subsidiaries ARAMARK Tower 1101 Market Street, 30th Floor Philadelphia, PA 19107		<b>INSURERS AFFORDING COVERAGE</b> INSURER A: ACE American Insurance Company INSURER B: Indemnity Insurance Co of North Amer INSURER C: INSURER D: INSURER E:	<b>NAIC #</b> 22667-003 43575-001

## COVERAGES

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. AGGREGATE LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR	ADD'L LTR	INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS
A			<b>GENERAL LIABILITY</b> <input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS MADE <input checked="" type="checkbox"/> OCCUR <input checked="" type="checkbox"/> Liquor Law Liability <input checked="" type="checkbox"/> Vendors Liability GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC	HD0G23725538	10/1/2008	10/1/2009	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ Included MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ None PRODUCTS - COMP/OP AGG \$ None Includes Products/Completed Operations, Contractual Liability
A			<b>AUTOMOBILE LIABILITY</b> <input checked="" type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS <input type="checkbox"/> NON-OWNED AUTOS <input checked="" type="checkbox"/> Self-insured for auto physical damage	ISAH08242860	10/1/2008	10/1/2009	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ AUTO ONLY - EA ACCIDENT \$ OTHER THAN EA ACC \$ AUTO ONLY: AGG \$ EACH OCCURRENCE \$ AGGREGATE \$ DEDUCTIBLE \$ RETENTION \$
			<b>GARAGE LIABILITY</b> <input type="checkbox"/> ANY AUTO				AUTO ONLY - EA ACCIDENT \$ OTHER THAN EA ACC \$ AUTO ONLY: AGG \$ EACH OCCURRENCE \$ AGGREGATE \$ DEDUCTIBLE \$ RETENTION \$
			<b>EXCESS/UMBRELLA LIABILITY</b> <input type="checkbox"/> OCCUR <input type="checkbox"/> CLAIMS MADE <input type="checkbox"/> DEDUCTIBLE <input type="checkbox"/> RETENTION \$				EACH OCCURRENCE \$ AGGREGATE \$ DEDUCTIBLE \$ RETENTION \$
B			WORKERS COMPENSATION AND EMPLOYERS' LIABILITY	AOS WLRC43500405	10/1/2008	10/1/2009	<input checked="" type="checkbox"/> WC STATUTORY LIMITS <input type="checkbox"/> OTHER
A			ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED?	CA WLRC43500363	10/1/2008	10/1/2009	E.L. EACH ACCIDENT \$ 1,000,000
A			If yes, describe under SPECIAL PROVISIONS below	WI SCFC43500442	10/1/2008	10/1/2009	E.L. DISEASE - EA EMPLOYEE \$ 1,000,000
			OTHER				E.L. DISEASE - POLICY LIMIT \$ 1,000,000

## DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES / EXCLUSIONS ADDED BY ENDORSEMENT / SPECIAL PROVISIONS

Re: RFP for Pittston Area School District - Food Services

## CERTIFICATE HOLDER

## CANCELLATION

This is a sample certificate indicating ARAMARK's coverage. Requests to modify the certificate may be accommodated in certain instances. It is necessary for the Risk Mgt. Dept. to review the insurance provisions and requirements contained in the contract prior to granting any modifications or extensions that are considered appropriate.  
Current Year

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE ISSUING INSURER WILL ENDEAVOR TO MAIL 30 DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT, BUT FAILURE TO DO SO SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES.

AUTHORIZED REPRESENTATIVE

## IMPORTANT

If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

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).

## DISCLAIMER

The Certificate of Insurance on the reverse side of this form does not constitute a contract between the issuing insurer(s), authorized representative or producer, and the certificate holder, nor does it affirmatively or negatively amend, extend or alter the coverage afforded by the policies listed thereon.

The information contained herein 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.

 266034.1

**Special Functions Profit Sharing Proposal:**

The District shall have the right from time to time to request ARAMARK to render additional food service on the premises for special functions. ARAMARK shall provide food services at such special functions on a cost per meal basis, with 90% of the resulting gross sales going to ARAMARK and 10% of the resulting gross sales going to the District. The District's percentage of the gross sales shall be deposited in a cafeteria equipment fund. The parties agree that any percentage of gross sales acquired by the District in accordance with this provision shall not be a part of the calculations used to determine whether the projected surplus has been met and shall not be deducted from the potential owed to the District in the event that the projected surplus is not achieved.

A handwritten signature in cursive script, appearing to read "James A. Brown", located in the bottom right corner of the page.



November 30, 2008  
Dr. Norbert Kennerknecht  
Warren County School District  
Curwen Building  
185 Hospital Drive  
North Warren, PA 16365

Dear Dr. Kennerknecht:

As you are aware, Warren County School District (the "District") and ARAMARK Educational Services, LLC ("ARAMARK") are parties to a food services management agreement, as set forth in the "Addendum to Standard Contract for Food Service Management Services", dated August 11, 2008 (the "Agreement"). I am writing in order to confirm the discussions between our respective representatives with respect to the purchase of certain new food service equipment.

Specifically, in consideration of District's agreement to renew the Agreement with ARAMARK, ARAMARK has agreed to make a financial commitment to District in an amount up to \$200,000 to be used for the procurement of kitchen equipment (the "Financial Commitment"). Any equipment purchased by ARAMARK shall be purchased as a "sale-for resale" to the District. Title to equipment shall vest in District upon such resale, when the equipment is placed in service. District acknowledges that it is a tax-exempt entity and will provide ARAMARK with a copy of the appropriate tax-exempt certificate. The Financial Commitment shall be amortized on a straight-line basis over a period of 5 years, commencing July 21, 2008, with each payment being due on the 21<sup>st</sup> day of each month. The amortization will be charged monthly to District. In the event the District uses food service program funds to pay any amortization of the Financial Commitment, such amounts shall be an exception to the guarantee under the Agreement.

Upon expiration or termination of the Agreement by either party for any reason whatsoever prior to the complete amortization of the Financial Commitment, District shall reimburse ARAMARK for any amount by which the total amount actually expended by ARAMARK for the Financial Commitment exceeds the total amount of the amortization paid by the District as of the date of expiration or termination. Beginning with the January 21, 2009, payment, in the event such payments owing to ARAMARK are not paid to ARAMARK within 10 days of the scheduled payment date, District agrees to pay interest on such amounts at the rate of 1.5% per month from the scheduled payment date until the date paid. District agrees that no Food Service Program funds shall be used to pay any interest. The right of ARAMARK to charge interest for late payment shall not be construed as a waiver of ARAMARK's right to receive timely payment. In the event the total amount actually expended by ARAMARK for the Financial Equipment is less than the total amount of the amortization paid by the District as of the date of expiration or termination of the Agreement, ARAMARK shall refund the difference to the District.

In addition, the parties agree that paragraph 14 of the Agreement shall be revised to delete the addition of subparagraph G to Article XXVI. Financial Terms, in its entirety. All other terms and conditions of the Agreement shall remain unchanged and in full force and effect.

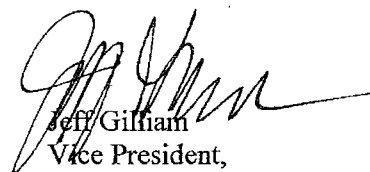
If this is consistent with your understanding of our agreement, please have the form of agreement executed below and return a copy at your earliest convenience. Please let me know if you have any questions regarding this matter.

Sincerely,

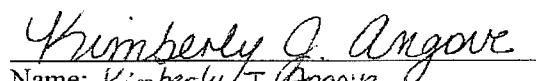
A handwritten signature in dark ink, appearing to read "James A. Brown", written over a horizontal line.

ARAMARK EDUCATION



  
Jeff Gilliam  
Vice President,  
ARAMARK Education

ACKNOWLEDGED AND AGREED TO ON THIS 4<sup>TH</sup> DAY OF DECEMBER, 2008:

  
Name: Kimberly J. Angove  
Title: Board Member  
BOARD PRESIDENT







**WARREN COUNTY SCHOOL DISTRICT**

CENTRAL ADMINISTRATIVE OFFICES

185 HOSPITAL DRIVE

WARREN PA 16365-4885

ROBERT E. TERRILL, ED. D.  
SUPERINTENDENT

**Food Service Contract Bid  
Addendum #1 – Issued March 6, 2009**

- Item 1:**        **Delete** in its entirety Page 2 – “Cost Responsibility Detail Sheet”.  
  
                 **Add** Page 2A. Note changes in responsibility “Equipment Repair” category as noted.
- Item 2:**        **Clarification:** Bank deposits are responsibility of the FSMC. They will be made daily.  
                 Proof of appropriate bonding or insurance coverage for FSMC required.
- Item 3:**        **Attached:** Bid price comparison sheet.  
                 This sheet **must be** completed in its entirety for vendor to be considered.
- Item 4:**        **Attached:** Questions and Responses
- Item 5:**        **Attached:** Food Service Bid – Addendum Acknowledgement.  
                 Item must be signed, dated, and included with the submitted, sealed bid packet.

**--- End of Addendum #1 ---**

A handwritten signature in dark ink, appearing to read "Robert E. Terrill", is written over a horizontal line at the bottom right of the page.

## Cost Responsibility Detail Sheet (cont.)

	FSMC	SFA	N/A
<b>Equipment Repair</b>			
*Car/Truck Rental (include explanation in RFP)	X		
*Vehicle Maintenance	X		
*Courier Services (i.e., bank deposits, school deliveries)	X		
<b>*Storage Costs</b>	FSMC	SFA	N/A
Food	X		
Supplies	X		
*Office Supplies	X		
*Printing	X		
*Promotional Materials	X		
<b>*Employee Recruitment</b>	FSMC	SFA	N/A
Initial	X	X	
Replacement	X	X	
<b>*Product and Public Liability</b>	FSMC	SFA	N/A
Equipment		X	
Insurance	X	X	
<b>*Taxes</b>	FSMC	SFA	N/A
Sales			X
Other			X
<b>*License Fees</b>	FSMC	SFA	N/A
Other: (add other expenses charged to the food service account. Overhead expenses incurred by the FSMC cannot be included)		X	
<b>Cleaning Responsibilities</b>	FSMC	SFA	N/A
Cafeteria Walls		X	
Daily Routine Cleaning of Dining Room Tables and Chairs	X	X	
Dining Room Floors		X	
Duct Work		X	
Exhaust Fans		X	
Food Preparation Areas (include equipment)	X		
Grease Filters		X	
Grease Traps		X	
Hoods		X	
Kitchen Floors	X	X	
Kitchen Walls		X	
Light Fixtures		X	
Periodic Waxing and Buffing of Dining Room Floors		X	
Restrooms for Food Service Employees		X	
Serving Areas	X		
Thorough Cleaning of Dining Room Tables and Chairs		X	
Windows		X	
Window Coverings		X	
Other: (list below)			
<b>Indirect Costs</b>	FSMC	SFA	N/A
Utilities		X	
Indirect Labor		X	

**Note: ALL BIDDERS MUST FILL OUT THIS SHEET**

(This page to be completed by FSMC)

EXPENSES:	TOTAL COST	COST/MEAL (Only if Fixed Price Contract)
<b>Food Cost-Including Commodities*</b> Enter the amounts of food and milk purchased and received. Include the Commodity Distribution Assessment Fee, Commodity Value and Bonus Commodity Value (Do not include rebates, discounts and credits)	\$ 813,707.00	\$ 1.067
<b>Commodity Delivery Charge*</b> Enter the charge to have the commodities delivered	\$ 8,000.00	\$ 0.010
<b>Direct Labor and Benefits*</b> Enter the gross amount paid for salaries and fringe benefits to foodservice workers	\$ 820,755.00	\$ 1.076
<b>Other Direct</b> Enter the cost for nonfood items such as paper goods, supplies, equipment repairs	\$ -	\$ -
<b>Nonreimbursable Expenses*</b> Enter all expenditures that are not an allowable cost for reimbursement purposes	\$ 307,137.78	\$ 0.403
<b>Administrative Fee*</b> Enter the fee that will be charged to manage the program	\$ 16,935.89	\$ 0.022
<b>FSMC Management Fee*</b> Enter the fee that will be charged to manage the program	\$ 11,443.17	\$ 0.015
<b>Indirect Costs*</b> Enter the amount of utilities and indirect labor charged to manage the program	\$ -	\$ -
<b>Other: Please List*</b>	\$ -	\$ -
<b>Subtotal Expenses/Total Cost Per Meal</b>	\$ 1,977,978.83	2.59
<b>Less Rebates, Discounts and Applicable Credits</b>	\$ -	\$ -
<b>Less Commodity Usage @ \$ 0.2075 Per Reimbursable Lunches:</b>	\$ 491,055	\$ (101,893.91)
<b>Total Expenses</b>	2063391	\$ 1,876,084.92
<b>Guarantee to SFA</b>	\$ 1,318.00	\$ 1,815,911.97
<b>School Nutrition Program-Profit or (Loss)</b>		\$ 1,876,084.92
<b>*All items must be included in a budget summary and itemized in full detail</b>		\$ (60,172.95)

**Questions regarding the Warren County School District Request for Proposals**

1. Is a performance bond required or just a bid bond as normal? A performance bond is not required.
2. What price per meal is being charged to the Jefferson DeFrees Pre-K, Beacon Light and Head Start programs? \$2.50  
Are these meals picked up or delivered? Delivered by FSMC.
3. What is the estimated annual revenue from vending service the FSMC is required to provide? Which district account receives the proceeds from the vending program? Not part of Cafeteria Fund.
4. Beacon Light Behavioral Health Systems is currently seeking proposals for the management of their food service program. If they would contract with a FSMC, would the district continue to provide Beacon Light with the meals listed in the RFP? Yes.
5. Does the district require that the FSD be a certified chef, or can the chef be any member of the management staff? If the FSD is required to be a certified chef, and that person should leave, will the contract need to be rebid if the replacement does not meet the chef requirements? (This may constitute a material change under PDE regulations.) Yes.
6. Average Daily Participation (ADP) Worksheets for Breakfast, Lunch and Ala Carte do not match the numbers provided on the Projected Operating Cost (POC) forms:  
ADP Breakfasts = 136,577 meals per year  
POC Breakfasts = 153,725 meals per year (use POC)  
Difference of 17,148 meals or about 96/day  
  
ADP Lunch = 419,576 meals per year  
POC Lunch = 491,055 meals per year (use POC)  
Difference of 71,479 meals or about 399/day  
  
ADP ala Carte = \$179,537.00 per year  
POC ala Carte = \$339,826.00 per year (use POC)  
Difference of \$160,289.00 or about \$895/day

See document titled "Item 4: Question/Answers Attachment 1."

7. The annual revenues and costs will be drastically affected depending on the accuracy of the above information. Could you please clarify or correct? Actual average for ADP is September to December. January to June has largest participation based upon last 2 years. Use POC for bid.
8. The state reimbursement is listed as \$0.11, is this for the nutrition incentive? The PDE requires nutrition incentive reimbursements to be shown separately as per their forms. The POC shows that all schools receive the additional \$0.02 reimbursement for breakfast participation that



exceeds 20%. However, the ADP sheets show that not all schools are over 20%. Some schools should receive \$0.02 and some \$0.04. Could you please clarify or correct? Non-severe needs schools are Russell Elementary School, and Eisenhower Middle/Senior High School, but all schools participate in the nutritional incentive program.

9. The labor & fringes shown on the Labor Worksheets = \$785,056.78. The POC labor and fringes is listed as \$820,755.00 for a difference of \$35,698.22. Could you please clarify or correct? Difference is due to benefit cost during summer – District pays benefits during the summer.

10. The formula for the meal equivalent factor is specified on Page 6 Item P. It is more inline to have all companies utilize the same factor.

Federal Free reimbursement	= \$2.57
State Free reimbursement	= .10
Specified Commodity Rate	= <u>.2075</u>
Correct Meal Equivalent Factor	= 2.8775

Could you please require that all companies use the correct factor of 2.8775 for ala Carte and Adult sales? Yes.

#### **Additional Information Requested**

11. Could you please provide the salary and benefit costs for the Assistant Food Service Director since it is required that the FSMC must retain that person? \$36,050.00. See attached titled: "Item 4: Questions/Answers Attachment 2."

12. Could you please provide the annual estimated catering sales? This will be needed to develop a special function profit sharing proposal as required in the RFP? Estimated at \$50,000.00

13. Could you please provide a copy of the Child Nutrition Finance Report for 2007 – 2008? No.

14. Could you please provide copies of the Monthly Edit Checks for all schools for this year? No.

15. Could you please provide a copy of the complete ala Carte price list? Yes. See document titled "Item 4: Question/Answers Attachment 3."



# Food Service Bid, Addendum #1 - Item #4, Attachment 1

## Warren County School District 2007 - 2008 Meals

	Actual September	Actual October	Actual November	Actual December	Actual January	Actual February	Actual March	Actual April	Actual May	Actual June	Actual/Proj. Full Year
Service Days	20	20	18	17	14	18	23	20	20	9	179
Breakfast Meals	14757	16312	15480	12865	10678	13547	18554	17507	18287	7170	145767
Lunch Meals	52791	58084	52404	49377	39322	50435	65887	56447	58288	20283	505318
Equivalent Meals	8448	10701	9205	8023	6985	8957	12291	10814	10870	3479	88573
Total Billable Meals	75,996	85,697	77,099	70,265	56,985	72,939	96,732	86,568	87,445	30,932	740658
Equivalent Dollars	\$ 22,535.04	\$ 28,544.92	\$ 24,554.34	\$ 21,401.35	\$ 18,632.49	\$ 23,892.80	\$ 32,786.24	\$ 28,312.85	\$ 28,995.73	\$ 9,280.23	\$ 238,935.98



**Kennerknecht, Norbert**

---

**From:** Rieder, Candis  
**Sent:** Tuesday, February 24, 2009 12:11 PM  
**To:** Kennerknecht, Norbert  
**Subject:** Information on Salary

Norbert,  
Below is the information you requested on my present salary and benefits as Assistant Food Service Director.

As of January 2009:

- Present salary is \$36,050/year with Insurance Benefits including 26 weeks full pay short term disability insurance
- Vacation is 10 days per year with an increase to 15 days after 3 years (July 2009) and 20 days at 7 years
- Holidays are paid for New Year's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve (1/2 day), Christmas Day, and Two floating Holidays.
- Yearly Raise is 3.5 %

*Candy Rieder, Office Manager*  
WCSD/ARAMARK K-12 Educational Food Services  
Warren County School District  
185 Hospital Drive - Curwen Building  
Warren, PA 16365  
Phone (814) 723-6900 ext. 2159  
Cell (716) 485-3988

2/24/2009



ALa Carte Price List - Warren	
Item	Sell Price
Gatorade - High School & Middle	\$1.25
Izze Drink - High School & Middle	\$1.00
Water	\$0.50
Milk	\$0.50
4 oz. Juice	\$0.40
Fruit/Vegetable	\$0.65
Roll/Bread Stick	\$0.35
Otis Cookie	\$0.35
Otis Cookie - 3	\$1.00
Sun Chips	\$0.55
Baked Lays (ALL)	\$0.55
Popcorn White Cheddar	\$0.55
Pretzels Tiny	\$0.55
Nabisco 100 Calorie Packs - 5 Varities	\$0.65
Frito Lay 100 Calorie Packs - 2 Varities	\$0.55
Simply Chex - 3 Varities	\$0.65
J&J Pretzel - Small Middle & High	\$0.50
J&J Pretzel - Large Middle & High	\$1.00
Cheese Sauce	\$0.40
Mini Ice Cream Cone	\$0.75
Fruit Punch Pop	\$0.50
Fudge Dream Bar	\$0.50
Ice Cream Sandwich	\$0.65
Van/Choc Pudding Pop	\$0.50
Sundae Crunch	\$0.65







WARREN COUNTY SCHOOL DISTRICT

CENTRAL ADMINISTRATIVE OFFICES

185 HOSPITAL DRIVE  
WARREN PA 16365-4885

ROBERT B. TOWSEY, PH.D.  
INTERIM SUPERINTENDENT

**FOOD SERVICE RFP  
ADDENDUM RECEIPT ACKNOWLEDGEMENT**

**NOTICE TO BIDDERS OF RECORD:**

This Addendum forms a part of the Contract Documents and modifies the original RFP. Bidders shall carefully review the RFP for revised and updated items.

**NOTE:** Bidder must acknowledge receipt of this Addendum by signing and dating below. The acknowledgement **MUST** be included in the sealed bid packet.

**I acknowledge receipt of this addendum and all 9 pages:**

Name (please print): Jeff Gilliam

Name of Company (please print): ARAMARK Educational Services, LLC

Signature: 

Date: March 10, 2009



## 3. Management and Staffing

Like most school districts, you are undoubtedly proud of your employees and concerned for their welfare. The right organizational structure enables employees to consistently deliver high-quality services and, in turn, receive greater job satisfaction. Appropriate leadership, support, and employee productivity can positively influence morale. The right structure and management expertise can reduce turnover and drive consistent improvements in service excellence and employee development.

ARAMARK has grown to a \$13.5 billion corporation because we can accommodate the diverse needs of our clients and customers. We select top-notch staff and managers, for whom we provide the best training and resources available in the industry. We offer them the opportunity to make decisions and develop a sense of ownership that inspires them to run our operations as if they were their own.

The success of any service program relies heavily on the caliber of the management personnel, including their ability to fit into the personality of the school district. For that reason, ARAMARK Education involves you in the selection of your director. Our Management Team of Justin and Candy are both active members of the Warren County School District's administrative team and community.



## Food Service Director / Chef

ARAMARK Education provides and supports a full-time resident food service director (FSD), Justin Tech, as well as a full-time assistant food service director, Candis Reider, who are exclusively assigned to the Warren County School District Food Service Program.

In addition to meeting the required levels of education and experience, an ARAMARK Education food service director is both personable and professional. The director is an innovative leader who is organized and can plan and implement under any pressure situation.

### FSD Key Responsibilities

The foremost responsibility of your food service director is the successful management and direction of all phases of your program. His goal is to achieve high levels of customer and client satisfaction. He serves as the primary representative of ARAMARK Education, ready to assist in all phases of planning, budgeting, analysis, and reporting relating to your operation. The food service director controls account expenditures and maximizes use of account resources. Although the director assumes responsibility, the authority to make necessary policy will remain with the district administration and board.

Your food service director implements training and development programs for all employees, develops and implements a comprehensive Sanitation Program, and participates in the development of a performance plan for those who report to him.

Another key responsibility of your food service director is to ensure compliance with all district policies and programs by conducting continual analysis of the operations, recommending any operational changes to the ARAMARK Education district manager and Warren County School District liaison. Your director ensures all purchasing is in compliance with all company and District purchasing programs. The director remains responsive to the needs of the board, administration, parent organizations, teachers, students, and all other interested groups.

The fiscal accountability responsibilities of your food service director includes prompt and accurate completion of all recording and reporting systems. The food service director participates in the formulation of budgets and plans with the managers, district manager, and Warren County School District liaison, and he strives to maintain those operating budgets. The director's goal is to foster the growth of your operations through use of all designated marketing programs, including special events and promotions, nutrition education programs, and ARAMARK Education merchandising concepts.



## Assistant Director

Among the responsibilities of your Assistant Director are the coordination and organization of the merchandising and marketing programs at each cafeteria facility and the support, assistance, and direction of food service personnel. This position requires knowledge of school food service, personnel management, student involvement, and operational standards.



## PROFESSIONAL CREDENTIALS

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# JUSTIN M. TECH

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### EXPERIENCE

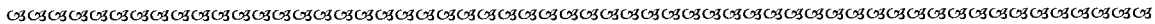
- Executive Chef/Food Service Director** 2007–Present  
ARAMARK, Warren, Pennsylvania  
Manage 17 locations, with \$1.2M in sales per year. Run community cooking classes. Responsible for all aspects of food development, creation of menus, and hiring, disciplining, and training of employees. Manage inventory and food cost. Oversee district ordering. Responsible for vendor programs and catering. Develop of new products. Create cost effective measure. Assist other school districts.
- Executive Chef/Assistant Food Service Director** 2006–2007  
ARAMARK, Erie, Pennsylvania  
Responsible for all aspects of food development, and training of employees. Created menus. Implemented new breakfast program. Responsible for inventory and food cost, vendor programs, and catering. Oversaw district ordering. Developed new products. Created cost effective measures. Assisted other school districts.
- Executive Chef** 2005–2006  
Holiday Retirement Corporation, Erie, Pennsylvania
- Marketing Associate** 2005–2005  
Sysco Food Service, Jamestown, New York
- Executive Chef** 2004–2005  
Metz and Associates, Erie, Pennsylvania
- Supervisor/Cook 4** 2001–2004  
Hyatt Regency Columbus, Columbus, Ohio
- Store Room Account/Office Manager/Tutor** 2000–2001  
IUP Academy of Culinary Arts, Punxsutawney, Pennsylvania
- Manager** 1999–2000  
Marconi Bread Company, Erie, Pennsylvania

### EDUCATION

- IUP Academy of Culinary Arts, Culinary Arts
- Erie County Technical School, Culinary Arts



# Candis A. Rieder



## QUALIFICATIONS

- ✦ Fifteen years of business office experience including bookkeeping for twelve business accounts with Curtis & Son Oil, Inc., Administrative Assistant for the Manager of Revenue Department with ALLTEL Northeast Region, and experience working with the Warren County School District as an Elementary Secretary, Secondary Secretary, Part-time Secretary to Director of Buildings & Grounds. Present experience as Office Manager/Assistant Director of Food Service.
- ✦ Ten years of classroom experience including team teaching, parent communications, and public relations for a private school.

## WORK HISTORY

- ✦ *2006-Present - Office Manager/Assistant Director Food Service, ARAMARK, Warren County School District, Warren, PA*

In serving with this current position, I have the opportunity to work daily in a fast paced office handling a variety of duties, including managing student accounts for enrollment of 5300 students, all sales and meals tracking, bookkeeping, billing, public relations, newsletter design and development, employee relations, special event coordinator, computer management, computer support help, and computer instruction to twelve cafeteria managers and 45 cafeteria support employees.

- ✦ *2004-2007 - Secretary, Warren County School District, Warren, PA*

In serving as the Secretary of the Jefferson Elementary School and Warren Area High School, I had the opportunity to work daily in various computer programs, organize office settings, provide assistance through the school year and summer with student database entry, and assist in many of the duties to ready new offices for the Warren Area Elementary Center. As a secretary for the Director of Buildings and Grounds, I received experience in contract development, utility tracking, and development of reports for WCSD Board of Directors.

- ✦ *1995-2004 - Assistant Teacher, Imaginative Preschool, Sugar Grove, PA*

As the Assistant Teacher to an enrollment of 46 preschool age level children, I was responsible for assisting with choosing of daily social, physical, and educational curriculum, assisting in daily instruction and supervision of classes, community public relations, and parent communications.

- ✦ *1984-1989 - Administrative Assistant, ALLTEL Northeast Region, Jamestown, NY*

As the Administrative Assistant to the Revenue Department Manager, I was responsible for managing the office clerical, and computer duties, creating and updating bookkeeping spreadsheets, researching and troubleshooting post billing issues for business accounts, and serving as only Secretary to department of twelve Revenue Supervisors and Accountants.

- ✦ *1981-1984 - Secretary, Curtis and Son Oil, Inc., Sugar Grove, PA*

As the Secretary, I provided clerical duties, computerized oil reports, and assisted with the recording, banking, auditing, and maintaining twelve separate corporation bank accounts.

## EDUCATION

- ✦ Diploma earned at Eisenhower High School, 1980
- ✦ Secretarial-Business Degree certificate earned at Jamestown Business College, 1981
- ✦ Academic credits in computer courses earned at Jamestown Community College, 1982
- ✦ Various Childcare credits earned through Northwest Tri-County Intermediate Unit of Edinboro, 2001-2004
- ✦ Employed to work on Gateway, Pentamotion, IBM, WANG computer systems and can operate Microsoft Word, Publisher, Excel, PowerPoint, Access, Outlook and Food Service Accounting programs
- ✦ Presently studying for Serv-Safe Certification to be completed in March 2009

## Region Support

A major portion of ARAMARK Education's success managing school programs can be attributed to our management support concept. We have invested heavily in the leadership quality of our support resources—both systems and people. We stay on the leading edge and set the standard for the industry. Even though your Food Service Program success relies on the quality of our on-site management personnel, the regional and corporate support resources available to your operation distinguish ARAMARK Education from other programs.

By using a team approach, ARAMARK Education will continue to offer immediate professional attention to support your needs on multiple levels. Your local support team consists of your ARAMARK Education district manager, vice president, and specialists in all aspects of managing a successful food service management program. This team of managerial and technical staff provides:

- Leadership
- Marketing support
- Financial planning
- Human resources management assistance
- Technology
- Other specialized support

Our responsiveness is the key to your control. The following regional group of experienced leaders will visit your facility regularly to provide support. Professional biographies for identified individuals are provided at the end of this section.

- **Regional Vice President**—Mark Poston is responsible for all of ARAMARK Education clientele in the East Region. He is available to confer with you on the success of the Food Service Program functions and to ensure that the service meets your objectives and timetable. Mark makes regular visits and conducts regional meetings to train and update our managers. He brings you the latest in trends and research, offers state-of-the-art service options, and helps you devise long- and short-term goals based on collective experience.
- **Vice President of Operations**—Richard Sikoral provides overall planning, direction, training, and control to our customers within the East Region. His actions support client satisfaction and growth for our food clients in the region. He has the overall responsibility to see that the objectives of Warren County School District are met. Richard has the responsibility of ensuring that the appropriate ARAMARK Education resources are applied to provide you with the highest quality, most cost-effective service possible.

- **District Manager**— Patrick G. Gallagher is one of the East Region managers who bring to life our services for our clients and customers. Patrick visits your facility regularly to provide support. In addition to reporting to Warren County School District management, your ARAMARK Education food director reports to Patrick.
- **Regional Marketing Director**— Marnie Sherno works to implement a customized marketing plan relevant to your district. By using our corporate marketing, merchandising, and promotions, the regional marketing director provides a dining experience that is fun and interesting, eliminating the boredom quotient.
- **Regional Human Resources Director**—Shinita Carter supports your resident management staff by providing ongoing training programs. In addition, Shinita assists with labor planning and recruitment services and methods. Her other responsibilities include management succession planning, human resources audits, employee opinion surveys, EEO compliance, and affirmative action plans. Finally, Shinita is responsible for ensuring that effective recognition programs are in place to build morale and develop employee pride.
- **Director of Business Development**—Steve Herchenrider is responsible for sales and marketing within the East Region. He plays a key role by ensuring that client service expectations are met throughout the relationship.
- **Region Food Service “Best Practices” Team**—Each food services director within the region has direct responsibility for a “best practices” implementation. This promotes expertise throughout the region and ensures a consistent approach to our programs. This team is comprised of the food service director, district manager, merchandising and marketing experts, and human resources, sales, and select personnel from other ARAMARK Education-managed districts.
- **Region Finance Team**—The team, led by Chuck Toner, is responsible for measuring and monitoring performance. Tracking expenditures and interpretation of key variances require an experienced financial manager who understands not-for-profit accounting, as well as food management. Our region finance director is responsible for the development and implementation of all performance measurement and monitoring systems. Examples may include financial status, employee productivity, project expenditure and status, customer satisfaction, and benchmarking.





## Team Oversight

District Manager Patrick G. Gallagher and Vice President of Operations Richard Sikoral supervise the work of the on-site food service team. Mark Poston, Regional Vice President, has overall responsibility for the Warren County School District relationship.

Throughout our organization, our corporate leadership is cognizant of the level of service we provide to our business partners; ultimately, their success and reputation equates to our success and reputation. Our corporate leadership achieves our commitment to providing optimum performance by focusing on several key areas:

- **Frequent Site Visits**—Our accounts receive support at various levels throughout the organization. Part of our strategy for success is having frequent face-to-face visits and conversations with our business partner to ensure we are meeting your expectations.
- **Written and Telephonic Communication**—Through site visits or other methods of communication, our goal is to ensure we are aligned with our business partner and work together as a team to provide the best customer service to our students and parents.
- **Monthly Operations Review**—Through the monthly operations review with our site team, we examine performance management and ways we can propel our services to the next level. Senior leadership and site leadership discuss operational and financial aspects of the services we are providing to our business partners.
- **Weekly Contact with District Manager and Food Service Director**—As a regional team, we discuss best practices, operating standards, strategic management, challenges, and successes to help us work more effectively to provide optimum service for all our business partners.



## Support Visitation Schedule

When you choose ARAMARK Education, you receive a seasoned, trained, and 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 submit a visitation schedule by key staff members, which is designed for communication, support, follow-through, and the guaranteed success of your program. We will adjust this schedule as needs arise.

### Mark Poston, Regional Vice President

- Annual visit and discussion
- Monthly monitoring
- Open-door availability

### Richard Sikoral, Vice President of Operations

- Monthly and quarterly visits
- Weekly account monitoring
- Open-door availability

### Patrick G. Gallagher, District Manager

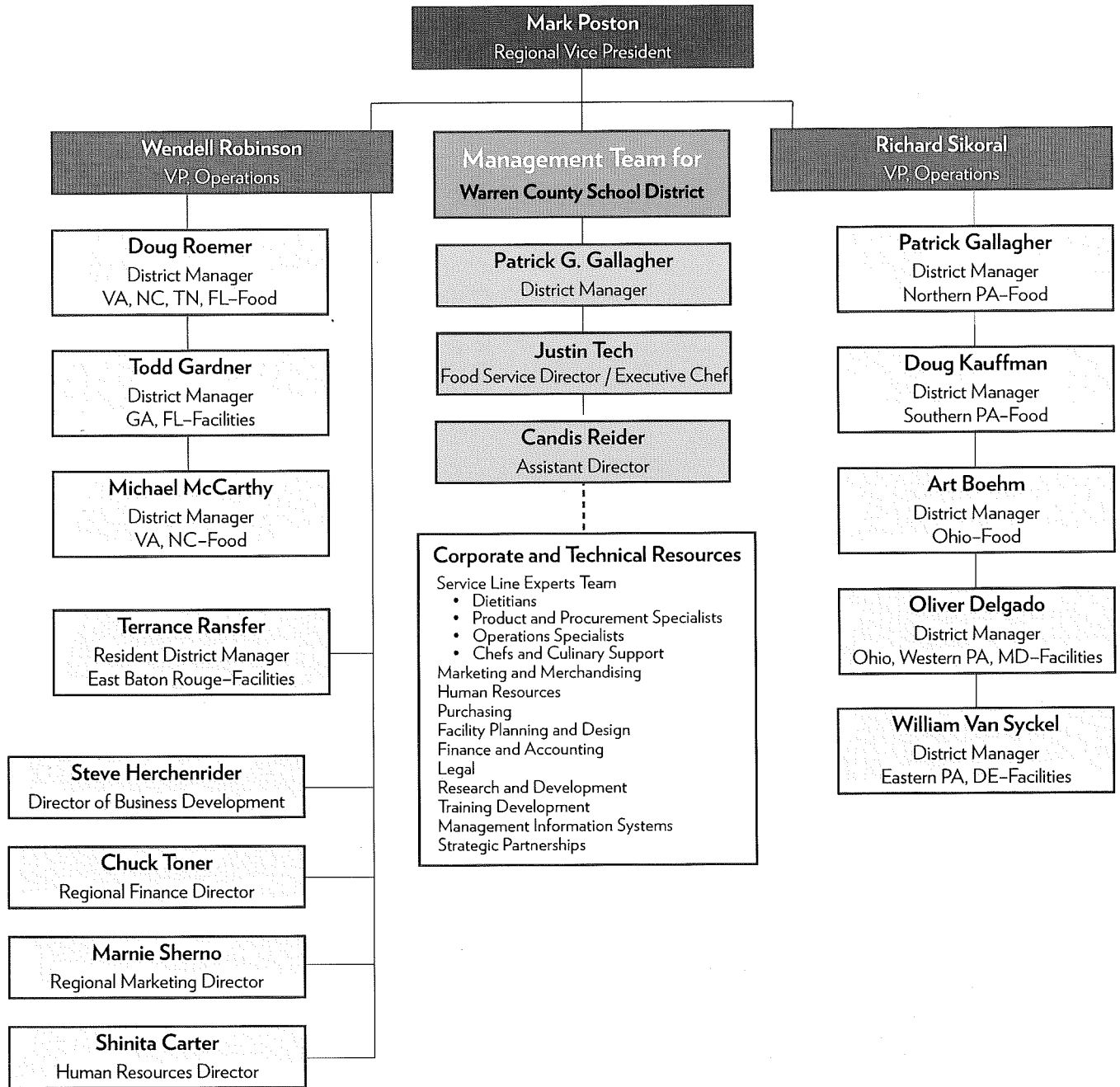
- Visits and discussions as needed
- Constant monitoring
- Weekly review with director
- Board meeting attendance
- Annual audits
- Assistance with director's training

### Shinita Carter, Human Resources Director

- Provides ongoing human resources support to the food service director and hourly food service employees
- Follows up as needed
- Plans director's training schedule



## ARAMARK Education East Region Organization



## ARAMARK Education

### East Region Management Team Biographies

#### MARK T. POSTON, REGIONAL VICE PRESIDENT

Mark is the Regional Vice President for the ARAMARK Education K12 East Region. He has several years in the industry of food service management. His previous position was with Bennigan's, where initially he was responsible for creating a new department focused on upgrading specified high-value restaurants and quickly transitioned to their leadership team as the Regional Vice President for the Northeast and then as President of the 314-unit chain. Mark is a graduate of the U.S. Naval Academy in Annapolis, Maryland, with a degree in business management and technology. He is married with three children and resides in Ambler, Pennsylvania.

#### RICH SIKORAL, VICE PRESIDENT OF OPERATIONS

Rich Sikoral's more than 23 years of experience in the food service industry includes service at restaurants, campuses, healthcare, catering, and theme parks. Rich is responsible for ARAMARK operations in public schools in northeastern Pennsylvania, western Pennsylvania, and New Jersey. Rich has a B.S. in business administration from Thomas Edison State College and is certified as a Food Management Professional by the National Restaurant Association. He is currently working on his M.S. in management.

#### PATRICK G. GALLAGHER, DISTRICT MANAGER

Patrick G. Gallagher joined the ARAMARK team in 2008 as a District Manager for the Pennsylvania business. Drawing on more than 20 years of experience in the food services industry, he actively works with his management teams to grow participation and improve the food service operations for the his districts. He is energized by the opportunity to support the division as both a field team leader and mentor for ARAMARK's new hire on-boarding program. Patrick was awarded his Bachelor of Arts from the University of Pittsburgh and his M.B.A. from The Katz Graduate School of Business.

#### STEVE HERCHENRIDER, DIRECTOR OF BUSINESS DEVELOPMENT

Steve Herchenrider has been with ARAMARK for 11 years. He began his career as a District Manager with School Support Services and then moved to Business Dining Services. In 2002, Steve returned to ARAMARK Education as the Director of Business Development. He is responsible for developing our business in East Region, Pennsylvania, Ohio, and south through the Carolinas and Florida. Steve has a business degree from Lycoming College in Pennsylvania, a culinary degree from the Culinary Institute of America, and an M.B.A. from Pennsylvania State University. He and his family reside in the Philadelphia area.



**MARNIE SHERNO, R.D., L.D.N., REGIONAL MARKETING DIRECTOR**

Marnie Sherno maintains a dual role within ARAMARK Education, as both a Regional Marketing Director and as a Registered Dietitian. In her marketing role, she is responsible for developing the regional marketing strategy to meet regional growth goals and assisting operators in meeting client and organizational objectives. As part of her responsibilities as a Dietitian, Marnie acts as a consultant and technical reviewer of the division's Nutrition and Wellness Platform materials. Marnie completed a Bachelor of Science degree in nutrition at the Pennsylvania State University and is currently completing coursework toward her Masters of Business Administration degree at St. Joseph's University. Marnie began her professional career as a Nutritionist for the Women, Infants, and Children (W.I.C.) federal nutrition program. She later completed her Dietetic Internship at the Mayo Clinic in Jacksonville, Florida followed by clinical nutrition and management roles in both hospital and long-term care settings. After seeking roles that allowed her to utilize her nutrition knowledge to reach a broader audience, Marnie moved into the retail food business as the Director of Consumer Education for a 23-store supermarket chain while serving as adjunct faculty at Montgomery County (PA) Community College. She later worked for the United States Air Force as a Nutrition Program Manager, while also freelancing as a writer for food industry trade publications. Marnie joined ARAMARK in 2007 as the Marketing Manager for a major urban school district before moving into a regional role.

**SHINITA CARTER, REGIONAL HUMAN RESOURCES DIRECTOR**

As the Regional Human Resources Director, Shinita Carter is responsible for partnering with the East team members and providing leadership in support of the talent management efforts of the region. Shinita joined ARAMARK in 1997 in the role as Human Resources Specialist at Walt Disney World and from there she worked as a Unit Human Resources Manager at Duval County Schools. Since that time, she has successfully held positions of increasing levels of responsibility, including Regional Human Resources Manager in Higher Education based in Atlanta, and Regional Human Resources Director for ARAMARK, Sports and Entertainment, Conventions Center and Cultural Attractions in Houston. Shinita is a graduate of University of Florida where she received her bachelor of arts and also she attended University of Central Florida for post graduate studies. Shinita is an active member with SHRM and NAAHR.



## PROFESSIONAL CREDENTIALS

# PATRICK G. GALLAGHER

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### EXPERIENCE

**District Manager**

2007–Present

ARAMARK Education, Pennsylvania

Manage region with a team of 22 managers in 17 school districts and over \$23M in sales. Increased district profitability 400% by focusing on training in product quality, sales, and the reduction of costs. Train and develop managers on operations, budgeting, and financial projections. Developed financial tracking and forecasting tool, which was adopted corporate-wide. Advise, direct, and train management team on both employee and client relations. Renegotiated and awarded new contract with key account resulting in a 4.5% increase.

**Director of Operations**

2006–2007

New World Restaurant Group, Hamilton, New Jersey

Managed operations of 80+ franchised restaurants in a 10-state area with over \$50M in sales. Increased guest satisfaction and reduced costs through analysis of operation and implementation of operational efficiencies. Drove initiatives and developed tools and systems to increase sales and franchisee profitability, which includes analysis of food cost, price point, labor, and marketing. Key decision maker in the selection of new franchisees. Led a team of five consultants for new store openings, operations, and training. Developed compliance report used by consultant team to hold brand standards, which led to a 1-2% bump in year-over-year sales.

**Vice President of Operations**

2001–2005

Amazing Glazed, L.L.C, d/b/a Krispy Kreme Doughnuts, Pittsburgh, Pennsylvania

**District Manager**

1998–2000

Metz &amp; Associates, LTD.

**Regional Operations Manager**

1995–1998

Sodexo Marriott Services, Pittsburgh, Pennsylvania

**Director of Operations**

1994–1995

Bev-O-Matic, Food Service Division, Pittsburgh, Pennsylvania

**Various**

1982–1994

Morrison's Hospitality Group (Sodexo)

### EDUCATION

University of Pittsburgh, Katz Graduate School of Business, M.B.A., Marketing/Finance

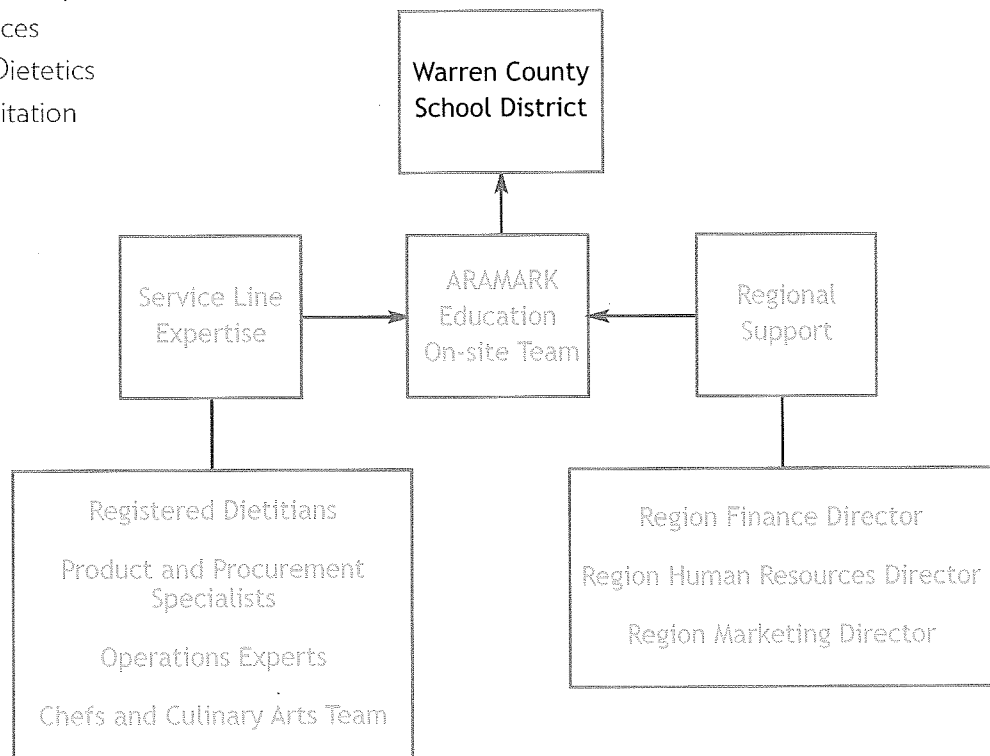
University of Pittsburgh, B.A., Economics



## Corporate and Technical Resources

One of the hallmarks of ARAMARK Education is the technical and corporate support we provide to our engagements through our Service Line Experts team. Our operating capabilities clearly differentiate ARAMARK from our competitors and from the management of 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 and efficiency. This support is critical to our food program successes. We have provided a chart below outlining the relationship between our corporate SLE support, regional support network, and the on-site Warren County School District team. These specialists have expertise in the following areas:

- Marketing
- Merchandising
- Facility Planning and Design
- Purchasing and Distribution
- Management Information Systems
- Training and Development
- Human Resources
- Nutrition and Dietetics
- Safety and Sanitation



*James A. Brown*

Our Service Line Experts (SLE) team provides resources to strengthen and support ARAMARK field management's core competence in nutrition, culinary excellence, and operating standards. The SLE team is comprised of:

**Dietitians**—The team's registered dietitians are experts in the NSLP regulations, dietary guidelines, and menu planning systems (such as traditional food based, enhanced food based, and nutrient standards based). The dietitians provide information, training, and support related to general nutrition, healthy food products, recipes, and menus. They monitor our field programs to ensure that we are delivering safe, healthy, and cost-effective dining options to our ARAMARK Education student customers.

**Product and Procurement Specialists**—The SLE team provides training and support in the areas of product specifications, procurement processes, USDA commodity utilization, and USDA commodity processing. The SLE team conducts WebEx® conferences for field personnel to ensure that our field managers are purchasing effectively and maximizing the availability of USDA commodities. The team monitors processor contracts and commodity-tracking Web sites to ensure that our field components are getting the most value possible out of our diverted commodity options.

**Operations Specialists**—The SLE team has a group of individuals dedicated to supporting the execution of operational standards in the field. They develop and deliver field training, conduct site-based operational audits, provide support in critical new account openings, and develop operational improvement plans for our field accounts. These individuals are experienced field operators with proven operational expertise and skills that can be applied to ensuring consistent execution and innovation in our field operations. Operational focus ranges from HACCP standards and occupational safety to food production processes and labor staffing.

Examples of some of the new tools, systems, and training programs that have been just recently developed and launched by our SLE Program Management Group are:

- **Food Core Competency Tools**—includes 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 waste tracker.
- **Site-Based Ops Standards Toolkit**—collection of tools and forms housed on ARAMARK's Web site packaged into a site-based kit for insuring execution against safety, sanitation, HACCP, and food production operating standards.
- **Eight-Steps of Food Production Basic Training**—provides training on the fundamentals of food production enabling front-line managers to execute against ARAMARK's stringent food production standards.



**Chefs and Culinary Support**—the SLE team has a lead chef who is fully supported by a team of chefs and culinary experts in ARAMARK's Culinary Development Group. Our Culinary Development Group tests and validates new recipes, maintains a database of working recipes specifically designed to support the K-12 environment, assists in the development of menu and wellness strategies, and provides training and support to the field.

Together, this service line expertise team of dietitians, chefs, culinarians, and operations specialists provides leadership and field support to make certain that ARAMARK Education is a market leader in health, wellness, operational efficiency, and culinary excellence.

## **Marketing and Merchandising**

Our national marketing group continually builds on the success of our award-winning dining brands and offers a strategic plan for implementing changes designed to enhance the total dining experience, revitalize a school district's nutrition program, elevate quality, increase participation, and satisfy our stakeholders—the students and parents. This merchandising program is a component of our branded programs—One World Café, Cool★Caf, 12 Spot, and U.B.U. Lounge. See our Marketing, Merchandising, and Promotions Section for detailed information.

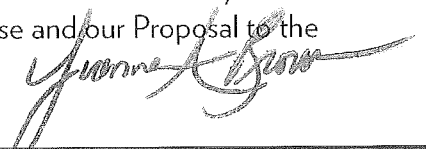
## **Human Resources**

At ARAMARK, people are our most important asset. Our corporate human resources support is responsible for the overall employee experience including training and development (see our Human Resources and Training and Development Sections for detailed information).

## **Purchasing**

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 the highest quality products are used in the District's 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 to the District 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, however, ARAMARK's policy is to make the vast majority of its 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 its manufacturers, products, and distributors to ensure we are offering the District the best products and services available. 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.

### **Strategic Partnerships**

When we choose our partners, we establish relationships that complement and enhance our areas of expertise, so that the facilities we serve receive high-quality service at favorable costs. When subcontractors are used, ARAMARK handles all of the administrative details, from selection and negotiation to billing and compensation. You need never be faced with any of the details or challenges inherent to vendor management. ARAMARK expects the same high level of service from vendors that we provide to you. Every vendor is subject to regular quality reviews to meet our product and service standards.

An example of the power of these partnerships is ARAMARK's relationship with SYSCO. As one of SYSCO's largest customers, we are in frequent contact with SYSCO's account executives so that they clearly understand our goals and objectives. Our ARATRACK database allows us to conduct ongoing audits and price verification to meet the terms of our agreement. An extensive network of field representatives provides outstanding quality control in the field. ARAMARK and SYSCO have worked together to develop a state-of-the-art order entry system to enhance efficiency. This partnership continues to expand and flourish. ARAMARK has also established a business alliance with the largest providers of maintenance and replacement parts and supplies. The goal of our relationships is to monitor supply and inventory costs, while providing the fastest possible response to facility maintenance needs.

We recognize that Warren County School District has various means to purchase goods and services, which may include government contracts or group purchasing organization (GPO) affiliations. Our objective is to continue to complement those programs and relationships.

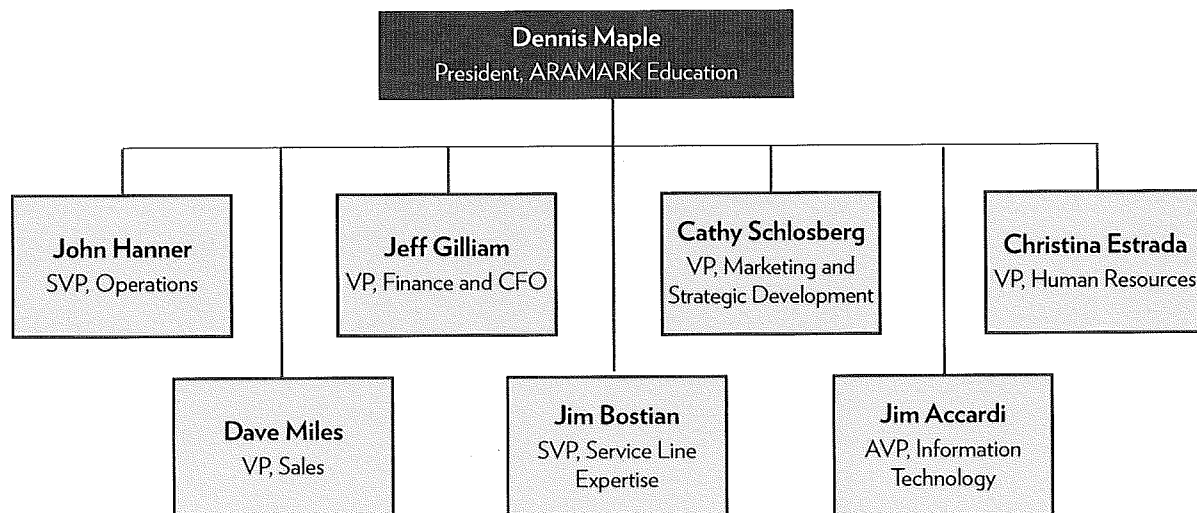


## Senior Leadership Team

We are proud of our senior leadership team led by Dennis Maple. The team is responsible for all of the support functions provided by ARAMARK Education and each functional region team reports to 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

## ARAMARK Education Senior Leadership Team



*John Hanner*

### **Dennis Maple, President, ARAMARK Education**

As President, Dennis Maple is responsible for the overall direction and management of ARAMARK Education, which provides a complete range of food, facility, and other support services to more than 650 K-12 school districts in the United States. Dennis previously served as Executive Vice President of ARAMARK Education, Facility Services. Prior to joining ARAMARK, he held positions in sales, market development, and operations at Kraft General Foods, Pepsi-Cola, Coors Brewing Company, and Quaker Oats Company.

In 2005, Dennis was named one of *Black Enterprise* magazine's "75 Most Powerful African-Americans in Corporate America," an annual list that considers executives from the largest 1,000 domestic and international corporations traded publicly on the U.S. equities markets. Throughout his career, Dennis has participated in and contributed to organizations such as The March of Dimes, The Thurgood Marshall Scholarship Fund, The Urban League, The NAACP, St. Jude Children's Hospital, and One Hundred Black Men of America. He is also a member of Omega Psi Phi Fraternity and serves on the board for the Philadelphia Charter of Outward Bound, an organization dedicated to the development of young people. Dennis earned a B.S. from the University of Tennessee.

### **John Hanner, Senior Vice President Operations**

John Hanner joined ARAMARK in September 2005 as the Regional Vice President for Education. He transitioned from HQ Global Workplaces, based in Lisle, Illinois, where he was an Area President, leading activities for sales of alternative office space solutions to 7,000 clients within eight states. Prior to joining HQ Global Workplaces, John served as Executive Vice President and Chief Operating Officer for Oak Brook, Illinois-based Clark Retail & Oil. He spent 10 years with Clark Retail & Oil, where he worked in a number of operations and marketing roles. John also has held operational and new business development roles with SuperAmerica of Florida and American General Finance. John earned his M.B.A. from Roosevelt University in Chicago, Illinois and his B.A. from Barry University in Miami, Florida.

### **Jim Bostian, Senior Vice President, SLE (Service Line Expertise)**

Jim Bostian is currently the Vice President of Service Line Excellence for both our food and facility services teams. Jim has been an ARAMARK employee since 1984 and had progressively taken on more complex assignments at a region and national level. In his current position, Jim is responsible for customer field support, training, account design, operational standards and innovation. Prior to this position, he was the Vice President for Client Services. Jim is a mechanical engineer by education.

**Christina Estrada, Vice President, Human Resources**

Christina Estrada joined ARAMARK in 2004, bringing with her more than 20 years of progressive human resources management experience working for Time Warner, American Online, The Walt Disney Company, and Citibank. She has had both generalist and specialist assignments and has held positions in the field and at the corporate level. Christina's passion and strengths are in the areas of leading organizational change, creating positive work environments, and developing talent strategies to meet client needs. She recognizes the importance of balancing individual employee needs with organizational needs to achieve positive results. Since joining ARAMARK Education, she has gained credibility at all levels of the organization and is a trusted advisor and coach. Christina earned a B.S. from the University of Arizona.

**Jeff Gilliam, Vice President of Finance and Chief Financial Officer**

Jeff Gilliam is currently the Vice President of Finance and Chief Financial Officer for ARAMARK Education. In 1994, he joined ARAMARK as the Controller and then was promoted to Vice President of Finance for ARAMARK Healthcare. In 2001, he assumed the role of Vice President of Finance for the Business & Industry market, and in 2004 the Vice President of Finance and Chief Financial Officer position for Education. Jeff earned a B.S. in accounting from Northern Illinois University and has participated in ARAMARK's Executive Leadership Institute.

**Dave Miles, Vice President, Sales**

As Vice President of Sales for ARAMARK Education, Dave Miles is responsible for leading new business acquisition strategies, accelerating the adoption of ARAMARK's new marketing platforms for the K-12 markets, continuing to develop our selling teams, and working closely with our colleagues in the Higher Education division to drive the full value that ARAMARK brings to the education Marketplace. Dave brings to ARAMARK Education a wide range of leadership capabilities in sales and has over 20 years experience in the professional management services industry. Most recently, he was with ARAMARK Sports & Entertainment, as Vice President of Sales where he had responsibility for new business development and retention in the professional sports world and for ARAMARK's Convention Center's and Cultural Attractions marketplace. Dave began his career with ARAMARK in Canada where he held several positions with increasing levels responsibility.



### **Cathy Schlosberg, Vice President of Marketing and Strategic Development**

Cathy Schlosberg has more than 20 years of marketing experience with a specialty in building brands. Much of her career has been in the food service industry, including senior marketing management positions at Kraft General Foods, Campbell's Soup, and Pierre Foods. All three companies do significant business with school districts around the country. Cathy joined ARAMARK in 2003 as Vice President, Strategic Marketing, conducting strategic planning and brand positioning for business units across ARAMARK. She then became Vice President of Marketing in the ARAMARK Education Facility Services business responsible for brand development, market strategy, and marketing execution for K-12 and Higher Education markets. She has recently assumed the position of Vice President of Marketing and Strategic Development, ARAMARK Education focused exclusively on K-12 Education. She is responsible for food and facility services and manages marketing, product development, legislative, and community relations efforts to the K-12 marketplace and the more than 600 school districts served by ARAMARK.

She is the author of the recent article: "Strategic Partnering: Debunking the Myths," which appeared in the November 2006 issue of School Business Affairs. Cathy earned her bachelor of arts degree in urban studies from Brown University and holds a master's degree in professional studies from the School of Hotel Administration at Cornell University.

### **Jim Accardi, Associate Vice President, Information Technology**

Jim Accardi joined ARAMARK in December 2001. Most recently, Jim worked for ARAMARK Higher Education as the Director of Information Technology Support. In this capacity, Jim supported a number of successful projects, including the deployment of an ARAMARK financial system and point-of-sales systems. He received his B.S. from the University of Maryland in information systems management.



## 4. Nutrition and Wellness

A healthy, well-nourished child has a head start toward academic success. With ARAMARK Education's nutrition and wellness expertise, Warren County School District creates the right conditions for your students to grow strong and flourish. Our menu strategy addresses the diverse needs of K-12 students and offers nutritionally balanced, appealing food choices. Our buying power and vendor relationships maximize choices and minimize procurement costs. We know how to help students stay fueled and focused for a productive day.



*Joanne A. Ben*

## Menu Development

With food service experience in nearly 400 school districts, we know how to keep your students healthy, happy, and energized with enticing, nutritious menus. Our extensive database of age-specific, dietitian-developed recipes helps you meet or exceed the toughest state nutrition guidelines. ARAMARK Education stays on the cutting edge of recipe and menu development thanks to our:

- **Detailed food production programs**—ARAMARK Education has access to thousands of recipes. Our proprietary Food Production Program provides information on required USDA nutrients as well as cholesterol, sodium, fiber, sugars, and all essential vitamins and minerals.
- **Registered dietitians**—Our dietitians direct recipe and menu development ensuring nutrition compliance.
- **Student Nutrition Advisory Committees**—Students attending your schools provide input on food selections, recipes, and promotional ideas.
- **Customer food preference surveys**—We survey students each year, and their input is used to adapt menus to meet their preferences.

*We know how to  
keep your students  
healthy, happy,  
and energized  
with enticing,  
nutritious menus.*

Our menus provide healthy choices for all students. We emphasize more fresh fruits and vegetables. Vegetarian dishes are offered daily. Our staff regularly develops new recipes to meet changing nutritional needs and test new products.





## ARAMARK Research Informs Cutting-edge Menu Options

Our extensive DiningStyles™ Research Program has uncovered much about student purchasing behaviors and satisfaction levels. Our research shows that today's students are under more pressure than ever to succeed in school. These students desire a casual, comfortable environment as a place to unwind, refuel, and connect with friends.

*Our extensive research program has uncovered much about student purchasing behaviors and satisfaction levels.*

While it is clear that students look for quick options, they consistently express a desire for healthy food choices, including vegetarian entrées; fresh fruits and vegetables; yogurt, protein, and granola bars; fresh juices; and home-style muffins. ARAMARK Education has responded with a wide variety of healthy meals and snacks during each meal period. Armed with our extensive research, our chefs chopped, diced, wrapped, and tested many variations until they clinched the right mix of flavors, meal options, and presentation guaranteed to meet the tastes of different age and demographic groups.

## Menus for Elementary, Middle, and High School Students

Culinary Development, ARAMARK's corporate culinary group, is a dedicated team of world-class chefs and dietitians who work to create new recipes that exceed government nutritional goals and students' expectations. We guarantee menus with extensive variety and high-quality products. We include plenty of fresh fruits and vegetables at all grade levels.

Elementary school students experience our One World Café and Cool★Caf, which combine traditional school lunch favorites with a variety of new menu items. Our One World Café and Cool★Caf menus are inspired by our branded destinations offered to secondary school students.

For secondary school students, ARAMARK Education has designed research-based menu concepts that reflect the habits, choices, and nutritional requirements of today's tween and teen population. The branded programs are designed to motivate more students to participate daily in their school lunch programs and take advantage of their preference for food on the go. Healthy choices include vegetarian entrées; fresh fruit and vegetables; nutritious salad and snack bars; fresh juices; and low fat, home-style baked goods. Our meals are not only tasty and fun to eat, but they follow government guidelines, providing appropriate portion size and nutritional content that growing teens need. More than 60 percent of the recipes have less than 30 percent of calories from fat.

For high school students, the menu focuses on new flavor combinations. We survey high school students across the country to find out about their favorite foods and restaurants, and blended our menu with today's popular dining trends. Menu themes target the more developed tastes and preferences of high school students. Students can express themselves by trying different combinations with one of our numerous made-to-order items. À la carte food items are available daily.

- **Deli**—Freshly made sandwiches, wraps, and hoagies
- **Pizzeria**—Healthy twists on favorite Italian specialties
- **The Grill**—Serving popular items such as chicken sandwiches and vegetarian burgers
- **Tacoria**—Offering more than 80 healthy Tex-Mex menu options
- **The Works**—New items and regional specialties

Whatever your needs, we can use our tried-and-true concepts or design a program to meet them.

**See the following pages for our menus.**





# 2008 September

## Breakfast Menu



MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

1	No School	2	Grilled Cheese	3	French Toast w/ Bacon	4	Egg & Cheese Burrito	5	Waffle w/ Sausage
8	French Toast Sticks w/ Sausage	9	Breakfast Pizza	10	Pancakes w/ Bacon	11	Cinnamon Roll	12	Open Face Bagel Sandwich
15	Eggs w/ Toast	16	Chef's Special	17	French Toast w/ Bacon	18	Egg & Cheese Burrito	19	Waffle w/ Sausage
22	French Toast Sticks w/ Sausage	23	Breakfast Pizza	24	Pancakes w/ Bacon	25	Cinnamon Roll	26	Open Face Bagel Sandwich
29	Eggs w/ Toast	30	Grilled Cheese						

Served Daily

\*Yogurt

\*Cereal w/ Toast

\*Pop Tarts

Offer vs. Served

Select 3

Components to

Make a Meal:

\*Daily Entrée

\* Fruit or Juice

\* Milk

Breakfast Prices

Full Paid \$1.00

Reduced \$.30

Free to Free Eligible

Justin Tech

Food Service

Director

Executive Chef

723-6900 ext 2145

Menus are subject to

change without notice.



# 2008 September

## Lunch Menu



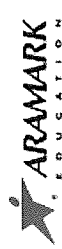
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
1	No School	2 Main Entrée Philly Cheese Steak Seasoned Corn	3 Main Entrée Corn Dog Oven Potatoes	4 Main Entrée Taco Salad Otis Cookie	5 Main Entrée Hot Turkey Sandwich Mashed Potatoes	<b>SERVED DAILY</b>  Week 1 Chick Patty Week 2 Hot Dog Week 3 Cheeseburger Week 4 Taco Nachos Week 5 Chick Nugget  <b>Pizzeria</b> Cheese Specialty  <b>Vegetarian Options</b>  <b>Offer vs. Served</b> Select 3 out of the 5 Components to Make a Meal: • Protein • Bread • Fruit or Juice • Vegetable • Milk  <b>Justin Tech</b> <b>Food Service</b> <b>Director</b> <b>Executive Chef</b> <b>723-6900 ext 2145</b>
8	Weekly Grab n Go: <u>Antipasto Salad &amp; Tuna Wrap</u> Specialty Pizza: <u>Bacon</u>	9 Main Entrée Meatball Hoagie Oven Potatoes	10 Main Entrée Macaroni & Cheese Broccoli	11 Main Entrée BBQ Chicken Wrap Carrot Sticks Otis Cookie	12 Main Entrée Grilled Cheese Tomato Soup	
	Weekly Grab n Go: <u>Crispy Rancher Salad &amp; Turkey &amp; Cheese Wrap</u> Specialty Pizza: <u>Pepperoni</u>					
15	15 Main Entrée BBQ Rib Sandwich Oven Potatoes	16 Main Entrée Chicken Parmesan Wrap Tossed Salad	17 Main Entrée Egg & Cheese Bagel Hash Brown	18 Main Entrée Chicken Bowl Otis Cookie	19 Main Entrée Pizza Sub Seasoned Corn	
	Weekly Grab n Go: <u>Chef Salad &amp; Chicken Ranch Wrap</u> Specialty Pizza: <u>Sausage</u>					
22	22 Main Entrée Chicken Cordon Bleu Wrap Oven Potatoes	23 Main Entrée Hot Turkey & Bacon Hoagie Green Beans	24 Main Entrée Pasta w/ Meatballs Bread Stick Tossed Salad	25 Main Entrée Buffalo Popcorn Chicken Carrot Sticks Otis Cookie	26 Main Entrée French Toast Sticks Sausage Hash Brown	<b>Lunch Prices</b> Full Paid Meals \$ Reduced Meals \$3.40 Adult Meals \$3.50 All Milk \$0.50
	Weekly Grab n Go: <u>BBQ Chicken Salad &amp; Italian Wrap</u> Specialty Pizza: <u>Pepperoni</u>					
29	29 Main Entrée Chicken Tender Sub Oven Potatoes	30 Main Entrée Chef's Special				
	Weekly Grab n Go: <u>Chicken Caesar Salad &amp; Big Ham &amp; Cheese Sub</u> Specialty Pizza: <u>Bacon</u>					

# 2008 September 12 SPOT

## Lunch Menu

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

<b>1</b>	No School	<b>2</b>	<u>Main Entrée</u> Philly Cheese Steak Seasoned Corn	<b>3</b>	<u>Main Entrée</u> Sweet & Sour Chicken White Rice Broccoli	<b>4</b>	<u>Main Entrée</u> Taco Salad Otis Cookie	<b>5</b>	<u>Main Entrée</u> Hot Turkey Sandwich Mashed Potatoes	<b>SERVED DAILY</b> Week 1 Pasta Bar Week 2 Taco Bar Week 3 Pasta Bar Week 4 Taco Bar Week 5 Pasta Bar
<b>8</b>	<u>Weekly Grab n Go: Antipasto Salad &amp; Tuna Wrap</u> <u>Specialty Pizza: Chicken Wing</u>	<b>9</b>	<u>Main Entrée</u> Meatball Hoagie Oven Potatoes Peas	<b>10</b>	<u>Main Entrée</u> Macaroni & Cheese Broccoli	<b>11</b>	<u>Main Entrée</u> BBQ Chicken Wrap Carrot Sticks Otis Cookie	<b>12</b>	<u>Main Entrée</u> Texas Grilled Cheese Tomato Soup	<u>Pizzeria</u> Cheese Specialty
<u>Weekly Grab n Go: Crispy Rancher Salad &amp; Turkey &amp; Cheese Wrap</u>										
<b>15</b>	<u>Specialty Pizza: Bacon</u>	<b>16</b>	<u>Main Entrée</u> BBQ Rib Sandwich Oven Potatoes	<b>17</b>	<u>Main Entrée</u> Chicken Parmesan Wrap Tossed Salad	<b>18</b>	<u>Main Entrée</u> Chicken Bowl Otis Cookie	<b>19</b>	<u>Main Entrée</u> Pizza Sub Seasoned Corn	<u>Grill Line</u> Chicken Patties Cheeseburgers
<u>Weekly Grab n Go: Chef Salad &amp; Chicken Ranch Wrap</u>										
<b>22</b>	<u>Specialty Pizza: White</u>	<b>23</b>	<u>Main Entrée</u> Chicken Cordon Bleu Wrap Oven Potatoes	<b>24</b>	<u>Main Entrée</u> Hot Turkey & Bacon Hoagie Green Beans	<b>25</b>	<u>Main Entrée</u> Buffalo Popcorn Chicken Carrot Sticks Otis Cookie	<b>26</b>	<u>Main Entrée</u> French Toast Sticks Sausage Hash Brown	<u>Vegetarian Options</u>
<u>Weekly Grab n Go: BBQ Chicken Salad &amp; Italian Wrap</u>										
<b>29</b>	<u>Specialty Pizza: Pepperoni</u>	<b>30</b>	<u>Main Entrée</u> Chicken Tender Sub Oven Potatoes						<u>Offer vs. Served</u> Select 3 out of the 5 Components to Make a Meal: • Protein • Bread • Fruit or Juice • Vegetable • Milk	
<u>Weekly Grab n Go: Chicken Caesar Salad &amp; Big Ham &amp; Cheese Sub</u>										
<u>Specialty Pizza: Sausage</u>										
<u>Lunch Prices</u> Full Paid Meals \$ Reduced Meals \$3.50 Adult Meals \$3.50 All Milk \$0.50										
<u>Justin Tech</u> Food Service Director Executive Chef 723-6900 ext 2145 Menus are subject to change without notice.										



Warren County School District Beaty Middle School Menu





# 2008 September

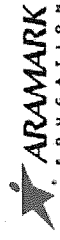
## Lunch Menu

u.b.u.  
lounge

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY

<b>1</b>	No School	<b>2</b>	<u>Main Entrée</u> Philly Cheese Steak Seasoned Corn	<b>3</b>	<u>Main Entrée</u> Sweet & Sour Chicken White Rice Broccoli	<b>4</b>	<u>Main Entrée</u> Taco Salad Otis Cookie	<b>5</b>	<u>Main Entrée</u> Hot Turkey Sandwich Mashed Potatoes	<u><b>SERVED DAILY</b></u>  Week 1 Pasta Bar Week 2 Taco Bar Week 3 Pasta Bar Week 4 Taco Bar Week 5 Pasta Bar  <u><b>Pizzeria</b></u> Cheese Specialty  <u><b>Grill Line</b></u> Chicken Patties Cheeseburgers  <u><b>Vegetarian Options</b></u>  <u><b>Offer vs. Served</b></u> Select 3 out of the 5 Components to Make a Meal: • Protein • Bread • Fruit or Juice • Vegetable • Milk  Justin Tech Food Service Director Executive Chef 723-6900 ext 2145  Menus are subject to change without notice.
<u>Weekly Grab n Go: Antipasto Salad &amp; Tuna Wrap</u> <u>Specialty Pizza: Chicken Wing</u>										
<b>8</b>	<u>Main Entrée</u> Chicken Nuggets Bread Stick Peas	<b>9</b>	<u>Main Entrée</u> Meatball Hoagie Oven Potatoes	<b>10</b>	<u>Main Entrée</u> Macaroni & Cheese Broccoli	<b>11</b>	<u>Main Entrée</u> BBQ Chicken Wrap Carrot Sticks Otis Cookie	<b>12</b>	<u>Main Entrée</u> Texas Grilled Cheese Tomato Soup	
<u>Weekly Grab n Go: Crispy Rancher Salad &amp; Turkey &amp; Cheese Wrap</u> <u>Specialty Pizza: Bacon</u>										
<b>15</b>	<u>Main Entrée</u> BBQ Rib Sandwich Oven Potatoes	<b>16</b>	<u>Main Entrée</u> Chicken Parmesan Wrap Tossed Salad	<b>17</b>	<u>Main Entrée</u> Egg & Cheese Bagel Hash Brown	<b>18</b>	<u>Main Entrée</u> Chicken Bowl Otis Cookie	<b>19</b>	<u>Main Entrée</u> Pizza Sub Seasoned Corn	
<u>Weekly Grab n Go: Chef Salad &amp; Chicken Ranch Wrap</u> <u>Specialty Pizza: White</u>										
<b>22</b>	<u>Main Entrée</u> Chicken Cordon Bleu Wrap Oven Potatoes	<b>23</b>	<u>Main Entrée</u> Hot Turkey & Bacon Hoagie Green Beans	<b>24</b>	<u>Main Entrée</u> Pasta w/ Meatballs Bread Stick Tossed Salad	<b>25</b>	<u>Main Entrée</u> Buffalo Popcorn Chicken Carrot Sticks Otis Cookie	<b>26</b>	<u>Main Entrée</u> French Toast Sticks Sausage Hash Brown	
<u>Weekly Grab n Go: BBQ Chicken Salad &amp; Italian Wrap</u> <u>Specialty Pizza: Pepperoni</u>										
<b>29</b>	<u>Main Entrée</u> Chicken Tender Sub Oven Potatoes	<b>30</b>	<u>Main Entrée</u> Chef's Special	<u><b>Lunch Prices</b></u> Full Paid Meals \$ Reduced Meals \$3.50 Adult Meals \$3.50 All Milk \$.50						
<u>Weekly Grab n Go: Chicken Caesar Salad &amp; Big Ham &amp; Cheese Sub</u> <u>Specialty Pizza: Sausage</u>										

Menus are subject to  
change without notice.



Warren County School District High School Menu

Nutritional Information		Serving Size	Calories	Total Fat (g)	% Daily Value*	Saturated Fat (g)	% Daily Value*	Monounsaturated Fat (g)	Potyunsaturated Fat (g)	Cholesterol (mg)	% Daily Value*	Sodium (mg)	% Daily Value*	Total Carbohydrate (g)	% Daily Value*	Dietary Fiber (g)	% Daily Value*	Protein (g)	% Vitamin A (IU)	% Vitamin C	% Calcium	% Iron
Salads																						
ANTIPASTO SALAD	each	140	6.4	10	2.3	11	2.7	0.5	15.7	5	559.2	23	13.9	5	1.3	5	7.0	3	6	5	5	
BBO CHICKEN SALAD	each	503	30.1	46	8.4	42	5.5	2.9	93.8	31	1034	44	22.8	9	4.3	17	36.2	199	52	18	15	
CRISPY RANCHER	each	544	40.2	61	7.5	37.5	1.7	0.5	52	17	684.8	29	29	8.6	3.7	14	14.8	98	25	7	6	
CHEF SALAD	each	454	19.2	30	6.7	6.5	2.3	162.2	54	820	34	36	12	4.9	19	28.5	148	56	16	19	19	
CHICKEN CAESAR SALAD	each	264	14.1	22	3.3	17	3.7	5.1	40.9	14	729.2	30	16.3	5	2.3	9	18.1	83	28	12	11	
SIDE SALAD	each	10	.1	0	0	0	0	.1	0	0	3.1	0	2.3	1	.8	3	.5	16	27	1	1	
Wraps & Sandwiches - Cold																						
HAM & CHEESE WRAP/SUB	each	408	19.3	30	5.2	26	5.8	5.7	39.8	13	1234.2	51	39.3	13	2.0	8	20	13	11	12	5	
ITALIAN WRAP	each	319	16.2	25	6.1	30	7	1.8	42.8	14	1034	43	28.2	9	2.1	8	14.3	21	10	10	14	
PEANUT BUTTER & JELLY	each	458	23.1	36	4.7	24	10.6	6.7	0	0	544.2	23	53.5	18	4	16	14.5	0	0	10	15	
TURKEY & CHEESE WRAP	each	373	20	31	5.5	28	3.6	1.1	40.5	14	1015.2	42	34	11	2.6	10	13.9	11	8	16	12	
TUNA WRAP	each	180	11.4	18	1.9	9	0.6	0.8	37.4	12	349.3	15	1.4	0	1.3	1	16.6	2	3	3	4	
CHICKEN RANCH WRAP	each	448	15.3	23	6.2	31	1.5	.3	29.2	10	1060.5	44	56.2	19	8.3	33	22.8	129	19	34	11	
CHICKEN FAJITA WRAP	each	379	8.9	14	2.6	13	3.9	1.7	51.3	17	12	34.7	12	1.6	6	5.0	28.4	10	45	19	20	
Pizzeria																						
BACON PIZZA	1/8 slice	365	13.3	20	6.3	32	4.5	1.7	49.6	17	952.7	40	34.1	11	1.4	6	26.7	8	15	42	14	
CHEESE PIZZA	1/8 slice	243	6.4	10	3.1	15	2.1	0.8	18.1	6	603.6	25	32.7	11	1.3	5	13.5	5	1	24	11	
CHICKEN WING PIZZA	1/8 slice	433	13.2	20	6.4	32	4.2	1.8	59.4	20	994.9	41	46.4	15	2.1	9	37.3	10	5	48	18	
PEPPERONI PIZZA	1/8 slice	312	10.2	16	4.5	23	3.9	1.2	28.6	10	819.3	34	38.4	13	1.6	6	16.5	5	1	25	14	
SAUSAGE PIZZA	1/8 slice	313	12.0	18	5.0	25	4.4	1.5	29.8	10	850.0	35	35.6	11	1.3	5	17.4	5	1	25	13	
TACO PIZZA	1/8 slice	336	14.2	22	6.9	35	5.2	.9	41.6	14	1054	44	33.5	11	2.1	8	18.5	29	25	25	16	
PIZZA SUB	1 each	489	7	11	2.5	12	2.5	1.5	12	4	918.9	38	83.7	28	6.9	28	24.6	84	171	26	31	
Fruit & Vegetables																						
APPLE, RAW	1 each	55	.2	0	0	0	0	0	0	0	1	0	14.6	5	2.5	10	.3	0	0	6	0	
APPLE JUICE	4 oz.	54	0	0	0	0	0	0	0	0	12	1	13.8	5	0	0	0	0	0	60	0	
APPLESAUCE	4 oz.	86	.2	0	0	0	0	0	0	0	3	0	22.6	8	1.4	5	2	0	0	4	0	
BANANA, RAW	1 each	72	.3	0	.1	0	0	0	0	0	1	0	18.5	6	2.1	8	.9	0	0	4.1	0	
BROCCOLI, BLANCHED	3 oz.	9	0.1	0	0	0	0	0	0	0	10.9	0	1.9	1	0.9	4	0.6	8	29	1	1	
CAULIFLOWER, BLANCHED	3 oz.	18	.4	1	.1	0	0	.2	0	0	11.9	0	3.3	1	2.1	9	1.5	0	58	1	1	
CARROT STICKS	3 oz.	25	.1	0	0	0	0	0	0	0	55.3	2	5.8	2	2.1	8	.5	195	3	2	4	
CARROTS, BLANCHED	3 oz.	2	0	0	0	0	0	0	0	0	3.2	0	5	0	2	1	0	19	0	0	0	
CORN, BLANCHED	3 oz.	102	4.2	6	2.4	12	1.1	0.4	9.5	3	1.4	0	16.9	6	2.1	5	.5	6	5	0	0	
FRUIT COCKTAIL	4 oz.	69	.1	0	0	0	0	0	0	0	5	0	18.1	6	1.2	5	.5	0	0	7.3	0	
GRAPE JUICE	4 oz.	60	0	0	0	0	0	0	0	0	16	5	0	5	0	0	0	0	0	0	0	
GREEN BEANS, BLANCHED	3 oz.	58	3.8	6	2.3	12	0.9	0.2	9.5	3	8.8	0	6.0	2	2.8	11	1.4	13	7	5	5	
HASH BROWN PATTY	1 each	130	8	12	4	20	0	0	10	0	250	10	253	84	3	12	1	0	0	0	0	
MANDARIN ORANGES, CANNED	4 oz.	46	0	0	0	0	0	0	0	0	6	0	11.9	4	.9	3	.8	0	0	13.7	0	
MASHED POTATOES	3 oz.	75	0.7	1	0.2	1	0.2	0	0	0	179.9	7	15.7	5	1.3	5	1.6	0	6	1	1	
ORANGE JUICE	4 oz.	57	.3	0	0	0	0	0	0	0	1	0	13.1	4	.3	1	.9	0	0	13	0	
OVEN POTATOES	1 each	45	.1	0	0	0	0	0	0	0	0	0	11.3	4	2.3	9	.9	0	0	23	0	
PEACH, CANNED	3 oz.	353	18.9	29	4.4	22	11.0	3.3	516.4	0	516.4	22	41.5	14	3.9	15	4.2	0	5	1	8	
PEAS, BLANCHED	4 oz.	68	0	0	0	0	0	0	0	0	6	0	18.3	0	1.6	7	6	0	0	3.8	0	
PEAR, CANNED	3 oz.	93	3.8	6	0.7	4	1.6	1.2	0	0	97.9	4	11.2	4	4.3	17	4.1	36	13	2	7	
PEAR, RAW	4 oz.	62	.1	0	0	0	0	0	0	0	5	0	16	5	2	8	.4	0	0	11.2	0	
PINEAPPLE, CANNED	1 each	81	.2	0	0	0	0	0	0	0	1	0	21.5	7	4.3	17	.5	0	0	12.5	0	
PINEAPPLE JUIC	4 oz.	75	.1	0	0	0	0	0	0	0	1	0	19.5	7	1	4	.5	0	0	17	0	
POTATO ROUNT	4 oz.	65	0	0	0	0	0	0	0	0	5	0	15	5	0	0	3	0	0	20	0	
RICE, STEAMED	2 oz.	67	3	6	1	5	0	0	0	0	107	5	9	3	1	5	1	0	0	16	0	
TOMATO SOUP	6 oz.	32	0.7	1	0.1	1	0	0	0	0	18.5	1	7.0	2	0.2	3	0.7	0	0	0	0	

*John D. Gurn*



POPCORN CHICKEN	12 pieces approx	220	13	20	3	15	5	5	30	10	240	10	15	5	1	4	10	2	0	2
PULLED PORK SANDWICH	1 each	406	23.8	37	8.7	44	10.4	2.2	107.7	36	814.6	34	15.6	5	0.5	2	29.2	4	0	13
SWEET & SOUR CHICKEN	3 oz	495	7.4	11	1.4	7	1.8	2.4	52.1	17	325.8	14	81.5	27	3.6	15	25.4	31	6	24
TACO FRIES	4 oz	387	17.6	27	7.3	36	7.5	1.4	54.7	18	1,039.9	43	35.7	12	2.7	11	20.5	6	9	20
TACO NACHOS	4 oz & 2 oz Chips	387	17.6	27	7.3	36	7.5	1.4	54.7	18	1,039.9	43	35.7	12	2.7	11	20.5	6	9	20
TACO SALAD	1 each	416	19.8	31	7.7	38	4.2	1.9	22.3	7	866	36	45.8	15	6.3	25	15.6	20	16	26
TURKEY & BACON HOAGIE	1 each	292	13.5	21	4.3	21	3.4	2.4	41.5	14	1032	43	25.9	9	.9	4	16.8	16	6	11
WAVE RUNNER (Fish Sandwich)	3 oz	231	6.2	10	1.6	8	2.2	1.8	37.2	12	379.4	16	27.4	9	1.3	5	15.2	7	1	11

### ALA CARTE ITEMS

Cookie, Chocolate Chip	1 each	130	6	9	3	15	0	0	5	2	95	4	17	6	1	4	1	2	0	0
Cookie, Oatmeal Raisin	1 each	120	5	8	2.5	13	0	0	5	2	125	5	15	6	1	4	2	4	0	0
Cookie, Sugar	1 each	120	5	8	2.5	13	0	0	5	2	115	5	18	6	0	0	1	4	0	0
Cookie, Carnival	1 each	110	3.5	5	1	6	0	0	10	3	70	3	19	6	.1	2	1	2	0	0
Milk, 1% White	1 cup	100	2.5	4	1.5	8	0	0	10	3	125	5	12	4	0	0	8	10	4	30
Milk, Skim	1 cup	80	0	0	0	0	0	0	>5	0	130	5	12	4	0	0	8	10	4	30
Milk, Whole	1 cup	150	8	13	5	25	0	0	35	11	120	5	11	4	0	0	8	8	4	30
Milk, 1% Chocolate	1 cup	140	2.5	4	1.5	7	0	0	10	4	120	5	25	9	0	0	8	10	4	30
Milk, 1% Vanilla	1 cup	140	2.5	4	1.5	7	0	0	5	2	120	5	25	9	0	0	8	10	4	30
Milk, 1% Strawberry	1 cup	140	2.5	4	1.5	7	0	0	5	2	120	5	25	9	0	0	8	10	4	30
Pretzel Soft, Small	1 each	160	1	2	0	0	0	.5	0	0	130	5	34	11	1	4	5	0	0	10
Pretzel Soft, Large	1 each	190	1	2	0	0	0	.5	0	0	160	7	40	13	2	8	6	0	0	2
Ice Cream Cone	1 each	170	6	9	5	25	0	0	5	1	85	4	27	9	0	0	3	0	0	20
Birthday Ice Cream Cup	1 each	70	1	1	5	2	0	0	1	0	40	2	13	4	0	0	2	0	0	25
Cotton Candy Ice Cream Cup	1 each	110	3	4	2	10	0	0	10	3	60	3	18	6	0	0	3	0	0	35
Ice Cream Sandwich	1 each	150	3	4	1.5	7	0	0	10	3	95	4	28	9	0	0	3	0	0	25
Fudge Dream Bar	1 each	90	1.5	2	1	5	0	0	5	1	55	3	16	5	0	0	3	0	0	20
Pudding Pop	1 each	100	3	4	1.5	7	0	0	0	0	40	2	17	6	0	0	2	0	0	25
Fruit Punch Pop	1 each	45	0	0	0	0	0	0	0	0	10	.25	10	3	0	0	0	0	0	0
Crisp, Apple	4 oz	250	8.3	13	3.9	20	3.1	1.0	0	0	92	4	43.9	15	2.2	9	1.7	1	2	6
Crisp, Cherry	4 oz	233	3.9	6	1.8	9	1.5	.5	0	0	55.6	2	48.4	16	1.7	7	1.7	3	3	5

Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Total Fat	Less than	2000	2500
Saturated Fat	Less than	65 g	80 g
Cholesterol	Less than	20 g	25 g
Sodium	Less than	300	300
Total Carbohydrate	Less than	2400	2400
Dietary Fiber	Less than	300 g	375 g
		25 g	30 g

<b>Week 1</b>	<b>Monday</b>	<b>Cost</b>	<b>Part. %</b>	<b>Tuesday</b>	<b>Cost</b>	<b>Part. %</b>	<b>Wednesday</b>	<b>Cost</b>	<b>Part. %</b>
	Chicken Parm Sandwich	\$ 0.44	25%	Philly Cheesesteak	\$ 0.37	25%	Hot Dog w/Cheese or Kraut	\$ 0.40	25%
	Green Beans	\$ 0.09	40%	Tater Stars	\$ 0.13	40%	Baked Beans	\$ 0.10	40%
	Chicken Nuggets w/ Roll	\$ 0.45	35%	Chicken Nuggets w/ Roll	\$ 0.45	35%	Chicken Nuggets w/ Roll	\$ 0.45	35%
	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%
	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%
	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
	Italian Wrap	\$ 0.50	5%	Italian Wrap	\$ 0.50	5%	Italian Wrap	\$ 0.50	5%
	Total Cents Per Meal	\$ 0.76		Total Cents Per Meal	\$ 0.75		Total Cents Per Meal	\$ 0.75	
<b>Week 2</b>	<b>Monday</b>			<b>Tuesday</b>			<b>Wednesday</b>		
	Rib BQ on a Bun	\$ 0.34	25%	Nachos w/Beef & Cheese	\$ 0.40	25%	Baked Chicken w/Roll	\$ 0.34	25%
	Oven Fries	\$ 0.13	40%	Mexican Corn	\$ 0.11	40%	Mashed with Gravy	\$ 0.09	40%
	Chicken Fries	\$ 0.27	35%	Chicken Fries	\$ 0.27	35%	Chicken Fries	\$ 0.27	35%
	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%
	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%
	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
	Tuna Salad	\$ 0.54	5%	Tuna Salad	\$ 0.54	5%	Tuna Salad	\$ 0.54	5%
	Total Cents Per Meal	\$ 0.69		Total Cents Per Meal	\$ 0.69		Total Cents Per Meal	\$ 0.67	
<b>Week 3</b>	<b>Monday</b>			<b>Tuesday</b>			<b>Wednesday</b>		
	Hot Ham&Cheese on Bun	\$ 0.40	25%	Salisbury Steak w/Roll	\$ 0.48	25%	BBQ Chicken Sandwich	\$ 0.32	25%
	Green Beans	\$ 0.09	40%	Mashed w/Gravy	\$ 0.09	40%	Mixed Vegetables	\$ 0.15	40%
	Chicken Nuggets w/ Roll	\$ 0.45	35%	Chicken Nuggets w/ Roll	\$ 0.45	35%	Chicken Nuggets w/ Roll	\$ 0.45	35%
	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%
	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%
	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
	Chicken Ranch Wrap	\$ 0.50	5%	Chicken Ranch Wrap	\$ 0.50	5%	Chicken Ranch Wrap	\$ 0.50	5%
	Total Cents Per Meal	\$ 0.75		Total Cents Per Meal	\$ 0.77		Total Cents Per Meal	\$ 0.75	

Thursday	Cost	Part. %	Friday	Cost	Part. %
Grilled Cheese	\$ 0.40	25%	Macaroni and Cheese	\$ 0.20	25%
Tomato Soup	\$ 0.16	40%	Broccoli	\$ 0.17	40%
Chicken Nuggets w/ Roll	\$ 0.45	35%	Chicken Nuggets w/ Roll	\$ 0.45	35%
Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%
Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Italian Wrap	\$ 0.50	5%	Italian Wrap	\$ 0.50	5%
Total Cents Per Meal	\$ 0.77		Total Cents Per Meal	\$ 0.73	
<b>Thursday</b>					
Spaghetti with Meatballs	\$ 0.33	25%	Fish Sandwich	\$ 0.47	25%
Tossed Salad	\$ 0.16	40%	Cole Slaw	\$ 0.13	40%
Chicken Fries	\$ 0.27	35%	Chicken Fries	\$ 0.27	35%
Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%
Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Tuna Salad	\$ 0.54	5%	Tuna Salad	\$ 0.54	5%
Total Cents Per Meal	\$ 0.70		Total Cents Per Meal	\$ 0.72	
<b>Thursday</b>					
Egg Biscuit	\$ 0.20	25%	Baked Ziti	\$ 0.40	25%
Hash Browns	\$ 0.09	40%	Tossed Salad	\$ 0.16	40%
Chicken Nuggets w/ Roll	\$ 0.45	35%	Chicken Nuggets w/ Roll	\$ 0.45	35%
Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%
Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Chicken Ranch Wrap	\$ 0.50	5%	Chicken Ranch Wrap	\$ 0.50	5%
Total Cents Per Meal	\$ 0.70		Total Cents Per Meal	\$ 0.77	

Week 4											
	Monday	Cost	Part. %	Tuesday	Cost	Part. %	Wednesday	Cost	Part. %		
	Meatball Hoagie	\$ 0.51	25%	Cheeseburger	\$ 0.27	25%	Chicken & Biscuits	\$ 0.45	25%		
	Carrots	\$ 0.14	40%	Oven Fries	\$ 0.13	40%	Mashed Potatoes w/Gravy	\$ 0.09	40%		
	Chicken Fries	\$ 0.27	35%	Chicken Fries	\$ 0.27	35%	Chicken Fries	\$ 0.27	35%		
	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%		
	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%		
	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%		
	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%		
	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%		
	Chef Salad	\$ 0.71	5%	Chef Salad	\$ 0.71	5%	Chef Salad	\$ 0.71	5%		
	Total Cents Per Meal	\$ 0.74		Total Cents Per Meal	\$ 0.68		Total Cents Per Meal	\$ 0.71			
Week 5											
	Monday			Tuesday			Wednesday				
	Hot Dog w/Cheese & Kraut	\$ 0.40	25%	Processed Item	\$ 0.38	25%	Soft Taco	\$ 0.40	25%		
	Baked Beans	\$ 0.10	40%	Government Veg	\$ 0.15	40%	Mexican Corn	\$ 0.11	40%		
	Chicken Nuggets w/ Roll	\$ 0.45	35%	Chicken Nuggets w/ Roll	\$ 0.45	35%	Chicken Nuggets w/ Roll	\$ 0.45	35%		
	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%		
	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%		
	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%		
	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%		
	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%		
	Antipasto	\$ 0.55	5%	Antipasto	\$ 0.55	5%	Antipasto	\$ 0.55	5%		
	Total Cents Per Meal	\$ 0.75		Total Cents Per Meal	\$ 0.77		Total Cents Per Meal	\$ 0.76			
Week 6											
	Monday			Tuesday			Wednesday				
	Cheeseburger	\$ 0.27	25%	Chicken Patty	\$ 0.37	25%	Breaded Veal	\$ 0.34	25%		
	Tater Stars	\$ 0.13	40%	Green Beans	\$ 0.09	40%	Mashed w/Gravy	\$ 0.09	40%		
	Chicken Fries	\$ 0.27	35%	Chicken Fries	\$ 0.27	35%	Chicken Fries	\$ 0.27	35%		
	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%		
	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%		
	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%		
	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%		
	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%		
	Ham Wrap	\$ 0.52	5%	Ham Wrap	\$ 0.52	5%	Ham Wrap	\$ 0.52	5%		
	Total Cents Per Meal	\$ 0.67		Total Cents Per Meal	\$ 0.68		Total Cents Per Meal	\$ 0.67			

Thursday	Cost	Part. %	Friday	Cost	Part. %
Pizzata	\$ 0.54	25%	Grilled Cheese	\$ 0.40	25%
Tossed Salad	\$ 0.16	40%	Tomato Soup	\$ 0.16	40%
Chicken Fries	\$ 0.27	35%	Chicken Fries	\$ 0.27	35%
Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%
Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Chef Salad	\$ 0.71	5%	Chef Salad	\$ 0.71	5%
Total Cents Per Meal	\$ 0.76		Total Cents Per Meal	\$ 0.72	
<b>Friday</b>					
Rotini with Meatsauce	\$ 0.40	25%	Macaroni and Cheese	\$ 0.20	25%
Tossed Salad	\$ 0.16	40%	Broccoli	\$ 0.14	40%
Chicken Nuggets w/ Roll	\$ 0.45	35%	Chicken Nuggets w/ Roll	\$ 0.45	35%
Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%
Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Antipasto	\$ 0.55	5%	Antipasto	\$ 0.55	5%
Total Cents Per Meal	\$ 0.78		Total Cents Per Meal	\$ 0.72	
<b>Thursday</b>					
French Toast w/Sausage	\$ 0.38	25%	Baked Ziti	\$ 0.40	25%
Hash Browns	\$ 0.09	40%	Tossed Salad	\$ 0.16	40%
Chicken Fries	\$ 0.27	35%	Chicken Fries	\$ 0.27	35%
Pizza	\$ 0.42	30%	Pizza	\$ 0.42	30%
Peanut Butter & Jelly	\$ 0.23	5%	Peanut Butter & Jelly	\$ 0.23	5%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Ham Wrap	\$ 0.52	5%	Ham Wrap	\$ 0.52	5%
Total Cents Per Meal	\$ 0.68		Total Cents Per Meal	\$ 0.71	

## Week 1

Monday	Cost	Part. %	Tuesday	Cost	Part. %	Wednesday	Cost	Part. %
Chicken Parm Sandwich	\$ 0.44	20%	Philly Cheesesteak	\$ 0.37	20%	Hot Dog w/Cheese or Kraut	\$ 0.40	20%
Green Beans	\$ 0.09	40%	Tater Stars	\$ 0.13	40%	Baked Beans	\$ 0.10	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Italian Wrap	\$ 0.50	5%	Italian Wrap	\$ 0.50	5%	Italian Wrap	\$ 0.50	5%
Antipasto	\$ 0.55	5%	Antipasto	\$ 0.55	5%	Antipasto	\$ 0.55	5%
Total Cents Per Meal	\$ 0.72		Total Cents Per Meal	\$ 0.72		Total Cents Per Meal	\$ 0.72	

## Week 2

Monday	Cost	Part. %	Tuesday	Cost	Part. %	Wednesday	Cost	Part. %
Rib BQ on a Bun	\$ 0.34	20%	Chicken Fries	\$ 0.27	20%	Baked Chicken w/Roll	\$ 0.34	20%
Oven Fries	\$ 0.13	40%	Carrots	\$ 0.12	40%	Mashed with Gravy	\$ 0.09	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Tuna Salad	\$ 0.54	5%	Tuna Salad	\$ 0.54	5%	Tuna Salad	\$ 0.54	5%
Ham Wrap	\$ 0.52	5%	Ham Wrap	\$ 0.52	5%	Ham Wrap	\$ 0.52	5%
Total Cents Per Meal	\$ 0.72		Total Cents Per Meal	\$ 0.70		Total Cents Per Meal	\$ 0.70	

## Week 3

Monday	Cost	Part. %	Tuesday	Cost	Part. %	Wednesday	Cost	Part. %
Hot Ham&Cheese on Bun	\$ 0.40	20%	Salisbury Steak w/Roll	\$ 0.48	20%	BBQ Chicken Sandwich	\$ 0.32	20%
Green Beans	\$ 0.09	40%	Mashed w/Gravy	\$ 0.09	40%	Mixed Vegetables	\$ 0.15	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%

Thursday	Cost	Part. %	Friday	Cost	Part. %
Texas Grilled Cheese	\$ 0.40	20%	Macaroni & Cheese	\$ 0.20	20%
Tomato Soup	\$ 0.16	40%	Broccoli with Cheese	\$ 0.17	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Italian Wrap	\$ 0.50	5%	Italian Wrap	\$ 0.50	5%
Antipasto	\$ 0.55	5%	Antipasto	\$ 0.55	5%
Total Cents Per Meal	\$ 0.74		Total Cents Per Meal	\$ 0.71	

Thursday	Cost	Part. %	Friday	Cost	Part. %
Spaghetti with Meatballs	\$ 0.33	20%	Fish Sandwich	\$ 0.47	20%
Tossed Salad	\$ 0.16	40%	Cole Slaw	\$ 0.13	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Tuna Salad	\$ 0.54	5%	Tuna Salad	\$ 0.54	5%
Ham Wrap	\$ 0.52	5%	Ham Wrap	\$ 0.52	5%
Total Cents Per Meal	\$ 0.73		Total Cents Per Meal	\$ 0.75	

Thursday	Cost	Part. %	Friday	Cost	Part. %
Egg Biscuit	\$ 0.20	20%	Chicken Nuggets w/ Roll	\$ 0.44	20%
Hash Browns	\$ 0.09	40%	Peas	\$ 0.09	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%



Veggie Sticks  
Milk  
Crispy Rancher  
Chicken Ranch Wrap  
Total Cents Per Meal

\$ 0.16  
\$ 0.25  
\$ 0.65  
\$ 0.50  
\$ 0.72

Veggie Sticks  
Milk  
Crispy Rancher  
Chicken Ranch Wrap  
Total Cents Per Meal

\$ 0.16  
\$ 0.25  
\$ 0.65  
\$ 0.50  
\$ 0.74

10%  
80%  
5%  
5%

Veggie Sticks  
Milk  
Crispy Rancher  
Chicken Ranch Wrap  
Total Cents Per Meal

\$ 0.16  
\$ 0.25  
\$ 0.65  
\$ 0.50  
\$ 0.73

10%

80%

5%

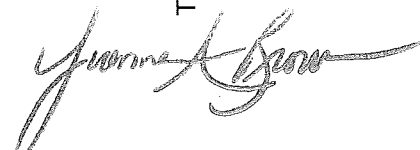
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## Week 4

Monday	Cost	Part. %	Tuesday	Cost	Part. %	Wednesday	Cost	Part. %
Meatball Hoagie	\$ 0.51	20%	The Roman Empire	\$ 0.57	20%	Chicken & Biscuits	\$ 0.45	20%
Glazed Carrot	\$ 0.14	40%	Potato Wedges	\$ 0.13	40%	Mashed Potatoes w/Gravy	\$ 0.09	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Chicken Alfredo Wrap	\$ 0.62	5%	Chicken Alfredo Wrap	\$ 0.62	5%	Chicken Alfredo Wrap	\$ 0.62	5%
Chef Salad	\$ 0.71	5%	Chef Salad	\$ 0.71	5%	Chef Salad	\$ 0.71	5%
Total Cents Per Meal	\$ 0.77		Total Cents Per Meal	\$ 0.78		Total Cents Per Meal	\$ 0.74	

## Week 5

Monday	Cost	Part. %	Tuesday	Cost	Part. %	Wednesday	Cost	Part. %
Hot Dog w/Cheese & Kraut	\$ 0.40	20%	Chicken Fryz	\$ 0.45	20%	Soft Taco	\$ 0.40	20%
Baked Beans	\$ 0.10	40%	Seasoned Peas	\$ 0.09	40%	Mexican Corn	\$ 0.11	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Italian Wrap	\$ 0.50	5%	Italian Wrap	\$ 0.50	5%	Italian Wrap	\$ 0.50	5%
Antipasto	\$ 0.55	5%	Antipasto	\$ 0.55	5%	Antipasto	\$ 0.55	5%
Total Cents Per Meal	\$ 0.72		Total Cents Per Meal	\$ 0.72		Total Cents Per Meal	\$ 0.72	





Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Crispy Rancher	\$ 0.65	5%	Crispy Rancher	\$ 0.65	5%
Chicken Ranch Wrap	\$ 0.50	5%	Chicken Ranch Wrap	\$ 0.50	5%
Total Cents Per Meal	\$ 0.68		Total Cents Per Meal	\$ 0.73	

Thursday	Cost	Part. %	Friday	Cost	Part. %
Pizzata	\$ 0.54	20%	Texas Grilled Cheese	\$ 0.40	20%
Tossed Salad	\$ 0.16	40%	Tomato Soup	\$ 0.16	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Chicken Alfredo Wrap	\$ 0.62	5%	Chicken Alfredo Wrap	\$ 0.62	5%
Chef Salad	\$ 0.71	5%	Chef Salad	\$ 0.71	5%
Total Cents Per Meal	\$ 0.78		Total Cents Per Meal	\$ 0.76	

Thursday	Cost	Part. %	Friday	Cost	Part. %
Philly Cheesesteak	\$ 0.40	20%	Macaroni and Cheese	\$ 0.20	20%
Tater Stars	\$ 0.16	40%	Broccoli	\$ 0.14	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Italian Wrap	\$ 0.50	5%	Italian Wrap	\$ 0.50	5%
Antipasto	\$ 0.55	5%	Antipasto	\$ 0.55	5%
Total Cents Per Meal	\$ 0.74		Total Cents Per Meal	\$ 0.69	



## Week 6

Monday		Tuesday		Wednesday			
Chicken Nuggets	\$ 0.47	20%	Chili	20%	Brd Veal w/ Roll	\$ 0.44	20%
Green Beans	\$ 0.09	40%	Seasoned Corn	40%	Mashed w/Gravy	\$ 0.09	40%
Chicken Patty	\$ 0.37	15%	Chicken Patty	15%	Chicken Patty	\$ 0.37	15%
Pizza	\$ 0.42	25%	Pizza	25%	Pizza	\$ 0.42	25%
Cheeseburger	\$ 0.27	15%	Cheeseburger	15%	Cheeseburger	\$ 0.27	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.15	50%	Fruit Option	50%	Fruit Option	\$ 0.15	50%
Veggie Sticks	\$ 0.16	10%	Veggie Sticks	10%	Veggie Sticks	\$ 0.16	10%
Milk	\$ 0.25	80%	Milk	80%	Milk	\$ 0.25	80%
Tuna Salad	\$ 0.54	5%	Tuna Salad	5%	Tuna Salad	\$ 0.54	5%
Ham Wrap	\$ 0.52	5%	Ham Wrap	5%	Ham Wrap	\$ 0.52	5%
Total Cents Per Meal	\$ 0.73		Total Cents Per Meal	\$ 0.71	Total Cents Per Meal	\$ 0.72	



Thursday	Friday		
French Toast w/Sausage	\$ 0.38	Baked Ziti	\$ 0.40 20%
Hash Browns	\$ 0.09	Tossed Salad	\$ 0.16 40%
Chicken Patty	\$ 0.37	Chicken Patty	\$ 0.37 15%
Pizza	\$ 0.42	Pizza	\$ 0.42 25%
Cheeseburger	\$ 0.27	Cheeseburger	\$ 0.27 15%
Pasta Bar	\$ 0.36	Pasta Bar	\$ 0.36 15%
Fruit Option	\$ 0.15	Fruit Option	\$ 0.15 50%
Veggie Sticks	\$ 0.16	Veggie Sticks	\$ 0.16 10%
Milk	\$ 0.25	Milk	\$ 0.25 80%
Tuna Salad	\$ 0.54	Tuna Salad	\$ 0.54 5%
Ham Wrap	\$ 0.52	Ham Wrap	\$ 0.52 5%
Total Cents Per Meal	\$ 0.71	Total Cents Per Meal	\$ 0.74



## Menu Options

	Cost	Part. %		Cost	Part. %		Cost	Part. %
Chicken Parm	\$ 0.45	15%	Philly Cheesesteak	\$ 0.37	15%	Hot Dog Smith	\$ 0.41	15%
Green Beans	\$ 0.13	40%	Oven Potato	\$ 0.13	40%	Oven Potato	\$ 0.13	40%
Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%
Pizza	\$ 0.42	10%	Pizza	\$ 0.42	20%	Pizza	\$ 0.42	20%
Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%
Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%
Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%
Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Turkey & Chz Wrap	\$ 0.61	5%	Turkey & Chz Wrap	\$ 0.61	5%	Turkey & Chz Wrap	\$ 0.61	5%
Crispy Rancher	\$ 0.65	5%	Crispy Rancher	\$ 0.65	5%	Crispy Rancher	\$ 0.65	5%
Total Cost Per Meal	\$ 0.82		Total Cost Per Meal	\$ 0.85		Total Cost Per Meal	\$ 0.85	

Pulled Pork Sandwich	\$ 0.46	15%	Chicken Fries	\$ 0.41	15%	Hot Turkey Sandwich	\$ 0.53	15%
Oven Fries	\$ 0.13	40%	Peas	\$ 0.07	40%	Mashed with Gravy	\$ 0.09	40%
Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%
Pizza	\$ 0.42	20%	Pizza	\$ 0.42	20%	Pizza	\$ 0.42	20%
Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%
Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%
Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%
Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Big HC	\$ 0.50	5%	Big HC	\$ 0.50	5%	Big HC	\$ 0.50	5%
Chef Salad	\$ 0.71	5%	Chef Salad	\$ 0.71	5%	Chef Salad	\$ 0.71	5%
Total Cost Per Meal	\$ 0.86		Total Cost Per Meal	\$ 0.83		Total Cost Per Meal	\$ 0.85	



	Cost	Part. %		Cost	Part. %
Texas Grilled Cheese	\$ 0.49	15%	Macaroni & Cheese	\$ 0.20	15%
Tomato Soup	\$ 0.22	40%	Broccoli	\$ 0.14	40%
Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%
Pizza	\$ 0.42	20%	Pizza	\$ 0.42	20%
Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%
Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%
Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%
Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Turkey & Chz Wrap	\$ 0.61	5%	Turkey & Chz Wrap	\$ 0.61	5%
Crispy Rancher	\$ 0.65	5%	Crispy Rancher	\$ 0.65	5%
Total Cost Per Meal	\$ 0.90		Total Cost Per Meal	\$ 0.83	

Spaghetti with Meatballs	\$ 0.38	15%	Fish Sandwich	\$ 0.56	15%
Garlic Stick	\$ 0.13	50%	Cole Slaw	\$ 0.13	40%
Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%
Pizza	\$ 0.42	20%	Pizza	\$ 0.42	20%
Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%
Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%
Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%
Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Big HC	\$ 0.50	5%	Big HC	\$ 0.50	5%
Chef Salad	\$ 0.71	5%	Chef Salad	\$ 0.71	5%
Total Cost Per Meal	\$ 0.86		Total Cost Per Meal	\$ 0.82	

BBQ Ham Sandwich	\$ 0.47	15%	Popcorn Chicken	\$ 0.35	30%	BBQ Chicken Wrap	\$ 0.45	15%
Green Beans	\$ 0.09	40%	Oven Potato	\$ 0.13	40%	Mixed Vegetables	\$ 0.15	40%
Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%
Pizza	\$ 0.42	20%	Pizza	\$ 0.42	25%	Pizza	\$ 0.42	20%
Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%
Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%
Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%
Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Tuna Wrap	\$ 0.54	5%	Tuna Wrap	\$ 0.54	5%	Tuna Wrap	\$ 0.54	5%
Antipasto Salad	\$ 0.55	5%	Antipasto Salad	\$ 0.55	5%	Antipasto Salad	\$ 0.55	5%
Total Cost Per Meal	\$ 0.84		Total Cost Per Meal	\$ 0.91		Total Cost Per Meal	\$ 0.86	

Meatball Hoagie	\$ 0.52	15%	Taco Fries	\$ 0.32	15%	Chicken & Biscuits	\$ 0.52	15%
Glazed Carrot	\$ 0.14	40%	Corn	\$ 0.07	40%	Mashed Potatoes w/Gravy	\$ 0.09	40%
Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%
Pizza	\$ 0.42	20%	Pizza	\$ 0.42	20%	Pizza	\$ 0.42	20%
Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%
Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%
Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%
Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	95%
Roman Empire	\$ 0.55	5%	Roman Empire	\$ 0.55	5%	Roman Empire	\$ 0.55	5%
Chicken Caesar	\$ 0.61	5%	Chicken Caesar	\$ 0.61	5%	Chicken Caesar	\$ 0.61	5%
Total Cost Per Meal	\$ 0.87		Total Cost Per Meal	\$ 0.81		Total Cost Per Meal	\$ 0.89	



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Quesadilla	\$ 0.44	15%	Chicken Strips	\$ 0.22	15%
Rice	\$ 0.10	40%	Tater Tots	\$ 0.13	40%
Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%
Pizza	\$ 0.42	20%	Pizza	\$ 0.42	20%
Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%
Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%
Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%
Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Tuna Wrap	\$ 0.54	5%	Tuna Wrap	\$ 0.54	5%
Antipasto Salad	\$ 0.55	5%	Antipasto Salad	\$ 0.55	5%
Total Cost Per Meal	\$ 0.84		Total Cost Per Meal	\$ 0.82	

Buffalo Wrap	\$ 0.44	15%	Egg & Chz Bagel	\$ 0.34	15%
Carrot Sticks	\$ 0.21	40%	Hash Brown Potato	\$ 0.10	40%
Chicken Patty	\$ 0.35	15%	Chicken Patty	\$ 0.35	15%
Pizza	\$ 0.42	20%	Pizza	\$ 0.42	20%
Pizza Flavored	\$ 0.52	10%	Pizza Flavored	\$ 0.52	10%
Cheeseburger(.30 P)	\$ 0.43	10%	Cheeseburger(.30 P)	\$ 0.43	10%
Taco Bar	\$ 0.40	15%	Taco Bar	\$ 0.40	15%
Pasta Bar	\$ 0.36	15%	Pasta Bar	\$ 0.36	15%
Fruit Option	\$ 0.22	50%	Fruit Option	\$ 0.22	50%
Veggie Sticks	\$ 0.22	10%	Veggie Sticks	\$ 0.22	10%
Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
Roman Empire	\$ 0.55	5%	Roman Empire	\$ 0.55	5%
Chicken Caesar	\$ 0.61	5%	Chicken Caesar	\$ 0.61	5%
Total Cost Per Meal	\$ 0.89		Total Cost Per Meal	\$ 0.83	







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Philly Cheesesteak	\$	0.40	15%	Macaroni and Cheese	\$	0.20	15%
Tater Stars	\$	0.16	40%	Broccoli	\$	0.14	40%
Chicken Patty	\$	0.35	15%	Chicken Patty	\$	0.35	15%
Pizza	\$	0.42	20%	Pizza	\$	0.42	20%
Pizza Flavored	\$	0.52	10%	Pizza Flavored	\$	0.52	10%
Cheeseburger(.30 P)	\$	0.43	10%	Cheeseburger(.30 P)	\$	0.43	10%
Taco Bar	\$	0.40	15%	Taco Bar	\$	0.40	15%
Pasta Bar	\$	0.36	15%	Pasta Bar	\$	0.36	15%
Fruit Option	\$	0.22	50%	Fruit Option	\$	0.22	50%
Veggie Sticks	\$	0.22	10%	Veggie Sticks	\$	0.22	10%
Milk	\$	0.25	80%	Milk	\$	0.25	80%
Ham & Chz Wrap	\$	0.52	5%	Ham & Chz Wrap	\$	0.52	5%
BBQ Chick Salad	\$	0.64	5%	BBQ Chick Salad	\$	0.64	5%
Total Cost Per Meal	\$	0.82		Total Cost Per Meal	\$	0.78	

French Toast Stix w/Sausage	\$	0.38	15%	Baked Ziti	\$	0.40	15%
Hash Browns	\$	0.09	40%	Tossed Salad	\$	0.20	40%
Chicken Patty	\$	0.35	15%	Chicken Patty	\$	0.35	15%
Pizza	\$	0.42	20%	Pizza	\$	0.42	20%
Pizza Flavored	\$	0.52	10%	Pizza Flavored	\$	0.52	10%
Cheeseburger(.30 P)	\$	0.43	10%	Cheeseburger(.30 P)	\$	0.43	10%
Taco Bar	\$	0.40	15%	Taco Bar	\$	0.40	15%
Pasta Bar	\$	0.36	15%	Pasta Bar	\$	0.36	15%
Fruit Option	\$	0.22	50%	Fruit Option	\$	0.22	50%
Veggie Sticks	\$	0.22	10%	Veggie Sticks	\$	0.22	10%
Milk	\$	0.25	80%	Milk	\$	0.25	80%
Turkey & Chz Wrap	\$	0.61	5%	Turkey & Chz Wrap	\$	0.61	5%
Crispy Rancher	\$	0.65	5%	Crispy Rancher	\$	0.65	5%
Total Cost Per Meal	\$	0.79		Total Cost Per Meal	\$	0.84	



## Week 1

Monday	Cost	Part. %	Tuesday	Cost	Part. %	Wednesday
Scrambled Eggs w/ Toast	\$ 0.18	30% Pancake w/ Syrup		\$ 0.16	30% Colby Omelet	
Cereal	\$ 0.23	50% Cereal		\$ 0.23	50% Cereal	
Pop Tart (2)	\$ 0.40	20% Pop Tart (2)		\$ 0.40	20% Pop Tart (2)	
Fresh Fruit	\$ 0.16	10% Fresh Fruit		\$ 0.16	10% Fresh Fruit	
Fruit Juice	\$ 0.11	60% Fruit Juice		\$ 0.11	60% Fruit Juice	
Toast	\$ 0.03	20% Toast		\$ 0.03	20% Toast	
Milk	\$ 0.25	80% Milk		\$ 0.25	80% Milk	
Total Cents Per Meal	\$ 0.54	Total Cents Per Meal		\$ 0.53	Total Cents Per Meal	

## Week 2

Monday	Cost	Part. %	Tuesday	Cost	Part. %	Wednesday
Egg & Chz Sandwich	\$ 0.17	30% Trix Yogurt w/ Graham Cracker		\$ 0.25	30% Waffle w/ Syrup	
Cereal	\$ 0.23	50% Cereal		\$ 0.23	50% Cereal	
Pop Tart (2)	\$ 0.40	20% Pop Tart (2)		\$ 0.40	20% Pop Tart (2)	
Fresh Fruit	\$ 0.16	10% Fresh Fruit		\$ 0.16	10% Fresh Fruit	
Fruit Juice	\$ 0.11	60% Fruit Juice		\$ 0.11	60% Fruit Juice	
Toast	\$ 0.03	20% Toast		\$ 0.03	20% Toast	
Milk	\$ 0.25	80% Milk		\$ 0.25	80% Milk	
Total Cents Per Meal	\$ 0.53	Total Cents Per Meal		\$ 0.56	Total Cents Per Meal	



Cost	Part. %	Thursday	Cost	Part. %	Friday	Cost	Part. %
\$ 0.18	30%	Breakfast Pizza	\$ 0.26	30%	French Toast w/ Sausage	\$ 0.28	30%
\$ 0.23	50%	Cereal	\$ 0.23	50%	Cereal	\$ 0.23	50%
\$ 0.40	20%	Pop Tart (2)	\$ 0.40	20%	Pop Tart (2)	\$ 0.40	20%
\$ 0.16	10%	Fresh Fruit	\$ 0.16	10%	Fresh Fruit	\$ 0.16	10%
\$ 0.11	60%	Fruit Juice	\$ 0.11	60%	Fruit Juice	\$ 0.11	60%
\$ 0.03	20%	Toast	\$ 0.03	20%	Toast	\$ 0.03	20%
\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
\$ 0.54		Total Cents Per Meal	\$ 0.56		Total Cents Per Meal	\$ 0.57	

Cost	Part. %	Thursday	Cost	Part. %	Friday	Cost	Part. %
\$ 0.15	30%	French Toast Sticks	\$ 0.20	30%	Cinnamon Roll	\$ 0.19	30%
\$ 0.23	50%	Cereal	\$ 0.23	50%	Cereal	\$ 0.23	50%
\$ 0.40	20%	Pop Tart (2)	\$ 0.40	20%	Pop Tart (2)	\$ 0.40	20%
\$ 0.16	10%	Fresh Fruit	\$ 0.16	10%	Fresh Fruit	\$ 0.16	10%
\$ 0.11	60%	Fruit Juice	\$ 0.11	60%	Fruit Juice	\$ 0.11	60%
\$ 0.03	20%	Toast	\$ 0.03	20%	Toast	\$ 0.03	20%
\$ 0.25	80%	Milk	\$ 0.25	80%	Milk	\$ 0.25	80%
\$ 0.53		Total Cents Per Meal	\$ 0.54		Total Cents Per Meal	\$ 0.54	



## Catering Services

Few, if any, good companies have the experience and background in catering special events that ARAMARK Education offers. We are one of the largest caterers in the United States. Each year, thousands of events take place at our clients' locations, from large sit-down dinners and important school board meetings to the simplest staff gatherings for coffee and cake. We provide every style of service required. Menus are extensive or simple, depending on your needs. We succeed when your event is flawlessly executed and your expectations are exceeded.

We cater events with more expertise and cost effectiveness than any outside caterer. ARAMARK's Classic Fare Catering includes waiter- and waitress-served banquets, picnics, buffets, formal coffee or tea service, continental breakfast, elegant receptions, luncheons, and boxed lunches. We supplement our in-house expertise with our catering specialists, and we call on internationally celebrated chefs if the occasion warrants.

*Few, if any, good companies have the catering experience that ARAMARK Education offers. We are one of the largest caterers in the U.S.*

**Following this page is our catering menu.**



## *Bringing The Chef To You*

We are a full service Catering Department. We will deliver, setup, maintain, clean up and tear down your event as per ordered. All catering orders include all necessary utensils and condiments in quantities consistent with your order. China and linens are available upon request and will be charged at cost.

While we make every effort to accommodate last minute orders, please give us five working day notice for all catering orders whenever possible. Cancellations must be made within a 24 hour notice or a possible charge may occur.

We can tailor a special menu to match your event. From Cocktail Parties, Receptions, Sit Down Dinners, to Dessert Bars we want to be your full service caterer.

Thank You for the Opportunity to Service Your Needs!



Chef Justin M. Tech, CC  
Food Service Director &  
Executive Chef  
Warren County School District &  
ARAMARK Education

(814) 723-6900 ext 2145  
(814) 434-1668 Evening & Weekend  
justin.tech@wcsdpa.org



## *Chef For Hire*

### CATERING MENU

### *Bringing The Chef To You*

*Providing Catering Services to Our Community  
From Party Trays to Sit Down Dinners*

*Benefits the Warren County School District*

(814) 723-6900 ext 2145  
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*Justin M. Tech*

# Chef For Hire Catering Collections

## Morning Creations

Signature Sunrise	2.50 pp
A Selection of Freshly Baked Breakfast Pastries. Served with Coffee, Juice, and Water.	
Morning Delight	2.85 pp
Fruit & Yogurt Parfait with Granola Bars. Served with Coffee, Juice, and Water.	
A Rise Above	3.25 pp
A Selection of Freshly Baked Breakfast Pastries, Fruit Salad, and Yogurt Assortment. Served with Coffee, Juice, and Water.	
Grand Buffet	7.50 pp
Scrambled Eggs, Bacon or Sausage, French Toast or Pancakes, Breakfast Potatoes, Fruit Salad, and a Selection of Breakfast Pastries. Served with Coffee, Juice, and Water.	

## The Lunch Affair

Bistro Tray	5.25 pp
A Choice of One Variety of Sandwich from Our Selections Accompanied by a Side Salad, Chips, Dessert, and Beverages.	
Corner Deli	5.85 pp
Create Your Own Sandwiches with a Selection of Deli Meats and Cheeses. Accompanied by a Side Salad, Fresh Baked Rolls, Chips, Dessert, and Beverages.	
A Salad Affair	6.25 pp
Select One of Our Premium Entrée Salads. Served with Fresh Bread, Soup, and Beverages.	
Signature Soup	2.00 pp
Select from Chicken Noodle, Italian Wedding, Clam Chowder, or Broccoli & Cheese	

## Beverage Selections

Morning Selection	1.00 pp
Assortment of Coffee, Tea, Juice, and Spring Water	
Afternoon Selection	1.00 pp
Assortment of Soda and Spring Water	
Evening Selection	1.00 pp
Assortment of Coffee, Soda, and Spring Water	

## Red Beauty Pizzeria

16" Hand Tossed	6.50 ea
Traditional Hand Tossed with Cheese	
16" Hand Tossed	7.00 ea
Traditional Hand Tossed with One Topping	
Extra Toppings	0.50 ea
Topping Selection Includes: Pepperoni, Bacon, Sausage, Chicken, Ham, Mushrooms, Peppers, Onions, Tomatoes, Pineapple	

## Buy The Tray

Vegetable Tray	1.65 pp
Fresh Fruit Salad/Tray	2.00 pp
Cheese Tray	2.45 pp
Served with Crackers	0.75 pp
Add Cubed Meat	

Spinach Dip	2.50 pp
Served with Tortilla Chips	

## Happy Endings

Assorted Otis Spunkmeyer Cookies	3.00 dz
Fresh Baked Brownies	1.15 pp
Mini Dessert Sampler	2.30 pp
Selection of Mini Cheesecakes, Cream Puffs, and Petit Fours.	

## Our Selections

Bistro Tray Selections or Order Ala Carte	
Chicken Salad Wrap	Chicken Caesar Wrap
Milano Wrap	Tuna Salad Wrap
The Bomber	Roast Beef & Cheddar
Turkey Reuben	Egg Salad Croissant
Create Your Own	
Salad Affair Selections or Order Ala Carte	
Chicken Caesar Salad	Chef's Spinach Salad
Executive Chef Salad	Antipasto Salad
Create Your Own	

*Guaranteed*



## Food Production Management System

ARAMARK Education's food production management system guarantees a high-quality, financially successful Food Service Program. Our state-of-the-art computerized program incorporates a USDA-certified nutrient database that enables quick, accurate nutrition analysis of recipes and menus. Another important feature of the system is its flexibility, which makes it easy to adapt our menu templates to the unique needs of your district.

ARAMARK Education's food production system follows all federal, state, and local guidelines and tested production techniques, including:

- To ensure quality, scratch production is used as often as possible and products are taste-tested prior to service.
- Our recipes are standardized to ensure consistency in nutrition profile and taste and "kid-tested" to ensure that students expectations will be met and exceeded.
- To maximize speed of service and food quality, serving lines are set and merchandised for customer convenience and efficiency.
- To ensure compliance with government regulations, food production records are completed daily and maintained for future planning.

ARAMARK Education brings the experience and expertise required by Warren County School District to ensure healthy, nutritious meals and snacks are purchased with the utmost financial responsibility. Our food product specifications ensure that food products consistently meet the high standards of both ARAMARK and your district.

## The Use of Commodities

Every school district is eligible to receive government commodities, such as frozen and fresh meats, poultry, vegetables, and fruits. These commodities may be available either in the form of a cash allotment or the actual commodity. ARAMARK Education has the expertise to determine the commodities that will become available and how best to use them to create menus that will meet the dining preferences of the student population and all nutritional requirements. These products are used to create menus that will meet the dining preferences of the student population and all nutritional requirements. Some districts do not have the capacity or expertise to take advantage of available government commodities. ARAMARK Education can leverage our experience to help Warren County School District's bottom line so you do not miss out on major savings.

Training and tools help our food service directors understand the best options for commodity allocations. Our chefs are skilled at creating recipes designed to efficiently use available commodity products, ensuring maximum use of the district's food-service dollars. This benefit alone can result in a savings upwards of tens of thousands of dollars.

ARAMARK Education takes a proactive approach to the use of commodity foods, seeking the best of what the government has to offer. With center-of-the-plate items as a majority of our food costs, the goal is to use commodities for some popular items, including grilled chicken sandwiches, healthy pizza, turkey burgers, and baked chicken nuggets with whole-grain coating.

ARAMARK production managers, chefs, and dietitians review your district's commodity dollars and evaluate the allocation of funds into Groups A (meat, fruit, and vegetables) and B (cheese, oil, and flour)—government- and vendor-processed.

## Purchasing

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 the highest quality products are used in the District's 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 to the District is formulated on this basis.

*ARAMARK regularly evaluates its manufacturers, products, and distributors to ensure we are offering you the best products and services available.*