



## A Leader in Food Service Management

At Quest Food Management Services, we have been providing fresh, high-quality food and intensely personal service for over 30 years. Our Food Philosophy guides our approach to wholesome, scratch-made food, and our culinary leaders deliver tailored dining experiences to the unique needs of each community we serve. Driven by our unparalleled responsiveness to feedback, we crave being challenged to think outside of the box.

These values have made us one of the fastest growing companies in our industry. With a full spectrum of innovative, inspiring experiences to offer, we are a trusted partner to some of the Midwest's most notable institutions and organizations.



### Wholesome Meals

We are committed to offering a variety of healthful options. All of our meals feature lean proteins, whole grains, healthy fats, and a wide variety of fruits and vegetables.



### Food Philosophy

We believe in wholesome, nutritious ingredients. That's why our recipes feature zero trans fats, zero MSG, shade grown coffees and teas, produce that is fresh, fresh frozen or packed in 100% juice or water, specialty foods and produce sourced locally, and so much more.



### Sourcing Locally

We utilize programs that help us source from farmers and artisans within 250 miles of your school. These programs provide access to the highest-quality produce and specialty foods that we get to offer in our cafeterias.

To learn more about Quest, please visit their corporate website at [www.Questfms.com](http://www.Questfms.com) or connect with them on Facebook and Twitter.



# OUR DINING PROGRAM



## Adding Funds To Your Student Account

Infinite Campus is a user-friendly school food service software system, providing fast, friendly customer service that helps your student get through the line quickly. Infinite Campus allows you to add funds, receive notifications and purchase history. We encourage you to sign up for Autoreplenish which ensures that your student's account will not reach \$0.

Sign up today at <https://ic.dist113.org/campus/portal/township.jsp>



## Menus With Culinary Suite

CulinarySuite is a food management software solution that Quest uses to build and display menus at your school. The software provides nutritional analysis and allergen tracking for all items we prepare, ensuring the health and safety of the school community.

## Allergens & Dietary Restrictions

Due to the handcrafted nature of our menu items, our kitchens which share cooking and preparation areas, and our reliance on suppliers for accurate information, we cannot eliminate the risk of cross-contact or guarantee that any item is free of any allergen. The top eight allergens and popular dietary restrictions will be displayed at points of service. These icons will guide students, staff, and visitors in making safe nutritional choices.



## Let's Continue the Conversation!



We hope this has been helpful to you. If you would like more information about the dining program at Deerfield and Highland Park High Schools, please visit the Cafeteria webpage at <https://www.dist113.org/Page/2967> or contact Deerfield's Food Service Manager, Edgar Posadas at [eposadas@questfms.com](mailto:eposadas@questfms.com) and Highland Park Food Service Manager, Dan Bicouvaris at [dbicouvaris@questfms.com](mailto:dbicouvaris@questfms.com).