

SMARTER STANDARDS



expectations. progress. **quality.**
food safety. guidelines.
nutritious. care. standards



We strive for operational excellence—every day.

A well-rounded school meal program encompasses more than just cooking and serving food. We take our role as a trusted service provider seriously—and we're always looking for opportunities to grow and make processes work best for our customers. Preferred Meals has a successful record of excellent performance, which can be seen in the resources we devote to menu development, facility inspection and staff training at individual schools.



Preferred Meals:

Quality and safety are the hallmarks of our school meal program.

There's no greater indication of our commitment to quality than the care that goes into every one of our meals. From our own internal brand standards to regular audits by third parties, Preferred Meals sets the bar high to ensure that all of our food is nutritious, safe and delicious.

Food Safety

Our operational plans emphasize food safety at all levels of the process. We employ comprehensive management systems to ensure that our facilities are 100% compliant with HACCP guidelines.

- Production facilities inspected daily by the USDA
- Regular third-party audits
- Strict sanitation and safety certification of vendors
- Comprehensive product traceability program
- Food preparation areas controlled for allergens, pathogens and environmental conditions
- In-house microbial testing, from raw materials to finished products
- Temperature-controlled meals heated on-site, just before serving

Nutrition

Beyond food safety measures, we also take a nutritionally focused approach to quality.

- Meals meet USDA requirements and taste great
- All menus developed by dietitians and crafted by in-house culinary team
- Locally grown produce sourced whenever possible
- Fresh components, such as milk, bread, fruits and vegetables
- VIP Tasters program allows students to participate in new product development

“Offering fresh items is very important to us. At each of our sites, our staff heats up meals that we serve along with fresh breads, milk, fruits and vegetables. Preferred Meals is the top foodservice choice for Mosaica Schools of Arizona.”

Leanne Bowley, Regional Vice President, Mosaica Education, Inc.



VIP Kid Tasters Program

Looking for a unique way for your students to get excited about school meals? Our VIP Tasters program enables student volunteers to share their feedback on our food items. We use the survey data to develop products that will be successful in schools.

Program goals for students include:

- Expressing opinions in a comfortable environment
- Writing and talking about flavors by using descriptive terms
- Using logical reasoning skills
- Engaging students in menu development process
- Finding new food items that kids like



menu development and training • food and equipment delivery • meal preparation and service • merchandising and promotions