

News from Stamford Public Schools

For immediate release

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Chartwells Dining Services Expands Menu Options and Raises Nutrition Standards for Students in Stamford Public Schools

Chartwells Educational Dining Services, the new food service provider for Stamford Public Schools, has introduced several new menu offerings and improvements since school began on September 1.

Stamford students are being introduced to *Balanced Choices*®, Chartwells comprehensive approach to wellness, and *Environments*™, an age-specific, customized dining program which transforms the typical cafeteria into a unique social learning experience. New menu items will emphasize whole foods and whole grains while reducing processed foods, sodium and unhealthy fats. Additionally, menus will feature enhanced food quality, variety, and nutritious meals that appeal to students with varying palates.

“It is extremely important that we provide children with the healthiest meals possible,” said Superintendent of Schools Dr. Joshua P. Starr. “I am pleased that Stamford Public Schools has set food standards that are among the highest in the country.”

Starting this month, students may request extra servings of fruit and vegetables at no charge. On Monday, September 21, Chartwells will feature a Farmer’s Market in each school cafeteria. Additionally, there will be a Chef’s Table with free samples on Wednesday, September 23 at Stamford High School and Thursday, September 24 at AITE. The Chef’s Table is designed to encourage students to try new foods and expand their palates.

The Chartwells contract is worth over \$4.5 million in managed volume annually. Under this agreement, Chartwells will serve approximately 1.1 million lunches and more than 200,000 breakfasts annually to 14,700 students. The contract requires that all products contain no trans fats, high fructose corn syrup, or hydrogenated oils. All milk must be unflavored, 1% or skim, and free of hormones and antibiotics. Juices must be 100% pure juice, not from concentrate. Deli meats must be Boar’s Head brand or the equivalent. All bread products must be whole wheat or whole grain.

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