



Nourishing a Brighter Future

WELCOME PARENTS AND STUDENTS!

Pace Academy has selected Flik Independent School Dining, the premier foodservice provider for over 265 independent schools, to provide a nutritious meal for your child each day.

We would like to introduce ourselves and our company; on behalf of Flik, welcome to our family!

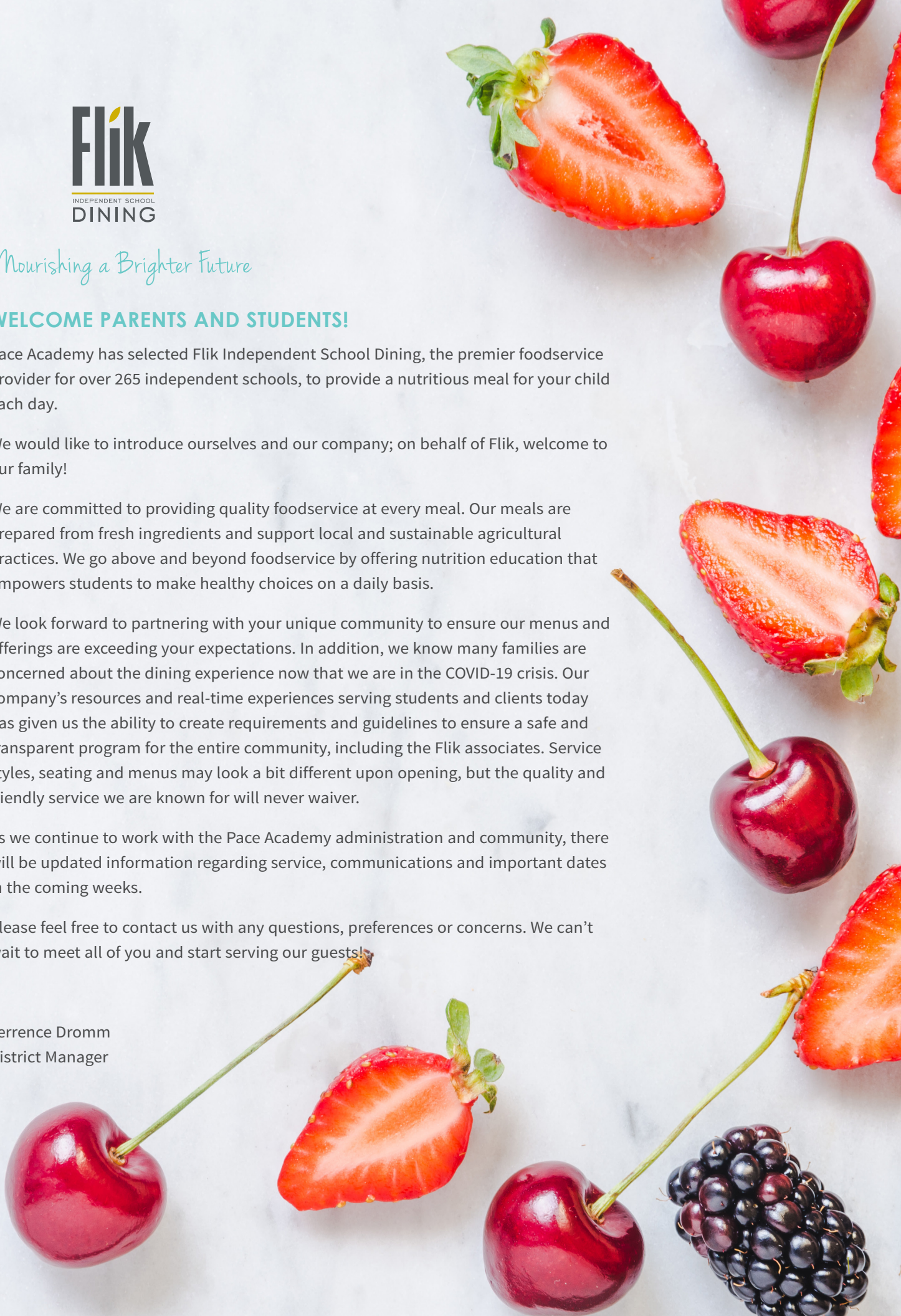
We are committed to providing quality foodservice at every meal. Our meals are prepared from fresh ingredients and support local and sustainable agricultural practices. We go above and beyond foodservice by offering nutrition education that empowers students to make healthy choices on a daily basis.

We look forward to partnering with your unique community to ensure our menus and offerings are exceeding your expectations. In addition, we know many families are concerned about the dining experience now that we are in the COVID-19 crisis. Our company's resources and real-time experiences serving students and clients today has given us the ability to create requirements and guidelines to ensure a safe and transparent program for the entire community, including the Flik associates. Service styles, seating and menus may look a bit different upon opening, but the quality and friendly service we are known for will never waiver.

As we continue to work with the Pace Academy administration and community, there will be updated information regarding service, communications and important dates in the coming weeks.

Please feel free to contact us with any questions, preferences or concerns. We can't wait to meet all of you and start serving our guests!

Terrence Dromm
District Manager





Our Promise

EAT

- Dishes are prepared with fresh ingredients. We limit frozen, canned and processed foods, avoiding artificial ingredients and preservatives.
- Food is displayed in small portions and replenished frequently.
- Great presentation is key to encourage participation and healthy eating.
- Local, sustainable, responsibly sourced ingredients are purchased, when possible.
- We have high nutrition standards, enabling healthy student choices.
- Menus reflect diverse needs, offering gluten-free, vegetarian, vegan, allergen-free, kosher and halal options. They are also created on-site by your manager to reflect what the community enjoys.

SHARE

- To help students make healthy choices, Flik's director of wellness develops educational materials, including cafe signage, and is available to conduct nutrition demonstrations.
- The director of wellness reviews menus and assists schools facing particular dietary concerns, such as food allergies and sensitivities.

CONNECT

- Through programs and initiatives, we reduce waste, act sustainably and support the school's community, of which we are a part.
- Managers are encouraged to participate in teaching culinary classes, coaching sports and initiating school gardens.

Our menus are diverse, balanced, feature regional and local foods, and are created specifically for each community.



FOOD SAFETY, ALLERGY MANAGEMENT AND OTHER DIETARY RESTRICTIONS

We understand and take seriously our responsibility to educate staff about healthful, safe food preparation. Wholesome ingredients and balanced menus allow students to make their own choices within already-defined healthful boundaries. Ongoing food safety training, led by our on-site executive chef in partnership with our safety and sanitation consultants, ensures our staff is equipped with the knowledge to serve your student safely.

The staff are also required to attend a comprehensive food allergy training session taught by our nutrition specialist each semester. They learn the basics of food allergies and their role as foodservice providers to serving individuals with food allergies safely.

In addition, we understand our foodservice program must fit the needs of your community. We always welcome input from the community as every school is different.

FARECHECK CERTIFICATION

Compass Group is the first in the industry to have its allergen management training courses reviewed and certified by Food Allergy Research and Education (FARE) through its groundbreaking FARECheck program. Our comprehensive training program meets all of FARECheck's core tenets for responsible food handling and preparation as they relate to allergens and anaphylaxis. Additional recognition will be provided to Compass Group accounts where 100% of associates have completed the FARECheck certified training programs. This partnership will ensure our training programs remain aligned with the latest advancements in food allergen management.





FLIKISDINING – WE HAVE AN APP FOR THAT!

Over the years, we have discovered that excellence in foodservice marketing requires being innovative and meeting the students where they are. Our dining website allows the school community and parents to get a glimpse of what we do on campus. On this site, you can view the menu, meet the staff, comment about the day's menu and read various documents about our initiatives on your campus.

www.flikisdining.com

BEING ON CAMPUS

As all of us continue to experience social distancing and recommended guidelines for safety, we will continue to work with your school and determine the safest way to interact and eventually be on campus in preparation to serve our first meal. As more information is available, both the school and Flik will provide options to ensure we don't miss a beat.

