



Our Approach

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.

To learn more about Quest, please visit our corporate website at www.questfms.com

Contact Us

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Adding Funds

MealTime is a user-friendly school food service software system, providing fast, friendly customer service that helps your student get through the line quickly. **MealTime** allows you to add funds, receive notifications, and view balances and purchases.

Sign up today at www.mymealtime.com

Menus with Culinary Suite

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



Food Allergy Disclaimer

Quest Food Management Services, Inc. makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies.

The dining team consults individually with students whom have food allergies to minimize allergic reactions. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross-contamination. There is also a possibility that manufacturers of the commercial food we use could change the formulation or substitute at any time, without notice.

Customers concerned with food allergies need to be aware of this risk. Resurrection will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at Resurrection College Prep.

Students with food allergies are encouraged to contact our Food Service Director.

The top eight allergens in each menu item will be displayed at points of service and sale in the cafeteria.





Wholesome Meals

Quest is 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.



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 dining hall.



Our Food Philosophy

We are passionate about food and we believe in wholesome, nutritious ingredients. That is why we are committed to using items healthier for both our bodies and the planet. By purchasing with the following standards in mind and preparing items so that they are as fresh as possible when served, we support local agriculture, increase nutrition, and intensify flavor.

1. Writing menus that feature seasonal and regionally available ingredients.
2. Offering a variety of whole grain breads, pastas, and cereals.
3. Never using artificial trans-fats for any items prepared in house
4. Offering a variety of vegetarian, vegan, and gluten-free options.
5. Never using MSG.
6. Only serve proteins that are USDA certified.
7. Purchasing sustainable seafood that follows the Marine Stewardship Council's guidelines and recommendations.
8. Offering organic, shade grown, fair trade, and rainforest alliance coffees and teas.
9. Sourcing from local farmers and small producers, and by participating in year-round, community sourced agriculture (CSA) programs.
10. Serving produce that is fresh, fresh frozen or packed in 100% juice or water.
11. Sourcing milk that is local and free of added growth hormones.
12. Accommodating nutritional and dietary requests.

Our Mission, Vision, and Values

Mission: Quest provides the communities we serve with fresh, high-quality food, exceptional responsiveness and intensely personal service.

Vision: We are committed to creating the most enduring relationships in the industry by what we do and how we do it.

Values: Integrity, Responsiveness, Accountability, Respect, Excellence

Our Food Concept Stations



Bread & Bowl

Bread & Bowl features Made-to-order deli sandwiches, paninis, and homemade soups and breads. All of our sandwiches and wraps include options for students that are gluten-free. We top these options with high-quality meats and cheeses, fresh produce, and garnish with traditional and gourmet condiments.



Good Greens

Good Greens features fresh leafy greens with a variety of colorful fruit and vegetable toppings. In addition, guests can find a variety of composed salads with animal and plant-based proteins with a variety of dressings. Our in-season and locally-sourced options make for a great foundation of our salad bar and fresh produce concept.



Picante

Picante is our made-to-order authentic Mexican concept station. We offer proteins seasoned and roasted in-house, and salsas made from scratch.



Grill

Burgers, chicken sandwiches, and sliders are all favorites off of the grill. We offer those as well as enhanced versions of traditional favorites. Featuring lean 100% beef, turkey, and vegetarian options, the Grill offers something for everyone.



Crust

Pizza is a staple for any school dining program. With traditional hand-tossed favorites, gourmet thin crust options, gluten-free options, calzones, and everything in between – The Crust offers more than just pizza.



Dash

We understand that classes, work, and athletics can make a student's already busy schedule even busier. That's why Dash provides a variety of hot and cold grab & go items such as yogurt parfaits, protein boxes, sandwiches and wraps, and much more.



Homegrown

Homegrown features the unique flavors, ingredients, and traditions found in regional, American cuisine. Guests can find a rotating menu of Chicago staples; Kansas City, Memphis, and Texas BBQ; New England seafood classics; Carolina low-country fare; and the fresh, produce-centered favorites from Southern California.



Crave

Nothing compliments a great dining experience like a sweet finish to a delicious meal. Our dessert offerings will feature made-from-scratch, baked in-house items that are portable.