

Dear community members,

Getting back to serving you has been our main objective since school was interrupted this spring. After all, our mission is to provide exceptional dining experiences that delight the senses, inspire minds, and foster community. It's what we've done for 30 years and will continue to do day in and day out for you.

It's important for you to know all about our new environment and service methods. Safety is our top priority, and we've spent the past several months developing alternative service methods, safety and cleaning protocols, and other strategies that minimize contact between community members and with food. Your child will notice differences in the dining hall this year, including a scaled-back menu. Our goal is to keep your entire community safe while still providing outstanding meals!

Some of the highlights of our approach to safe service include:

- Encouraging students to check menus in advance using the Touch of SAGE™ Mobile App.
- Placing hand sanitizer at the entrance, stations, and tables.
- Maintaining proper distance while eating through alternative locations or schedules.
- Adjusting traffic flow in the dining hall and servery.
- Offering preportioned and complete meals at each main station.
- Providing PPE for Team Members and taking temperatures daily.
- Cleaning the kitchen and dining hall frequently.



Our complete approach to serving safely during the COVID-19 pandemic is available on your school's community website. Please reach out to your SAGE team with any questions.

As always, we'll provide a thoughtful and refreshing approach to dining and wellness that feeds students in both body and mind.

Our Food Philosophy – What You Can Expect

Even during this COVID-19 pandemic, SAGE will still offer:

- Real food, cooked from scratch, in small batches.
- A menu created just for your school featuring familiar favorites, made to perfection.
- Responsibly sourced, local ingredients.
- Nutritional guidance.
- Wholesome ingredients, including:
 - Nitrate-free, house-roasted meats.
 - No Antibiotics Ever chicken.
 - Oils and seasonings without added trans fats or MSG.
 - Hormone-free milk.
 - Cage-free, Certified Humane® shell eggs.
 - Sustainably sourced seafood (using guidelines from the Marine Stewardship Council™ and Monterey Bay Aquarium Seafood Watch®).
 - House-made dressings.



We're proud that on average, 40% of our purchases are manufactured, produced, or grown within 150 miles of the venues that serve them. That means our meals are remarkably fresh and flavorful every day.

Stay Informed with Touch of SAGE™!

The best way to check menus in advance is through the Touch of SAGE™ Mobile App. You can also use the app to stay in touch and tell us how we're doing. Your ratings and comments help us build the best menu for your community. SAGE is *your* dining program, and we want to hear from you!

Navigating Your Menu

Your Manager is creating a menu focused on your community's favorites and preparing for potential labor or delivery shortages during the COVID-19 pandemic. Before your menus are posted online for all community members to see, our Registered Dietitians check them for nutrient density and tag them for allergens and eating patterns.

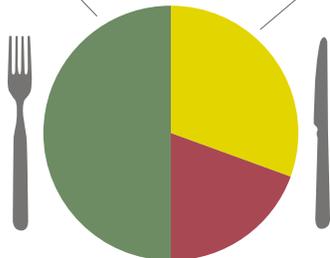
You and your child can filter the online menu for allergens and eating patterns (vegan, vegetarian, and Performance Spotlight™ for athletes) to easily find meal options.

The SAGE Spotlight Program® – Building Nutrient-Dense Plates

Spotlight is a tricolor labeling system that teaches community members to build balanced plates. Research shows that this type of simple nutritional messaging and guidance helps promote a lifelong positive relationship with food.

Green represents foods higher in nutrient density — fill your plate with a variety of these items to add color and nutrients.

Yellow represents foods moderate in nutrient density — balance your plate with these items to add a variety of nutrients and flavors.



Red represents foods lower in nutrient density — enjoy these items in moderation.

Every item on your online menu and in the Touch of SAGE™ Mobile App includes a Spotlight color. The dining hall displays a SAGE Spotlight Program® poster showing how to create a plate. In addition, each station has printed menu signs or a tablet displaying the Spotlight colors next to each menu item.

Food Allergy Management

If your child has a severe food allergy, it can be difficult to trust someone else to feed them. Rest assured — our allergy management program ensures a safe, inclusive dining environment with a variety of menu options.

No Peanuts or Tree Nuts

- We don't serve peanut or tree nut products (unless a client specifically requests them), nor do we purchase products manufactured in facilities with peanuts or tree nuts.

Ingredient Tagging

- An expert team of Registered Dietitians reviews every ingredient used in our recipes and tags them with the top 12 allergens:



Safety Protocols

- Managers check all product deliveries and keep records of all product labels.
- Registered Dietitians stay informed of recalls by closely monitoring alerts from Food Allergy Research & Education.
- All Team Members follow strict allergen protocols for food storage, preparation, service, and cleanup to prevent cross-contact.

Tools and Communications

- Our allergen filter is available on all online menus and in the Touch of SAGE™ Mobile App.
- Students can ask any SAGE Team Member about what's served and what allergens may be present.
- As long as campus visitors are permitted, parents can schedule a time to walk through the kitchen, examine ingredient labels, and observe preparation methods.

We can't wait to serve you! Best of luck this year.

Sincerely,

Co-Founder and President

Co-Founder, CFO, and General Counsel

SAGE
DINING SERVICES®
DEFINING THE STANDARD



SAGEDINING.COM