

## FLIK Dining Services at Briarcrest

Dear Briarcrest Family,

It's that time of year again. We are looking forward to the upcoming school year and working with our food service vendor, FLIK, to offer an assortment of hot and cold lunches for your student. FLIK offers two dining options to purchase your school lunches, a la carte and meal plans.

### A la Carte

You may load money on your student's account for breakfast, snacks or lunches. This is commonly known as declining card balance (DBC). To purchase a la carte or specialty items beyond a meal plan, a student may add additional DBC funds. It is more cost effective to purchase a meal plan if you plan to purchase lunches most days.

### Meal Plan

The Meal Plan is the best value for the student who eats lunch daily in the cafeteria. A typical meal (entrée, three sides, and waterworks/milk) costs \$7.75 for our Second Grade through Twelfth Grade students and \$5.50 for our Little Saints – First Grade students. With the meal plan, costs are as follows:

#### **Second Grade - High School**

1<sup>st</sup> Semester Plan \$616.25

2<sup>nd</sup> Semester Plan \$659.75

Yearly Plan \$1,232.00

#### **Little Saints – First Grade – PREORDER ONLY**

1<sup>st</sup> Semester Plan \$425.00

2<sup>nd</sup> Semester Plan \$455.00

Yearly Plan \$855.00

Each plan is good for the time period specified. The Meal Plan options expire at the end of the semester or year depending on the plan you select. Any remaining balance will be forfeited if not used during the specified time period.

### How do I sign up?

Parents may pre-order meals for Little Saints through 1<sup>st</sup> grade, sign up for meal plans and add money to declining card balances through EZ School Apps.

Simply go to your Briarcrest Parent Login and to the Resource Page to access the EZ School App.

If you have any questions, please contact Ayanna Johnson at (901) 502-2482 (cell).

We look forward to seeing each of you soon!

Sincerely,



Ayanna Johnson  
Manager  
FLIK Food Services



*Nourishing a Brighter Future*

## WELCOME PARENTS AND STUDENTS!

Briarcrest Christian School 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!

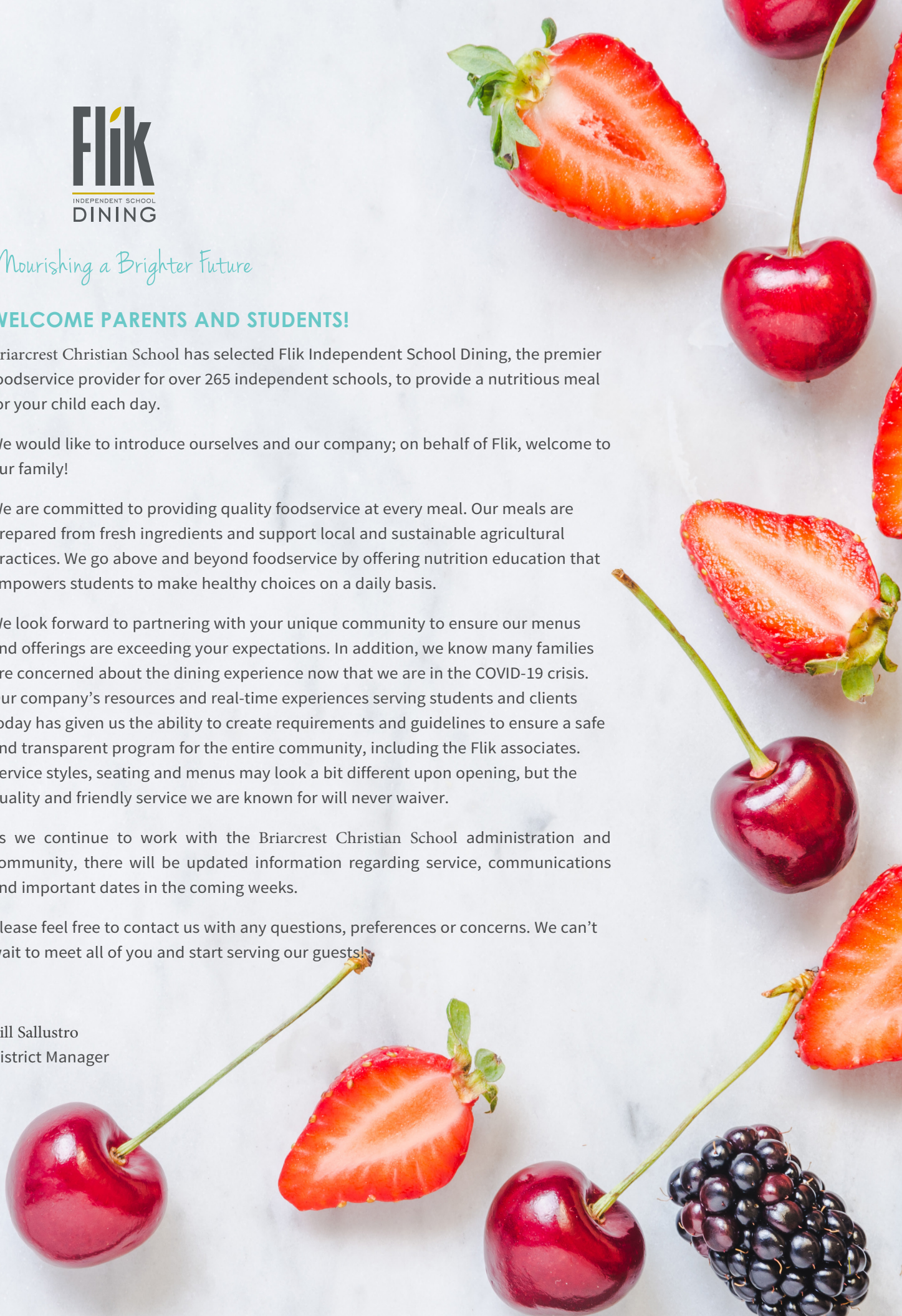
We are committed to providing quality foodservice at every meal. Our meals are prepared from fresh ingredients and support local and sustainable agricultural practices. We go above and beyond foodservice by offering nutrition education that empowers students to make healthy choices on a daily basis.

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 Briarcrest Christian School 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!

Bill Sallustro  
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.







## FLIKSDINING – 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.

[briarcrest.myschoolapp.com/app/parent#login](http://briarcrest.myschoolapp.com/app/parent#login)

## 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.







# FAQS ABOUT YOUR NEW DINING SERVICES

## **WHAT IS FLIK?**

Flik is the last name of the couple who began our company in 1971. Building their company through corporate dining services and private catering, Rudi and Julie Flik eventually expanded into the education market focusing on private and independent schools. In 1995 Compass Group, Flik's parent company headquartered in Charlotte, acquired the company. We operate over 265 private and independent schools nationwide.

## **IT IS FOOD PREPARED FROM FRESH INGREDIENTS?**

We believe in clean eating. Flik has a comprehensive Food and Nutrition Philosophy and our focus has always been cooking from fresh, whole foods using minimal processed or frozen foods. This style of preparation also enhances the quality and variety.

## **WILL THERE BE SUSTAINABLE AND LOCALLY PRODUCED PRODUCTS ON THE MENU?**

We serve food that meet responsible and sustainable agricultural practices. For more than a decade, our company has strived to make positive changes in our communities by supporting local economies, sourcing sustainable seafood, implementing measures to address climate change issues and more. We are proud to lead the foodservice industry with groundbreaking policies such as,

- Championing local family farmers and Fair Trade
- Sourcing foods that are produced with minimal use or free of chemicals and antibiotics
- Supporting campaigns that reward the efforts of farmers and laborers
- Sourcing proteins from suppliers that promote the humane welfare of farm animals.



## **WILL YOU TEACH NUTRITION EDUCATION?**

Flik understands the importance of educating your children about what they are eating. As food service professionals, we know that telling children about the importance of nutrition will not always translate into their selection and consumption of foods. Instead, we must demonstrate that eating nutritious foods can also be novel kid-friendly, creative and delicious.

In addition to providing appealing and nutritious foods, Flik directly supports and enriches the educational curriculum. We are always willing to provide nutrition education in the classroom at all grade levels. Our local Registered Dietitian creates programming that takes learning into the dining hall, in the classroom and on the field.

## **WHAT IF MY CHILD HAS AN ALLERGY OR MEDICAL CONDITION?**

Flik will work with any parent who has a concern regarding the dietary needs of their child. We are very proactive in our own education regarding allergies and this is one of the main reasons we use very limited processed foods.

## **WHERE CAN I FIND THE DAILY MENU?**

You can access your school's menus and other downloaded information on our School Dining site at **[www. flikisdining.com](http://www.flikisdining.com)**

## **WITH THE CONCERNS OF COVID-19 WHAT ARE YOU DOING TO ENSURE MY CHILD WILL BE SAFE WHEN EATING MEALS AT THEIR SCHOOL?**

Flik is sharing best practices with its other operating divisions to develop a very comprehensive guide to ensure a safe environment for the students, Flik employees and the entire community. The on-site team with senior leadership will review the recommendations with administration to create a plan you can trust.

*To see what we are doing, follow us on our  
social media sites!*

