

DINING PROGRAM

QUEST FOOD PHILOSOPHY

We are committed to offering a variety of wholesome options daily, with meals featuring lean proteins, whole grains, healthy fats, and fresh fruits and vegetables. Our recipes are chef-crafted and led by scratch-made cooking techniques, with nutritional needs and flavor always top of mind. Sustainability and quality standards drive how we source ingredients, purchasing local whenever possible and never serving trans fats, MSG or other harmful ingredients to our students.

PROUD TO SERVE

- Produce that is fresh, fresh-frozen or packed in 100% juice or water.
- Cage-free eggs and milk that is free of added growth hormones.
- High-quality beef, chicken, and other proteins that are USDA-certified.
- Whole grain, vegetarian, vegan, gluten-free & allergen-friendly options.
- Sustainable seafood that follows the Marine Stewardship Council guidelines.
- Single-origin & hand-harvested coffee beans, in support of local farmers.

