



REAL SCHOOL LUNCH

## **Acre - Real School Lunch™ Brings Nutritious Meals to Convent & Stuart Hall**

SAN FRANCISCO, CA – JULY 19, 2023

Acre - Real School Lunch™ is excited to be the new food service operator at Convent & Stuart Hall and begin nourishing the school community each day. Feeding school communities is our specialty. Since 2004, Acre - Real School Lunch™ has been cooking everything from scratch using only the best ingredients. Our time-tested and student-approved favorite entrées offer diversity, while still being familiar and accessible to less adventurous palates. We are committed to cooking with quality seasonal ingredients, and are enthusiastic supporters of our local food growers and purveyors. We put forth a minimally processed, curated lunch service each day, relying on simple and *popular* menu items.

Our daily offerings include main entrées and sides from our rotating menu, housemade chicken and vegetarian soups, a salad bar filled with a rainbow of seasonal selections, a sandwich station with locally-sourced offerings, organic seasonal fruit, a grain bowl station, and organic local milk and other beverages. Housebaked dessert is served each week. Special tastings are presented by the chef on a seasonal basis to educate and engage students and encourage them to try something new.

A hallmark of the program is our ability to cater to our eaters with dietary allergies and restrictions. Comparable special diet iterations of our main menu items, entrées, and sides are offered daily to ensure vegetarian, vegan, gluten-free, dairy-free, egg-free, and pork-free eaters are able to enjoy the full menu, as well.

All of our offerings are comprised of whole-food options that are nutritionally sound. Our self-service model allows for many ways to build a healthy plate based on individual choices.

Our sustainability values are authentic to our company values without the “greenwashing” that is so pervasive in the food industry. The backbone of Acre’s commitment to sustainability is demonstrated in our decision to purchase most of our fruits, vegetables, and meats from within 150 miles. On average, we



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utilize 75%+ organic product, much of it local. We are proud of our sourcing and the quality of raw ingredients is on par or better than restaurant quality. We are deeply committed to sustainable and ethical farming practices, composting/recycling, and use environmentally preferable cleaning products.

As a small, local, minority and woman owned company with authentic sustainability values, we are uniquely nimble and capable of providing a lunch program with plenty of wholesome options that fosters community and enhances the learning environment. Our philosophy in operating school lunch is simple: we offer broadly appealing meals, thoughtfully sourced and expertly prepared by a committed staff. We purchase high quality ingredients and handle them with care. As a school lunch leader, we have seen the benefits firsthand in the expanding palates of our long-term communities.

### **About Acre - Real School Lunch™**

Since 2004, Acre - Real School Lunch™ has been providing dietitian-approved, scratch-cooked, healthy lunches to San Francisco schools using only the best ingredients. As a small, local, minority and woman owned company with authentic sustainability values, Acre consciously integrates sustainability and nutrition principles into the dining culture by familiarizing eaters with the local farms, seasonality, nutrient-rich eating practices, and demonstrating zero-waste efforts.

### CONTACT:

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