

SAGE DINING *at Moses Brown School*



Welcome back to SAGE Dining Services®!

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 do day in and day out for you.

SAGE
DINING SERVICES®
DEFINING THE STANDARD

We've taken many necessary precautions to keep our communities safe, including:

- Placing hand sanitizer at the entrance, stations, and tables.
- Maintaining proper distance while eating.
- Providing PPE for Team Members.
- Increasing the frequency for cleaning the kitchen and dining hall.



What's included in the full SAGE program?

We'll provide a thoughtful and refreshing approach to dining and wellness that feeds students in both body and mind. With community-inclusive dining, students can fully participate in the SAGE program.

- Simplified dining — no need to pack lunches, bring cash or cards, or fund accounts.
- Greater selection and variety — expanded student palates.
- More sustainability — less food waste and no packaging.
- Faster service — no checkout necessary and unlimited seconds.
- Nutrient-dense options — complete and satisfying meals.



The SAGE program delivers fresh, delicious meals made from scratch in small batches using seasonal, locally sourced ingredients. Your on-site Chefs will get to know your community and design a menu just for you featuring community favorites, made to perfection. We'll focus on variety to accommodate eating patterns, dietary restrictions, and food allergies.



The typical SAGE program can include many of the following stations:

- **The Main Ingredient®**
Fresh, delicious, from-scratch entrées with appropriate sides.
- **Improvisations®**
Various composed and deli salads, plus ingredients to build your own salad.
- **The Classic Cuts Deli®**
Fresh-baked breads, house-roasted meats, and toppings for sandwiches.
- **The Stock Exchange**
Fresh soups from house-made stock.
- **Mangia! Mangia!**
Delicious Mediterranean dishes.
- **Crossroads**
Fun, food truck-style items.
- **Vegitas®**
Inspired vegetarian and vegan fare.
- **P.S.**
Sweet and savory accompaniments.
- **Splashes**
Wide variety of beverages.
- **Seasonings®**
Exciting display cooking, special features, and build-your-own bars.

Our responsibly sourced ingredients include:

- Nitrate-free, house-roasted meats.
- No Antibiotics Ever chicken.
- Seasonings without added 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.

How will the dining program benefit students?

Community-inclusive dining introduces students to a variety of nutritious, delicious offerings and limits their exposure to allergens. Having access to so many stations and choices increases the chances that students will try something new. Because there are no checkout lines, students have more time to eat, relax, and catch up with friends. The best feature of all may be that students don't have to remember to bring lunches or money!

How will it benefit parents?

SAGE will be your personal dietitian, shopper, and chef all in one! This program will save you time shopping for and packing lunches, as well as money on groceries and spoiled or uneaten food. You can relax knowing that nutritional experts are providing appropriate portions and well-balanced meals every day.

How will it benefit the community at large?

Community-inclusive dining allows for more accurate food planning, increasing efficiency and reducing waste. It values whole-person health, inclusion, sustainability, and a culturally and economically diverse community. The expanded offerings allow us to accommodate your community's allergies and dietary restrictions.



Will there be enough safe food options for students with food allergies?

SAGE places the highest priority on the safety of our community members. In community-inclusive dining programs, students with food allergies aren't asked or expected to have separate plates or meals, and they aren't singled out to sit apart from their classmates. They're part of a dining service that fosters community.

Using your community's allergy list, our Registered Dietitians will review your menus to ensure there's enough variety every day. Those with food allergies and other dietary restrictions will always be able to find safe and appropriate meals.

Our strict food allergy management program prevents cross-contact and the possibility of an allergic reaction. Our procedures include:

- Staffing an expert team of four Registered Dietitians who tag every dish for the 12 main allergens recognized in the U.S. and Canada.



- Enforcing Serve It Safely food allergen protocols for food storage, preparation, service, and cleanup to prevent cross-contact.
- Conducting daily preservice meetings to highlight any allergen-containing dishes.
- Training all Team Members how to recognize anaphylaxis and use an EpiPen® where allowed.
- Having an open-kitchen policy that invites you to walk through our kitchens and examine any ingredient labels.

Our comprehensive allergen filter and ingredient lists, available both on your online menu and in the Touch of SAGE™ Mobile App, will help you and your student choose safe options. In the app, students with food allergies can create custom allergy profiles.

How can I ensure students will get enough nutrients every day?

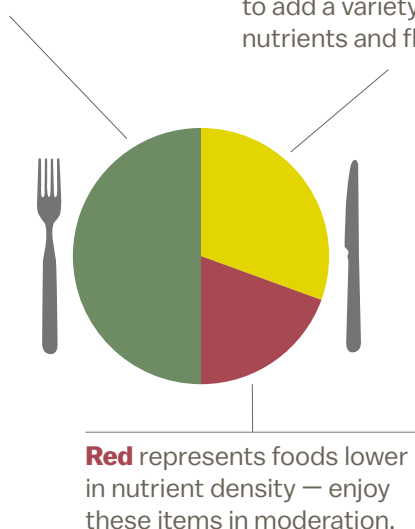
Choosing a balanced meal will be easy for everyone in your community — including people with food allergies, athletes, and those following a specific eating pattern. Our Registered Dietitians provide nutritional guidance through The SAGE Spotlight Program® and fuel athletes through our Performance Spotlight® program.

Here's how The SAGE Spotlight Program® works: every item on your online menu and in the Touch of SAGE™ Mobile App is color-coded green, yellow, or red.

The colors are based on nutrient density according to the latest USDA dietary guidelines. Our formula weighs nutrients of public health concern for overconsumption against nutrients of public health concern for underconsumption and determines a nutrient density score.

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.



With this easy-to-understand nutritional guidance, you'll have peace of mind knowing that Registered Dietitians have personally coded each menu item. Before long, everyone in your community will know how to quickly and easily build a balanced plate. Research shows this type of simple nutritional messaging and guidance helps promote a lifelong positive relationship with food.

How can I ensure there are enough options for picky eaters?

Your Manager and Chef will create a unique menu that meets your community's preferences based on feedback and ratings from surveys, comment cards, and the Touch of SAGE™ Mobile App. Our Registered Dietitians will make sure your menu provides a wide variety of options, including familiar and popular foods. Students will be able to sample menu items and return for seconds at any time.

How can I view what's on the menu?

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 will help us build the best menu for your community. SAGE is your dining program, and we want to hear from you!

Download the app through the [Apple App Store](#) or [Google Play Store](#), then register for an account.

Check the menu

ahead of time using the

**Touch of SAGE™
Mobile App!**



Set up an account. Find your location using the ZIP code.



APPLE APP STORE



GOOGLE PLAY STORE



Questions? Concerns?

Contact your Manager at any time
through the Touch of SAGE™ Mobile App!

We can't wait to serve you!

SAGE
DINING SERVICES®
DEFINING THE STANDARD