



Unused Food Plan

We take the safe, efficient, and responsible management of food *incredibly* seriously at Quest. Our team members work so hard to source the right food with the right ingredients from the right places, prepare it with care, serve it to guests, and clean our kitchen spaces each day; we take a lot of pride in what we serve and how we serve it. Food defines much of our work, and we hate seeing anything go to waste. We work too hard to see food go in the trash, and every ounce of food in the trash is wasted money that we could put to other use in the organization.

- Pre-Ordering: Wescott and Willowbrook operate on a pre-order basis so that our teams prepare the correct amount needed to serve our students which helps to reduce waste.
- Production Tracking: Quest also uses a web-based menu management and food production system to track daily production and waste of the items we produce. This helps us adjust forecasts as time goes on – and data gets better – around consumption habits and “cycle” menus that utilize similar ingredients in different recipes. Especially for Maple and its cafeteria style service, this data is critical to helping us identify menu items that are unpopular, how menu items perform when paired against other menu items, and most importantly, it helps us hone in on minimizing waste as much as possible. This is by far the most important part of our waste minimization efforts, and is totally aligned with industry best practices.
- Safe, Smart Utilization of Unserved/Leftover Food: As a company that prides itself on fresh food, Quest is able to take advantage of safe, smart utilization of leftovers to prepare made from scratch soups and sauces where appropriate, or to utilize some products for our salad bars (i.e., ends of produce).
- Unused Food Sharing Plan: We believe that focusing on the prevention of food waste and utilizing leftovers safely and appropriately is the best practice. When necessary and practical, large amounts of leftovers may be donated to the Northfield Food Pantry and its Food Rescue Program to combat potential food insecurity in the community. There are specific guidelines on what can be donated and Quest will work directly with the Northfield Food Pantry to ensure all federal regulations and State and local health/sanitation codes are followed.

Again, most important is the safety of our students. Nothing can compromise that, and we will always put student safety above any other interests.