2025-2026
DINING PROGRAM

QUEST FOOD
MANAGEMENT SERVICES

D41

Abraham Lincoln
Benjamin Franklin
Churchill
Forest Glen

DINING PROGRAM

WELCOME!

Welcome to a new school year and an exciting time of growth and learning!
We are committed to providing a nutritious dining program that is designed to fuel our students with a variety of wholesome and great-tasting options. Our unique partnership with Quest Food features the following program highlights:

Scratch-Made Food

High-quality, whole ingredients that are made-to-order using the freshest ingredients and chef-crafted recipes.

Menu Variety

Seasonal and regional ingredients, local and global food concepts, and a variety of vegetarian, vegan and gluten-free options.

Responsibly-Sourced

High standards for sourcing including milk without any added growth hormones, cage-free eggs, sustainable seafood and USDA-certified proteins.

Localized Approach

A program that is tailored to our school community, gathering continued feedback from parents and students to meet our needs.

The following information includes details such as how to view weekly menus, access nutritionals and allergens, and set up your student's dining account. If you have additional questions, please don't hesitate to contact our Food Service Director or visit the school website.

Food Service Director: Bobby Tylon
Contact Email: Btylon@QuestFMS.com

D41

QUESTFOOD MANAGEMENT SERVICES

DINING PROGRAM

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.

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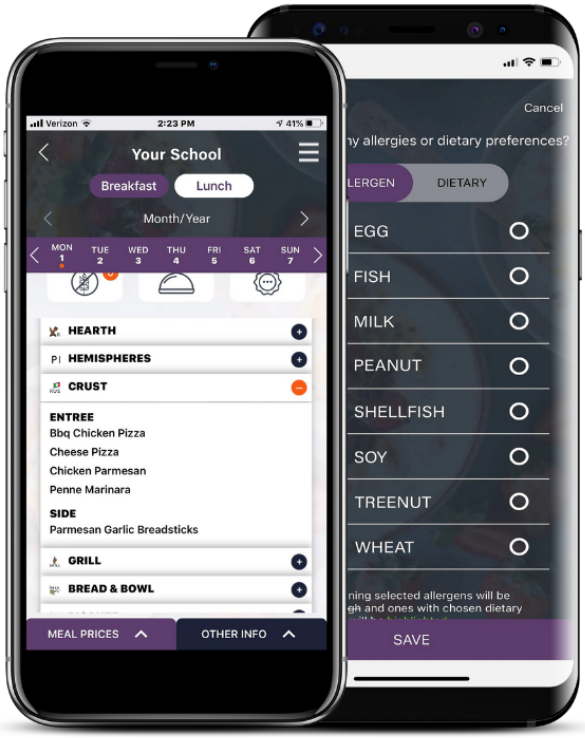
DINING PROGRAM

MEAL PLANNING

Our school is utilizing the FD MealPlanner platform as a tool to provide families with easy access to weekly menus as well as nutritional data and allergen information. FD MealPlanner also allows you to view the ingredients of each meal in real-time and combine multiple menu items together to see total nutritional content.

FD MealPlanner



FD MEAL PLANNER

Scan the QR code above to download the FD MealPlanner App on your phone, or visit www.fdmealplanner.com and search for our school to get started.

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DINING PROGRAM

ALLERGENS

Icons for the top nine allergens are visible in our dining areas at points of service and also listed with individual menu item descriptions in FD MealPlanner. If your student needs further assistance, please contact the Food Service Director for more information and to discuss a meal plan. Our full allergen statement can be found at: www.questfms.com/allergens

ALLERGEN ICONS

The top nine allergens include Crustacean Shellfish, Eggs, Fish, Milk, Peanuts, Sesame, Soybeans, Tree Nuts & Wheat.

We cannot eliminate the risk of cross-contact or guarantee that any item is free of allergens due to the nature of our kitchens and our reliance on suppliers for accurate information.

Our kitchens are allergy aware, not allergy free.

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WHAT'S IN A MEAL?

A DAILY MEAL will be available at all D41 Elementary Schools for the set price of $4.15 and that meal will include:

Entree of the Day

&

Fresh Vegetable

&

Fresh Fruit

&

Milk or Water

To view Weekly Menus, download the FD MealPlanner App:

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DINING PROGRAM

MEAL ACCOUNTS

PUSHCOIN

PushCoin is our payment software system, allowing students to get through the line quickly, and parents to add dining funds, receive notifications, view balances and replenish accounts with ease.

Scan to visit www.PushCoin.com to register and add funds to your account.

HOW-TO

Get Started:

Download the PushCoin App or visit www.PushCoin.com.

Register and Log In:

Select I Don't Have an Account and follow the prompts to create an account. If you already have an account, simply enter an email address and password.

Link your Student:

From the homepage, select Students and begin to add a student with a registration code by clicking Add Student.

Make a Deposit:

Add funds to your student account by selecting Funding, then Add Money. Add funds for free by using an electronic check, or use a credit or debit card with a 2.95% processing fee per transaction.

Notifications and Balances:

Through Settings, configure balance notifications, purchase notifications, and negative balance alerts.

Need Help? Contact PushCoin at 800-381-9917 or ask@pushcoin.com

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