





Sodexo Management

Chris Gargiulo

District Manager

Andrew Liddell

General Manager

Apdiel Torres

Executive Chef

Maria Vargas

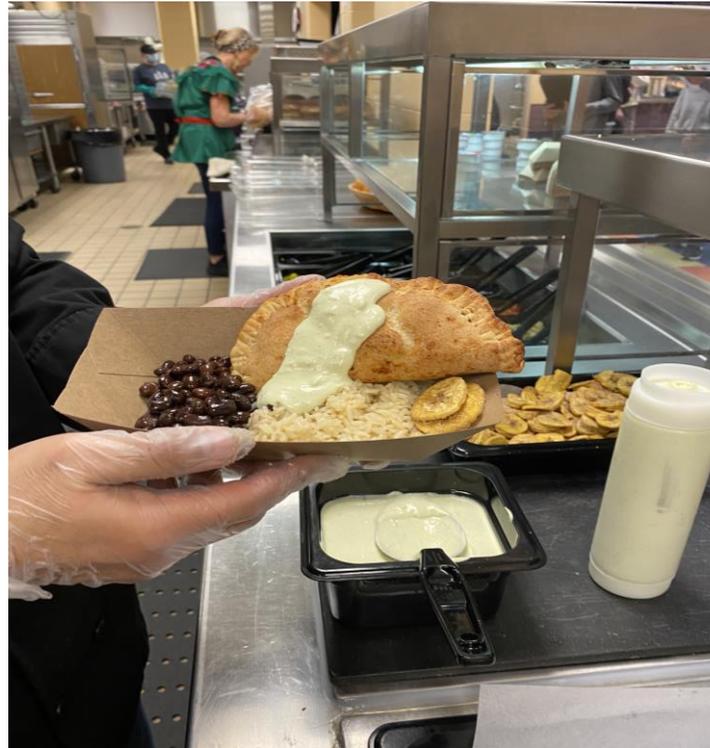
High School Supervisor

Cindy Anderson

Middle School Supervisor

Cyndy Muenster

Elementary School Supervisor



Our menu and culinary execution is being led by our amazing new Chef, Apdiel Torres. His passion for serving students started long before his time at Geneva. He understands what the students of today look for when choosing their next meal. Our menu features familiar and favorite entree options that students will recognize, as well as new and exciting flavors cooked up by Chef Torres to encourage them to try something new.



Survey Feedback and Changes

More Vegetarian options
Fresh Vegetables/fruit selections
Mexican Torta
Philly Cheesesteak
Patty Melts / Rubeen Sandwich
Exhibition Pasta Cooking
Various Cookouts
Bone-In Chicken Wing Bar

Next year:
Personal Pan Pizzas
Global Entrees – Pho, Asian



Healthy Choices and Nutrition

Chef Torres has responded to student feedback with new and exciting options at all grade levels.

High School/Middle School:

- Hummus Wrap
- Veggie Sticks
- Chicken Salad Wraps
- Veggie Wrap
- Chicken Dumplings
- Turkey Vegetable Wrap
- Vegetable Quesadillas
- Ramen
- Vegetable Soups
- Protein Packs
- Vegetable Mostaccioli
- Eggplant Parmesan
- Potato Bar
- Display Cooking

Elementary School:

- Chef Salad
- Greek Salad
- Variety of Wraps
- Hummus Box
- Turkey Bacon Salad
- Variety of Yogurt Parfaits
- Popcorn Chicken Salad
- Fiesta Salad
- Heritage Day Celebrations

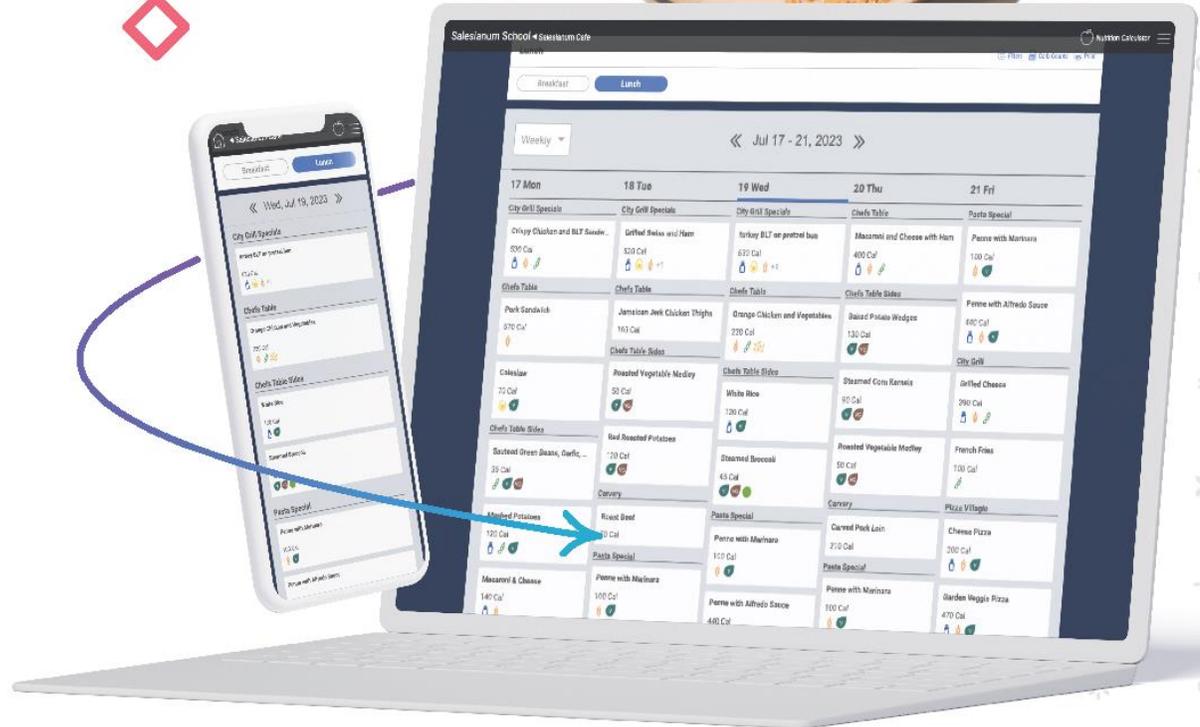
It's here!

What's new? Online menus!

- Browse daily menu items.
- View nutrition information.
- Plan for dietary & allergy restrictions.

Available in 50+ languages!

View menus at <https://geneva304.nutrislice.com/menus>
or download the Nutrislice app.





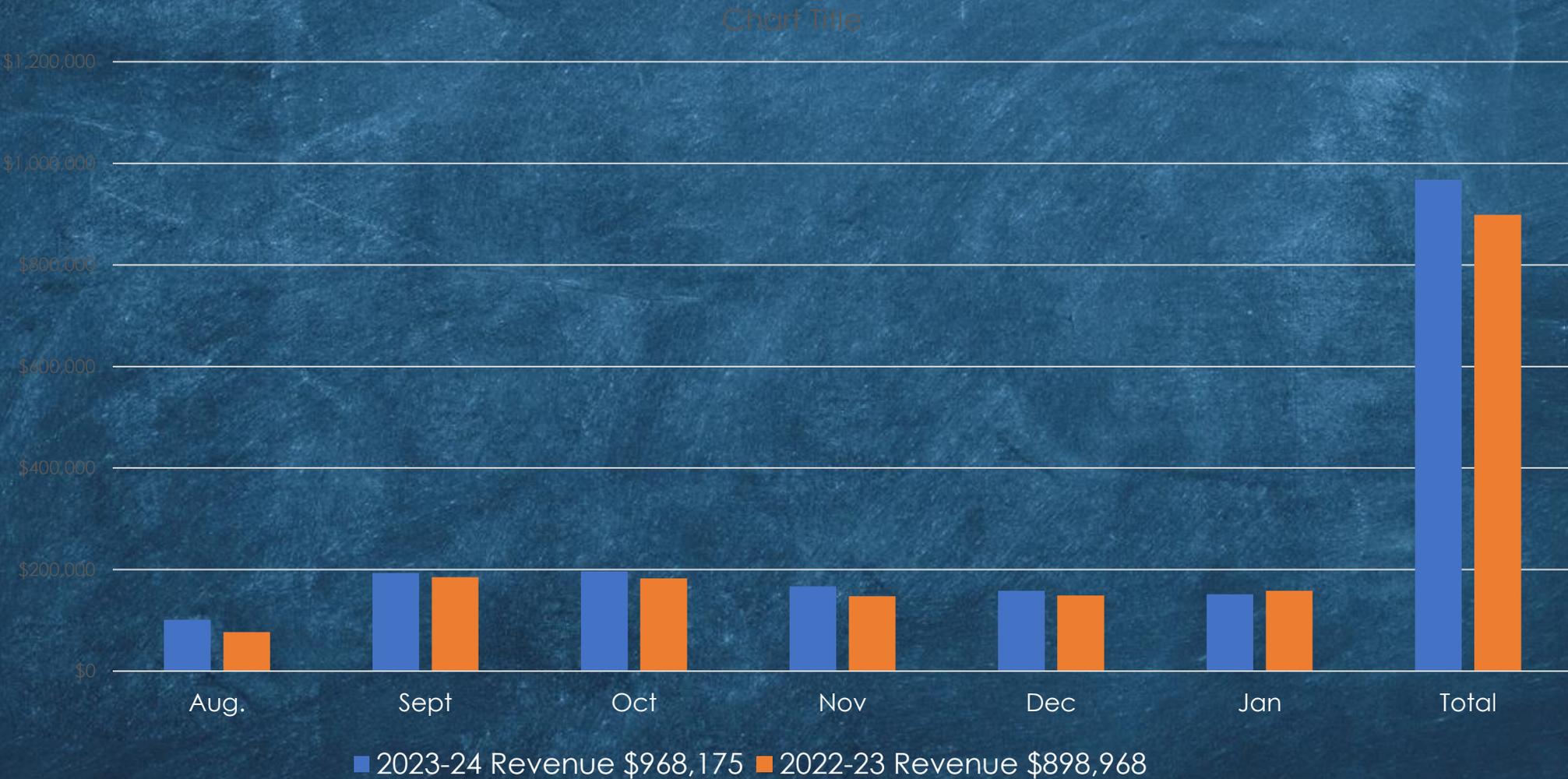
Staffing Challenges and Opportunities

- High School - Fully Staffed
- Middle Schools (North & South) - 1 FSW/Cashier
- Elementary - Fully Staffed

- Labor Force getting older
- Recruitment and Retention
 - Competition for Talent
 - Work Life Balance

Overall, addressing recruitment and retention issues in the food service industry requires a multifaceted approach that prioritizes employee engagement, professional development, and work-life balance.

Revenue Year over Year





Status of Food Service and Challenges in today's Marketplace

The food service industry has been undergoing significant changes driven by evolving consumer preferences, technological advancements, sustainability concerns, and the impact of global events such as the COVID-19 pandemic. Here's an overview of the status and challenges in today's marketplace at Geneva:

- Healthier, sustainable, and ethically sourced food options
- Growing demand for convenience items
- There's a growing emphasis on reducing food waste, using eco-friendly packaging, and sourcing ingredients from local and sustainable suppliers
- Recruiting and retaining skilled staff
 - Staying competitive with wages and benefits
- Supply Chain Disruptions and rising cost of food
- Cost/Value relationship as related to profitability
 - The financial structure of School Food Service

Casual Layered Quirky
un funky groove Inspired BAKE
vor JAZZMANS
PIRED
P Inviting Rhythm friend
nvenient Decisions



COMING SOON

OUR COFFEE

New, perfectly roasted blends

+ OUR LOOK

Authentic, comfortable and true to who we are

+ OUR TEMPO

Your go-to place to take a time out or hang with friends

+ OUR PEOPLE

Baristas who know what you want

= YOUR LOCAL COFFEE SHOP



Thank you