

TAHER
INC.

Professional Food Service Management

Bringing a *fresh* approach
to ignite *excitement* for
your food service program!



Chef-Based Programs Spark Kids Curiosity
•
Scratch Cooking with Fresh Quality Ingredients
•
Education Beyond the Classroom
•
Partnership in Business

*With Taher, you're not just choosing a food service provider;
you're embracing a legacy of integrity and excellence,
– let's add that SIZZLE TOGETHER
and turn your school into a culinary sensation!*

VISIT US AT WWW.TAHER.COM



TAHER
INC.

COVER LETTER

Ms. Jennifer Fuchs
Executive Director
St. Croix Preparatory Academy
4260 Stagecoach Trail N
Stillwater, MN 55082



Dear Ms. Fuchs,

Taher is honored to submit our proposal to partner with St. Croix Preparatory Academy in leading and strengthening your food service program. Through our current consulting partnership, we have gained valuable insight into your operation, your team, and the priorities that matter most to your students and school community.

As a Minnesota-based company serving more than 50 school district partnerships across the state, Taher brings more than 45 years of culinary excellence, local leadership, and operational accountability. We understand that St. Croix Preparatory Academy is looking for more than a food service provider—you are looking for a partner who can deliver quality while being a responsible steward of the program.

Our approach focuses on growing participation through fresh, high-quality food, greater variety, and an exceptional student dining experience. We will support your vision for a fresh fruit and vegetable bar, while embracing St. Croix Preparatory Academy farm-to-table commitment and local sourcing, including opportunities to feature locally sourced produce and beef. We will also bring creativity and variety to the menu, creating dining experiences that keep students engaged and excited about school meals. Our goal is to make the cafeteria an extension of the St. Croix Preparatory Academy experience—one that reflects the high standards of your school community.

Equally important is the team delivering the program each day. Taher will provide strong onsite leadership supported by our District Manager, Registered Dietitian, Corporate Culinary Team, and operational resources to strengthen training, menu development, food quality, compliance, and overall program performance.

We believe the right approach is to balance competitive pricing with the quality and program enhancements St. Croix Preparatory Academy has identified as priorities. Through thoughtful staffing, responsible purchasing, culinary expertise, and strong operational oversight, our goal is to build participation while creating a financially sustainable program.

We appreciate the trust St. Croix Preparatory Academy has already placed in Taher and look forward to the opportunity to continue that relationship as your long-term food service partner.

From Our Table to Yours,



A handwritten signature in black ink, appearing to read "Chris Vinson".

Chris Vinson - Vice President of Business Development
Taher
Phone: 517-462-9188 Email: c.vinson@taher.com
5570 Smetana Drive, Minnetonka, MN 55343

Required Offeror Information

NAME AND ADDRESS OF FOOD SERVICE MANAGEMENT COMPANY (FSMC):

Taher, Inc.
Corporate Address:
5570 Smetana Drive
Minnetonka, MN 55343

FEDERAL IDENTIFICATION INFORMATION

Federal Employer Identification Number (EIN): 41-1401690
Corporate Identification Number (Dun & Bradstreet): 102244142

PRIMARY LIAISON TO THE SCHOOL FOOD AUTHORITY (SFA)

Name: Chris Vinson
Title: Vice President of Business Development
Phone Number: (517) 462-9188
Fax Number: (952) 945-0444
Email Address: c.vinson@taher.com

AUTHORIZED REPRESENTATIVE TO BIND THE OFFEROR

Name: Bruce Taher
Title: Owner
Phone Number: (952) 945-0505
Fax Number: (952) 945-0444
Email Address: b.taher@taher.com

STATEMENT OF WILLINGNESS TO PERFORM SERVICES

Taher, Inc. affirms its willingness to perform the services described in this Request for Proposals, including all requirements outlined in the RFP and any subsequent amendments or modifications.

STATEMENT OF ABILITY TO PERFORM SERVICES

Taher, Inc. confirms its ability to perform all services required in the Scope of Work. We have the staffing, management expertise, and operational resources necessary to meet and exceed all deliverables described in the RFP and any related amendments, including the provision of on-site support.

Proposal Acknowledgment

This proposal has been prepared by Taher for the sole purpose of providing our proprietary and confidential plan of operation for the food service program. Our proposal and plan is intended for use exclusively by the administration and the school board for evaluating and comparing our proposal to others submitted to operate your food service program.

Any reprint of disclosure, in full or in part, with any member of the general public, the news media or any other group who may remotely or be considered a competitor, may undermine our intended good faith. We respectfully ask that you remain sensitive and understand that our proposal and materials identified and that contain logo'd materials are considered proprietary and confidential and are to be kept confidential and not disclosed unless prohibited by state regulations.

Attachments Acknowledgment

The following certification: By signing this cover letter, I (we) certify that the information contained in this proposal is accurate, and all attachments required to be submitted as part of the proposal are certified to be true and binding upon our company.

Taher confirms receipt of all amendments or modifications to the RFP, as well as accepts all terms and conditions outlined in the RFP and/or amendments.



Bruce Taher- CEO



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A Partnership Built for St. Croix Preparatory Academy



Nourishing the minds of the future • Nourishing the minds of the future • Nourishing the minds of the future

“

*A comprehensive,
student-centered
approach to quality
food, operational
excellence, and
increased participation.*

Built for St. Croix Preparatory Academy. Designed Around Your Vision.

EVERY SUCCESSFUL PARTNERSHIP BEGINS WITH LISTENING.

Throughout this proposal process, one thing became clear: St. Croix Preparatory Academy is not simply seeking a food service management company. The Academy is seeking a partner that shares its commitment to students, values its employees, delivers exceptional food, and operates with integrity, accountability, and a long-term vision.

This proposal reflects the priorities shared by St. Croix Preparatory Academy throughout the RFP process. Rather than offering a standard food service solution, Taher has developed a customized approach that combines culinary excellence, local sourcing, operational discipline, financial stewardship, and meaningful student engagement.

Every recommendation within this proposal was developed with one purpose:

To help St. Croix Preparatory Academy build one of Minnesota's premier school nutrition programs.

WHAT WE HEARD

Protect and Invest in Employees: Your employees are the foundation of the food service program. Their experience, relationships with students, and commitment to St. Croix Preparatory Academy should be supported through strong leadership, training, development, and the resources needed to succeed.

Fresh Food and Student Choice: Students deserve fresh, high-quality meals with variety and choice. A robust fresh fruit and vegetable bar, creative menus, scratch cooking, and engaging dining experiences will help make school meals something students look forward to each day.

Embrace Farm-to-Table and Local Sourcing: St. Croix Preparatory Academy has made local food a priority. Taher will build upon the Academy's farm-to-table efforts by identifying opportunities to source local produce and beef and strengthen relationships with Minnesota farmers and producers.

Increase Student Participation: A successful program begins with students choosing to participate. Through chef-driven menus, fresh ingredients, student feedback, and new dining experiences, our goal is to increase participation while continually improving the student experience.

Operate with Financial Stewardship: Quality and financial responsibility must work together. Disciplined purchasing, thoughtful staffing, transparent reporting, and strong operational oversight will help create a program that is both competitive and financially sustainable.

Build a True Partnership: St. Croix Preparatory Academy is looking for more than a contractor. Taher will be a visible, responsive, and accountable partner, supported by our District Manager, Registered Dietitian, Corporate Culinary Team, and Minnesota-based leadership.

The St. Croix Preparatory Academy

BUILT AROUND THE PRIORITIES THAT MATTER MOST

PEOPLE FIRST

Protect every current employee

- Wage Increases
- Professional Development

STUDENT EXPERIENCE

Chef-Driven Menus

- Student Voice Council
- Fresh Fruit & Vegetable Bars
- Second Chance Breakfast
- High School Coffee Bar

CELEBRATING St. Croix Preparatory Academy

- Culturally Responsive Menus
- Reduced Pork Options
- Global Cuisine
- Farm-to-School
- Family Engagement

FINANCIAL STEWARDSHIP

- Participation Growth Strategy
- Transparent Reporting
- Responsible Labor Management
- Procurement Excellence
- Continuous Improvement

LOCAL PARTNERSHIP

- Kirsten Kruizenga, RD
- Teri Jespersen, Registered Dietitian
- Regional Chef Visits
- 50+ Minnesota School District Partnerships

Our Commitment

Every page that follows demonstrates how Taher will deliver on these priorities through experienced leadership, culinary innovation, employee investment, local partnerships, operational excellence, and responsible financial management.

Our commitment is simple: listen to St. Croix Preparatory Academy, deliver on what matters most, and continuously work to make the food service program better for your students, employees, and school community.



Our Experience

For over 45 years, Taher, a family-owned and privately held company, has proudly partnered with school districts to provide local, sustainable, and boundary-pushing recipes that keep students happy, healthy, and excited to learn. Our deep love for how food transforms communities is at the heart of everything we do. We believe new foods open doors to understanding faraway lands and cultures. Cooking gives us the opportunity to share, to provide, and to explore something new together. Most importantly, eating with friends, family, and guests creates moments that bring people closer. It is this passion for food and community that drives us to continually innovate and deliver the very best to those we serve.



Bruce Taher
CEO

OUR GOAL IS SIMPLE

To deliver delicious, healthy food in a caring, customer-focused environment that supports students and the broader school community.

Backed by over 45 years of experience, Taher serves more than 300 clients across 27 states with 3,500 employees nationwide.

K12 SPECIALIST

Taher serves over 800,000 meals daily and partners with districts of all sizes including rural, urban, and large land-mass systems. We provide expertise across all public school nutrition programs and private dining solutions.

Our capabilities include on-site preparation, central production, cook-chill operations, and ownership of multiple commissaries and bakeries.

Taher partners with 56 districts in Wisconsin and more than 50 in Minnesota, more than any competing provider in those states. This reflects our proven ability to deliver chef-driven programs, operational flexibility, and sustainable financial performance.

MARKET LEADERS

Our partnerships across 56 locations in Wisconsin and 50 in Minnesota serve as a strong demonstration of our ability to support and enhance collaborative efforts.

The Taher Difference

What truly differentiates Taher is the structure behind our success. Our model is built on culinary excellence, operational discipline, and measurable accountability. We do not rely on trends — we rely on systems that consistently deliver results.

- Chef-driven culinary leadership
- 75% made-from-scratch preparation
- Local purchasing partnerships
- Global menu innovation through our Chef Council
- Dedicated on-site leadership
- Financial accountability and guaranteed performance

CHEF DRIVEN

Taher is investing in St. Croix Preparatory Academy with a dedicated Executive Chef who will be on-site a minimum of two days each week. This commitment brings professional culinary leadership directly into the District's kitchens, providing ongoing employee development, chef-driven menu innovation, quality assurance, culturally relevant menu development, and meaningful student engagement. Additional on-site support will be provided whenever needed to ensure operational excellence and continued program success.

SIZZLING, STUDENT-CENTERED MENUS

Taher delivers dynamic, participation-driven dining programs designed to meet students where they are. Our menus combine 75% made-from-scratch preparation, whole muscle chicken and beef, and high-quality, locally sourced fruits and vegetables to create meals students are excited to choose.

Our Grand Café food court experience brings energy and variety to the cafeteria, featuring signature pizza, build-your-own bowl stations, Mexican Grill and Italian Bar concepts, global Ramen and noodle bowls, and fresh teacher salad bars. Monthly Chef visits, athletic catering, food truck events, student advisory board meetings, and signature celebrations — including Back-to-School BBQs, Thanksgiving feasts, and end-of-year student celebrations keep participation high and engagement strong.



**WE LOVE FOOD,
AND WE LOVE
PEOPLE WHO LOVE
FOOD.**



**TAHER MENUS DELIVER
SCRATCH-MADE,
BALANCED MEALS AND
ADAPT TO STUDENT
FEEDBACK AND
PARTICIPATION TRENDS.**



The Taher Difference

SOURCE LOCAL. LEARN LOCAL. CELEBRATE LOCAL

Taher's program connects fresh food, student education, and participation into one integrated strategy. We source locally grown fruits and vegetables through partnerships with area producers. Through Harvest of the Month promotions, student tastings, classroom culinary education, and field trips to local markets, students learn where their food comes from and how it is grown — building awareness and lifelong healthy habits.

AGE-APPROPRIATE MENU DESIGN

Our menus are structured to meet students where they are while maintaining nutrition integrity and full USDA compliance.

- **Elementary Schools-** Familiar, balanced meals that build healthy habits and encourage participation.
- **Middle Schools-** Expanded choice and fresh concepts that support growing independence and evolving tastes.
- **High Schools-** Food court-style flexibility with diverse, grab-and-go options that reflect student preferences.
- A la Carte, Adult Meals, Catering, Fruit & Vegetable Bar, and more!

Across all grade levels, Taher menus emphasize scratch preparation, balanced nutrition, and adaptability driven by participation trends and student feedback.

DYNAMIC PROMOTIONS THAT DRIVE PARTICIPATION

We amplify engagement through coordinated monthly campaigns that energize school dining.

- Limited Time Offerings
- Build-Your-Own Interactive Stations
- Featured Fruit & Vegetable of the Month
- Breakfast & Summer Program Promotions
- Tailgate Parties and Community BBQs, and more!

Through this integrated model — source it, teach it, celebrate it — Taher transforms the cafeteria into a place of discovery, connection, and participation.



One of a Kind in the Industry

TAHER'S CHEF COUNCIL

Taher's Chef Council is the engine that fuels every culinary program we operate. It is not an add-on — it is our foundation.

Comprised of experienced chefs representing all divisions of our company, the Chef Council drives menu innovation, global flavor integration, and culinary excellence across every district we serve. Through continuous recipe development, training, and operational oversight, this leadership model ensures consistency, creativity, and full nutrition compliance.

Our globally inspired recipes — including Korean Beef Bulgogi, Indian Roti Wraps, Spanish-Style Frittatas, Thai Noodle Bowls, and more — reflect a commitment to authenticity, student engagement, and innovation.

SCHEDULED CHEF VISITS & CULINARY EDUCATION

Through scheduled district visits, our Regional Chefs bring the Chef Council vision directly to your schools. These visits elevate food quality, provide hands-on staff training, and introduce interactive Chef-On-Display experiences that connect students to food, culture, and nutrition.

Programs such as Kids in the Kitchen and our Culinary Arts mentorship initiative extend learning beyond the cafeteria, teaching food safety, foundational culinary skills, and healthy habits — reinforcing the connection from the kitchen to the classroom.

COOKING CLASSES & CULINARY EDUCATION

Taher's Culinary Exploration Program brings global culture into the classroom through interactive cooking experiences led by our Chef Council. Inspired by international travel and authentic cuisine, our chefs introduce students to world flavors while reinforcing geography, culture, and nutrition education. Students engage in hands-on demonstrations and receive featured recipes, connecting food to learning in a meaningful way.

Our Culinary Education program further supports students interested in pursuing culinary careers by providing mentorship in food safety, menu development, kitchen operations, and professional skills. Through structured, hands-on training, we prepare students with the confidence and foundational knowledge needed for future success in the culinary industry.



Taher On-site Leadership

Taher supports the educational mission of St. Croix Preparatory Academy through exceptional food quality and a student-centered operational model led by a dedicated, experienced leadership team. Our streamlined management structure allows for responsive decision-making, operational excellence, and menus tailored to student preferences and nutritional needs.

ST. CROIX PREPARATORY ACADEMY ON-SITE TEAM

- Food Service Director
- Hourly Employees

EXECUTIVE & REGIONAL SUPPORT TEAM

- Bruce Taher, CEO
- Jeri Crater, Vice President of Operations
- Kirsten Kruizenga, District Manager
- Teri Jespersen, Food Service Specialist
- Chef Brian Renz, Corporate Chef & Director of Culinary Programs
- Tony Menk, Regional Chef
- Paul-David Stanko, Director of Human Capital

FOOD SERVICE SPECIALIST

Taher's Food Service Specialist ensures a seamless transition, provides staff training, supports operational efficiency, and assists in coordinating special events that enhance student and staff engagement.

EMPLOYEES ARE OUR PASSION

Taher invests in our people to ensure program success through competitive wages, hiring incentives, and ongoing professional support, including a Cafeteria Employee Appreciation Dinner to celebrate a successful launch.

We provide continuous culinary training focused on menu execution, nutrition standards, special diets, customer service excellence, and certification opportunities while offering a 5% wage increase and \$500 sign on bonuses after 60 days.

- **Menu Execution:** Enhancing cooking techniques, visual presentation, and innovation in the kitchen.
- **Nutrition and Health:** Training staff to understand students' nutritional needs and how our menus support their health.
- **Special Diets:** Preparing allergen-free and special diet meals to accommodate diverse dietary needs.
- **Customer Service:** Improving interactions with students to create a positive dining experience.
- **Certifications and Workshops:** Providing opportunities for staff to earn certifications in food safety, nutrition, and advanced culinary techniques.
- **Collaboration with Taher Chef Council:** Facilitating partnerships with local chefs and culinary schools for workshops and mentorship programs.

Financial Solution

Taher's financial proposal has been developed in accordance with the RFP specifications and reflects St. Croix Preparatory Academy's enrollment, operating calendar, reimbursement rates, staffing needs, and financial assumptions. Our approach balances competitive pricing with the resources necessary to deliver a high-quality, sustainable food service program. Through disciplined purchasing, thoughtful labor management, transparent reporting, and strong operational oversight, Taher will focus on maximizing participation and maintaining responsible financial performance.

Taher will enhance the student dining experience through fresh, appealing menus, a robust Fresh Fruit & Vegetable Bar, increased scratch cooking, and expanded student choice. We will also support St. Croix Preparatory Academy farm-to-table priorities, incorporating locally sourced produce, beef, and other products whenever practical and financially responsible.

To keep the program fresh and engaging, Taher will introduce Regional Chef Experiences, student feedback opportunities, and rotating menu features that bring new flavors and excitement to the cafeteria. Together, these enhancements are designed to strengthen participation, support the Academy's commitment to quality and local food, and create a program that delivers both an exceptional student experience and sustainable financial results.

REFERENCES

Representative references are included within this our proposal. We welcome the opportunity for you to contact our partners to verify the quality, service, and performance we deliver.

EVALUATION CRITERIA ALIGNMENT & CONCLUSION

Taher delivers customized, student-centered food service programs aligned with the goals of St. Croix Preparatory Academy, combining culinary innovation, operational excellence, and financial accountability. Our proposal directly aligns with your evaluation criteria.

EVALUATION CRITERIA	MAXIMUM POINT
Cost	50
Prior Experience with Charter School Food Service	20
Completion of all State and Federal Reporting Requirements	20
Prior Experience with Leading and Managing People	10
Total Points (must total 100)	100

Taher has built this solution to directly meet your scoring criteria, demonstrating measurable strength, operational depth, and financial accountability.

With dedicated leadership and guaranteed performance, we provide long-term confidence and stability for your district. We welcome the opportunity to present our program on-site and demonstrate how our approach delivers results.

Ready, Set, Go! Taher's Plan for St. Croix Preparatory Academy

To boost student and adult participation, satisfaction, and nutrition education in district dining services, we propose a comprehensive approach that includes promotions, diverse food stations, enhanced menu options, improved food quality, and effective nutrition education. Our plan outlines strategic initiatives to achieve these goals.

1. FOOD QUALITY AND TASTE

- **Chef-Driven Recipes:** We will employ our regional chefs to create appealing and nutritious dishes specifically tailored for St. Croix Preparatory Academy.
- **Ingredient Sourcing:** We will partner with local farms and suppliers to source fresh, high-quality ingredients for our meals.
- **Regular Feedback:** We will conduct regular taste tests and surveys to gather feedback from students on food quality and taste, ensuring our menu evolves to meet their preferences.



2. CULINARY TRAINING FOR STAFF

We will offer continuous culinary training sessions for our staff, focusing on:

- **Menu Execution:** Enhancing cooking techniques, visual presentation, and innovation in the kitchen.
- **Nutrition and Health:** Training staff to understand students' nutritional needs and how our menus support their health.
- **Special Diets:** Preparing allergen-free and special diet meals to accommodate diverse dietary needs.
- **Customer Service:** Improving interactions with students to create a positive dining experience.
- **Certifications and Workshops:** Providing opportunities for staff to earn certifications in food safety, nutrition, and advanced culinary techniques.
- **Collaboration with Taher Chef Council:** Facilitating partnerships with local chefs and culinary districts for workshops and mentorship programs.

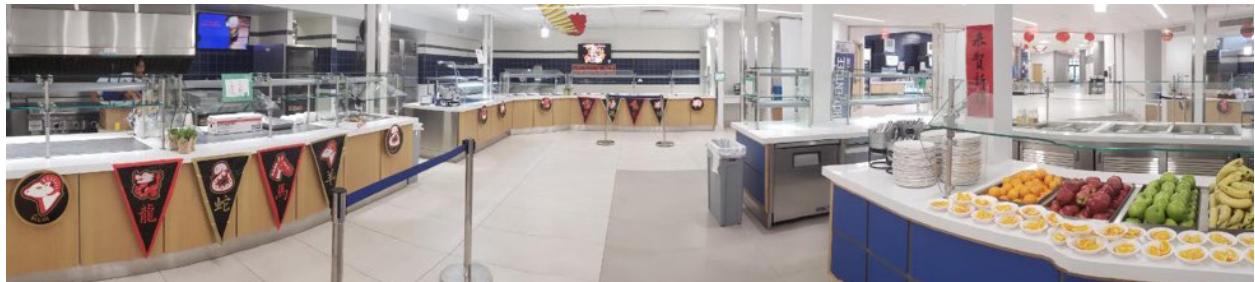


3. FOOD COURT STATIONS AND MENU VARIETY

For the first year of our partnership, we will maintain the current family-style dining approach to foster a community experience. In August 2026, we transitioned to a food court environment for high district students to a food court-style model, featuring a wider range of menu choices to meet diverse preferences and dietary needs.



Catering Services: We will offer a robust catering solution for district events, staff meetings, and special gatherings, featuring a diverse menu that upholds our high standards of quality, nutrition, and variety.



4. AMBIANCE AND ENVIRONMENT

- **Cafeteria Design:** Taher will create a welcoming and comfortable dining environment with attractive decor and line diversity.
- **Themed Decor:** Cafeteria promotions will rotate on a monthly basis to enhance the dining experience.

5. STUDENT INVOLVEMENT

- **Student Committees:** Quarterly meetings with student advisory committee to provide input on menu planning and dining services.
- **Surveys and Feedback:** Regular surveys to gather student opinions and suggestions via electronically, and in person.
- **Cooking Clubs:** Taher's Kids in the Kitchen, after district cooking clubs, and Culinary Arts program, provide an opportunity for students to learn about nutrition and culinary skills.



6. PROMOTIONS AND MARKETING

- **Monthly Themes and Events:** Implement monthly food themes (e.g., Italian month, vegetarian week) to create excitement and introduce students to diverse cuisines.
- **Special Promotions:** Monthly LTO's (Limited Time Offers) and seasonal cuisines.
- **Social Media Engagement:** If allowed by district policy, Taher will engage the community via social media platforms to highlight daily menus, special events, and nutrition tips, encouraging students to share their dining experiences.



7. NUTRITION EDUCATION

Educational Programs: Implement Taher's monthly nutrition education programs that include:

- **Interactive Workshops:** Hands-on cooking classes and nutrition seminars.
- **Guest Speakers:** Our **Chef Council** members and nutritionists will collaborate with the district's culinary arts, family, and consumer sciences to educate about healthy eating habits.
- **Educational Materials:** Distribute brochures and posters with nutrition information and healthy eating tips.
- **Collaborations with Teachers:** Integrate nutrition education into the district curriculum through science and health classes.
- **Digital Platforms:** Develop a dedicated section on the district website, and introduce Taher's Food4Life mobile app to provide menus, recipes, and nutritional information.

What was, what is and what will be.

your FOOD JOURNEY

Lo que era, lo que es y lo que será.

MONTH	THEME	TEMA
AUGUST/ SEPTEMBER	Pairing New Foods with Familiar Favorites	Combinar Nuevos Alimentos con los Favoritos Familiares
OCTOBER	Encourage New Tastes	Incentiva Nuevos Sabores
NOVEMBER	Try New Textures <i>Take the new taste challenge!</i>	Prueba Nuevas Texturas
DECEMBER	Healthy Isn't Boring, New Nutritional Opportunities	Lo Saludable No Es Aburrido, Nuevas Oportunidades Nutricionales
JANUARY	Explore Global Food Diversity	Explore la diversidad alimentaria global
FEBRUARY	Sustainability	Sostenibilidad
MARCH	Be Adventurous Try Alternative Proteins <i>Chef Council</i>	Sé Aventurero, Prueba Proteínas Alternativas
APRIL	Love of Culinary Expression	Amor por la Expresión Culinaria
MAY	Functional Foods <i>Take Charge of Your Health!</i>	Alimentos Funcionales

TAHER

FAMILY COOKING CLASS (VIRTUAL)

Back this year with 2 dates!
Scan to sign up for 1 or both evenings!

**12/4 & 12/11
WEDNESDAY
5:30-6:15 PM**

**PARENTS AND CAREGIVERS:
JOIN AND COOK ALONG
VIRTUALLY! ENCOURAGE
YOUR CHILD TO HELP!**

- COOK A DELICIOUS AND SATISFYING FAMILY-FRIENDLY MEAL IN 45 MINUTES
- LEARN ABOUT THE NUTRITIONAL VALUE OF THE MEAL
- FIND OUT TIPS AND TRICKS TO CREATE OTHER QUICK DINNER MEALS FOR YOUR FAMILY
- DISCOVER WAYS TO MEET YOUR FAMILY'S NUTRITIONAL NEEDS

Once you register, we will send you a zoom link and the ingredients and tools you need.

TAHER
St. CATHERINE UNIVERSITY
Sponsored by a collaboration between Taher and St. Catherine University
mdbaumer155@stcate.edu

8. SUSTAINABILITY INITIATIVES

- **Waste Reduction Programs:** Implement programs to reduce food waste, such as composting and leftover donation initiatives.
- **Recycling:** Establish recycling efforts for program sustainability, biodegradable packaging, and styrofoam densifier for waste reduction efforts.
- **Local Sourcing:** Prioritize local and seasonal ingredients to reduce the carbon footprint.



9. MONITORING AND EVALUATION

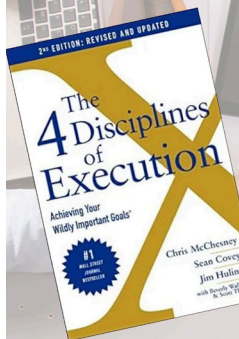
- **Regular Assessments:** Taher will conduct regular assessments of participation rates, student satisfaction, and nutritional outcomes.
- **Adjustments and Improvements:** Using the assessment data to continuously refine, pivot, and improve our dining services.

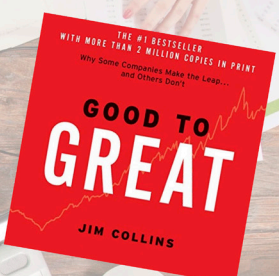


By implementing these strategies, including comprehensive culinary training for staff, Taher will significantly enhance dormant opportunities, customer satisfaction, and health and wellness. The key to success lies in creating an engaging, diverse, and educational dining experience that prioritizes student preferences and health while ensuring staff are well-trained and motivated.

Taher Working for You!

• Daily Preshift Meetings • Weekly Finance Meetings • Bi-Monthly Regional Meetings	Continuing Education • Spring Break Conference - EPI, Dallas • Summer Conference - MIK Dallas Showroom
Summer Reading • The 4 Disciplines of Execution • Good to Great	







Cost



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//

A pricing model
designed to protect
your budget—while
delivering measurable
value to your students.

Cost Proposal: Our Financial Solution



OUR FINANCIAL SOLUTION

With more than 45 years of experience supporting school districts across Minnesota and the Midwest, Taher brings a disciplined and thoughtful approach to financial planning and program management. We recognize that the strength of a school nutrition program is directly tied to how well financial decisions support daily operations, staff performance, and the overall student experience.

For St. Croix Preparatory Academy, this proposal has been carefully developed to align operational efficiency with program growth. Our focus is on creating a well-balanced model that supports consistent execution, responsible labor management, and strong cost controls while maintaining the high-quality meals and service students expect.

Rather than relying solely on cost containment, Taher's approach emphasizes building a stronger program through increased participation. By enhancing menu quality, improving service flow, and creating an engaging dining environment, we position the program to generate the participation needed to sustain itself over time.

This foundation allows us to implement a financially responsible model that supports both day-to-day operations and long-term program stability, ensuring St. Croix Preparatory Academy benefits from a consistent, well-managed, and student-focused nutrition program.

FINANCIAL GUARANTEE

Taher is proud to present St. Croix Preparatory Academy with a financially stable and predictable Fixed Meal Rate proposal for the 2026–27 school year. Under this model, Taher assumes full responsibility for managing all aspects of program operations, including participation, revenue generation, and cost control, while providing the District with a consistent, transparent rate structure.

Based on the details outlined in your RFP and our comprehensive financial analysis, Taher confidently guarantees a breakeven operation with no financial loss to St. Croix Preparatory Academy in the first year of the contract. This means the District is fully protected from operational deficits, while benefiting from a high-quality, student-focused dining program.

This guarantee is supported by our proven approach to increasing participation through enhanced food quality, chef-driven menus, strategic merchandising, and consistent on-site leadership. By focusing on growing student engagement and meal participation, we drive the revenue necessary to sustain the program without compromising quality.

Our commitment is to deliver a financially sound, participation-driven program that ensures long-term stability, enhances the student experience, and provides St. Croix Preparatory Academy with confidence in both performance and outcomes.

FIXED PRICE CONTRACT FEES

Taher will deliver its services on a fixed price per meal. Adhering to USDA regulations, the fixed price per meal is established before USDA Donated Foods credits.

Taher acknowledges and will honor all requirements outlined in the RFP and Addenda.



FIXED PRICE CONTRACT FEES

Breakfast: \$ 2.10

Lunch: \$3.70

Milk: \$0.55

Non- Program Meal Rate : \$4.50

EQUIVALENT RATE: \$5.05





MANAGEMENT TEAM INCLUDED IN OUR SOLUTION:

- **Management Team:**
 - Food Service Director
 - Cafeteria Hourly Staff
- **Executive Chef Operations Team:**
 - Vice President of Operations- Jeri Crater
 - District Manager- Kirsten Kruizenga, RD
 - Food Service Specialist- Teri Jespersen
 - Director of Human Capital- Paul-David Stanko
 - Minnesota Chef- Tony Menk

PROGRAMS INCLUDED IN OUR SOLUTION:

- **Upgraded Menus:** A diverse selection featuring whole muscle chicken, beef, and high-quality, locally sourced fresh fruits and vegetables.
- **Made-from-Scratch Meals:** meals will be prepared from scratch.
- Heavy branding to launch programs and improve the communications with parents about the changes.
- Community BBQs and huge Thanksgiving dinner in 2026!
- Student advisory field trip to Local Food Markets and Growers.
- Student Celebration dinner featuring students favorite meals.
- Teacher Salad Bars.
- High-End Retail Shop: Available through both static and mobile cart locations.
- Initial Engagement: During the first 60 days, we will conduct student surveys and taste tests for menu development.
- Quarterly Chef Visits.
- Taher Chef Council team conducts student surveys and taste tests.
- Board Catering in 2026 for 10 persons.
- Quarterly Student Advisory Meetings to review menus and conduct taste tests, with results captured through the Food4Life Application.
- Food4Life® Mobile Application.

Cost Proposal Worksheet

Program	Vendor's Proposed Fixed Price per Meal or Equivalent	X	SFA's Estimated Annual Meals or Meal Equivalents—all sites (SFA to complete)	=	Vendor's Proposed Cost to SFA—all sites
Breakfast (SBP)	\$ 2.10	X	50975	=	\$ 107,047.50
Breakfast (CACFP)	\$	X		=	\$
Lunch (NSLP)	\$ 3.70	X	125500	=	\$ 464,350.00
Lunch (CACFP)	\$	X		=	\$
Milk / a la carte	\$ Milk=\$0.55	X	975	=	\$ 536.25
Special Milk	\$	X		=	\$
Kindergarten Milk	\$	X		=	\$
Afterschool Snacks (NSLP)	\$	X		=	\$
Afterschool Snacks – At Risk (CACFP)	\$	X		=	\$
At-Risk After-school Meals (CACFP)	\$	X		=	\$
Summer Breakfast (SFSP/SSO)	\$	X		=	\$
Summer Lunch/Supper (SFSP/SSO)	\$	X		=	\$

Vendor's proposed Total Cost to SFA: \$ 571,933.75

Submitted by: Bruce Taher

Vendor: Taher, Inc

Address: 5570 Smetana Drive Minnetonka, MN- 55343

Name and Title of Authorized Representative: Bruce Taher, CEO

Signature:  Date: 08/04/2026

Attachment A.2: Proposed Operations - Labor Worksheet (To be completed by the FSMC)

Attachment A.2: Proposed Operations - Labor Worksheet

(To be completed by the FSMC)

For Programs and Sites to be Contracted

Pay rates for the year 20XX- 20XX

Site or School	Job Title	Hourly Rate (\$)	Daily Hours	# of Days Paid	Total Annual Wage (\$)	Unemployment Compensation	SFA Employees	FSMC Employees
St. Croix Prep K-12 Bldg	Lunchroom Assistant	\$ 26.50	6	172	\$ 27,348.00	\$ 1,311.36	no	yes
St. Croix Prep K-12 Bldg	Lunchroom Assistant	\$ 18.85	5	172	\$ 16,211.00	\$ 1,311.36	no	yes
St. Croix Prep K-12 Bldg	Lunchroom Assistant	\$ 24.85	7	172	\$ 29,919.40	\$ 1,311.36	no	yes
St. Croix Prep K-12 Bldg	Lunchroom Assistant	\$ 20.35	5	172	\$ 17,501.00	\$ 1,311.36	no	yes
St. Croix Prep K-12 Bldg	Lunchroom Assistant	\$ 20.60	6	172	\$ 21,259.20	\$ 1,311.36	no	yes
St. Croix Prep K-12 Bldg	Food Service Director	\$ 40.87	8	260	\$ 85,000.00	\$ 4,539.00	no	yes
Total Labor						\$	197,238.60	
Annual Retirement						\$	-	
Annual Substitute Pay						\$	-	
Total						\$	197,238.60	

NOTE: Use actual rates for FSMC; do not use a prorated statewide average benefit rate

Attachment A.4: Proposed Operations - Labor Worksheet (To be completed by the FSMC)

Attachment A.4: Proposed Operations - Fringe Benefit Cost Worksheet

(To be completed by FSMC)

For Programs and Sites to be Contracted

Pay rates for the year 20XX - 20XX

Job Title	Medical (\$)	Dental (\$)	Vision (\$)	Longevity or Annuity (\$)	Life (\$)	Retirement (\$)	FICA (\$)	Other (\$)*	Total (\$)	SFA Employee	FSMC Employee
Lunchroom Assistant	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 2,649.27	\$ 7,613.78	\$ 10,263.05	no	yes
Lunchroom Assistant	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 2,649.27	\$ 7,613.78	\$ 10,263.05	no	yes
Lunchroom Assistant	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 2,649.27	\$ 7,613.78	\$ 10,263.05	no	yes
Lunchroom Assistant	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 2,649.27	\$ 7,613.78	\$ 10,263.05	no	yes
Lunchroom Assistant	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 2,649.27	\$ 7,613.78	\$ 10,263.05	no	yes
Director	\$ 17,430.07	\$ -	\$ -	\$ -	\$ 168.00	\$ -	\$ 2,649.27	\$ 6,574.41	\$ 26,821.75	no	yes
Total Costs	\$ 17,430.07	\$ -	\$ -	\$ -	\$ 168.00	\$ -	\$ 15,895.62	\$ 44,643.31	\$ 78,137.00		

*Include paid time off (PTO), holiday and sick pay

if workers' compensation cost is charged to food service, percentages ____%

NOTE: Use actual rates for FSMC; do not use a prorated statewide average benefit rate

Financial Accountability And Transparent Communication

At Taher, we guarantee strict adherence to set budgets and are committed to promptly discussing any additional financial needs that may arise. We understand the importance of financial accountability in maintaining trust and ensuring the successful management of your food service program.

“Fresh Eye” Review

To ensure the highest quality of service delivery, we employ outside professionals for periodic, candid, and non-adversarial reviews. This approach helps us maintain transparency and continuously improve our services.

Our Approach to Communication and Transition

We believe that open and honest communication is crucial for a successful partnership. Drawing on our 45 years of experience managing district transitions, we prioritize transparency to foster mutual understanding of program expectations. This approach enables us to plan for future enhancements and address any potential issues effectively.

Proactive Transition Planning

Our commitment to a smooth transition begins immediately upon notice of award. We start by collaborating with your administration to schedule an on-site meeting, where we will introduce our management team and transition experts. During this meeting, we will review our mission, program customization, and commitments to ensure a focus on exceptional customer service and student satisfaction throughout the transition and beyond.

Taher, Inc.'s Projected Food Service Budget

St. Croix Preparatory Academy 2026-2027

Revenue

Cash:	
Breakfast	\$ -
Adult Breakfast	
Adult Lunch	
A La Carte	
Other Non-Program Revenue	
Subtotal:	\$ -

Reimbursements:	
State & Federal Lunch	\$ 530,568.70
State & Federal Breakfast	\$ 125,432.94
Summer Breakfast	
Summer Lunch	
State Lunch	
State Breakfast	
Milk Program	
Subtotal:	\$ 656,001.64

Total Revenue	\$ 656,001.64
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Expenses

Taher Expenses:	
Breakfast Billing	\$ 107,076.90
Lunch Billing	\$ 464,350.00
Snack Billing	
Nonprogram Revenue Expense	\$ 92,098.38
Summer Breakfast Billing	
Summer Lunch Billing	
Projected USDA Foods Credit	\$ (59,756.62)
Milk	\$ 536.25
Kindergarten Milk	

Total Expenses	\$ 604,304.91
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District Surplus	\$ 51,696.73
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Prior Experience with Charter School Food Service



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Our experience is
best told through the
districts we serve, and
the partnerships we're
proud to sustain.

TAHER'S NATIONWIDE REACH & COMMUNITY IMPACT



300+
Clients

27
States

Over
600K
Served

Significant Workforce
from local communities

Partnerships
with local businesses fostering community
engagement & economic growth

MORE THAN 4 DECADES OF K-12 EXPERTISE



**Process
Improvement**

Decades of experience in
refining food service processes for
efficiency and quality.



**Staffing
Excellence**

Specialized in recruiting
& training staff for
K-12 food service operations.



**Culinary
Innovation**

Pioneers in adapting menus
to meet evolving nutritional needs
and student preferences.

STRATEGIC LOCATION AND CLIENT SUPPORT



**REGIONAL
Support**

With **regional support** across
key U.S. areas and **nationwide
operations**, we ensure
seamless service delivery and
enhanced client support
across all regions.



**NATIONAL WIDE
Operations**

Our School District Expertise

Taher proudly serves more than 300 clients nationwide across K–12 schools, higher education, and other institutions, but our strength in Minnesota is where our story truly stands apart. With over 50 partnerships throughout the state, we are not just a national company working in Minnesota—we are a Minnesota-based organization deeply rooted in the communities we serve.

Our corporate headquarters in Minneapolis serves as the foundation of our operations, providing direct access to executive leadership, culinary innovation through our Chef Council, and immediate operational support. This local presence ensures that St. Croix Preparatory Academy will benefit from a highly responsive, hands-on partnership with resources that are close, accessible, and fully aligned with Minnesota school nutrition standards and expectations.

Unlike providers that rely on out-of-state leadership or regional oversight, Taher delivers a true local support model. Our Minnesota-based Vice President of Operations, District Managers, Food Service Specialists, and Regional Chefs work collaboratively to support each district with consistency, accountability, and depth. This structure ensures that no program operates in isolation and that leadership remains stable, visible, and engaged.

Our strong footprint across Minnesota allows us to leverage regional purchasing power, local vendor relationships, and proven best practices from nearby districts, all while tailoring our approach to meet the unique needs of St. Croix Preparatory Academy. The result is a program that feels local, performs at a high level, and is backed by the strength and stability of a trusted Minnesota partner.

Taher's Expertise in Staffing and Process Improvement for K-12 Food Services with 45 Years of Experience

Taher's journey in the food service industry is marked by a rich legacy of culinary excellence and innovation. With over four decades of experience, we have established ourselves as pioneers, especially in the realm of K-12 school food services. Our story is one of passion for food, unwavering commitment to quality, and consistent adaptation to meet the evolving needs of our diverse clientele.



Taher's Depth of Experience and References

K-12 EXPERIENCE

At Taher, we know every school is unique, and we believe your dining program should be too. We work closely with each client to create customized solutions that meet their specific needs—whether that's menu planning, purchasing, or upgraded equipment, without the need to commit to unnecessary services.

With over four decades of experience, our team of food service experts is dedicated to providing flexible, high-quality support designed to enhance student and community engagement while achieving financial goals. As a privately-owned company, we have the freedom to tailor programs that truly reflect each school's values and culture.

We believe every child deserves access to nutritious, delicious meals and food education to help them succeed. Our programs are crafted to nurture both body and mind, giving students a strong foundation for a bright future.

Taher Partnership Structure:

- Serving independent and public schools in 27 states
- Providing meals to over 600,000 students daily
- Offering fully customized dining solutions, including tuition-based, retail-based and USDA programs



OUR PARTNERS IN EXCELLENCE

- **Tuition-Based Programs:** The Blake School, Episcopal High School, St. Paul Academy, and more!
- **Retail-Based Programs:** Academy of Holy Angels, Totino-Grace High School, and Rochester Lourdes High School in MN. Porter Gaud, SC and Westosha Central High School in WI
- **USDA Programs:** Marshall School District, St. James School District, Redwood Area School, and Blue Earth Area Schools, to name just a few.

With Taher, you're not just getting a food service provider—you're gaining a partner committed to enhancing the student dining experience from coast to coast.

A Diverse Portfolio Reflecting Depth of Experience

SCHOOL SYSTEMS EXPERTISE

While a significant portion of our operations focuses on public and private schools, our expertise extends across various industries. This diverse experience enriches our understanding and approach to K-12 food services:

- **Broad Clientele Base:** Our client list is a testament to our versatility and includes educational institutions like Merced College in California and Dunwoody College of Technology in Minnesota, as well as senior dining programs like the Waukesha, Washington, and Stanislaus Elderly Nutrition Program
- **Business and Government Contracts:** Our portfolio also spans business dining and vending services for prestigious organizations like the State of Minnesota Capitol, Sandia Laboratories, Environmental Protection Agency, and the Department of Justice, reflecting our ability to cater to a wide range of dietary and operational needs.

ENDURING PARTNERSHIPS IN SCHOOL FOOD SERVICES

- **Decades-long Relationships:** Our enduring partnerships with school districts, some extending over 30 years, speak volumes about our reliability and quality of service. A notable example is our long-standing relationship with Plainview-Elgin-Millville Community School District, a client since 1982.
- **Adaptability and Consistency:** These long-term partnerships are built on our ability to consistently adapt and evolve, meeting the changing needs and preferences of school districts and their students.

CULINARY EXCELLENCE AND INNOVATION

- **Passion for Quality and Fresh Ingredients:** At the heart of our operations is a deep-rooted passion for culinary excellence. We prioritize fresh, quality ingredients, ensuring each meal is not just nourishing but also a delightful experience.
- **Innovative Culinary Solutions:** Our approach to food service is characterized by continuous innovation, from menu planning to service delivery. We stay ahead of industry trends, ensuring our offerings are both contemporary and appealing.

Taher's extensive experience in the food service industry, particularly in K-12 school systems, is a blend of tradition and innovation. We are proud of our accomplishments and the trust we have built with our clients over the years. Our approach to each partnership is guided by our legacy in culinary excellence, a commitment to quality, and adaptability to the unique needs of each school district. As we look towards a partnership with School, we bring this wealth of experience, promising a service that is both enriching and exemplary.

Regional Presence. Proven Partnerships. Local Support.

Taher proudly serves more than 50 school district partnerships throughout Minnesota, including numerous districts across Southwest Minnesota. Our regional footprint allows us to provide a level of local support, responsiveness, and operational continuity that few providers can match.

Serving Central Minnesota

Taher is proud to partner with neighboring school districts, including:

- Fairmont Area Schools (formerly a long-time Chartwells partner)
- Faribault Public Schools (Taher's newest Minnesota partnership following a long-standing Sodexo relationship)
- Round Lake-Brewster Public Schools
- Mountain Lake Public Schools
- Butterfield-Odin Public Schools
- St. James Public Schools
- Pipestone Area Schools
- Edgerton Public Schools

These partnerships demonstrate Taher's ability to successfully transition long-standing food service programs while earning the confidence of district leadership through collaboration, culinary innovation, operational excellence, and financial stewardship.



Why Local Matters

Worthington will benefit from a dedicated Southwest Minnesota leadership team that understands the region, knows the workforce, and is positioned to provide immediate support when needed.

Kirsten Kruizenga, District Manager | Windom, Minnesota

Local operational leadership
Frequent on-site district support
Staff coaching and leadership development
Financial and operational oversight

Baily Davis, Food Service Specialist | Butterfield, Minnesota

- Daily operational support
- Employee training and onboarding
- Menu implementation
- Program compliance and quality assurance

Regional Support Team (Minnesota Based)

- Executive Chef
- Registered Dietitian
- Regional Culinary Team
- Corporate Operations Team
- Regional Substitute Staffing Pool

Taher's regional support structure allows us to respond quickly to staffing shortages, provide substitute coverage, deliver culinary expertise, and maintain consistent service without relying on support from outside Southwest Minnesota.

Why School Districts Choose Taher

Proven Transitions. Trusted Partnerships. Local Leadership.

A Proven Transition Partner

School districts choose Taher because we deliver more than food service—we build lasting partnerships.

Recent examples include:

Fairmont Area Schools

Transitioned from a long-standing partnership with Chartwells, selecting Taher to lead the next chapter of its nutrition program through culinary innovation, operational excellence, and a collaborative partnership.

Faribault Public Schools

Taher's newest Minnesota partnership, transitioning from a long-term relationship with Sodexo after selecting Taher's vision for innovation, local leadership, and an enhanced student dining experience.

These successful transitions demonstrate Taher's ability to earn the trust of school boards, administrators, employees, and communities while maintaining operational stability and enhancing the student experience.

The Taher Difference

When Worthington partners with Taher, your district gains more than a food service management company—you gain a dedicated regional partner committed to your long-term success.

Worthington will benefit from:

- More than 50 Minnesota school district partnerships
- A dedicated Southwest Minnesota leadership team
- Local operational expertise and rapid response
- Regional substitute staffing support
- Executive Chef and Registered Dietitian support
- Proven experience transitioning self-operated and competitor-managed programs
- A student-centered philosophy focused on increasing participation through exceptional food, innovative programming, and outstanding customer service

The strongest measure of Taher's success is the confidence our partners place in us year after year. We welcome the opportunity to have you speak directly with any of our district partners about the value, responsiveness, and commitment Taher brings to every community we serve.

Completion of all State and Federal Reporting Requirements



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*Our financial stewardship
is demonstrated
through clear reporting,
responsible practices, and
lasting trust.*

Taher Audited Financial Statements

EVALUATION CRITERIA

Because Taher, Inc. is a privately owned corporation since 1981 our financial statements are considered proprietary and are not to be copied or distributed. However, in good faith you may request a copy of our most recent financial statement by sending an email to:

SEND FINANCIAL STATEMENT REQUESTS TO:

Malinda Hibben @ m.hibben@taher.com

CC: Bruce Taher @ b.taher@taher.com

TAHER STATEMENT OF GOOD STANDING

I, Malinda Hibben- Chief Financial Officer confirms that Taher, Inc. is currently in good standing and is up to date with filings, franchise tax, and other payments due to the state of Minnesota.

Taher, Inc. has not filed for organization protection from creditors, or dissolution under the bankruptcy statutes. Additionally, Taher, Inc. is not the subject of any litigation in which an adverse decision might result in a material change in the company's financial position or future liability.

Malinda Hibben
Chief Financial Officer
Taher, Inc.
5570 Smetana Drive
Minnetonka, MN 55343

Office: 952-345-2880
Cell: 612-865-1175

Accounting And Reporting Systems

At Taher, we prioritize seamless financial management to ensure hassle-free operations for our clients. Our accounting system is meticulously designed to align with your district's financial protocols and comply with state agency guidelines outlined in our food service management contract.



Reporting Sales And Meal Counts

CONTINUOUS MONITORING

We refine forecasting models to respond to evolving market conditions through scenario analysis and sensitivity testing.

EMPOWERING TEAMS

Managers review Flash and Declining Balance results weekly, promoting teamwork and motivating staff to achieve financial goals.

TRANSPARENT COMMUNICATION

We openly share forecasted costs and assumptions, fostering informed decision-making among all stakeholders.

PROACTIVE RISK MITIGATION

Robust forecasting enables us to anticipate challenges and capitalize on opportunities, enhancing financial performance.



Partnering for Success.

We look forward to partnering with your district to build a food service program that is engaging, compliant, and focused on student well-being.



Reporting Sales And Meal Counts

Accurate financial reporting is crucial for optimizing your food service program. We implement robust processes to ensure precision and transparency in all meal tracking and financial reconciliation activities.

DAILY MEAL TRACKING

We utilize your district's existing computer system to track and record meals served in each category daily, employing our Edit Checks system. This ensures precise meal count data and accurate financial reporting.

CASH HANDLING AND RECONCILIATION

At the end of each day, cashiers count their cash (if applicable) and reconcile this amount with the daily report generated by our computerized debit system. This reconciliation helps ensure that all cash handling is accurate and accounted for.



We prioritize seamless financial management to ensure hassle-free operations.

Forecasting Cost

Effective forecasting is crucial for robust financial planning and management. At Taher, we leverage historical data and advanced forecasting techniques to predict future expenses with precision. Our approach ensures that you are well-prepared for budgeting, resource allocation, and strategic decision-making.

ADVANCED FORECASTING TECHNIQUES

We use time series analysis, regression analysis, and cost estimation to provide detailed predictions based on current and projected data.

REGULAR FORECASTING SESSIONS

Monthly, quarterly, or annual sessions align with your district's financial targets and strategic goals, adapting to changes effectively.

Cost Saving Methodology

At Taher, we are dedicated to maintaining financial integrity and achieving optimal performance through rigorous internal controls and strategic pricing. Our robust system allows us to monitor critical financial indicators such as food and labor costs closely,



Negotiated Bulk Purchasing

At Taher, we are committed to achieving the most advantageous prices for food and supplies through expert negotiation. Under the leadership of **Trent Taher, Vice President of Purchasing**, our dedicated Purchasing Department works closely with manufacturers to establish cost-effective programs that directly benefit our clients.



Negotiation Stage We negotiate discounts or rebates for select products, leveraging our purchasing power to secure the best deals.	Menu Integration Our menus are designed to incorporate these discounted items wherever feasible, ensuring you benefit from reduced costs.
Distribution Network Our major distributors receive the negotiated discounts, which are then reflected in the reduced selling prices at your locations.	Detailed Reporting We generate comprehensive product reports, detailing quantities, manufacturers, and discounts.
Transparent Invoicing Invoices from distributors show the net amount after applying all rebates and discounts, providing clear and transparent pricing.	



Inventory Control And Budgeting

INVENTORY CONTROL

At Taher, we prioritize precise inventory management to maintain efficiency and meet our financial goals.

- Monthly comprehensive inventory of all purchased food and supplies.
- Detailed tracking of food usage and current stock levels.
- Sophisticated software manages orders and updates inventory with current prices.
- Optimal inventory levels maintained to ensure food quality and financial efficiency.

FOOD SERVICE BUDGET

Preparing a well-structured budget is essential for managing your food service program effectively.

- Annual budget preparation each spring with revenue and expense projections.
- Collaborative financial planning to develop scenarios aligned with objectives.
- Meal Equity analysis to assess meal price increase necessity.
- Supporting documentation and recommendations prepared for board approval.

Monitoring of Labor cost

SUPERVISION AND ACCOUNTABILITY STRUCTURE

The Food Service Director will be supported through a structured, high-level supervision model designed to ensure accountability, consistent performance, and continuous program improvement.

Supervisory Background and Qualifications

The Food Service Director is supported through Taher's four tier management structure, providing direct access to executive, regional, district, and on site leadership.

Supervisor Profile Proven Expertise

Ensuring Best Performance

Our supervisory model relies on active oversight, data-driven reviews, and continuous coaching to guarantee high performance:

Active Oversight Data-Driven KPIs Coaching & Mentoring

Internal Criteria for Bonus

Our tiered bonus structure incentivizes direct performance at the unit level and strategic success at the regional level.

Food Service Director Criteria (Unit Focus)
Supervisor Criteria (Regional Focus)
Opportunities
Transparent communication is the

Compliance And Audit History

At Taher, we understand the critical importance of adhering to all USDA regulations governing Child Nutrition Programs. Our goal is to serve as an extension of your administration, ensuring that every requirement is meticulously met throughout the Administrative Review (AR) process.

STAFFING SUPPORT INCLUDES:

PRE-REVIEW PREPARATION

From the moment our partnership begins, we start preparing for the AR to ensure we meet all USDA, District, and Taher standards.

We prepare breakfast, lunch, and snack menus with production records, recipes, and food product specifications.

AUDIT TIMELINE

Administrative Reviews commence about 12 weeks before State Agencies conduct onsite reviews.

This includes off-site review for documentation gathering and on-site review focusing on targeted areas.

COMPREHENSIVE DOCUMENTATION

We ensure all necessary documents are accurately prepared and uploaded into the Nutrition Programs System, covering SBP, NSLP, ASCP, FFVP, certification, verification, meal counting, civil rights, and wellness policies.

Comprehensive Audit Support

Taher understands the importance of having the right culinary and operational team to achieve the desired results for your schools. Your district will benefit from a regional support team made up of dietitians, merchandising and creative design professionals, purchasing personnel, and operations specialists.

During your audit, our dedicated on-site team ensures 100% compliance. Our team includes your District Manager, Food Service Specialist, Corporate Dietitian, and Regional Vice President of Operations.

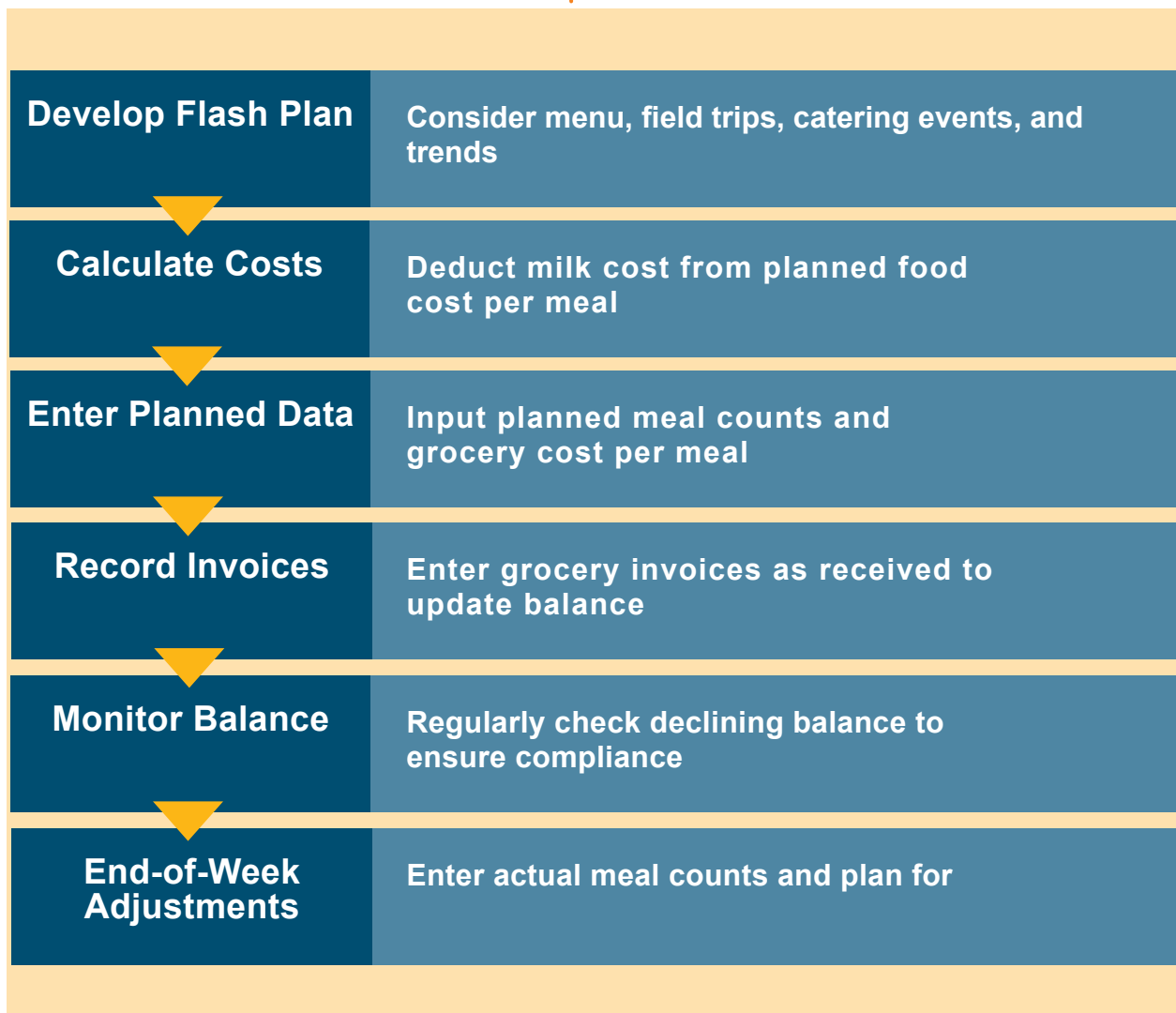
Our regional team collaborates with health departments to keep our HACCP manual compliant, while our registered dietitians continuously review recipes for optimal nutrient content.



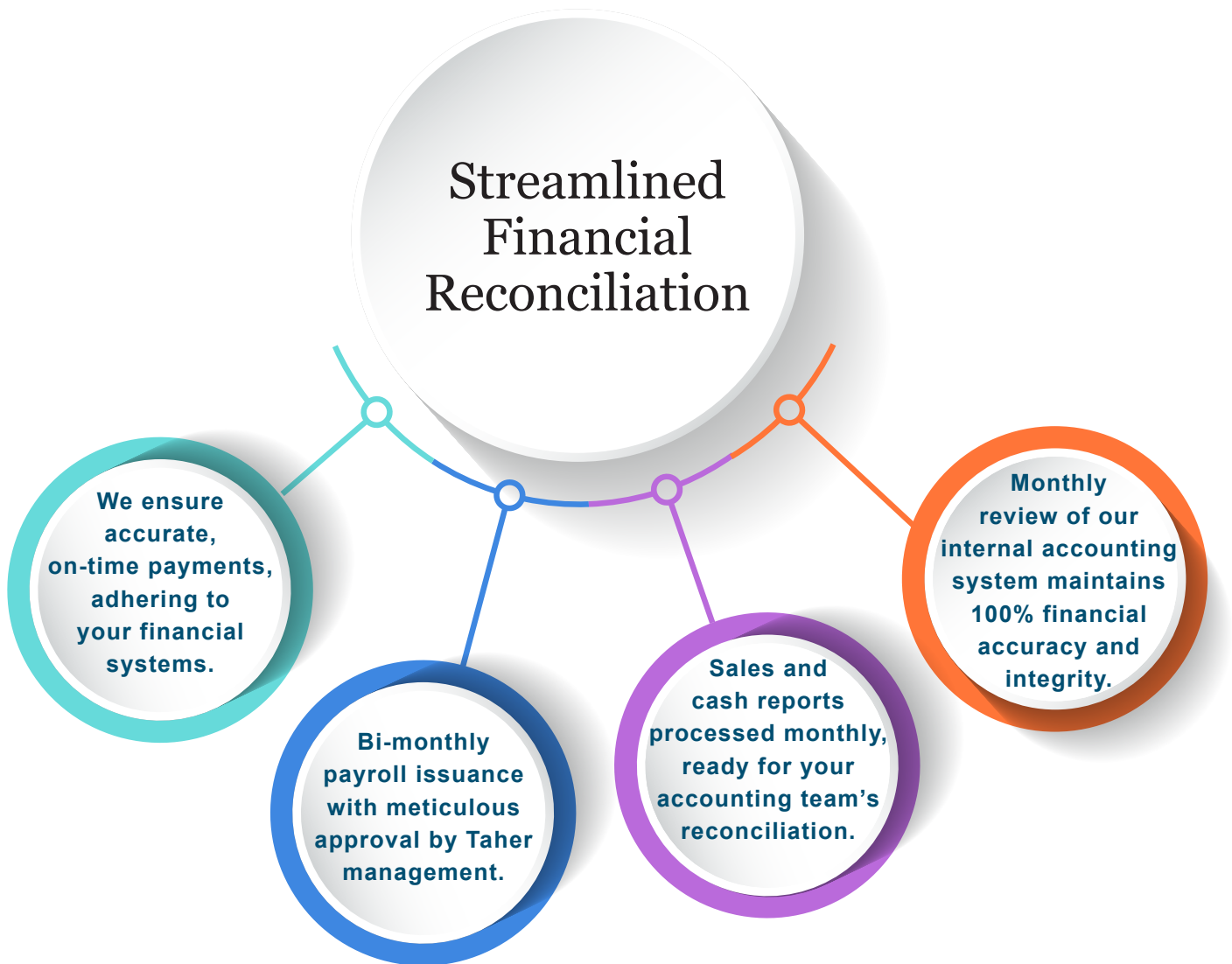


Declining Balance Workbook

Our Declining Balance Workbook helps set purchase limits, track spending, reduce inventory, monitor trends, and stay within budget. The system calculates purchase limits based on planned meals, records daily invoices, tracks balance, monitors spending, and manages penalties if overspending occurs.



Streamlined Financial Reconciliation



Our comprehensive approach ensures transparency and accuracy in financial reporting, allowing you to focus on the success and efficiency of your food service program

Contractual and Operational Terms

INVOICING

Taher, Inc. shall furnish your district with a statement covering the preceding month's receipts and costs related to the Food Service operation within the parameters set forth within the Food Service contract. The amount due shall be paid to Taher, Inc. within the normal procedure used by the district for approving and paying invoices.

BUDGETING

Prior to the end of the school year, Taher, Inc. will submit any proposed price increase for consideration, outlining the following year's operation. Recommendations for meal prices along with any other changes will be submitted for approval at that time.

INSURANCE

Upon the award of the proposal, a Certificate of Insurance shall be provided to you by our insurance company reflecting the regulated level of insurance for bodily and liability damages, worker's compensation, and comprehensive catastrophic liability policies; an amount not less than the following:

- 1,000,000 Combined Single Limit - Bodily Injury and Property Damage
- 2,000,000 General Aggregate - applies per location
- 1,000,000 Products and Completed Operations Aggregate
- 1,000,000 Personal Injury
- 1,000,000 Each Occurrence
- 5,000,000 Umbrella Policy



*Contract requirements covering
billing procedures, annual
price proposals, and necessary
insurance coverage.*

Sample Invoice- Page 1



TAHER, INC.
5570 Smetana Drive
Minnetonka, MN 55343-9022
(952) 945-0505
Fax: (952) 945-0444

INVOICE

Invoice #: 0067731-IN

Invoice Date: 1/8/2024

Customer ID: 00-0000485

Customer P.O.:

Terms:

BILL TO:

Item Code	Description	UM	Quantity	Price	Amount
Operating Expenses Due for December 2023					
96	FOOD	EA	1.000	31,891.280	31,891.28
97	MILK	EA	1.000	7,808.700	7,808.70
010	OTHER	EA	1.000	7,171.800	7,171.80
43	LABOR	EA	1.000	36,673.560	36,673.56
130	MANAGEMENT CONSULTING FEE	EA	1.000	2,322.240	2,322.24
140	GENERAL & ADMINISTRATIVE	EA	1.000	2,373.690	2,373.69

USDA Foods Used 1672.06

Net Invoice:	88,241.27
Freight:	0.00
Sales Tax:	0.00
Balance Due:	88,241.27



Please Remit Payment To:
Taher, Inc -Bin#135092
PO Box 1150
Minneapolis, MN 55480-1150

Sample Invoice- Page 2

TAHER, INC. UNIT EXPENSE ACTIVITY sample FOR THE PERIOD ENDED December 31, 2023		
	Current Period	Year to Date
GROCERIES:		
GROCERIES	31,891.28	225,994.17
FREIGHT ON COMMODITIES	-	-
SUB-TOTAL GROCERIES	31,891.28	225,994.17
MILK	7,808.70	47,773.45
OTHER EXPENSES:		
PAPER/OTHER	3,906.79	27,204.09
CLEANING SUPPLIES	-	157.15
LAUNDRY/UNIFORMS	-	200.00
TELEPHONE	-	98.71
REPLACEMENTS	-	78.97
EQUIPMENT	-	92.33
EQUIPMENT RENTAL	-	-
INSURANCE	746.72	2,986.88
REPAIRS & MAINTENANCE	-	-
UTILITIES	-	-
MISCELLANEOUS EXPENSE	-	54.04
NSF CHECKS	-	-
BANK CHARGES	-	-
MANAGEMENT FEE	-	-
REFUNDS	-	-
MILEAGE & FEES	233.78	2,762.78
PROMOTION EXPENSE	260.33	1,309.66
SEMINARS	-	-
SALES TAX	-	-
OFFICE SUPPLIES	2,024.18	3,066.80
SUB-TOTAL OTHER EXPENSES	7,171.80	38,011.41
CONTRACT LABOR	-	-
TUITION REMISSION	-	-
SUPERVISORY LABOR	6,343.90	37,013.55
HOURLY LABOR	19,698.89	93,737.26
PAYROLL ALLOCATION	-	-
PAYROLL BENEFITS	2,386.40	15,325.74
LABOR ACCRUAL	-	-
PAYROLL RELATED EXPENSE	8,244.37	39,567.66
SUB-TOTAL LABOR & LABOR RELATED	36,673.56	185,644.21
MANAGEMENT FEE	2,322.24	9,288.96
GENERAL & ADMINISTRATION FEE	2,373.69	9,494.76
GRAND TOTAL	88,241.27	516,206.96

Sample Certificate of Insurance

Client#: 123083		TAHEINC		DATE (MM/DD/YYYY) 7/07/2026			
ACORD		CERTIFICATE OF LIABILITY INSURANCE					
THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER. IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer any rights to the certificate holder in lieu of such endorsement(s).							
PRODUCER CBIZ Insurance Services, Inc. 222 S 9th St. STE 1000 Minneapolis, MN 55402 763 549-2200		CONTACT NAME: Laurie Pflaster PHONE (A/C, No, Ext): 763 549-2231 FAX (A/C, No): E-MAIL ADDRESS: lpflaster@cbiz.com					
INSURED Taher, Inc. 5570 Smetana Dr. Minnetonka, MN 55343-9022		INSURER(S) AFFORDING COVERAGE		NAIC #			
		INSURER A: Zurich American Insurance Company		16535			
		INSURER B: American Guarantee and Liability Ins Co		26247			
		INSURER C: Great American Alliance Insurance Co.		26832			
		INSURER D: Travelers Casualty & Surety Co of Am.		31194			
		INSURER E:					
INSURER F:							
COVERAGES		CERTIFICATE NUMBER:		REVISION NUMBER:			
THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.							
INSR LTR	TYPE OF INSURANCE	ADDL SUBR INSR	WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	☒ COMMERCIAL GENERAL LIABILITY ☐ CLAIMS-MADE ☒ OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: ☒ POLICY ☐ PRO-JECT ☐ LOC OTHER:			CPO747970102	07/01/2026	07/01/2027	EACH OCCURRENCE \$1,000,000 DAMAGE TO RENTED PREMISES (EA occurrence) \$1,000,000 MED EXP (Any one person) \$10,000 PERSONAL & ADV INJURY \$1,000,000 GENERAL AGGREGATE \$2,000,000 PRODUCTS - COMPIOP AGG \$2,000,000 \$
B	AUTOMOBILE LIABILITY ☒ ANY AUTO OWNED AUTOS ONLY ☐ SCHEDULED AUTOS NON-OWNED AUTOS ONLY ☒ HIRED AUTOS ONLY ☒ ☒ Drive Oth Car			CPO747970102	07/01/2026	07/01/2027	COMBINED SINGLE LIMIT (EA accident) \$1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
B	☒ UMBRELLA LIAB ☒ EXCESS LIAB ☒ OCCUR CLAIMS-MADE DED. ☒ RETENTION \$0			AUC759543702	07/01/2026	07/01/2027	EACH OCCURRENCE \$6,000,000 AGGREGATE \$6,000,000 \$
C	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? ☒ Y ☒ N (Mandatory In NH) If yes, describe under DESCRIPTION OF OPERATIONS below		N/A	WC207115009	07/01/2026	07/01/2027	☒ PER STATE ☐ OTH-ER E.L. EACH ACCIDENT \$1,000,000 E.L. DISEASE - EA EMPLOYEE \$1,000,000 E.L. DISEASE - POLICY LIMIT \$1,000,000
D	Employee Dishones			105640010	07/01/2026	07/01/2027	\$500,000
D	Forgery			105640010	07/01/2026	07/01/2027	\$30,000
A	Liquor Liability			CPO747970102	07/01/2026	07/01/2027	\$1M Each Cause/\$2M Agg
DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)							
CERTIFICATE HOLDER				CANCELLATION			
				SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.			
				AUTHORIZED REPRESENTATIVE 			

Taher W-9

Form W-9 (Rev. March 2024) Department of the Treasury Internal Revenue Service	Request for Taxpayer Identification Number and Certification Go to www.irs.gov/FormW9 for instructions and the latest information.	Give form to the requester. Do not send to the IRS.
Before you begin. For guidance related to the purpose of Form W-9, see <i>Purpose of Form</i>, below:		
1 Name of entity/individual. An entry is required. (For a sole proprietor or disregarded entity, enter the owner's name on line 1, and enter the business/disregarded entity's name on line 2.) Taher Inc		
2 Business name/disregarded entity name, if different from above.		
3a Check the appropriate box for federal tax classification of the entity/individual whose name is entered on line 1. Check only one of the following seven boxes. ☐ Individual/sole proprietor ☐ C corporation ☒ S corporation ☐ Partnership ☐ Trust/estate ☒ LLC. Enter the tax classification (C = C corporation, S = S corporation, P = Partnership) _____ Note: Check the "LLC" box above and, in the entry space, enter the appropriate code (C, S, or P) for the tax classification of the LLC, unless it is a disregarded entity. A disregarded entity should instead check the appropriate box for the tax classification of its owner. ☐ Other (see instructions) _____		
4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3): Exempt payee code (if any) _____ Exemption from Foreign Account Tax Compliance Act (FATCA) reporting code (if any) _____ (Applies to accounts maintained outside the United States.)		
3b If on line 3a you checked "Partnership" or "Trust/estate," or checked "LLC" and entered "P" as its tax classification, and you are providing this form to a partnership, trust, or estate in which you have an ownership interest, check this box if you have any foreign partners, owners, or beneficiaries. See instructions. ☐		
5 Address (number, street, and apt. or suite no.). See instructions. 5570 Smetana Drive		Requester's name and address (optional)
6 City, state, and ZIP code Minnetonka, MN 55343		
7 List account number(s) here (optional)		
Part I Taxpayer Identification Number (TIN) Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see <i>How to get a TIN</i>, later. Note: If the account is in more than one name, see the instructions for line 1. See also <i>What Name and Number To Give the Requester</i> for guidelines on whose number to enter.		
Social security number ____ - ____ - ____ OR Employer identification number 4 1 - 1 4 0 1 6 9 0		
Part II Certification Under penalties of perjury, I certify that: - The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and - I am not subject to backup withholding because (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and - I am a U.S. citizen or other U.S. person (defined below); and - The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct. Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and, generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later.		
Sign Here Signature of U.S. person <i>Mary Bechoult</i>		Date <i>April 3, 2024</i>
General Instructions Section references are to the Internal Revenue Code unless otherwise noted. Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9. What's New Line 3a has been modified to clarify how a disregarded entity completes this line. An LLC that is a disregarded entity should check the appropriate box for the tax classification of its owner. Otherwise, it should check the "LLC" box and enter its appropriate tax classification. New line 3b has been added to this form. A flow-through entity is required to complete this line to indicate that it has direct or indirect foreign partners, owners, or beneficiaries when it provides the Form W-9 to another flow-through entity in which it has an ownership interest. This change is intended to provide a flow-through entity with information regarding the status of its indirect foreign partners, owners, or beneficiaries, so that it can satisfy any applicable reporting requirements. For example, a partnership that has any indirect foreign partners may be required to complete Schedules K-2 and K-3. See the Partnership Instructions for Schedules K-2 and K-3 (Form 1065). Purpose of Form An individual or entity (Form W-9 requester) who is required to file an information return with the IRS is giving you this form because they		

Cat. No. 10231X

Form **W-9** (Rev. 3-2024)

Prior Experience with Leading and Managing People



Nourishing the minds of the future • Nourishing the minds of the future • Nourishing the minds of the future

“

*Experienced
leadership ensures
consistent oversight,
communication, and
program success.*

PRIOR EXPERIENCE WITH LEADING AND MANAGING PEOPLE

A consistent, high-performing food service program starts with strong, stable leadership—and that is exactly what Taher delivers.

As a Minnesota-based organization with more than 50 partnerships across the state, Taher has extensive experience leading food service teams and developing employees at every level. Our approach is built around visible leadership, clear expectations, accountability, communication, and continuous development. We believe employees perform at their best when they understand what is expected, have the tools and training to succeed, and know they have leadership standing behind them.



At St. Croix Preparatory Academy, the Food Service Director will provide hands-on daily leadership to the food service team, including scheduling, production planning, training, food safety, performance management, menu execution, and employee coaching. Just as importantly, the Director will work alongside employees to build trust, recognize strong performance, address challenges quickly, and create a culture where the team takes pride in serving students.

Leadership Beyond the Food Service Director

One of Taher's greatest strengths is that the success of your program is never dependent on a single individual.

Your Food Service Director will be supported by a dedicated District Manager who is actively engaged in the success of the program. This is not an oversight-only role. The District Manager will be onsite regularly, working alongside the Director and employees to strengthen operations, staff engagement, training, menu execution, and the overall student dining experience.

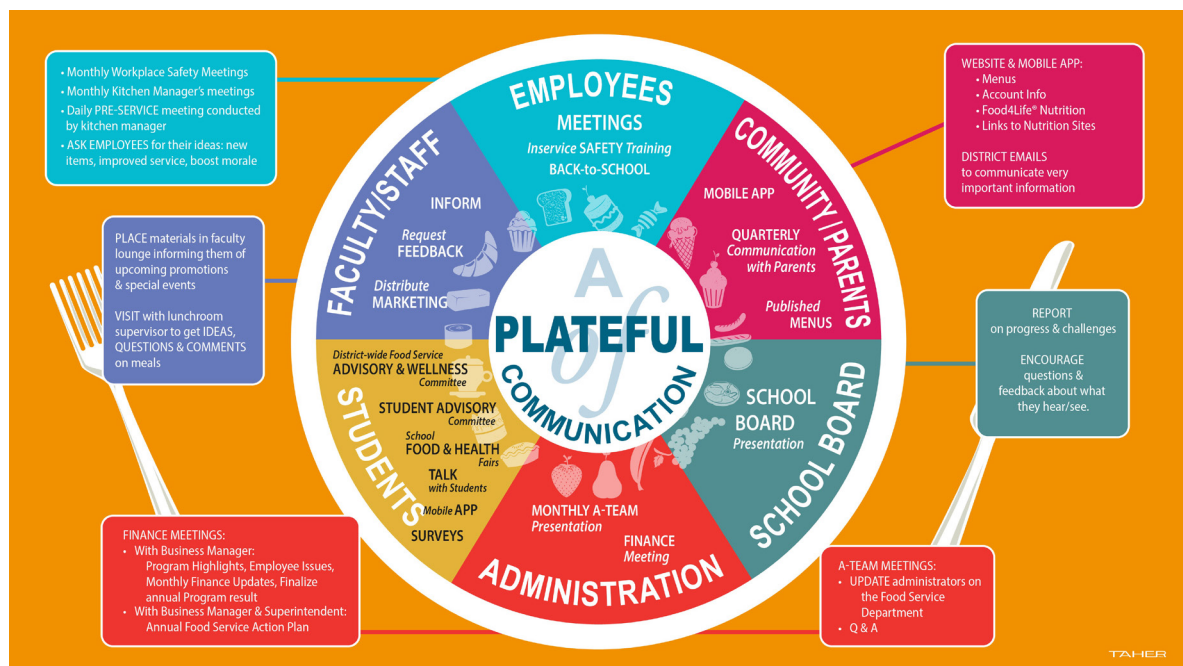
Behind the District Manager is a broader Minnesota-based support structure that includes Taher's Vice President of Operations, Regional Chefs, Food Service Specialists, Human Resources, Registered Dietitian, and additional operational leaders. This layered model provides continuity of leadership, immediate access to expertise, and additional resources whenever the onsite team needs support.

Taher's extensive Minnesota network also allows us to share best practices across our partnerships and provide employees with ongoing culinary and operational training. Through routine onsite support, structured communication, employee development, and consistent performance management, we create an environment where employees can grow and the program can continuously improve.

Our goal is not simply to manage people. It is to develop a stable, engaged, and accountable team that takes pride in its work and consistently delivers the level of food and service St. Croix Predatory Academy students deserve.

CONSISTENT COMMUNICATION WITH DISTRICT LEADERSHIP

Taher's A Plateful of Communication model ensures consistent, transparent, and proactive engagement with district leadership throughout the year. As illustrated in the graphic, our approach creates clear touchpoints with administrators, school boards, staff, students, families, and the broader community through scheduled meetings, reporting, presentations, and real-time communication tools. This structured cadence allows district leaders to stay informed on program performance, challenges, and opportunities while ensuring alignment with district goals, rapid response to concerns, and continuous improvement of the nutrition program.





School Programs Served by Taher

**National School Lunch
Program (NSLP)
Free, Reduced, Paid
Provision 2
Community Eligibility
Program
Off NSLP Program
School Breakfast Program (SBP)
Breakfast in the Classroom
Universal Breakfast After-School
Care Program (ASCP)
Summer Food Service Program (SFSP)
Seamless Summer Option (SSO-NSLP)
Special Milk Program (SMP)
Child and Adult Care Food Program (CACFP)
Fresh Fruit and Vegetable
Program (FFVP)
À la Carte, Catering, Vending**

The School Programs we administer are more than regulatory frameworks — they represent daily opportunities to care for children.

Whether delivering breakfast to ensure students are ready to learn, managing reimbursable lunch programs with precision, or supporting special dietary needs, our People First philosophy ensures that every plate reflects thoughtfulness, integrity, and community partnership.

**Compliance Matters.
Nutrition Matters.
People Matter.**

People First. Excellence Always.

Taher's success has always been built on people. Over 45 years ago, Bruce Taher and a team of food service professionals set out to create a company that combined the structure of a national corporation with the warmth and collaboration of a family business. That spirit continues today—nurturing a culture of trust, excellence, and service.

Our people are our greatest asset. We value them with respect, care, and opportunity—because their growth drives ours. Strong relationships with our employees ensure that every client receives the highest standard of service and oversight.

TAHER MAINTAINS A FOUR-TIER MANAGEMENT STRUCTURE with direct engagement from our CEO, President, Vice President of Operations, and District Managers. Regular on-site support and visits ensure that our leadership team stays informed, responsive, and proactive to client needs.



We were founded on
trust and collaboration
— values that still
guide us today.”

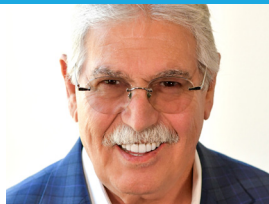
— Bruce Taher



Your Taher Support Network

ST. CROIX PREPARATORY ACADEMY

CORPORATE AND REGIONAL LEADERSHIP



Bruce Taher,
CEO

Visionary founder who continues to lead with purpose and integrity.



Shawn Taher,
President

Oversees national operations and growth initiatives.



Jeri Crater, VP of Operations

Direct contact for district operations, financial accountability, and client success.



Kirsten Kruiuzenga,
District Manager

Leads local operations, ensures compliance, and provides hands-on guidance to your schools.

DISTRICT SUPPORT TEAM

- **Food Service Director**
On-site leadership for all food service operations.
- **Teri Jespersen**
Food Service Specialist
Expert in K–12 operations and training.
- **Brian Renz**
Corporate Chef
Culinary development, menu innovation, and staff training.
- **Melanie Wirth, RDN**
Corporate Dietitian
Nutrition compliance, health education, and wellness initiatives.
- **Paul David Stanko**
Director of Human Capital
Staff onboarding, training, and development.
- **Holly Gantman**
Director of Design & Marketing
Cafeteria branding, signage, and communication materials.



Leadership at Every Level

Leadership Profiles



BRUCE TAHER, CEO

From dishwasher to CEO, Bruce Taher's journey defines perseverance and passion. Immigrating to the U.S. with a vision for excellence, he earned degrees in Economics and Business before founding Taher in 1981. His guiding belief—that food brings people together—continues to shape our culture.

Bruce remains hands-on, traveling annually with Taher's Chef Council to explore global cuisines and introduce new culinary inspirations to our clients.

FROM DISHWASHER TO CEO: A STORY OF VISION AND LEADERSHIP



SHAWN TAHER, PRESIDENT

As President, Shawn leads business dining, vending, commissary, and campus operations nationwide. He combines operational discipline with entrepreneurial drive, expanding Taher's reach to 49 states.

Shawn holds an MBA from SMU's Cox School of Business and founded Taher's central food production facility, known for its fresh, made-from-scratch convenience offerings. Beyond operations, he serves on the Jack Brewer Foundation and Hospitality Minnesota boards, emphasizing leadership through service.

DRIVING INNOVATION AND FRESH, MADE-FROM-SCRATCH SOLUTIONS.

 ***Leadership You Can Trust***

Leadership You Can Trust

OUR LEADERSHIP TEAM COMBINES DEEP INDUSTRY EXPERIENCE WITH HANDS-ON ENGAGEMENT. FROM CEO TO DISTRICT MANAGER, EVERY LAYER OF OUR ORGANIZATION SUPPORTS YOURS.



Jeri Crater:

Vice President of Operations

As Vice President of Operations, Jeri oversees K–12 accounts to ensure every contract is successfully executed. She will serve as your primary contact, collaborating closely with Taher’s food service team to meet program goals, provide financial and participation updates, and ensure all school needs are achieved.



Trent Taher:

Health and Nutrition Director, Vice president of purchasing

Trent leads both our Purchasing and Health & Wellness departments, driving innovation through Taher’s Food4Life® initiative. His team of nutrition, culinary, and procurement experts supports directors, chefs, and managers in sourcing high-quality ingredients and delivering nutritious, chef-crafted meals. Together, they elevate your food service program—bringing wellness, flavor, and value to every school and community we serve.



Christopher Vinson

Vice President of Business Development

Chris Vinson is a results-driven leader at Taher, Inc., specializing in building high-performing K–12 nutrition partnerships across the Midwest. He has a proven ability to secure and grow school district relationships based on program quality, innovation, and trust—not just cost—consistently delivering solutions that increase student participation, strengthen financial performance, and elevate the overall dining experience. Chris brings a hands-on, relationship-focused approach to every district, ensuring a seamless transition, and strong ongoing support.

Our Corporate Culinary & Support Experts

TAHER'S FOOD PROGRAMS ARE POWERED BY PROFESSIONALS WHO KEEP INNOVATION, HEALTH, AND ENGAGEMENT AT THE FOREFRONT.



Brian Renz:

Director of Culinary, Chef Council Member, Taher University

Program Instructor With over 30 years of culinary experience in hotels, catering, and delis, Brian joined Taher in 1999 as Food Service Director at St. Paul Academy. A Silver Spoon Award recipient, he now leads Taher's culinary programs, standardizing recipes, innovating menus, and supporting the food court system. Brian also teaches at Taher University and is an active member of the Research Chefs Association.



Holly Gantman:

Director of Design and Marketing

Taher's Creative Director of Design is Ms. Holly Gantman. Holly creates dynamic marketing programs, including signage, menu boards and quality graphics which are fun, age-appropriate, and professional while keeping costs affordable for our partners.

Cafe Marketing
Nutrition Education
Digital Monitors
Monthly Marketing Brochures
Social Media Materials, and more!



Melanie Wirth, MBA, R.D.N., L.D.

Corporate Dietitian and Project Specialist

Melanie joined Taher in 2002, bringing extensive clinical and management experience. She cultivates professional relationships, manages projects, ensures regulatory compliance, and promotes Health & Wellness through presentations and educational materials. Passionate about nutritious meals and healthy lifestyles, Melanie holds an MBA from the University of Phoenix, a Nutrition degree from the University of Minnesota, and is an active member of the Academy of Nutrition and Dietetics.

Our Corporate Culinary & Support Experts

DECADES OF EXPERIENCE. ONE SHARED VISION.



Paul David Stanko

Director of Employee Development / Human Capital

Paul David joined Taher in 2017 as a Food Service Director and quickly advanced through the ranks. His adaptability during the COVID-19 pandemic helped generate new revenue streams and support multiple areas of the business. Today, he leads Taher's Training & Development team, creating scalable programs, driving succession planning, and ensuring excellence across the organization..

Our people are the foundation of every successful program.

Employee On-Boarding & Transition
Upon contract award, Paul David will lead a seamless transition for all food service employees:

Transitioning Current Staff:
All existing employees will remain on Taher payroll, retaining their experience while maintaining operational stability.

Maintaining Shift Schedules:
Existing shifts will continue for the first 90 days while familiarizing with school systems.

All-Employee Staff Meeting:
Paul David will facilitate discussions to identify employee strengths, address concerns, assess staffing needs, and determine cross-training opportunities to enhance team flexibility and responsiveness.

Your Taher Support Experts

DECADES OF EXPERIENCE. ONE SHARED VISION.



Kirsten Kruizenga:
District Manager

Kirsten M. Kruizenga, RD is a Registered Dietitian and experienced food service leader with a strong background in K-12 nutrition operations. She served as the Dining Services Director, overseeing nine schools and ensuring USDA-compliant, high-quality meals. Kirsten has also led large-scale programs, managing 28 campuses and developing menus for 34,000 students. She brings additional expertise, creating health-focused menu items. Kirsten was recognized in The Baytown Sun's 20 Under 40. She is a people focused leader with a passion for serving school-age students.



Tony Menk:
Corporate Chef

Tony is a seasoned culinary leader and Regional Chef with Taher, Inc., bringing over 20 years of experience. Tony specializes in menu development, client engagement, and delivering high-quality dining experiences. Throughout his career, he has led large teams, managed multi-million-dollar budgets, and supported complex operations with a focus on excellence, efficiency, and customer satisfaction. Tony is passionate about mentoring staff, supporting program transitions, and creating memorable food experiences that connect with communities.



Abby Grove:
Transition Specialist

Abby joined Taher in 2013 as a Food Service Director and has cultivated an impressive career within the K12 contract food service industry. Abby has held a variety of supervisory positions within Taher with each building upon her dedication and commitment to bringing positive nutritional experiences to all students. Abby is responsible for new unit openings, unit manager and hourly employee training, USDA program compliance audits, and managing the fiduciary results of the food service departments.

Your Taher Support Experts

DECADES OF EXPERIENCE. ONE SHARED VISION.



Teri Jespersen:
Food Service Specialist

Teri joined Taher in 2024 as a Food Service Specialist where she trains and assists Taher Food Service Directors on the intricacies of school nutrition programs. She brings her goal-oriented leadership and passion for excellence to every role she takes on. She has a strong track record of maintaining high standards of quality, safety, and customer satisfaction. Her expertise spans meal preparation, inventory management, and catering operations, with a deep understanding of POS and labor management systems.

Built on Tenure. Driven by Culture. Designed for Long-Term Stability.

At Taher, strong programs start with stable people. One of our greatest strengths is the tenure of our teams. Across our Minnesota partnerships, many of our leaders have been in place for years—often decades—providing the consistency districts need to succeed.

This stability is intentional. We hire for culture fit first. While experience matters, we focus on bringing in individuals who align with your district's values, connect with your community, and are committed to students. That alignment leads to stronger relationships, better team culture, and long-term retention.

We look for leaders who are dependable, relationship-driven, and invested in doing things the right way every day. Once in place, they are supported through ongoing training, development, and a strong internal culture that values people and performance.

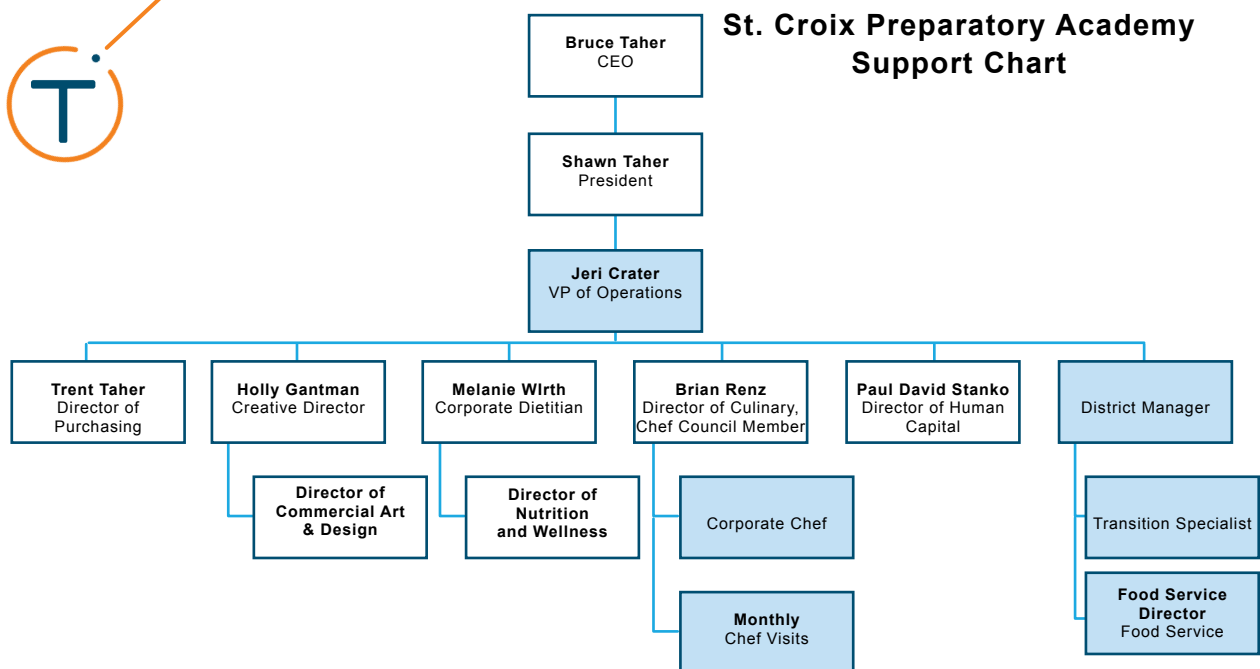
Because of this approach, transitions are smoother, teams are more engaged, and leadership remains consistent year after year. Our districts benefit from leaders who are present, accountable, and committed to continuous improvement.

The result is simple: fewer disruptions, stronger teams, and consistent leadership you can count on. At Taher, we do not just fill positions—we build teams that stay and grow with your district.

Your Taher Support Network



Taher's leadership network ensures your district is supported from the boardroom to the kitchen.



Proposed FSD Candidate Qualifications

PROPOSED FOOD SERVICE DIRECTOR CANDIDATE

We are committed to providing a resident Food Service Director who is an immediate asset to the District, inspires and motivates staff, and brings positive energy to the program. This individual will meet all regulatory and professional requirements while fostering enthusiasm, accountability, and pride in the dining experience, ensuring a well managed program that supports students, staff, and district goals.



USDA PROFESSIONAL STANDARDS:

All proposed FSD candidates meet or exceed the required education, training, and experience standards mandated by the USDA Professional Standards (7 CFR Part 210).

CANDIDATES POSSESS PROVEN SUCCESS IN OPERATIONAL

LEADERSHIP: Managing high-volume kitchens with focus on efficiency and student satisfaction.

FINANCIAL STEWARDSHIP:

Meeting budget requirements while maintaining food quality.

CULINARY QUALITY:

Overseeing the daily delivery of fresh, nutritious ingredients.

REGULATORY ADHERENCE:

Ensuring 100% compliance with NSLP/SBP meal patterns and food safety standards.

COMMUNITY PARTNERSHIP:

Serving as the key liaison to administration and the school community.

DOCUMENTATION:

Detailed resumes and qualifications are provided in the RFP.

DISTRICT APPROVAL:

We acknowledge that the final FSD determination requires approval from the District following the interview process.

Food Service Director- Professional Standards

In addition to our proposed candidate, Taher, Inc. will interview multiple candidates from within and outside the community to ensure we have the best-fit food service director candidate that matches for your school district's initiatives. We credit our success with our clients in recruiting and employing qualified managers who fit for the district's culture and community. Upon award of the contract, we would have the district interview finalists and collectively make the final selection for the on-site Food Service Director.

THE FOOD SERVICE DIRECTOR'S QUALIFICATIONS & EXPERIENCE WILL MEET THE USDA PROFESSIONAL STANDARDS REQUIREMENTS FOR YOUR DISTRICT

The food service director will have experience operating a federally-funded school lunch program in a school district. They will provide day-to-day contact and communication with students, advisory committees, council members, board of education and administration. The FSD will also facilitate monthly employee meetings, and periodic training seminars. They will oversee all personnel relations, including selecting, training and supervising employees across multiple buildings, with a commitment to excellence.

They will have complete responsibility for the daily activities of the department. Tasks and duties include menu planning, procurement of all food and supplies, staffing patterns, meal accountability, USDA commodities, reporting and overall communications.

The Food Service Director works closely with the administration, school nurse, parents and students to accommodate those with food allergies and special diets.

RIGHTS OF THE DISTRICT

Taher, Inc. is in agreement that the administration for the school district may reserve the right to require a change in the food service director during the term of the agreement. Should a change in food service director be necessary, Taher, Inc. will screen and interview all potential candidates. The candidates most qualified will interview with district representatives as assigned. Both Taher, and the district will agree on the candidate selected.

Chef Sharon Thompson Proposed Food Service Director



Sharon Thompson brings over two decades of dedicated experience with Taher, Inc., combining deep operational expertise with a proven ability to lead high-performing school nutrition programs. She began her career in 1998 within the North Branch School District and has steadily advanced through key roles including Head Cook, Chef, and ultimately Food Service Director.

Sharon's leadership foundation was built in the kitchen, where she developed a strong culinary presence and a passion for creating meals that students genuinely enjoy. As a Chef, she led highly engaging service environments, including Chef's Creation Stations that increased student participation and enhanced the overall dining experience. Her hands-on approach and attention to detail helped support a robust catering program and ensured consistent execution across all service areas.

In 2019, Sharon stepped into the role of Interim Food Service Director at North Branch, where she quickly demonstrated her ability to lead teams, manage operations, and build strong relationships with both staff and district leadership. She successfully transitioned from peer to leader, earning trust through her consistency, communication, and accountability.

Since 2020, Sharon has served as a Food Service Director within Taher, taking on both permanent and interim leadership roles across multiple districts. She is often selected to lead programs during times of transition—stabilizing operations, strengthening teams, and elevating food quality and service standards. Her ability to step in, assess needs, and implement immediate improvements has made her a trusted leader within the organization.

Sharon is known for her strong team culture, high expectations, and commitment to student-centered service. She prioritizes staff development, operational consistency, and creating welcoming dining environments that drive participation and satisfaction.

At St. Croix Preparatory Academy, Sharon will provide steady, experienced onsite leadership focused on delivering a high-quality, consistent program that reflects the district's goals. Her background in both culinary execution and program management ensures a balanced approach—where great food, strong teams, and reliable operations come together to create a successful and sustainable nutrition program.

Chef Sharon Thompson

Proposed Food Service Director

At Taher, we deeply value the role of the Food Service Director (FSD) within your school district. We understand the integral part they play in both the community and the district's culture. With over 45 years of experience in K-12 food service management, we recognize that change can be challenging, particularly when it involves transitioning from a current food service leader.

Our approach is centered on respect, collaboration, and continuity—taking the time to listen, learn, and build upon the strengths already in place while thoughtfully introducing enhancements that elevate the program. We prioritize a smooth and supportive transition that minimizes disruption for students and staff, while reinforcing stability and confidence across the district.

OUR APPROACH TO FOOD SERVICE EXCELLENCE

1. Valuing Our Food Service Directors

We are committed to the professional growth and development of our employees. Our Food Service Directors are not just team members; they are vital parts of the Taher family. We offer competitive pay, comprehensive benefits, and performance-based bonuses to support their dedication and success.

2. Responsibilities of the Taher Proposed Food Service Director

As your Proposed Food Service Director, Chef Sharon Thompson, will play a crucial role in managing and implementing our program, as detailed in our proposal, Food Service RFP, and Contract. Her key responsibilities include:

- **Overseeing Operations:** Ensuring high standards in food production and nutritional quality.
- **Providing Leadership:** Encouraging collaboration among food service staff, faculty, and district administration.
- **Building Relationships:** Using excellent interpersonal skills to effectively engage with all members of the school community.
- **Coordinating Classes:** Organizing culinary and educational sessions to enhance the food service experience.
- **Focusing on Training:** Implementing cross-training initiatives to maximize staff versatility and performance.
- **Marketing Nutrition:** Developing strategies to positively impact the community's perception of nutrition and wellness.

**Proposed Food Service Director,
Chef Sharon Thompson will
remain an employee of Taher**

Regional Chef Support

Tony Menk

Tony Menk *Regional Executive Chef*

Chef Tony Menk has spent 25 years cultivating his passion for culinary arts and teaching students to cook, sparking curiosity and connections across the United States. Starting as a dishwasher at the age of 16, he became a master chef who travels the country to prepare extraordinary meals and experiences for students of all ages.

From mastering Caribbean and seafood cuisine as a Chef in the Florida Everglades National Park to managing large hotel kitchens in Yellowstone National Park, Chef Tony learned every aspect of food preparation and restaurant management. His work led him to serve notable dignitaries such as former presidents of the US and the Secretary of the Interior. He later went on to master Italian cooking, now one of his specialties, through his time at D'Amico & Sons, part of the D'Amico family of restaurants.

Chef Tony shares his passion for food with kids by teaching knife and cooking skills to students in schools. He sparks kids' confidence and creativity by showing them what they can do in the kitchen.



*Tony's dedication to feeding
young minds reflects his enduring
passion for food and education.*

Strong Leadership. Proven Standards.

The success of every food service program begins with leadership. Taher carefully selects Food Service Directors who meet Taher's professional standards and embody the values of your school mission.

Each Food Service Director brings extensive experience in federally funded school meal programs, menu planning, and promotions. They are trained to lead with empathy, inspire teams, and connect with school faculty, parents, and students.

OUR SELECTION PROCESS	KEY AREAS OF ACCOUNTABILITY
CONDUCT THOROUGH LOCAL AND REGIONAL SEARCHES to identify the best-fit candidates. COLLABORATE WITH SCHOOL LEADERSHIP in final interviews and selection. PROVIDE CONTINUOUS TRAINING AND EVALUATION to maintain excellence.	- Operational oversight, menu planning, procurement, and reporting. - Staff recruitment, development, and retention. - Managing dietary accommodations and allergen communication. - Promoting participation and engagement through nutrition education.

FOOD SERVICE DIRECTOR, CHEF SHARON THOMPSON AT A GLANCE



LEADERSHIP



CULINARY



COMMUNICATION



GROWTH

School Collaboration & Flexibility



Taher views every partnership as a collaboration. Should your school wish to make a leadership change, we work with you to screen, interview, and present qualified candidates until a mutually agreed replacement is selected.

This transparent process ensures the program always reflects your school's culture, goals, and expectations while maintaining operational continuity.



Partnership thrives when communication stays open



Supervision, Performance & Incentives

SUPERVISION AND ACCOUNTABILITY STRUCTURE

The Food Service Director will be supported through a structured, high-level supervision model designed to ensure accountability, consistent performance, and continuous program improvement.

Supervisory Background and Qualifications

The Food Service Director is supported through Taher's four tier management structure, providing direct access to executive, regional, district, and on site leadership.

Supervisor Profile Proven Expertise

Ensuring Best Performance

Our supervisory model relies on active oversight, data-driven reviews, and continuous coaching to guarantee high performance:

Active Oversight Data-Driven KPIs Coaching & Mentoring

Internal Criteria for Bonus

Our tiered bonus structure incentivizes direct performance at the unit level and strategic success at the regional level.

Food Service Director Criteria (Unit Focus)
Supervisor Criteria (Regional Focus)
Opportunities
Transparent communication is the

Administrative Management & Professional Standards

ADMINISTRATIVE MANAGEMENT PLAN

Our management plan surrounds the Food Service Director with strong corporate resources and operational expertise, allowing their focus to remain on students, service excellence, and client partnership. This structure ensures consistent compliance, financial accountability, and responsive support at every level of the program.



MANAGEMENT SUPPORT FUNCTIONS

Centralized corporate support (purchasing, IT, menu frameworks, financial reporting) streamlines Management Support Functions, empowering the FSD to focus on local execution and student needs.

STAFFING PLAN

The staffing plan outlined in Appendix F.1 uses an optimized labor model built specifically for the District's operational needs, leverages specialized recruiting expertise, and maintains a culture of employee support to ensure high staff retention.

COMPLIANCE STRATEGY

Meeting and maintaining USDA Professional Standards is a foundational requirement, not an option, for our FSMC.

Taher Chef Council



BRUCE TAHER, CEO

Taher's Chef Council is comprised of experienced chefs representing all divisions of our company, including K-12, Business Dining, Campus Dining, Senior Dining, and Restaurants and Retail. This collaborative group plays a key role in bringing global flavors, culinary creativity, and fresh ideas into school cafeterias.

Through ongoing training and regular visits to each account, Chef Council members develop new menu concepts and continuously enhance existing offerings.

Their work allows students to experience a variety of world cuisines while maintaining the nutritional standards schools expect.

Taher's Corporate Chefs work directly with on-site teams to prepare fresh, made from scratch entrées and to share culinary techniques that elevate daily menus. They also offer educational opportunities such as Thai cooking demonstrations, sushi rolling, and nutrition focused classes like Staying Out of the Junk Food Jungle. These experiences create meaningful connections between chefs, students, and school leadership while transforming the cafeteria into a place of exploration, learning, and enjoyment.

FROM WORLD TRAVELS TO THE SCHOOL CAFETERIA: CHEFS BRINGING GLOBAL CUISINE TO STUDENTS



Chef Brian

Culinary education, product sourcing & large caterings



Chef John

Art of Japanese cuisine display cooking on-site



Chef Chris

Sustainability, Farmer Markets & CSA's



Chef Michelle

Art of pastries, desserts & baked goods



Chef Matt

"The Peoples Chef"
Art of on-display cooking



Chef Benny

Art of Italian Cuisine



Chef Eric

Art of French Cuisine



Chef Sam

Art of modern American cuisine

Management Responsibility

TAHER'S DISTRICT MANAGER WILL:

Maintain communication with school administration and on-site teams

Set nutrition standards and oversee school-specific programs

Provide hands-on support with leadership, HR, and marketing

Lead employee training, professional development, and guide facility design/technology

Conduct monthly audits for financial accuracy and compliance

Monitor program success, including budget, client satisfaction, and community engagement

TAHER'S FOOD SERVICE SPECIALISTS WILL:

Manage school food service programs across sites

Train and supervise employees and manage budgets

Plan menus, coordinate events, and maintain inventory

Research and implement new menu items

Develop marketing strategies and support student account management

Identify operational improvements and provide on-site support

Assist with state administrative reviews and collaborate with menu committees

TAHER'S CORPORATE DIETITIAN WILL:

Provide nutrition guidance to students and staff

Support menu planning and wellness education

Lead health programs, cooking classes, and workshops

Promote a healthier, informed school community

Transition and Ongoing Support Model

At Taher, we believe a successful food service program is never dependent on a single individual—it is powered by a structured team of experts working in alignment to deliver consistency, quality, and accountability at every level.

*Our transition and support model is intentionally designed to ensure your district benefits from **layered leadership, hands-on support, and continuous oversight** from day one and beyond.*



Collaborative Leadership Structure

Our model is built around five key roles, each with defined responsibilities that work together to create a seamless and sustainable operation:

VICE PRESIDENT OF OPERATIONS

Provides executive-level oversight and strategic direction. This role ensures alignment with district goals, monitors financial performance, and removes barriers quickly. The VP of Operations remains actively engaged throughout the transition and ongoing partnership, ensuring accountability and access to senior leadership at all times.

DISTRICT MANAGER

Serves as the primary operational leader for the district. The District Manager is highly visible, routinely on-site, and responsible for execution, staffing alignment, compliance, and overall program performance. They act as the key connection between the district and Taher's broader support network.

FOOD SERVICE SPECIALIST

Focused on systems, compliance, and operational efficiency. This role supports menu implementation, nutrient compliance, POS systems, reporting, and administrative processes. During transition, they ensure all systems are set up correctly and operating smoothly from day one.

REGIONAL CHEF

Drives culinary excellence and student engagement. The Regional Chef leads menu development, recipe standardization, staff training, and food quality execution. They play a critical role during transition by training teams on scratch cooking techniques, presentation, and flavor development to elevate the student dining experience.

FOOD SERVICE DIRECTOR (ON-SITE LEADER)

Manages the day-to-day operations within the district. This individual leads the on-site team, builds relationships with students and staff, and ensures consistent execution. Importantly, they are fully supported by the entire Taher team and are never expected to operate independently without resources.

Seamless Transition Approach

Our transition process is proactive, detailed, and team-driven. Prior to the start of service, our team collaborates to execute a structured transition plan that includes:

→ SITE & EQUIPMENT READINESS

Comprehensive site assessments and equipment evaluations

→ STAFFING & TRAINING

Staffing alignment, onboarding, and hands-on training

→ MENU & SOURCING

Menu rollout and product sourcing with a focus on quality and consistency

→ SYSTEMS SETUP

System setup including POS, ordering, and compliance procedures

→ STAKEHOLDER COMMUNICATION

Clear communication with district stakeholders



Each role plays an active part in this process, ensuring no detail is overlooked. The result is a well-coordinated launch where responsibilities are shared and supported, not isolated.

Ongoing Support and Continuous Improvement

After transition, our support model continues to provide depth and consistency:



Technology & Point-Of-Sale Integration

Taher integrates seamlessly with your existing systems — no disruption, no new software required.

OUR TECHNOLOGY SUITE SUPPORTS:



**Nutritional
analysis and
menu planning**



**Inventory
management and
ordering**



**Payroll,
reporting, and
financial tracking**



**Confidential
meal account
management**

Taher partners with major POS platforms including Infinite Campus, Skyward, Nutri-Kid, JMC, and others. Our staff are fully trained, ensuring smooth operation, secure data handling, and respectful service for every student.

**Tech That Fits
Your School.**



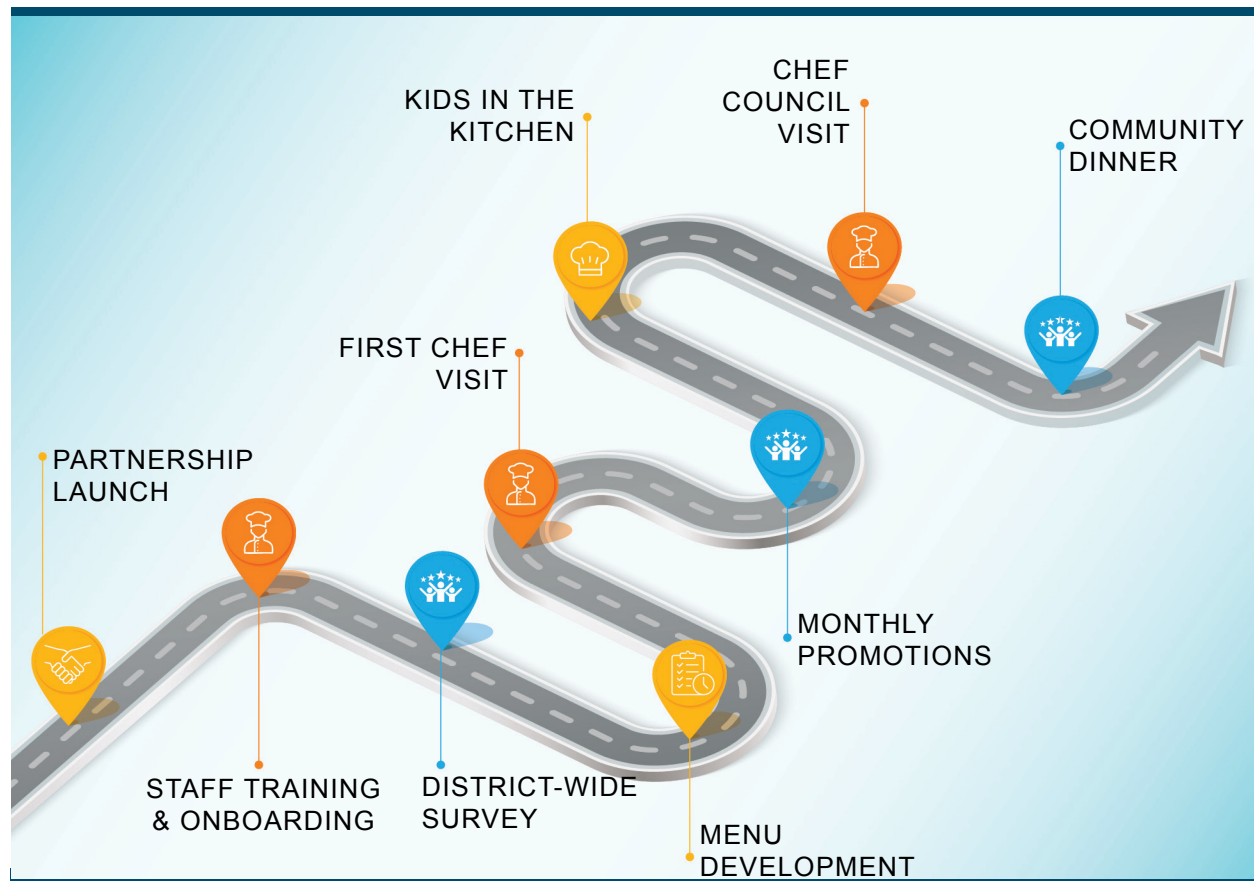
Partnership Roadmap

Taher is a family owned food service partner dedicated to creating district dining programs students genuinely enjoy. This proposal outlines how Taher will partner with your district to deliver fresh, high quality meals, meaningful engagement, and a dining experience that supports learning, community, and care.

The Partnership Roadmap that follows presents our plan to launch, support, and continuously improve food service at your district. Each milestone reflects intentional steps designed to strengthen service, build trust, and elevate the daily dining experience for students and staff.



Where the partnership will begin, what we will accomplish together, and where your program is headed next.



Short Term Goals

ASSESSMENT PHASE (MONTH 1)



We will begin by assessing staff skill levels and evaluating existing kitchen equipment at St. Croix Preparatory Academy. This phase will identify gaps in scratch cooking knowledge and determine any tools or resources needed for efficient, high-quality meal preparation.



TRAINING & DEVELOPMENT (MONTHS 2–3)



Our next step focuses on comprehensive culinary training centered on scratch cooking for large-scale school operations. A consultant chef specializing in school nutrition will lead interactive workshops and hands-on sessions covering menu planning, ingredient sourcing, and efficient production methods tailored to school kitchens.



MENU OVERHAUL (MONTHS 3–4)



We will redesign the current menu to feature more scratch-made items. New recipes will be developed, standardized, and aligned with student nutritional needs. Trial runs and taste tests with staff and student groups will ensure recipes are well received and operationally feasible.



PILOT PHASE (MONTHS 4–5)



A pilot menu highlighting scratch-made meals will launch in select schools or on designated days. We will collect feedback from staff, students, and families to refine offerings and address any challenges before full rollout.

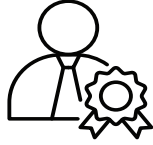


IMPLEMENTATION (MONTHS 5–6)



Following the pilot's success, we will expand scratch cooking to approximately 75% of all menu offerings. Continuous monitoring, staff support, and operational adjustments will ensure a smooth transition and sustained program excellence.

Long Term Goals (6 Months to 2 Years)



CONTINUOUS IMPROVEMENT (MONTHS 6–12)

We will regularly review and refine recipes to maintain quality, consistency, and alignment with nutritional standards. A structured feedback system from staff, students, and parents will help us address concerns and optimize our approach. Ongoing staff development, including child nutrition certifications, will ensure our team remains skilled and knowledgeable.



SOURCING & INVENTORY (MONTHS 6–12)

We will build strong relationships with local suppliers and farmers to secure fresh, high-quality ingredients. Efficient inventory management practices will minimize waste and maintain a consistent supply of essential items.



INNOVATION & EXPANSION (YEAR 1–2)

Our menu will remain dynamic and engaging through seasonal and specialty scratch-made dishes. Student feedback will guide the introduction of new items, keeping offerings relevant and aligned with preferences.



SUSTAINABILITY & EFFICIENCY

We will invest in advanced kitchen equipment and technology to enhance scratch cooking efficiency and support large-scale meal preparation. Sustainable practices will reduce food waste and improve overall kitchen operations, promoting an eco-friendly environment.



PERFORMANCE METRICS & RECOGNITION (YEAR 1–2)

We will track key performance indicators such as student satisfaction, meal participation, and kitchen efficiency. Recognizing and rewarding staff contributions toward achieving the 75% scratch-made meal goal will reinforce engagement. Milestones will be celebrated with the school community to maintain enthusiasm and support for the initiative.

Start-Up Checklist

Employee Engagement, Training & Policies

- Identify Schools Requiring Additional Support
- Analyze Previous Ineffective Strategies
- Gain Buy-In from Managers
- Implement Online Systems and Operations Training
- Establish Uniform Policies and Requirements
- Conduct Safety Training and Policy Reviews

School Communication & School Principal Needs

- Conduct School Visits
- Analyze Communication Challenges and Successes
- Establish Partnerships with School Principals and Staff
- Address Catering and Community Engagement Needs
- Identify Integration Opportunities

Meal Operations & Programs

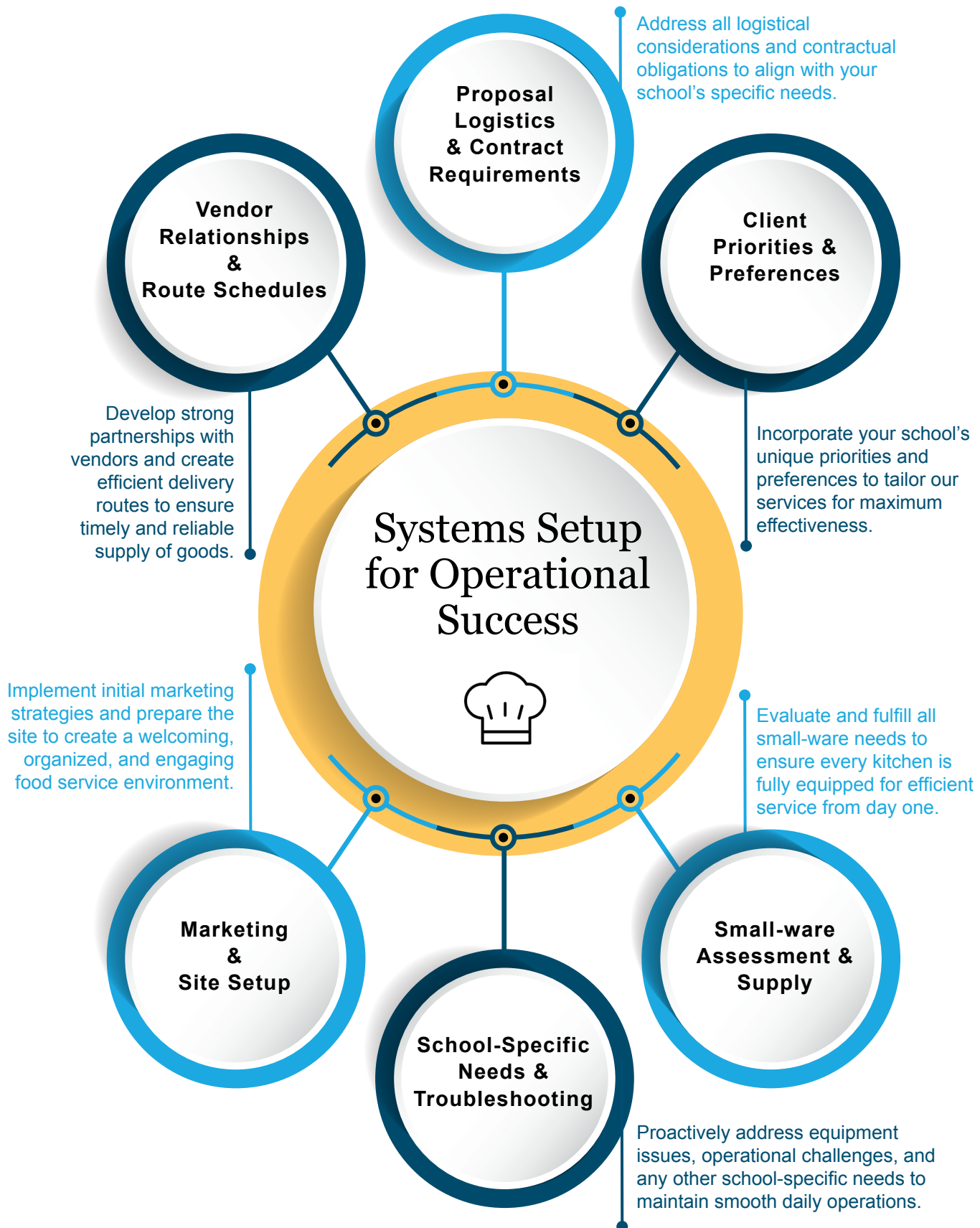
- Assess Meal Service Logistics
- Enhance Serving Methods
- Optimize Point-of-Sale and Production Record Systems
- Evaluate Accounting Systems
- Develop Student Programs

Inventory & Menu Management

- Conduct Inventory Assessment
- Incorporate Staple Items into Menus
- Determine Essential Paper Goods and Specialty Items
- Establish Hot Shot Delivery Procedures
- Review End-of-Month Inventory Valuations
- Address Menu Modifications

Human Resources, On-boarding, Payroll, & Clock Management

- Streamline HR Processes
- Implement Standardized On-boarding Procedures
- Establish Payroll Systems and Schedules
- Develop Clock Management Policies



How Will We Be Successful?

SYSTEMS SETUP FOR OPERATIONAL SUCCESS

- Ensure all systems are in place within the first 14 days.
- Align vendor and menu needs with client demands.

EMPLOYEE ENGAGEMENT, TRAINING & POLICIES

- Conduct comprehensive training sessions during the initial week.
- Establish regular communication channels to address employee concerns.

SCHOOL COMMUNICATION & SCHOOL PRINCIPAL NEEDS

- Foster open communication channels with school's administration and principals.
- Tailor services to meet each school's unique requirements.

MEAL OPERATIONS & PROGRAMS

- Enhance meal service variety and quality to increase student participation.
- Implement programs to engage students and promote healthy eating habits.

INVENTORY & MENU MANAGEMENT

- Ensure accurate inventory management and menu planning.
- Provide support for dietary modifications and menu adjustments.

HUMAN RESOURCES, ON-BOARDING, PAYROLL, & CLOCK MANAGEMENT

- Establish efficient HR and payroll systems to streamline on-boarding and payment processes.
- Develop clear guidelines for clock management and documentation.



Menus



Nourishing the minds of the future • Nourishing the minds of the future • Nourishing the minds of the future

“

*Menus rooted in
quality, shaped by
students, and served
with care.*

Our Sizzling Menus

At Taher, we understand the importance of choice when it comes to school meals. That's why we're committed to providing a diverse and exciting NSLP and Off Program menu lineup that empowers students to make healthy and satisfying choices every day. With the Grand Café Food Court Concepts, mealtime becomes an opportunity for culinary adventure and nourishment, ensuring that every student finds a meal they love.

We believe in taking students and staff on a food journey around the world. Our food stations are customized based on student surveys, regional cuisines, and our experience operating districts throughout 27 states for over the 44 years.

We are thrilled to introduce you to our enticing array of food stations!

CLASSIC CAFE

Our Classic Café line will be displayed daily and features Grab-n-Go Salads and Sandwiches that are made daily using fresh ingredients and are accompanied with condiments, toppings, and a variety of regular and fat-free salad dressings.

TAHER'S SIGNATURE PIZZA

We all know that students love pizza! However, our chefs have taken Taher's Signature Pizza to the next level. Our famous pizza is freshly prepared and baked to perfection every day. Our award-winning culinary team has developed a recipe using a specially formulated crust that students love. We layer our pizzas with our zesty, old-world recipe sauce and fresh mozzarella, and we finish it off with a variety of delicious toppings such as fresh garden vegetables, spicy pepperoni, seasoned sausage, or cheese.



Our Sizzling Menus



HOT SANDWICHES & PANINI GRILL STATION

Our Hot Sandwiches & Panini Grill Station offers freshly grilled favorites prepared to order, including classic hamburgers, chicken sandwiches, and a rotating selection of panini-style sandwiches pressed on artisan breads.

Students can complete their meal by pairing their entrée with crispy hot French fries or a freshly prepared side salad, creating a balanced and satisfying combo. This station delivers the comfort foods students crave while maintaining quality, freshness, and flexibility.



FRESHWICH® SANDWICH STATION

Our Freshwich® Sandwich Station is a fusion of Italian and French delicatessens brought right to your cafeteria. Freshwich® offers students the ability to build-your-own sandwiches and subs.

Students can choose from a selection of freshly baked bread such as baguettes, 9-grain, and wraps; lean proteins are provided such as sliced ham, turkey, salami; and topped with artisan cheeses. Additionally, we offer a selection of club sandwiches, meatballs, and egg salads. Students then can choose from an accompaniment of greens, pickles, lettuce, onion, tomato, with fresh ground mustards and sauces.



ITALIAN BAR

The Italian Bar brings the warmth and tradition of Italian cooking into the dining experience through freshly prepared, made-to-order meals. Students and staff can watch as their selections are prepared, choosing from a variety of pastas paired with house-made sauces such as classic marinara, creamy Alfredo, herb-infused olive oil, and seasonal chef specials.

Protein options may include seasoned chicken, Italian sausage, meatballs, or roasted vegetables, with finishing touches such as fresh herbs, grated cheeses, and house-seasoned toppings. This interactive station encourages choice while maintaining the comfort and

Our Sizzling Menus



CASA OLE

Casa Ole offers students build-your-own Mexican classics including hard or soft shell tacos, burritos, burrito bowls, quesadillas, taco salads, or tortilla corn chips. To complete these classics, we offer a variety of savory proteins such as grilled chicken, pork, carnitas or steak, and pinto or black beans, then topped off with cheese and sour cream and a variety of salsas, and pico de gallo.



DINER

The Diner delivers timeless, feel-good comfort classics—familiar favorites that students know, love, and return to again and again. Menus feature hearty offerings such as crispy fried chicken, homestyle meatloaf, and a rotating selection of diner-style entrées, paired with classic sides including creamy mashed potatoes, crispy French fries, or freshly prepared side salads.

This station celebrates comforting flavors prepared with care, offering satisfying meals that feel nourishing, approachable, and energizing throughout the school day.



SMOKIN' BONES

Smokin' Bones is a BBQ-inspired station offering tender, wood-smoked meats like pulled pork, beef brisket, and chicken, served with classic sides such as baked beans, coleslaw, and cornbread. Guests can enjoy flavorful, customizable meals with a variety of zesty sauces for the perfect BBQ experience.



FEATURED BOWL

This build-your-bowl station offers a global culinary experience, featuring chicken, beef, or pork with vegetables, potatoes, and a range of international sauces, from mild to spicy. Students can choose their flavor profile, encouraging both customization and adventurous eating.



TAHER POP-UP

ADULT MEALS

HYDRATION STATION

ATHLETIC MEALS

JOURNEY TO THE MARKETS

BIG LIGHT NIGHT MARKET

COMING SOON!

FOODS FROM TAIWAN & THE PHILIPPINES

TAHER



Coffee Bar

Taher is excited to incorporate a vibrant Coffee & Snack Bar concept as part of the Faribault Public Schools nutrition program—creating a welcoming, centrally located space where students, staff, and faculty can gather, recharge, and connect throughout the school day. We recognize that today's students and staff value high-quality beverage and snack options, and this concept is designed to deliver a modern café experience that enhances both participation and school culture.

Our Coffee & Snack Bar features a wide variety of barista-style beverages available for dine-in or grab-and-go, bringing the comfort and familiarity of a local coffeehouse directly into the school environment. Students especially enjoy favorites such as smoothies and gourmet hot chocolate, while rotating “Flavor of the Month” offerings developed by Taher Chef Council member Benny D'Epiro and our culinary team introduce fun, seasonal experiences that keep the program fresh and engaging.

Beyond beverages, the space serves as a flexible hub for convenient breakfast and lunch solutions. In the morning, the café can feature hot and cold breakfast offerings that support student wellness and participation before the school day begins. Throughout the day, the menu transitions seamlessly into fresh salads, sandwiches, protein packs, snack boxes, and other grab-and-go selections that meet the needs of busy students and staff.

This highly visible and accessible café environment creates more than just another serving area—it establishes a destination within the school that encourages participation, enhances the student experience, and reflects Faribault's commitment to innovation, community, and student engagement.



..... Breakfast	
Egg Muffin	\$2.75
Egg Bagel or Croissant	\$3.00
Donut Holes	\$2.00
Hashbrowns	\$1.50
Donuts	\$2.00
Muffins	\$3.00
Bagels with Cream Cheese	\$2.00
Bagel Pack	\$1.75
Mini Pancakes	\$1.75
.. Lunch ..	
Soup of the day	Small \$2.00 Large \$3.00
Snack Pack	\$3.00
Yogurt Parfait	\$3.00
Fresh Fruit	\$2.50
Muskego Stacker	\$4.00
Specialty Salad	\$4.50
Nachos	\$3.50
Pretzel Bites	\$2.50
.. Snacks ..	
Novelty Ice Cream	\$3.50
Sundae Cup	\$1.00
Fruit Snacks	\$2.25
Chips	\$1.75
Takis or Munchies	\$2.00
Cookies	\$1.00
String Cheese	2 for \$1.00
Hard Boiled Eggs	2 for \$1.50
Bakery	\$2.50
Pudding Cup	\$1.50/\$2.00
WARRIOR WAY Cafe	

Diverse and Exciting Menu Options

Taher's menu strategy for district emphasizes diversity, exclusivity, and excitement, ensuring that students enjoy nutritious and appealing meal options. Here's how we plan to offer engaging and varied menu choices for all grade levels:



ELEMENTARY AND INTERMEDIATE SCHOOL LEVEL:

1. Seedling Café:

- Entrées: Daily made-from-scratch options, including hot entrées, entrée salads, and cold sandwiches.
- Variety: Multiple entrée selections offered daily, catering to a range of tastes and dietary preferences.
- Innovation: Regular introduction of new menu items reflecting the latest trends in food service to keep meals fresh and exciting.

2. Fruit & Vegetable Bar:

- Accompaniment: Available with every meal to promote wellness.
- Selection: Offers fresh or canned fruit and fresh vegetable choices daily, encouraging healthy eating habits.

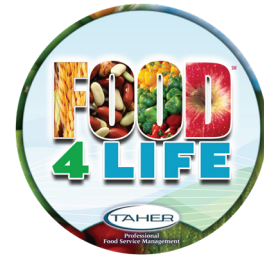
MIDDLE AND HIGH SCHOOL LEVEL:

1. Classic Café:

- Favorites: Traditional entrées and student favorites such as chicken and noodles, turkey and mashed potatoes, grilled cheese with tomato soup, and more.

2. A World of Discovery in Food Court Concepts:

- Fresh Choices Grab-n-Go: Freshly prepared salads and sandwiches available for quick and healthy options.
- Taher's Signature Pizza: Specialty pizzas made with fresh, quality ingredients.
- Hot Sandwiches & Panini Grill Station: Offers a variety of hot sandwiches and paninis made to order.
- Made-To-Order Sub Sandwich Daily: Customizable sub sandwiches for personalized meal options.
- Mexican Grill: Featuring popular Mexican dishes with fresh ingredients.
- Italian Bar: Offering a variety of Italian favorites like pasta, sauces, and toppings.
- Featured Bowl: Build-your-own bowl concept allowing students to mix and match ingredients for a personalized meal.



Diverse and Exciting Menu Options

3. Fruit & Vegetable Bar:

- Accompaniment: ***Available with every meal.***
- Self-Service: Features a selection of fresh or canned fruit and fresh vegetable choices, encouraging students to make healthy choices.

4. Second Chance Breakfast:

- Purpose: Designed for students who may not be hungry in the morning, allowing them to have a nutritious breakfast later in the day.
- Flexibility: Can be served in various locations throughout the school, reducing stigma and increasing accessibility.
- Impact: Helps ensure that all students have the opportunity to start their day with a healthy meal.

OTHER FEATURED MENU OFFERINGS FOR HIGH SCHOOL STUDENTS:

1. Limited Time Offer (LTO):

- Special Items: Monthly rotating specials to keep the menu exciting and introduce students to new flavors and ingredients.

2. Chef “On Display”:

- Showcase: A corporate or dedicated chef prepares and serves a special menu item reflecting Taher’s Chef Council trips, providing a unique culinary experience.

3. Ramen Noodle Bowl:

- Authentic Experience: Offers a variety of noodle types, toppings, broths, and accouterments for an authentic Japanese noodle soup experience.



Diverse and Exciting Menu Options

A LA CARTE PROGRAM:

Taher understands the need for flexibility in meal planning. Our A La Carte Program provides students with additional options for a balanced diet, offering a range of healthy, nutritious choices.

SAMPLE A LA CARTE:

- **Deli Sandwiches and Wraps:** Variety of options to suit different tastes.
- **Main Items:** Hamburger, cheeseburger, chicken tenders, BBQ sandwich, chicken sandwich.
- **Fresh Fruits and Vegetables:** A variety of fresh produce to complement meals.
- **Breakfast Bars and Cereal Bars:** Convenient options for a quick, nutritious snack or meal.
- **Sports Packs:** Available after school, including a sub sandwich, chips, vegetable or fruit, and a cookie for a balanced, portable snack.
- **Cheese, Crackers & Fruit Snack Pack:** A balanced, easy-to-eat option for snacking.
- **Cheese and Pretzel Pack:** A satisfying snack combining protein and carbs, sandwich, chips, vegetable or fruit and a cookie
- **Pizza Slice**
- **Chef Salad – Small & Large**
- **Yogurt Pack with Bagel, Cheese Stick, Yogurt, Fruit, and more!**





Wellness Policy Partnership

We don't just serve meals — we help districts succeed in meeting their wellness goals. Our team actively participates in your wellness committees, develops menus that exceed USDA standards, and delivers training and resources to keep staff and students engaged.

Our Commitment Includes:

Annual wellness policy updates for administrators and the school board.

Menu and a la carte development aligned with (and often exceeding) standards.

District in-service presentations led by chefs or dietitians.

Monthly "Healthy to a T" flyers to keep wellness visible year-round.

Nutrition Standard Made Simple

Since the Healthy, Hunger-Free Kids Act of 2010, school meals have embraced a healthier future. Taher goes beyond compliance to ensure every meal fuels learning.

Key menu highlights include:

Fruits & Vegetables Every Day – Students must select at least ½ cup.

Weekly Variety – Red/orange, dark green, starchy vegetables, and legumes.

Whole Grains – Minimum 51% whole grain-rich.

Milk Choices – 1% or skim; flavored milk is fat-free.

Calorie Guidelines – Age-specific to promote healthy growth.

No Trans-Fat – We've been trans-fat-free since 2009.

Incorporating New Foods & USDA Foods

MENU INNOVATION PROCESS

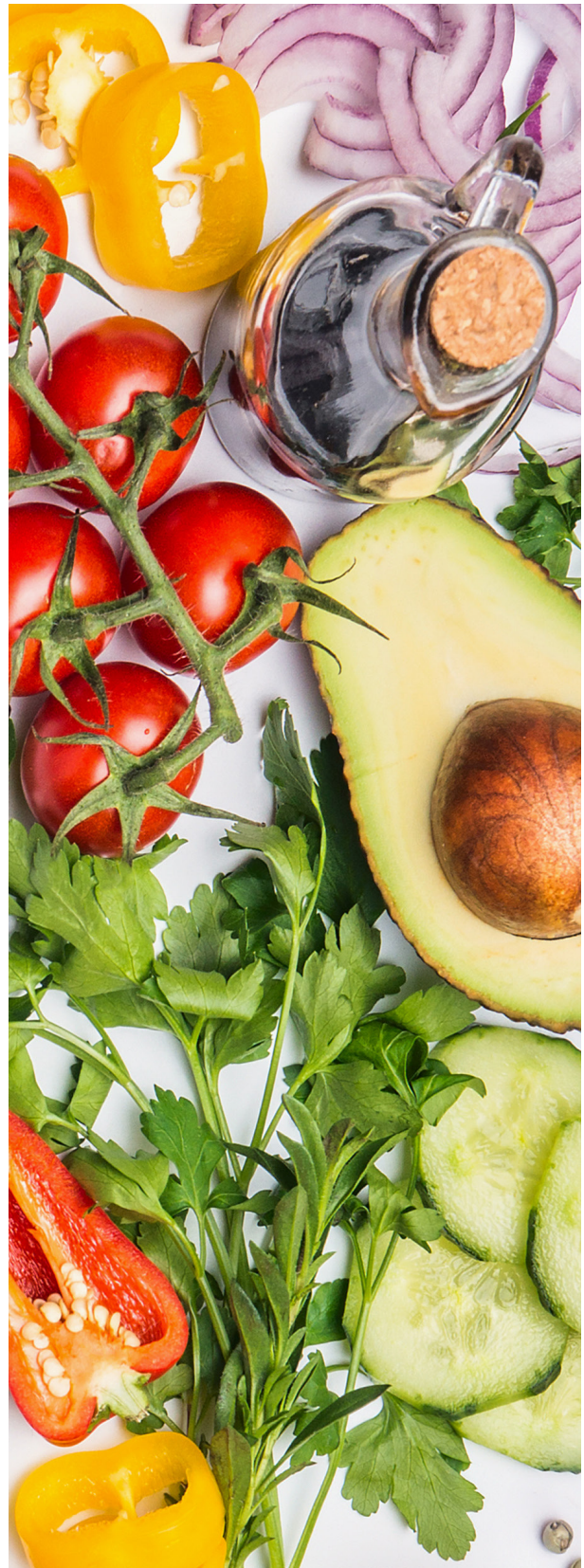
We maintain a dynamic menu cycle that balances student preferences, nutritional requirements, and cost-effectiveness. Our culinary team continuously evaluates new products and recipes, conducting small-scale testing before full implementation.

USDA Foods Integration: We maximize the value of USDA Foods allocations by incorporating these items creatively into popular menu offerings. Rather than serving commodities in basic preparations, we transform them into appealing dishes that students choose enthusiastically. Our quarterly menu review process involves student taste panels, nutritional analysis, cost evaluation, and staff feedback to ensure continuous improvement while maintaining compliance with meal pattern requirements.

Imagine...Imagine...Imagine...Imagine...Imagine...Imagine...Imagine...Imagine...Imagine...Imagine...

RECENT SUCCESSFUL ADDITIONS

- **USDA Chicken:** Transformed into Nashville hot chicken sandwiches, teriyaki bowls, and chicken quesadillas.
- **USDA Beef:** Featured in Korean beef bowls, taco bars, and Italian meatball subs.
- **USDA Cheese:** Utilized in build-your-own mac & cheese stations and grilled cheese varieties.
- **Fresh Produce:** Incorporated into expanded salad bars and fruit parfait stations.
- **Whole Grains:** Introduced through popular items like whole-grain pizza crust.



Nutrition Standards and Compliance

Taher's menus are 100% compliant with all USDA and State meal pattern and nutrition requirements. Every menu is developed, analyzed, and approved to meet or exceed current National School Lunch Program (NSLP) standards, including age-appropriate calorie ranges, portion sizes, and nutrient guidelines.

Nutritional information—such as serving sizes, calories, and key nutrient content—is readily available through the school's food service webpage and the Food4Life® mobile app, empowering families to make informed, balanced meal choices. Our menus emphasize daily fruit and vegetable offerings, whole grain-rich foods, low-fat or fat-free milk options, and strict limits on sodium, saturated fat, and trans fats.

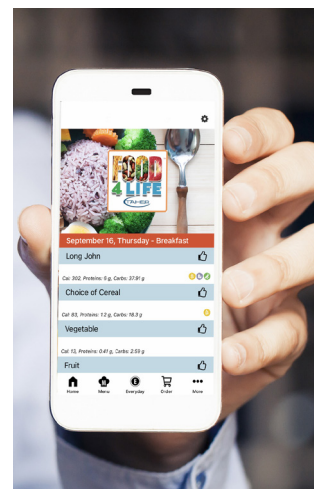
By fully aligning with federal and state nutrition standards established under the Healthy, Hunger-Free Kids Act, Taher ensures students receive meals that support wellness, healthy growth, and academic success.

NUTRITION TRANSPARENCY

Families deserve clear, easy-to-access information about what's being served. We provide detailed nutrition analysis for our most popular menu items, including calories, nutrients, and serving sizes — available online and through the **Food4Life app** so students and parents can make informed choices together.

FOOD SAFETY: OUR NON-NEGOTIABLE

Safety is at the heart of everything we do. We follow all seven HACCP principles and maintain rigorous sanitation and quality checks. This approach reduces waste, controls costs, and ensures every meal is prepared, served, and enjoyed with the highest standards of food safety, quality, and consistency in mind.



Partnership Approach: Working Together for Success

COLLABORATIVE PLANNING

We view our relationship with districts as a true partnership, not a vendor-client transaction. Success requires ongoing collaboration, open communication, and shared commitment to student nutrition and program goals.

Our partnership model includes regular meetings with district leadership, transparent reporting on participation and financial metrics, joint problem-solving when challenges arise, and flexibility to adjust strategies based on evolving needs and priorities.

Communication from the Menu Committee
MARCH 2025

Harvest of the Month

RUTABAGA
COLINABO

WEG 022 Mashed Potato with Rutabaga

MEYER LEMON
LIMON MEYER

ENT 079 Lemon Herb Chicken Leg

CHAMOMILE
MANZANILLA

Chocolate Chamomile Moon Milk
Try this Recipe Sampling

Chocolate Chamomile Moon Milk
Free from grain, gluten, dairy, and refined sugar.

Ingredients

- 2 cups coconut milk
- 2 tablespoons organic chamomile (or a chamomile tea bag)
- 2 tablespoons cocoa powder
- 2 tablespoons coconut oil
- 1/4 cup honey
- 1/2 teaspoon vanilla extract
- a few dashes of Himalayan salt

Instructions

Heat the chamomile and 1 cup of the coconut milk until simmering. Remove from heat, strain into a liquid measuring cup, and set aside.

In a blender, combine the remaining ingredients. Pulse a few times.

With the blender going on low, remove the lid and slowly pour in the coconut chamomile tea. Serve warm.

Note

If you don't want to serve this chocolate chamomile moon milk warm, you can chill the coconut chamomile tea beforehand and make it cold. It does have more of a calming effect when served warm, though.

If you have questions about the promotions, contact: Kathleen Woodward - k.woodward@taher.com

TAHER

EVIDENCE OF PARTNERSHIP SUCCESS

- **Collaborative Menu Planning:** Monthly meetings with nutrition directors to review student feedback and adjust offerings.
- **Wellness Committee Participation:** Active involvement in district wellness policy development and implementation.
- **Professional Development:** Joint training sessions for food service and teaching staff on nutrition education.
- **Data Sharing:** Real-time access to participation data, financial reports, and operational metrics.
- **Community Events:** Co-hosted family engagement activities and nutrition awareness campaigns.



Increasing Participation Through Culinary Innovation

Taher believes in creating an exciting and dynamic dining experience for the SFA to foster increased participation. Our culinary programs and strategies are designed to generate student interest and create an atmosphere that captures attention while increasing program participation throughout the school year.

Breakfast Innovation

- **Breakfast Bento Boxes:** Grab-and-go compartmentalized meals with whole grain items, protein, fruit, and dairy.
- **Smoothie Stations:** Build-your-own smoothies using USDA fruits and yogurt, meeting meal pattern requirements.
- **Breakfast Pizza:** Whole-grain crust with eggs, cheese, and vegetables -familiar format, nutritious content.
- **Morning Fuel Bars:** Self-service stations with yogurt parfaits, overnight oats, and fresh fruit.



Lunch Enhancements

- **Global Street Food:** Monthly rotating international cuisines (tacos, banh mi, gyros) using USDA proteins.
- **Chef's Table:** Weekly special featuring scratch-made recipes and premium presentation.
- **Harvest Bowls:** Seasonal grain bowls highlighting local produce and whole grains.
- **Comfort Food Makeovers:** Healthier versions of student favorites meeting nutritional standards.



À La Carte Program

- **Smart Snack Compliance:** All items meet USDA Smart Snacks standards while appealing to students.
- **Grab & Go Meals:** Complete reimbursable meals available for purchase outside regular meal periods.
- **Fresh Options:** Fruit cups, vegetable snack-packs, and hummus with whole grain crackers.
- **Beverage Variety:** Flavored water, 100% juice, and low-fat milk options.



Nourishing the minds of the future • Nourishing the minds of the future

Menus that Drive Participation

01

Goal: Increase Breakfast Participation

Strategies: Breakfast in the Classroom programs, Grab & Go carts in high-traffic areas, Second Chance Breakfast during morning break, mobile app pre-ordering.

Messaging: “Start Strong” campaign emphasizing academic performance benefits and convenience.

02

Goal: Boost Secondary School Engagement

Strategies: Student choice stations, extended lunch periods, comfortable dining spaces, social media presence, student advisory board.

Messaging: “Your Lunch, Your Way” campaign emphasizing customization and student voice.

Goal: Improve Nutritional Quality Perception.

Strategies: Transparent ingredient sourcing, scratch cooking demonstrations, farm-to-school partnerships, nutrition education integration.

Messaging: “Real Food, Real Fresh” campaign highlighting quality ingredients and preparation methods.

Goal: Support Wellness Policy Implementation.

Strategies: Nutrition education programs, staff wellness initiatives, family engagement events, and community partnerships.

Messaging: “Wellness Together” campaign promoting whole-school health culture.

03

04

LUCKY TRAY
Day!

You could **WIN** at lunch!



Find the sticker on
your tray and Win!

Every Wednesday!



Expanding Participation in Breakfast

Taher's mission of expanding and increasing participation in breakfast and lunch for students and staff requires a multifaceted approach that addresses various aspects of the dining experience. Our comprehensive strategy combines menu innovation, marketing excellence, and community engagement to create an irresistible dining program.

BOOSTING BREAKFAST ENROLLMENT

MENU DIVERSIFICATION

Wide range of options catering to diverse tastes and dietary preferences, including vegetarian, vegan, and gluten-free choices with fresh fruits, vegetables, whole grains, and lean proteins.

PROMOTIONAL CAMPAIGNS

Targeted marketing through social media, newsletters, posters, and announcements highlighting the benefits of school meals including convenience, nutrition, and affordability.

INTERACTIVE MENU PLANNING

Involving students and staff in the menu planning process through feedback, taste tests, and incorporating popular items into rotation.

THEME DAYS

International cuisine days, holiday-themed meals, cooking demonstrations, and guest chef appearances create excitement.

CONVENIENCE FEATURES

Online pre-ordering, mobile payment, grab-and-go stations, and express checkout reduce wait times.

NUTRITION EDUCATION

Interactive activities, workshops, and resources enhance nutrition literacy and mindful eating behaviors.

Feeding the minds of the future • Nourishing the minds of the future • Nourishing the future

Expanding Breakfast Participation: Comprehensive Plan

INCREASE ACCESS POINTS

Implement multiple service locations, including Breakfast in the Classroom for elementary, Grab & Go carts in high-trafficked hallways, Second Chance Breakfast during mid-morning break, and mobile ordering with designated pickup areas. Removes barriers of time and location that prevent participation.

Taher is removing barriers that prevent students and staff from participating in school meals.

LAUNCH AWARENESS CAMPAIGN

Increase student participation in USDA meal programs through coordinated awareness and outreach efforts. This includes clear signage, digital menus, classroom and morning announcements, staff engagement, and student-focused promotions that highlight meal availability, nutritional benefits, and service locations—reinforcing when, where, and how students can participate.

MONITOR AND OPTIMIZE

Track participation data by school, grade level, and service model. Gather student and staff feedback monthly. Adjust strategies based on results and continuously refine approach to maximize reach and impact.

ENHANCE MENU APPEAL

Introduce student-preferred items like breakfast sandwiches, smoothies, breakfast pizza, and parfaits while maintaining full compliance with meal pattern requirements. Conduct taste-testing to identify winners before full rollout.



Expected Outcome: 40-50% increase in breakfast participation within first year, with sustained growth through ongoing optimization and program refinement.

inds of the future • Nourishing the minds of the f

Strategies to Increase Secondary School Participation

These evidence-based strategies address the primary barriers to secondary school participation: time constraints, limited choice, perception of quality, and dining environment. Implementation is customized to each school's unique schedule, facilities, and student population.



REDUCE WAIT TIMES

Make lunch fast, flexible, and efficient.

Implement express service lines, mobile ordering, and grab-and-go options to accommodate tight lunch schedules. Streamlined service models help students move quickly through service areas while maintaining quality and accuracy.



STUDENT INPUT

Listen, adapt, and evolve..

Establish student advisory committees, conduct regular surveys, and host tasting events to gather authentic feedback. Student input ensures menus stay relevant, appealing, and aligned with evolving preferences.



EXPAND CHOICE

Give students control over their meals.

Offer multiple entrée options daily, build-your-own stations, and customizable meal components. Expanded choice empowers students to select foods that match their preferences while encouraging participation and satisfaction.



IMPROVE ENVIRONMENT

Create spaces students want to visit.

Enhance dining areas with comfortable seating, appealing décor, and a welcoming atmosphere. A positive environment transforms the cafeteria into a destination—not just a stop in the day.

Year-Round Promotional Calendar



Our comprehensive promotional strategy encompasses a diverse array of events and themed celebrations designed to keep the dining experience fresh and engaging throughout the entire school year. From national observances to cultural celebrations, we create memorable moments that students and staff look forward to.

National Breakfast Week

Special morning menus featuring student favorites and nutritious options to start the day right.

Farm-to-School Day

Celebrating local agriculture with fresh, locally-sourced ingredients in our meals.

Holiday-Themed Meals

Valentine's Day, Cinco de Mayo, St. Patrick's Day, Thanksgiving, and more festive celebrations.

National Popcorn Day

Fun, interactive food experiences that bring excitement to the cafeteria.

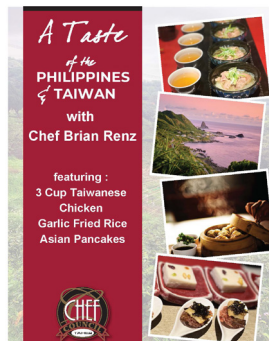
LIMITED TIME OFFERS

Rotating special menu items that create buzz and anticipation among students.



TOUR AROUND THE WORLD

Cooking immersion program where students learn about global cuisines and cultures.



STAFF APPRECIATION

Special lunches honoring faculty and staff contributions to the school community.



Catering Services

Taher will effectively promote and implement special internal catering events and functions through a strategic, customized approach:

- Taher will offer full-service catering to meet all internal event needs.
- Menus, presentations, and services will be customized to align with the objectives, theme, and preferences of each event.
- A detailed “event plan” will be created analyzing the audience, goals, service style, menu options, and other facets to ensure success.
- Catering will utilize local, sustainable ingredients and be made fresh from scratch.
- Support will be provided for aspects like rentals, décor, floral arrangements, and licensed beverage service.
- A large network of corporate chefs will contribute ideas and special menus influenced by global cuisines and ingredients.
- Promotion will be done through channels like the annual complimentary catering fair to showcase offerings and an online catering platform.

Feature	Description
Event-Specific Customization	Customized catering to meet the unique needs of each district event.
Extended Service Hours	Catering is available beyond standard cafeteria times to accommodate all attendees.
Multi-Location Capability	Catering services extend to multiple, simultaneous event spaces.
Real-Time Coordination	Immediate, open lines of communication with district's team for real-time updates.
Special Event Catering	Specialized menus and services for holidays and unique events, based on substantial historical demand.

This tailored catering approach uses our expertise, diverse menus, customization options, licensed services, chef input, and modern promotion channels to deliver events that align with organizational needs and goals.

Attached is a sample catering menu, showcasing our culinary creativity and commitment to exceptional, personalized catering experiences for district's internal events. Taher is ready to make each event engaging, enjoyable, and successful with customized cuisine, service, and coordination.

Catering Services



Catering Services



Catering and Event Planning Guide

Corporate, Executive Large Function Professional Catering & Special Events

Happy Birthday!

*Surprise your child
with a birthday
treat!*

- One Dozen Cookies (large)
- One Dozen Rice Krispie Bars (large)
- One Dozen Brownies
- One Dozen Cupcakes
- One-Half Sheet Cake
- 8" Cake (*serves 12*)
(choice of chocolate, white, or lemon)



Party Pleasers

Fresh Fruit Tray
(20-35 people or 40-60 people)
Fresh Vegetable Tray with Dip
(20-35 people)
Assorted Cheeses & Crackers
(20-30 people)
Taco Dip and Chips
(20-30 people)
Homemade Caramel Chex Mix
(Serves 30)

Sweet Rewards

Assorted Cookies
Small Cookie
Large Cookie
Brownies
Lemon Bars
Apple or Cherry Crisp
Rice Krispy Treats
Ice Cream Sundae Bar

Beverages

Coffee — Regular or Decaf
(16 oz cup or Gallon)
Milk
(8 oz carton)
Lemonade or Punch
(gallon)
Bottled Water
Assorted Juices (4 oz)
(Apple, Orange, Grape)

Type in a message or contact information here.
Type in a message or contact information here.

We look forward to helping you with your next event!

Catering Services



Breakfast on a Platter

Assorted Muffin Platter*
Bagels and Cream Cheese*
Fruit Yogurt with Granola*
Fresh Pastries* | Baked Quiche

Grab-n-Go Box Lunches

Your choice of sliced roast beef, shaved ham, or sliced turkey on hoagie bun with lettuce, cheese and tomato.

Served with potato chips, seasonal fruit, appropriate condiments, and either a brownie or a cookie

16" Homemade Pizzas

Breakfast Pizza | Cheese | Pepperoni
Sausage | Veggie | Chicken Alfredo

Pasta Buffet

Pasta, two Sauce options, two Meats, Salad, Garlic Toast and Dessert

Hot Dinner Buffet

We welcome your ideas and suggestions and will customize a menu just for you. Prices vary by menu choices.

Buffet Includes: Choice of an Entrée, Choice of a Potato, Choice of an "Extras", Choice of a Dessert, Dinner Rolls & Butter, Coffee & Milk

Entrées

Baked Ham | Roast Beef & Gravy | Lemon Chicken Breast
Breaded Chicken Porchetta | Lasagna

Potatoes

Mashed Potatoes with Gravy Roasted
Rosemary Red Potatoes Au Gratin | Rice Pilaf | Baked Potato

"Extras"

Green Beans with Almonds | Seasoned Corn
Glazed Carrots | Buttered Peas | California Blend Vegetables
Tossed Salad | Caesar Salad | Pasta Salad
Coleslaw | Fresh Fruit Tray | Fresh Vegetable Tray with Dip

Desserts

Cookie Assortment | Brownie | Cherry or Apple Crisp
Lemon Bars | Ice Cream Sundae Bar

CATERING ARRANGEMENTS

We appreciate a 24-hour notice for breakfast orders and a 48-hour notice for specialty platters and lunches. Box lunch orders must be placed by 9:30am for following day delivery.

Delivery Charge: There will be no charge for delivery within the general office building.

Staff and Personnel: Taher's corporate chefs will be available for your catering needs at an additional charge. An additional charge will also be applied to orders requiring event coordination

and/or ordering from outside vendors.

Events requiring service labor or after-hour delivery will be billed at \$25 per hour per person.

Payments: Payment is due on the day of the event. We accept cash, check or credit card.

Sales Tax: As required by law, all food and beverage sales are subject to a sales tax.

Cancellations: There will be no charge for hot buffets, specialty platters and box lunch orders cancelled a minimum of 48 hours in advance; all other orders require 3-hour notification or cancellation by 8:00am the day of the event to

avoid a cancellation charge.

What is Included: For coffee service, breakfasts, dinners and receptions, we will provide all disposable table settings and appropriate condiments at no additional cost. Table linens, upscale decorations, such as floral arrangements and fancy table settings are available for an additional charge. China service begins at \$3.50 per person additional charge.

Catering Contact: All event arrangements can be made by contacting our catering/food service director at:

Type in a message or contact information here.
Type in a message or contact information here.

We look forward to helping you with your next event!

Purchasing, Food Quality, and Food Safety Expertise

Taher brings comprehensive expertise across every facet of school food service, from strategic purchasing and vendor management to food quality, safety, and daily execution. Our approach is designed to ensure consistency, transparency, and excellence at every level of the program.

Under the leadership of Trent Taher, Vice President of Purchasing, we maintain disciplined procurement practices that balance quality, reliability, and cost effectiveness. All products are sourced through formal bid processes, evaluated against written specifications, and tested to ensure they meet Taher's Food4Life® quality standards before being introduced into school programs. Strong partnerships with national distributors and local producers allow us to secure high-quality ingredients while supporting competitive pricing and dependable supply chains.

Food quality and food safety are foundational to our success. Our philosophy is simple: if it is not good enough to serve our own families, we will not serve it to anyone else. We uphold this standard through standardized recipes, routine quality checks, trained foodservice professionals, and thoughtful menu planning that prioritizes student satisfaction and operational efficiency. Daily pre-service tastings provide an additional layer of quality assurance.

Taher maintains rigorous food safety practices across all locations. Each operation is led by certified foodservice managers and operates under a comprehensive HACCP program. Kitchen facilities are approved and monitored, external kitchen use is supervised, and vendors are required to meet all applicable food safety and manufacturing standards. Food sample collection procedures are clearly defined and consistently followed to support traceability and accountability.

Through disciplined purchasing, uncompromising quality standards, and robust food safety systems, Taher delivers well managed, reliable food service programs that administrators can trust to meet regulatory requirements, operational goals, and the expectations of the school community.



USDA-Compliant. Buy American Aligned. Student-Focused.

MENUS BUILT FOR FULL PROGRAM COMPLIANCE

Taher menus are intentionally designed to meet all USDA National School Lunch Program (NSLP) nutrition standards while maintaining full compliance with Buy American provisions. Every menu is developed with regulatory accuracy, food quality, and student appeal at the center.

USDA NSLP Nutrition Standards

- Meets daily and weekly meal pattern requirements
- Age-appropriate calorie ranges by grade group
- Required servings of fruits, vegetables, grains, milk, and protein
- Whole grain-rich offerings
- Limits on sodium, saturated fat, and added sugars
- Trans-fat-free menus



Buy American Compliance

- Priority purchasing of U.S.-grown, U.S.-produced foods
- Domestic sourcing for agricultural commodities to the maximum extent practicable
- Documented exceptions only when products are unavailable or cost-prohibitive
- Vendor verification and procurement documentation maintained

Built Into Every Menu

- Written specifications aligned with USDA regulations
- Standardized recipes and nutritional analysis
- Procurement oversight and product verification
- Ongoing compliance monitoring and audits

Why It Matters

- Protects district compliance and funding
- Supports American farmers and producers
- Delivers nutritious, student-approved meals
- Provides administrators confidence and transparency



School District Breakfast Menu

Fresh Vegetable Choices and Seasonal Fruit are Offered Daily
on the Fruit & Vegetable Bar

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
30 Start your morning right, eat breakfast!	31	1 Yogurt Parfait with Fruit & Granola Fruit Selection Juice Selection Choice of Milk	2 Choice of Cereal Fun with D&J Crackers Fruit Selection Juice Selection Choice of Milk	3 Banana Chocolate Loaf Cheese Stick Fruit Selection Juice Selection Choice of Milk
6 Brekkie Fruit Selection Juice Selection Choice of Milk	7 Cinnamon Crisps Cheese Stick Fruit Selection Juice Selection Choice of Milk	8 Plain Bagel Cream Cheese, plain Fruit Selection Juice Selection Choice of Milk	9 Peach Yogurt Fun with D&J Crackers Fruit Selection Juice Selection Choice of Milk	10 Mini-Cinnis Fruit Selection Juice Selection Choice of Milk
13 Strawberry Banana Yogurt Homemade Granola Fruit Selection Juice Selection Choice of Milk	14 Mini French Toast Fruit Selection Juice Selection Choice of Milk	15 Choice of Cereal Fun with D&J Crackers Fruit Selection Juice Selection Choice of Milk	16 Choice of Frudel Fruit Selection Juice Selection Choice of Milk	17 Blueberry Muffin Cheese Stick Fruit Selection Juice Selection Choice of Milk
20 Cinnamon Cream Cheese Filled Bagel Fruit Selection Juice Selection Choice of Milk	21 Cinnamon Roll Fruit Selection Juice Selection Choice of Milk	22 Yogurt Parfait with Fruit & Granola Cheese Stick Fruit Selection Juice Selection Choice of Milk	23 Choice of Cereal Fun with D&J Crackers Fruit Selection Juice Selection Choice of Milk	24 Banana Chocolate Loaf Cheese Stick Fruit Selection Juice Selection Choice of Milk
27 Brekkie Fruit Selection Juice Selection Choice of Milk	28 Cinnamon Crisps Cheese Stick Fruit Selection Juice Selection Choice of Milk	29 Plain Bagel Cream Cheese, plain Fruit Selection Juice Selection Choice of Milk	30 Peach Yogurt Fun with D&J Crackers Fruit Selection Juice Selection Choice of Milk	31 Mini-Cinnis Fruit Selection Juice Selection Choice of Milk

PRICES

Regular
Reduced
Adult
Extra Milk

\$
\$
\$
\$

EXTRA INFO

Milk choice of 1% Unflavored or Chocolate Skim is included with breakfast.

For questions or comments, contact the Manager at email and phone number

HARVEST OF



THE MONTH

Your MENUS plus more information on our app
Taher Food4Life®



www.taher.com

Menus are subject to change without notice. This institution is an equal opportunity provider.



School District Breakfast Menu

Fresh Vegetable Choices and Seasonal Fruit are Offered Daily
on the Fruit & Vegetable Bar

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
30 Start your morning right, eat breakfast!	31	1 Breakfast Toaster Sandwich Fruit Selection Juice Selection Choice of Milk	2 Choice of Frudel Fruit Selection Juice Selection Choice of Milk	3 Sausage Breakfast Pizza Fruit Selection Juice Selection Choice of Milk
6 Mini Eggo Waffles Fruit Selection Juice Selection Choice of Milk	7 Breakfast Stacker Sandwich Fruit Selection Juice Selection Choice of Milk	8 Mini French Toast Fruit Selection Juice Selection Choice of Milk	9 Eggs in a Potato Nest Whole Grain Toast Fruit Selection Juice Selection Choice of Milk	10 Cinnamon Roll Fruit Selection Juice Selection Choice of Milk
13 Turkey Sausage Biscuit with Cheese Fruit Selection Juice Selection Choice of Milk	14 Breakfast Taco Fruit Selection Juice Selection Choice of Milk	15 French Toast Sticks Fruit Selection Juice Selection Choice of Milk	16 Breakfast Burrito Fruit Selection Juice Selection Choice of Milk	17 Pancake on a Stick Fruit Selection Juice Selection Choice of Milk
20 Chicken Breakfast Biscuit Fruit Selection Juice Selection Choice of Milk	21 Mini Pancakes Fruit Selection Juice Selection Choice of Milk	22 Breakfast Toaster Sandwich Fruit Selection Juice Selection Choice of Milk	23 Choice of Frudel Fruit Selection Juice Selection Choice of Milk	24 Sausage Breakfast Pizza Fruit Selection Juice Selection Choice of Milk
27 Mini Eggo Waffles Fruit Selection Juice Selection Choice of Milk	28 Breakfast Stacker Sandwich Fruit Selection Juice Selection Choice of Milk	29 Mini French Toast Fruit Selection Juice Selection Choice of Milk	30 Eggs in a Potato Nest Whole Grain Toast Fruit Selection Juice Selection Choice of Milk	31 Cinnamon Roll Fruit Selection Juice Selection Choice of Milk

PRICES Regular \$ Reduced \$ Adult \$ Extra Milk \$	EXTRA INFO Milk choice of 1% Unflavored or Chocolate Skim is included with breakfast. For questions or comments, contact the Manager at email and phone number	HARVEST OF THE MONTH 	Your MENUS plus more information on our app Taher Food4Life® www.taher.com
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Menus are subject to change without notice. This institution is an equal opportunity provider.



Fresh Vegetable Choices and Seasonal Fruit are Offered Daily
on the Fruit & Vegetable Bar

PRICES	Regular	\$	Milk choice of 1% Unflavored or Chocolate Skim is included with breakfast. For questions or comments, contact the Manager at email and phone number	HARVEST OF THE MONTH 
	Reduced	\$		
	Adult	\$		
	Extra Milk	\$		

EXTRA INFO

Your *MENUS* plus more information on our app
Taher Food4Life®





TAHER INC.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
30 Grab your fruit and veggies!	31	1 Baby Carrots Romaine Lettuce Celery Sticks Pineapple Tidbits Banana	2 Cucumber Slices Cauliflower Floret Cherry Tomato Applesauce Banana	3 Baby Carrots Romaine Lettuce Celery Sticks Diced Pears Banana
6 Baby Carrots Romaine Lettuce Red/Orange Bell Pepper Diced Peaches Pear	7 Cucumber Slices Cauliflower Floret Radish Mixed Fruit Pear	8 Baby Carrots Romaine Lettuce Celery Sticks Pineapple Tidbits Pear	9 Cucumber Slices Cauliflower Floret Cherry Tomato Applesauce Pear	10 Baby Carrots Romaine Lettuce Celery Sticks Diced Peaches Pear
13 Baby Carrots Romaine Lettuce Red/Orange Bell Pepper Diced Peaches Fresh Grapes	14 Cucumber Slices Cauliflower Floret Radish Mixed Fruit Fresh Grapes	15 Baby Carrots Romaine Lettuce Celery Sticks Pineapple Tidbits Fresh Grapes	16 Cucumber Slices Cauliflower Floret Cherry Tomato Applesauce Fresh Grapes	17 Baby Carrots Romaine Lettuce Celery Sticks Diced Pears Fresh Grapes
20 Baby Carrots Romaine Lettuce Red/Orange Bell Pepper Diced Peaches Banana	21 Cucumber Slices Cauliflower Floret Radish Mixed Fruit Banana	22 Baby Carrots Romaine Lettuce Celery Sticks Pineapple Tidbits Banana	23 Cucumber Slices Cauliflower Floret Cherry Tomato Applesauce Banana	24 Baby Carrots Romaine Lettuce Celery Sticks Diced Pears Banana
27 Baby Carrots Romaine Lettuce Red/Orange Bell Pepper Diced Peaches Pear	28 Cucumber Slices Cauliflower Floret Radish Mixed Fruit Pear	29 Baby Carrots Romaine Lettuce Celery Sticks Pineapple Tidbits Pear	30 Cucumber Slices Cauliflower Floret Cherry Tomato Applesauce Pear	31 Baby Carrots Romaine Lettuce Celery Sticks Diced Peaches Pear

GRAPEFRUIT
YOUNG

CABBAGE
BEPILAR

WINTER SAVORY
HIVERNAL SAVOY

HARVEST OF THE MONTH

**Menus and nutrition
our app
Taher Food4Life®**



**FOOD
4 LIFE
TAHER**

www.taher.com



Lunch Menu

Fresh Vegetable Choices and Seasonal Fruit are Offered Daily
on the Fruit & Vegetable Bar

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
30 Download the Food 4 Life app for access to all menus.	31	1 Toasted Italian Cheese Sandwich  Marinara Sauce Crispy Chicken Patty Sandwich Honey Mustard Ham Wrap Beef Taco Salad Baby Carrots Cherry Tomato Pineapple Tidbits	2 Popcorn Chicken Bowl Whole Grain Dinner Roll Classic Cheeseburger Honey Mustard Ham Wrap Beef Taco Salad Mashed Potatoes Steamed Corn Baby Carrots Applesauce Pear	3 Zaatar Sumac Chicken Wings  Garlic Cilantro Fries Homemade Sausage Pizza Honey Mustard Ham Wrap Beef Taco Salad Steamed Green Beans Cherry Tomato Diced Peaches Pear Choice of Milk
6 Philly Cheesesteak - LTO Crispy Chicken Nuggets Whole Grain Dinner Roll Turkey Munchable Southwest Chicken Salad Steamed Peas Celery Sticks Diced Peaches Fresh Grapes Choice of Milk	7 Fluffy Pancakes  Easy Egg Bake Soft Tacos w/ Fixings Turkey Munchable Southwest Chicken Salad Sweet Potato Tots Cucumber Slices Mixed Fruit Fresh Grapes Choice of Milk	8 Orange Chicken Seasoned Brown Rice Crispy Chicken Patty Sandwich Turkey Munchable Southwest Chicken Salad Steamed Carrots Celery Sticks Pineapple Tidbits Fresh Grapes Choice of Milk	9 Fiesta Chicken Bowl Classic Cheeseburger Turkey Munchable Southwest Chicken Salad Baked Beans, Vegetarian Cucumber Slices Applesauce Fresh Grapes Choice of Milk	10 Pasta w/ Hearty Meat Sauce Garlic Toast Homemade Cheese Pizza  Turkey Munchable Southwest Chicken Salad Roasted Broccoli Celery Sticks Diced Pears Fresh Grapes Choice of Milk
13 Roasted Beef Hot Dog on a Bun Crispy Chicken Nuggets Whole Grain Dinner Roll Turkey Deli Sandwich Chef Salad French Fries Baby Carrots Diced Peaches Banana Choice of Milk	14 Italian Beef Lasagna Garlic Toast Beefy Nachos with Homemade Cheese Turkey Deli Sandwich Chef Salad Roasted Broccoli Red/Orange Bell Pepper Mixed Fruit Banana Choice of Milk	15 Chicken Potstickers Chicken Fried Rice Crispy Chicken Patty Sandwich Turkey Deli Sandwich Chef Salad Kung Fu Carrots Baby Carrots Pineapple Tidbits Banana Choice of Milk	16 Bamboo Jerk Chicken  Sandwich w/ Pineapple Pico Classic Cheeseburger Turkey Deli Sandwich Chef Salad Salsa Spiced Pinto Beans Red/Orange Bell Pepper Applesauce Banana Choice of Milk	17 Toasted Cheese Sandwich  Choice of Soup Goldfish Crackers Homemade Pepperoni Pizza Turkey Deli Sandwich Chef Salad California Blend Vegetable Baby Carrots Sliced Pears Banana Choice of Milk
20 Country Fried Chicken and Gravy Whole Grain Dinner Roll Crispy Chicken Nuggets Whole Grain Dinner Roll Crispy Chicken Wrap Chicken Caesar Salad Mashed Potatoes Gravy Cauliflower Floret Diced Peaches	21 Italian Stromboli w/ Marinara Sauce Chicken Tacos w/ Fixings Crispy Chicken Wrap Chicken Caesar Salad Roasted Broccoli Green/Yellow Bell Pepper Mixed Fruit Pear Choice of Milk	22 Chicken Bacon Ranch Melt Crispy Chicken Patty Sandwich Crispy Chicken Wrap Chicken Caesar Salad Sweet Potato Tots Cauliflower Floret Pineapple Tidbits Pear Choice of Milk	23 Creamy Macaroni & Cheese  Classic Cheeseburger Crispy Chicken Wrap Chicken Caesar Salad Roasted Carrots Green/Yellow Bell Pepper Applesauce Pear Choice of Milk	24 Chicken Taquito Seasoned Brown Rice Churro Homemade Sausage Pizza Crispy Chicken Wrap Chicken Caesar Salad Salsa Black Beans Cauliflower Floret Diced Pears Pear
27 Cheesy Italian Flatbread  Marinara Sauce Crispy Chicken Nuggets Whole Grain Dinner Roll Turkey BLT Wrap Crispy Chicken Salad Steamed Green Beans Baby Carrots Diced Peaches Fresh Grapes Choice of Milk	28 BBQ Chicken Drumstick Flaky Biscuit Beefy Nachos with Homemade Cheese Turkey BLT Wrap Crispy Chicken Salad Roasted Corn Coleslaw Cherry Tomato Mixed Fruit Fresh Grapes	29 Chicken Schwarma  Crispy Chicken Patty Sandwich Turkey BLT Wrap Crispy Chicken Salad Spiced Crispy Chickpeas Baby Carrots Pineapple Tidbits Fresh Grapes Choice of Milk	30 Creamy Chicken Spaghetti Whole Grain Dinner Roll Classic Cheeseburger Turkey BLT Wrap Crispy Chicken Salad Roasted Broccoli Cherry Tomato Applesauce Fresh Grapes Choice of Milk	31 Homestyle Meatloaf Whole Grain Dinner Roll Homemade Pepperoni Pizza Turkey BLT Wrap Crispy Chicken Salad Mashed Potatoes Glazed Carrots Baby Carrots Diced Pears Fresh Grapes Choice of Milk

Student
Adult

\$
\$

EXTRA INFO

Milk choice of 1% Unflavored or
Chocolate Skim is included with lunch.

For questions or comments, contact
the Manager at email and phone number

3



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PreK Lunch Menu

Fresh Vegetable Choices and Seasonal Fruit are Offered Daily
on the Fruit & Vegetable Bar

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
30 Download the Food 4 Life app for access to all menus.	31	1 Classic Cheeseburger Baby Carrots Diced Peaches 1% Unflavored Milk	2 Popcorn Chicken Bowl Whole Grain Dinner Roll Mashed Potatoes Applesauce 1% Unflavored Milk	3 Hearty Beef Chili Cornbread Bowl Steamed Green Beans Pear 1% Unflavored Milk
6 Philly Cheesesteak - LTO Steamed Peas Diced Peaches 1% Unflavored Milk	7 Fluffy Pancakes Easy Egg Bake Sweet Potato Tots Mixed Fruit 1% Unflavored Milk	8 Orange Chicken Seasoned Brown Rice Steamed Carrots Pineapple Tidbits Choice of Milk	9 Corn Dog Baked Beans, Vegetarian Applesauce 1% Unflavored Milk	10 Pasta w/ Hearty Meat Sauce Garlic Toast Roasted Broccoli Diced Pears 1% Unflavored Milk
13 Roasted Beef Hot Dog on a Bun French Fries Diced Peaches 1% Unflavored Milk	14 Italian Beef Lasagna Garlic Toast Roasted Broccoli Banana 1% Unflavored Milk	15 Chicken Potstickers Chicken Fried Rice Kung Fu Carrots Pineapple Tidbits 1% Unflavored Milk	16 Soft Beef Tacos Salsa Spiced Pinto Beans Applesauce 1% Unflavored Milk	17 Cheese Pizza California Blend Vegetable Banana 1% Unflavored Milk
20 Country Fried Chicken & Gravy Whole Grain Dinner Roll Mashed Potatoes Gravy Diced Peaches 1% Unflavored Milk	21 Italian Stromboli Roasted Broccoli Pear 1% Unflavored Milk	22 Crispy Chicken Nuggets Whole Grain Dinner Roll Sweet Potato Tots Pineapple Tidbits 1% Unflavored Milk	23 Creamy Macaroni & Cheese Roasted Carrots Applesauce 1% Unflavored Milk	24 Chicken Taquito Seasoned Brown Rice Salsa Black Beans Diced Pears 1% Unflavored Milk
27 Cheesy Italian Flatbread Marinara Sauce Steamed Green Beans Diced Peaches 1% Unflavored Milk	28 BBQ Chicken Drumstick Flaky Biscuit Roasted Corn Coleslaw Mixed Fruit 1% Unflavored Milk	29 Beefy Nachos with Homemade Cheese Refried Beans Pineapple Tidbits 1% Unflavored Milk	30 Creamy Chicken Spaghetti Whole Grain Dinner Roll Roasted Broccoli Applesauce 1% Unflavored Milk	31 Homestyle Meatloaf Whole Grain Dinner Roll Mashed Potatoes Glazed Carrots Diced Pears 1% Unflavored Milk

PRICES

Student Meal
Adult Meal

\$
\$

EXTRA INFO

1% Unflavored Milk is included with lunch.

For questions or comments, contact
the Manager at email and phone number

HARVEST OF



THE MONTH

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Snack Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
30 Download the Food 4 Life app for access to all menus.	31	1 Nut or Seed Butter Sliced Apple	2 Fun with D&J Crackers 1% Unflavored Milk	3 Cheese Stick Juice (6 fl oz)
6 Banana Chocolate Loaf 1% Unflavored Milk	7 Cheese Stick Graham Crackers	8 Strawberry Banana Yogurt Sliced Apple	9 Pretzels Juice (6 fl oz)	10 Fun with D&J Crackers 1% Unflavored Milk
13 Strawberry Banana Yogurt Graham Crackers	14 Goldfish Crackers 1% Unflavored Milk	15 Nut or Seed Butter Sliced Apple	16 Fun with D&J Crackers 1% Unflavored Milk	17 Cheese Stick Juice (6 fl oz)
20 Banana Chocolate Loaf 1% Unflavored Milk	21 Cheese Stick Graham Crackers	22 Strawberry Banana Yogurt Sliced Apple	23 Pretzels Juice (6 fl oz)	24 Fun with D&J Crackers 1% Unflavored Milk
27 Strawberry Banana Yogurt Graham Crackers	28 Goldfish Crackers 1% Unflavored Milk	29 Nut or Seed Butter Sliced Apple	30 Fun with D&J Crackers 1% Unflavored Milk	31 Cheese Stick Juice (6 fl oz)

PRICES

EXTRA INFO

For questions or comments, contact
the Manager at email and phone number



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Required Documents



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“

Well-prepared documentation reflects our commitment to transparency and accountability.

Request for Proposals

School Food Service Management Company

Fixed Meal Price Contract

School Year 2026 2027

Proposal Due Date 08/17/2026

School Food Authority: St. Croix Preparatory Academy

Purpose

This solicitation requests proposals for the operation and management of a school food service for the School Food Authority (SFA) identified in this solicitation, referred to as “the SFA”. A proposal may be submitted by a Food Service Management Company, referred to as “the Vendor”, in compliance with the procedures and timelines described here. This solicitation and all subsequent procurement transactions under the resulting contract must be conducted in a manner consistent with the applicable federal regulations (specifically 7 CFR 210.21 and 7 CFR Part 200, subpart D and Part 210) and that provides full and open competition.

A Vendor must submit its proposal to meet all the requirements described here, including completed attachments as indicated. Responsive proposals submitted by a Vendor will be evaluated according to the evaluation criteria, including price. The SFA will award the contract to the Vendor that submits the proposal awarded the most points.

It is critical that Vendor understands that a submitted proposal is a binding offer which, if accepted, results in a contract and terms to which Vendor is **legally bound** for the term of the contract, including any renewal periods. Nonperformance by Vendor during the contract term, including failure to honor the fixed meal prices in its proposal/resulting contract or any invoicing for any unallowable charges, fees or costs will result in the SFA’s pursuit of all appropriate legal and administrative remedies. These include but are not limited to: monetary damages; contract termination and recovery of any costs incurred in obtaining replacement services; and sanctions, including federal and state debarment.

A. Intent

This solicitation is for the purpose of entering into a contract for the operation of a nonprofit school food service for St. Croix Preparatory Academy [SFA name] referred to here as the school food authority (SFA). A Food Service Management Company submitting a proposal is referred to here as “Vendor.”

A “Site Data” page is attached with details for each site requiring food service *[include if applicable]* and a “Site Recap” page is attached with cumulative information about all sites.

B. Contract Type

The contract resulting from this solicitation will be for a period beginning on 08/24/2026, and ending **June 30, 2027**.

The contract will be for **fixed meal prices**. The federal regulations define a “fixed-price contract” as “a contract that charges a fixed cost per meal, or a fixed cost for a certain time period.” 2 CFR 210.2. Vendors must understand that by submitting a proposal, they are **committing to the fixed meal price proposed until June 30, 2027**.

The standard contract template attached to this RFP is provided by the Minnesota Department of Education (MDE) and must and will be used for the contract. Vendor must review the terms of the standard contract and consider those terms in crafting its proposal.

No changes or addendums may be made to the standard contract unless preapproved by MDE. Any Addendums or additional documents attached to the standard contract are null and void if not specifically reviewed and approved by MDE before the contract is executed. If MDE discovers unapproved addendums to

a contract during an Administrative Review of the SFA’s operations, MDE will take any necessary steps under the federal regulations (for example, recovery of any unallowable costs paid as a result of the addendum) and will require the SFA to terminate the contract and conduct a new solicitation as soon as it is feasible.

The contract may be terminated for cause by either party with 60 days’ notice. The contract may be terminated for convenience only upon mutual agreement of both parties.

The contract will have four renewal options of additional one-year periods, if mutually agreed to by SFA and Vendor. Price adjustments for each renewal period are allowed but will be limited to an increase tied to the Consumer Price Index and announced by MDE each year.

C. Procurement Method and Buy American

Any procurement transactions for the expenditure of SNP funds must be conducted in a manner that provides for full and open competition consistent with applicable program regulations, including 7 CFR 210.21 and 7 CFR Part 200, subpart d and Part 210.

Pursuant to 7 CFR 210.21(d), Vendor will comply with “Buy American” requirements of the federal regulations and purchase domestic agricultural commodities and products for use in the NSLP and SBP. Currently, “non-domestic” food purchases [see 7 CFR 210.21(d)(1)] may not exceed 10 percent of total annual commercial food costs that a SFA purchases per school year. 7 CFR 210.21(d)(5)(ii)(A). Beginning with SY 28 – 29, non-domestic purchases may not exceed 8 percent. 7 CFR 210.21(d)(5)(ii)(B).

D. Proposal Submission and Award

- 1. Proposals are to be submitted in a sealed envelope marked “Food Service Management Proposal”, to:

[Name of contact person, title	Jennifer Fuchs, Executive Director
Name of school food authority	St. Croix Preparatory Academy
Address]	4260 Stagecoach Trail N

Proposals must be received by 10 am on 8/17/2026 at the address shown above. **Any proposal received after the exact time specified will be rejected.**

- 2. The SFA reserves the right to reject any proposal for a sound, documented reason, and to reject all proposals if an insufficient number of proposals is received.
- 3. To be considered for award of the contract, a Vendor must submit a complete response to this solicitation using the standard templates and forms provided. **No modification may be made to the standard templates and forms.**
- 4. Award will be made to a qualified and responsible Vendor whose proposal is most responsive to this solicitation.
- 5. A Vendor and its authorized representatives are expected to fully inform themselves as to the conditions, requirements and specifications before submitting a proposal. **Failure to do so will be at the Vendor's risk.** Submission of a proposal constitutes a binding offer which the SFA may accept; relief from that offer cannot be secured on a plea of error. The SFA is not liable for any cost incurred by a Vendor prior to the execution of the contract by both parties.
- 6. If additional information is required, please contact Jennifer Fuchs at 763-645-9907.

E. Pre-Proposal Meeting

A pre-proposal meeting to review the specifications, clarify any questions and conduct a walk-through of the facilities with SFA officials will be held on 8/10/2026 at 10:00 am at:

St. Croix Preparatory Academy. Attendance is: ☒ Optional ☐ Required [choose one].

F. Gifts from Vendor

In accordance with 2 CFR 200.318(c), the SFA's officers, employees or agents will neither solicit nor accept gratuities, favors or anything of monetary value from Vendors or potential Vendors at any time. Any Vendor or potential Vendor who offers anything in violation of this provision will face appropriate penalties or sanctions for violations of such standards.

G. Meals

The federal regulations which govern the SNP mandate specific meal requirements. For example, the daily required components for a school lunch are: at least one fruit; at least one vegetable; grains; meats/meat alternates; and fluid milk. See 7 CFR 210.10(b).

The requirements for: a school breakfast are found in 7 CFR 220.8(b); afterschool snacks are found in 7 CFR 210.10(o); summer meals are found in 7 CFR 225.16(d); and CACFP meals are found in 7 CFR 226.20.

By submitting a bid, Vendor understands and affirms that its fixed meal prices have accounted for all of the meal components required by the applicable federal regulations. Each component of the meal is included in the fixed price of each breakfast and lunch and cannot be billed separately. That is, milk cannot be billed separately; fruit cannot be billed separately; vegetables cannot be billed separately; grains cannot be billed separately; and meats/meat alternates cannot be billed separately.

Additionally, based on a standard five-day school week, the federal regulations require meal variety, especially when children do not have choices. According to 7 CFR 210.10(c)(2)(iv), a single meat/meat alternate or form of meat/meat alternate (e.g., ground, diced, or in pieces) may not be served more than three times in the same week. The USDA provides guidance for both short (three-day) and long (seven-day) school weeks, and a seven-day service week is within the scope of the NSLP. Requirements of the regulations must still be met even during these short and long service weeks. There are no waivers available for the quality and variety requirements, particularly in juvenile detention centers.

Vendor will comply with the 21-day cycle menus developed by the SFA as attached to this RFP. Changes may only be made by Vendor after the first 21-day cycle menu with the approval of the SFA. The SFA will approve menus no later than two weeks prior to service.

No payment will be made to Vendor for meals that: are spoiled or unwholesome at the time of delivery; do not meet the detailed specifications as developed by the SFA for each food component in the meal pattern; or do not otherwise meet the requirements of this Contract.

H. Employees

The current SFA food service employees will **[select all that apply]**:

- ☐ Continue to be employed by SFA
- ☒ Become employees of VENDOR
- ☐ Retain interview rights when VENDOR hires
- ☐ Not be retained
- ☐ Other (explain – i.e., positions employed by SFA and positions employed by vendor)

The SFA and Vendor will negotiate other resulting contract terms regarding employees, such as the SFA's right of approval for certain Vendor employees, depending on the selection in this section.

Unless the selection here is that the employees will continue to be employed by SFA, then SFA and Vendor must complete the Labor-Fringe Worksheet attached to the RFP.

I. Meal Equivalents for Non-Program Foods (excluding special events and catering)

"Nonprogram foods" are foods and beverages sold in a school at any time or location on the school campus (other than reimbursable meals) purchased using funds from the non-profit school food service account. 7 CFR 210.14(f)(1).

The meal equivalency factor for SY 26 - 27 is \$5.05. The factor is based on SY 25 - 26 rates of federal and state reimbursement for a free school lunch plus the per-meal USDA Foods entitlement value. The meal equivalency factor will be used to determine the number of meals that the non-program food service is equivalent to, for the purpose of paying Vendor for the non-program food service at the fixed meal price paid per school lunch. Net non-program food revenue (**excluding special events and catering**) will be divided by the equivalency factor of \$5.05 to determine the number of equivalent lunches for payment to the Vendor. The factor will be updated for any optional year the contract is renewed.

J. Costs and Fees

Vendor will be responsible for the food service costs that are indicated as Vendor's responsibility on the "Cost Responsibility Detail" attachment. **The fixed meal prices proposed by Vendor on the "Price Proposal" form completed by Vendor and submitted with its proposal will be the total and fixed price that will be paid to Vendor for each meal. No other fees, costs, charges or other expenses will be allowed (except as specifically provided in this Contract). Vendor must include all its expenses and costs in the fixed meal prices.**

K. Evaluation Criteria

Proposals will be evaluated by a committee using the criteria below.

Evaluation Criteria

Vendors' written proposals must address each of the criteria below. Each Vendor proposal will be evaluated and scored by the SFA's evaluation committee, who will assign up to the maximum points for each criterion as provided below.

Evaluation Criteria	Maximum Points
Cost	50
Prior Experience with Charter School Food Service	20
Completion of all State and Federal Reporting Requirements	20
Prior Experience with Leading and Managing People	10
Price <i>(must be the greatest amount of points)</i>	
Total Points	100

L. Food Substitutions

Vendor will meet the following requirements for food substitutions and modifications.

1. The federal requirement to provide meal substitutions and modifications for students due to a disability. Vendor may bill SFA, in addition to the fixed meal price, for excess costs incurred to provide required substitutions or modifications. Vendor must identify these costs on any invoice as a line item for "substitution costs".
2. The state requirement (Minn. Stat., 124D.114 [2025]) to provide lactose-reduced milk for students with lactose intolerance.
3. ☒ **This section only applies if the box is checked.** The SFA policy to provide substitutions, upon written request of a parent or legal guardian, that meet the meal pattern for preferences of students without a disability. Vendor may bill SFA, in addition to the fixed meal price, for excess costs incurred to provide SFA-required substitutions. Vendor must identify these costs on any invoice as a line item for "substitution costs".

4. ☒ **This section only applies if the box is checked.** The SFA policy to provide, upon written request, a non-dairy fluid milk substitute that is nutritionally equivalent to cow's milk for students with a medical or other special dietary need.

M. Free and Reduced-Price Meal Eligibility

The SFA will be responsible for, and will implement, the free/reduced-price meal eligibility processes, including distribution of meal applications, approval/denial and verification of applications, hearings/appeals, and direct certification.

N. USDA Foods

The Vendor is responsible for ensuring compliance with the requirements of 2 CFR Part 250, subpart D related to USDA Foods. Specifically, the Vendor is responsible for ensuring that all USDA Foods received at the warehouse or processor for use by the SFA in the school year are used in the SFA's food service, and that commercially purchased foods are used in place of USDA Foods only in accordance with the requirements in 2 CFR 250.51(d).

Vendor will provide credits to the SFA for the value of **all** USDA Foods that are received at the warehouse or processor for the SFA for the contract year. The credits will reduce the amount due from the SFA to Vendor under the contract. Vendor must calculate its fixed meal prices **without** considering the value of USDA Foods that Vendor may receive for use during the year.

The Vendor will provide credits to the SFA **for the value of all USDA Foods whether the Vendor uses the USDA Foods or not. Vendor will provide credits to the SFA on a monthly basis or as a lump-sum annual credit on the final monthly invoice. The Total USDA Foods Value amount at the bottom of the [USDA Foods Received Report for the Auditor](#) is the correct and final amount that is owed to the SFA from the Vendor for the SY once all trucks have been received and the final report for the SY is posted on the MDE website.**

USDA Foods that Vendor will credit to the SFA includes the initial USDA Foods for the contract year that the SFA or its current Vendor has ordered or will order in the spring survey. *Check one:*

☐ Information has been included in this RFP about USDA Foods ordered in the spring survey for the upcoming contract year.

☒ Information has not been included in this RFP about USDA Foods ordered in the spring survey for the upcoming contract year and will be provided to the awarded Vendor.

O. Additional Provisions

Any additional provisions the SFA wishes to add to the RFP must be listed here. Additional provisions are subject to MDE approval.

P. Forms and Attachments Included as Part of this RFP

- Site Data page(s)
 - Completed by the SFA. Vendor must use the information on these pages in preparing its proposal.
- Site Recap page
 - Completed by the SFA. Vendor must use the information on this page in preparing its proposal.

- Minimum Food Specifications
 - Provided by the SFA. Vendor must use the information on this page in preparing its proposal.
- Cost Responsibility Detail
 - Completed by the SFA. Vendor must use the information on these pages in preparing its proposal.
- Labor-Fringe Worksheet
 - Downloaded and partially completed by the SFA. Vendor must complete the remaining sheets in the workbook and use the information on these pages in preparing its proposal.
- Projected Costs
 - Completed by the SFA. Vendor must use the information on this page in preparing its proposal.
- Projected Revenues and Reimbursements
 - Completed by SFA. Vendor must use the information on this page in preparing its proposal.
- Price Proposal
 - The “Estimated Annual Meals...” column is completed by the SFA; Vendor must complete the remaining portion of the form and submit with proposal.
- Independent Price Determination Certification
 - Vendor must complete and submit with proposal; the SFA will also countersign the form from the Vendor that is awarded the contract.
- Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion
 - Vendor must complete and submit with proposal.
- Certification Regarding Lobbying [and Disclosure of Lobbying Activities with instructions]
 - Vendor must complete and submit the Certification with proposal. If necessary, Vendor must also complete and submit Disclosure with proposal.
- Assurance of Civil Rights Compliance Certification
 - Vendor must complete and submit with proposal.
- School Nutrition Program – Breakfast, Lunch and Afterschool Snack Meal Patterns
 - Provided by the SFA. Vendor must use the information on these pages in preparing its proposal.
- 21-day Cycle Menu
 - Provided by the SFA. Vendor must use the information on these pages in preparing its proposal.
- Copies of Claim Documents
 - Provided by the SFA. Vendor must use the information on these pages in preparing its proposal.
- Contract Template
 - This is the MDE-approved contract template which will be used to draft the contract with the awarded Vendor.
- *[if necessary]* List additional attachments

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Site Data

Site Name: St. Croix Preparatory Academy Site #: 1 of 1

Address: 4260 Stagecoach Trl N Stillwater, MN 55082

Days/School Year: 165 K-4, 170 Grades: K-12 Enrollment K-5: 547 Enrollment 6-8: 281

Enrollment 9-12: 379

Meal Preparation: ☐ Unitized ☒ Bulk quantities accompanied by planned portion size instructions

Meal Type	Meal Service Requested	Meal Service Times	Anticipated Average Daily Participation (#)	Number of Adult Meals	Offer vs. Serve
Breakfast Program	X	8:05-8:30	303	<1 per day	☒
Lunch Program	X	10:35-1:10	737	Avg 16 per day	☒
Afterschool Snack (NSLP)					☐
Afterschool Snack (CACFP)					☐
Special/a la carte Milk	X	10:35-1:10	10	N/A	☒
Special diet meals	X	10:35-1:10	5	N/A	☒
MN Kindergarten Milk					☐
Summer Meals (check one): ☐ Summer Food Service Program following the Summer Food Service Program Meal Pattern ☐ Summer Food Service Program following the School Nutrition Program Meal Patterns ☐ Seamless Summer Option (requires the School Nutrition Program Meal Patterns)					☐
Other (Specify) <u>salad bar</u>	x	10:35-1:10			☒

*Refer to the [Summer Food Service Program \(SFSP\) Meal Pattern](#) and the [School Nutrition Program Meal Patterns](#) for more information.

☒ Cold Bag Lunch Option (includes cost of bag)

☒ Condiments

☐ Eating Utensils

☒ Paper Goods (i.e., napkins, trays, cups)

☒ Serving Utensils (must include w/bulk quantities)

☒ Food Transport Containers

☐ Food Holding Containers

☒ Other (Specify, example Salad Bar with Lunch)

The fixed meal prices Vendor proposes must include all costs incurred by Vendor in preparing and delivering (if applicable) the meals to the SFA and will be the total and fixed price that will be paid to Vendor for each meal. No other fees, costs, charges or other expenses will be allowed (except as specifically provided in the IFB and resulting contract). Vendor must include all its expenses and costs in the fixed meal prices, including costs of bags, utensils, paper products or any other items identified to be supplied by Vendor on these Site Data pages.

All bids must be calculated based on the information provided in the IFB as a whole and specifically by the SFA in these Site Data pages and the "Bid Sheet - Vended School Meals" form. **Additional items purchased by the SFA from Vendor must be procured and invoiced separately from the meals agreed to in this contract.**

Site Recap

Site Types

Total Sites	Onsite Kitchen Number of Sites	Satellite Number of Sites	Prepackaged Number of Sites

Students - All Sites

Total Enrollment	Number Qualified for Free Meals	Number Qualified for Reduced-Price Meals	Number Qualified for Paid Meals

Revenues by Program - All Sites

Program	Number of Sites	Annual Reimbursements and Sales
Breakfast		
Lunch		
Milk (MKMP & Special)		
Non-Program Foods		
Afterschool Snacks (NSLP)		
Afterschool Snacks – At Risk (CACFP)		
Summer (SFSP)		
Total		

Total _____

***Information provided must be from the previous school year.**

Minimum Food Specifications

Meat/Seafood – All meats, meat products, poultry products, and fish must be government inspected.

- Beef, lamb and veal must be USDA Grade Choice or better.
- Pork must be U.S. No. 1 or U.W. No. 2.
- Poultry must be U.S. Government Grade A.
- Seafood to be top grade, frozen fish – must be a nationally distributed brand, packed under continuous inspection of the USDA.

Dairy Products – All dairy products must be government inspected.

- Fresh eggs, USDA Grade A or equivalent, 100 percent candled.
- Frozen eggs, USDA inspected.
- Milk, pasteurized Grade A.

Fruits and Vegetables

- Fresh fruits and vegetables selected according to written specifications for freshness, quality and color – U.S. Grade A Fancy.
- Canned fruits and vegetables selected to requirements – U.S. Grade A Choice or Fancy (fruit to be packed in light syrup or natural juices).
- Frozen fruits and vegetables must be U.S. Grade A Choice or better.

Baked Products

- Bread, rolls, pies, cakes and puddings either prepared or baked on the premises or purchased on a quality level commensurate with meeting USDA breakfast and lunch requirements, as applicable.

Staple Groceries

- Staple groceries to be a quality level commensurate with previously listed standards.

Cost Responsibility Detail

The SFA must indicate for each line item which costs are the responsibility of the SFA and which costs will be the responsibility of Vendor under the resulting contract (or mark “N/A”). Vendors must include all the costs for which they are responsible as part of their proposed fixed meal price.

Food

Area of Responsibility	Vendor	SFA	N/A
Food Purchases	X		
USDA Handling and Processing Charges	X		
Processing and Payment of Invoices	X		

Labor—Vendor Employees

Area of Responsibility	Vendor	SFA	N/A
Salary/Wages	X		
Fringe Benefits and Insurance	X		
Retirement	X		
Payroll Taxes	X		
Workers Compensation	X		
Unemployment Compensation	X		
Preparation and Processing of Payroll	X		

Labor—SFA Employees

Area of Responsibility	Vendor	SFA	N/A
Wages			X
Fringe Benefits and Insurance			X
Retirement			X
Payroll Taxes			X
Workers Compensation			X
Unemployment Compensation			X
Preparation and Processing of Payroll			X

Miscellaneous/Additional Items

Area of Responsibility	Vendor	SFA	N/A
Cleaning/Janitorial Supplies		X	
Paper/Disposable Supplies		X	
Tracking of meals/snacks/milk etc.	X		
Food and beverage utensils—Initial Inventory		X	
Food and beverage utensils —Replacement During Operation		X	

Trash Removal

Area of Responsibility	Vendor	SFA	N/A
From Kitchen		X	
From Dining Area		X	
From Premises		X	

Equipment Replacement and Repair

Area of Responsibility	Vendor	SFA	N/A
Non-expendable		X	
Expendable	X		

Cleaning/Maintenance Responsibilities

Area of Responsibility	Vendor	SFA	N/A
Food Preparation Area	X		
Serving Area	X		
Kitchen Floors/Walls	X		
Dining Room Floors/Walls	X		
Hoods, Duct Work	X		
Tables and Chairs	X		
Light Fixtures	X		
Windows	X		
Grease Traps	X		
Restrooms for food service employees	X		

Other

Area of Responsibility	Vendor	SFA	N/A
Uniforms	X		
Linens	X		
Laundry	X		
Pest Control	X		
Food and Beverage License	X		
Product and Public Liability	X		
Insurance	X		
Equipment Rental (explain)	X		
Car/Truck Rental (explain)	X		
Vehicle Maintenance	X		
Storage Costs	X		
Courier Services (e.g., bank deposits, school deliveries)	X		
Non-Vendor Employee Recruitment	X		
Tax—Sales	X		
Tax—Other	X		
Office Supplies	X		
Printing	X		
Promotional Materials	X		
Other (cannot include overhead expenses incurred by Vendor)	X		

Projected Costs

Based on 172 days of service in school year 25-26

Expenses: <i>(from Food Service Account)</i>	Total Cost
Food Cost (Includes all meal components – milk, fruit, meat, etc.) and USDA Foods delivery charge	\$ 299,000
Labor	\$ 162,000
Fringe Benefits	\$ 48,300
On-Site Manager Salary and Benefits	\$ 128,000
Contracted Services	\$ 0
Transportation Cost	\$ 0
Non-Food (supplies and other materials)	\$ 11,600
Other: milk cooler and salad bar for spend down and Meals Plus Software	\$ 50,000
Total	\$ 698,900

Refer to the district annual audit for additional cost information.

Projected Revenues and Reimbursements

Based on 172 days of meal service in school year 25-26 2024-2025
 These numbers are based on actual revenue from the previous school year breakfasts.

Breakfasts

Categories	Number Sold	Revenue non-program food sales	Reimbursement Rate	Total Revenue + Reimbursement
Free	3976		\$ 2.46	\$ 9780.96
Reduced	2592		\$ 2.46	\$ 6376.32
Paid	44421		\$ 2.46	\$109,275.66
Adult	75	\$ 187.50		\$ 187.50
Total				\$ 125,620.40

Lunches

Categories	Number Sold	Revenue non-program food sales	Reimbursement Rate	Total Revenue + Reimbursement
Free	8237		\$ 4.285	\$ 35295.55
Reduced	4978		\$ 4.285	\$ 21330.73
Paid	110605		\$ 4.285	\$ 473942.40
Adult	2675	\$ 14043.75		\$ 14043.75
Total				\$ 546638.95

Afterschool Snacks

Categories	Number Sold	Revenue non-program food sales	Reimbursement Rate	Total Revenue + Reimbursement
Free			\$	\$
Reduced		\$	\$	\$
Paid		\$	\$	\$
CACFP (area eligible)		\$		\$
Total				\$

Other

Categories	Number Sold	Revenue non-program food sales	Reimbursement Rate	Total Revenue + Reimbursement
Milk Program-Kindergarten			\$	\$
Special Milk			\$	\$
Summer Food (SFSP or SSO)			\$	\$
Non-program Food Revenue	58270	\$5.05	\$ 0	\$ 89123.60
Other revenue (Specify)		\$	\$	\$
Total				\$ 89123.60

Price Proposal

Fixed Meal Prices – Food Service Management Contract

The undersigned Vendor proposes to manage the school food service for St. Croix Preparatory Acade School Food Authority (SFA) during school year 26-27 at the fixed per-meal prices shown below, subject to the terms of the SFA's Request for Proposals.

If Vendor is awarded the contract, Vendor will bill the SFA for meals and meal equivalents at the fixed prices shown below. No additional fees, costs, charges or other expenses will be billed to the SFA, the sole exception being charges for substitutions as identified in Section L of the RFP.

The fixed meal price is for one full reimbursable meal [see 7 CFR 210.10] including labor and cannot separate out any one component of the reimbursable meal (i.e., price of milk *must* be included in total fixed meal price).

The meal prices in this proposal do not consider the value of USDA Foods that Vendor may receive for use during the year. If Vendor is awarded the contract, Vendor will fully credit the SFA for the value of all USDA Foods received at the warehouse or processor for use by the SFA, **whether the Vendor uses the USDA Foods or not.**

Vendor acknowledges that the contract will be awarded based on the proposed Total Cost to SFA, shown below, combined with the SFA's evaluation of the non-price evaluation criteria specified in the RFP.

Price Proposal continues on next page

Program	Vendor's Proposed Fixed Price per Meal or Equivalent	X	SFA's Estimated Annual Meals or Meal Equivalents—all sites (SFA to complete)	=	Vendor's Proposed Cost to SFA—all sites
Breakfast (SBP)	\$ 2.10	X	50975	=	\$ 107,047.50
Breakfast (CACFP)	\$	X		=	\$
Lunch (NSLP)	\$ 3.70	X	125500	=	\$ 464,350.00
Lunch (CACFP)	\$	X		=	\$
Milk / a la carte	\$ Milk=\$0.55	X	975	=	\$ 536.25
Special Milk	\$	X		=	\$
Kindergarten Milk	\$	X		=	\$
Afterschool Snacks (NSLP)	\$	X		=	\$
Afterschool Snacks – At Risk (CACFP)	\$	X		=	\$
At-Risk After-school Meals (CACFP)	\$	X		=	\$
Summer Breakfast (SFSP/SSO)	\$	X		=	\$
Summer Lunch/Supper (SFSP/SSO)	\$	X		=	\$

Vendor's proposed Total Cost to SFA: \$ 571,933.75

Submitted by: Bruce Taher

Vendor: Taher, Inc

Address: 5570 Smetana Drive Minnetonka, MN- 55343

Name and Title of Authorized Representative: Bruce Taher, CEO

Signature:  Date: 08/04/2026

Independent Price Determination Certificate

Taher, Inc.

St. Croix Preparatory Academy

Name of VENDOR

Name of SFA

By submission of this offer, VENDOR certifies that in connection with this procurement:

1. The prices in this offer have been arrived at independently, without consultation, communication, or agreement for the purpose of restricting competition, as to any matter relating to such prices with any other VENDOR or with any competitor.
2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed to VENDOR and will not knowingly be disclosed by VENDOR prior to opening in the case of an advertised procurement or prior to award in the case of a negotiated procurement, directly or indirectly to any other VENDOR for the purpose of restricting competition.
3. No attempt has been made or will be made by VENDOR to induce any person or firm to submit or not submit an offer for the purpose of restricting competition.

Each person signing this offer on behalf of VENDOR certifies that:

1. They are the person within VENDOR's organization responsible for the decision as to the prices being offered herein and have not participated, and will not participate in any action contrary to 1 through 3 above; or
2. They are not the person within VENDOR's organization responsible for the decision as to the prices being offered herein, but that they have been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate in any action contrary to 1 through 3 above, and as their agent does hereby certify; and they have not participated, and will not participate, in any action contrary to 1 through 3 above.

To the best of my knowledge, this VENDOR, its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any government agency and have not in the last three years been convicted of, or found liable for any act prohibited by state or federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows: (*Vendor must write "N/A" if none*)

	CEO	08/04/2026
Signature of VENDOR's Authorized Representative	Title	Date

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred above.

Signature of SFA Authorized Representative	Title	Date
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The SFA will countersign above upon identification of the Vendor with the most points; however, the SFA's signature and acceptance of an offer does not constitute award of the contract.

Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion

Lower-Tier Covered Transactions

(Please read instructions on next page before completing certification.)

This certification is required by: the regulations implementing Executive Order 12549; Executive Order 12689; and 31 U.S.C. 6101; and 2 CFR Part 417.

1. The prospective lower-tier participant (Vendor) certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or agency.
2. Where the prospective lower-tier participant (Vendor) is unable to certify to any of the statements in this certification, such prospective participant (Vendor) must attach an explanation to this proposal.

Vendor Name: Taher, Inc.

Project: **National School Lunch Program**

Name of Vendor's Authorized Representative: Bruce Taher

Title of Vendor's Authorized Representative: CEO

Signature:  Date: 08/04/2026

Instructions for “Certification Regarding Debarment...”

- By signing and submitting this form, the prospective lower-tier participant (in this case, a prospective vendor) is providing the certification regarding debarment, suspension, ineligibility and voluntary exclusion in accordance with these instructions.
- The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower-tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
- The prospective lower-tier participant must provide immediate written notice to the person to whom this proposal is submitted if at any time the prospective lower-tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
- The terms "covered transaction," "debarred," "suspended," "ineligible," "lower-tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations or see 22 CFR Part 513.
- The prospective lower-tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it must not knowingly enter into any lower-tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
- The prospective lower-tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower-Tier Covered Transactions," without modification, in all lower-tier covered transactions and in all solicitations for lower-tier covered transactions.
- A participant in a covered transaction may rely upon a certification of a prospective participant in a lower-tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Excluded Parties List System (EPLS) on the U.S. System for Award Management website.
- Nothing contained in the foregoing must be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
- Except for transactions authorized the fifth paragraph of these instructions, if a participant in a covered transaction knowingly enters into a lower-tier covered transaction with a person or entity who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies as appropriate, including suspension and/or debarment.

Certification Regarding Lobbying

The undersigned certifies, to the best of their knowledge and belief, that:

1. No federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a federal contract, the making of any federal grant, the making of a federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment or modification of a federal contract, grant, loan or cooperative agreement;
2. If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this federal contract, grant, loan or cooperative agreement, the undersigned must complete and submit Standard Form-LLL, "Disclosure of Lobbying Activities" in accordance with its instructions;
3. The undersigned must require that the language of this certification be included in the award documents for all subawards at all tiers (including subcontracts, subgrants, and contracts under grants, loans, and cooperative agreements) and that all subrecipients must certify and disclose accordingly.

This certification is a material representation of fact upon which reliance will be placed if Vendor is awarded the resulting contract. Submission of this certification is a prerequisite for making or entering into the resulting transaction imposed by 31 U.S.C. 1352. Any person who fails to file the required certification must be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

Vendor Name: Taher, Inc.

Project: **National School Lunch Program**

Name of Vendor's Authorized Representative: Bruce Taher

Title of Vendor's Authorized Representative: CEO

Signature:  Date: 08/04/2026

Disclosure of Lobbying Activities
Standard Form—LLL Approved by OMB
Complete This Form to Disclose Lobbying Activities Pursuant
to 31 U.S.C. 1352

1. Type of Federal Action ☐ A. Contract ☐ B. Grant ☐ C. Cooperative Agreement ☐ D. Loan ☐ E. Loan Guarantee ☐ F. Loan Insurance	2. Status of Federal Action ☐ A. Bid/Offer/Application ☐ B. Initial Award ☐ C. Post award	3. Report Type ☐ A. Initial Filing ☐ B. Material Change For Material Change Only: Year: _____ Quarter: _____ Date of Last Report: _____
4. Name and Address of Reporting Entity: ☐ Prime ☐ Sub-awardee Tier, if known: _____ Congressional District, if known: _____		5. If Reporting Entity in Number 4 is Sub-awardee, Enter Name and Address of Prime: Congressional District, if known: _____
6. Federal Department/Agency:		7. Federal Program Name/ Description: _____ CFDA Number, if applicable: _____
8. Federal Action Number, if known:		9. Award Amount, if known:
10 a. Name and Address of Lobbying Entity: (if individual, last name, first name, MI)		10 b. Individual Performing Services: (including address if different from Number. 10 a) (Last name, first name, MI)
11. Amount of Payment: (check all that apply) ☐ Actual ☐ Planned		13. Type of Payment: (check all that apply) ☐ A. Retainer ☐ B. One-Time Fee ☐ C. Commission ☐ D. Contingency Fee ☐ E. Deferred ☐ F. Other: (specify) _____
12. Form of payment: (check all that apply) ☐ A. Cash Nature: _____ ☐ B. In-kind (specify) _____ Value: _____		
14. Brief Description of services performed or to be performed and date(s) of service, including officer(s), employees, or members) contracted for payment indicated in Number 11. (Attach Continuation Sheets if necessary)		
15. Continuation Sheets Attached: ☐ Yes ☒ No		
16. Information requested through this form is authorized by 31 U.S.C. Section 1352. The disclosure of lobbying activities is a material representation of fact upon which evidence was placed by the above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. The information will be reported to the Congress semiannually and will be available for public inspection. Any person who fails to file the required disclosures shall be subject to a civil penalty of no less than \$10,000 and no more than \$100,000 for each such failure.		Signature:  Print Name: Bruce Taher Title: CEO Telephone Number: 952-945-0505 Date: 08/04/2026
Federal Use Only		Authorized for Local Reproduction

Instructions for Completion of Disclosure of Lobbying Activities Form

This disclosure form must be completed by the reporting entity, whether sub-awardee or prime federal recipient, at the initiation or receipt of a covered federal action or a material change in a previous filing, pursuant to 31 U.S.C. 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered federal action. Use an additional sheet ("Continuation Sheet") for additional information if the space on the form is inadequate. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget (OMB) for additional information.

1. Identify the type of covered federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered federal action.
2. Identify the status of the covered federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or sub-award recipient. Identify the tier of the sub-awardee, e.g., the first sub-awardee of the prime is the first tier. Sub-awards include, but are not limited to, subcontracts, sub-grants, and contract awards under grants.
5. If the organization filing the report in Item 4 checks Sub-awardee, then enter the full name, address, city, state, and zip code of the prime federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if know. For example: Department of Transportation, United States Coast Guard.
7. Enter the federal program name or description for the covered federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate federal identifying number available for the federal action identified in Item 1; e.g., Request for Proposal (RFP) number, Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the federal agency. Include prefixes; e.g., RFP-DE-90-001.
9. For a covered federal action where there has been an award or loan commitment by the federal agency, enter the federal amount of the award/loan commitment for the prime entity identified in Item 4 or Item 5.
10. Lobbying Entity/Individual Performing Services
 - a. Enter the full name, address, city, state, and zip code of the lobbying entity engaged by the reporting entity identified in Item 4 to influence the covered federal action.

- b. if different from 10a, Enter the full name of the individual performing services, enter last name, first name, and middle initial (MI) and include full address.
- 11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (Item 4) to the lobbying entity (Item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.
- 12. Check the appropriate item. Check all items that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
- 13. Check the appropriate box. Check all boxes that apply. If other, specify nature.
- 14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the dates of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with federal officials. Identify the federal officials or employees contacted or the officers, employees, or Members of Congress that were contacted.
- 15. Check whether any Continuation Sheets are attached.
- 16. The certifying official must sign and date the form; print their name, title, and telephone number.

Assurance of Civil Rights Compliance Certification

Vendor hereby agrees that it will comply with:

- Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq.);
- Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
- Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
- Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.);
- Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
- Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
- All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
- Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
- Food and Nutrition Service directives and guidelines, to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied benefits of, or otherwise be subject to discrimination under any program or activity for which the program applicant receives Federal financial assistance from FNS; and hereby gives assurance that it will immediately take measures necessary to effectuate this agreement;
- The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

By making this assurance, the Vendor agrees to compile data, maintain records, and submit records and reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review and copy such records, books, and accounts, access such facilities and interview such personnel as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, must have the right to seek judicial

enforcement of this assurance. This assurance is binding on the Vendor, its successors, transferees and assignees as long as it receives assistance or retains possession of any assistance from USDA. The person or persons whose signatures appear below are authorized to sign this assurance on behalf of the Vendor.

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotope, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. **mail:**
U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. **fax:**
(833) 256-1665 or (202) 690-7442; or
3. **email:**
Program.Intake@usda.gov

This institution is an equal opportunity provider.

Vendor Name: Taher, Inc.

Award Number or Project Name: School Nutrition Program (NSLP,

SBP) Name and Title of Authorized Representative: Bruce Taher, CEO

Signature:  Date: 08/04/2026

School Nutrition Program

Breakfast, Lunch and Afterschool Snack Meal Patterns

Breakfast Meal Pattern—Five-Day School Week

Minimum amount of food per day or week:

Meal Component	Grades K-5 weekly (daily)	Grades 6-8 weekly (daily)	Grades 9-12 weekly (daily)	Grades K-12 weekly (daily)
Fruits and Vegetables ^{2,3,4,5} (cups)	5 (1)	5 (1)	5 (1)	5 (1)
Grains and/or Meat/Meat Alternates ^{6,7} (ounce equivalents)	7-10 (1)	8-10 (1)	9-10 (1)	9-10 (1)
Fluid Milk ⁸ (cups)	5 (1)	5 (1)	5 (1)	5 (1)

Breakfast Nutrient Specifications

Daily Amount Based on the Average for a Week

Nutrient	Grades K-5	Grades 6-8	Grades K-8	Grades 9-12
Minimum-maximum calories	350-500	400-550	400-500	450 - 600
Saturated Fat (percentage of total calories)	< 10	< 10	< 10	< 10
Sodium (mg)	≤ 540	≤ 600	≤ 540	≤ 640

Breakfast Product-based Sugar Limits

- **Breakfast cereals:** ≤ 6 grams of added sugar per dry ounce.
- **Yogurt:** ≤ 12 grams of added sugar per 6 ounces (2 grams added sugars per ounce).
- **Flavored milk:** ≤ 10 grams of added sugars per 8 fluid ounces.

² Vegetables are optional in place of fruit. Schools choosing to offer vegetables at breakfast one day per school week have the option to offer a vegetable from any of the vegetable subgroups. Schools choosing to substitute vegetables for fruits at breakfast on two or more days per school week are required to offer vegetables from at least two different subgroups.

³ Dried fruit credits double the volume served. For example, one-quarter cup of dried fruit credits as one-half cup of fruit.

⁴ No more than half of the fruit or vegetable offerings per week may be in the form of juice. Must be pasteurized, 100 percent full-strength juice.

⁵ Leafy greens credit at half the volume served. For example, one cup of leafy greens credits as one-half cup of vegetable.

⁶ At least 80 percent of the grains served per menu line per week must meet whole grain-rich (WGR) criteria (at least 50 percent whole grain by weight, the rest enriched grain). Items that are not WGR must be enriched.

⁷ Minimum creditable serving is 0.25-ounce equivalent. School may offer grains, meat/meat alternates, or a combination of both to meet the daily and weekly ounce equivalents for this combined component.

⁸ Fat-free (skim), low-fat (1%), reduced-fat (2%) or whole milk. Two varieties of fluid milk must be offered each day, and one choice must be unflavored. Flavored milk must contain no more than 10 grams of added sugar per 8 fluid ounces.

Lunch Meal Pattern—Five-Day School Week

Minimum amount of food per day or week:

Meal Component	Grades K-5 weekly (daily)	Grades 6-8 weekly (daily)	Grades K-8 weekly (daily)	Grades 9-12 weekly (daily)
Fruits^{9,10} (cups)	2 ½ (½)	2 ½ (½)	2 ½ (½)	5 (1)
Vegetables^{9,10,11} (cups)	3 ¾ (¾)	3 ¾ (¾)	3 ¾ (¾)	5 (1)
Dark Green	½	½	½	½
Red/Orange	¾	¾	¾	1 ¼
Beans, Peas, and Lentils	½	½	½	½
Starchy	½	½	½	½
Other¹²	½	½	½	¾
Additional veg to reach total¹³	1	1	1	1 ½
Grains¹⁴ (ounce equivalents)	8-9 (1)	8-10 (1)	8-9 (1)	10-12 (2)
Meat/Meat Alternates (ounce equivalents)	8-10 (1)	9-10 (1)	9-10 (1)	10-12 (2)
Fluid Milk¹⁵ (cups)	5 (1)	5 (1)	5 (1)	5 (1)

Lunch Nutrient Specifications

Daily Amount Based on the Average for a Week

Nutrient	Grades K-5	Grades 6-8	Grades K-8	Grades 9-12
Minimum-maximum calories	550-650	600-700	600-650	750-850
Saturated Fat (percentage of total calories)	< 10	< 10	< 10	< 10
Sodium (mg)	≤ 1110	≤ 1225	≤ 1110	≤ 1280

Lunch Product-based Sugar Limits

- **Breakfast cereals:** ≤ 6 grams of added sugars per dry ounce.
- **Yogurt:** ≤ 12 grams of added sugars per 6 ounces (2 grams added sugars per ounce).
- **Flavored milk:** ≤ 10 grams of added sugars per 8 fluid ounces.

⁹ No more than half of the fruit or vegetable offerings per week may be in the form of juice. Must be 100 percent full-strength juice.

¹⁰ Leafy greens credit at half the volume served. For example, one cup of leafy greens credits as one-half cup of vegetable.

¹¹ Larger amounts of vegetables may be served.

¹² For the purposes of the National School Lunch Program (NSLP), “other vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas/lentils vegetable subgroups.

¹³ Any vegetable subgroup may be offered to meet the “additional” total weekly vegetable requirement.

¹⁴ At least eighty percent of the grains served per menu line per week must meet whole grain-rich (WGR) criteria (at least 50 percent whole grain by weight, the rest enriched grain). Items that are not WGR must be enriched.

¹⁵ Fat-free (skim), low-fat (1%), reduced-fat (2%) or whole milk. Two varieties of fluid milk must be offered each day, and one choice must be unflavored. Flavored milk must contain no more than 10 grams of added sugar per 8 fluid ounces.

Afterschool Snack Meal Pattern

- A reimbursable snack must include two of the five components.
- Only one of the two components may be a beverage.
- May need to serve larger portions to children ages 13 through 18 to meet their nutritional needs.

Meal Component	Grades K-12
Fruits ¹⁶	$\frac{3}{4}$ cup
Vegetables ¹⁶	$\frac{3}{4}$ cup
Grains ^{17,18}	1 ounce equivalent
Meat/Meat Alternates	1 ounce equivalent
Fluid Milk ¹⁹	1 cup

Afterschool Snack Product-based Sugar Limits

- **Breakfast cereals:** ≤ 6 grams of added sugars per dry ounce.
- **Yogurt:** ≤ 12 grams of added sugars per 6 ounces (2 grams added sugars per ounce).

Summer Food Service Program Meal Pattern (SSO follows the SNP meal patterns)

SFSP Meal Pattern – [7 CFR 225.16](#)

[SFSP Meal Pattern: Summer Food Service Program Participants](#)

For more information on the SFSP food crediting, visit MDE's [Food Service Operations \(mn.gov\)](#) webpage.

¹⁶ Juice must be pasteurized, 100 percent full-strength juice. No more than half of the weekly fruit or vegetable offerings may be in the form of juice.

¹⁷ At least 80 percent of the grains served per menu line per week must meet whole grain-rich (WGR) criteria (at least 50 percent whole grain by weight, the rest enriched grain). Items that are not WGR must be enriched.

¹⁸ Grain-based desserts may not be used to meet the grains requirement.

¹⁹ Fat-free (skim), low-fat (1%), reduced-fat (2%) or whole milk. Milk may be unflavored or flavored.

21-Day Cycle Menu

Meal Type: ☒ Breakfast ☐ Lunch ☐ Afterschool Snack

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
☐	17 Mini powdered donuts Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	18 Cinnamon french toast sticks, Colby Cheese omlet Tortilla wrapped omlet	19 cinnamon roll, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	20 choc chip muffin tops, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	21 yogurt parfait, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	☐
☐	24 Mini powdered donuts Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	25 Cinnamon french toast sticks, Colby Cheese omlet Tortilla wrapped omlet	26 cinnamon roll, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	27 choc chip muffin tops, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	28 yogurt parfait, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	☐
☐	31 Mini powdered donuts Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	1 Cinnamon french toast sticks, Colby Cheese omlet Tortilla wrapped omlet	2 cinnamon roll, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	3 choc chip muffin tops, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	4 yogurt parfait, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	☐
☐	7 Mini powdered donuts Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	8 Cinnamon french toast sticks, Colby Cheese omlet Tortilla wrapped omlet	9 cinnamon roll, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	10 choc chip muffin tops, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	11 yogurt parfait, Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	☐
☐	14 Mini powdered donuts Colby Cheese omlet Tortilla wrapped omlet Uncrustable. fruit.	☐	☐	☐	☐	☐

21-Day Cycle Menu

Meal Type: ☐ Breakfast ☒ Lunch ☐ Afterschool Snack

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
☐	☐ 17 Chicken wing bar, turkey and cheese sandwich, uncrustable, 4 vegetables, 2 fruits, 2 grains, milk	☐ 18 burrito bowl, combo sandwich, uncrustable, 6 vegetables, 2 fruits, 2 grains, milk	☐ 19 pizza, ham sandwich, uncrustable, 3 vegetables, 2 fruits, 2 grains, milk	☐ 20 orange chicken, beef sambusa, ham sandwich, uncrustable, 5 vegetables, 2 fruits, 2 grains, milk	☐ 21 mini corn dogs, uncrustable, 5 vegetables, 2 fruits, 2 grains, milk	☐
☐	☐ 24 garlic french bread pizza, turkey and cheese, uncrustable, 6 vegetables, 2 fruits, 2 grains, milk	☐ 25 burrito bowl, combo sandwich, 6 vegetables, 2 fruits, 2 grains, milk	☐ 26 pizza, 5 vegetables, 2 fruits, 2 grains, milk	☐ 27 crispy chicken, ham sandwich, uncrustable, 5 vegetables, 2 fruits, 2 grains, milk	☐ 28 popcorn chicken, uncrustable, 6 vegetables, 2 fruits, 2 grains, milk	☐
☐	☐ 31 chicken tenders, turkey and cheese sandwich, uncrustable, 4 vegetables, 2 fruits, 2 grains, milk	☐ 1 Chicken wing bar, turkey and cheese sandwich, uncrustable, 4 vegetables, 2 fruits, 2 grains, milk	☐ 2 burrito bowl, combo sandwich, uncrustable, 6 vegetables, 2 fruits, 2 grains, milk	☐ 3 pizza, ham sandwich, uncrustable, 3 vegetables, 2 fruits, 2 grains, milk	☐ 4 orange chicken, beef sambusa, ham sandwich, uncrustable, 5 vegetables, 2 fruits, 2 grains, milk	☐
☐	☐ 7 mini corn dogs, uncrustable, 5 vegetables, 2 fruits, 2 grains, milk	☐ 8 garlic french bread pizza, turkey and cheese, uncrustable, 6 vegetables, 2 fruits, 2 grains, milk	☐ 9 burrito bowl, combo sandwich, 6 vegetables, 2 fruits, 2 grains, milk	☐ 10 pizza, 5 vegetables, 2 fruits, 2 grains, milk	☐ 11 crispy chicken, ham sandwich, uncrustable, 5 vegetables, 2 fruits, 2 grains, milk	☐
☐	☐ 14 popcorn chicken, uncrustable, 6 vegetables, 2 fruits, 2 grains, milk	☐	☐	☐	☐	☐

Food Service Management Company

Fixed Meal Contract

School Year 26-27

Template Instructions: A school food authority that participates in School Nutrition Programs and contracts for management of its school food service must use this contract template to meet program requirements.

*With the exception of provisions in this contract template that require information to be inserted, no changes or additions may be made to the standard provisions of this contract template **unless approved by the Minnesota Department of Education (MDE) prior to execution of the contract.** If such changes to standard provisions or additional provisions to the contract template are present, the box in Section 26 is checked and a separate page labeled “Changes to Standard Provisions and/or Additional Provisions” is attached to the contract.*

WHEREAS St. Croix Preparatory Academy School Food Authority (“the SFA”) advertised for proposals for management of its school food service in accordance with the specifications attached and made a part of this Contract and School Nutrition Programs (SNP) requirements, and

WHEREAS Taher, Inc. (“Vendor”) submitted a proposal and has been awarded this Contract as a result, and

WHEREAS the SFA has drafted this Contract to meet SNP and the SFA’s requirements and to reflect the terms offered in Vendor’s proposal.

The SFA and Vendor mutually agree:

1. Scope and Purpose

- a. Vendor will operate the school food service as a benefit to SFA’s students, faculty and staff, in conformance with the SFA’s Sponsor – State Agreement with the Minnesota Department of Education. Vendor will manage the school food service to promote maximum participation in the programs listed and checked below (in Section 1.b.) in compliance with the program requirements of the U.S. Department of Agriculture (USDA) and MDE. Vendor must provide its services in accordance with generally accepted standards of care and best practices in the industry. The SFA and Vendor will ensure all requirements for use of a “Food Service Management Company” found in 7 CFR 210.16 are met.
- b. Vendor will have the exclusive right to operate the SNP for approximately the number of annual serving days as shown on each attached Site Data page. **The SFA may, in its sole discretion, add or remove sites, adjust meal periods, or make other changes at a site at any time unless such change would be a material change to this Contract.**

School Meal Programs

- ☒ National School Lunch Program (NSLP) and USDA Foods Distribution Program (FDP)
- ☒ School Breakfast Program (SBP)
- ☐ SFA to SFA Vended Meal Agreement

Milk Programs

- ☐ Special Milk Program (SMP)
- ☐ Minnesota Kindergarten Milk Program (MKMP)

Afterschool Snack or Meal Programs

- ☐ At-Risk Afterschool Meals (area-eligible - Child and Adult Care Food Program (CACFP))
- ☐ Afterschool Snacks - NSLP

Summer Meal Programs

- ☐ Summer Food Service Program (SFSP)
- ☐ following the SFSP meal patterns
- ☐ following the NSLP/SBP meal patterns
- ☐ Seamless Summer Option (SSO) of NSLP

Child and Adult Care Food Program (CACFP)

- ☐ Child Care Center

- c. Vendor will comply with the regulations and guidance of USDA and MDE that are applicable to the programs being administered, including but not limited to 7 Code of Federal Regulations (CFR) Parts 210, 215, 220, 225, 245, 250, and 2 CFR Parts 200 and 400, and additions or amendments thereto.
- d. All income accruing because of payments by children and adults, federal and state reimbursements, and all other income from sources such as donations, special functions, grants or loans must be deposited daily in the SFA's food service account. Income in excess of expenses will remain in the SFA's food service account.
- e. Vendor will comply with local or state sanitation requirements, including the requirements identified in Section 7 of this Contract.
- f. The SFA will retain responsibility, in accordance with its Sponsor-State Agreement with MDE, to:
- Ensure the food service operation conforms to the SFA's Sponsor-State Agreement with MDE for participation in the SNP.
 - Control the quality, extent and general nature of the food service operation.
 - Control and maintain the school food service account and overall financial responsibility for SNP.
 - Sign and submit forms to MDE including the Sponsor-State Agreement/policy statement, the annual application, and monthly claims for reimbursement, reports, and all correspondence to MDE relating to the food service operation.
 - Distribute, approve or deny, and verify applications for meal benefits, conduct administrative hearings for denied meal benefits, use direct certification data, and maintain the free and reduced-price meals eligibility roster.
 - Establish internal controls that ensure the accuracy of meal counts prior to the submission of each monthly claim, including reviews of meal count data by site, and edit checks of meal counts data compared to attendance.
 - Monitor the food service operation. If the SFA has more than one site, the SFA will perform a documented on-site review of the lunch counting and claiming system at each site prior to February 1 of each year. Nothing in this clause relieves Vendor of its independent supervisory and monitoring responsibilities.
 - Approve menus and recipes, adjustments to menus, and other foods to be served or sold.

- Establish the selling prices for reimbursable and non-reimbursable meals and Non-Program foods.
 - Establish and maintain an advisory board composed of parents, teachers, and students to assist with menu planning.
 - Resolve program review and audit findings.
- g. The SFA and Vendor are jointly responsible to protect the privacy and anonymity of students qualified for free or reduced-price meals, provided that nothing in this clause relieves Vendor of its independent obligation to protect the privacy and anonymity of students qualified for meal benefits.
- h. Vendor will cooperate with the SFA in promoting nutrition education, coordinating the SFA's food service operation with classroom instruction, and implementing the SFA's Wellness Policy.
- i. The SFA reserves the right to maintain, add or remove food and beverage vending machines.

2. Invoicing, Meal Prices and Payment

Vendor must submit invoices by the 10th day of each month. Invoices must reflect the number of meals served during the month at the fixed price **for each meal type**. That is, there must be separate line items for each meal type invoiced, *e.g.* breakfast, lunch. All invoice line items must provide sufficient detail for a reviewer to determine whether the charge is appropriate. For example, a line item for "paper" does not provide sufficient detail.

Any charges outside the scope of this Contract, for any site not reflected on a Site Data page attached to the RFP or specifically bid on the Price Proposal, may not be billed as part of this Contract and must be procured and invoiced separately.

Agreed-upon fixed prices are shown on the attached "Price Proposal", submitted by Vendor with its proposal, accepted by the SFA and incorporated herein by reference. The current school year's meal equivalency factor, as determined by MDE, will be used to determine the number of meals that the non-program food service is equivalent to, for the purpose of paying Vendor for the non-program food service at the fixed meal price paid per school lunch.

Each component of a meal is included in the fixed price of each breakfast and lunch and cannot be billed separately. That is, milk cannot be billed separately; fruit cannot be billed separately; vegetables cannot be billed separately; grains cannot be billed separately; and meats/meat alternates cannot be billed separately.

The fixed meal prices proposed by Vendor on the Price Proposal and accepted by SFA are:

\$ 2.10 per breakfast (SBP).

\$ 3.70 per lunch (NSLP).

\$ _____ per breakfast (CACFP).

\$ _____ per lunch (CACFP).

\$ _____ per afterschool snack (NSLP).

\$ _____ per afterschool snack – At Risk (CACFP).

\$ _____ per At Risk afterschool meal (CACFP).

\$ _____ per Summer Breakfast (SFSP/SSO).

\$ _____ per Summer Lunch/Supper (SFSP/SSO).

\$ 0.55 per milk [this price, and separate billing for milk, only when specifically charged as part of the SMP or MKMP **or** as part of the NSLP as “a la carte”, meaning a milk served to a student in addition to the milk already received as part of a served reimbursable meal]

3. Chargeback Rights

The SFA has the following chargeback rights: If a charge on an invoice is an unallowable charge not provided for in this Contract, the SFA may reject the charge and institute a chargeback. The SFA may institute a chargeback by: withholding the unallowable amount from payment of the invoice with the unallowable charge; recouping the amount from the Vendor’s account; or offsetting the amount against future payments to the Vendor.

The SFA will notify vendor of the chargeback; Vendor must perform any required action on its end to complete the chargeback promptly and fully. There is no time limit on the SFA’s right to a chargeback. The SFA never waives its chargeback rights and can request a chargeback for unallowable charges at any time during the term of this Contract.

Examples of unallowable charges include but are not limited to: delivery fees; interest fees; and bulk supply fees.

4. Meals

The federal regulations which govern the SNP mandate specific meal requirements. The daily required components for a school lunch are: at least one fruit; at least one vegetable; grains; meats/meat alternates; and fluid milk. See 7 CFR 210.10(b).

The requirements for: a school breakfast are found in 7 CFR 220.8(b); afterschool snacks are found in 7 CFR 210.10(o); summer meals are found in 7 CFR 225.16(d); and CACFP meals are found in 7 CFR 226.20.

Vendor’s fixed meal prices have accounted for all of the meal components required by the applicable federal regulations.

Additionally, based on a standard five-day school week, the federal regulations require meal variety, especially when children do not have choices. According to 7 CFR 210.10(c)(2)(iv), a single meat/meat alternate or form of meat/meat alternate (e.g., ground, diced, or in pieces) may not be served more than three times in the same week. The USDA provides guidance for both short (three-day) and long (seven-day) school weeks, and a seven-day service week is within the scope of the NSLP. Requirements of the regulations must still be met even during these short and long service weeks. There are no waivers available for the quality and variety requirements, particularly in juvenile detention centers.

- a. Vendor will serve reimbursable meals, snacks, or milk that meet program requirements for the meal services and sites as indicated on the Site Data page(s) attached to the RFP.
- b. Vendor will serve meals on the days, and at the times, requested by the SFA.
- c. Vendor will comply with the 21-day cycle menus developed by the SFA that were provided in the RFP. Changes may only be made by Vendor after the first 21-day cycle menu with the approval of the SFA. The SFA will approve menus no later than two weeks prior to service.
- d. Vendor will promote maximum participation in the reimbursable meal programs.

- e. Vendor will sell on the premises only those foods and beverages authorized by the SFA and only at the times and places designated by the SFA.
- f. No payment will be made to Vendor for meals that: are spoiled or unwholesome at the time of delivery; do not meet the detailed specifications as developed by the SFA for each food component in the meal pattern; or do not otherwise meet the requirements of this Contract.
- g. The SFA will retain control of the quality, extent and general nature of the food service operation.
- h. Vendor will offer free, reduced-price, and paid reimbursable meals to all eligible children at participating sites.

5. Non-Program Services (Special Functions and Catering)

- a. The SFA may request additional food services such as special functions and catering from Vendor. All catering or special function requests for food service at any SFA site must be requested by the SFA, and no other entity, from Vendor. The SFA will review and approve any request from sites or other entities before formally requesting non-program services from Vendor and will be responsible for billing and payment.
- b. If such services are rendered by Vendor, Vendor must bill the SFA for the actual cost of food, supplies, labor, and administrative overhead related to these services. Pricing for such services will be negotiated outside of this Contract and must ensure that no portion of the Nonprofit School Food Service Account (NSFSA) subsidizes the cost of such services.
- c. All such non-program services must be billed to the SFA separately from the SNP services rendered by Vendor pursuant to this Contract.

6. USDA Foods

a. Use of USDA Foods

The Vendor is responsible for ensuring compliance with the requirements of 2 CFR Part 250, subpart D related to USDA Foods, including, but not limited to: contract and procurement requirements [7 CFR 250.50]; crediting and use requirements [7 CFR 250.51]; storage and inventory requirements [7 CFR 250.52]; and recordkeeping requirements [7 CFR 250.54].

Allowable activities by Vendor are: preparing meals using USDA Foods or using equal quantities of domestically produced commercial foods supplied by Vendor that are of the same generic identity and of equal or better quality; selection and ordering of USDA Foods in coordination with the SFA; storage and inventory management; payment of processing fees or submittal of refund requests to a processor on behalf of the SFA; and remittance of refunds for the value of USDA Foods in processed end products to the SFA.

The SFA and Vendor are expected to work together to order USDA Foods. Vendor is not permitted to request logins to the Fresh Fruit and Vegetable Order Receipt System (FFAVORS). The SFA must request this for Vendor.

b. Credits for USDA Foods

The fixed meal prices offered by Vendor and agreed to in this Contract were calculated without considering the value of USDA Foods to be received for the contract year; receipt of these USDA Foods will reduce food costs to Vendor.

Vendor will credit the SFA for the value of **all** USDA Foods received at the warehouse or processor during the contract year, **even those foods Vendor chooses not to use or does not use during the contract year. Cash values of USDA Foods will be established by the most current information available from MDE at the time the Vendor issues the credit.** Unless specifically indicated by the checked box below, Vendor will provide these credits to the SFA on its monthly bills. Credits will include entitlement and bonus foods and the value of USDA Foods contained in any processed end products.

☐ If this box is checked, Vendor will provide credits for USDA Foods to the SFA less frequently than monthly, but no less than once within the contract year. The frequency and timing of providing credits to the SFA will be:

Vendor will maintain records identifying the types, amounts and cash values of USDA Foods received in accordance with 7 CFR 250.54. Credits for USDA Foods will appear on invoices as separate line items for the value of USDA Foods received at the warehouse and/or processor during the month.

Vendor will also provide credits for USDA Foods that were ordered in the spring survey by the SFA in coordination with the SFA's previous vendor.

After all USDA Foods for the contract year have been received at the warehouse and/or processor, the SFA will reconcile the total credits for USDA Foods provided by Vendor to the total value of USDA Foods received at the warehouse and/or processor using the "USDA Foods Received Report for the Auditor" form.

If the annual reconciliation shows that the SFA has not received full credits from Vendor for the contract year, Vendor will pay any credit amount due to the SFA within 30 days and prior to the close of the contract year. Renewal of this Contract for any additional renewal year cannot occur until the reconciliation for the prior contract year shows that the SFA has been fully credited by Vendor for USDA Foods.

c. Additional Requirements for USDA Foods

Vendor will use all USDA donated ground beef and ground pork products, and all processed end products, in the SFA's food service operation. Vendor will use all other USDA Foods or will use commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA Foods, in the SFA's food service operation. Upon termination of the contract, Vendor will return all unused USDA donated ground beef, ground pork, end products and, at the SFA's discretion, other unused USDA Foods.

Vendor assures the SFA that the procurement of processed end products on behalf of the SFA, as applicable, will comply with 7 CFR Part 250 and with provisions of applicable MDE or SFA processing agreements. Vendor will disclose to the SFA the value of USDA Foods contained in such end products at the processing agreement value. Refunds received from processors must be retained in the food service account. Vendor will not enter into a processing agreement with a processor.

The SFA, MDE, USDA, the Comptroller General, or any of their authorized representatives may perform onsite reviews of Vendor's food service operation, including the review of records, to ensure compliance with requirements for the management and use of USDA Foods.

Vendor accepts liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA Foods.

Vendor will promptly credit the SFA’s food service account for all discounts, rebates, and allowances received by the Vendor associated with the purchase of processed commodity products on behalf of the SFA as well as the full value of USDA Foods.

(Notification to MDE of Change of USDA Foods Distributor: If award of this contract requires the SFA to change its distributor, the SFA must notify MDE of the change by May 15 preceding the effective start date of the contract. If notice is not provided to MDE by May 15, the SFA must request MDE to grant an extension of the deadline for distributor selection.)

7. Food Safety

As required by 7 CFR 210.16(c)(2), Vendor will maintain state and/or local health certifications for any meal preparation site outside of the SFA and will maintain such certification for the duration of the contract. Vendor will comply with food safety inspection requirements set by USDA and must ensure that state and local regulations are met in its facilities.

The SFA will comply with food safety inspection requirements set by USDA for its facilities. The SFA will ensure that state and local regulations are being met by Vendor preparing or serving meals at any SFA facility.

The SFA will be responsible for posting and maintaining, in a publicly visible location, all reports on the most recent food safety inspection and providing a copy of the reports to a member of the public upon request.

8. Substitutions for Medical or Special Dietary Needs

As specified in this section, Vendor will substitute or modify food or beverage items for qualifying students as required by federal law, state law, or the SFA’s policies.

a. Substitutions for Students with a Disability [always applicable]

Vendor must provide substitutions to, or modifications of, meals on a case-by-case basis as required by federal law for students who are unable to consume the regular program meals due to a disability. The SFA is responsible for maintaining “special diet statements” on behalf of students, which must identify the food(s) to be omitted from the student’s diet, and the food(s) that must be substituted.

No additional charge will be assessed to the student for the substituted or modified meal. Vendor may invoice the SFA for any excess costs of providing substitutions. Vendor must identify these charges on any invoices as a line item for “substitution costs” and documentation must be attached to the invoices to substantiate the additional charges.

b. Lactose-Reduced Milk for Students with Lactose Intolerance [always applicable]

Upon the written request of the parent of a lactose-intolerant student, Vendor must make available at least one of the following types of lactose-reduced milk that are specified in Minnesota Statutes 2025, section 124D.114, lactose-reduced milk; milk fortified with lactase in liquid, tablet, granular, or other form; or milk to which lactobacillus acidophilus has been added. A portion of a lactose-reduced milk product may be poured or served from a large container. The SFA is responsible for maintaining the parent’s written request.

c. Non-Dairy Fluid Milk Substitutes ☐ This subsection c. only applies if this box is checked.

In accordance with the SFA's policy and program requirements, Vendor will offer one or more non-dairy fluid milk substitutes that are nutritionally equivalent to cow's milk to all students. Vendor will maintain product information on file to document that the non-dairy fluid milk product(s) meet program standards for reimbursement.

d. Other Substitutions ☐ This subsection d. only applies if this box is checked.

In accordance with the SFA's policy, Vendor may substitute food items within the meal pattern for students who do not have a disability as described in 8.a., based on a request in writing that is accepted by the SFA. Vendor may invoice the SFA for any excess costs of providing substitutions, in the same manner as identified in 8.a.

9. Free and Reduced-Price Meals Benefits

The SFA is responsible for the determination of eligibility for free and reduced-price meals.

The SFA will provide Vendor with a list of students and their category of meal eligibility. The list will be updated, and provided to Vendor, when changes occur in a student's eligibility status. The SFA will not disclose confidential information to Vendor from meal applications and direct certification data that is not necessary for Vendor to determine meal counts.

Vendor will use students' private data, including their eligibility status for school meal benefits, only to provide correct, approved meal benefits to students and to determine accurate meal counts by eligibility category. Vendor's meal counting system must eliminate the potential for overt identification of students eligible for free and reduced-price meal benefits.

10. Books and Records

- a. Vendor will maintain such records (supported by invoices, receipts, or other evidence) as the SFA will need to support its Claims for Reimbursements.
- b. Vendor will submit meal count records in a timely manner, and in no event any later than the fifth day after the last day of the month in which services were rendered. The SFA is responsible for performing edit checks on the meal count records provided by Vendor prior to the preparation and submission of the claim for reimbursement. Vendor must also provide the SFA with a year-end statement.
- c. Vendor will annually provide the SFA with information on food costs and revenues for reimbursable meals and for non-program foods to enable the SFA to determine compliance with program requirements for revenue from non-program foods.
- d. In accordance with 7 CFR 210.23(c), Vendor will retain, and make available to the SFA upon request, all books and records pertaining to this Contract for a period of three years from the end of the contract term (including any renewal term) to which they pertain, for audit, examination, excerpts, and transcriptions by the SFA and state or federal representatives and auditors. If audit findings regarding Vendor's records have not been resolved within the three year record retention period, the records must be retained beyond the three year period, for as long as required for the resolution of the issues raised by the audit.

- e. Upon termination of the contract, Vendor will surrender to the SFA all records pertaining to the operation of the food service, including food and non-food inventory records, menus, production records, product invoices, claim documentation and financial reports. Vendor will not remove state or federal required records from the SFA premises upon contract termination.

11. Employees

Those food service employees performing services onsite pursuant to this Contract will be employees of [choose only one: ☐ the SFA or ☒ Vendor]. (if employees will be employed by the SFA, provisions a through h in this section should be deleted.)

- a. The SFA will have final approval authority regarding the employee assigned by Vendor as site manager.
- b. Vendor will provide the SFA with a schedule of employees, positions, assigned locations, salaries, and hours to be worked. Locations and assignments will be provided to the SFA two full calendar weeks prior to start date of operations. Staffing patterns, except for the site manager, will be mutually agreed upon.
- c. Vendor and the SFA must maintain the same minimum level of employee positions, hours, wages and benefits as listed on the Labor-Fringe Worksheet attached to the RFP.
- d. Vendor will comply with applicable federal and state wage and hours of employment requirements.
- e. Vendor will provide workers' compensation coverage for its employees. Vendor will maintain its own personnel and fringe benefits policies for its employees, subject to review by the SFA.
- f. With respect to the use of the SFA's premises, Vendor will instruct its employees to abide by all policies, rules and regulations of the SFA, which will be furnished in writing to the Vendor and which Vendor is responsible for providing to its employees.
- g. The SFA will provide sanitary toilet and hand-washing facilities for Vendor employees.
- h. The SFA may request, in writing, that Vendor remove any Vendor employee who violates health requirements or conducts herself/himself in a manner which is detrimental to the well-being of the students and Vendor must honor such request immediately and restructure the food service staff without a significant disruption of service.
- i. Vendor will be responsible for supervising and training personnel, including SFA-employed staff. Supervision activities include employee and labor relations, personnel development, and hiring and termination of Vendor management and non-management staff, except the site manager. Vendor will provide the SFA with a list of its personnel policies and employee handbook.
- j. Vendor is responsible for instructing all food service employees in the use of all emergency valves, switches, and fire and safety devices in the kitchen and cafeteria areas.
- k. Vendor must conduct periodic training on food service topics for all food service employees, including required annual civil rights training.

12. Monitoring

- a. The SFA will monitor the food service operation of Vendor through periodic on-site visits to ensure that the food service operation is in conformance with USDA program regulations. If the SFA has more than one site, the SFA will conduct an on-site review of the counting and claiming system at each site no later than February 1 each year in accordance with its Sponsor-State agreement with MDE. If the SFA participates in SFSP, the SFA is responsible for conducting the required SFSP site visits including preapproval visits.
- b. Vendor will maintain the necessary records for the SFA to complete required monitoring activities.

13. Advisory Group/Wellness Policy/Nutrition Standards for All Foods

Vendor will:

- a. In accordance with 7 CFR 210.16(a)(8), participate in the establishment and periodic meetings of the SFA advisory board, comprised of students, teachers, and parents to assist in menu planning.
- b. Coordinate with the SFA as needed to assist in implementation of SFA's wellness policy.
- c. Meet SNP "Smart Snacks" nutrition requirements for: foods sold; Non-Program foods sold; and any other foods served to students during the school day.

14. Use of Facilities, Inventory, Equipment, and Storage

- a. The SFA will make available, without any cost or charge to Vendor, area(s) of the premises agreeable to both parties in which Vendor will render its services.
- b. The SFA may request additional USDA food service programs from Vendor. The SFA reserves the right, at its sole discretion, to sell or dispense food or beverages, provided such action does not interfere with the operation of the SNP. The SFA may expand USDA food service operations outside the confines of the school/school district, such as expansion to non-affiliated charter schools, non-public, neighboring public schools or CACFP, which were not part of the original proposal.
- c. Vendor will maintain an inventory of silverware, chinaware, kitchen utensils and other operating items necessary for the food service operation and at the inventory level as specified by the SFA.
- d. The SFA and Vendor are responsible for equipment replacement, repair and maintenance as identified on the "Cost Responsibility" attachment to the RFP, except that Vendor is always responsible when damages result from the use of less than reasonable care by Vendor employees.
- e. Vendor will maintain adequate storage practices, inventory, and control of USDA Foods in conformance with the SFA's Sponsor-State Agreement with MDE.
- f. Vendor will provide the SFA with one set of keys for any food service areas secured with locks.
- g. The SFA will furnish and install any equipment and make any structural changes needed to comply with federal, state or local laws, ordinances, rules and regulations.

- h. The SFA will be responsible for any losses, including the loss of any USDA Foods, which arise solely due to equipment malfunction or loss of electrical power which are not within the control of Vendor.
- i. All food preparation and serving equipment owned by the SFA must remain on SFA premises.
- j. Vendor will notify the SFA of any equipment belonging to Vendor on SFA premises within ten days of its placement on SFA premises. The SFA will not be responsible for loss or damage to any equipment placed on SFA premises which is owned by Vendor.
- k. The SFA will have access at all times, with or without notice, to all SFA facilities used by Vendor, for purposes of inspection and audit.
- l. Vendor will not use SFA facilities to produce food, meals, or services for any other entities or organizations without the specific approval of the SFA. **If such usage is mutually agreeable, the SFA and Vendor must have a signed agreement that documents the fees to be paid by Vendor for facility usage.**
- m. Vendor will comply with all SFA building rules and regulations.
- n. The SFA, on the termination or expiration of this Contract, will conduct a physical inventory of equipment and furnishings owned by the SFA and used in the food service operation. Vendor will surrender all such SFA equipment and furnishings to the SFA in good repair and condition. Vendor will be responsible for correcting any discrepancies and obtaining any equipment repairs that are not the result of normal wear and tear within 30 days of the inventory.

15. Purchases and Buy American

Foods purchased for use in the food service operation must meet the specifications on the “Minimum Food Specifications” attachment to the RFP, which are incorporated herein by reference.

- a. Any procurement transactions by Vendor for food, supplies and equipment for use in the SFA’s food service operation must be conducted in a manner consistent with the applicable federal regulations (specifically 7 CFR 210.21 and 7 CFR Part 200, subpart D and Part 210) and state requirements.
- b. Pursuant to 7 CFR 210.21(d), Vendor will comply with “Buy American” requirements of the federal regulations and purchase domestic agricultural commodities and products for use in the NSLP and SBP.
 - i. Currently, “non-domestic” food purchases [see 7 CFR 210.21(d)(1)] may not exceed 10 percent of total annual commercial food costs that a SFA purchases per school year. 7 CFR 210.21(d)(5)(ii)(A).
 - ii. Beginning with SY 28 – 29, non-domestic purchases may not exceed 8 percent. 7 CFR 210.21(d)(5)(ii)(B).

16. Sanitation

- a. Vendor will comply with local and state sanitation requirements in the preparation of food.
- b. Vendor will place garbage and trash in containers in designated areas as specified by the SFA. The SFA will be responsible for removing garbage and trash from the designated areas.

- c. Vendor will be responsible for cleaning those kitchen and dining areas indicated on the “Cost Responsibility Detail” attachment to the RFP and incorporated herein by reference. The SFA will clean ducts and hoods above the filter line.
- d. Vendor will operate and care for equipment and food service areas in a clean, safe and healthy condition in accordance with the standards acceptable to the SFA and comply with all applicable laws, ordinances, regulations, and rules of federal, state, and local authorities, including laws related to recycling.
- e. The SFA will provide extermination services, as needed.

17. Licenses, Fees, and Taxes

- a. Vendor is responsible for paying all applicable taxes and fees, including but not limited to excise tax, state and local income tax, and payroll and withholding taxes for Vendor employees. Vendor will hold SFA harmless for all claims arising from payment of such taxes and fees.
- b. ☒ Vendor ☐ SFA must obtain and maintain required licenses or permits, as indicated on the Cost Responsibility Detail.

18. Nondiscrimination

In accordance with federal civil rights law and USDA civil rights regulations and policies, the SFA and Vendor are prohibited from discriminating on the basis of race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity.

19. Emergency Closings

- a. When the SFA becomes aware of any interruption in utility service, the SFA will notify Vendor as soon as reasonably possible.
- b. The SFA will notify Vendor, as soon as reasonably possible, of any delay in the beginning of the school day or the closing of school(s) due to weather or other emergency situations.

20. Nonperformance

- a. In the event of the Vendor’s non-performance under this Contract and/or the violation or breach of the contract terms, the SFA has the right to pursue all administrative, contractual and legal remedies against Vendor and to seek all sanctions and penalties as may be appropriate. The SFA remains responsible to the MDE and the USDA authority for any noncompliance with SNP regulations and will hold Vendor responsible for any amount of meal overclaims (or any other similar fiscal action) charged to the SFA that are attributable to Vendor’s negligence and that occurred during the effective dates of the contract, including based on audit or program review findings.
- b. The SFA must hold Vendor accountable for the full use of USDA foods and perform activities relating to USDA Foods in accordance with applicable requirements in 7 CFR 250. Failure by Vendor to reimburse the SFA for the full value of the SFA’s USDA foods entitlement amount for the school year constitutes a

breach of contract for which the SFA will pursue all administrative, contractual, and legal remedies against the Vendor.

- c. If either party commits a material breach, the non-breaching party may terminate this agreement for cause by giving 60 days' written notice. If the breach is remedied prior to the proposed termination date, the non-breaching party may elect to continue this agreement.

21. Additional Child Nutrition Programs

The SFA may, during the term of the contract, apply for and be approved for additional child nutrition programs, such as SFSP or the CACFP At-Risk Afterschool Care Program, which may be added to this Contract. However, the federal regulations may require the SFA to conduct a new competitive procurement and, therefore, Vendor is not guaranteed the resulting contract from the addition of those programs. Any additional program(s) and fixed meal prices must be documented in an addendum to this Contract.

- a. Any additional program(s) and fixed meal prices must be documented in an addendum to this Contract.
- b. No modifications or addendums may be made to this Contract unless preapproved by MDE. Any addendums or additional documents attached to the standard contract are null and void if not specifically reviewed and approved by MDE before executed.

22. Insurance

- a. Vendor will maintain the insurance coverage set forth below provided by insurance companies authorized to do business in the state of Minnesota. A Certificate of Insurance of Vendor's insurance coverage indicating these amounts must be submitted at the time of contract award.
- b. Vendor must name the and SFA as additional insured on its General Liability, Automobile, and Excess Umbrella policies. Vendor must provide a waiver of subrogation in favor of the SFA for General Liability, Automobile, Workers' Compensation, and Excess Umbrella.
- c. The contract of insurance must provide for notice to the SFA of cancellation of insurance policies 30 days before cancellation takes effect.

Vendor will meet the insurance requirements:

☐

as specified on the Attachment to this Contract;

or

☒

as specified here

- a. Comprehensive General Liability – includes coverage for:
 - Premises – Operations.
 - Products – Completed Operations.
 - Contractual Insurance.
 - Broad Form Property Damage.
 - Independent Contractors.

- Personal Injury.

\$ 1 million Combined Single Limit

- b. Automobile Liability: \$ 1 million Combined Single Unit.
- c. Workers' Compensation-Statutory; Employer's Liability: \$ 500,000.
- d. Excess Umbrella Liability: \$ 2 million Combined Single Unit.

23. Miscellaneous

- a. This Contract must be governed by the laws of the State of Minnesota. Any action or proceeding arising out of this Contract must be brought exclusively in the state or federal courts of the State of Minnesota.
- b. The RFP and Vendor's response to the RFP are incorporated herein by reference. Vendor agrees to comply with the provisions of those documents.
- c. The following documents constitute the entire Contract among the parties with respect to the subject matter hereof and supersede all prior proposals, negotiations, conversations, discussions and contracts among the parties concerning the subject matter hereof: this Contract; this Contract's attachments; the RFP; and Vendor's response to the RFP.
- d. In the event of any conflict among the documents constituting this Contract, the order of priority to resolve the Conflict must be: 1) this Contract and its attachments; then 2) the RFP; and finally, 3) Vendor's response to the RFP.
- e. No provision of the contract may be assigned or subcontracted without the prior written consent of both the SFA and MDE.
- f. No course of dealing or failure of a party to strictly enforce any term, right, or condition of this Contract must be construed as a waiver of the term, right or condition.
- g. The parties acknowledge that each party has had the opportunity to seek the advice of independent legal counsel prior to executing this Contract and that each has read and understood all of the terms and provisions of this Contract and enters into this Contract with the intent to be legally bound.
- h. Any silence, absence, or omission from the contract specifications concerning any point will be regarded as meaning that only the best commercial practices are to prevail and that only materials (e.g., food, supplies) and workmanship of a quality that would normally be specified by the SFA are to be used.
- i. Payments on any invoice will not preclude the SFA from making a claim for adjustment on any item found not to have been in accordance with the provisions of this Contract and/or proposal specifications.
- j. The SFA is responsible for ensuring the resolution of SNP review and audit findings.
- k. This Contract and the SFA's information about its procurement process are subject to review by MDE for the purpose of determining whether federal and state requirements for the SFA's participation in SNP have been met.
- l. MDE and USDA are not parties to this Contract and are not responsible for any action or inaction by the SFA or Vendor.

24. Term, Renewal, Options, Termination

The contract is effective 8/24/2026 through June 30, 2026.

- a. This Contract has four renewal options of additional one-year periods, if mutually agreed to by the SFA and Vendor. Any renewal will use a contract renewal template provided by MDE. Adjustments to fixed meal prices for any renewal period are allowed but will be limited to an increase stated by MDE on the contract renewal template, which is based on the Consumer Price Index.
- b. The SFA and Vendor may only terminate the contract without cause or for convenience if both parties mutually agree to terminate the contract.
- c. SFA or Vendor may terminate the contract for cause as allowed in Section 20 by giving 60 days' written notice.
- d. Neither the SFA nor Vendor is responsible for any losses resulting from fulfillment of the terms of this Contract being delayed or prevented by wars, acts of public enemies, strikes, fires, floods, acts of God, or for any acts not within the control of the SFA or Vendor, respectively, and which by the exercise of due diligence the non-fulfilling party was unable to prevent.

25. Certifications

- a. Vendor executed and submitted with its proposal an "Assurance of Civil Rights Compliance Certification", which is attached to this Contract and specifically incorporated herein by reference. By executing this Contract, Vendor agrees, assures and certifies that it will continue to comply with all of the laws, regulations, orders, provisions, guidelines, directives and policies identified in that Certification throughout the term of this Contract, including any renewal periods, including Title VI and Title VII of the Civil Rights Act of 1964; Title IX of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; 7 CFR Parts 15, 15a, and 15b; the Americans with Disabilities Act; FNS Instruction 113-1, and Civil Rights Compliance and Enforcement – Nutrition Programs and Activities.
- b. Vendor executed and submitted with its proposal a "Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion", which is specifically incorporated herein by reference. If at any time during the term of this Contract (including any renewal periods), Vendor would become unable to certify the statements in that Certification, Vendor agrees to immediately notify the SFA.
- c. Vendor executed and submitted with its proposal the "Certification Regarding Lobbying", which is specifically incorporated herein by reference. If at any time during the term of this Contract (including any renewal periods), Vendor would become unable to certify the statements in that Certification, Vendor agrees to immediately notify the SFA.
- d. Vendor must comply with the Buy American provision for contracts that involve the purchase of food products with Federal funds, pursuant to 7 CFR 210.21 (d) and stated in USDA memo SP 23-2024.
- e. When possible and allowed, Vendor agrees to consider the use of small businesses, minority businesses, women's business enterprises, veteran-owned businesses, and labor surplus area firms. See 2 CFR 200.321.
- f. Vendor agrees to comply with the prohibition on obligating any federal grant funds on certain telecommunications equipment or services as identified in 7 CFR 200.216.
- g. Vendor agrees, to the greatest extent practicable and consistent with law, provide a preference for the purchase, acquisition, or use of goods, products, or materials produced in the United States (including but not limited to iron, aluminum, steel, cement, and other manufactured products). See 7 CFR 200.322.
- h. If the total amount of this Contract exceeds \$150,000, Vendor agrees to comply with all applicable standards, orders and requirements issued pursuant to the Clean Air Act (42 U.S.C. 7401 - 7619q) and the Federal Water Pollution Control Act, as amended (33 U.S.C. 1251 - 1387).

- i. While not apparently applicable to this Contract, if its provisions become applicable to this Contract, Vendor must comply with the Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708). Further, if this Contract exceeds \$100,000, Vendor certifies it will comply with 40 U.S.C. 3702 and 3704, as supplemented by the Department of Labor regulations, 29 CFR Part 5. Under 40 U.S.C. 3702 of the Act, Vendor is required to compute the wages of every laborer on the basis of a standard work week of forty (40) hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week.
- j. The total amount of this Contract is expected to exceed \$10,000. Vendor agrees to comply with the provisions of Executive Order 11375 of the Equal Employment Opportunity Act, and as supplemented in Department of Labor regulations.
- k. While not apparently applicable to this Contract, if its provisions become applicable to this Contract, Vendor must comply with the Davis Bacon Act (for construction contracts in excess of \$2,000). See Appendix II to 2 CFR 200/7 CFR 3019.48.
- l. While not apparently applicable to this Contract, if its provisions become applicable to this Contract, Vendor must comply with the recovered materials provisions of 42 U.S.C. 6962. See 2 CFR 200.323.
- m. While not apparently applicable to this Contract, if its provisions become applicable to this Contract, Vendor must comply with "Rights to Inventions Made Under a Contract or Agreement" See Appendix II to 2 CFR 200; 7 CFR 3019.48.

26. Changes to Standard Provisions and/or Additional Provisions

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If this box is checked, the SFA and Vendor have agreed to modifications and/or additional provisions to this Contract, which have been preapproved by MDE and are attached to this Contract on a separate sheet labeled "Changes to Standard Provisions and/or Additional Provisions". Any modification specifically identifies the section of this Contract that has been modified.

27. Attachments

The following documents are attached to, and incorporated into, this Contract.

- a. Vendor's Price Proposal
- b. Site Data pages
- c. Minimum Food Specifications
- d. Breakfast, Lunch and Afterschool Snack Meal Patterns
- e. Cost Responsibility Detail
- f. Vendor's Assurance of Civil Rights Compliance Certification
- g. Vendor's Certification Regarding Debarment
- h. Vendor's Certification Regarding Lobbying
- i. *Site Recap page*
- j. *Labor-Fringe Worksheet*
- k. *Insurance Requirements*
- l. *Changes to Standard Provisions and/or Additional Provisions*

In Witness Whereof, SFA and Vendor have executed this Agreement.

School Food Authority:	Vendor: Taher, Inc.
Signature- Authorized Representative	Signature- Authorized Representative 
Date	Date 08/04/2026
Name and Title of Authorized Representative	Name and Title of Authorized Representative Bruce Taher, CEO
Name, Address, City, State, Zip	Name, Address, City, State, Zip Taher, Inc. 5570 Smetana Drivr, Minnetonka, MN55343
Contact Name and Number	Contact Name and Number Bruce taher, 952-945-0505
Email	Email b.taher@taher.com

Legal Notice

Attention: Food Service Management Companies

St. Croix Preparatory Academy is requesting proposals for school food service management services. The Food Service Management Company would provide management services according to requirements of the U.S. Department of Agriculture and the Minnesota Department of Education and the federal regulations which govern the school nutrition programs.

To obtain a copy of the Request for Proposal, contact: Jennifer Fuchs

Food Service Management Companies may submit proposals to:

4260 Stagecoach Trail North, Stillwater, MN 55082

St. Croix Preparatory Academy reserves the right to reject any proposal for a sound, documented reason or to reject all proposals if there are an insufficient number of proposals.

A ☐ mandatory ☒ optional [*select one*] pre-proposal meeting is scheduled for 08/10/2026
at 10 am at St. Croix Preparatory Academy.

All proposals must be submitted no later than 10:00 AM on 8/17/2026. All proposals must be delivered in a sealed envelope and addressed to the Jennifer Fuchs and be clearly marked: Food Service Management Company Proposal.

Letter to Food Service Management Companies

Date 7/24/2026

FSMC Name Jennifer Fuchs

Street 4260 Stagecoach Trail N

City, State, Zip Stillwater, MN 55042

St. Croix Preparatory Academy (SFA) will be accepting proposals for the management of its school food service operation for the forthcoming school year. The ☐ mandatory ☒ optional [select one] pre-proposal meeting is scheduled for 08/10/2026 at 10 a.m. at 4260 Stagecoach Trail, Stillwater, MN 55082.

Please respond in writing to indicate whether you will or will not be attending this meeting.

[SFA - select one:]



A copy of the Request for Proposal is enclosed.



To request a copy of the Request for Proposal, contact _____.

Proposals are due by 8/17/2026 at 10 am.

Preferred deliverables of the proposals are as follows:

We need 3 copies of the hard-copy of the proposal and a USB stick of the proposal. First day of school is Aug 17. We have staff in place that can start the school year.

The contracting process is strictly controlled by U.S. Department of Agriculture procurement regulations and any applicable Minnesota laws. Please clear all contact with any district personnel, current vendors, current contractors or board members with me. Any attempt to unduly influence district staff, administration, current vendors, current contractors or board members will automatically disqualify your company from consideration.

If I can provide more information, please call me at 763-645-9907.

Sincerely,



Jennifer Fuchs
Executive Director

Additional Contractual Provision – Non-Program Meal Pricing

Taher, Inc. will provide **non-program meals at a rate of \$4.50 per meal**.

The non-program meal rate applies to meals provided outside of the reimbursable USDA Child Nutrition Programs and will be billed based on the actual number of non-program meals served.

The **\$4.50 per meal rate** is based on the scope of service and operating assumptions included within Taher's proposal. Any material change in service requirements, meal specifications, or program scope may require a mutually agreed-upon adjustment to the rate.

