Geneva CUSD 304
Food Service Update

Presenting Today,

Chris Gargiulo, District Manager
Shacana Watkins, Area Manager
Marshall McCarty, General Manager

Board of Education
Nov 9, 2026



New GM Introduction

Marshall McCarty

General Manager, 25+ years in hospitality

Senior leadership and mentoring in fine dining and hotel food and beverage. Degrees in communication and culinary arts. Geneva resident for 15 years and District 304 parent.



It takes a Village

Apdiel Torres, Executive Chef

Maria Vargas, Supervisor, GHS

Cyndy Muenster, Supervisor, Elementary

Jaimie Carrholda, Supervisor, Middle Schools

Jennifer Gottlieb, Lead, Middle Schools

Marilyn Kreibach, Administrative Assistant

Celebrating Our Long-Term Employees

A partnership built on 43 years of service: Sodexo & Geneva Since 1983

11 food service workers with 20+ years each

280 combined years of experience



Sue Murray 35 years
Nora Dennelly 31 years
Becky Pedersen 29 years
Cheryl Benedict 27 years
Maria Vargas 25 years
Louise Sager 24 years
Mona Nelson 23 years
Peg Aidonis 22 years
Kathy Enzenbacher 22 years
Cynthia Muenster 21 years
Marilyn Kreibach 21 years

Elementary Lunch Lines

More Choice For K–5

Traditional lunch lines replace pre-bagged lunches this school year, allowing more variety throughout the year.

Daily Garden Bar

Variety of fresh fruits and vegetables offered daily.

Viking Meal (offered in all grade-levels)

Students have a choice of entree AND two- 2oz. sides.

Side choices consist of a selection of fruits and vegetables. Additionally, Viking Meals come with an 8oz. 2% white milk or water.



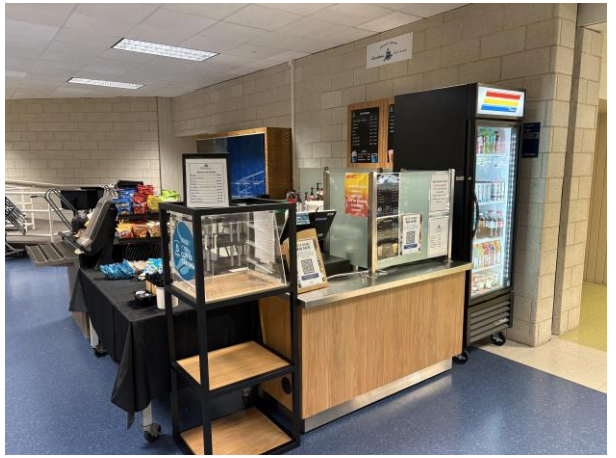
Marketing Calendar First Semester

Farm to School Month



Celebrating the connection between the food we eat and the communities that produce it. Local produce provides the inspiration for our Pop-Up Kitchen on 10/29.

Caribou Café



In October, we invited students to help give our café a new name! Voting has officially wrapped up, and the results are in! Congratulations to Charlotte Force, whose submission, Viking Brew Café, was voted the winner!

Lucky Tray Day



Is it your lucky day? It is if you get the Lucky Tray! Students have a chance to win a prize by finding a sticker on their tray. Lucky Tray Day is scheduled for 11/12.

Hispanic Heritage Month



Our team celebrated Hispanic Heritage Month in October, bringing food and culture together through a celebration of flavors and traditions!

Marketing Calendar: Looking Ahead

November and December Events

NOV
Nutrition Education: Carbohydrates and Protein

Vote & Heard
Holiday Themed Meal
Lucky Tray Day

Native American Alaskan native heritage month

DEC
Menu features: Spicy Turkey Sub & Seoul Street Gricia

International Day of People with Disabilities 12/3, National Cookie Day 12/4

Menu features: Chicken Katsu Sandwich, Firecracker Nugget and Macaroni Bowl

ANNUAL (district survey)

District sends out annual survey to students & parents

Second Semester

Future Chef Challenge

Cooking classes

Pop-Up Kitchens
(**Taste-Testings**)

Nutrislice

Digital menus, signage, food labels, and ordering all in one, streamlined platform for foodservice

Easy-to-Understand Menu Details

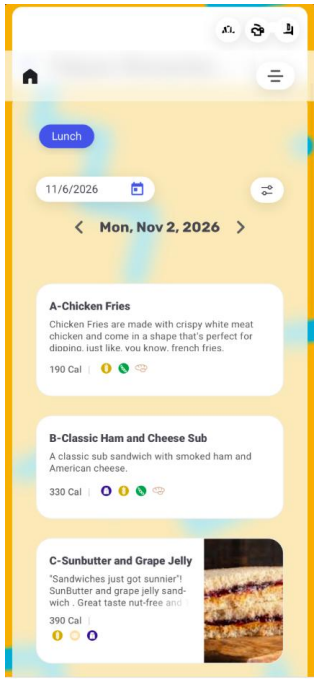
FAQs explain what's included in the price, including Viking Meals and their sides.

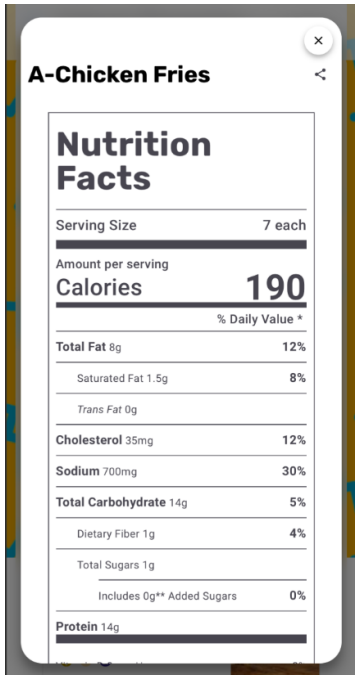
Family Lunch Planning

- Menus posted 2–3 months at a time.
- Nutritional information and pricing.
- New allergen filter.

Viking Meals







Nutrislice **QR Code & Examples**

Culinary

A student-centered dining experience featuring fresh menus, appealing food presentation, and exciting new flavors

The Crave Eatery at GHS

Limited-time offerings to support creativity and cultural events:

- Macaroni Bowl **(LTO)**
- Golden Dragon Orange Chicken **(LTO)**
- Chimichurri Beef or Chicken & Potato Bowl **(LTO)**

Middle Schools and Elementary

Crave items once a month on Tuesdays.



Viking Fuel and Healthy Options

Salads, protein boxes, yogurt and hard-boiled eggs.

Catering Release Date: December

- New catering menus
- Cater a wide variety of events, holiday celebrations, student recognition, PTO **(and more!)**

Partnership Connections

- **PTO**
- **Athletics**
- **Boosters**

Catering

Teacher lunches

Pancake Breakfast

Lions Club





What's Next: Make Geneva a Destination for Food

Building on our foundation through innovation, engagement, and continuous improvement

- **Continue to Elevate Meal Quality:**
  Delivering fresh, flavorful, chef-inspired meals with greater consistency across all grade levels.
- **Expanding Healthy Choices:**
  Introducing new menu variety, global flavors, and nutritious options that appeal to students.
- **Growing Student Participation:**
  Creating excitement around school meals through engaging menus, new food concepts, and student-driven experiences.
- **Strengthening Operational Excellence:**
  Improving service efficiency, reducing wait times, and ensuring a consistent dining experience.
- **Turning Student Feedback into Action:**
  Listening to student preferences and using their feedback to drive meaningful menu and service improvements.

Thank you for your continued support!

Questions?

