



Hastings
Public Schools

Taher Update

October 8, 2025

Prepared by: Jennifer Seubert & Brittney Hirschauer

Students are the heart  *of all we do*

24-25 Highlights

Our partnership with Taher is designed to strengthen the overall food service program while expanding opportunities for students to experience a variety of fresh and diverse foods.

Taher 24-25 Highlights



Current Services Provided - Fund 2

July 1, 2025 - June 30, 2026



\$135,000

CHEF AGREEMENT

Onsite Chef will provide the leadership for menu planning, recipes, grocery specifications, and procurement. The chef will prepare specialty menu items at serving times and rotate during the school year between buildings.



\$25,000

DIETICIAN/MENU PLANNING

Access to Taher's proprietary recipes and dietician to monitor all menu items and recipes for full compliance to USDA requirements.



\$25,000

DIRECTOR SUPPORT & TRAINING

Access to Taher District Manager, training opportunities, site visits from Taher Corporate, access to Taher vendors.

Total: \$185,000

Upcoming Change & Transition Plan

CHEF

The district chef has been offered a new position within Taher. We are using this as an opportunity to re-evaluate what works best for the district long term. We are working with Taher to renegotiate the current contract. The timing of the change is currently unknown, however we would like to be proactive in setting the program up for success.

NEW POSITION

Post for an internal position that would rotate throughout the buildings to do samplings, help with scratch cooking, offer promotional items, etc. Overlap with the district chef will provide a great training opportunity for this new position. This position would be funded from Fund 2 - Food Service.

Proposed Services Provided - Fund 2

Timing TBD



\$35,000

CHEF VISITS

10 Visits per year (Sept - May)
Visits would be a minimum of two days
Chefs would rotate between buildings
High School Senior Picnic would be the May event.



\$25,000

TAHER PROGRAMS & MARKETING MATERIALS

Access to Taher's proprietary recipes
to monitor all menu items and recipes
for full compliance to USDA
requirements.



\$68,000

INTERNAL POSITION

Would rotate between buildings to do
samplings, help with scratch cooking,
offer promotional items, etc.

Taher University - Staff Development for Leads \$800 for 4 hours

Total: \$128,000

October 22, 2025

Board Meeting

Recommendation for approval - New internal position
Cost savings = \$57,000 (Fund 2)

TBD - Board Meeting

Revised contract with Taher





Questions?

