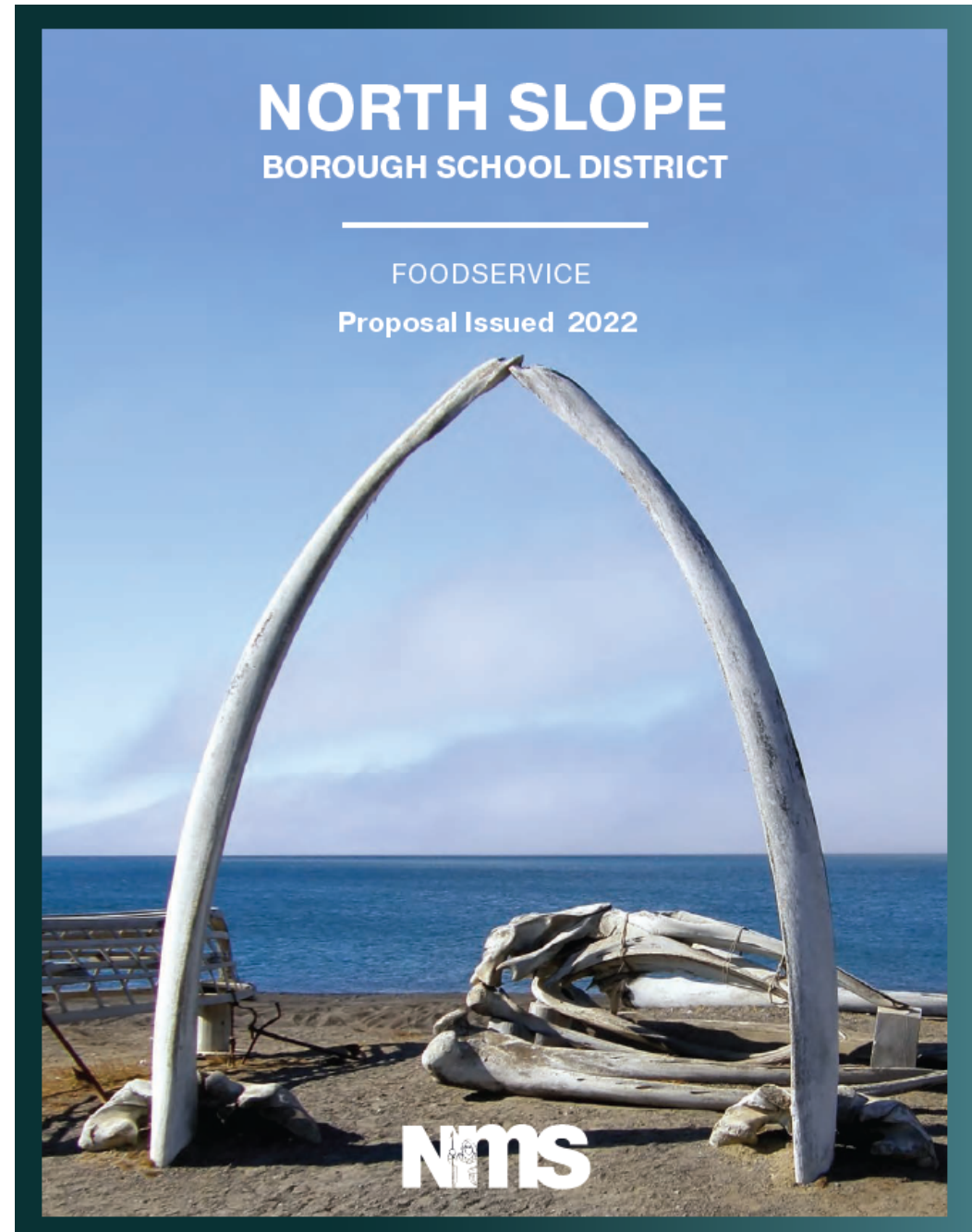


North Slope Borough School District

June 14, 2022



NMS' Value Propositions for NSBSD

Students

- Culinary Excellence!
- Marketing Excitement
- Nutritional Tools (***MINDFUL***[®])
- Chef's Day (Educational Engagement)
- Indigenously Inspired Menus
- Rigorous Food Safety Program

Administration

- Exceptional NSLP Audit Compliance
- Exceptional Fiscal Audit Tracking
- Maximized NSLP Reimbursements
- Commodity/Inventory Efficiency
- Community Partnership BTP
- Depth of Leadership (Bench)
- Training Curriculum for FS Staff



Exceptional Menu Offerings

TASTE⁴

North Slope Borough
School District
Sample Menu

Mains

Monday - Pancake
Tuesday - Breakfast Burrito
Wednesday - Waffle
Thursday - Breakfast Pizza
Friday - French Toast Sticks

Sides

Monday - Hash Browns | Turkey Sausage
Tuesday - Breakfast Potato | Chorizo Sausage Patty
Wednesday - Hash Browns | Ham
Thursday - Breakfast Potato
Friday - Breakfast Potato | Canadian Bacon

Fruit

Monday - Applesauce
Tuesday - Pineapple
Wednesday - Pears
Thursday - Blueberries
Friday - Peaches



Weekly Breakfast

Cereal Bar

Served Daily

Honey Nut Cheerios
Corn Flakes
Raisin Bran
Coco Puffs

Breakfast Bar

Served Daily

Fresh Fruit	Plain Yogurt
Canned Fruit	Strawberry Yogurt
Craisins	Granola
Raisins	Muffins
	Graham Crackers

Beverages

Served Daily

Milk
Orange Juice

This institution is an equal opportunity employer.
Menu subject to change.

Our culinary program is enhanced by the exchange of chef's throughout the United States.

Our minority owner engages globally and generates K12 leading concepts that are providing success stories across the industry.

You can gain the services of industry leaders and the regional touch of a boutique service provider with NMS!

TASTE⁴

North Slope Borough
School District
Sample Menu

Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
Chicken Bacon Ranch Pizza or Cheese Pizza Green Beans Applesauce	Pot Roast Roasted Potato Carrots Dinner Roll Pineapple	Chili Glazed Alaska Halibut Wild Rice Sugar Snap Peas Mandarin Oranges	Pork Chops Scalloped Potatoes Baked Beans Pears Milk	Creamy Pesto Chicken Pasta Broccoli Peaches
Kung Pow Chicken Rice Egg Roll Broccoli Applesauce	Roasted Turkey Mashed Yams Corn Dinner Rolls Pineapple	Baja Alaska Fish Tacos Cilantro Rice Refried Beans Mandarin Oranges	Cheese Ravioli Meat Sauce or Marinara Garlic Bread Sugar Snap Peas Pears	Honey Mustard Pork Loins Mashed Potato Dinner Roll Pears Peaches
Boneless Chicken Wing Dings Choice of sauce Tater Tots Applesauce	Chipotle Meatloaf Sandwich Coleslaw Baked Beans Pineapple	Marinated Alaska Salmon Rice Mediterranean Veggies Dinner Roll Mandarin Oranges	Mac & Cheese Bowl Green Beans Broccoli Pears	Ginger Chicken & Veggie Wrap Rice Peaches
Thai Curry Chicken Rice Broccoli Applesauce	Roasted Chicken Mashed Potatoes Carrots Dinner Roll Peaches	Smokehouse Burger Ranch Fries Carrots Pineapple	Baked Penne Pasta Green Beans Pears	Buffalo Chicken Pizza or Cheese Pizza Sugar Snap Peas Peaches

Ramen Noodle Bowl
Broccoli
Mandarin Oranges

TASTE⁴ TURKEY DELI SANDWICHES
HAM TUNA PASTA CHEDDAR PICKLES

TASTE⁴ MOZZARELLA PIZZA
CABBAGE MUSHROOMS TOFU MARIANARA MARGARITA

TASTE⁴ HALIBUT LOCAL CARIBOU CABBAGE POTATOES SALMON MOOSE

TASTE⁴ CHEESE SANDWICHES ZESTY SANDWICHES ADVENTURE

Daily Garden Bar



Spring Mix	Cubed Ham
Romaine	Garbanzo Beans
Cherry Tomatoes	Raisins
Broccoli Florets	Croutons
Carrots	Shredded Cheese
Strawberries	Crackers
Dressings:	
Ranch	French
Italian	

Served Daily

Milk
Orange Juice

This institution is an equal opportunity employer.
Menu subject to change.

Education and Entertainment Edu-tainment!

[NANA Management Services | Chef's Day on Vimeo](#)



Continuous Marketing

NMS Chef Day 2022 on Vimeo

Hosted by the First American's Museum and NMS' Thirty-Nine Restaurant

Get your forks and spoons ready for Twirls. Choose between spaghetti or penne



Twirls

BUILD YOUR PERFECT BOWL. THE PASTA-BALLIES ARE ENDLESS!

- 1 Choose Your Pasta: Spaghetti or Penne
- 2 Pick Your Protein: Beef Meatballs, Roasted Chicken, Roasted Tuscan Veggies
- 3 Top with Sauce: Marinara or Alfredo
- 4 Enjoy!

Make it a meal! Add a Garlic Sauce and side of roasted broccoli.

TASTE4



STREET TAQUERIA

CHOOSE 2 ENTREÉS:

- TACO AL PASTOR
- AZTEC CORN TACO (V)
- CHICKEN & CHEESE ENCHILADA
- BEEF & CHILI TAMALES

MAKE IT A MEAL WITH:

- + CILANTRO LIME RICE
- + REFRIED BEANS

SHAKE THINGS UP! TRY A PLATTER WITH:

- TACO AL PASTOR WITH REFRIED BEANS
- CHICKEN & CHEESE ENCHILADA WITH CILANTRO LIME RICE

(V) VEGETARIAN

TASTE4

Where "South of the Border" platters are made easy. Choose two items from street ta cos, tamales or enchiladas accompanied by rice and beans. Street Taqueria is a meal you won't want to miss! As a popular choice, Street Taqueria is a healthy and nutritious option and, of course, delicious.



Happy Easter!

CARA CARA ORANGES

NATIONAL SEAFOOD MONTH

CELEBRATE!

1. TRY A NEW RECIPE
2. ADD ANOTHER SEAFOOD MEAL TO YOUR DINNER
3. HAVE SEAFOOD FOR LUNCHEON
4. APPRECIATE THE ABUNDANCE THAT ALASKA HAS TO OFFER

TUESDAY

FRENCH BREAD PIZZA

WELCOME BACK TO SCHOOL

THEY WILL NOT BE JUDGED BY THE COLOR OF THEIR SKIN BUT BY THE CONTENT OF THEIR CHARACTER. -ML

AMERICAN REGIONAL FLAVORS

WORLD OF THE BEST TASTES

HAVE A GREAT SUMMER!

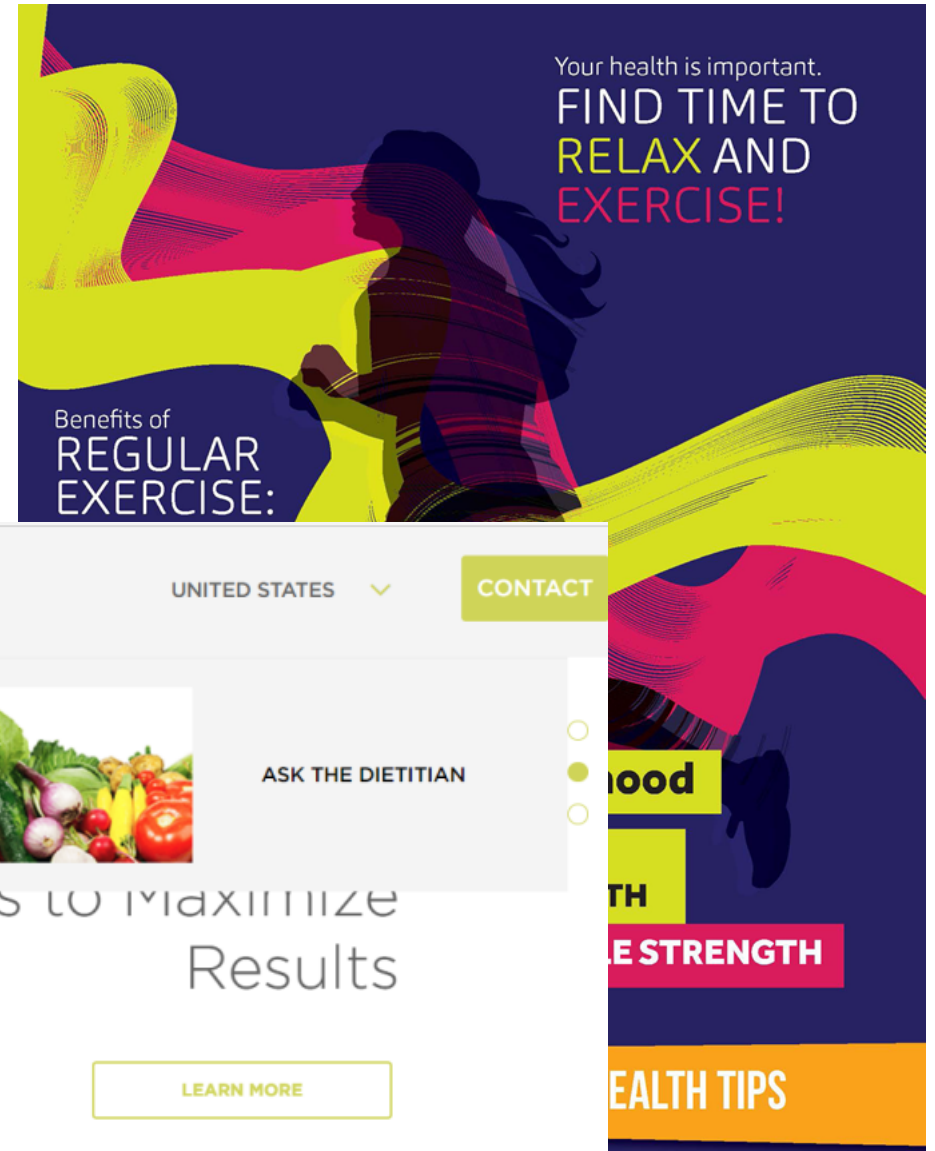
EATLOCAL

THANK YOU TEPALMAR HYDRO TAP

SO MUCH TO CELEBRATE!

MINDFUL® Wellness Resources

NMS managed webpages found on the District sites can offer a one-stop location for monthly nutrition newsletters, menus, feedback/messaging to the kitchen staff and links to School Café and the Mindful website.



ABOUT US ▾ MINDFUL EATING ▾ MINDFUL LIVING ▾ COMMUNITY ▾

UNITED STATES ▾

CONTACT



MINDFUL MEALS & RECIPES



EATING TIPS & TRICKS



ASK THE DIETITIAN

FOODS TO Maximize Results

LEARN MORE



Training and Tracking

For New Employees

TOPS – Training our People + Success! (topic sample)	
Customer Service	Life Skills
Focus on Service Spirit	Succeeding at Work
Who Are Our Customers?	Preventing Sexual Harassment
Learning and Meeting Your Customers' Needs	Equal Employment Opportunity
Moments of Truth	Drug and Alcohol Awareness
Great Customer Service	Quality of Life - What It Means to Our Customers
A Picture is Worth a Thousand Words	Business Integrity: Legal and Compliance Program
Verbal & Non-Verbal Communication	HIPAA and Privacy Rules
Service Recovery	Disaster and Fire Safety Plans
Managing to Successful Customer Interactions	
Delivering Service as a Team	
Food Safety	Custodial Best Practices
Food Safety– Personal Hygiene	Chemical Hazard Communication
Food Safety - HACCP	Chemical MSDS sheets
Food Safety– Thermometers	Hazardous Waste
Food Safety– Food Allergens	Blood and bodily fluids cleaning
Receiving and Storing	Bloodborne pathogens
Preparing and Cooking	Infectious waste handling
Cleaning and Sanitizing	Waste Handling and Disposal
Food Safety Services	Germicide Usage and criticality
Hand washing	7-Step Cleaning
Personal protective equipment	Proper Lifting Techniques



	FOOD SAFETY SKILLS ✓	CULINARY SKILLS ✓	OCCUPATIONAL HEALTH AND SAFETY SKILLS ✓	CUSTOMER SERVICE SKILLS ✓	LIFE SKILLS ✓
First Day (Before Starting Work)	Required Review Must Focus on the 7 TOPS Modules		Accident Prevention Review <input type="checkbox"/>		
	Food Safety Fundamentals Part I - Personal Hygiene <input type="checkbox"/> :30		Chemical Hazard Communication <input type="checkbox"/> :30		
	Inspector HACCP Sinks Sank Sunk* <input checked="" type="checkbox"/> :10		Slip Resistant Shoes <input type="checkbox"/> :15		
	HACCP Habits Poster <input type="checkbox"/>		Personal Protective Equipment <input type="checkbox"/> :20		
First Week OR Days 2-10	Food Safety Fundamentals Part II - HACCP <input type="checkbox"/> :30	Cold Food Preparation <input checked="" type="checkbox"/> :30	On the Job Training (Recognizing Job Hazards) <input type="checkbox"/> :60		
	Food Safety Fundamentals Part III - Thermometers <input type="checkbox"/> :30	Cashier Skills for cash register employees <input type="checkbox"/> :60	Machine & Equipment Operation (if applicable) <input type="checkbox"/> :30		
	Preparing and Cooking <input type="checkbox"/> :30	Knife Skills <input checked="" type="checkbox"/> :60	Pledging Safety First Poster <input type="checkbox"/>		
	Inspector HACCP As Time Goes By* <input checked="" type="checkbox"/> :30				
	Service <input type="checkbox"/> :30	Steaming & Boiling <input type="checkbox"/> :10	OSHA Quick Cards		
	Receiving & Storing <input type="checkbox"/> :30	Frying <input type="checkbox"/> :10	Preventing Slips, Trips & Falls <input type="checkbox"/> :05		Optional * Approximate Time in Minutes :10 Booklet <input type="checkbox"/> Job Aid <input type="checkbox"/> Video <input checked="" type="checkbox"/> Power Point Presentation <input type="checkbox"/> Online Materials <input type="checkbox"/>
		Grilling <input type="checkbox"/> :10	Safer Lifting <input type="checkbox"/> :05		
		Pizza <input type="checkbox"/> :10	Clean Up Safety <input type="checkbox"/> :05		
		Sauté <input type="checkbox"/> :10	Preventing Burns <input type="checkbox"/> :05		
		Stir Fry <input type="checkbox"/> :10	Safe Knife Handling <input type="checkbox"/> :05		
	Roasting <input type="checkbox"/> :10	Fryer Safety <input type="checkbox"/> :05			
	Braising/Stewing <input type="checkbox"/> :10	Avoiding Hazardous Situations <input type="checkbox"/> :05			
	Baking - Preparing <input type="checkbox"/> :10	Child Labor Laws & Safety (if applicable) <input type="checkbox"/> :05			
	Baking - Finishing <input type="checkbox"/> :10				
	Automatic Slicer <input type="checkbox"/> :10	Participating in Safety Committee Meeting* <input type="checkbox"/> :15			



- including:
- Person
- Helper
- Cook
- Food Prep Helper
- Food Service Helper
- Nutrition Assistant
- Stock Worker
- Store Attendant
- Supervisor-Food
- Utility Worker

Learning Map for Food Service Employees

Highest Quality Leadership Team



Glenn Teets

Glenn began his career in 1986 while still in high school, working for a national restaurant chain in downtown Pittsburgh. Finding a passion for cooking and the industry, Glenn attended the Culinary Institute of America (CIA) and earned his Associate of Occupational Studies in Culinary Arts in 1991. Before coming to NMS to manage the University of Alaska Fairbanks foodservice program, Glenn explored many facets of the culinary industry, such as fine dining, private clubs, resorts, and restaurants throughout the United States and Europe.

For more than ten years, Glenn has been responsible for managing the nutrition programs of NMS' largest school districts. He is now considered one of the most experienced general managers in the company specializing in remote K-12 operations. He excels at meeting budgets, passing NSLP audits and navigating the logistical challenges of serving remote Alaska.



Scott Evers

Area General Manager Scott Evers, an American Culinary Federation (ACF) and Certified Executive Chef (CEC) has been a talent at NMS since 2008. Born and raised in Eagle River, AK his roots are in this state – even while his education took him to complete his culinary training at the California Culinary Academy in San Francisco. He brought his talents back to Alaska where he has managed some of the finest kitchens in Anchorage – with rave reviews. He's also owned his own catering company which took him across the state from giant events like Arctic Man to movie sets on glacier locations.



Kari Sellars

Marketing Manager, Kari Sellars' career in marketing has spanned the industries of education, tourism, telecommunications, and seafood. She's written and executed extensive and successful marketing plans to accelerate sales and promotion for her clients.

In her current role as marketing manager for NMS foodservice accounts, she manages large advertising campaigns promoting restaurants, K-12 foodservice and university campus dining programs through print, social media, radio, special events and TV. This includes newsletters, menus and electronic communications.

Eric Billingsley

President

Craig Clemens

Vice President, HSSE

Derrell Webb

VP of Operations

Bec McDorman

Regional RD/Wellness

Dan Javes

Director of Operations

Dawn Kimberlin

VP Marketing/
Communications

Mikel Christopherson

Director, Finance

Dana Tuimalealiifano

Vice President of Human
Resources

Betty Jones

West Coast Director of
Procurement

**Fifty Percent of the NMS leadership
is Native Alaskan**

The NMS Better Tomorrow Plan

- Our role in the community of Utqiagvik and the NS Region

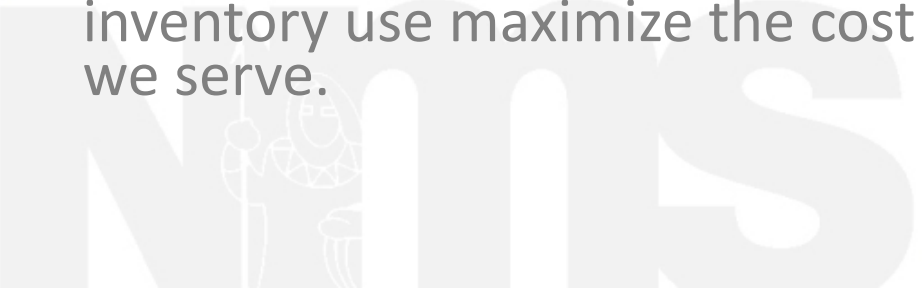
Our 9 Commitments & Objectives			
	Our Impact On Individuals 	Our Impact On Communities 	Our Impact On The Environment 
Our Role As An Employer 	<p>Improve the Quality of Life of our employees, safely</p> <p>80% Employee Engagement Rate</p>	<p>Ensure a diverse workforce and inclusive culture that reflects and enriches communities we serve</p> <p>100% of our segments have gender balanced management teams</p>	<p>Foster a culture of environmental responsibility within our workforce and workspaces</p> <p>100% of our employees are trained on sustainable practices</p>
Our Role As A Service Provider 	<p>Provide and encourage our consumers to access healthy lifestyle choices</p> <p>100% of our consumers are offered healthy lifestyle options everyday</p>	<p>Promote local development, fair, inclusive and sustainable business practices</p> <p>25% of spend on small- and medium- enterprises (SMEs)</p>	<p>Source responsibly and provide management services that reduce carbon emissions</p> <p>34% reduction of carbon emissions</p>
Our Role As A Corporate Citizen 	<p>Act sustainably for a hunger-free world</p> <p>3.6 million annual Stop Hunger beneficiaries</p>	<p>Drive diversity and inclusion as a catalyst for societal change</p> <p>Empower women in communities</p>	<p>Champion sustainable resource usage</p> <p>50% reduction in our food waste</p>



Your School Nutrition Program

- best served by NMS

- With the most diverse menu offerings, we include Indigenously inspired culinary selections
- Our marketing is designed to drive student engagement and educational components
- Our Site Management Team has a network of external support for surge and emerging needs of the schools. Bench depth and strength!
- We train constantly. Everyone gains when the skills are enhanced.
- Our procurement and logistics is second to none!
- We have a stellar reputation with the State of Alaska and every local/regional health department in the state.
- In the end, we save costs. Labor efficiency and strategic inventory use maximize the cost control for every district we serve.



Matt Little Dog
Director of Business Development
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Matt.Littledog@nmsusa.com

Quyanaq

www.NMSUSA.com

NMS

