



Welcome to Revolution Foods

Revolution Foods transforms school food service by providing affordable, healthy meals and nutrition education to schools and programs across California. We partner with Whole Foods Market and other natural food providers to include fresh, natural, organic products. Every meal is home-style, kid-friendly, and made with care daily. School input is critical to our menu development process; we actively solicit feedback to help us create healthy and delicious food that students and faculty want to eat. Examples of our delicious meals include:

Breakfast: morning meal with fresh fruit & milk

(Example: fresh baked blueberry muffin & Fuji Apple)

Lunch: hot & cold entrée with fresh fruit, fresh vegetables & milk

(Example: handmade tamales with roasted zucchini. Served with a Bosc Pear & milk)

Snack: a wide variety with each snack containing 2 components

(Example: organic string cheese with a Navel Orange or organic pretzels with a locally grown peach)

Faculty Lunch: entrée of the day with chef's special side salad

(Example: lunch entrée with Greek pasta salad with feta cheese, tomatoes and cucumber, carrots, sunflower seeds & vinaigrette)

Field Trip Lunch: cold entrée with fresh fruit, & milk delivered the day before consumption in individual paper bags

(Example: Deistel Farms natural turkey sandwich with romaine lettuce, organic cheese, an apple & all natural milk)

A la Carte: our A la Carte products will enable your school to run a healthy snack shack, sell healthier options for a school fundraiser, or make healthier options available during a parent night, faculty meeting, or sporting event.

ADMINISTRATIVE SUPPORT: A School Account Manager dedicated to each school focuses on operational support, is easily accessible via phone or email, and facilitates regular check-ins with staff and performs on site lunch visits with the students. For schools filing for reimbursement, we provide the necessary support and documentation critical for running a successful NSLP- compliant food service program.

NUTRITION EDUCATION: Revolution Foods is committed to providing nutrition education as part of our school lunch program. Revolution Foods will empower students to make healthy food choices through various nutrition education support tools and fun nutritional educational cards with games and fun facts for students.

FOOD STANDARDS: Revolution Foods maintains the integrity and quality of our meals by adhering to the food standards listed below. These food standards may shift over time due to new research in the field of food quality.

- ❖ Every lunch is served with fresh fruit and vegetables.
- ❖ Our meats, baked goods and produce meet Whole Foods Market's quality standards.
- ❖ Our milk is rBST-free and hormone-free and meats are free of antibiotics and hormones.
- ❖ Our food is prepared fresh daily; we do not serve fried, overly processed, or micro-waved food.
- ❖ Our food does not contain high-fructose corn syrup or trans-fats. We feature foods that are free of artificial preservatives, colors, flavors, and sweeteners.
- ❖ We use organic and locally produced ingredients from small family farms whenever possible

RESPONSIBLE BUSINESS PRACTICES: Revolution Foods only partners with food providers committed to healthy, sustainable, environmentally friendly business practices. Our brand means quality and responsibility.

- ❖ We recycle and compost virtually all our kitchen waste.
- ❖ We provide energy-efficient, insulated food storage containers for schools.
- ❖ Our hot food containers are compostable and made with soy based ink.
- ❖ All of our employees are paid above local living wage standards, provided benefits and have ownership in the company.

Want to learn more about Revolution Foods? Please visit us at our website at: www.revolutionfoods.com

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