



revolution<sup>★</sup>™  
FOODS

# ABOUT REVOLUTION FOODS

Revolution Foods transforms school food service by providing tasty, fresh meals and nutrition education to schools throughout California, the Washington DC area, New Jersey, and Colorado. We partner with natural food providers to include only high quality, fresh ingredients in our meals. Every meal is home-style and made with care daily.

Revolution Foods works with natural food partners including Whole Foods Market, Stonyfield Farms, Diestel Turkey Ranch, Massa Organics (Rice), and local farm collaboratives to source natural, fresh ingredients for our meals. Revolution Foods today works with over 300 education programs in the cities and metropolitan areas of San Francisco, San Jose, Oakland, Sacramento, Watsonville, Sonoma County, Central Valley, Los Angeles, Orange County, San Diego, Denver and Colorado's Front Range, Washington DC, Maryland, Virginia, and Newark, NJ, serving over to 70,000 meals daily. These programs include K-12 charter schools, school districts, preschool programs and after school programs

Revolution Foods proud to be the only national school food provider serving meals that meet the USDA Healthy US School Challenge Gold Standard for school nutrition. In addition to providing the highest quality meals, we offer operational support, training, nutrition education, and unparalleled customer service to all our school partners. Through serving students the highest quality balanced meals and teaching them to engage in healthy decisions, Revolution Foods is improving the health profiles of school communities all over the nation. Our school partners have reported higher attention levels in class, fewer disciplinary problems, an increased interest in healthy food, and weight loss amongst students.

Our novel strategy has earned us multiple invitations to the White House to meet with the First Lady's staff and featured stories in publications such as Time Magazine and The Washington Post. Our founder and CEO was recently appointed to the White House Council for Community Solutions.



# WHAT'S FOR LUNCH?

We take pride in our menu creation process, which relies upon the principles of our food philosophy and involves close collaboration with our school partners. Each day we feature a variety of choices for our school partners to select from – allowing each school to customize their meals to fit the needs of their community. It is of the utmost importance that we deliver food that our students and faculty love to eat!

## Lunch:

We offer both hot and cold lunches, as well as vegetarian and dairy free options. Every lunch includes a healthy carbohydrate, a lean protein, fresh fruit and/or vegetables, and low-fat, hormone-free milk. Examples include:

- Spaghetti and meatballs with fresh tomato sauce, served with steamed carrots, grapes and rBST-free milk.
- Handmade Chicken Tamale with Spanish rice, black beans, steamed corn, an apple and rBST-free milk.

## Breakfast:

Every breakfast is served with low-fat, hormone-free milk and fresh fruit. Breakfast items include a selection of all-natural fresh baked pastries, bagels and cereals. Examples of breakfast menus include:

- Honey Sweet Rev-Os cereal served with a plum and rBST-free milk.
- Plain bagel with Organic Valley cream cheese, sliced apples and rBST-free milk.

## Snack:

Snack items include whole grain crackers, organic string cheese, fresh fruit, low-fat yogurt, healthy snack bars, and many other nutritious and delicious foods.

# OUR FOOD PHILOSOPHY

Revolution Foods abides by a strict food philosophy, forming the core of our lunch platform. This philosophy influences every aspect of our operation, from the ingredients we source and use, to the individual meals we craft to the monthly menus we build. Our food philosophy is based in the belief that a healthy diet is based on eating real food. We want students to eat our food and to try new things. We focus on making our meals tasty, fun and interactive. We think it's important to eat a variety of foods – a balance of lean protein from whole muscle meat, whole grains, healthy fats, fresh vegetables, fresh fruits, and calcium/dairy. We cook with few ingredients, and we ensure the ingredients we use are recognizable and not artificial. We believe in eating foods that are close to their original state and avoiding unhealthily processed foods. We offer age-appropriate portion sizes to support kids to maintain and grow into a healthy weight. We believe that to combat obesity, students should eat a balanced diet of fresh, whole foods that taste delicious and satisfy hunger so they aren't forced to fill up with unhealthy snacks and junk food.

Every lunch is prepared fresh daily and is served with fresh fruit and vegetables. Our meats, baked goods and produce meet Whole Foods Market's stringent quality standards. Our meals have:

- NO rBST or hormones in milk and dairy
- NO Hormones OR antibiotics in meat
- NO fried food
- NO High fructose corn syrup
- NO artificial trans fats, ever
- NO artificial colors, flavors or sweeteners

*"Revolution Foods has challenged me to start eating healthy not just at school but outside of school too."*

-Liza Alvarez, Phoenix Academy Student, Aspire Public Schools



# SCHOOL PARTNERSHIPS

Revolution Foods' approach to food service is one based in a fundamental belief in partnership. We provide schools with the highest quality customer service, assigning each one a dedicated Account Manager who is the single point of contact for each school. S/he visits regularly and is reachable at all times during school hours for any questions, inquiries, and/or feedback. Your School Account Manager engages students in the lunchroom, and is available to conduct on site nutrition education at your school. This personal, customized relationship is one of the unique aspects of Revolution Foods' service and demonstrates our commitment to our partners and students.

*"I have to say we couldn't be happier with Revolution Foods. You are truly partners in helping us provide a high quality experience for young children. You are an important part of the village that it takes to raise a child."*

-Laura J. McNair, Site Director  
Bright Future Early Learning Center

## NUTRITION & ACADEMIC PERFORMANCE

By serving fresh and healthy meals to schoolchildren each day, Revolution Foods is contributing to more than their physical well-being. When kids have the necessary nutrients they need to stay healthy, they perform better academically. Studies have demonstrated a strong link between improved nutrition and behavior change, including improved academic performance, including:

- Receiving a school lunch planned within National School Lunch Program parameters is associated with an increase in children's math and reading scores.
- Children who eat a complete breakfast, versus a partial one, make fewer mistakes and work faster in math and number checking tests.
- Children who eat breakfast at school – closer to class and test-taking time – perform better on standardized tests than those who skip breakfast or eat breakfast at home.

## NUTRITION EDUCATION

Revolution Foods provides school customers with access to resources for building a healthier school community. We also have a registered dietitian on staff available to answer any questions about healthy eating. As part of our nutrition education platform, Revolution Foods is proud to offer:

- Iron Chef Quick Fire competitions
- Field Trips to our Culinary Center
- Family Corner newsletter
- Nutrition campaigns
- Cooking demonstrations
- Educational posters
- Nutrition lessons
- Health Fair Booth



# OUR BUSINESS PHILOSOPHY

## **Employee investment:**

Revolution Foods strongly believes in building in the talents and assets of our employees. We strive to create the happiest and highest functioning team possible. We invest in our team in the following ways:

- All of our employees are paid above local living wage standards
- All of our employees are provided benefits and ownership in the company
- We believe in promoting from within the company and do so as much as possible
- We provide opportunities for professional development and skills building training for our employees

## **Minimizing our carbon footprint:**

Revolution Foods believes in creating an environmentally responsible business. We actively engage in these efforts to minimize our carbon footprint:

- Recycling – we have recycling programs in all of our culinary centers and are continually improving them
- Composting – we compost our food goods and divert waste from the landfill to locally-supported composting programs
- Water usage – we use low-flow faucets wherever possible
- Energy efficiency - We purchase Energy Star-rated equipment and energy efficient lighting fixtures in our culinary centers
- Our Oakland culinary center and home office have been certified as a Bay Area Certified Green Business and a Water Smart Business
- Revolution Foods is a certified B Corporation ([www.bcorporation.net](http://www.bcorporation.net))

As we grow, we continue to look for new ways to minimize our impact on the environment.



