

Chartwells Menu Design

Chartwells is committed to providing a safe and nurturing environment for students during mealtimes. We understand the importance of providing accurate nutrition, ingredient, and allergen information for families and students to make informed choices for their health and well-being and we are dedicated to creating a foodservice environment that always ensures information accuracy. Furthermore, we understand the impact that food allergies and medical conditions can have on the life of young people and are committed to strict observance of USDA regulations for accommodating children with a variety of medical needs, including specialized diets. Chartwells works hard to collaborate with school personnel, parents and caregivers, and medical providers to provide a safe food environment.

To ensure each student with food allergies is served a safe and balanced meal, customized menus are developed by the Director of Dining Services in coordination with the Regional Dietitian and Regional Executive Chef. Customized menus are the best way to ensure students on modified menus have access to safe food items that fit within their medically approved plan on a daily basis.

These menu items are procured and purchased to match the modified menu and staff is trained on how to prepare these meals to remove cross contact, all steps to ensure the safety of the student. All items on the special menus are monitored by the Director to ensure that the correct products are ordered, prepared and served. By following these steps, Chartwells ensures the safety of each meal prepared for students needing meal accommodations.

With student inclusion in mind, we also adjusted certain days on the regular public menu available to all students to try and coincide with some of the days on the customized Gluten Free menu developed for North Reading Public Schools.