



New Trier High School
 Winnetka and Northfield Campus
 District 203

About Us

Most successful businesses stem from a desire to make something BETTER. In 1985, Dave McTaggart and Sandy Kasprzak decided it was time to bring better service and food into their own children's school cafeterias. This was the beginning of Quest's FOOD REVOLUTION. (You see, the so-called "Food Revolution" advertised today isn't news to us or our clients.) Since our inception, Quest has been focused on providing fresher, more wholesome, made from scratch foods to school and business communities.

Today, under Mike McTaggart, Nick Saccaro and Sandy Kasprzak's leadership, we continue to expand our reach into new market segments, such as colleges and universities and business dining, by taking a professionalized approach to our core focus of fresh, wholesome foods made from scratch and provided with intensely personal service.

New Trier Quest Team:

Rebecca Cohen, MPH, RD, LDN

Food Service Director (Both Campuses)

Dennis Karim

Executive Chef (Both Campuses)

Pia Fazio

Winnetka Campus Supervisor

**Stations We Will
 Feature This Year:**

HEMISPHEROS

PICANTE


GOOD GREENS



CRUST


**BREAD &
 BOWL**

Quest FMS Food Philosophy



We are passionate about food and we believe in wholesome, nutritious ingredients. That's why we are committed to using items that are healthier for both our bodies and the planet. We do this by:

- Writing menus that feature seasonal and regionally available ingredients.
- Sourcing from local farmers and small producers, and by participating in year-round community sourced agriculture (CSA) programs.
- Serving sensible portions of animal proteins.
- Offering a variety of vegetarian, vegan, and gluten-free options.
- Purchasing sustainable seafood that follows the Monterey Bay Aquarium's Seafood Watch program recommendations.
- Sourcing milk that is local and free of added growth hormones.
- Offering a variety of whole grain breads, pastas, and cereals.
- Using trans-fat free oils, including non-GMO soy oil that are produced in a green facility in Michigan.
- Never using MSG.
- Offering organic, shade grown, fair trade and rainforest alliance coffees and teas.
- Accommodating nutritional and dietary requests. Just let us know.

By purchasing with these standards in mind, and preparing items so that they will be as fresh as possible when served, we support local agriculture, increase nutrition, and intensify flavor.

QUEST MISSION, VISION AND VALUES

Mission

Quest provides the communities we serve with fresh, high quality food, exceptional responsiveness, and intensely personal service.

Vision

We are committed to creating the most enduring relationships in the industry by what we do and how we do it.

Values

INTEGRITY

Do the right thing at all times.

RESPONSIVENESS

We listen and respond quickly to provide the best solutions.

ACCOUNTABILITY

We do what we say, we will do and accept responsibility for the results.

RESPECT

We treat each other better than we expect to be treated ourselves.

EXCELLENCE

We deliver the best experience possible.