

# 2020–21

D'Arbonne Woods Charter School

## Welcome back, SLA Families!

SLA is excited to provide your school community with an exceptional café dining experience for the 2020–21 school year. As an extension of our SLA family, we look forward to offering your children healthy, delicious meal options served by our friendly, caring team.



Go to [sla-dwc.nutrislice.com](https://sla-dwc.nutrislice.com)

## What's New to SLA This Year?

### New Plant-Based Entrées.

In support of the growing interest within our communities, we have developed additional plant-based entrées to complement our existing options. We want to give our students, teachers, and staff the opportunity to explore the nutritional options plant-based meals offer.

### Enhancing and Expanding our Menu.

This year, we are introducing a sweet and savory maple waffle flatbread and a juicier burger made with 100% beef. We are also offering more culturally diverse entrées that include Latin and Caribbean dishes, just to name a few. Check our menu each month to see what's new in your café!

### Growing Our Green Apple Initiative.

We introduced our Green Apple Initiative this past Spring (2020) and want to continue spreading the word! This initiative encourages students, parents, and schools to join us in our movement to be socially responsible and environmentally friendly. Keep a look-out this year for Green Apple Initiatives you can participate in at your school. Visit our SLA website to learn more about our on-going initiatives.



## ACCESS YOUR SLA CAFÉ HUB®

on Nutrislice®

We want your child to enjoy eating meals from their SLA Café starting day one! For your convenience, we have put everything you need to know about the café dining experience all in one place.

- Menus
- Meal Pricing
- Nutritionals
- Online Payments

Click the Bell Icon  
for Full Access



### Lunch

Lunch

« Thu, Jun 11 »

Pineapple Chicken Stir Fry with Rice

Jerk Chicken with Waffles

All American Cheeseburger

Crispy Chicken Sandwich

Meatloaf and Brown Gravy with Rice

Penne Pasta with Meatballs



Download the Nutrislice® App on your mobile device or tablet!

We are excited to welcome our students back to school. We understand and want to address any concerns you may be experiencing. We take the responsibility of feeding your family very seriously and we have dedicated all of our resources to ensuring every precaution and safety measure will be taken when serving meals to your child.

Since school closed in March, SLA Management has been busy operating emergency feeding locations in multiple states and planning for how to safely reopen the new school year. This has allowed us to develop detailed procedures to ensure we are meeting and exceeding best practices established by health authorities.

We want to assure you that we are prepared to feed your family this year and for many years to come.

This institution is an equal opportunity provider.



# Prepared to Safely Serve Our Students

**Listed below are the steps we are taking to ensure increased safety within our foodservice program.**



## Training

All staff will receive additional sanitation training from our long-standing 3rd party vendor SFSPac, the nation's leading school nutrition cleaning and sanitation company, on how to properly sanitize surfaces to eliminate Covid-19 prior to schools reopening.



## Hand Washing

Proper hand washing techniques will be reviewed and all employees will be required to wash their hands at least every thirty minutes, and more frequently when necessary for proper food handling and sanitation.



## Staff Wellness

Employees will be screened for respiratory symptoms and have their temperature taken daily as they report to work. Employees who have a fever at or above 100.4 degrees Fahrenheit or who are experiencing coughing or shortness of breath will be sent home as a precaution. Employees not feeling well will be instructed to stay home.



## Cleaning and Disinfection

In addition to ongoing daily procedures that ensure proper food handling and sanitation, staff will thoroughly sanitize all high touch surfaces after each group of students is served.



## Face Covering

All employees will be required to wear SLA provided face masks and/or face shields while on campus.



## Social Distancing

Our teams will develop, implement and maintain social distance guidelines unique to each school's specifications and needs.



## Gloves

Disposable gloves will be required at all times when on campus. Gloves will be changed every thirty minutes, or more frequently when necessary for proper food handling and sanitation.

## CONTACT US

**Monday-Friday EST**

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