



Nutritious Can Be Delicious!

CKC
GOOD FOOD

OUR VALUES

Integrity

Respect

Passion

Creativity

Communication



CKC's mission is to provide students with fresh, healthy food, creating a strong nutritional foundation for the future. We strive to inspire children and teens to eat healthy food daily, expand their appreciation of foods and cultures from around the world, and to develop a life-long enjoyment of a healthy lifestyle.

Fresh, healthy food.

1185 North Concord Street
South Saint Paul, MN 55075

651.453.1136

ckcgoodfood.com

“What a delicious,
healthy school lunch
- the kids loved it!”

Medium-sized private
school client



CKC Turkey Cheese Sandwich Wrap

CKC Good Food is your expert resource for establishing and operating a vibrant, financially viable, federally compliant school foodservice program. Every day, we offer fresh, healthy meals that kids love while providing the operational support, training and responsive service that ensure all of our schools' programs run smoothly.

Because of our commitment to quality food, we proudly provide over 20,000 breakfasts, lunches, after-school snacks and dinners, and a la carte service daily to private and parochial, and public charter schools; daycare centers; and nonprofit organizations in Minnesota. Let us put our 20 years of school catering experience to work for you and your students, and see why we're one of the best foodservice vendors in the country.

- 40+ menus certified to the Healthy Hunger-Free Kids Act
- Onsite operator of many clients' school kitchens
- Over \$2 million in commodity payments paid back to CKC schools
- Minnesota's leading provider of vibrant, healthy foodservice programs



“The school lunch menu looks perfect - thank you!”

Charter school client

CKC Supreme Beef Nachos

Why Choose CKC Good Food?

Your students and team benefit from our extensive experience in school catering

- Our 20 years of experience has resulted in a deep understanding of students’ preferences and acceptance of foods, state and federal school meal program requirements, and the dynamics facing foodservice directors today.
- With many certified menus developed by our on-staff registered dietitian and executive chef, CKC far exceeds the minimal standards of the Healthy Hunger-Free Kids Act (HHFKA).
- Our from-scratch, age-appropriate menus incorporate a wide variety of foods that appeal to broad tastes and ethnicities.
- We provide meal-server training and food-handling classes for your staff.
- We offer ongoing education and training to help parents and staff encourage kids’ healthy lifestyle choices.
- Our educational resources help you create a fun and interactive learning environment, demonstrating to students that good food is part of a zestful approach to life.

Helping you walk the tightrope of good food and good finance

- We help you maximize your available commodities and entitlements. Our client schools have earned over \$2 million in commodity payments by working with us.
- With a 99% on time, accurate delivery rate even in the toughest weather conditions, you can count on serving your students the finest, freshest food available every day.
- We can recommend a number of preferred providers for foodservice supplies to help you set up and run an efficient kitchen/dining area.
- A secure and convenient online ordering system helps reduce errors and avoid wasted food.
- We provide all biodegradable, disposable food trays, utensils and napkins – some of which are also compostable – to our client schools, reducing labor costs, risk of food-borne illnesses and environmental impact.
- In addition to providing private schools with traditional lunch service, salad bars, hot and cold food stations, and food kiosks, we also help schools create profitable a la carte services.
- We’re the most knowledgeable resource on implementing the federal National School Lunch, National School Breakfast, After-School Snack, Smart Snack and At-Risk After-School Meal Programs.

“Today’s hot lunch was wonderful... many rave reviews... we can’t wait to have it again.”

Charter school client



CKC Grilled Buffalo Chicken Sandwich

Nutritious Really Can Be Delicious!

CKC Good Food has always been extremely progressive when it comes to delicious school meals and nutrition. In 2010, the Healthy Hunger-Free Kids Act (HHFKA) was signed into law, creating new nutritional requirements for the National School Lunch Program (NSLP). While non-NSLP schools are not required to adhere to those guidelines, there are elements of it that may help those schools establish nutritious menus for students.

The Act’s requirements for calorie and sodium limits; increased fruits, vegetables and whole grains; and fewer meat/meat alternatives and bread servings, did not dramatically alter much at CKC but rather validated what we were already doing. We’ve been serving nutritious meals that align with today’s federal guidelines for years while reducing the use of foods with trans-fats and saturated fats, bleached white flour and high fructose corn syrup in our meals.

CKC Good Food provides nutritious, chef-driven meals incorporating quality ingredients

- All menus are chef-prepared, scratch-cooked and taste tested extensively.
- Locally sourced ingredients and sustainable food providers are used whenever possible.
- Our bread products use 100% whole grain.
- Whole-muscle meats are the foundation of our meals.
- Our on-staff registered dietitian has over 20 years of direct school meal experience, designing and implementing school lunch menus as Foodservice Director for some of the state’s largest districts.

Our menus include ethnically diverse and specialty meal options to maintain high student interest

- Menus are based on extensive research on regional and international cuisine, as well as national food trends.
- World culture-friendly menus, including East African, Hmong and Hispanic, expose kids to a vast range of foods.
- Vegetarian and gluten-free meal options are also available.

**CKC Good Food can help you create a vibrant foodservice program.
Call us today at 651.453.1136 to learn how.**



“We learned so much in just our first meeting! Thanks for all you do.”

Large charter school client

Ensuring a Smooth Transition

In partnership with CKC, you can easily implement and manage an award-winning school meal program. You'll be assured you made the right choice in CKC as we:

- Meet with your school leadership to learn more about your school's specific needs.
- Develop recommendations for tailoring a foodservice program to your school's unique needs.
- Maintain ongoing contact and answer any questions you may have along the way.
- Show you and your staff how to use our secure and convenient online ordering system.
- Provide direction on kitchen set-up, delivery procedures, resupply of paper goods and other issues.

You have many options when it comes to school caterers. We hope to be your vendor of choice for years to come.

CKC Asian Chicken Salad

