



Joining
the



Family



Success
feeds
Success

For more than 30 years, Opaa! has provided professional child nutrition services to public school districts. Today, we partner with 1,400 staff to serve over 117,000 meals every day!

By joining Opaa!'s family, your school district is committing to providing a wider array and more nutritional food choices for your students. In fact, student satisfaction and participation levels often rise when Opaa!'s "multi-choice" menus and "scratch-cooking" recipes are introduced to a school for the first time. This is what we like to refer to as "Success feeds Success."

"Success feeds Success" underscores our belief that healthy meals help to fuel successful students who, in turn, grow up to be successful members of our communities. A successful child nutrition program is one of the important links in a thriving community. "Success feeds Success," also acknowledges that Opaa!'s success is dependent upon the success of our partners'—clients, suppliers and staff.

Recognizing that a smooth transition, from being a district-operated system to a nutrition management company, is essential to the program's success, Opaa! makes it one of the highest priorities. We strive to keep the lines of communication open and honest. The Q&A included in the following pamphlet, is just the beginning of our continuing communication efforts; and we welcome any additional questions that you may have about Opaa! partnering with your school district.

Kevin L. Short
President
Opaa! Food Management

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Job Security, Wages and Benefits

If Opaal partners with our school district, are our jobs still secure?

Your knowledge and experience is important to Opaal! We believe that you are the ones who best know the students, the faculty and staff, the daily routines and how the equipment operates. We hope that each of you will continue to serve the student body under Opaal's management.

Will Opaal reduce or eliminate our jobs at some later time after contracting with the school district?

We do not anticipate the need to reduce or eliminate the current work force. Many of our long-standing school districts still enjoy the same employees that were in place at the time we partnered with them.

Will our hours, wages or benefits be cut if our school district contracts with Opaal?!

We know pay and benefits are important to you, and we make every attempt to be fair with our employees and competitive within the market place. Opaal! does not anticipate that a future need will arise to cut the wages, hours or benefits of original food service employees. Your current wages will be factored into a bid that we will provide to your school district.

Will we be asked to put in extra time and not be paid for our labor?

According to Department of Labor laws, all employees must be compensated for hours worked. Any hourly employee working over a 40 week will be paid overtime as stipulated by current law.



The Quality and Quantity of our Food

Will the district serve food of lesser quality or quantity in order to save money?

You can rest assured that Opaa! will never sacrifice the quality of the food it serves to the students and staff, or reduce the quantity to become more economical. Opaa!'s school programs follow all procedures outlined in the National School Lunch/Breakfast Programs and the guidelines of the Missouri Department of Elementary and Secondary Education and United States Department of Agriculture. All foods served will be high quality, properly portioned for the age of the students, presented in an attractive manner, and computer analyzed for nutrition. In addition, our menus can be locally customized to reflect the desires of your students.

How can Opaa! enhance our current food service program when we already provide quality food service to our students?

Opaa! strives to bring additional resources and food service expertise to what the district already possesses. By forming a partnership with Opaa!, the already satisfactory District program can be enhanced to better serve the needs of their student body.



Partnering with Opaa!

With changes in menu items and made-from-scratch cooking, how will we be able to complete the work that is expected of us?

We understand the first few weeks of any routine change can be hectic. Some of our food preparation processes may be new to you or different than what you are used to, but we believe you will soon find these practices to be a positive and exciting change to your daily routines.

Additionally, Opaa! provides employee support that extends long past the initial opening orientation. As part of the transition, we will work with each employee to build on their strengths and offer training when needed.

Will Opaa! allow the food service staff time to keep their kitchens clean on a consistent basis?

Safety is a priority at Opaa! and we have a daily cleaning schedule that allows kitchen facilities to be maintained in a condition that meets or exceeds expectations established by the district and State Health Inspection requirements.

Does Opaa! allow inside and outside groups to utilize kitchen facilities?

The district remains responsible for how they choose to use their school/kitchen facilities and Opaa! will continue to operate the food service facilities in a way consistent with current district practices.

Will Opaa! allow our Family and Consumer Science class to utilize commodity products in the classroom?

Yes, Opaa! allows this practice of using commodities in accordance with DESE regulations, as long as foods are used to directly benefit student classroom instruction.

How does Opaa! feel about the kitchen staff talking to students?

Opaa! strongly believes in fostering a positive and student-friendly environment. We encourage all staff to interact with students in such a way that makes them feel welcome and happy to be at school. We call this hospitality and it is part of our daily mission: “Make Their Day!”

Will Opaa! increase our lunch prices?

Setting lunch prices remains a function of the local district. Each district is responsible in setting lunch prices at a level they feel is fair, and that allows the district to meet expenses for their food service program.



Promoting a Professional Image

Does Opaa! require the food service staff to wear uniforms and hairnets?

Opaa! believes that cooks are professional staff who greatly contribute to the success of the school district. Opaa! provides a stipend to employees to purchase shoes and pants to help create a unified team appearance. Hairnet regulations will be followed in each district as established by their local State Health Agency.



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