



Dining Services FAQ

Who is Metz Culinary Management?

While the name Metz might be new to you, we are a family-owned company that has been providing on-site dining and support services to independent schools like Prince Avenue Christian School for more than 25 years. Our home office is in northeastern Pennsylvania; however, we have a strong presence in 22 states, currently serving 26 accounts in Georgia and 19 other independent schools across the U.S.

What makes Metz different?

Each school we partner with is unique, so we bring customized offerings that fit your school's community. We talk with administrators, families, and students to learn what's important, including fresh from scratch recipes, authentic flavors, locally sourced ingredients, and much more. Each day, you can trust that we will offer sustainable, hormone-free milk and dairy products; cage-free eggs; locally sourced vegetables, fruits, bread, and bakery items.

What will service look like for my student(s)?

When students return to school this fall, they will enjoy a well-rounded, fulfilling meal based on our four-week cycle menu. Services will also vary by grade.

- **PreK-4 Extended Day:** Lunch will be delivered to the classroom each day. Teachers will place orders for their classroom each morning
- **Kindergarten through 12th-grade:** Lunch will be served in the cafeteria. All students have the choice of a cold or hot meal deal:
 - The cold meal deal will include a sandwich, yogurt, cold side, hand fruit, and drink
 - The hot meal deal will consist of a hot entree, soup, veggie, starch, bread, and drink

Students can purchase additional items such as breakfast, desserts, and snack a la carte.

How will my student pay for his or her meal?

Families will be invoiced each month, through FACTS, for purchases made by their student(s) in the cafeteria. Purchases are tracked using the student ID issued by the school. Families can expect to pay \$5.75 for PreK-4 through 4th-grade meal deals and \$6.25 for 5th through 12th-grade meal deals.

What will the menu look like throughout the school year?

Our culinary team has developed a four-week menu cycle that reflects the taste of today's students. In addition to health menu choices for all, we also offer local and ethnic foods with authentic flavors and gluten-free, vegetarian, and vegan options every day. We are deeply committed to sourcing as many of our ingredients as possible. We are able to support some incredible farms and producers that deliver to us weekly, keeping our menu as fresh as the seasons.

To view our weekly menus be sure to visit and bookmark princeavemetz.com.



What can my child do if they have an allergy or food sensitivity?

One of the easiest ways to share your concerns with us is to complete the allergy and food sensitivity self-declaration form on our website, princeavemetz.com. Once we receive your child's information, our general manager will contact you to get any additional information and talk about any special accommodations that may need to be made.

Another way to be proactive in your child's dietary concerns is to use the dietary requirements feature on our online menu. From here, you will be able to filter our daily offerings by allergens and dietary preferences.

Will students and families have any say on how food service is provided this fall?

Absolutely - we will work with the PACS community to solicit as much immediate feedback as possible, with comment cards, online surveys, and most importantly, visible management to listen to questions and concerns. We've tasked our management teams to react quickly to ensure the highest quality food and service. They will do the right thing every day to ensure your students have the best dining experience.

What else should we know?

In mid-July, we will launch our dining website, princeavemetz.com. From here, you will be able to view our menus, hours of operation, complete our allergy and food sensitivity self-declaration form, and so much more.

We look forward to meeting all of you during the August orientation and welcome back events!