

## A MESSAGE FROM YOUR LOKL GOURMET TEAM

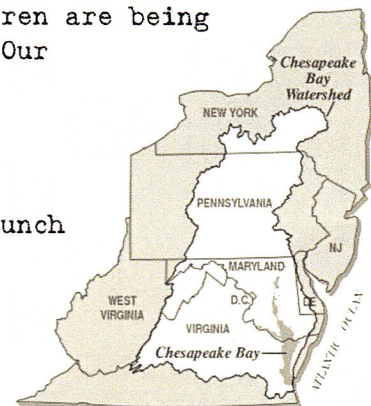
At LoKL Gourmet, we believe that healthy eating habits should start at a young age. Unfortunately, the options presented in school cafeterias across the nation create an environment with little choice. Processed foods high in fat, sugar, and salt have become mainstays and create a negative impact on our children's health and overall development.

The image shows two overlapping menu cards. The top card is for October 2015 and the bottom card is for September 2015. Both cards display a grid of daily lunch options for students, categorized by day of the week (Monday through Friday). The menus include a variety of dishes such as soups, sandwiches, salads, and main courses, all prepared by LoKL Gourmet.

Monthly menus, loved by kids, and parents alike.

Our mission is to change the status quo. Our program empowers families to make informed food choices so that they can rest assured that their children are being provided healthier options at school. Our commitment to responsibly sourcing our ingredients allows us to provide the freshest hand-crafted food available.

Together, with the help of our school lunch partners, we can provide our kids something delicious and healthy while strengthening our local economy and contributing to a vibrant community.

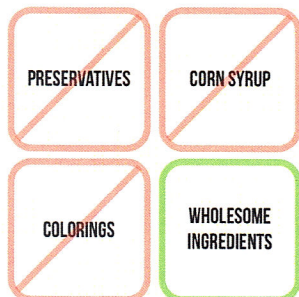


The Chesapeake Bay Watershed provides for many of our farms.

## THE INGREDIENTS OF YOUR FOOD

If our kids can't pronounce it, we won't use it in our recipes. Rest assured your menus use only

wholesome ingredients and are preservative-free, coloring-free, and corn syrup-free. We use organic and local fruits and vegetables wherever possible, and we adhere to USDA's "Dirty Dozen" rule for foods to source organically.



## SCHOOL LUNCHES ARE WHAT WE DO

Our team of food lovers and chefs have been hand-crafting food for private schools in Northern Virginia for over four years. We understand the importance of food quality, food taste, and food consistency as part of the overall student experience. We want to make sure every meal is fantastic for our kids and we work hand-in-hand with schools to innovate and improve.

## SUPPORTING THE FARM-TO-SCHOOL MOVEMENT

The Farm-to-School Act of 2015 supports healthy kids, healthy farms and healthy communities by increasing access among schools to farm-fresh and traditional foods, and increasing participation from beginning, veteran, and socially disadvantaged farmers and ranchers. We continue to show support through its ingredient selection process and its engagement with local schools.

