SchoolCafé

Real Tools.
Real Support.
Real Impact.

GOODBYE, CLIPBOARD.

FROM PAPER TO PROGRESS

A School Nutrition Director's Guide to Less Paper, Better Data & Fewer "Where Is That Form?!" Moments



+ REAL CHALLENGES. REAL SOLUTIONS.

- Digitizing Your Back Office
- AI Without the Sci-Fi
- Audits Without the Archaeological Dig
- The Software Partner Checklist
- More Time for What Matters

LESS PAPER | STRONGER OPERATIONS | MORE TIME FOR KIDS

SchoolCafé

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From digitizing your back office to choosing the right software partner.

A practical guide to less paper, better data, and more time for what matters







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> "Technology should give you **more time** for what matters"

HOW DIGITAL IS YOUR BACK OFFICE?

Many school nutrition programs still run on spreadsheets, paper trails, and manual processes that eat up staff time and make problems harder to catch early. Check off the practices below that apply to your program — the more you check, the more a connected, digital back office could help.

	CHECK ALL THAT APPLY TO YOUR PROGRAM:	✔
1	Our managers still complete production records primarily on paper.	
2	Menu information is entered into multiple systems.	
3	Finding historical information requires searching through files or binders.	
4	Reporting requires combining data manually.	
5	We sometimes discover trends after they've already become problems.	
6	Preparing for reviews requires significant staff time.	
7	Different schools follow different processes.	
8	We manually reconcile point-of-sale cash drawers at the end of each day.	
9	Inventory spreadsheets must be updated manually when physical counts change.	
10	Free and reduced meal applications are processed by hand.	



HOW MANY DID YOU CHECK OFF?

0–2: You're Pretty Connected
3–5: There's Room to Simplify
6–8: Your Clipboard May Be Running the District
9–10: We Need to Talk. 😂

YOUR BACK OFFICE CALLED.

IT WANTS AN UPGRADE!

GOING DIGITAL ISN'T ABOUT FANCY TECHNOLOGY. IT'S ABOUT GETTING YOUR MENUS, PRODUCTION RECORDS AND REPORTS TO FINALLY TALK TO EACH OTHER, SO YOU DON'T HAVE TO BE THE ONE CARRYING MESSAGES BETWEEN THEM.

Let's be honest: you're already running a complex operation. You plan menus that meet USDA meal pattern requirements. You feed hundreds or thousands of students every day. You manage staff, inventory, budgets and a state review that always seems to be "next month." None of that is going away.

What can change is how much of it lives on paper, in your inbox, or in your head.

So what does "digitizing the back office" actually mean?

It doesn't mean technology for technology's sake. It means connecting the pieces you already manage — menu planning, production records, inventory, point of sale and reporting — so information moves with you instead of waiting for you to move it.

When your school nutrition software is connected, a menu you plan on Monday becomes the production record your kitchen managers fill out on Tuesday. What gets served shows up in your reports. What's left over informs next month's forecast. You enter it once, and it goes where it needs to go.

ONE SYSTEM.
ONE SOURCE.
REAL ANSWERS.



How We Got Here: THE FOUR STAGES OF THE BACK OFFICE

Most districts didn't choose a messy system. They built it one fix at a time.

1



PAPER

Binders, clipboards and filing cabinets. Reliable until the binder walks off, or the coffee ring lands on the one record you need.

2



SPREADSHEETS

A big step forward, until there were twelve of them, each with a slightly different version of the truth.

3



DISCONNECTED SYSTEMS

One tool for menus, another for inventory, another for point of sale. Different logins, different reports, same headaches.

4



CONNECTED DIGITAL OPERATIONS

One K-12 nutrition platform where menu planning, production, inventory and reporting share the same data in real time.

What Directors Gain When The Back Office Connects

- Less Duplication
- Fewer Manual Processes
- Greater Visibility
- Better Consistency
- Easier Compliance
- Faster Decisions



THE BOTTOM LINE:

You didn't get into school nutrition for the paperwork. You got into it for the kids in the lunch line. A connected back office doesn't replace your expertise. It gives it room to breathe — and gives you more time for the part of the job that matters most.

PLANNING SHOULDN'T REQUIRE A CRYSTAL BALL.



PLAN SMARTER. STRESS LESS. FEED MORE SMILES.

A menu isn't just a list of food. It's a decision that touches compliance, costs, inventory, production and whether students actually show up for lunch. Here's how digital menu planning lets you see all of that before the first tray goes out.



To everyone else, a school menu looks simple: tacos Tuesday, chicken Thursday, pizza Friday (obviously). But you know every meal comes with questions—compliance, nutrition, cost, inventory, staffing and the big one: will the kids eat it?

That's not picking food. **That's running a logistics company with a nutrition degree.**

Every menu decision pulls a thread.

Menu planning is the first domino in your whole operation. Change one item, and the effect ripples outward:

- **Menu compliance:** meal pattern components, grade groups, weekly requirements.
- **Nutrients:** calories, sodium, saturated fat and added sugars across the week.
- **Costs:** food cost per meal and how it fits your budget.
- **Inventory:** what's on hand, what's on order, and what's about to expire.
- **Student preferences:** what they actually choose, and what ends up in the trash.
- **Production:** quantities, recipes and instructions for every kitchen.
- **Participation:** the menus that bring students back to the line.

ONE CHANGE IMPACTS SO MUCH MORE.

When these live in separate binders and spreadsheets, you only find out something's off after the fact, when the production record doesn't add up, the order comes up short, or a reviewer asks a question you can't answer quickly.

Digital menu planning flips the order of operations. Instead of building the menu and checking it later, the checks happen as you plan.

From Problems to Prevention

- Compare options before you commit with real-time food cost per meal
- See what's in inventory and swap substitutions in minutes
- Automatically check meal pattern compliance as you build
- Identify potential production issues before they become a problem
- Use standardized, portioned recipes and plate-waste trends to plan meals students will actually eat.



Plan once. Adjust with confidence.

No software can guarantee a supplier won't run out of whole-grain tortillas the night before Taco Thursday. But the right menu planning software means that when it happens, you can find a compliant substitute, update the menu, and send new production instructions to every kitchen before the first bell rings.

That's not a crystal ball. It's just a better view.

The Expensive Side of "Oops"

Catch it early. Keep things on track.

Every director has had an "oops." The trouble is that small menu mistakes rarely stay small. Here's how a little slip can snowball, and how a connected system catches it first.

The "oops"	Where it can lead	How your system helps you avoid it
A vegetable subgroup gets missed for the week	Meals that don't meet the meal pattern, which can mean findings and reimbursement at risk during a review	Real-time meal pattern checks flag the gap while you're planning
A last-minute substitution isn't documented	A menu that doesn't match production records, and hours of rework to reconstruct what was served	Substitutions update the menu and production records together
A recipe isn't scaled for the site's counts	Overproduction and food waste, or running out before the last lunch period	Standardized recipes scale automatically to each site's forecast
Sodium creeps over the weekly target	Nutrient levels out of range and corrective action plans to write	Weekly nutrient analysis shows totals as you build
An allergen or ingredient change isn't flagged	Student safety concerns and difficult calls with families	Ingredient and allergen details carry through from recipe to menu
A menu item goes unpopular for weeks	Plate waste, lower participation and lost revenue	Participation and production data show what's not working

Production Records:

The receipts of school nutrition



More than a routine

They're not busywork. They're the record of everything your program did today, and the best clue to what it should do tomorrow.

They tell a story

Each record captures the details of your day:

- **What you planned**
- **How much you produced**
- **What students received (trays)**
- **What was left (leftovers & waste)**
- **What didn't (items that didn't move)**
- **What staff, time and resources were used**

The problem with paper

Paper records get lost, damaged or buried in a binder. Managers have to dig through pages to find information, and it's easy to miss what the data is really saying–like trends, waste or compliance concerns.

When records go digital

With digital records, the story comes to life. You can plan, record and review in real time–turning daily entries into valuable insights.

- **Better forecasting.** See how much each site actually serves
- **Less food waste.** Spot the items that don't move
- **Smarter menus.** Make data-driven menu decisions
- **Stronger compliance.** Keep accurate, consistent records
- **Visibility across sites.** Compare kitchens, find what's working
- **Fairer staffing and ordering.** Base decisions on real data

Start listening

Your kitchens are already telling you what works. Digital production records help you hear them–and use what they're saying to plan a better tomorrow

Example: Daily production record

Menu Item	Planned	Prepared	Served	Leftover	What records tells us
WG Chicken Nuggets	120	118	110	8	A crowd favorite, but you're a little over. Trim prep slightly next time.
Mixed Veggies	100	96	90	6	Kids are taking them. Worth watching plate waste to see if they're eating them.
Fresh Fruit	120	122	118	4	The kitchen made more than planned and nearly all of it went. Plan higher.
1% Milk	125	124	120	4	Right on target.

Key takeaway

Production records aren't just compliance—they're a powerful tool to reduce waste, improve menus, save time and keep your program running smoothly.



SchoolCafé
A CYBERSOFT SOLUTION

LET 2026-27 BE THE YEAR YOU CHOOSE *EFFICIENCY!*

Start Strong. Simplify Back-to-School with SchoolCafé.



Collaborate with Customer Success for a smooth implementation process

Plan menus faster, reduce waste, speed up POS end-of-day, and more

Troubleshoot with Customer Care for quick solutions

Achieve "That Winning Feeling" This School Year

YOUR DATA KNOWS THINGS. ASK IT.

Turning yesterday's numbers into tomorrow's decisions

Here's a secret most directors already know: you are not short on data.

Every meal served, every production record, every point-of-sale transaction, every delivery and every invoice adds another number to the pile. Multiply that by every school, every meal service and every day of the year, and you're sitting on one of the richest sets of operational data in your district.

So why does it still feel so hard to answer a simple question like, "How are we doing?"

Data ≠ Insight.

Because having data and understanding it are two very different things.

Reporting

Tells You what Happened.

- It's the export.
- The printout.
- The monthly summary.
- Shows up after the fact.

Insights

Tells You what Matters.

- It connects the numbers.
- Spots the pattern.
- Leads you where to look.
- Here's Everything vs. Needs Your Attention

Most directors have plenty of reports.
What they're missing is the time to turn those reports into answers.

The Questions Your Data Can Answer

When your menus, production records, point of sale and inventory live in one connected platform, your data can start answering the questions you actually care about:

Participation Trends
Which schools are growing, which are slipping, and when did it start?

Waste
Where are you consistently over producing, and what is it costing you?

Menu Performance
Which items bring students to the line, and which ones do they skip?

Building Comparisons
Why does one kitchen run smoothly while a similar one struggles?

Revenue
How are meal counts, reimbursements and a la carte sales tracking against your plan?

Operational Goals
Are you on track for the targets you set with your superintendent or board?

Food Cost
What does each meal actually cost, and where are costs creeping up?

From Rear-View Mirror to Windshield

With connected reporting and dashboards, you're not waiting for month-end to find out what went wrong. You can see trends as they form, drill into a single school or a single menu item, and share clear, visual summaries with the people who need them.

That changes the conversation. Instead of defending last month's numbers, you're walking into the meeting with a plan for next month.

Rear-View
- See what's worked
- Spot what's not
- Plan what's next

Windshield
- Real-time
- What's happening now
- Make better decisions

Your data has been waiting for you.

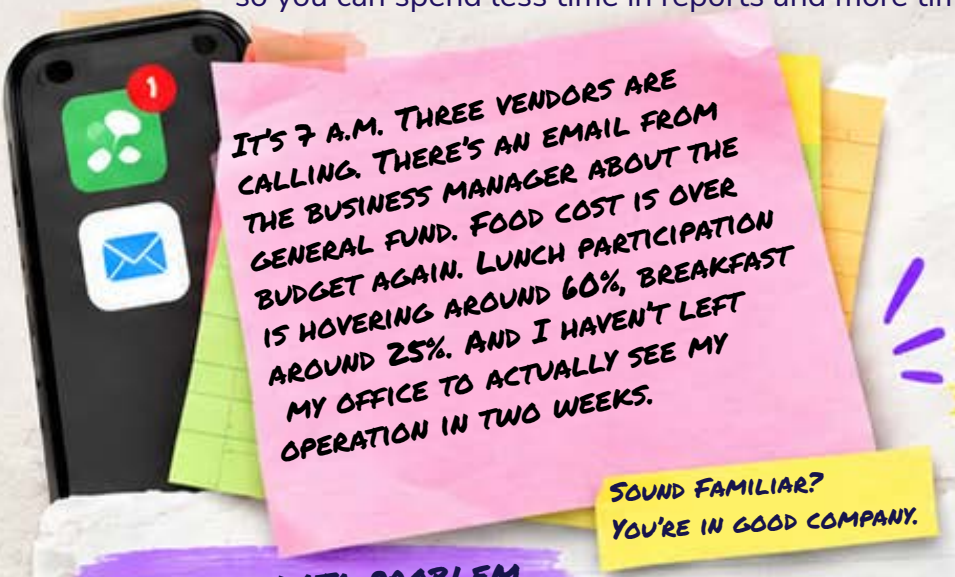
You've been collecting it for years. The right system simply helps it speak up, so you can spend less time digging through spreadsheets and more time making the decisions only you can make.

AI: Your Newest Team Member Doesn't Need a Hairnet.

AI Without The Sci-Fi.



No robots on the serving line. No crystal balls. Just a sous chef for your data, so you can spend less time in reports and more time in your operation.



It's 7 a.m. Three vendors are calling. There's an email from the business manager about the general fund. Food cost is over budget again. Lunch participation is hovering around 60%, breakfast around 25%. And I haven't left my office to actually see my operation in two weeks.

Sound familiar? You're in good company.

You've also probably heard the pitch by now: AI is revolutionizing school nutrition! Maybe. But you still have lunches to serve tomorrow. So let's skip the hype and ask a more useful question:

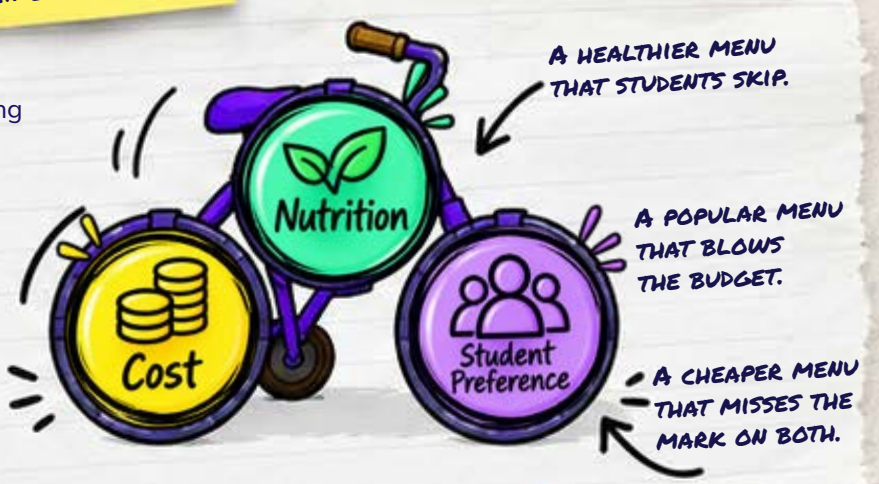
What if your data could help you notice something before you went looking for it?

It's Not a Data Problem.

Most directors aren't short on data. They're drowning in it. Every report, export and dashboard asks for a decision, and the decisions never stop. That's not a lack of information. It's decision fatigue.

And every one of those decisions has to balance what we call the school nutrition third wheel: nutrition, cost and student preference. Push two of them into place, and the third one wobbles.

You don't need more data to manage that balance. You need help seeing which numbers matter today.



Meet Your New Sous Chef.

Think of AI as a sous chef for your data, not a replacement for the director. It does the prep work, so you can make the call.

Recognize patterns.
Spot trends across schools, menus and months that are easy to miss one report at a time.

Surface information.
Bring the important thing to the top, instead of burying it on page 12 of an export.

Ask better questions.
Start with a plain-language question and get a useful starting point, not a blank screen.

Make faster decisions.
Move from "I'll look into it" to "here's what we're doing."



The case of burned pizza.

What it looks like on a real Tuesday.

Forecasting and ordering

Ask your data to forecast the spring menu cycle or calculate product needs at 80% participation. Better forecasts mean tighter inventory and better cost control.



The case of burned pizza

Participation drops at one school, and the data flags it. A kitchen visit reveals the culprit: burned pizza. Culinary training fixes the problem—participation goes up, waste goes down.



The data shows the signal, a human makes the decisions, and the outcome follows.

Two Pathways, Same Questions.

"How much product do I need for the four-week spring cycle at 80% average daily participation?"

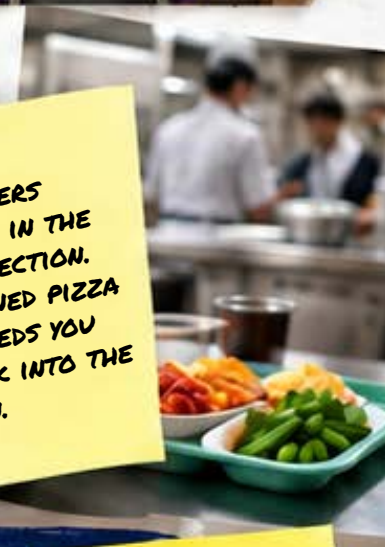
	The Human Pathway	The AI Assisted Pathway
1. Gather	Pull last spring's production records and participation from several places	Ask the question in plain language
2. Crunch	Build a spreadsheet, average the counts, adjust your 80% ADP	Forecast calculated from your own menu cycle and history
3. Check	Double-check the formulas, then double-check again	Review numbers and flag anything that looks off
4. Decide	Finalize quantities and call vendors	Finalize quantities and share the forecast with vendor



Same question. Same person makes the decision.

5 Questions You Should Ask Your Data

- "Which schools are trending down in participation?" — Catch a slide early while there is still time to walk in and find out why?
- "Which menu item consistently performs best?" — Balance the third wheel: what students love, nutrition and cost.
- "Where are we missing our goals?" — Compare budget, goals, and actuals before the business manager asks.
- "Where should my team focus this week?" — Turn a mountain of numbers into a short to-do list.
- "What changed?" — The most powerful question in any operation, answered in minutes instead of days.



The answers point you in the right direction. The burned pizza still needs you to walk into the kitchen.

The data shows the signal. You make the call

Feeling Inspired? Wait There's More

The Audit Is Coming. You can Exhale!



The most review-ready districts don't cram the week before. They treat every day like review day, and they keep their information where they can find it.

Every Director Knows The Moment.

The email arrives: your Administrative Review is scheduled, and suddenly you're tracking down production records, recipes, crediting documents and that one menu change from weeks ago.

You know it all exists. You're just not entirely sure where.



The Great Document Scavenger Hunt.

If your records are spread across paper and a handful of systems, review prep can feel like an archaeological dig:



The binder on a shelf at one of your schools. But which one?



The file cabinet in the central office, third drawer, behind the folder labeled "misc."



The shared drive somewhere between "Review Docs FINAL" and "Review Docs FINAL (2)."



The email inbox where a vendor sent that product sheet two years ago.



The one person who knows where everything is but, is on vacation that week.

None of that means you're disorganized. It means your information lives in too many places.

Every Day Is Review Day.

The calmest directors start preparing for the next review as soon as the last one ends—addressing findings, updating training and regularly checking menus, production records and serving lines. As one former reviewer says,
"You don't always get what you expect, but you do get what you inspect."

They see reviews as learning opportunities, not showdowns, with the shared goal of making sure eligible students receive the right benefits and compliant meals.

You don't always get what you expect, but you do get what you inspect
–Former State Reviewer

What Reviewers are really Looking For.

Reviewers read your records the way you read a production record: they look for the story.



Inconsistencies

A menu that says one thing, a production record that says another, or a school operating differently than expected.



Patterns + Outliers

Sudden jumps in meal counts—or identical counts every day—raise questions.



Compliance + Regulation

Meal components, serving sizes, crediting and nutrient targets, from the monthly menu down to the tray.



Organization

Clear, complete records get a reviewer through your files faster, and out of your office sooner.

> If I had a penny for every greasy production record I've reviewed, I'd be living on an island.
>
> -Former State Reviewer



What Changes when your records are connected.

When eligibility, point of sale, menus, recipes and production records share one connected system, compliance documentation stops being something you assemble at the last minute. It's something you keep as you go.



Plan Centrally

Plan menus centrally, check nutrition and meal patterns, and distribute to every school.



Prepare Consistently

Managers use historical data to plan quantities and give cooks clear preparation instructions.



Document As It Happenn

Production records capture what was served, temperatures, leftovers and carryover — clean, readable and never greasy.



Count + Claim With Confidence

Eligibility updates flow directly to point of sale, ensuring accurate meal counts at every school.



Find Anything Fast

Pull up a menu, its recipes and its production records for any school and any day in a few clicks.

The Real Promise.

No software can promise you'll pass your review. That depends on your program, your people and your practices every day of the year.

What the right system can do is make sure that when a reviewer asks a question, you can answer it with confidence, because your information is accessible, organized and complete.

That's not a guarantee. It's something better: peace of mind you can find in a few clicks

"Everyday is Review Day. With the right system, that's a relief, not a Threat."

Through a Reviewer's Eyes.

Tips from someone who's sat on the other side of the table.

1. Ask for the checklist.
2. Make a file for every item.
3. Read the off-site questionnaire closely.
4. Answer what's asked..
5. Remember it's an open-book test.
6. No vendor substitutions during your review month.
7. Keep review week simple.
8. Give staff the answers.
9. Track training hours.

Okay, But Does It All Talk to Each Other?

Same goal. Connected data. Less work.

Going digital doesn't mean collecting more tools. It means making sure the ones you use actually share what they know.

By now you might be thinking: "Great. So I need a menu planning tool, a production tool, an inventory tool, a reporting tool, a point-of-sale system and something for AI. That's six more logins and six more vendors to call."

Take a Breath

That's the one outcome we're trying to help you avoid.

Plenty of districts have already gone digital one piece at a time. A new tool for menus here, a spreadsheet template for production there, a separate system for sales. Each one solved a problem. Together, they created a new one: nothing talks to anything else.

Islands don't make an operation.

When your tools don't connect, you become the bridge between them. You're the one retyping, exporting, copying, pasting and double-checking. Here's what that looks like:



Menu planning shouldn't live on an island from production.

When menu planning and production records aren't connected, every change must be entered twice.

Production shouldn't live separately from reporting.

If what your kitchens prepared, served and threw away never reaches your reports, you're making decisions with half the story.

Reporting should't require somebody to manually combine five files.

When answers require multiple exports and merged spreadsheets, they often come too late to matter.

Islands don't make an operation.

1 → 2 → 3 → 4 → 5 → 6

Plan a Menu
for nutrient analysis, meal pattern checks and costs update as you go.

Becomes the Production Record
at every kitchen, with recipes and quantities already filled in.

Kitchens Prepare, Serve + Record
what was prepared, served and left over flows back to the office.

Point-of-Sale Data
show what students actually chose.

Inventory Updates
reflects what was used and what needs to be ordered.

Reports + Dashboards
pull it all together, so you can see the whole picture and plan the next menu smarter.

One entry. One source of truth. One login for your team to learn

The magic isn't in any single tool.

> "The magic isn't digitizing one process. It's connecting the operation."

It's tempting to judge software one feature at a time: the best menu planner, the fanciest report. But the real value shows up in the spaces between those features, where information either flows or gets stuck.

When everything is connected, a small change in one place is reflected everywhere it matters. That's when the time savings, the confidence and the insight from every other section of this zine really start adding up.

One Change, Two Back Offices.



Same Change. A Very Different Day.

Follow one everyday change through two versions of the same district. The trigger: the vendor is out of whole-grain tortillas for Taco Thursday.:

Step	Disconnected Back Office	Connected Back Office
1 Update the menu	Edit the menu spreadsheet, then re-check the meal pattern by hand	Swap the item; nutrient analysis and meal pattern checks update automatically
2 Tell the kitchen	Email or call every site manager and hope they see it	Production records update at every site
3 Record production	Managers cross out and handwrite the change on paper	Managers record the substitute right on the tablet
4 Adjust inventory	Update a separate inventory sheet later, if someone remembers	Inventory reflects what was actually used
5 Report on it	Merge five files at month-end to figure out what happened	It's already in your reports and your review documentation
Total Time	Most of a morning and a few phone calls	A few minutes

The School Nutrition Software Dating Checklist

Don't Just Buy Software. Choose a Partner!



Right People
Right Support
Long-Term Fit

Great demo. Very charming. Said all the right things. But are you compatible?

A polished demo. A charming sales rep. All the right answers. It's so easy to feel like you've found "the one." But the real test comes after the contract is signed — when implementation begins, your team starts using it every day, and the little details start to matter.

Choosing school nutrition software isn't just a purchase, it's a long-term relationship. This company will be in your kitchens, your reports, your state review prep, and your budget meetings. So, it's important to look beyond what the software can do and ask: what does the partnership actually look like.

A demo shows you the product on its best day. A partner shows up on its worst.

More than software. A partner in what you do.

Look past the first date.

A demo shows a product at its best. The real test is how it performs through everyday challenges, state reviews and changing regulations. The right partner supports your team and grows with you long after the demo.

How to use this checklist.

1. Bring it to every demo. Ask each vendor the same questions.
2. Ask for proof, not promises. Request real examples and references.
3. Talk to their customers. Hear from other directors about their honest experiences.
4. Invite your team. Include the people who will actually use the software every day.
5. Score as you go. Compare notes to find your best long-term partner.

The School Nutrition Software Dating Checklist

Twelve questions to ask before you commit.

Good questions lead to great partners.

#	The Question	Ask Them	Green Flag	Red Flag
1	**Do they really get you?**	Is K-12 school nutrition your primary focus, or just another market?	Deep understanding of K-12 nutrition and your unique challenges.	Generic answers or seems new to K-12 nutrition.
2	**Do they get along with your friends?**	How does your software work with our other systems (SIS,Finance, HR)?	Strong integrations and a connected ecosystem.	Works in a silo or limited integrations.
3	**How's the move-in going to go?**	What does implementation look like, and how do you handle data migration?	A clear plan, timelines, and hands-on support for migration.	Vague process or leaves your team to figure it out.
4	**Will they teach you their love language?**	What kind of training do you provide, and is it ongoing?	Role-based training, mutiple formats, and refresher opportunities.	One-time training with little follow-up.
5	**Are they still around after the honeymoon?**	What does post-go-live support look like?	A dedicated team and proactive check-ins after launch.	Support drops off once you go live.
6	**Do they text back?**	How quickly can we expect a response when we need help?	Fast, knowledgeable support with multiple contact options.	Slow response times or hard to reach support.
7	**Are they growing as a person?**	How often do you release updates, and what's on your roadmap?	Regular updates, clear communication, and a visible roadmap.	Infrequent updates or an unclear future plan.
8	**Can they handle your family?**	Can your system scale for our district size and complexity?	Proven success with districts like yours, from small to large.	Limited experience with your size or complexity
9	**Are they a good listener?**	Can you show us reporting dashboards, and can they be customized?	Easy-to-use, flexible dashboards that help you make decisions.	Rigid reports or requires extra help to get useful data.
10	**Can you trust them with your secrets?**	How do you ensure data security and privacy?	Strong security practices, compliance standards, and clear policies.	Unclear security measures or evasive answers.
11	**Do they actually hear you?**	How does customer feedback influence your product?	Active customer advisory groups and visible product changes based on feedback.	Little customer input or no evidence that feedback is used.
12	**Are they ready for real life?**	How do you handle school nutrition's compliance complexity?	Up-to-date on USDA regulations with tools to help you stay compliant.	Lacks school nutrition expertise or struggles with compliance updates.

Compare your Top Vendors.

Vendor Name	1	2	3	4	5	6	7	8	9	10	11	12	Total/60	Notes
Vendor 1	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐		
Vendor 2	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐		
Vendor 3	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐		

SchoolCafé Implementation ROADMAP

Phase 1

Invest in smart automation with SchoolCafé

No more paper records—save time, remain compliant, and control costs.

Phase 2

Implement with Customer Success

Receive support via phone, Teams meeting, or field visit (+ custom training documents).

Phase 3

Kickstart the year with greater efficiency

Plan menus faster, reduce waste, speed up POS end-of-day, and more.

Phase 4

Troubleshoot with Customer Care

Receive support via phone, email, or human-operated live chat if/when you have software questions.

Imagine your Monday Looking Like This

Forget the features for a minute, picture the day.

It's 7:15 on a Monday morning.
You arrive with hot coffee, no missing forms to chase down, and no stacks of production records waiting for you.

Instead of hunting down paperwork, you can see what's happening.

The business office needs a participation update for Thursday's board meeting. What once took days and multiple exports now takes minutes—before your coffee gets cold.

Instead of waiting for someone to build a report, you can access the information yourself.

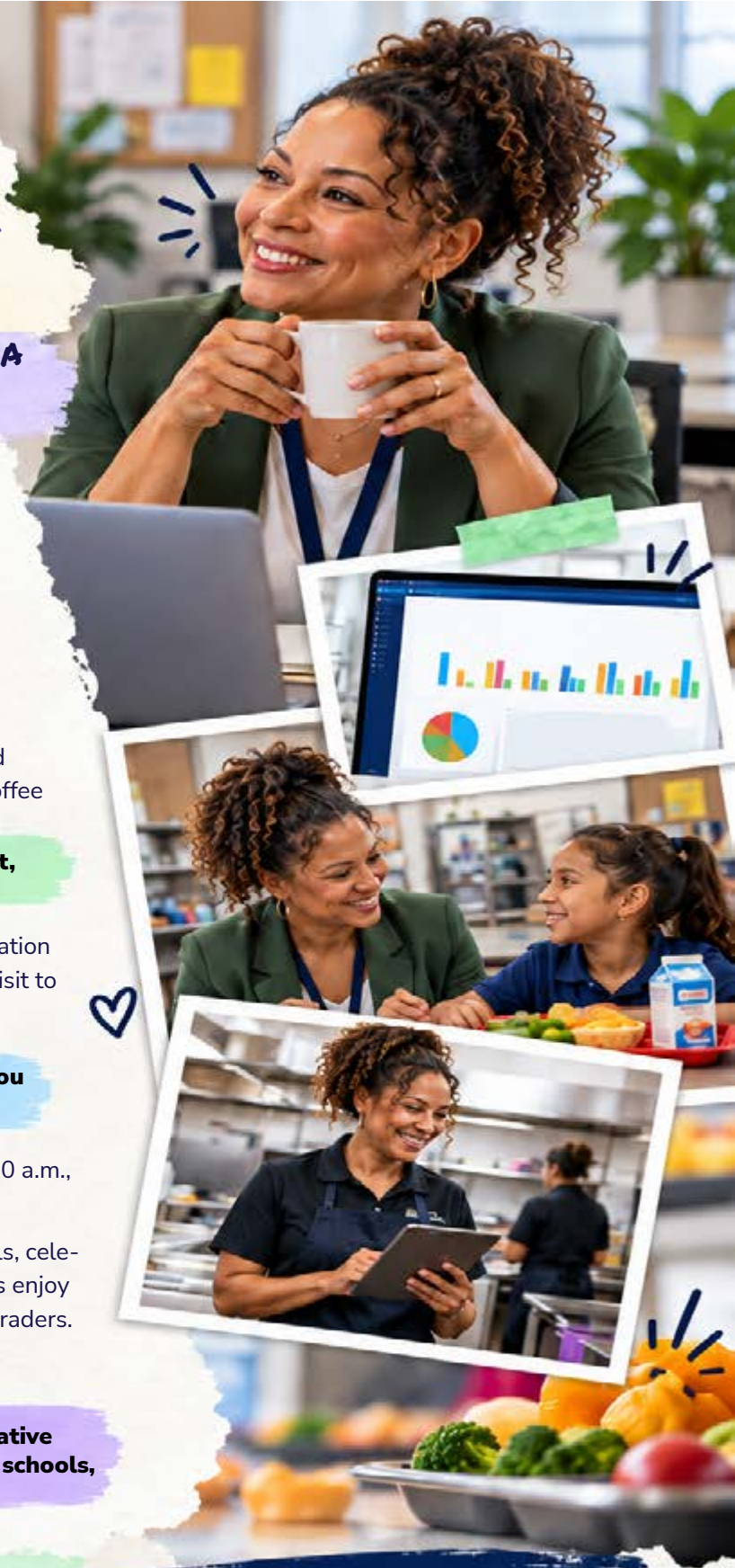
You spot a small but steady decline in lunch participation at two elementary schools and plan a Wednesday visit to talk with their managers.

Instead of discovering a problem weeks later, you spot the trend early.

And then something remarkable happens. It's only 10 a.m., and your admin work is done.

Now you can focus on what matters—visiting schools, celebrating a new manager's success, watching students enjoy their meals, and gathering menu ideas from fourth graders. (Spoiler: It's pizza. Always pizza.)

Instead of spending the afternoon on administrative cleanup, you're coaching the managers, visiting schools, talking to students and planning ahead.



This isn't a fantasy

It's what happens when your menus, production records, inventory and reports finally work together, and when the hours you used to spend chasing information come back to you.

You didn't get into school nutrition for the paperwork. You got into it for the kids.

Technology shouldn't take you farther from your mission. It should give you more time for it. And the mission is feeding kids.

SchoolCafé

Ready To Simplify School Nutrition?

SchoolCafé is a fully web-based school nutrition solution that streamlines menu planning, production, inventory, POS, Family Hub, and reporting with AI-powered insights and a team that's here to support you.



Web-based
Access anywhere

Secure
Your data. Our priority

ADA Compliant
Inclusive for all.

Always Accessible
Access anywhere

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A little Laughter, Some Education, & Lots Of Empathy.