

**FUEL UP
ON GOOD
FOOD**

We're more than a healthy meal...

Gourmet Gorilla was created when two parents decided that when it came to school meals, kids deserved better. After receiving their son's first school menu, two parents noticed that many ingredients were unrecognizable, and so began their mission to bring healthy and freshly prepared meals to schools. They used the experience of feeding their two sons, USDA nutritional guidelines, and the seasonal growing calendar to develop kid-inspired meals with sustainably grown ingredients.

Serving Schools in our Community

We believe that our practices contribute to raising the quality standards of school meals and that by raising these standards we can create benefits for public health, regional agriculture, education, culture and communities. We can't do it alone. We are proud to partner with like-minded organizations to create a sustainable and inclusive food system. **Some of our differentiating factors are:**



- Over 90% of menu items are made from scratch
- Proven sourcing from **local** producers, 70% of ingredients are local or sustainably sourced.
- All meals produced and delivered from a central commissary in the Chicago area
- Experience hiring from local Chicago community workforce organizations such as Heartland Alliance, World Relief, Catholic Charities and Instituto Del Progreso Latino.
- 100% fresh fruit offered daily on all menus, majority pre-cut.
- Compostable and or biodegradable packaging used for grab n go meals
- Locally based and woman-owned company
- Committed to providing foods **100% free from:** Hydrogenated or partially hydrogenated vegetables oils (trans fat), high fructose corn syrup, hormones and antibiotics, artificial sweeteners, artificial colors and flavors, artificial preservatives, and bleached flour.

90%

average lunch participation



Reimbursable meals are our jam!

We create the best quality meals for our students, designed specifically to meet the requirements of K-12 schools. Almost 90% of our meals are made fresh from scratch each day, and 70% of our ingredients are sourced from local and sustainable purveyors!



easy as ...

1

Choose Program & Meals

- Family Meals
- Unitized Meals
- Ala Carte
- Multi- day Boxes
- Salad Bars
- Breakfast
- Lunch
- Snack
- Supper

2

Service Model

- FSMC
- Vended
- Menu Consulting

3

Implementation

- Pre-launch staff training
- Online menu & production records
- Audit support from our in-house dietitians.
- Marketing programs to drive engagement and participation

Contact us at info@gorillakids.com or 877-219-3663 for more information.

For the past 15 Years Gourmet Gorilla has successfully worked within the National School Lunch Program, CACFP and Summer Feeding Programs to:

- Provide FSMC and Vended Food Services
- Utilize tools like AI and to measure meal program success
- Ensure equitable access to kid-inspired, chef-crafted, highly nutritious food that **exceeds** the requirements of most schools
- Design nutritional meal programs that **consistently provide delicious and healthy meal** choices served by an engaging staff that operates responsibly and transparently

