



a message from

NORTH YARMOUTH ACADEMY

NYA

Welcome to NYA's New Dining Plan

August 16, 2022

Dear Families and Students,

I am excited to share information on NYA's partnership with CulinArt Dining Services. CulinArt serves over 250 schools and corporate clients and is a division of Compass Group, one of the largest dining providers in North America. [This flyer](#) shares program highlights and how it will work for our students and families. CulinArt tailors their program to each school and the needs of its families and students. CulinArt focuses on scratch cooking for their entrées, prepared on site at NYA, with a featured entrée each day, a featured sandwich/grill item, and full salad bar. A diverse selection of à-la-carte items will also be available all day for breakfast, lunch, break, and after school snacks.

Key features of the program are as follows:

- The NYA Meal Plan will allow families to pre-pay for lunch for the entire year. The meal plan offers students a choice between a daily entrée with sides OR a sandwich or grill special, unlimited salad bar, milk or spa water, and dessert. [This flyer](#) details incentives for signing up for the year. Students who don't sign up for the year will be able to purchase daily as they choose.
- It will not be necessary to pre-order meals, with the exception of the NYA Meal Plan, allowing families and students greater flexibility.
- A new NYA Marketplace will feature a diverse selection of grab and go items, including: sandwiches, salads, bakery items, breakfast sandwiches, yogurt parfaits, snacks (bars, chips, hummus, etc.), and a variety of hot/cold drink items.
- Nutrition education and awareness programs and events that will be held throughout the school year. CulinArt will focus on a variety of options for our students, and healthy and nutritious options will always be available.

- Finally, CulinArt is ready to cater to any type of dietary need including gluten free, vegetarian, vegan, and more.

I am also pleased to introduce Damon Wilkins, who will be NYA's Dining Manager. Damon comes to CulinArt and NYA with over 20 years in the hospitality industry. Damon began his career as a cook, and he went on to roles as a sous-chef, chef, and general manager in both the private restaurant and corporate dining industry from New York to Boston to Maine. Two additional dining staff members will be part of NYA's team. We look forward to introducing the NYA CulinArt Team to the students the first week of school.

This week, you will receive a separate email from Odin, NYA's new point-of-sale system and family account portal. This email will include instructions on how to set up your student's account, add money to their account, and sign up for the annual meal plan.

Feel free to reach out to Damon at dining@nya.org with any questions. We look forward to seeing everyone in a few weeks.

Sincerely,

Ben Jackson
Head of School