

Serving Up Happy & Healthy

Making the Cafeteria the Happiest Place in School!

Arkansas' No. 1 Foodservice Partner

Every year, we serve over 12 million nutritious meals to Arkansas' K-12 students to create a happier and healthier generation. From Texarkana to Searcy County to West Memphis, and everywhere in between, we're committed to students, faculty and administrators and passionate about improving the well-being of the families and communities we serve.

Our area directors and their on-site leaders have deep roots in Arkansas. They attended school here, have family here and now have their own children in the schools. Partnering with us means partnering with an experienced local team backed by the stability, innovation and national resources of the K-12 industry leader.

Choosing a collaborative partnership in dining services means educators can focus on their main priority – putting students first.

Arkansas by the Numbers

25 District
Partnerships

Serving
67,653
Students



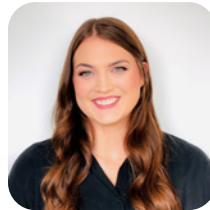
12.4 Million
Meals Served
Annually

Employing
700+
Associates

Our People

At Chartwells, our greatest strength is our people. We attract, grow and retain the most talented and dedicated associates throughout Arkansas.

Our employees enjoy best-in-class benefits, training, scholarships and professional development opportunities. Even more, our commitment to inclusive work environments and caring for our associates makes us an employer of choice and is the key to our retention success. Many of our associates find rewarding career paths and mobility within Chartwells and our parent company, Compass Group.



Megan Herbert

Megan Herbert and Jason Kuhn both began their Chartwells journey within our district dining teams and have since been promoted to Arkansas area directors.



Jason Kuhn



Executive Chef Rico Stackhouse and Earline Brown, a Cheers award winner, bring their talents to the cafeteria every day.

Chartwells Culinary Culture

Quality and Variety

- Fresh, local ingredients
- Scratch cooking
- Data-driven menu design
- On-trend, kid-approved menu options
- Over 20 culinary concepts

We take pride in serving your students meals made from scratch because we know on-site preparation improves overall quality and freshness while retaining nutrients and flavor. Chartwells chefs regularly train our kitchen teams to provide the skills necessary for food to be made in-house.

An outstanding food program begins with ingredients that are fresh, local, authentic and minimally processed. We prioritize local product purchasing and supporting local farmers as well as on-campus farms and gardens. Students look forward to seasonal menu options and the consistency of offerings that come from the purchasing power of Chartwells.

Student Engagement

Our goal every day is to make sure students leave the cafeteria feeling happier and healthier than when they arrived. We do this by serving food kids love to eat, giving students a voice and creating welcoming cafeterias where kids can relax and recharge for their day.

Our Arkansas students at every grade level are introduced to innovative programs that encourage fun and discovery. Whether it's a Mood Boost tasting event where kids learn that what they eat can affect their mental well-being or a Student Choice voting day at the high school, hands-on interaction is key in developing lifelong nutrition habits and ensuring kids love what is on their menu.

We seek student feedback with every opportunity - through surveys, focus groups, Discovery Kitchen Cookoff competitions, daily table touches and conversations at our food trucks and coffee shops. Regular communication and outreach improves satisfaction for students, parents and staff, and our commitment is to listen and share the good news of your district's foodservice program.

