

WELCOME!

Darien
Public School District



Darien Public School District and Chartwells K12 are excited to introduce you and your students to our brand new partnership that includes a school café full of new flavors, events, and wellness education!

About Chartwells

Serving Up Happy & Healthy

Great food begins with the best ingredients. Our culinary and nutrition teams are devoted to using the freshest, nutritious, minimally processed and locally sourced ingredients available. Healthy choices are happy choices, and our menus offer both.

Whether a student is looking for on-trend dishes with exciting flavor profiles, the perfect pregame snack or a wholesome breakfast to tackle the day, they'll find it in our cafeteria, expertly crafted by a team of culinarians committed to serving up happy and healthy to every student, every day.

chartwells 
serving up happy & healthy

Darien Meet the Team!

Public School District

Meet Your Director of Dining Services



Meghan Bendish
Director of Dining Services

After receiving classical training from the French Culinary Institute, Meghan began her career as a line cook in New York City under restaurateur Todd English. Looking to expand her understanding of the business, Meghan ventured into catering and eventually managing restaurants. These experiences allowed her to hone her skills as a true hospitality professional.

Building on her passion for health and wellness, she earned a bachelor's degree in holistic health and nutrition from UMass Amherst graduating summa cum laude. As her career evolved, Meghan accepted a private chef position for a local client. She was tasked with cooking health-minded family-favorite meals. During this time, she also learned extensively about alternative diets and specialty preparation for avoiding allergens. Using the essentials of high nutrient foods, she began crafting meals that kids love and parents feel good about. This experience acted as the perfect transition into school nutrition, and Meghan began working for Chartwells most recently as Director of Dining Services for Weston Public Schools.

Working in schools as the director of dining services has proved to be the perfect blend for Meghan as she enlists her cooking and hospitality experiences to ensure that students, their parents and school administration all feel well taken care of and excited about the Chartwells lunch program.



Maureen Genna
District Chef

Maureen is a graduate of Johnson and Wales University with a Degree in Culinary arts. Her passion for the Culinary industry led her to further her education to pursue a Degree in Nutrition. Upon completion, Maureen entered the Culinary world as a business owner opening her own successful 58 seat Organic Cafe in New City, NY. Following this she sold her Cafe and went on to serve 13 years with one of the leading corporations in the industry, Compass Group/ Chartwells Sector. In 2018, Maureen was asked to be the Executive Chef and partner in a 100 seat family owned successful Italian eatery called Joe and Joes Nyack, in Nyack, NY. Her new journey has proudly led her to be the District Chef of Darien's amazing School District. Maureen looks forward to her future endeavors with the goal to grow and become part of Darien's School District and beautiful community.



James Hupal
Chef Manager

James has been in the hospitality industry for over 12 years, is considered "French trained" and has a strong culinary background working in French focused culinary establishments. James went to Norwalk Community College where he focused on restaurant and hotel management. Through his time working in high end restaurants, he has accumulated extensive knowledge in the fine, detailed, classic way of preparing and executing food production and service. Armed with this knowledge, James took his experience and ability to the corporate world, working in the Bank of America corporate dining room in New York, the UBS corporate cafeteria in Stamford CT and now in Chartwells K12 where he is focusing on the culinary aspect and bringing high quality culinary creations to the local schools though working with local farms to deliver a superior product. James' most current position was Assistant Director of Dining Services in Easton Reading Region #9 School district.



Darien Public School District and Chartwells K12 are excited to welcome your students back to school. This year's school cafés are full of new flavors, events, and food & wellness education!

In addition to serving foods kids love to eat and offering great-tasting menus developed by our chefs and dietitians, health and safety remains our top priority. Our team has been working collaboratively with the district to determine what plans will fit best with each school and the instructional activities. For Darien Public Schools, we will be offering :

- **Classroom Delivery** – Instead of having students visit the cafeteria, meals will be delivered directly to their classrooms.
- **Hallway/Common Area** – By setting up carts or stations in hallways and common areas, students will be able to pick up their meals safely and return to their designated area for eating.
- **Cafeteria** – Students in some schools will still have the opportunity to visit the cafeteria to pick up and eat their meals, however, they will enter and be released in appropriate waves to ensure proper social distancing.

nutrislice

Download the app:

Access All School Menus

Allergy Information

Mobile Ordering

Nutrition Education

Customer Feedback & Menu Ratings

Darienps.Nutrislice.com

For More Information On Your New
Food Service Program:

Meghan Bendish

Director Of Dining Services

Meghan.Bendish@compass-usa.com

C. 914.414.2983

chartwells
serving up happy & healthy



Great food begins with the best ingredients. Our culinary and nutrition teams are devoted to using the freshest, nutritious, minimally processed and locally sourced ingredients available. Healthy choices are happy choices, and our menus offer both.



Latin inspired
Made to Order
Nachos, Tacos,
Burrito Bowls and
more!

wild greens

Build your own
Salads featuring
seasonal,
local Fruits and
Vegetables, Grains
and Proteins

SO DELI

Meats, Cheeses
and Veggies for
Sandwiches and
Wraps Made the
Way You Like It!

create

Daily hot entrees
that students can
customize for a
more personal
experience.

grilled

Hot Grab & Go
Burgers & Fries,
Chicken
Sandwiches,
Paninis and Daily
Specials.

2^omato

Your favorite
scratch made
Pizza alongside
daily specials from
Pasta to Calzones
and More.

BENTO ON THE GO

Unique bento style
meals
featuring Grains,
Proteins, and
Fresh Fruits and
Vegetables

ON THE GO

Freshly made
packaged Salads,
Sandwiches,
Wraps, Bento
Boxes, Snacks and
Beverages



nutrislice

Download the app
or visit

Darienps.Nutrislice.com

**Menus subject to modifications
due to Covid-19 restrictions*

Access All School Menus
Nutrition Information
Allergy Information
Mobile Ordering
Nutrition Education
Customer Feedback & Menu Ratings
School Meals News



Fueling Student Success

Education is paramount. We believe food should be a discovery, an adventure, and that kids learn more when they are experiencing something versus simply taking in information. Our education programs are built on this belief and designed to provide engaging and impactful food discovery experiences..



Our Discovery Kitchen curriculum and events are designed to bring interactive learning experiences to our schools as an extension of the traditional classroom. Students will enjoy hands on culinary demonstrations, food sampling events and nutritional education events featuring a fun new theme each month.

Designed by chefs and dietitians for elementary- and middle-school students, Mood Boost is a seven-week program that features interactive experiences, tasty new menus and fun characters that focus on six moods: Strong, Alert, Happy, Calm, Smart, and Confident and which foods can boost them and why. Students will be able to learn that healthy eating patterns can give them an emotional boost.



We are excited to offer a new café program for the students at Darien Public Schools. Student Choice promises to deliver on engagement by giving students a voice in their menu options! New, on-trend station concepts provide more variety, while voting technology allows for better student interaction – all resulting in an enhanced student dining experience.