



Collegiate Kitchen

powered by Bobby's Food Co.

As an independent school, we take excellence seriously. That is why we've reimagined lunch with health and sustainability in mind. Many American children today have sub-optimal dietary intake. As an independent school, we have the freedom to design programs that prioritize students' well-being and long-term success. Our lunches are healthier and fresher because we're not restricted by federal program limits or preservatives, allowing us to serve truly nourishing meals.

Just as we champion multiple recesses a day, a strong foundation in the liberal arts, a growth mindset that embraces mistakes, and integrated service learning, we also believe that nutrition matters. That's why we created Collegiate Kitchen—to provide students with nutrient-dense, healthy, and delicious meals each day. It's one more way we care for the whole child.



What's in a meal?

Each lunch includes a hot entrée with protein, whole grains, plant-based options, and unlimited fruits and vegetables. Menus feature fresh, seasonal ingredients, a full salad bar, fruit station, served with milk and fruit-infused water.

Now in its third year, Collegiate Kitchen offers well-balanced meals that follow USDA Dietary Guidelines for Americans 2020–2025. With nutrient-dense meals and fresh produce always available, students stay fueled and focused throughout the day.




What ingredients are used in meal creation?

What really sets us apart is what we use to prepare your child's meal, such as:

- Fresh meats
- House-made sauces
- Fresh or minimally processed produce, locally sourced when possible
- Whole grains
- Natural seasonings
- Real cheese, dairy, and eggs

And just as important, here are some things that we do not use:

- IQF (Individually Quick Frozen) mass-processed school-labeled entrées
 - Processed meat
 - Fried foods
 - Artificial preservatives, colors, and high-sodium fillers
 - Pre-packaged sauces with high sugar or sodium content
 - Canned or overly salted vegetables
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2025-2026 Participation & Pricing

Serving delicious, nutrient-dense foods that children will eat.

As a convenience, all students are enrolled in Collegiate Kitchen automatically. Parents may Opt-Out from the program and send a home lunch daily. The program is set up by Semester, so a student may participate in Semester 1, Semester 2, or both semesters. Due to menu and budgetary planning, opting-out after the deadline is not an option. The cost of the program is automatically billed your family's FACTS account.

1st Semester

Date range: **Aug. 21 through Dec. 18**

Opt-out Deadline: **August 8**

Billing period:

Sept., Oct. Nov., & Dec.

Pricing:

Grades PreK-2nd \$122/month

Grades 3rd - 8th \$136/month

Guest lunch \$8.00/meal

Extra milk \$1.25ea



2nd Semester

Date range: **Jan. 6 through May 12**

Opt-out Deadline: **December 15**

Billing period:

Jan., Feb., Mar., & Apr.

Pricing:

Grades PreK-2nd \$133/month

Grades 3rd - 8th \$147/month

Guest lunch \$8.00/meal

Extra milk \$1.25

To help us stay organized and honor your preferences, please complete the opt-out survey (found on our website) **by the deadline**. We're unable to accept phone calls or emails for this purpose.



What about my child's dietary restrictions?

We know unique dietary needs are important. **Vegetarian** and **gluten-free** options are available daily. For other unique needs, please email SayHello@topekacollegiate.org.



We are not your typical school lunch.

As an independent school, we are proud and fortunate to offer a meal that is different, better, and more nutritious. Foods rich in complex carbohydrates, healthy fats, and proteins help stabilize blood sugar levels, reducing fatigue and boosting mental clarity during school hours. A well-fed child is less likely to experience mood swings, irritability, or lack of motivation - all of which impacts classroom behavior and engagement. The program prioritizes nutrient-rich meals to ensure children receive the best possible nutrition while in our care. Collegiate Kitchen provides proper nutrition to support students' physical, mental, and emotional well-being, keeping them energized, focused, and ready to learn.

Have questions? let us know at SayHello@topekacollegiate.org