

A Campaign for All

THE VISION FOR A KITCHEN AND FRESH FOOD
SERVICE AT THE FIRST ACADEMY



THE FIRST ACADEMY
2667 BRUTON BOULEVARD
ORLANDO, FL 32805

Dear TFA Families,

Right now, the health and wellness of our students and families is more important than ever. At TFA we focus on developing the “whole child”, fostering their academic and spiritual growth along with their emotional and physical health and well-being. Diet and nutrition are key factors in the health and growth of a child.

INTRODUCING FLIK, OUR NEW FOOD-SERVICE PARTNER

The First Academy is excited to share that we have selected FLIK Independent School Dining as our new food service partner beginning in the 2021 - 2022 school year. FLIK comes highly recommended and it is the market leader in independent school dining, currently serving more than 265 prestigious private and independent schools. This fall, our school community will enjoy a completely new dining experience. Our students and faculty will benefit from wholesome and nutritious meals, sourced from fresh ingredients, that will be prepared right on campus.

CREATING THE KITCHEN

As you may know, the addition of our Gather dining area has been a huge success. Our students can now enjoy lunch in a dedicated space that is safely behind the campus gates. Our initial dream was to complete a kitchen that would allow us the opportunity to prepare fresh meals on our campus as well. The completion of our own on-site facility is key to our continued efforts to have a holistic student experience at The First Academy.

A fully-functioning kitchen is a large investment, but the results will pay off for years to come in the health and happiness of our students and families. We have worked in partnership with FLIK for several months to create a solution that will allow for the new kitchen to fit within an existing space on campus that is adjacent to the Gather dining area.

PRAYERFUL PARTNERSHIP

In the pages that follow, I invite you to learn more about FLIK Independent School Dining and view the renderings and fact-sheet for the new kitchen space. I am confident that the new kitchen and fresh food service will be a blessing to our students and families alike. Please join me in prayerfully considering how your family may support this important project.

Thank you for your partnership,



Steve D. Whitaker, Ph.D.
Head of School



A Campaign for All

CASE FOR SUPPORT

The First Academy's vision is to forge an enduring partnership among church, home and school to produce powerful and effective student leaders who will impact their world for Jesus Christ through biblical thought and action.

To achieve this, The First Academy strives to attract and retain faculty and staff who understand that rigor, relevance and relationships in the learning process produce outstanding scholars who will be admitted to the college or university of their choosing, based upon a well-rounded record of scholastic accomplishment. The First Academy also strives to remain a sustainable institution that impacts families for generations to come. Finally, The First Academy seeks to encourage young scholars to aspire to excellence in every area, so as to be a role model for Christian schooling nationally.

THE HISTORY

For many years, students at The First Academy traveled to Faith Hall at First Baptist Orlando to enjoy lunch daily. With the increasing focus on student safety and the completion of the covered walkways, we were able to relocate to the Natalie Thomas Gymnasium so that students could eat lunch safely behind the gates of The First Academy.

During the 2019-2020 school year, we were blessed to build the Gather dining area. This project allowed for a dedicated dining and gathering space on campus. We were able to complete this project because members of the TFA community gave generously to make that vision a reality.

AN OPPORTUNITY TO SERVE STUDENTS MORE EFFECTIVELY

Our current lunch program has been a blessing and has allowed us to serve students safely. Now that students have a comfortable and safe space to eat, our attention has shifted to how we can best serve our families in terms of health and wellness.

The leadership team and school board have prayerfully determined that they must act to meet this important and pressing need of our school. The most responsible course of action is to initiate a campaign for a kitchen and fresh foodservice at The First Academy.

Our main need is for a kitchen on campus so that we may prepare fresh, healthy, handmade food daily for our students and faculty – truly, a campaign for all.

For our school to remain a sustainable institution that impacts families for generations to come, it is important that we serve families, students and staff with excellence in everything we do. This includes food preparation and service.

Our goal for this campaign is 100% participation from our school families. We appreciate your prayerful and considered participation in this \$1.5 million campaign for The First Academy. We believe this effort will lead The First Academy to be a healthier, stronger school, one better equipped to serve in a continued atmosphere of excellence.

Sincerely,



Clark Keator

School Board Chairman

Flik Independent School Dining

To The First Academy community, Flik Independent School Dining is thrilled to be selected as your dining partner for the 2021 school year. As we can't wait to serve our first meal to your students, we have been asked to share some of the programming and initiatives you may see. Your new dining program will offer exciting new promotions and wellness initiatives to start the new school year.



The Flik Team

Supporting The First Academy would be:

- Your on-site chef manager
- Nancy Walker, Regional Vice President
- Orazio Gioiosa, District Manager
- Ana Forte, Regional Dietitian
- Matt Tracy, Regional Chef
- Christine McGoldrick, Business Development and Retention
- Our local and regional chefs and managers

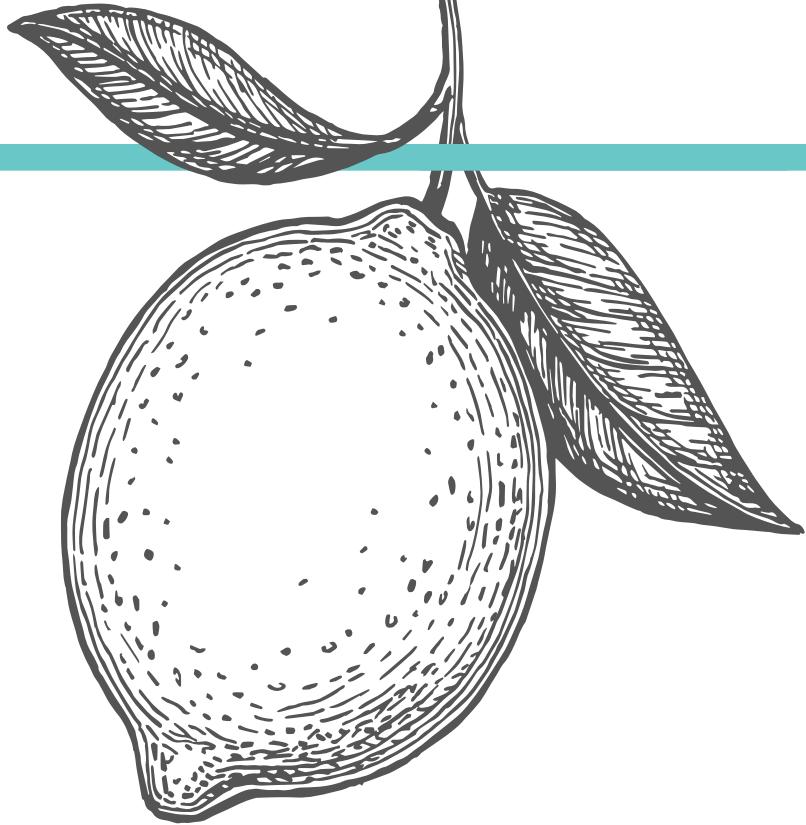
Additionally, you'll have the support of many people who work behind the scenes in HR, Finance, Safety and Sanitation, Culinary, Marketing, Auditors, Retail Specialist, Purchasing and Legal.

We do not take any client for granted. We work extremely hard every day to ensure that when the name Flik comes up, you are proud to say we are your partners in your dining program – and the same holds true for us. Adding The First Academy to our portfolio of premier schools is a pleasure.

Now let's start on the Flik journey and the exciting partnership we have in store!







About Us





Eat. Share. Connect.

Flik Independent School Dining and You

A LITTLE BIT ABOUT US

As the only foodservice company specializing exclusively in independent school dining, Flik understands you. We customize programs that cater specifically to your one-of-a-kind community, creating cafe experiences that always feature the tastiest, healthiest dishes.

Nearly 60 years ago, German emigre Rudiger "Rudy" Flik arrived in the states, bringing with him vision, passion and exceptional talent. In 1971, Rudy founded hospitality luminary, FLIK, where he continues to play a vital role today. Fast-forward to 2001, when Flik Independent School Dining was introduced. Focused solely on dining programs for private and independent schools, we understand what kids like to eat, what parents want them to eat and how to provide delicious options for staff members.



*You deserve only
the best and we will
deliver on our promise
of Nourishing a
Brighter Future.*

OUR GREAT QUALITY, YOUR BRIGHT FUTURE

Flik is devoted to excellence. We create mouthwatering dishes made from the healthiest, freshest ingredients that will delight your students, faculty and staff.

Healthful choices are made by empowered students. Nourished, bright minds are cultivated by proper nutrition and healthy lifestyles. We offer you exciting, flavorful food that will enhance your community's quality of life.

Our on-site management team, dietitians and chefs collaborate with you to create menus that reflect your unique campus. Flik's marketing team delves into what interests you, developing exciting, informative programs that engage students and promote interaction, all while influencing smart eating choices.



Every meal is a moment to
eat, share and connect.

EAT TO NOURISH

Mealtimes at school are not only an important part of the experience, it's the basis for whole-child well-being. Nourishing your students is more than our business – it's our commitment to building strong bodies and sharp minds that help establish the foundation for a long, healthy life.

SHARE KNOWLEDGE

With an eye for innovation and detail, we serve your community through campuswide programs featuring nutrition education that enables lifelong healthy choices.

CONNECT COMMUNITY

We work with you to deliver on the needs of your community. Your needs are our focus – students, faculty, parents.

From sourcing to presentation, we promise a team of experts trained in the constantly evolving dietary requirements to provide safe, healthy offerings that stay current in a food-aware culture.



What Makes Us Unique

TRUE INDEPENDENT SCHOOL DINING SPECIALISTS

At Flik, all of our resources and developmental efforts are devoted entirely to serving independent schools, making us unique in the marketplace. This results in programs and offerings specific to K-12 that will help improve the student experience.

OFFERING THE BEST OF BOTH WORLDS

We are devoted entirely to developing customized solutions for your independent school while having access to the unparalleled resources, expertise and financial strength of Compass Group, our parent company.

WE BRING STRONG TENURE OF SERVICE

Our corporate management team is a dedicated group of school food and nutrition professionals, each with many years of service to the company, resulting in little to no turnover at the senior level.

OUR PURCHASING POWER HAS SIGNIFICANT EFFECTS

Our commitment to health and sustainability, combined with Compass Group's immense purchasing power, equates to making a significant positive effect on the health of the populations we serve and the land on which we live.

"Wow! Before we partnered with Flik, we didn't think we had a bad program, but what Flik provides is far beyond our expectations."

- Darlington School

Flik understands that every campus is unique.
As specialists in independent school dining,
we know that your campus is **one of a kind.**

YOUR RESOURCES

Our expertise and second-to-none standards allow us to provide you with a knowledgeable, focused manager who will lead on-site staff and oversee your dining program and special events.

While the on-site chef manager is essential to a successful dining program, it's the corporate resources and industry experts that allow them to provide you with exceptional dining experiences. They are exposed to professional training and continuing education opportunities that the manager of a self-operated school food program wouldn't have.

Our regional management team provides continuous on-site support through scheduled visits and audits. Additionally:

- A district manager and regional vice president ensure program excellence, that financial goals are met and perform quality and sanitation audits.
- Our director of marketing with the support of regional marketing experts keeps your cafe up-to-date and on par with dining satisfaction.
- Our regional chefs keep your program fresh by setting high standards, sharing culinary expertise, and innovation.
- A regional registered dietitian develops healthy menus and plans food preparation according to our standards and is available for individualized nutrition education programming.
- Our great Florida chefs and directors to support the on-site team as needed and share best practices.

Flik's managers have access to the unparalleled resources of Compass Group, allowing for operational excellence by:

- Recruiting and retaining the best associates.
- Receiving development, food safety and best practices training.
- Implementing sanitation and quality assurance standards
- Minimizing costs and ensuring responsible sourcing.
- Managing finances efficiently.
- Investing in equipment, design and renovations.



Our Partners

As the only foodservice company solely dedicated to serving the private and independent school community, we pride ourselves on our expertise.

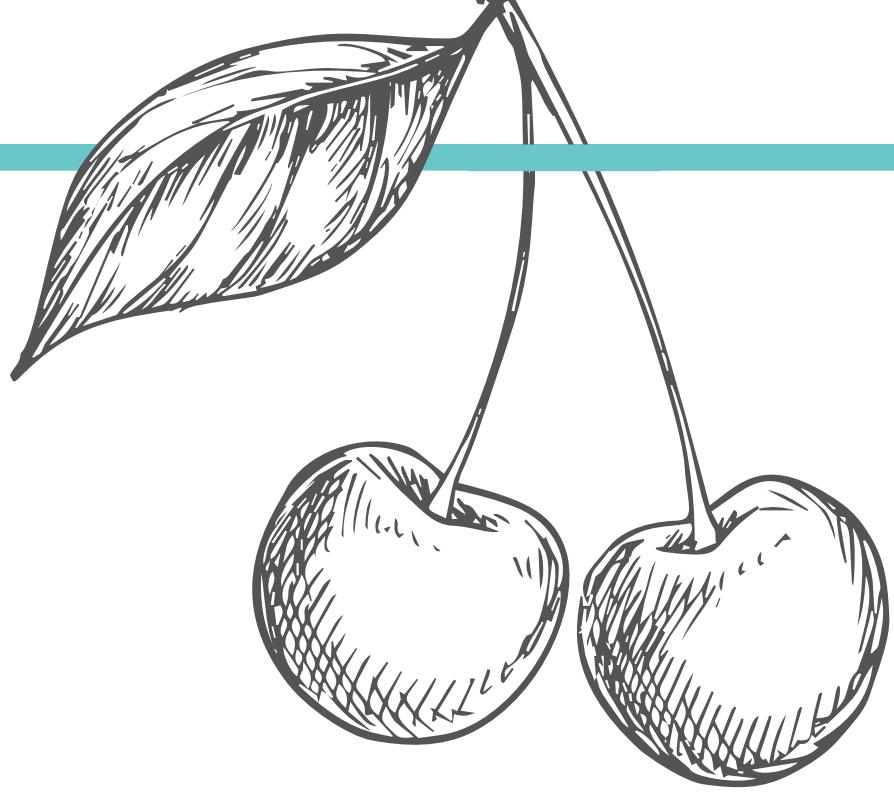
As every campus is unique, we customize our dining service programs to meet your needs.

Nothing is more important to us than you. We build our partnerships on honesty, integrity and getting to know you better.

Some of Our Florida Partners:

- Windermere Preparatory School, Windermere
- Lake Mary Preparatory School, Lake Mary
- Carrollwood School, Tampa
- Holy Comforter School, Tallahassee
- The Pine School, Hobe Sound
- The Bolles School, Jacksonville





Dining Services





You Inspire Us

The Menu

IT ALL STARTS WITH YOU

With your food preferences and our high nutrition standards in mind, menus are thoughtfully developed for your school. Our chefs have the experience and knowledge to plan menu cycles that are nutritionally well balanced, provide lots of variety and appeal to your diverse needs.

No two schools are alike, so no two menus should be, either. Each of our on-site teams creates their own menus according to your unique needs of your community and based on feedback, participation and student satisfaction we will adjust as needed. All menu items are made on-site with the freshest ingredients, limited processed and frozen foods and regionally sourced when possible.

Students can buy a meal deal each day or purchase any item a la carte. A meal deal will include a main item (hot, salad or sandwich), two sides and a beverage.

A vegetarian entree will be available every day.

Menus are also used to factor food data. We log quantities of each item produced and the amount left over. These records allow us to measure usage and are valuable tools for future menu planning and production.

On the following pages, you'll find a sample menu developed by our team specifically for you. This reflects your school's preferences, diversity and nutritional needs.

Menus are developed with your community in mind, the age of your students and input from students. Flexibility, communication and being proactive will ensure we get it right and ensure student satisfaction.



YOUR DINING FACT SHEET

Though we are still in the preliminary stages of overall project planning, we have outlined some of the most important and exciting project details below:

- The space will average 3,586 square feet, which will contain the kitchen and serving areas.
- Breakfast, morning break, lunch and afternoon break will all be offered daily.
- We will create age-appropriate meals, which will be prepared on-site, with the freshest ingredients.
- There will be a chef and hourly associates on-site to serve our community.
- More information and details in regards to menus and pricing will be available in the coming months.
- Hot entrees and sides, grill items, pizza, soup, handcrafted sandwiches, salad bar, desserts and assorted beverages will be offered.
- Morning offerings will include, but are not limited to, fresh fruit cups, yogurt, breakfast sandwiches, fresh baked pastries and coffee.
- Grab-and-go items will also be available.
- A quick serve window will be located in the Alumni Commons for those in a hurry.
- Allergy and Special Diet awareness will be part of the communication and one-on-one discussions with families.
- Catering will be offered - from a coffee drop-off to a black-tie event. Anything is possible.

We will continue to update the TFA community on what to expect and how families can get engaged in the weeks and months ahead.





Creating an On-Site Kitchen and Servery

Following are renderings of the new kitchen and service points which will come to reality in the coming months.



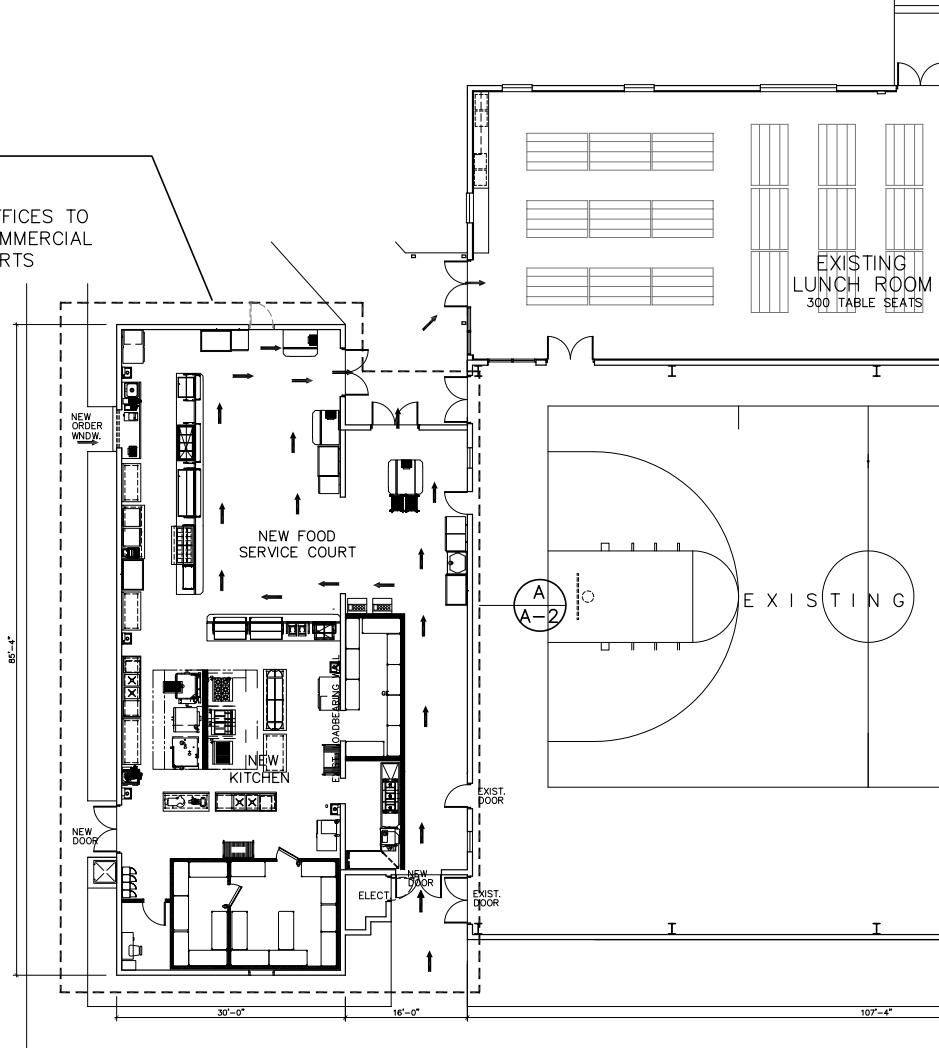


WORK AREA 1

3,586 S.F.

EXISTING LOCKER ROOMS & ATHLETIC OFFICES TO BE REMOVED & REPLACED WITH NEW COMMERCIAL KITCHEN & STUDENT FOOD SERVICE COURTS

OUTDOOR DINING PATIO



FLOOR PLAN

SCALE: 3/32" = 1'-0"

WORK AREA 2

2,216 S.F.

~~EXISTING RESTROOMS TO BE RENOVATED TO ADD
NEW PLUMBING FIXTURES, NEW FINISHES, NEW
TOILET PARTITIONS, NEW LAV COUNTER, NEW LIGHTING.
EXISTING FOYER & CONCESSIONS TO RECEIVE NEW
FINISHES & LIGHTING.~~

EXISTING FOYER

EXISTING
SERVICE DRIVE

3'-0"

1

GYMNASIUM INTERIOR ALTERATION LEVEL THREE
THE FIRST ACADEMY
ORLANDO, FLORIDA

DRAWN
A.L.L.
CHECKED

DATE
11-13-2020

SCALE
AS NOTED

JOB NO.

SHEET

A-1
SHE

PROGRESS DRAWING: 11-13-2020

A-1

SHEET

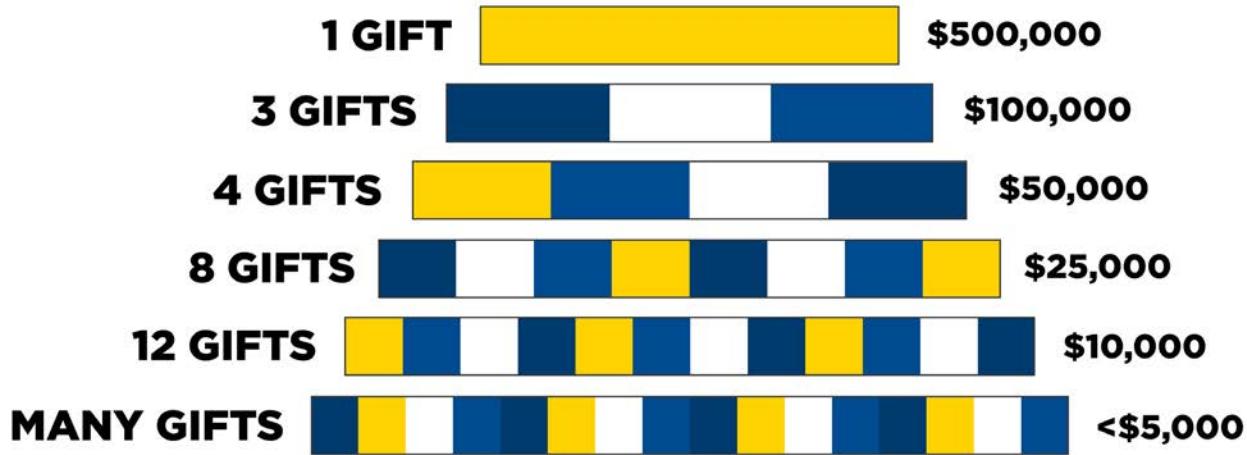
23

MAKE AN IMPACT - GIVE TODAY

The First Academy has been built upon a strong foundation by the generosity of our Gospel Patrons. Our students today enjoy a beautiful campus where they are able to grow academically, spiritually, and athletically because of those who have come before us and made an investment in our future Christian leaders.

You have the opportunity to make an impact on our current and future students now. We ask that you prayerfully consider making a gift and an investment in the health and wellness of our TFA community. We have provided a gift chart below to demonstrate how we can best meet our goal of \$1.5 million for the Kitchen Project and fresh on-campus food service.

PROJECT GOAL: \$1.5 MILLION



HOW YOU CAN GIVE

Your gift is appreciated and will make an impact on students today and for generations to come.

Give securely online at <https://thefirstacademy.org/giving/give-now/>

Checks made payable to The First Academy can be mailed to the school, to the attention of our Development Office:

The First Academy

Attn: Development Office

2667 Bruton Boulevard

Orlando, FL 32805

Memo: Kitchen Project

Make a pledge for this project, with the intent of fulfilling the pledge prior to the close of the 2020-2021 school year. Contact Christina Richart in our Development Office for information regarding making a pledge for the Kitchen Project:

Christina Richart, Director of Development

207-206-8819

ChristinaRichart@thefirstacademy.org

Every Gift Matters

OTHER TYPES OF GIFTS

- Appreciated Assets
- Stock Gifts
- Real Estate
- Matching gifts: Don't forget to reach out to your employer to see if they will match your charitable gift!

LEAVE A LASTING LEGACY

IRA Charitable Contribution - Those who have reached 70.5 years of age are permitted to make tax-free 'qualified charitable distributions' up to \$100,000 from an IRA to The First Academy. The First Academy is a 501(c)(3) Non-Profit Organization, which makes your gift tax-deductible to the fullest extent of the law. Please consult your tax advisor to see how your gift to TFA can benefit you.





*Thank you for your
generous support*







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