



PLANNING YOUR IDEAL INTEGRATED SERVING SYSTEM

School meals are an essential part of the educational experience, aiding in both improved learning and essential social development.

Our Purpose is to Nourish Your World so you can Nourish Theirs.

WELLS



MERCHANDISERS



COUNTERS



FOOD GUARDS



What does your Serving System Need?

As you begin to plan your serving system, some of the *key questions* to ask yourself to ensure you get the system your students and staff need:

MENU

What does your menu look like?



SERVING

What are you using to serve (*sheet pans, hotel pans, full-service vs. self-service, wrapped or open*)?



FLOW

Duration of serving period and layout of the space?



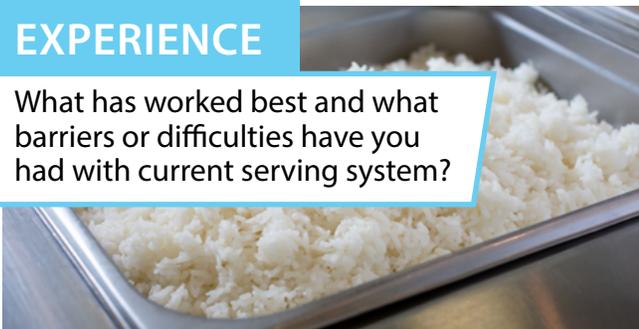
STUDENTS

Grade level and number of students



EXPERIENCE

What has worked best and what barriers or difficulties have you had with current serving system?



STORAGE

What do you need to store and where?



AESTHETICS

What style or look are you envisioning? Do you have any images, logos, or design concepts for inspiration?



BUDGET



All Duke Serving Systems are designed with the same goal: to **enhance** the quality of your students' and staff **experience** and **increase engagement and participation**.

All Duke Serving Systems are also designed as Integrated Systems – providing a **single-source, trusted partner for your Serving System solution**.

SERVING WELLS



Serving wells are the heart of your serving operation and will have the greatest impact on the quality, safety, and menu flexibility.

MERCHANDISERS



An essential part of driving participation is effective merchandising of your menu items.



ONE SOLUTIONS PARTNER FOR ALL
your serving system needs

FOOD GUARDS



The right food guard ensures **compliance with NSF standards**; alignment with your service mode as well as **aesthetic preference and budget**.

COUNTER & DÉCOR



Your counter construction will be a **function of the space**; the needs of the serving wells/merchandisers/guards and budget.

Express your aesthetic and engage your students with visual appeal.

When do you want to install your new Ideal Integrated Serving System?



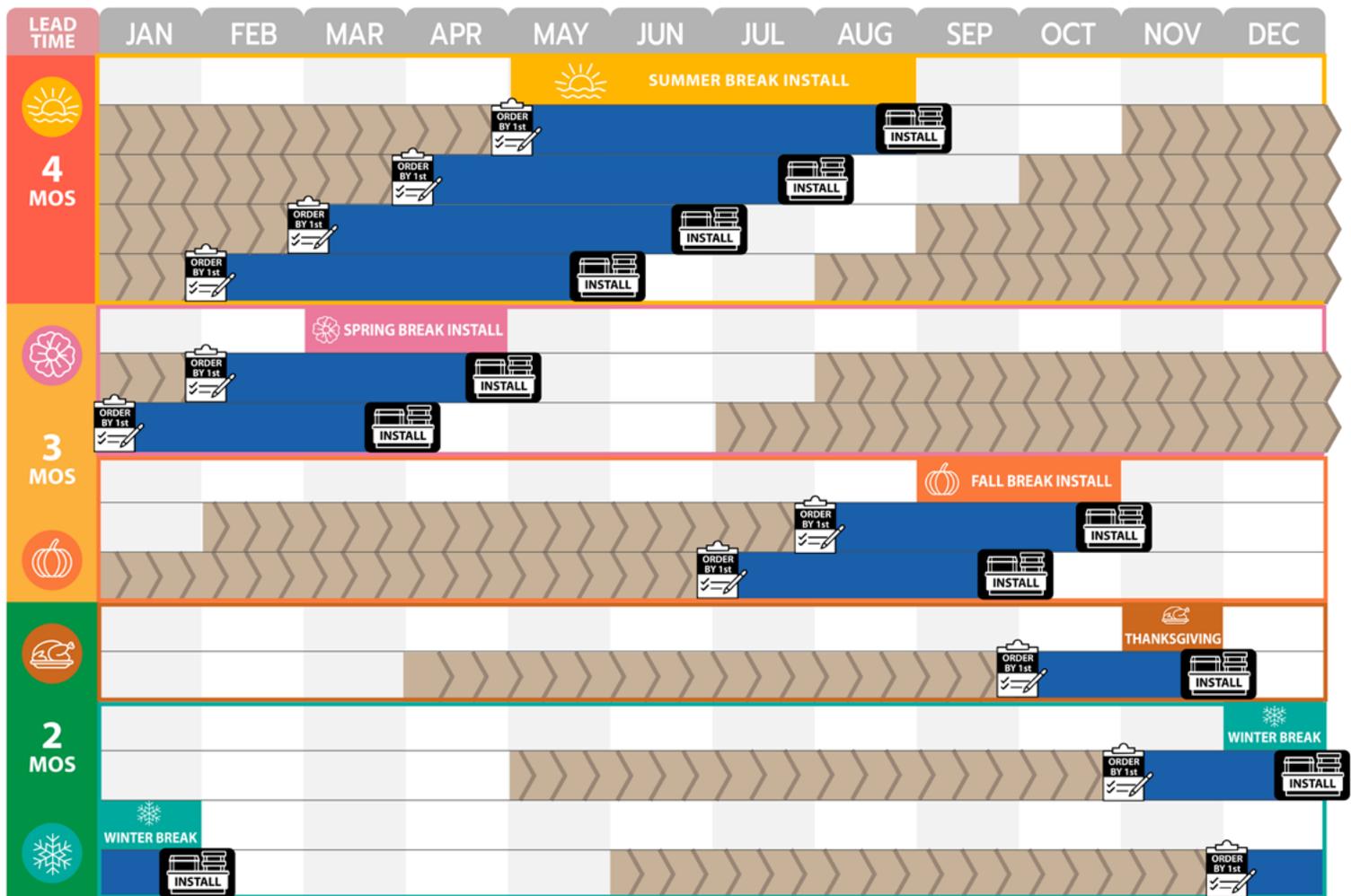
CUSTOM COUNTER ORDERS



= DISTRICT Planning, Design, & Purchasing Process



= DUKE Production and Installation Process



NOTE

District Planning, Design, and Purchasing Lead Times subject to district and school requirements and process. Duke Production and Installation Lead Times subject to project size and complexity.

Planning for your Serving System **requires some advance notice** to allow time for the internal approval; design; procurement; production time and installation.

Start by thinking about the ideal time to install. Summer break is a commonly preferred time, but there are many other options including **Fall and Spring breaks** – which offer advantages in terms of **shorter lead times and greater availability!**



FASTLANE ORDERS

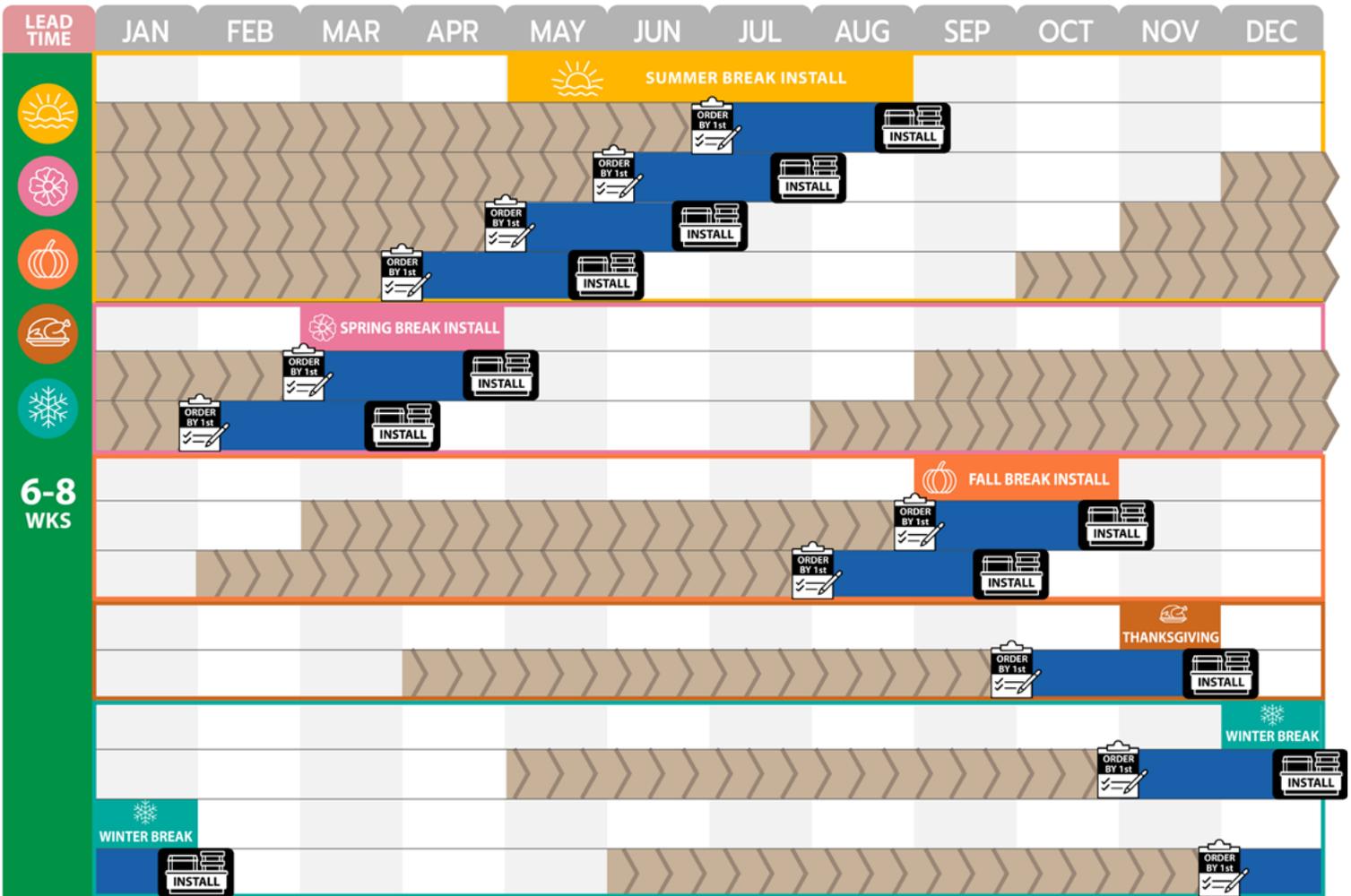
SHORTER LEAD TIMES!



= DISTRICT Planning, Design, & Purchasing Process



= DUKE Production and Installation Process



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I chose Duke because of **quality and sustainability**. As a former health inspector, I have been in many school kitchens and learned what kept temperature and was made with quality products. New serving lines always improve things for both staff and students. My staff have not had to fill serving lines with our new Duke Waterless Wells, this reduces workplace injuries. For students, just as we do, students eat with their eyes. Our new Duke serving lines allow us to display nutritious foods, multiple options in a variety of ways that are always **visually appealing and engaging for the students**.

Food Service Director
OKLAHOMA CITY
PUBLIC SCHOOLS





The **flexibility** that Duke can provide with the hot/cold/freeze units allows my team to react quickly to any of the meal offerings we provide. In addition, the creativity that Duke can provide helps us greatly with specific areas like the pizza line. **We have had a great response from students** to each of the campuses with the new clean and efficient look and have **decreased our serving times**. I would recommend Duke serving systems to others.

Child Nutrition Director
CANUTILLO ISD



HOW THE IDEAL INTEGRATED SERVING SYSTEM CAN ADDRESS YOUR SERVING NEEDS!



Challenge	Solution
 <p>Low Engagement or Participation</p>	<p>Effective merchandising that makes the food more visible, appealing and exciting</p>
 <p>Limited Space</p>	<p>Use of vertical merchandising to take advantage of available space</p>
 <p>Menu Diversity or Food Shortages</p>	<p>Switchable temperature wells and merchandisers provide flexibility to adapt serving to evolving and adjustable menus</p>
 <p>Labor Shortages and/or Overworked Teams</p>	<p>Waterless Wells --- eliminating water saves time (filling and emptying wells) and offers energy savings to boot! Adjustable Food Guards provide the ability to flex from operator served to student self-service when labor is in short supply.</p>
 <p>Rising Operational Costs Coupled with Funding Challenges</p>	<p>Mix-and-match from a range of value, premium, and superior options to reduce costs where possible and invest where your impact and return will be greatest.</p>
 <p>Outdated Equipment – Uninviting Environment</p>	<p>Refresh the look with a wide variety of finishes, including custom branding.</p>
 <p>Efficiency & Speed</p>	<p>Maximize space and student flow with flexible equipment and grab-and-go options to boost speed and support participation.</p>