



To the valued members of the Christian Brothers Academy community:

After a busy summer we are looking forward to being together again and enjoying the New Brother Frank Byrne and Dolly Sullivan Kitchen serving delicious and nutritional food.

Your menu will have a fresh look to make it easier, more enjoyable, and safer for those with food allergies. The setup will be like what you would find in a restaurant.

Your manager checks all product deliveries and keeps records of all product labels. Our Registered Dietitians track recalls by closely monitoring allergy alerts from Food Allergy Research & Education. All Team Members follow strict allergen protocols for food storage, preparation, service, and cleanup to prevent cross-contact.

Please create an account on [MYKIDSPENDING.COM](https://mykidspending.com). This is an easy, secure online tool we offer parents to help you manage your student's dining services. You can fund your account via credit card or electronic check. For students with allergy concerns, please use the allergen filter in the Touch of SAGE™ Mobile App or online menu to identify allergen-free options.

We have an easily accessible website for you at [SAGEDINING.COM/SITES/CHRISTIANBROTHERSACADEMY](https://sagedining.com/sites/christianbrothersacademy). It includes your menu and Manager contact information as well as critical details about allergen management, nutritional guidance, and safety. The site also allows you to submit comments and visit SAGE's social media pages.

In closing, please rest assured that we are doing everything we can to create a safe, welcoming environment. Thank you for trusting us to serve you!

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