Frequently Asked Questions



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What if I have an allergy or special dietary need?

Flik believes in a customized approach to serving students with special dietary needs. We encourage students with special dietary restrictions to meet with our on-site Manager to meet our team, review communication systems and identify potential lunch options. The manager along with the school nurse will work together to accommodate student's needs.

The manager is is available throughout lunch to answer any questions and help student navigate the dining hall.

How do I know what is for lunch?

Our menus are planned in advance and available for review at www.gwa.flikisdining.com

You can also find them on our flikisdining app found on Google Play or Apple App Store

Menu is subject to change based upon product availability. Allergen-friendly options are available upon request.

What tools are available to check ingredients?

Customized Allergy Board with allergen information posted at the point of service. Students can use this tool to identify foods that are safe to eat.



 Digital Ingredient Checklist located on the top of serving stations.





What training is provided to food service staff?

Ongoing food safety and allergy training led by our on-site manager and Regional Dietitian ensures our staff is equipped with the knowledge to serve your student safely.

Menu offerings with potential food allergies are highlighted during daily morning meetings.

What is a nut aware dining program?

Flik omits the use of peanuts and tree nuts from all recipes. This also includes purchasing ingredients that are processed in a facility or manufactured on shared equipment. Pre-packaged items containing nuts may be available for purchase by 4th - 12th grade students.

If you have any questions or concerns, please contact Chef Kim-Marie John at Kim-Marie.john@compass-usa.com

