



# The Impact of Transforming Your **K-12 CAFETERIA**

How Beautiful Serving Counters, Mobile Grab-and-Go Carts & Flexible Serving Systems Inspire  
More Meal Participation

"Three years after updating our two high school cafeterias, we still see participation at approximately  
**46% higher** than before the redesign."

Tonya Grier, CNP Director  
Dothan City Schools (Alabama)



# Creating an inviting foodservice experience isn't about your menu.

It's about establishing a warm, welcoming environment where food transforms into meaningful meals. This gives all your students the opportunity to feel worthy and appreciated day after day.

With the right serving counter, mobile grab-and-go carts and serving wells, you can make the cafeteria the heart of the school and raise your foodservice standards in more ways than one.



Strengthen student morale and nurture school pride



Increase meal participation and lower cost per meal



Create a vibrant foodservice environment that lasts for decades







# Looking to transform your food into memorable meals?

Start with long-lasting, beautiful serving systems.



**“Wow! Talk about a total transformation of a high school cafeteria over a weekend! Students, faculty, and parents cannot believe it is the same cafeteria. I feel certain that our **breakfast and lunch participation will increase with our new look.**”**

Dooly County Board of Education, GA



**“These schools went from **drab to fab almost overnight!**”**

- Durham Public Schools, NC

# How Does Transforming Cafeterias Impact Schools?

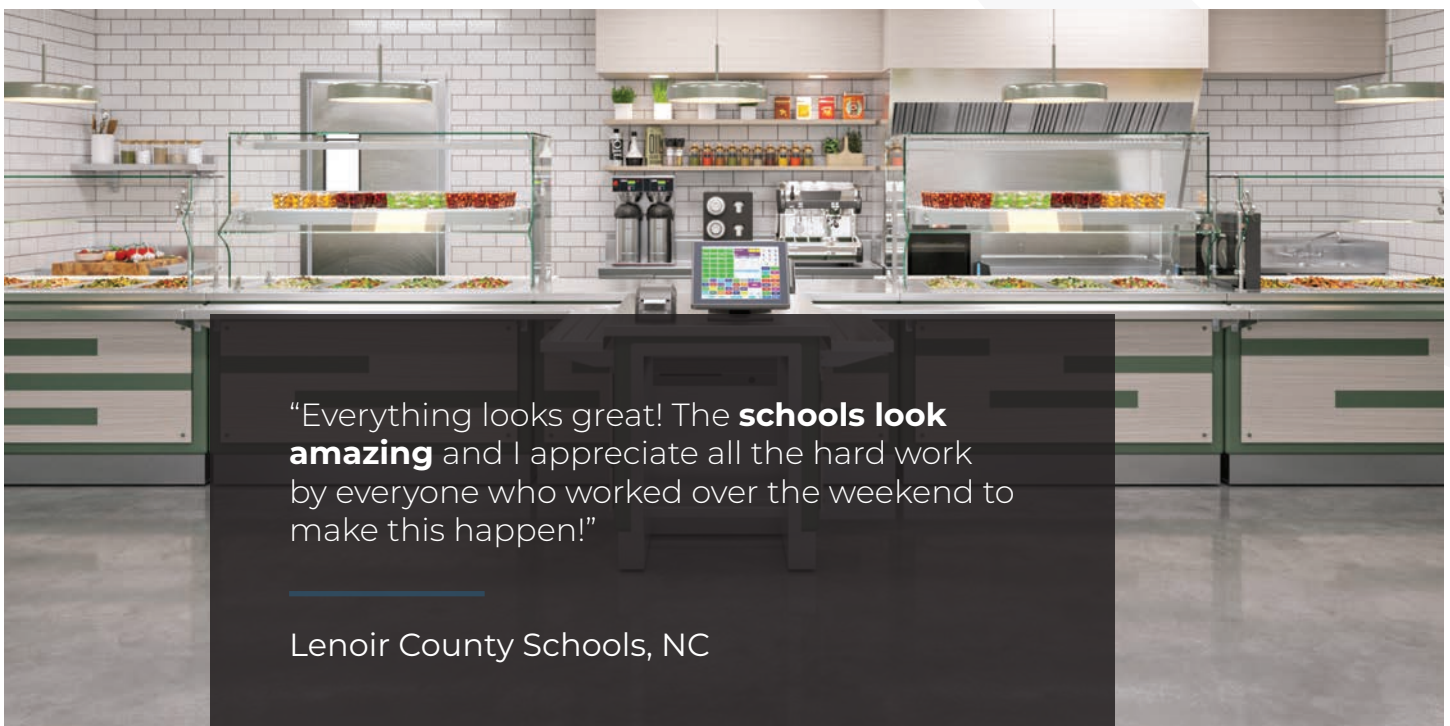
There are tangible benefits to a cafeteria transformation. With carefully designed and expertly engineered serving counters, you can handle the daily demands of K-12 foodservice and create an environment that entices your students to eat more meals.



Students' perception of their school cafeteria can drastically improve when serving lines are transformed. No drab, lifeless lunch lines. And the more students who participate, the less food waste and the lower cost per meal.



When students eat more meals, they feed their brains and focus more on learning. This better positions students for a brighter future and the school as a leader.



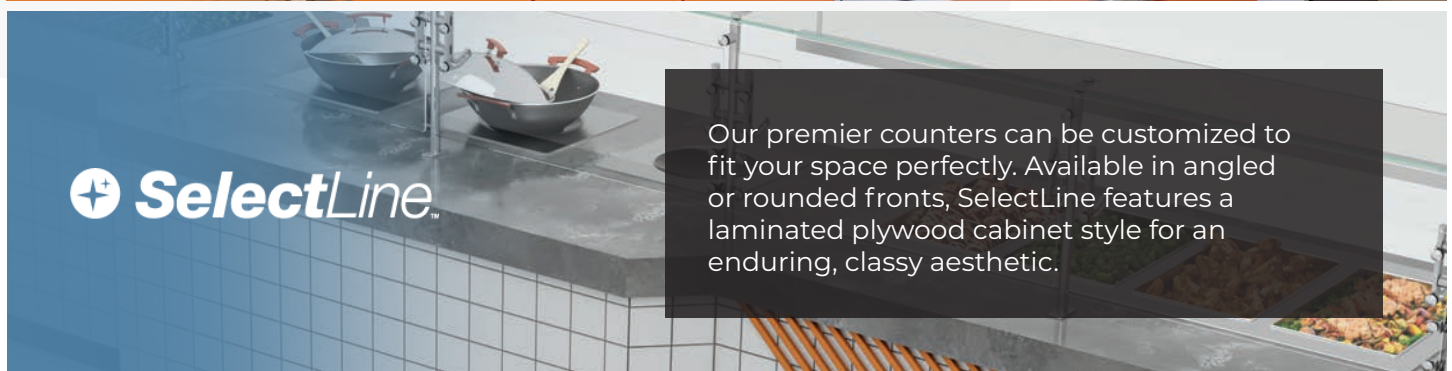
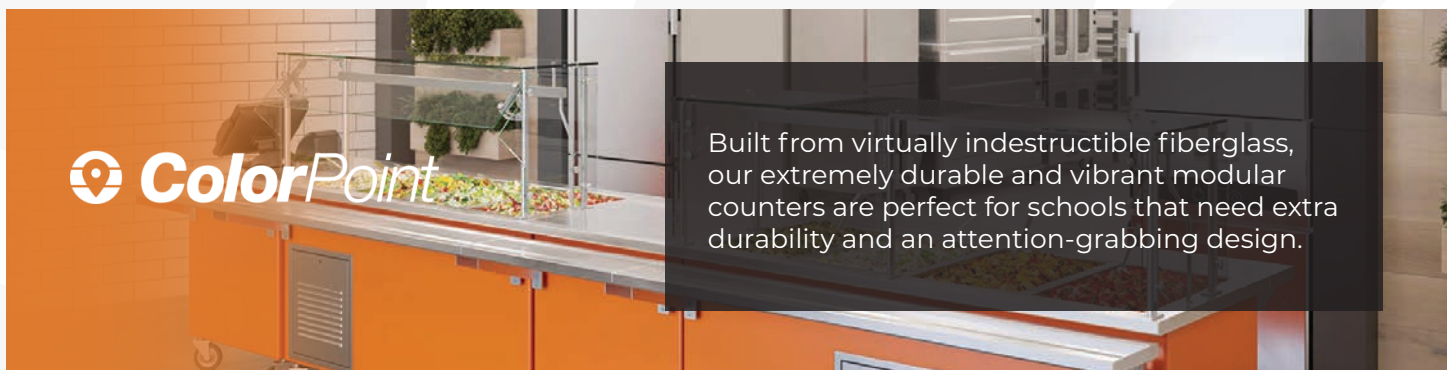
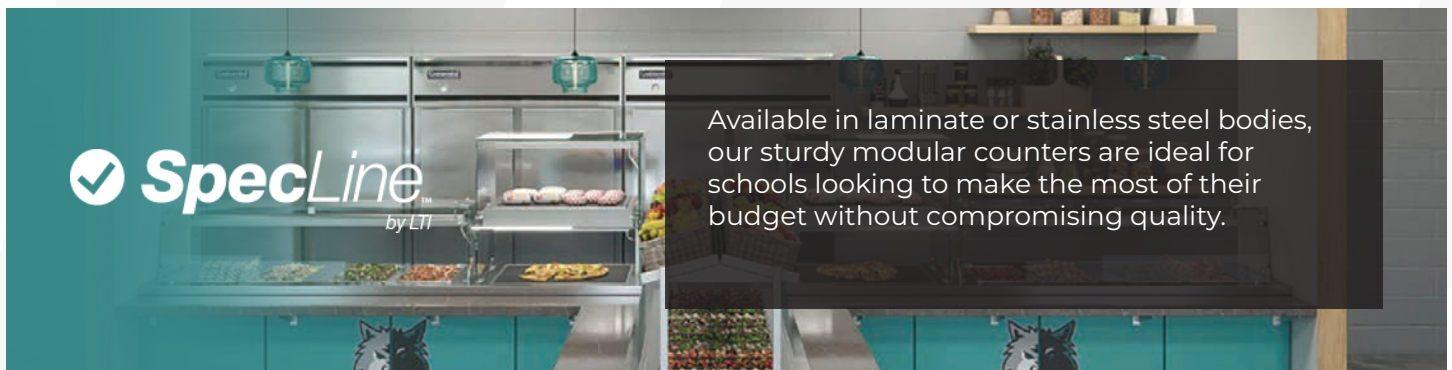


# Long-Lasting Counters That Fit Your Budget

LTI offers serving lines engineered to handle the daily demands of foodservice environments and transform your cafeteria's aesthetic.

- Built, assembled and tested in our Georgia factory to make installation as simple, fast and trouble-free as possible
- Available in hundreds of eye-catching design options, including colors, off-set panels and vinyl graphics
- Designed for beauty to help instill school pride in students, teachers and staff

"I am extremely excited for my students to be able to dine in such an **exquisite environment** that your team created. And it was all done over a weekend!" Craigmont High School Principal



# Expand Your Mealtime and Participation With Mobile Grab-and-Go Carts

With mobile grab-and-go carts, one cafeteria staff member can serve your students from anywhere in your school—without the cost of infrastructure change.



- Keep food at the right temperatures without ice bins and temperature checking
- Expand cold and hot food offerings. Think: Salad bowls and wrapped burgers
- Change the perception of your share table program to encourage more participation
- Check with your state and local health and safety codes to ensure compliance



## **Curious About Share Table Programs?**

Scan the QR code to read an article about the benefits of upgrading these programs.

## **Provide Your Students With Career-Learning Opportunities**

Schools are turning mobile grab-and-go carts into student-run operations that teach teenagers business essentials, such as professional communication and financial management.





# Mobile Grab-And-Go Carts for a Meaningful ROI

Our mobile grab-and-go carts and kiosks are available in different sizes and configurations to meet your capacity needs, food selections and design specifications.

- Serve with confidence from any location in your school, including foyers, hallways, cafeterias and courtyards
- Grab your students' attention with a selection of exterior finishes, decorative graphics, menu boards and more
- Maintain consistent temperature throughout serving periods with LTI's energy-efficient cold and hot well technology
- Enjoy long-lasting durability with molded fiberglass and stainless steel construction



# More Productive, Less Stressed With Flexible Food Wells

While it may seem like any food well will do, an inefficient food well can ultimately lead to your cafeteria staff wasting too much time preparing food and even slowing down service.

Considering mealtimes are never long enough, students who have to wait forever for their food will likely skip the line. However, you can serve more students in less time with efficient dry/wet serving wells.

If your students can grab their meals quickly and make the most of their lunchtime, **you create a warm social environment that children desperately need in the age of cell phones.**

Efficient equipment has been shown to help cafeteria staff:



Feel less stressed



Be more productive



Focus more on food quality



Give students time to socialize



While dry/wet serving wells are an efficient option, there's an even more flexible way to serve your students: convertible well technology.



# Go from Hot to Cold to Frozen In an Hour or Less with QuickSwitch

Short-staffed? Last-minute menu change? Students waiting too long for food?

Our independent serving well technology is engineered to transform school foodservice and help cafeteria staff do more in less time to serve students quickly.

**Hot**



**Cold**



**Frozen**



- Stainless steel substructure for enduring performance
- Temperature controls on each well for operational flexibility
- Low-wattage heating source for energy efficiency
- Adjustable compressor frame for capacity control
- Flush pans with tops for additional aesthetic appeal

"[QuickSwitch] gives us **lots of flexibility** day to day on what we are serving and how we want to design the menu."

Dooly County Board of Education, GA



**Scan the QR code** to learn how QuickSwitch well technology can make your cafeteria foodservice more flexible.

# What Makes LTI a Trusted Partner for Your School?

We take pride in everything we do.



Our dedication to helping you achieve the foodservice environment of your dreams runs through every member of our team. While the heart of your school is your foodservice, the heart of LTI is you, your students and your school.



Made with Pride by a Woman-Owned Family Business In Operation for 75+ Years



Made to Increase Meal Participation by Inspiring School Pride in Students and Staff



Made in America with High-Quality Standards for Simple Maintenance



Made with Warranty-Backed Durability Needed for K-12 Foodservice

"[LTI] is wonderful to work with and has a real sense of reality in the food industry market. They **listen to our needs and wants** and especially try to **work within our budget**. The team worked fast and installed over a weekend."

Thomas County Schools, GA

Scan the QR or visit [lowtempind.com](http://lowtempind.com) to learn how you can transform your school's cafeteria with beautiful serving systems built to last.

