



Bits & Bytes

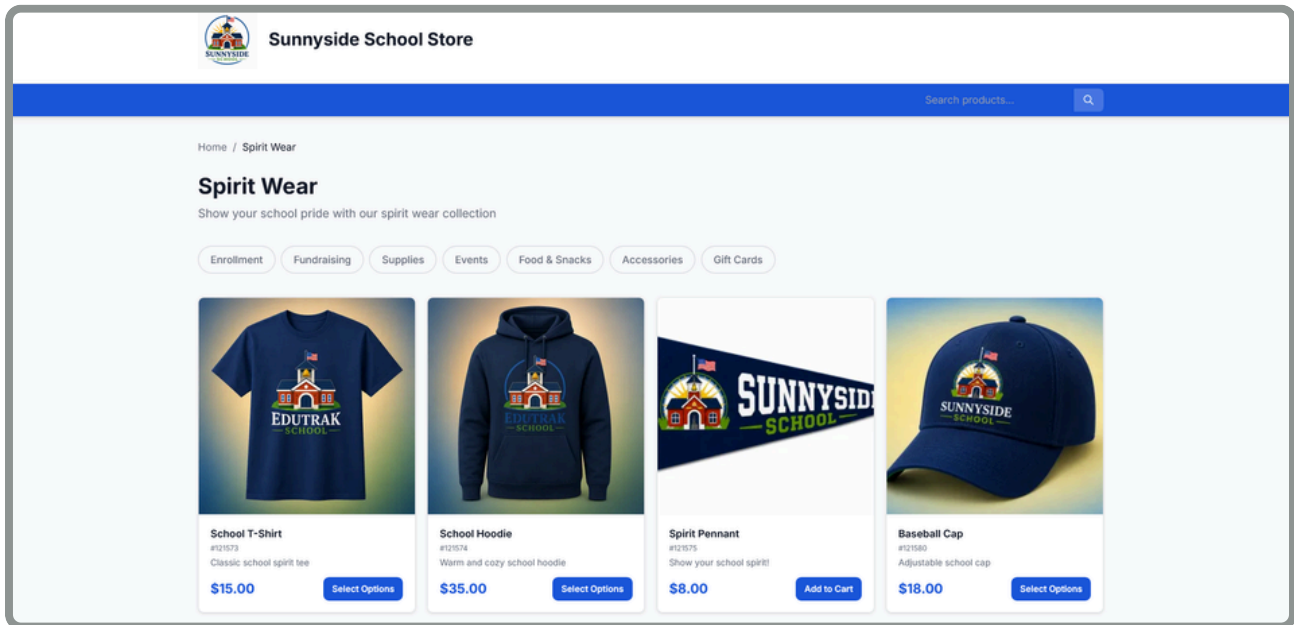
Newsletter ~ May 2026



It's the end of the year, the bittersweet time where the finish line is near and you can hear your free time calling out to you from the delightfully boring and busy doldrums of summer. But first....

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ESC1000 Lotus eStore

What's Coming in ESC1000 Lotus

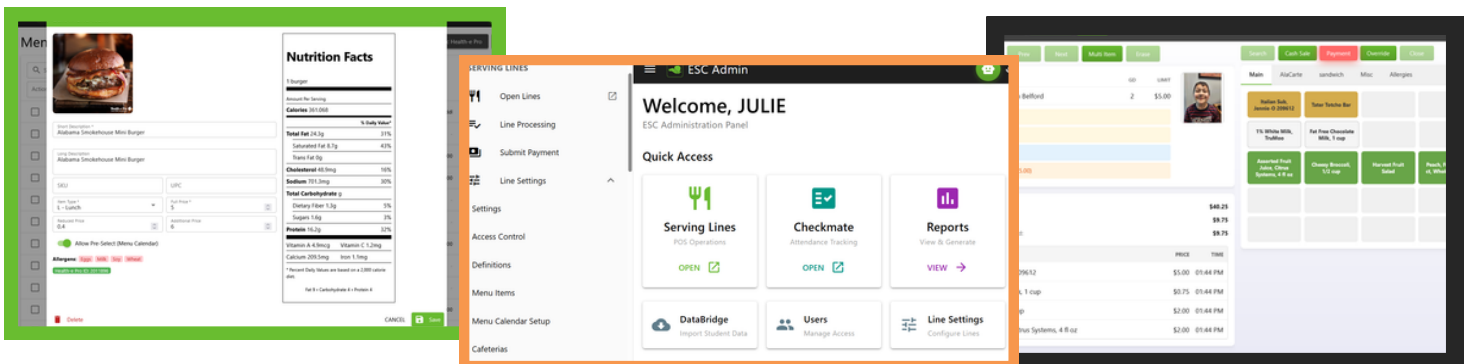
Last year, we focused on rebuilding the ESC1000 platform into the new Lotus version, and we're excited to finally show it to you.

Lotus introduces a refreshed experience across the EduTrak platform, including a redesigned **eStore** with a great new look and some fun features under the hood. Food service gets new POS workflows, and enhancements for families and staff. During the webinar, we'll also walk through the parent experience and EduTrak QuickPay, so you can see exactly what families experience when managing balances, making payments, or adding lunch funds. Whether you're currently using LCS1000, ESC1000 Orchid, or learning about EduTrak for the first time, this session will give you a look at the latest innovations and how the platform continues to evolve to support schools and families.

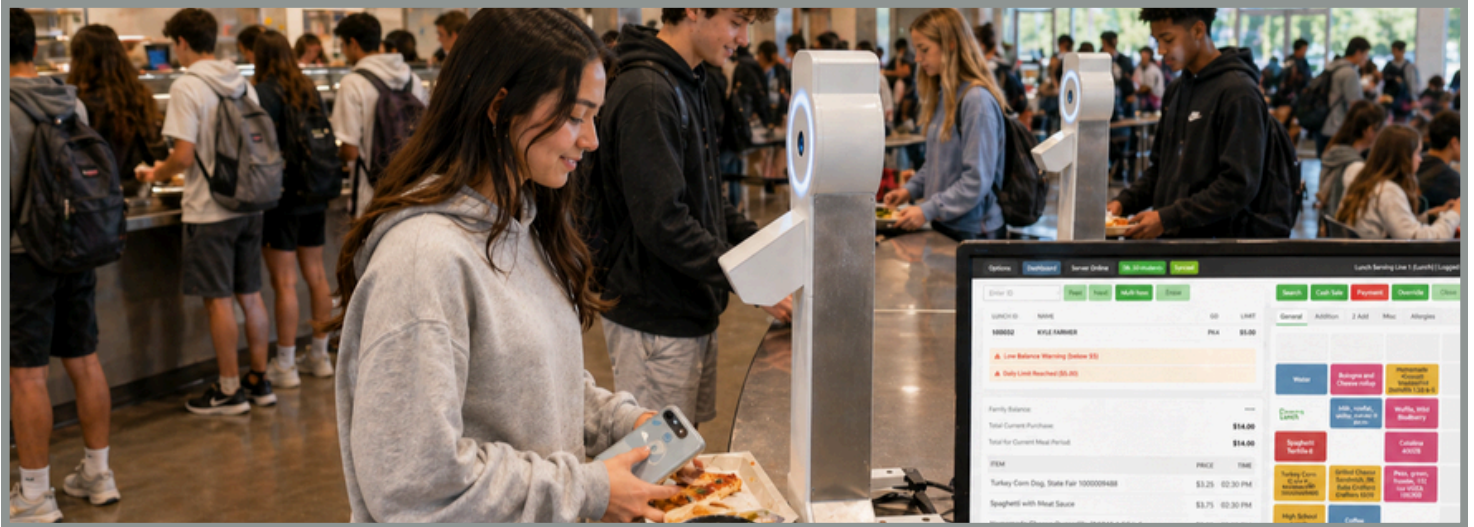
David Belford will walk through the full platform live on **May 20 at 1:30 PM CT**.

If you run food service on EduTrak, this one is worth your time.

[Register for the Webinar](#)



Building for the problems that actually exist



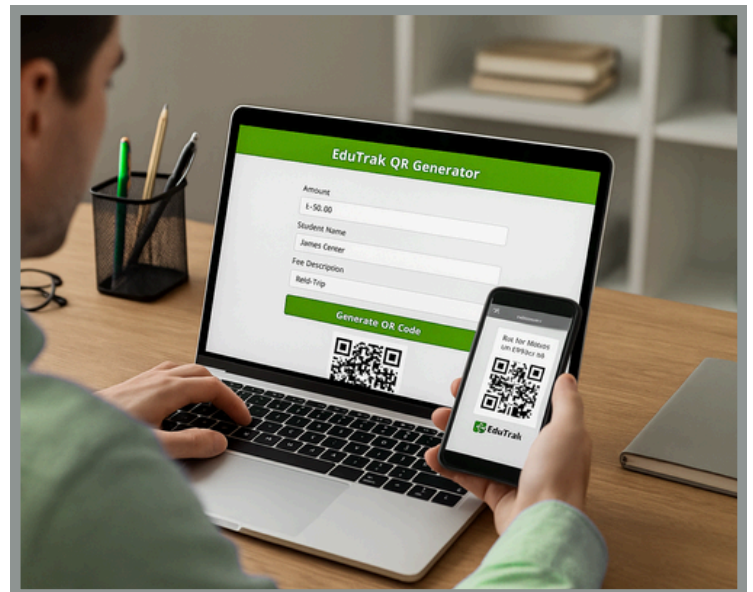
FastTrak Automated Serving Line

Something is happening in education technology right now, and it's worth naming.

Larger companies are struggling to move. Their platforms are big, their roadmaps are crowded, and the schools using them are often the last to see anything new. Meanwhile, the problems schools actually face: getting kids fed faster, billing families accurately, simplifying the chaos of childcare, keeps stacking up.

EduTrak was built to move differently.

This year, that's showing up in real ways. **FastTrak** is bringing autonomous self checkout to cafeterias. **QuickPay** is letting schools collect fees instantly with nothing more than a QR code. And later this year, we're launching a ground-up rebuild of our cafeteria serving line software with features you've been asking about for years.



EduTrak QuickPay

None of that happens without you telling us what's broken, what's slow, and what would actually help. So thank you for that. Keep it coming.

Give Teachers Time to Teach

Every minute a teacher spends on attendance, check-in, and billing paperwork is a minute not spent with students. EduTrak's Childcare module was built to give that time back.



CheckMate handles attendance automatically as families check students in and out. Billing runs on the schedule you set, whether that's standard invoicing or interval-based billing tied to actual attendance. Contracts, discounts, and payment plans are all managed in one place, without the back-and-forth.

For programs running on spreadsheets, paper sign-in sheets, or a patchwork of tools, the difference is immediate. Enrollment is cleaner. Reporting is faster. And the front desk isn't fielding calls about invoices it can't quickly pull up.

EduTrak Childcare integrates with **PowerSchool**, Skyward, and Infinite Campus, so student records stay in sync without manual entry.

If you're already using EduTrak for food service or fees and haven't looked at Childcare, it's worth a conversation.

EduTrak 25-26 Year End Processing (YEP) and Data Rollover Meeting (DRM)

It is that time of year again! Another school year is almost over, and it is time to get ready for **Year End Processing (YEP)** and **Data Rollover (DRM)**. The Year End Process (YEP) is a required annual task for all schools.

For those schools utilizing the Food Service module, the YEP plays a pivotal role in managing students and family data by facilitating the removal of non-returning students and safeguarding year-end reports through secure backups, ensuring easy accessibility in the future.

The **YEP** can be done anytime after the last day of food service for the school year. Like last year, we are asking all of our customers to complete their Year End Process with a tech support team member, rather than trying to do it on your own.



To schedule your YEP appointment, use this link:
[Schedule your YEP Here!](#)

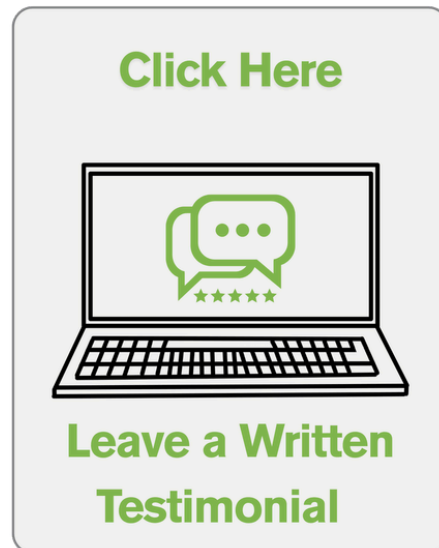
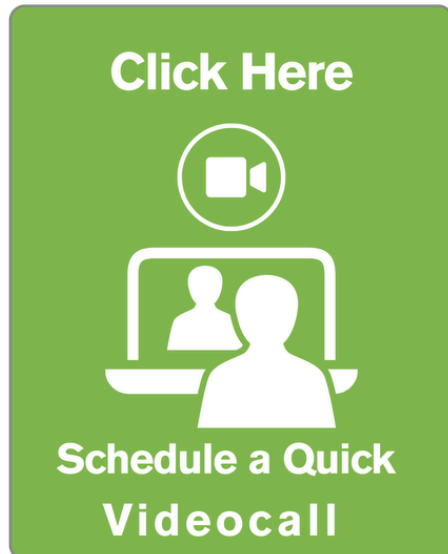
If your school uses a databridge, a **Data Rollover Meeting (DRM)** is required to verify enrollment, update the databridge, advance students, and adjust grade or school placements. For schools not using the Food Service Module, the **DRM** is the only required appointment. **Be sure to complete the YEP appointment with EduTrak before your SIS rollover**, and schedule the DRM after the SIS rollover is complete.



To schedule your DRM appointment, use this link:
[Schedule Your Data Rollover Here!](#)

Got a Minute?

If you've had a good experience with us: whether we made your school year easier, solved a tricky problem, or just helped things run smoothly. we'd love to hear about it.



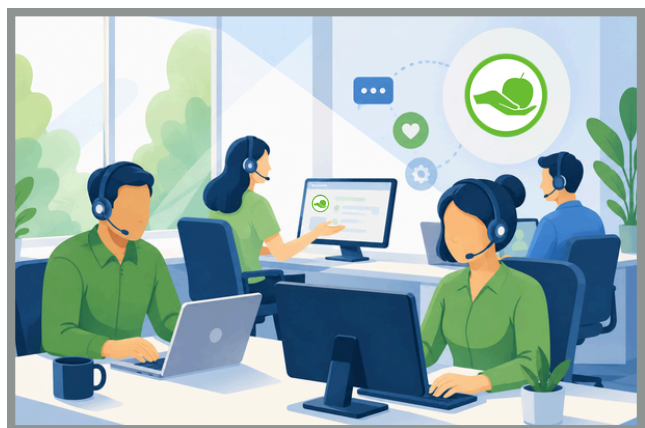
No pressure to write a novel. Just a few honest words or short video call about what stood out to you and what you'd tell someone else who's thinking about working with us.

We're grateful for your partnership and would love to highlight your success.

We Support You!

Our tech support is here for you!

To request help, please create a support ticket. This is done on the Admin Site, under the Support tab>Contact Support. You may also call us at 1.800.934.2621. Please have your TeamViewer up and ready when you call.





Employee Spotlight

Meet **George Corte**
Data Security Officer



What's your role, and what does a typical day look like for you?

I'm EduTrak's Data Security Officer, which means my days are spent on policy review, data compliance, and making sure we're meeting PCI requirements across the board. It's detailed work, but knowing schools are relying on us to get it right makes it matter.

What's something you've learned on the job that surprised you?

The scale of regulations required to operate in each state. Every state has its own rules, and keeping up with all of it is a bigger lift than most people realize. It's one of those things you don't see until you're in it.

What's your favorite way to unwind after a workday?

Play some music and try to touch some grass from time to time. I play standup bass, so some nights that's the decompression. Other times it's just getting outside and away from screens.

What are you working on right now that you're excited about?

Finding ways to position EduTrak to be more forward-looking on security and service delivery. I want schools to feel confident that we're not just keeping up, we're ahead of it.

If you weren't in this line of work, what would you be doing instead?

Honestly, probably cooking. I love being in the kitchen, and there's a family spaghetti recipe I've been perfecting for years. Maybe a restaurant, maybe just feeding the neighborhood. Either way, someone would be eating well.

Do you have a dream vacation or bucket-list destination?

I've already been to mine. The Boundary Waters. It's the most peaceful place I've ever been. No noise, no notifications, just water and trees. Brady keeps talking about Alaska and I get it, but the Boundary Waters already did it for me.

FINAL BYTES

Enchilada Lasagna

A weeknight layered enchilada bake. Wing it, make it yours.

Ingredients

- 1 pounds ground beef or chicken (or sweet potatoes for a great veggie option!)
- 2 cans red or green enchilada sauce (10 oz each)
- corn (or flour) tortillas
- 2 cups shredded Mexican blend cheese
- 1 can black beans, drained (15 oz)
- 1 can diced green chilies (4 oz)
- 1 teaspoons cumin
- 1 teaspoons chili powder
- 0.5 teaspoons garlic powder
- 0.5 teaspoons salt
- 0.5 cups sour cream, for serving

Steps

- **Preheat oven:** Preheat your oven to 375°F.
- **Brown the meat:** Brown 1 pounds ground beef or chicken in a skillet over medium-high heat. Drain the fat, then season with 1 teaspoons cumin, 1 teaspoons chili powder, 0.5 teaspoons garlic powder, and 0.5 teaspoons salt. Stir in 1 can diced green chilies (4 oz), mix to combine, and take off the heat.
- **Layer it up:** in Tortillas, Sauce, Beans, Cheese, Meat, Each layer gets its own moment, mix and match the ingredients to your liking and spread everything evenly before adding the next. Finish with a generous layer of cheese across the top.
- **Bake covered:** Cover with foil and bake for 25 minutes.
- **Bake uncovered:** Remove foil and bake another 10 minutes until the cheese is bubbly and browning at the edges.
- **Rest and serve:** Let it sit for 5 minutes before cutting. Serve with sour cream, and hot sauce.

Thanks for reading.

We are always working on new ways to make using Edutrak easier, smarter, and more enjoyable for you. Watch for updates, tips, and a few surprises in future editions. In the meantime, feel free to reach out with any questions or ideas.

-Martin.Latimer@edutrak.com



EduTrakSoftware