

# Sodexo at CISB

August, 2025

# Agenda

1. Sodexo in Brief
2. Cafeteria Team
3. HSE Policy
4. Logistics & Purchasing
5. Nutrition

# Sodexo in Brief



# Sodexo at a Glance

Fiscal 2018

**€20.7bn**  
in consolidated  
revenues

World leader in  
Quality of Life  
Services

**427,000**  
employees

**+100**  
professions

**80**  
countries

**100 million**  
consumers  
served daily

**#1** France-based private  
employer worldwide\*

Client retention rate  
**93.5%**

\*2017 Fortune 500 ranking



# Our presence in educational institutes

WORLDWIDE



IN CHINA



# Sodexo In China since 1995

50+ cities  
500+ sites  
12,500 full-time employees  
Serving 1,100,000  
consumers every day  
100+ service lines

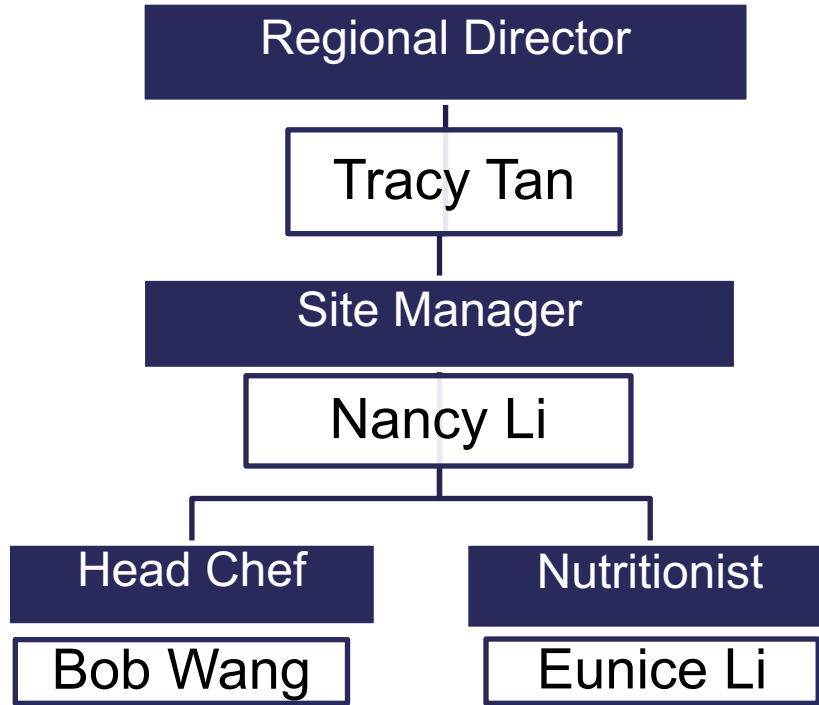
- On-site Services
- Benefits and Rewards Services



# Cafeteria Team



# Organization Chart



**Nancy Liu**  
**Site Manager**



- 20 years experience in administration
- 10 years experience in school operation

**Bob Wang**  
**Head Chef**



- 20 years experience in western food
- Many years experience in hotel and international school

# HSE Policy



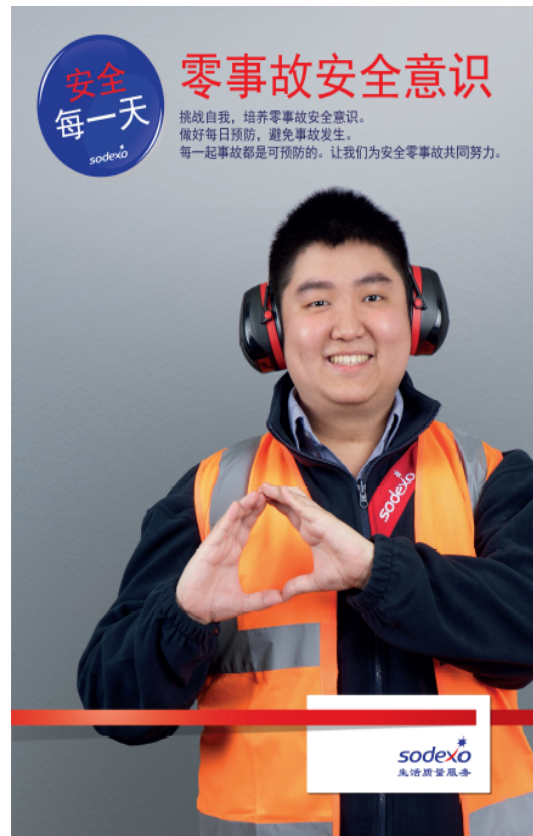
# A Time-Tested Hygiene and Safety Expert

Sodexo is one of very few service providers with its own dedicated Hygiene and Safety department. The team is responsible for developing, implementing and auditing H&S standards with 11,000 employees working at all sites in China.

Sodexo is capable of providing comprehensive scope of Hygiene and Safety services for clients including assessment of premises, customization of food safety control, investigation of H&S incidents, customization of cleaning programs, kitchen design consultancy, H&S audit and report, food safety training, and third-party auditing and testing services.



检查表		20	重要食品卫生规范		sodexo Making every day different	
部门名称:		负责调查员姓名:		部门负责人:		
调查日期/时间:		调查人姓名:		负责人:		
调查(最大值):		120 (25+95)	分数:			
调查(10个食品类别的得分):			或调查得分率(%):		= 分数 / 调查分 × 100%	
检查员姓名			CCP	21	年度	
CCP			4	01		
<b>监督必做 3.2 个人卫生管理建议 (39)</b>						
<b>3.2.1 基础</b>						
1. 所有员工必须佩戴：卫生帽、围裙、袖口75厘米干净；指甲必须保持干净并修剪。						
2. 所有员工必须洗手并擦干双手，且必须：						
a. 在食品制备区域洗手池处，至少使用：						
<b>3.2.2 个人卫生管理建议</b>						
1. 食品制备区域必须保持：食品制备区域必须保持清洁且必须保持干燥。						
2. 食品制备区域必须保持干燥。						
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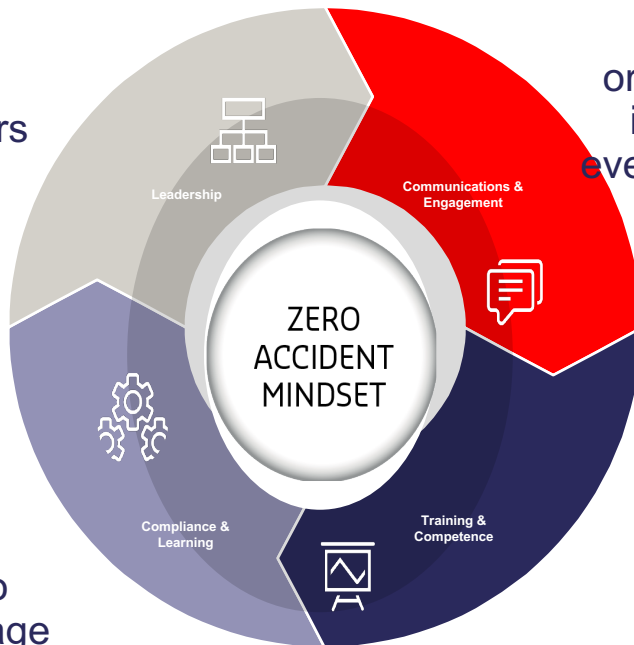
# A culture built around a zero accident mindset

## Leadership focus

culture and behaviours are driven by the examples and boundaries set by our leaders coupled with a visible commitment to improve

## Training and competence

maintaining and developing our capabilities and competencies enabling us to effectively identify and manage HSE risks



## Communications and engagement

have to exist at every level of the organisation, recognising that safety is the responsibility of everyone, at every level, in every environment and for every activity and job

## Compliance and learning

robust processes to assure we adhere to HSE laws, regulations, Group standards and client contractual commitments combined with a systematic approach to learning from any accidents that do occur

# A Proactive Platform of Health and Safety Management

## Salus will be used for:

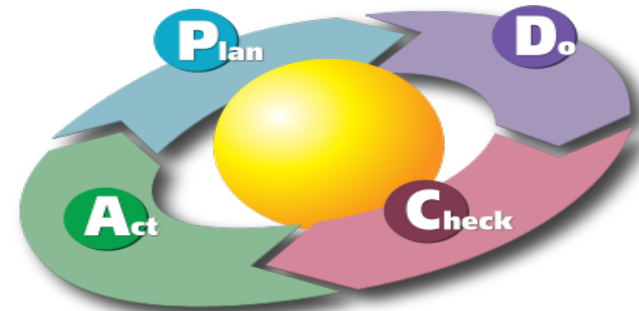
- Report accidents in a same way and share information
- From the accident occurred and took the appropriate action plan until the end, it includes the action classification, alarm, investigation and root cause analysis.
- It can automatically generate the report.
- Analyze our performance based on complete data to identify differences and improvement.

## Salus work scope includes :

- Food safety
- Workplace safety
- Environmental / Security accident
- Claim management

## Salus will:

- Save money
- Effectively avoid waste
- Improve our standards

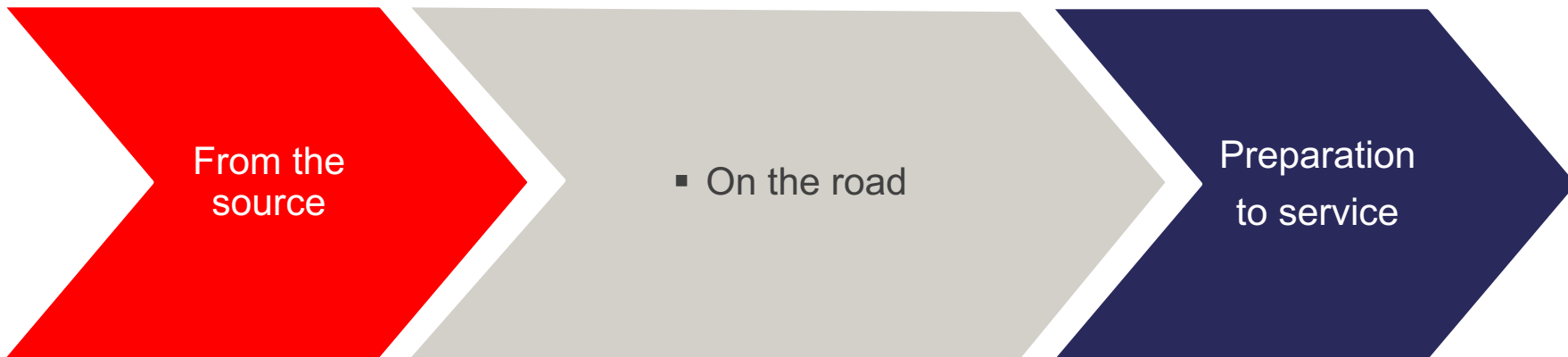


# Logistics & Purchasing



# Our commitment

- Health and safety is the founding pillar on which we base our mission to improve the Quality of Life.
- From farm to fork, Sodexo number 1 priority is always food safety.



# Food safety, from the source

## Supplier Quality Control

- › Rigorous Supplier Selection (over 100 checks)
- › Fully independent Supervision

## Product Quality Control

- › Platform Testing
- › Site Testing
- › Food safety Testing

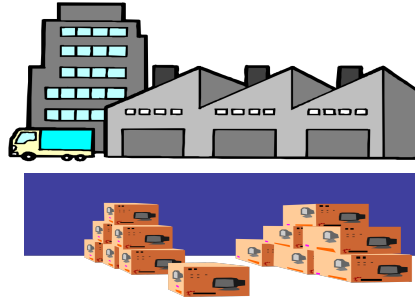
- 50 cities, over 8000 different food & beverage products



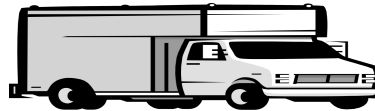
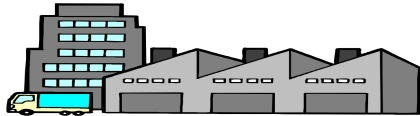
# Logistics Flow

Supplier delivers goods directly to Sodexo

- Manufacturer
- Distributor



Manufacturer delivers goods to Sodexo Canteen through Logistics supplier.  
Manufacturer is called as “Upstream”.



**Logistics Supplier**  
Quality inspection by professional staff



# Temperature truck with GPS



# Warehouse



# Food safety, preparation

## HSE Team

A comprehensive quality inspection of the package, label, certificate, temp., weight, product.

**Receiving**



“off the ground,  
off the wall”  
“first in, first out”

**Storage**



Overseen by  
qualified chef and  
assistants, follow  
detailed menu plans  
and recipes

**Processing**



Sanitation regulations  
on servers, serving  
areas, serving  
environment..

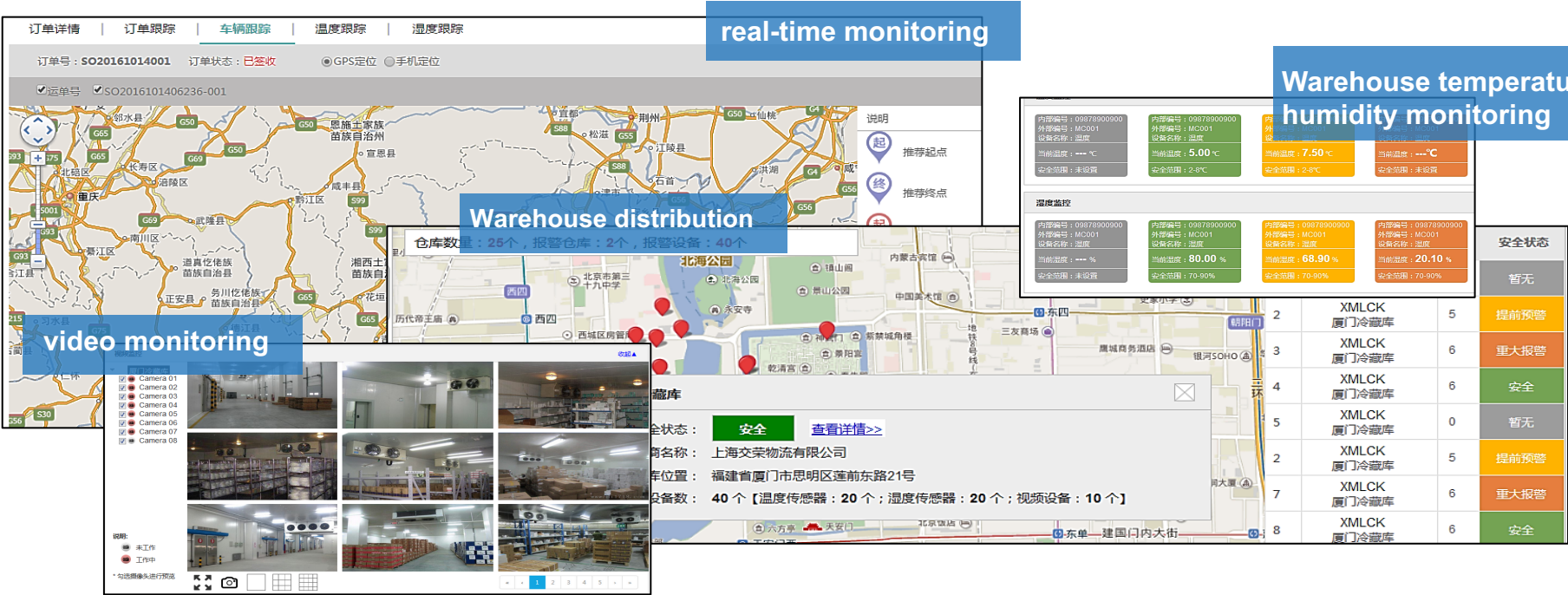
**Serving**

Dry provision room, freezer,  
refrigerated storage  
Storage time differs for  
various kinds of foods

Food temperature control

# Online monitor managing

According to monitoring center to control all supplier's delivery and warehouse. including location monitoring、Temperature monitoring、CCTV monitoring、closed testing.





# Daily Quarantine license

**动物检疫合格证明 (产品B)**

101667636721680695 **Nº 1158530736**

货主	李超阳	产品名称	鸭肉
数量及单位	叁佰公斤	产地	山东高密
生产单位名称地址	聊城天和荣达农牧有限公司, 山东省聊城市高唐县鱼部湖街道322号南侧南郭养护站西66		
目的地	北京市大兴区(旧宫镇南园红星工业园 北京庆丰阳光农产品产销专业合作社)		
检疫标志号			
备注	原检疫证号3732732735鸭腿300公斤		

本批动物产品经检疫合格, 应于当日到达有效。

官方兽医签字:  签发日期: 二〇二〇年九月十九日 09:19

(动物卫生监督所检疫专用章)

(第二联) (共二联)

**动物检疫合格证明 (产品B)**

101667636721680695 **Nº 1171237282**

货主	北京凯迪农业有限公司	产品名称	鸭肉
数量及单位	叁佰公斤	产地	山东高密
生产单位名称地址	德州恒达恒泰农业有限公司, 河北省保定市涿州市东陆坡镇中街101号		
目的地	北京市大兴区(旧宫镇南园红星工业园 北京庆丰阳光农产品产销专业合作社)		
检疫标志号			
备注	自由证时起24小时内有效 原检疫证编号1302895999		

本批动物产品经检疫合格, 应于当日到达有效。

官方兽医签字:  签发日期: 二〇二〇年九月十九日 10:19

(动物卫生监督所检疫专用章)

(第二联) (共二联)

**家迪斯配选单**

线路: 00-0  
Seller: 北京加拿大国际学校(CIS)  
Contact: CN608801

Address: 北京市朝阳区亮马桥路38号加拿大国际学校  
Arrival date: 2018-10-22

Page: 2

序号	PU Number	Supplier code	Supplier name	PU Article Code	PO Article Name	Unit	PU Order Price	PU Price	PU Quantity	PU Quantity	PU Quantity
1	P109T44C		北京凯迪农业有限公司	1060107122	瘦腿排: 2猪前腿肉: 1千克*1千克/袋	PCH			18		
2	P109T44C		北京凯迪农业有限公司	1060107280	瘦腿排: 2猪前腿肉: 1千克*1千克/袋	PCH			12		
3	P109T44C		北京凯迪农业有限公司	1060107285	冷鲜猪梅肉: 1千克*1千克/袋	PCH			60		

Receive time / 实收时间: 年 月 日 时 分

厨师长签名: 盖章 验收员: 签名 供应商: 签名

## 新发地批发市场放心果蔬检测报告

此表仅供参考  
送检单位 (或个人): 北京世纪开泰农副产品产销有限公司

编号	水果名称	样品产地	抑制率 (%)	结果判定
(1)	火龙果	海南	15.55%	合格
(2)	柠檬	四川	14.10%	合格
(3)	福建甜橙	福建	18.12%	合格
(4)	进口橙子	美国	11.87%	合格
(5)	优质芒果	海南	12.63%	合格
(6)	毛桃	河北	17.25%	合格
(7)	新西兰猕猴桃	新西兰	14.82%	合格
(8)	冬枣	山东	11.10%	合格
(9)	龙眼	广东	12.74%	合格

注: 结果判定:  $\geq 50\%$  为合格

检测日期: 2018年10月22日

**订发货收单**

订单编号: P109T44B 总金额: ¥0.00  
分仓编号: CN608801 分仓名称: GA 加拿大国际学校  
供应单位: 1010013617 供应商: 北京世纪开泰农副产品产销有限公司 要求送货日期: 2018-10-22

序号	产品编号	产品名称	订购单位	订购数量	订购价格	送货数量	实收数量	备注
1	1060105466	散装大红尖糖: 1千克/千克	KG	2				2
2	1060106881	葡萄: 1千克/千克	KG	5				5
3	1060106884	哈密瓜: 2-3kg/只: 1千克/千克	KG	40				40
4	1060106886	香蕉: 5-6根/kg: 1千克/千克	KG	80				80
5	1060106887	无籽西瓜: 4-5kg/只: 1千克/千克	KG	50				50
6	1060107329	胡萝卜: 1千克/千克	KG	15				15
7	1060107336	生萝卜: 1千克/千克	KG	5				5
8	1060107355	莲藕: 1千克/千克	KG	5				5
9	1060107361	京葱: 1千克/千克	KG	5				5
10	1060107569	绿生菜: 1千克/千克	KG	8				8
11	1060107573	叶生菜: 1千克/千克	KG	3				3
12	1060107587	韭菜: 1千克/千克	KG	5				5
13	1060107598	甜土豆: 1千克/千克	KG	90				90
14	1060107601	大白薯: 1千克/千克	KG	70				70
15	1060107609	蒜黄: 1千克/千克	KG	30				30
16	1060107618	紫甘蓝: 1千克/千克	KG	8				8
17	1060107625	黄瓜: 1千克/千克	KG	10				10
18	1060107632	西葫芦: 1千克/千克	KG	75				75
19	1060107640	番茄: 1千克/千克	KG	70				70
20	1060107641	黄尖椒: 1千克/千克	KG	2				2
21	1060107700	芸豆: 1千克/千克	KG	0.3				0.3
22	1060107703	罗勒叶: 1千克/千克	KG	0.3				0.3
23	1060107727	白洋葱: 1千克/千克	KG	20				20
24	1060111131	圣女果: 1千克/千克	KG	50				50

Receive time / 实收时间: 年 月 日 时 分

厨师长签名: 盖章 验收员: 签名 供应商: 签名

## Received Foodstuff Photos



# Nutrition

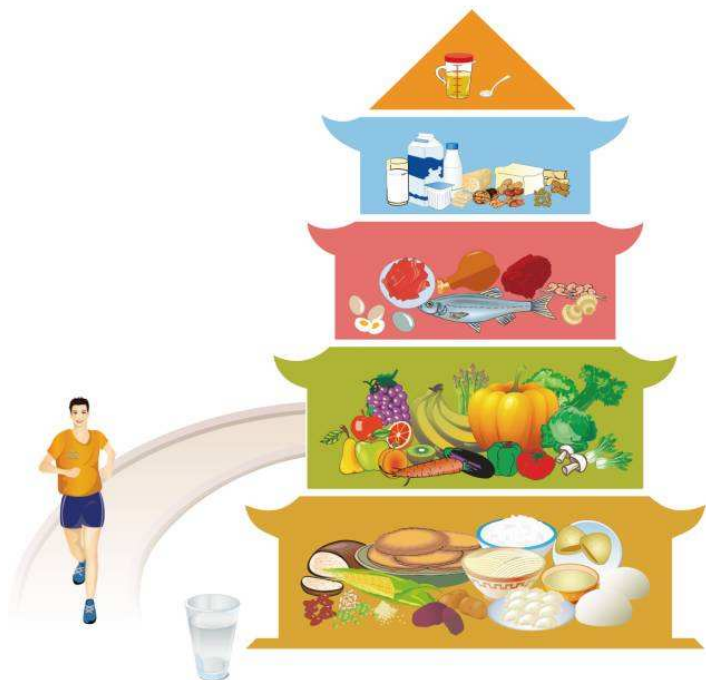




# We look after you child's nutritional needs !

- Food plays a crucial role in the development of children, it is critical that they have a balanced menu.
- Sodexo is dedicated to upholding students' Well-Being and serving meals that will support their growth, development, health and academic achievement.





每天活动6000步

盐 <6克  
油 25~30克

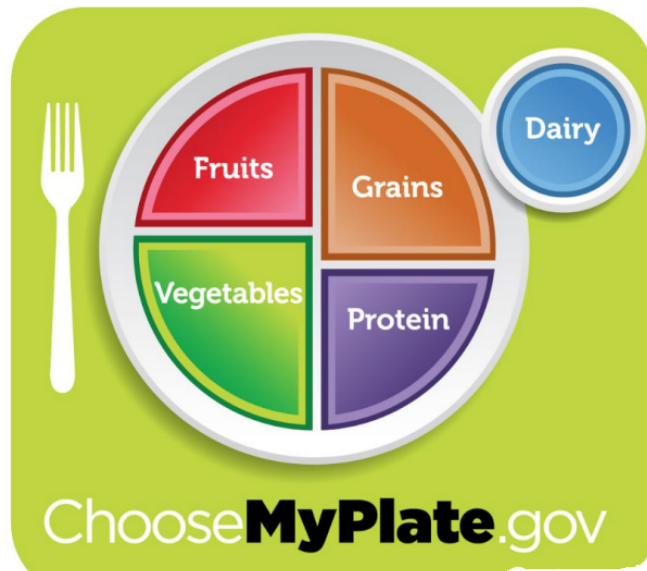
奶及奶制品 300克  
大豆及坚果类 25~35克

畜禽肉 40~75克  
水产品 40~75克  
蛋 类 40~50克

蔬菜类 300~500克  
水果类 200~350克

谷薯类 250~400克  
全谷物和杂豆 50~150克  
薯类 50~100克

水 1500~1700毫升





# Menu Program for KG

We have introduced Menu Programme, which highlights food varieties, healthy cooking methods, suitable portion size and full-scale intake of nutrients which is show as a face below. We understand that children like treats, but we aim to make our treats healthy, or limit the times they appear on the menus.



**Happy face** means healthier choices and they can have as much as they want. We like these.



**Flat face** are limited for weekly occasions






**Sad face**, whilst the children love these dishes, we are very careful on how often we serve them.

# Menu Program

- Follow standard structure to create menus

[illegible]

- Clarify recommendations for a menu cycle

Menu Program – KG / PM		
Icons	Preschooler	Primary
	$\geq 80\%$	$\geq 70\%$
	$< 15\%$	$< 20\%$
	$< 5\%$	$< 10\%$

- Easy to generate reports

### Monthly Report on Menu & Nutrition

Menu Period	Date	Class	Teacher		
		12-14-2019			
<b>Unit Menu Planning</b>					
<ul style="list-style-type: none"> <li>1. Considered food allergies and nutrition</li> <li>2. Considered food preferences</li> <li>3. Considered food safety</li> <li>4. Considered portion sizes for feeding for and cost prices</li> </ul>					
<b>Food &amp; Nutrition of Healthy Food Items and Nutritional Values</b>					
Food Item	Calories	Fat	Carb	Protein	Sodium
Apple	116	0.3	26	0.5	1
Banana	105	0.3	26	1.1	1
Orange	62	0.1	15	0.9	1
Strawberry	49	0.2	10	0.7	1
Blueberry	59	0.1	14	0.6	1
Blackberry	62	0.2	14	0.7	1
Raspberries	64	0.2	14	0.7	1
Pineapple	82	0.1	22	0.9	1
Watermelon	76	0.2	18	0.9	1
Cantaloupe	90	0.2	22	0.9	1
Guava	61	0.1	14	0.7	1
Peach	59	0.1	14	0.7	1
Plum	66	0.1	16	0.8	1
Cherry	66	0.1	16	0.8	1
Apricot	66	0.1	16	0.8	1
Persimmon	66	0.1	16	0.8	1
Fig	74	0.1	18	0.8	1
Jackfruit	95	0.2	22	0.9	1
Mango	99	0.2	22	0.9	1
Papaya	81	0.2	20	0.9	1
<b>Food &amp; Nutrition of Healthy Snacks</b>					
Food Item	Calories	Fat	Carb	Protein	Sodium
Apple	116	0.3	26	0.5	1
Banana	105	0.3	26	1.1	1
Orange	62	0.1	15	0.9	1
Strawberry	49	0.2	10	0.7	1
Blueberry	59	0.1	14	0.6	1
Blackberry	62	0.2	14	0.7	1
Raspberries	64	0.2	14	0.7	1
Pineapple	82	0.1	22	0.9	1
Watermelon	76	0.2	18	0.9	1
Cantaloupe	90	0.2	22	0.9	1
Guava	61	0.1	14	0.7	1
Peach	59	0.1	14	0	
<b>Food &amp; Nutrition of Healthy Drinks</b>					
Food Item	Calories	Fat	Carb	Protein	Sodium
Apple	116	0.3	26	0.5	1
Banana	105	0.3	26	1.1	1
Orange	62	0.1	15	0.9	1
Strawberry	49	0.2	10	0.7	1
Blueberry	59	0.1	14	0.6	1
Blackberry	62	0.2	14	0.7	1
Raspberries	64	0.2	14	0.7	1
Pineapple	82	0.1	22	0.9	1
Watermelon	76	0.2	18	0.9	1
Cantaloupe	90	0.2	22	0.9	1
Guava	61	0.1	14	0.7	1
Peach	59	0.1	14	0	

**Weekly Report on Maths & Numerical – Primary**

**Weeks of the year:**

Week	Monday	Tuesday	Wednesday	Thursday	Friday
1	Maths	Maths	Maths	Maths	Maths
2	Maths	Maths	Maths	Maths	Maths
3	Maths	Maths	Maths	Maths	Maths
4	Maths	Maths	Maths	Maths	Maths
5	Maths	Maths	Maths	Maths	Maths
6	Maths	Maths	Maths	Maths	Maths
7	Maths	Maths	Maths	Maths	Maths
8	Maths	Maths	Maths	Maths	Maths
9	Maths	Maths	Maths	Maths	Maths
10	Maths	Maths	Maths	Maths	Maths
11	Maths	Maths	Maths	Maths	Maths
12	Maths	Maths	Maths	Maths	Maths
13	Maths	Maths	Maths	Maths	Maths
14	Maths	Maths	Maths	Maths	Maths
15	Maths	Maths	Maths	Maths	Maths
16	Maths	Maths	Maths	Maths	Maths
17	Maths	Maths	Maths	Maths	Maths
18	Maths	Maths	Maths	Maths	Maths
19	Maths	Maths	Maths	Maths	Maths
20	Maths	Maths	Maths	Maths	Maths
21	Maths	Maths	Maths	Maths	Maths
22	Maths	Maths	Maths	Maths	Maths
23	Maths	Maths	Maths	Maths	Maths
24	Maths	Maths	Maths	Maths	Maths
25	Maths	Maths	Maths	Maths	Maths
26	Maths	Maths	Maths	Maths	Maths
27	Maths	Maths	Maths	Maths	Maths
28	Maths	Maths	Maths	Maths	Maths
29	Maths	Maths	Maths	Maths	Maths
30	Maths	Maths	Maths	Maths	Maths
31	Maths	Maths	Maths	Maths	Maths


**Maths & Numerical**

Week	Monday	Tuesday	Wednesday	Thursday	Friday
1	Maths	Maths	Maths	Maths	Maths
2	Maths	Maths	Maths	Maths	Maths
3	Maths	Maths	Maths	Maths	Maths
4	Maths	Maths	Maths	Maths	Maths
5	Maths	Maths	Maths	Maths	Maths
6	Maths	Maths	Maths	Maths	Maths
7	Maths	Maths	Maths	Maths	Maths
8	Maths	Maths	Maths	Maths	Maths
9	Maths	Maths	Maths	Maths	Maths
10	Maths	Maths	Maths	Maths	Maths
11	Maths	Maths	Maths	Maths	Maths
12	Maths	Maths	Maths	Maths	Maths
13	Maths	Maths	Maths	Maths	Maths
14	Maths	Maths	Maths	Maths	Maths
15	Maths	Maths	Maths	Maths	Maths
16	Maths	Maths	Maths	Maths	Maths
17	Maths	Maths	Maths	Maths	Maths
18	Maths	Maths	Maths	Maths	Maths
19	Maths	Maths	Maths	Maths	Maths
20	Maths	Maths	Maths	Maths	Maths
21	Maths	Maths	Maths	Maths	Maths
22	Maths	Maths	Maths	Maths	Maths
23	Maths	Maths	Maths	Maths	Maths
24	Maths	Maths	Maths	Maths	Maths
25	Maths	Maths	Maths	Maths	Maths
26	Maths	Maths	Maths	Maths	Maths
27	Maths	Maths	Maths	Maths	Maths
28	Maths	Maths	Maths	Maths	Maths
29	Maths	Maths	Maths	Maths	Maths
30	Maths	Maths	Maths	Maths	Maths
31	Maths	Maths	Maths	Maths	Maths

**Notes on Comments:**

**Chief's Signature:**

**Parent's Date:**

  
 Making every day a better day




[illegible]

Part 1: Ratios of protein food from main entrée dishes						
Main Ingredients		Day 1~5	Day 6~10	Day 11~15	Day 16~20	The Ratios
Pork	15	5	4	3	3	25%
Poultry	17	2	6	6	3	28%
Beef	11	3	2	3	3	18%
Seafood	11	3	2	2	4	18%
Egg	6	2	1	1	2	10%
	60					100%

Main Ingredients	Targets
Pork	20~30%
Poultry	20~30%
Beef	10~20%
Seafood	10~20%
Egg	10~20%
	100%

[illegible]

Ratios		Day 1~5	Day 6~10	Day 11~15	Day 16~20	The Ratios
Happy face	59	16	14	15	14	74%
Flat face	17	3	5	4	5	21%
Sad face	4	1	1	1	1	5%
	80	20	20	20	20	100%

Menu Program – KG / PM		
Icons	Preschooler	Primary
	≥ 80%	≥ 70%
	< 15%	< 20%
	< 5%	< 10%

# Special Food

- Sodexo is a nut free kitchen.
- Please contact us for allergies or special diet.



Seafood  
Shellfish

**Seafood**



Mango  
Pineapple

**Fruits**



Beef  
Mutton

**Meat**



Kidney Bean  
Peas

**Veg.**



Milk  
Egg

**Dairy**

For the above allergens, we will provide a suitable alternative.



*Thank you for your trust!*

*We will make more efforts to  
make children eat healthier  
and more happily!*

“”

**Thank you**