

sodexo
QUALITY OF LIFE SERVICES

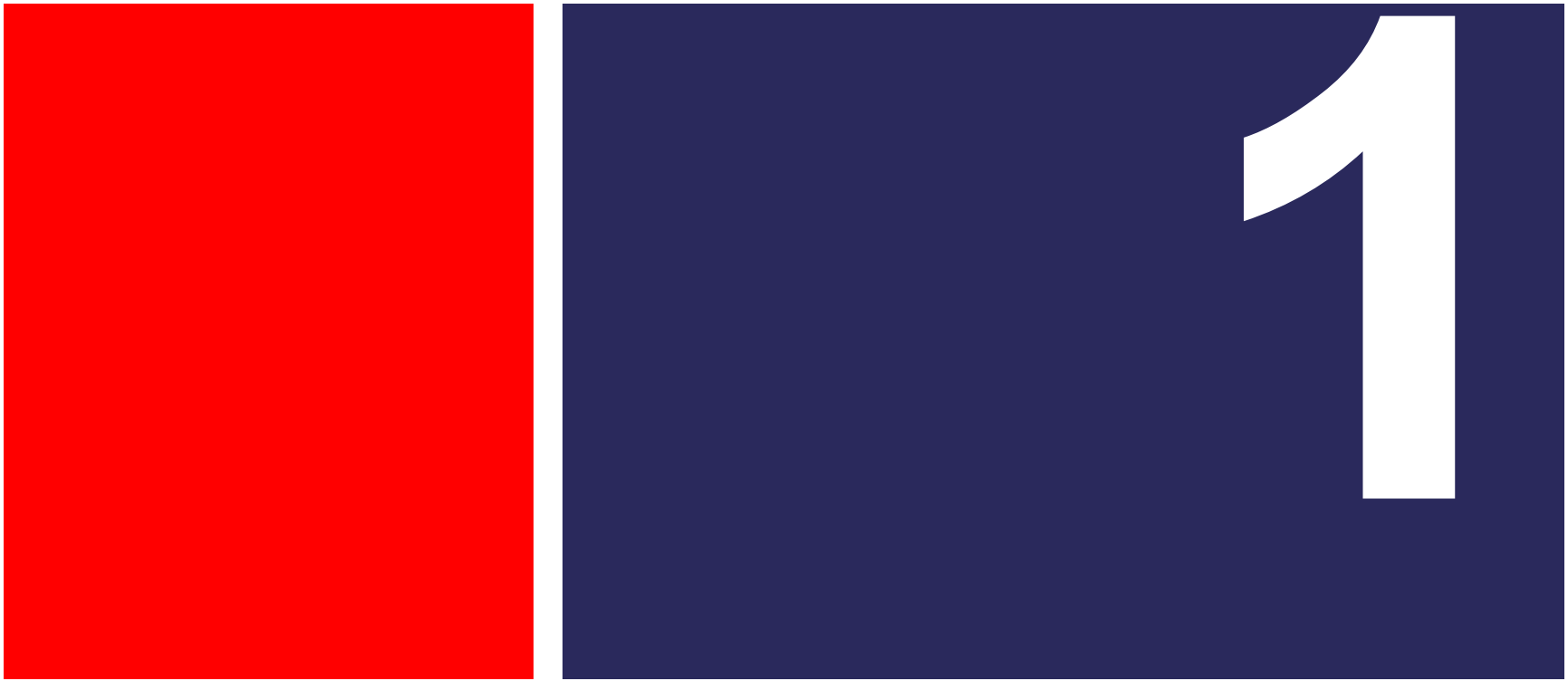
Sodexo at CISB

August, 2026

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



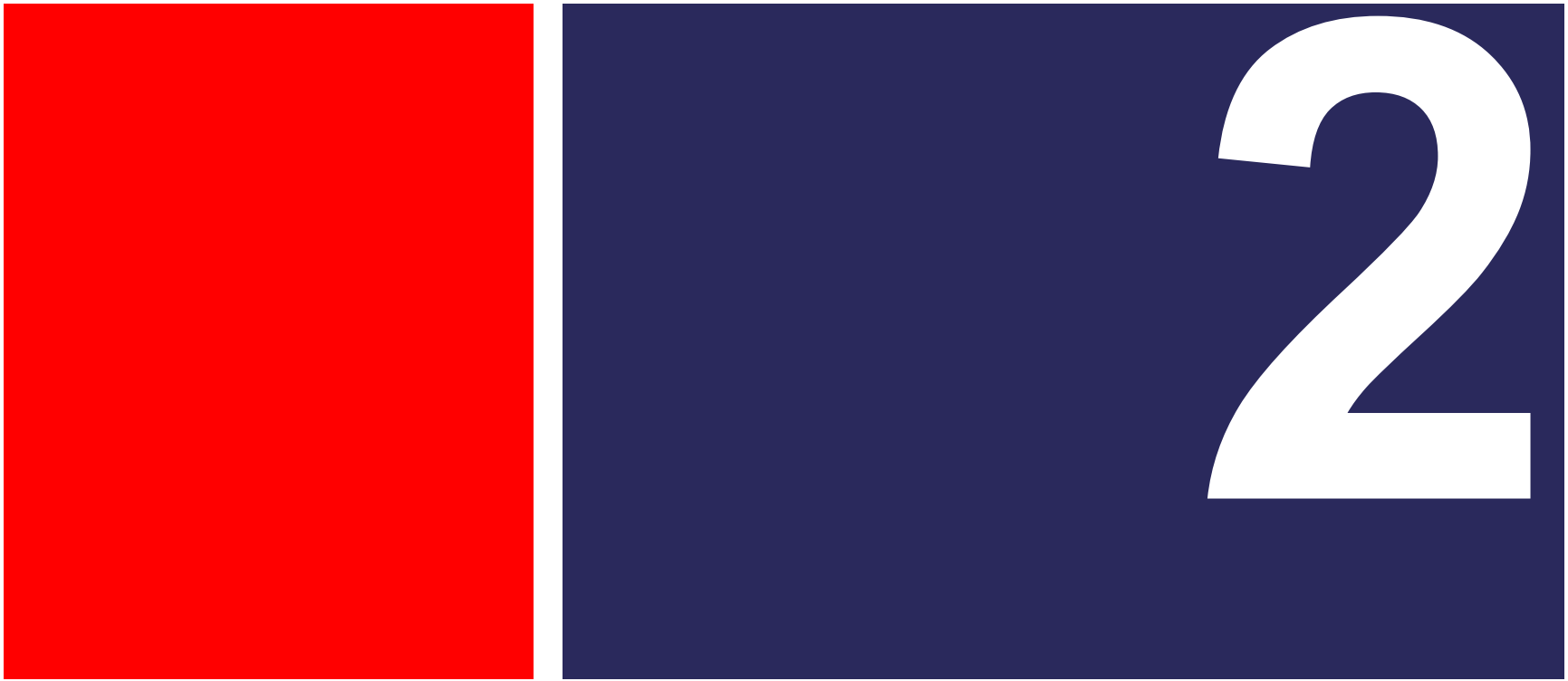
Sodexo In China since 1995

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

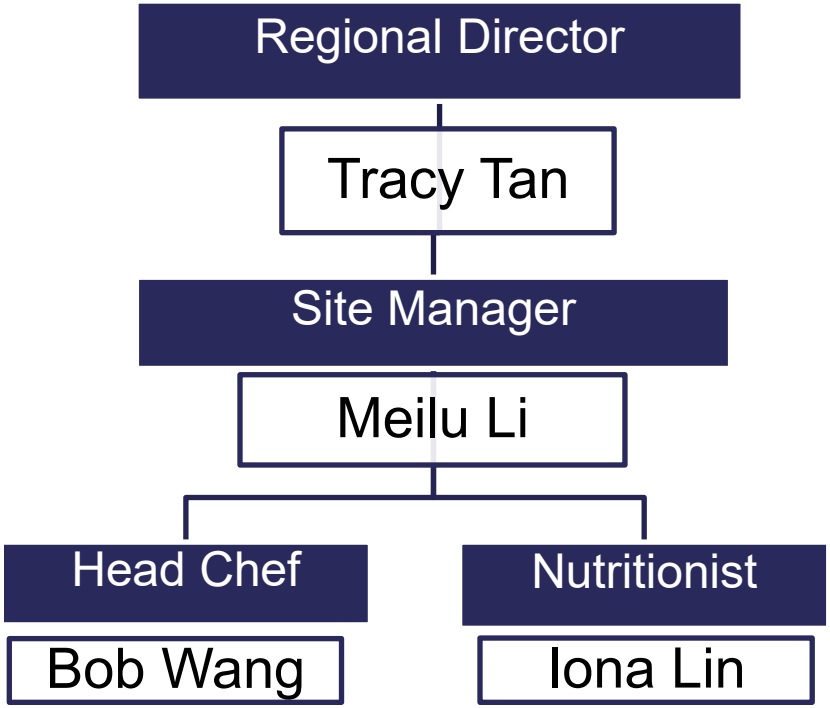
- **On-site Services**
- **Benefits and Rewards Services**



Cafeteria Team



Organization Chart



Meilu Li
Site Manager



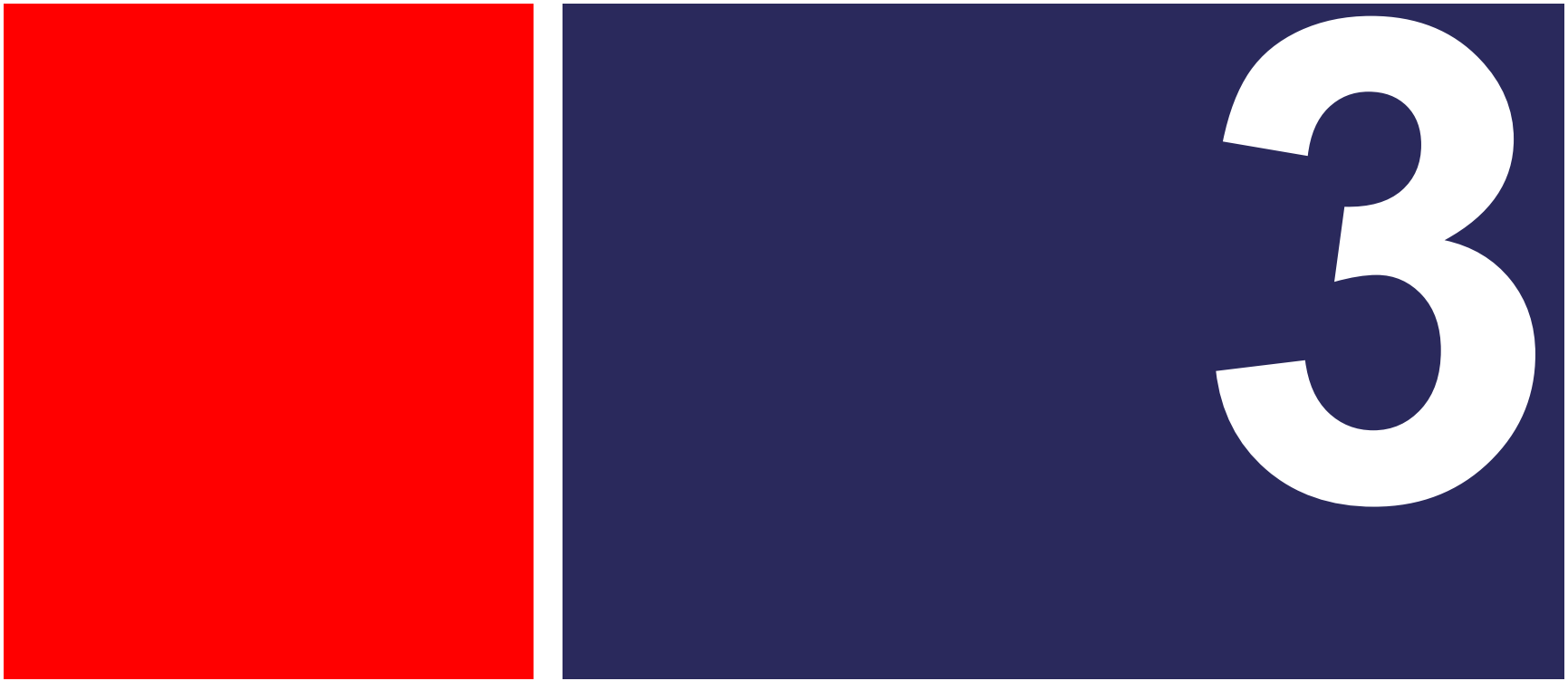
- 10 years experience in Language Teaching
- 6 years experience in International Catering Management

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.

Hygiene, Health, Safety and Environment


检查表 20 重要食品卫生规范

sodexo
Making every day a better day

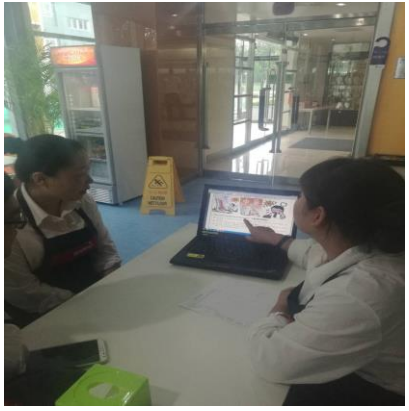
部门名称：	北京诺华昌平工厂	部门负责人：	
检查日期/时间：		检查人：	
总分（最大值）：	329 (236+93)	得分：	
满足5个红色项目的前提 ●		成绩百分比(%)：	=总分 - 扣分）/ 总分 x 100%

检查标准	CCP	GHP	备注
	4	9?	
监督必做 3.2 个人卫生和仪容仪表（39）			
3.2.1 培训			
1			
2			
3			
3.2.2 个人卫生和仪容仪表			
1			●
2			●
3			
4			
5			●
6			
7			
8			●
9			
10			
11			
12			
13			
14			













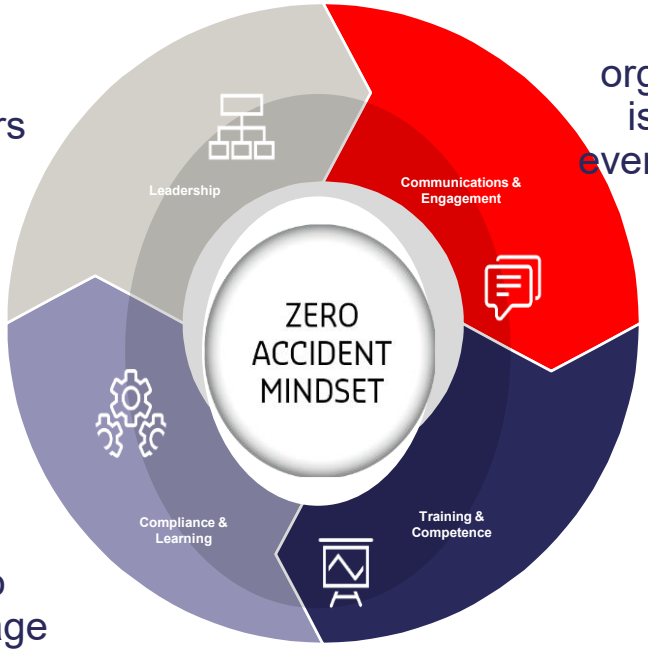
A culture built around a zero accident mindset

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:

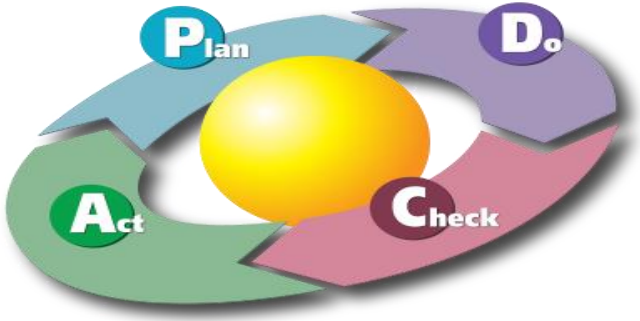
- Report accidents in a same way and share information
- From the accident occurred and took the appropriate action plan until the end, it includes the action classification, alarm, investigation and root cause analysis.
- It can automatically generate the report.
- Analyze our performance based on compete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

Salus work scope includes :

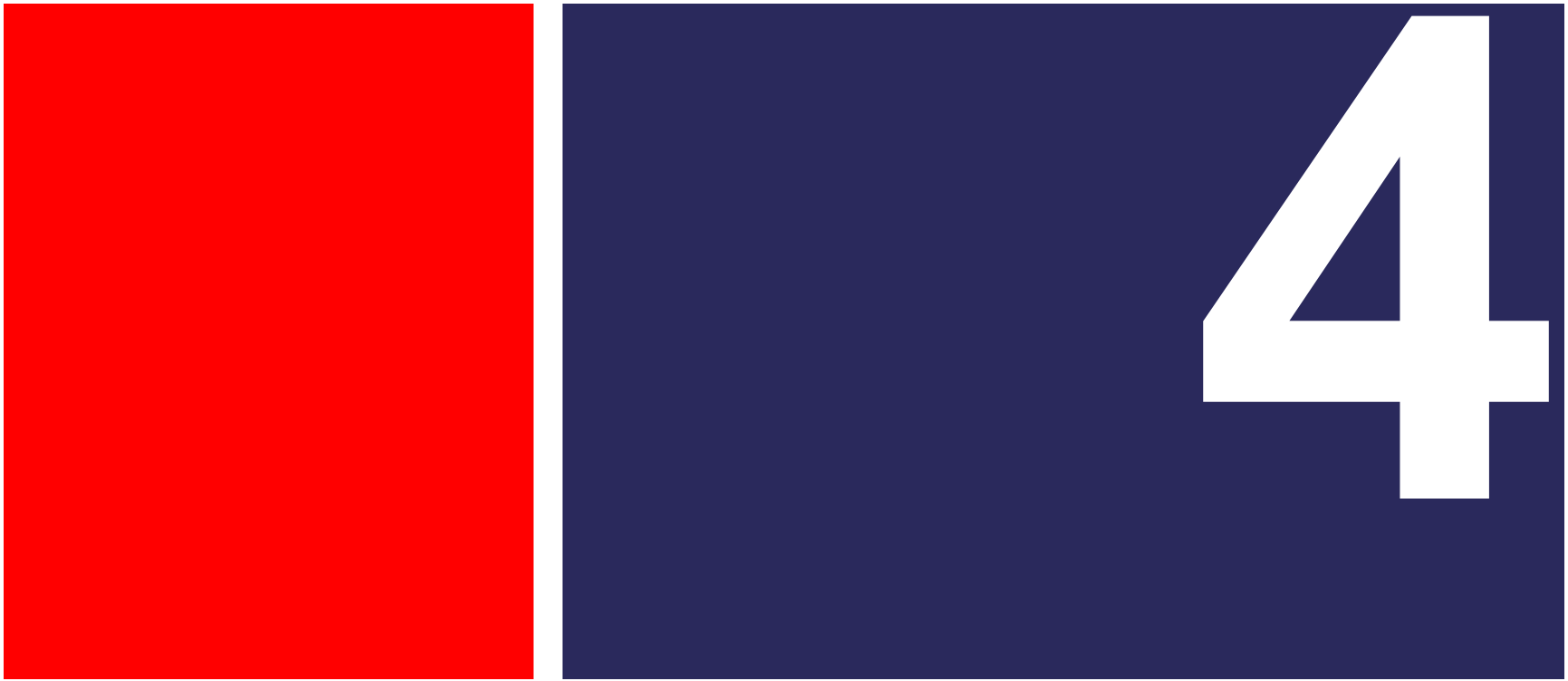
- Food safety
- Workplace safety
- Environmental / Security accident
- Claim management

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

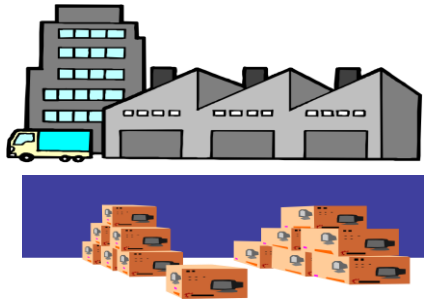
- 50 cities, over 8000 different food & beverage products



Logistics Flow

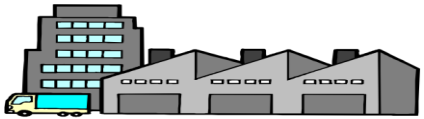
Supplier delivers goods directly to Sodexo

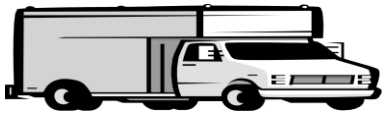
- Manufacturer
- Distributor





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

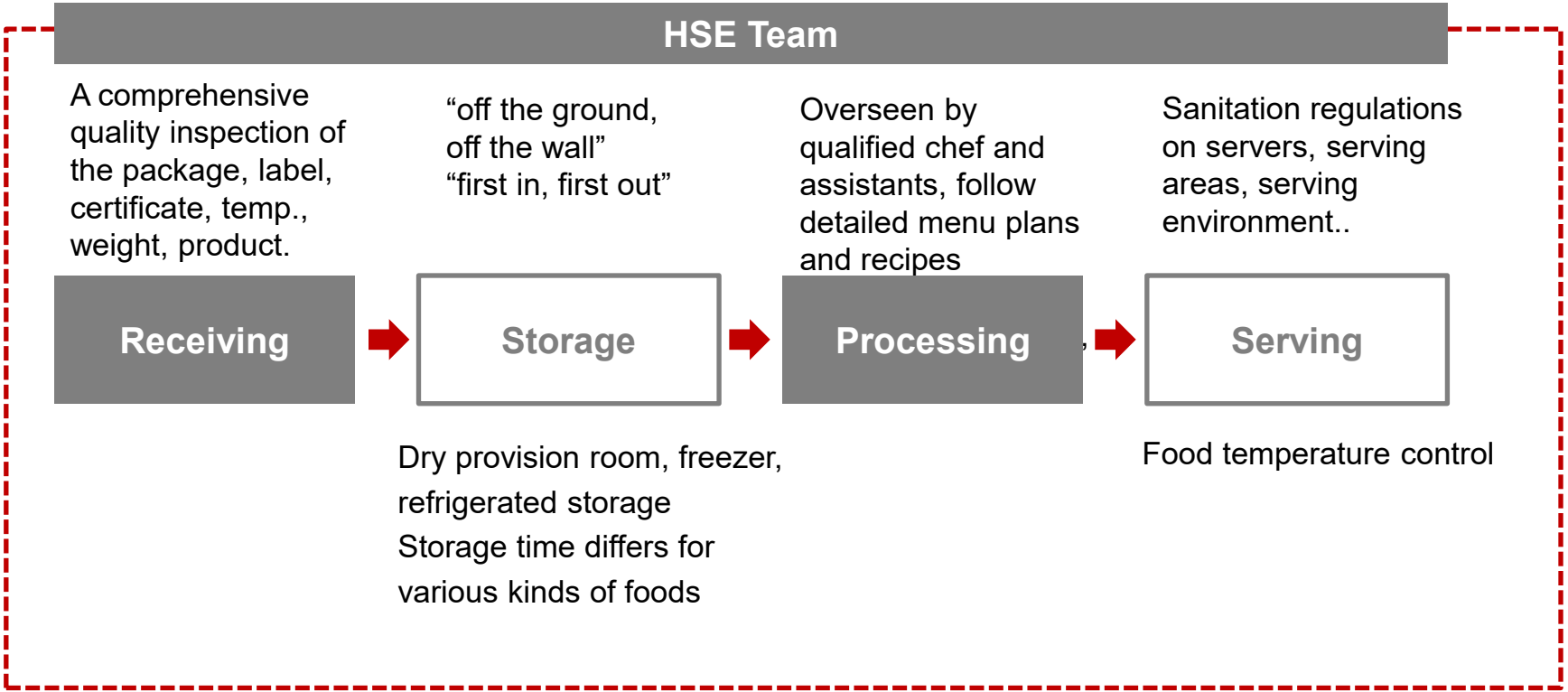






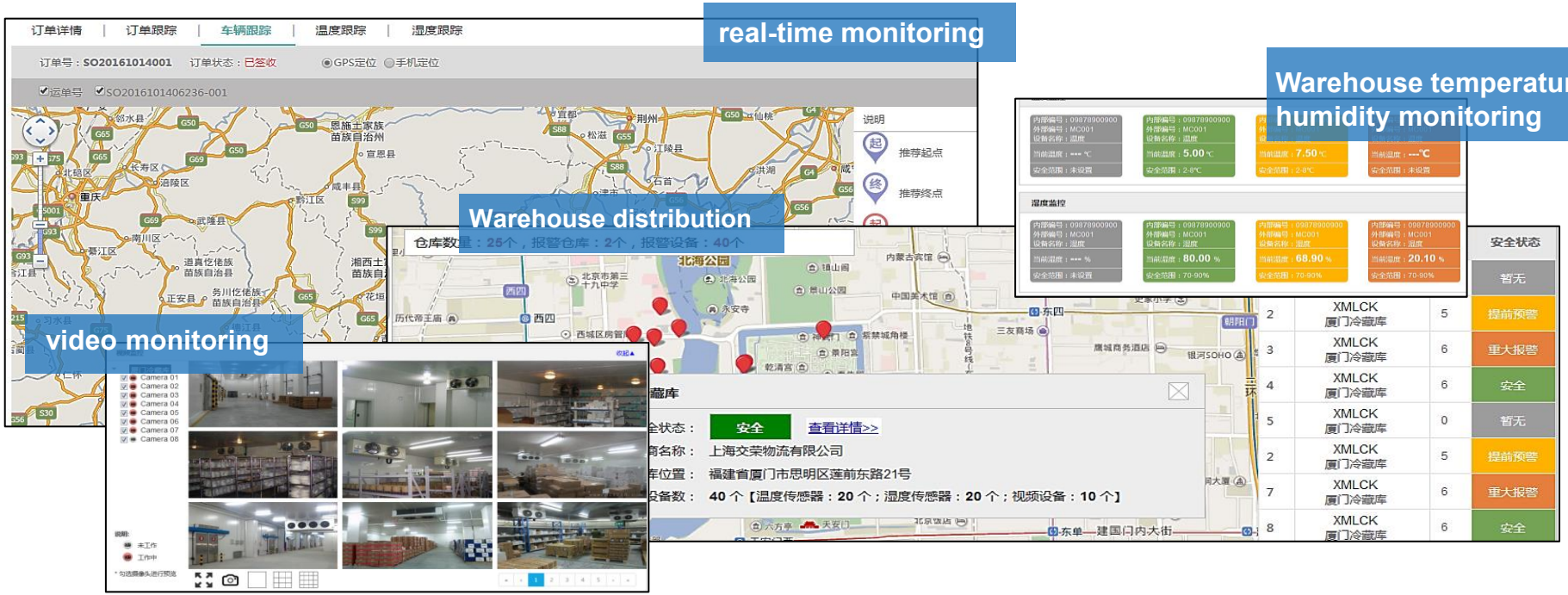


Food safety, preparation



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）

№ 1158530736

货主	李超阳	产品名称	鸭肉
数量及单位	叁佰公斤	产地	山东高唐
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临邑路街道322省南侧南侧养护站西侧		
目的地	北京市北京市天兴区（旧宫镇德南路红星工业园 北京庆王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		

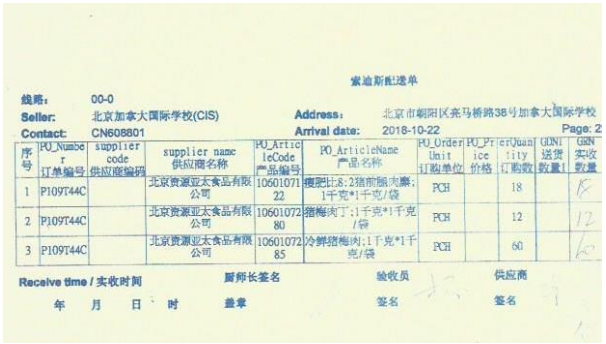
本批动物产品经检疫合格，应于当日到达有效。

官方兽医签字：

签发日期：2018年10月19日

（动物卫生监督所检疫专用章）

（第二联）（共二联）



索迪斯配送单

线路：00-0

Seller: 北京加拿大国际学校(CIS)　Address: 北京市朝阳区亮马桥路38号加拿大国际学校

Contact: CN608801　Arrival date: 2018-10-22　Page: 2

序号	PO_Number 订单编号	supplier code 供应商编码	supplier name 供应商名称	PO_ArticleCode 产品编号	PO_ArticleName 产品名称	PO_Order Unit 订购单位	PO_Price 价格	Quantity 订购数	GRN 送货数量	GRN 实收数量
1	P109T44C		北京资源亚太食品有限公司	1060107122	瘦肉比8:2猪前腿夹瘦；1千克*1千克/袋	PCH		18		18
2	P109T44C		北京资源亚太食品有限公司	1060107280	猪梅肉丁；1千克*1千克/袋	PCH		12		12
3	P109T44C		北京资源亚太食品有限公司	1060107285	冷鲜猪梅肉；1千克*1千克/袋	PCH		60		60

Receive time / 实收时间　厨师长签名　验收员　供应商

年 月 日 时　盖章　签名　签名



动物检疫合格证明（产品B）

№ 1171237282

货主	聊城市颐亚食品有限公司	产品名称	鸭肉
数量及单位	叁仟公斤	产地	山东高唐
生产单位名称地址	聊城市庄纪生猪屠宰有限公司，河北省保定市涿州市东仙坡镇中铁良村		
目的地	北京市北京市大兴区（旧宫镇德南路星红工业园 [illegible]）		
检疫标志号			
备注	自出证时起24小时内有效 屠宰检疫证明号130289[illegible]		

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：二〇一八年十月十九日

（动物卫生监督所检疫专用章）

（第二联）（共二联）

注：1. 本证书一式两联，第一联动物卫生监督所留存，第二联货主留存。
2. 本证书限当地内使用。

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	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：≤50%为合格

检测日期：2018 年 10 月 22 日



订货验收单

订单编号：P109T44B　总金额：Y0.00

分店编号：CN608801　分店名称：GA 加拿大学校　要求送货日期：2018-10-22

供应商编号：1010013617　供应商：北京世纪开泰农副产品产销有限公司　要求送货时间：6:30

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	散装大红尖椒;1千克/千克	KG	7			7	
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	1060107529	胡萝卜;1千克/千克	KG	15			15	
7	1060107536	生姜;1千克/千克	KG	5			5	
8	1060107555	圆白;1千克/千克	KG	5			5	
9	1060107561	豆角;1千克/千克	KG	5			5	
10	1060107569	绿茄生菜;1千克/千克	KG	8			8	
11	1060107573	叶生菜;1千克/千克	KG	3			3	
12	1060107587	油耳;1千克/千克	KG	5			5	
13	1060107598	新土豆;1千克/千克	KG	90			90	
14	1060107601	大白菜;1千克/千克	KG	70			70	
15	1060107609	卷心菜;1千克/千克	KG	30			30	
16	1060107618	紫甘兰;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	20			20	
20	1060107641	青尖椒;1千克/千克	KG	2			2	
21	1060107900	法香;1千克/千克	KG	0.3			0.3	
22	1060107903	罗勒叶;1千克/千克	KG	0.3			0.3	
23	1060107927	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　厨师长签名盖章　验收员签名　供应商签名

年 月 日 时 分

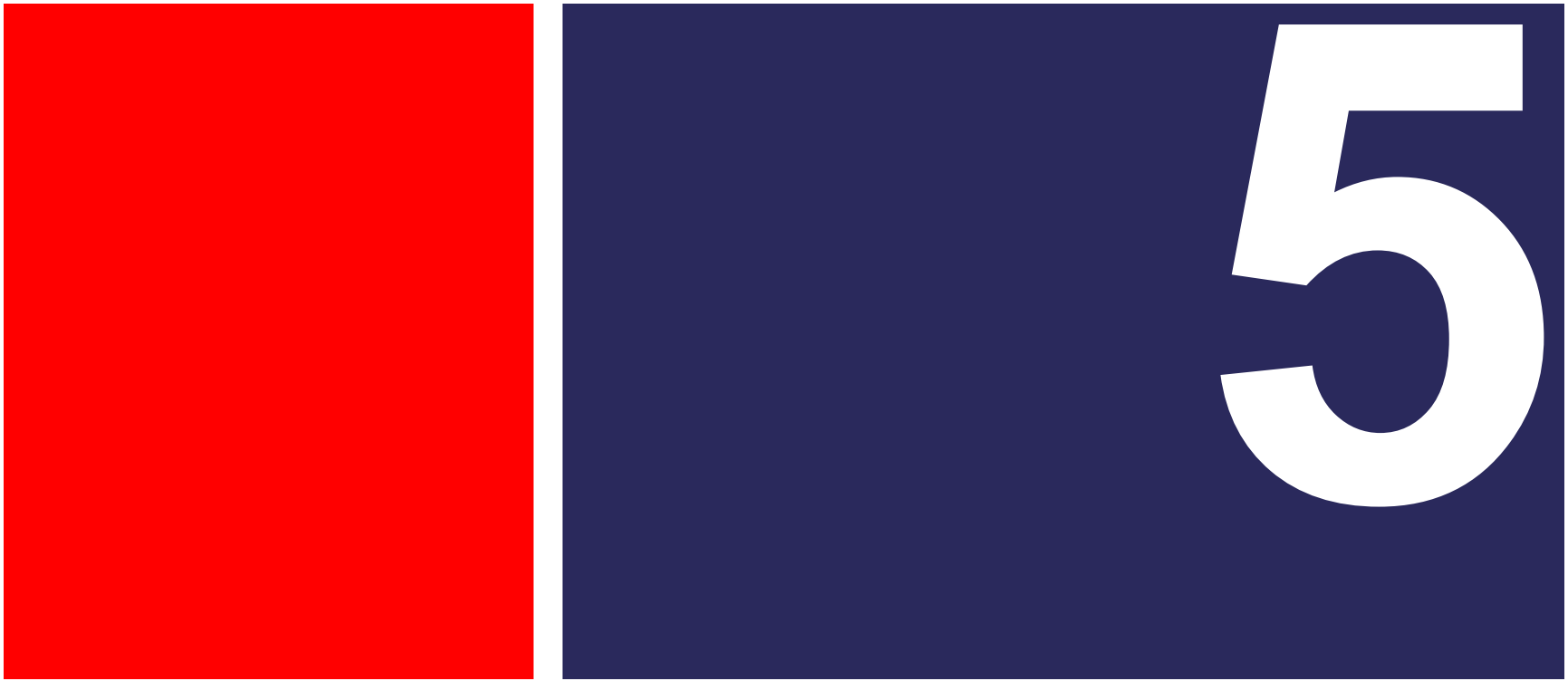
Received Foodstuff Photos







Nutrition



We look after you child’s nutritional needs !

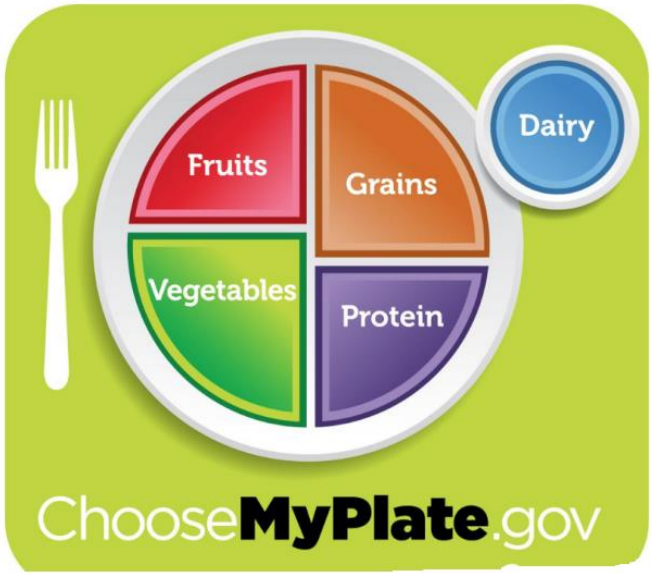
- Food plays a crucial role in the development of children, it is critical that they have a balanced menu.
- Sodexo is dedicated to upholding students’ Well-Being and serving meals that will support their growth, development, health and academic achievement.





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




食べる量にあった
運動でコマを回そう!
生きるために、水や
お茶は欠かせない!
運動
水・お茶
コマの中のイラストは
1日に食べる量の目安!
1日分
想定エネルギー量
2200±200kcal(基本形)
5-7 つぶつぶ 主食(ごはん、パン、麺)
ごはん(中盛り)だったら4杯程度
5-6 つぶつぶ 副菜(野菜、きのこ、いも、海藻料理)
野菜料理5皿程度
3-5 つぶつぶ 主菜(肉、魚、卵、大豆料理)
肉・魚・卵・大豆料理から3皿程度
2 つぶつぶ 牛乳・乳製品
牛乳だったら1本程度
2 つぶつぶ 果物
みかんだったら2個程度
菓子・お酒類・甘い
飲み物は楽しく適度に!
"ヒモ生活"に陥らない
ようにしましょう!
指折り数えて
料理は、1つ、2つ、・・・と
わかりやすい


Food
Balance
Wheels
Milk
Fruits

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 heathier choices and they can have as much as they want. We like these.



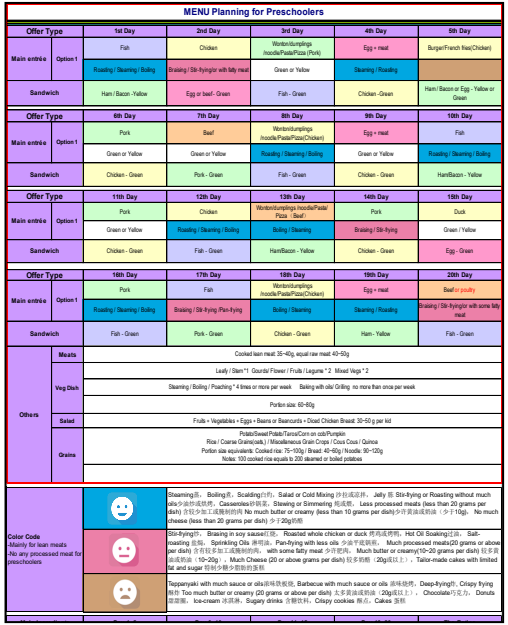
Flat face are limited for weekly occasions



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



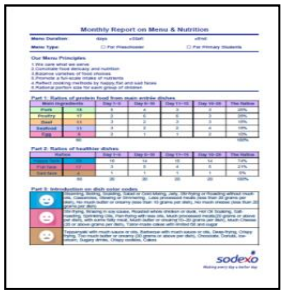
MENU Planning for Preschoolers

Offer Type		1st Day	2nd Day	3rd Day	4th Day	5th Day
Main entrée	Option 1	Fish	Chicken	Wonton/dumplings /noodle/Pasta/Pizza (Pork)	Egg + meat	Burger/French fries(Chicken)
		Roasting / Steaming / Boiling	Braising / Stir-frying/or with fatty meat	Green or Yellow	Steaming / Roasting	
Sandwich		Ham / Bacon -Yellow	Egg or beef - Green	Fish - Green	Chicken -Green	Ham / Bacon or Egg - Yellow or Green
Offer Type		**6th Day**	**7th Day**	**8th Day**	**9th Day**	**10th Day**
Main entrée	Option 1	Pork	Beef	Wonton/dumplings /noodle/Pasta/Pizza(Chicken)	Egg + meat	Fish
		Green or Yellow	Green or Yellow	Roasting / Steaming / Boiling	Green or Yellow	Roasting / Steaming / Boiling
Sandwich		Chicken - Green	Pork - Green	Fish - Green	Chicken - Green	Ham/Bacon - Yellow
Offer Type		**11th Day**	**12th Day**	**13th Day**	**14th Day**	**15th Day**
Main entrée	Option 1	Pork	Chicken	Wonton/dumplings /noodle/Pasta/ Pizza / Beef /	Pork	Duck
		Green or Yellow	Roasting / Steaming / Boiling	Boiling / Steaming	Braising / Stir-frying	Green / Yellow
Sandwich		Chicken - Green	Fish - Green	Ham/Bacon - Yellow	Chicken - Green	Egg - Green
Offer Type		**16th Day**	**17th Day**	**18th Day**	**19th Day**	**20th Day**
Main entrée	Option 1	Pork	Fish	Wonton/dumplings /noodle/Pasta/Pizza(Chicken)	Egg + meat	Beef or poultry
		Roasting / Steaming / Boiling	Braising / Stir-frying /Pan-frying	Boiling / Steaming	Steaming / Roasting	Braising / Stir-frying/or with some fatty meat
Sandwich		Fish - Green	Pork - Green	Chicken - Green	Ham - Yellow	Fish - Green
Others	Meats	Cooked lean meat: 35~40g, equal raw meat: 40~50g				
	Veg Dish	Leafy / Stem *1 Gourds/ Flower / Fruits / Legume * 2 Mixed Vega * 2				
		Steaming / Boiling / Poaching * 4 times or more per week Baking with oils/ Grilling no more than once per week				
		Portion size: 60~80g				
	Salad	Fruits + Vegetables + Eggs + Beans or Beancurds + Diced Chicken Breast: 30~50 g per kid				
	Grains	Potato/Sweet Potato/Taros/Corn on cob/Pumpkin Rice / Coarse Grains(oats) / Miscellaneous Grain Crops / Cous Cous / Quinoa Portion size equivalents: Cooked rice: 75~100g / Bread: 40~60g / Noodle: 90~120g Notes: 100 cooked rice equals to 200 steamed or boiled potatoes				
Color Code -Mainly for lean meats -No any processed meat for preschoolers		Steaming蒸、Boiling煮、Scalding汆烫、Salad or Cold Mixing 沙拉或凉拌、Jelly 胶 Stir-frying or Roasting without much oils少油炒或烘烤、Casseroles砂锅菜、Stewing or Simmering 炖或煨、Less processed meats (less than 20 grams per dish) 含较少加工或精制的肉 No much butter or creamy (less than 10 grams per dish)少许黄油或奶油（少于10g）、No much cheese (less than 20 grams per dish) 少于20g奶酪				
		Stir-frying炒、Braising in soy sause红烧、Roasted whole chicken or duck 烤鸡或烤鸭、Hot Oil Soaking过油、Salt-roasting 盐焗、Sprinkling Oils 淋明油、Pan-frying with less oils 少油平底锅煎、Much processed meats(20 grams or above per dish) 含有较多加工或精制的肉、with some fatty meat 少许肥肉、Much butter or creamy(10~20 grams per dish) 较多的黄油或奶油（10~20g）、Much Cheese (20 or above grams per dish) 较多奶酪（20g或以上）、Tailor-made cakes with limited fat and sugar 限制少糖多脂肪的蛋糕				
		Teppanyaki with much sauce or oils铁环效应锅、Barbecue with much sauce or oils 烧烤烧烤、Deep-frying炸、Crispy frying 酥炸 Too much butter or creamy (20 grams or above per dish) 太多黄油或奶油（20g或以上）、Chocolate巧克力、Donuts 甜甜圈、Ice-cream 冰淇淋、Sugary drinks 含糖饮料、Crispy cookies 酥点、Cakes 蛋糕				

- Clarify recommendations for a menu cycle

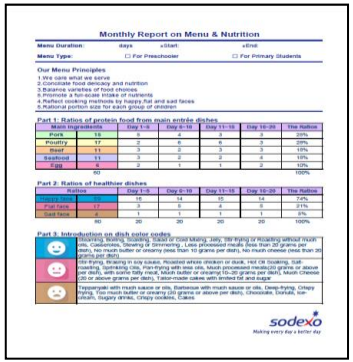
Menu Program – KG / PM		
Icons	Preschooler	Primary
	⩾80%	⩾ 70%
	＜15%	＜20%
	＜5%	＜10%

- Easy to generate reports





KPI Specification for Menu Program


Monthly Report on Menu & Nutrition

Menu Duration: ____ days, ____ start, ____ end

Menu Type: ☐ For Preschooler ☐ For Primary Students

Our Menu Principles

1.We care what we serve
2.Balance in food energy and nutrition
3.Balance varieties of food choices
4.Promote a fun-scale intake of nutrients
5.Reflect cooking methods by happy,Fat and sad faces
6.Rational portion size for each group of children

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%

Part 2: Ratios of healthier dishes

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%

Part 3: Introduction on dish color codes

Steaming, Boiling, Scalding, Salad or Cold Mixing, Jelly, Stir-Frying or Roasting without much oils, Casseroles, Stewing or Simmering , Less processed meats (less than 20 grams per dish), Little fatty meat, Much butter or creamy (less than 10 grams per dish), No much cheese (less than 20 grams per dish).

Stir-frying, Braising in soy sauce, Roasted whole chicken or duck, Hot Pot Cooking, Salt-roasting, Sprinkling Oils, Pan-frying with less oils, Much processed meats(20 grams or above per dish), with some fatty meat, Much butter or creamy(10~20 grams per dish), Much cheese (20 or above grams per dish), Tailor-made cakes with limited fat and sugar.

Teppanyaki with much sauce or oils, Barbeque with much sauce or oils, Deep-frying, Crispy Roasted Pork Knuckle, Much fatty meat (20 grams or above per dish), Chocolate, Donuts, Ice-cream, Sugary drinks, Crispy cookies, Cakes

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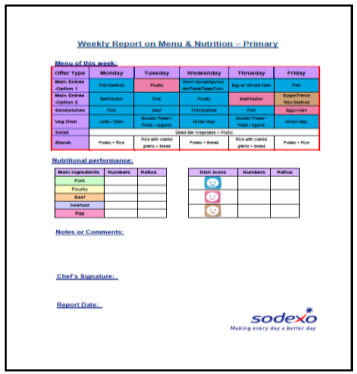
Making every day a better day

1. Main ingredients for a cycle menu (Meat & Mixed dish)

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%


Weekly Report on Menu & Nutrition – Primary

Menu of this week:

Offer Type	Monday	Tuesday	Wednesday	Thursday	Friday
Main Entree /Option 1	Fish/Seafood	Poultry	Stewed Beef/Pork/Fish/Chicken/Vegetable/Tofu/Egg	Egg or Minced Meat	Pork
Main Entree /Option 2	Beef/Mutton	Pork	Poultry	Beef/Mutton	Burger/Pies/Other Seafood
Sandwiches	Pork	Beef	Fish/Seafood	Pork	Egg/Chicken
Veg Dish	Leafy / Stem	Mushroom/ Flower/ Fruits / Organic	Mixed Vege	Mushroom/ Flower/ Fruits/ Organic	Mixed Vege
Salad	Mixed Vegetable + Fruits				
Starch	Potato + Rice	Rice with cooked grains + bread	Potato + Bread	Rice with cooked grains + bread	Potato + Rice

Nutritional performance:

Main Ingredients	Numbers	Ratios
Pork		
Poultry		
Beef		
Seafood		
Egg		

Dish Icons	Numbers	Ratios

Notes or Comments:

Chef's Signature:

Report Date:

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Making every day a better day

2. Color codes for healthier choices

Part 2: Ratios of healthier dishes

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!



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QUALITY OF LIFE SERVICES

Thank you