



# 2021

GLOBAL ANNUAL  
CULINARY REPORT

LOVE  FOOD



## A Special Thank You

Once again, Chef Aymeric Halbmeyer has shared his amazing food and incredible photography for the Culinary Annual Report. We are all grateful for his contribution and inspired by his culinary vision.

*Burned Lemon Cream, Raspberry and Basil, Fresh Ricotta and Pine Tree Powder by Chef Aymeric Halbmeyer.*

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Many of the images in this report reflect activities before COVID-19 and its resulting safety protocols. Sodexo practices the highest standards in PPE, social distancing, safe kitchen behavior and compliance at all sites.

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**IT'S BEEN A YEAR  
LIKE NO  
OTHER**

*Eggplant and Chickpea Falafel by Chef Andrew Perekupka, NorAm. Photography by Chef Aymeric Halbmeyer.*

You might be expecting me to speak in terms of “before and after,” but in this past year, our focus has been on “now, forever and always.”



As always, consumer insights drove our initiatives and actions.

Consumers were clear that health and wellness and concern for the planet are both paramount, and they expected the brands they support and products they purchase to reflect these same values. This was especially true in the food arena.

In this report, you'll read about initiatives and activities that support the continual evolution of our menu strategy and how two exciting organizations, the Future Food Collective and the Food for Climate League, were founded to engage consumers and offer them innovative choices that are good for the environment. You'll also see the progress of Future 50 throughout the organization, and how our guests' demand for more plant-based dishes required our teams to innovate new ways of training. You'll also see dozens of stories on how Sodexo's chefs have taken their passion for wellness, for plant-based dishes, and sustainable menus to new heights.

Our chefs' remarkable accomplishments have been in the most difficult of circumstances. COVID-19 has had a significant impact on our business, requiring extreme levels of adaptability, speed and flexibility in a time of continuous change. I offer my most sincere gratitude to our entire community for their inspiring responsiveness and innovation. Across the world, our chefs prove that it is always possible to share their Love of Food, regardless of the circumstances. I hope you enjoy reading their stories.

**JOHN WRIGHT**

Senior Vice President, Global Food

# OUR CHEFS ARE TRULY RESILIENT AND INNOVATIVE

*Peru Scallops Ceviche by Chef Aldo Cardini, Peru. Photography by Chef Aymeric Halbmeyer.*

In a difficult year, they have found ways to share their Love of Food and serve their communities.



This year's annual report highlights our chefs demonstrating Sodexo's leadership in sustainable dining, actively inspiring others in workshops and seminars on plant-based and climate-friendly meals. You'll learn about the incredible care that goes into creating meals and programs for those with special requirements, proving that a chef's passion and Love of Food is always to ensure the people they serve enjoy their meals.

With so many consumers focused on cooking from home, our chefs found new ways to interact and educate, using technology to connect with people through live webinars, video tutorials, social media and more. There are countless stories of how Sodexo chefs opened their hearts and kitchens, leading their teams to make a difference in their communities and feed the most vulnerable citizens.

Finally, tribute must be given to the thousands of chefs and teams in the Healthcare and Seniors Segments who continued to serve, nourish and energize our guests during the COVID-19 crisis. Your tremendous dedication is truly inspiring.

**LLOYD MANN**  
VP Global Executive Chef, Global Food

We believe our work is:

...in nourishing the body.

...in being stewards of our shared natural resources and the future of our planet.

...in the adventure of healthy food and the warm comforts of home.

...in exploring the new.

# LOVE OF FOOD

# OUR LOVE OF FOOD

## THE FOODSERVICE OUTLOOK

In early 2020, real food, local sourcing, authentic recipes, clean ingredients, waste-free kitchens and sustainable practices were the future-focused areas in our menus and development plans for the year. Then 2020 became the year of the unthinkable and priorities shifted. Consumers chose sanitation over taste and safety over sustainability.

We thought that everything we'd observed and predicted had shifted backward, but we were wrong. With an initial moment where safety took precedence over all other choice factors, during the lockdowns and restrictions consumers took a step back to reflect on what really mattered to them.

The trends we'd been monitoring gained strength and importance as evidence of the human impact on the environment manifested around us. Air quality started improving, the Himalayas could be seen from a distance and waters in the Venice canals cleared. Consumers now had tangible reasons to think about sustainable diets, local sourcing and food waste.

Time spent at home without the boundaries of everyday life gave many the opportunity to decide how they wanted to live and behave. Some learned to cook or experimented with new or complex recipes, while others took care of home improvements they'd been putting off. We caught up on movies and books, shopped online, tried new recipes and spent a lot of time on video calls.

Through all of this change, brands found new ways to talk to consumers on a more human level. This connection gave consumers the empowerment to speak directly to brands on what's important to them and the values they expect to see represented in their products. Shopping now goes far beyond the end product, a craving or a basic need and people want to understand what the brand and its products stand for.

The food industry is not immune to this change. As a result, many challenges are coming to a head, with key areas of focus.



## EXPERIENCES REDEFINED

The shift from dine-in to delivery is one of 2020's most discussed topics. Before the pandemic, the dining experience was a core pillar of the restaurant industry and with social media platforms like Instagram, consumers wanted to spend money not only on a meal that satisfied, but also one that was exciting and shareable. With most of the population limited to their homes, that's not been an option in 2020. Consumers turned to takeaway solutions when they did not want to cook for themselves, but the restaurant experience cannot be replicated at home.

Expectations on good delivery experiences increase as more consumers engage with these platforms and services. The extra surcharge is a likely deciding factor for future orders, and just one bad experience with a delivery carrier or restaurant could be the last. Speed, efficiency and quality all play a role in decision-making, with the key to driving satisfaction being technology solutions that make life easier and not more complicated. Options for every meal occasion and dining need will certainly drive repeat visits in a space that is defined by endless choices.

Although dining out is built on time spent together and fostering relationships with guests, for now the focus is on learning how to nurture those relationships and experiences without face-to-face interaction.



## TRANSPARENCY, GETTING REAL, THE HUMAN ELEMENT, PURPOSE

Transparency has been growing in importance for several years, especially in sustainability and doing right by the environment. COVID-19 not only accelerated the importance of sustainability related issues but expanded the scope into social issues as well.

Understanding a brand's purpose is critical for today's consumers. In an increasingly polarized society, they want to be sure that brands they shop – or in this case dine with – are aligned to their own values. Now is not the time to back away from storytelling. There are big opportunities to leverage plant-based offerings to tell stories about the collective and individual environmental impact, as well as sourcing and support of local businesses. Additionally, people want to know where their food came from and what is in their meal. As major fast-food chains announce traceability campaigns that track meals back to the farm from which it was sourced, the need will be increasingly mainstreamed.

Even beyond values, there is another major component of decision-making: trust. Consumers need to be certain a brand takes all necessary precautions to make their food safe and brands need to tell the story behind all hygiene and sanitation measures to prove how much they care about their guests.

## HOLISTIC WELL-BEING

Wellness is a core trend and need throughout the food industry. For a moment during the pandemic, we thought that would change, but the importance of wellness is stronger than ever, but much broader.

People seek solutions to help with physical, emotional and mental health needs and food is often the first place they look. Restaurants have the opportunity to serve a greater purpose by giving on-site and at-home access to a variety of healthy options and providing a deeper understanding of the benefits consumers seek.

For obvious reasons, there's been a major move toward home cooking. However, fatigue is setting in as consumers grow tired of their own limitations. Restaurant food – specifically take-out – has a reputation as being indulgent and unhealthy, with pizza and burgers holding up best in delivery conditions.

During the pandemic, more than half of consumers around the world looked to brands for tips on personal health and wellbeing,<sup>1</sup> seeking help and expertise in times of uncertainty. Although wellness is extremely personal and quickly becoming complex, it cannot be an excuse to limit offerings to the extent that consumers feel excluded and believe they should go elsewhere. Leveraging insights and consumer expertise to provide options that address the spectrum of wellness needs is crucial to building trust, loyalty and satisfaction to ensure Sodexo is viewed as a go-to for solutions that meet wellness needs both now and in the future.

<sup>1</sup> Source: GlobalData

# DEVELOPING INNOVATIVE FOOD SOLUTIONS FOR OUR CLIENTS AND GUESTS

Sodexo's Food Platform and Supply Management teams join our vendor partners and external NGOs to create the Future Food Collective, a hub for trailblazing initiatives that will redefine the entire foodservice industry. This group of experts will carry out research that supports our guest-centric Love of Food menu strategy, so we may continue to deliver the most relevant and balanced food solutions. The Collective will work with our chefs on a range of topics, including health and wellness, plant-based innovation, new cooking methods and more, with a focus on driving business growth through food initiatives that contribute to guest satisfaction, loyalty and margin improvement.

The first workstream focuses on targeted guest messaging around sustainable foods and menu offerings that support the demand for more climate-friendly products. We will leverage the strengths of the Food for Climate League, a non-profit organization dedicated to making sustainable eating more accessible, as well as key vendor partners Unilever, Kerry Foods and the Alaska Seafood Marketing Institute.



"As an organization focused on making sustainable eating approachable, relevant and exciting for all people, Food for Climate League is thrilled Sodexo is taking this leadership role as a convener with the power to scale solutions for substantive change," said Eve Turow-Paul, executive director of the Food for Climate League.

The Sodexo Future Food Collective will differentiate Sodexo in the landscape of foodservice providers, enabling us to become a public-facing champion of food and innovation, and enriching our Love of Food and the professional growth of our culinary leaders, which is key for delivering on our menu strategy.



**This initiative is about bringing more innovation and choice to our clients and guests, while taking our chefs' passion for food to a new level.**  
John Wright,  
SVP Sodexo Global Food Platform

## FOOD FOR CLIMATE LEAGUE HOW A COFFEE BREAK GAVE BIRTH TO A NON-PROFIT THAT JUST MIGHT SAVE THE WORLD



This story is a decade in the making. In 2010, I was invited to the Healthy Menus R&D Collaborative at the Culinary Institute of America, which brought together senior culinary leaders from large foodservice operations. The CIA was literally asking us to sit in a room with our competitors and share best practices on how to make our food offers healthier for our guests. Members quickly realized that working hand-in-hand would speed up the culinary innovation curve and allow us to deliver healthful, research-driven, consumer-centric solutions that also happened to be craveable and delicious.

One of Sodexo's core values is to keep clients and guests at the center of everything we do. This means anticipating what our guests need before they even realize it and incorporating the industry's best practices into our offerings. CIA, HMC and research partner Datassential realized that personal health and climate health are both consumer imperatives, and that they're linked. As culinary professionals, the best way to make meaningful change in each area was to drive more plant powered foods into the core of our menus.

I began a series of projects to use HMC's research and strategies in Sodexo's food offerings. I chaired the HMC Plant-Forward Committee and co-chaired CIA's Healthy Kids Collaborative, which focused on improving the National School Lunch Program. Sodexo partnered with the Humane Society of the US's Food Forward Program and WRI's Better Buying Lab. Our North American culinary team crafted over 250 plant-based dishes that were the core of services and programs across all business segments. North America incorporated Future 50 Foods into its offerings, with a focus on agrobiodiversity to boost the nutritional profiles of the meals we serve, and to reduce their overall environmental impact.

And yet, it seemed something was missing. We had delicious solutions for guests, but as chefs, we were lacking an impactful way to make a complex system easy to for guests to understand and engage in. A climate-friendly, nutritious menu won't lead to a sustainable planet unless guests are hungry for it.

Then a coffee break changed everything. After an interview with the Lexicon of Sustainability on why it was so difficult for large volume foodservice to source agrobiodiverse foods, I was invited to sit on a 2018 Google Food Lab panel discussion on the intersection of foodservice and traceable agrobiodiverse foods. Afterward, globally recognized author, researcher and thought leader Eve Turow-Paul hosted a discussion on how anxiety around climate change contributed to Gen Z and Millennial generations having the highest suicide percentage of any generation to date.

I wondered if the food space could flip the narrative. In my breaktime rush to grab a cold brew, I nearly collided with Eve, who was chatting with Dorothy Shaver, Global Sustainability Lead for Knorr and the author of the Future 50 Foods Report. We spent the next few minutes discussing the gap between consumer interest and corporate sustainability goals. Eve asked Dorothy and me to participate in a bigger conversation with other Food Lab at Google members to build a common lexicon and narrative to talk to consumers about climate-friendly eating.

From the very beginning, the group understood that a clear, common and cross-sector narrative needed consumer research to support the ROI and validate the overall mission. It became apparent there was a bigger opportunity to transform the entire message around climate-friendly eating. Less than three months later, Food for Climate League became a 501c3 non-profit, with Eve as Executive Director and Dorothy and me on the Board of Directors.

FCL has completed its first published report, "How to Talk About Food & Climate: Communications Best Practices to Support a Climate-Smart Food Movement." If the report's communication framework is widely adopted at scale, it can democratize planet-friendly food and make climate-smart eating desirable, exciting, and culturally entrenched.

This collaboration creates a new narrative around food and climate, and when coupled with Sodexo's commitment to providing high quality, craveable, delicious food that speaks to every human, can literally save the world.



**LISA FELDMAN**  
Director of Recipe Management  
Sodexo North America

# FUTURE 50 FOODS



## FUTURE 50 FOODS 2020

### SODEXO'S STEWARDSHIP OF OUR PLANET AND ITS RESOURCES

Chefs take pride in creating food that nourishes the body and soul and strengthens the connection to nature and our community. We're uniquely positioned to drive positive change through menu creation and the recipes to support them, and across the world, Sodexo's chefs are collaborating and sharing ideas to keep Future 50 fresh.

As a first step toward a global food system that reinvigorates agrobiodiversity, Future 50 foods are under-utilized plant-based ingredients that optimize nutrient density, reduce environmental impact, and offer variety to a global population. For our culinary teams, it offers a clear path to promote change and offer health and sustainability, and to demonstrate the benefits to a wider community.

Today, daily diets are extremely limited, with approximately 75% originating from just twelve plant and five animal species. According to the World Health Organization, two billion people suffer from micronutrient deficiencies, which is partially due to our narrow dietary intake. Our dependence on this small range of agricultural products also increases the vulnerability of our food system, which is already under threat from climate change and may have serious repercussions on the food supply. Continually growing the same crops without thoughtful crop rotation ultimately creates a disease and pest prone harvest as well as stifling soil rejuvenation.

The World Resources Institute shows that global agriculture and land-use accounts for at least one quarter of all greenhouse emissions, with resource-intensive meat and dairy products among the biggest polluters.

The Future 50 Foods initiative tackles these issues and contributes to large scale change. Sodexo has partnered with Knorr and WWF-UK to bring Future 50 into the workplace, so we may transform existing services and help our clients reinforce their commitment to corporate responsibility through menus that protect the planet and promote health, while offering exciting opportunities for culinary experimentation.

Consumer insights prove that consumers want greater access to simple and nourishing ingredients that are good for the environment. According to GlobalData, 70% are reducing meat consumption or adopting a fully plant-based diet. Nielsen's *The Evolution of the Sustainability Mindset* says four out of five consumers strongly feel companies should help improve the environment, and Sodexo's *Global Workplace Study* revealed that 72% of guests consider healthy and energizing food a key priority in their workplace experience.

Our recipe and menu development continues to support the use of more sustainable ingredients. Future 50 is now available in 13 countries and 6,500 Sodexo locations, with widening popularity. Through continual education around sustainable choices, our chefs serve as models to culinary communities and the public through the transformation of Future 50 ingredients into delicious food.

#### LLOYD MANN

VP Global Executive Chef  
Sodexo Global Food Platform



See Chef Plínio and Brazil's culinary team bring Future 50 to life.



#### THE FUTURE 50 FOODS IN BRAZIL Chef Plínio Viana Inspires Chefs With Plant-Based Dishes

Led by Chef Plínio Viana, Sodexo's Food Platform chefs joined Unilever Food Solutions to build awareness of Future 50 Foods and to inspire Brazil's culinary teams to introduce plant-based dishes to guests.

The São Paulo workshop included Sodexo Chefs Wilson Júnior, Lucas Venturine, Levi Viana and Bruno William, as well as supply manager Marilaine Costa, who along with Unilever chefs highlighted the nutritional value of Future 50 ingredients through new plant-based recipes.

New recipes are shared regularly at Brazil's Chefs' Roundtable meetings to generate greater engagement with plant-based recipes and promote awareness of the Future 50 Foods ingredients.

#### FUTURE 50 FOODS FOR A PERFECT PLANET UK Sports & Leisure Culinary Teams Serve at BBC Showcase Event

When the BBC premiered their new nature documentary *A Perfect Planet*, presented by Sir David Attenborough, Sodexo culinary teams prepared an earth-friendly meal to complement the movie's subject matter.

Held at ACC Liverpool, a multipurpose arena and convention center on the former Kings Dock, this major BBC event featured a plant-based, four-course meal prepared by Sodexo UK's Sports & Leisure culinary teams, with many of the ingredients from the Future 50 Foods list.

Guests began with an amuse-bouche of wild garlic and spinach sabayon, puffed wild rice, tempura okra and winter blossoms. The starter included pumpkin hummus with Beluga lentils, crispy seaweed, preserved lemon and coconut foam, while the main dish featured pea and mint tortellini, morels, crispy sage and mushroom dashi kombu. The four-course meal finished with a dessert of chocolate volcano, cherry lava and licorice rocks to add geological flair to the movie premiere.



# MINDFUL



## HELPING MILLIONS ENJOY HEALTH

Sodexo is committed to creating healthy environments for our guests across the world through Mindful. Available in 13 countries and more than 2,500 locations in North America, APAC, the Nordics, Benelux and UK and Ireland, our global health and wellness program guides guests on their journey toward good health through recipes, advice, inspiration and motivation.

Mindful helps guests make healthy choices that become second nature. Providing healthy, nutritious food is central to this effort. Mindful's chefs have created more than 400 delicious recipes using the latest consumer insights and food trends, which are then analyzed by our dietitians and nutritionally validated by our team of experts. Transparency is key and Mindful communicates the ingredients in each dish, providing complete nutritional information on calories, fat, sodium and more. With specific criteria for full plates, entrées, sides, soups, snacks and desserts, guests know if they see the Mindful icon, the dish is a healthy choice because it meets Mindful's criteria.

While designed for use in our restaurants, Mindful can be easily integrated into home life. Mindful teaches healthy eating and healthy cooking, with education on ingredients and suggestions on how to prepare them. The recipe library on [mindful.sodexo.com](http://mindful.sodexo.com) contains more than 200 dishes for any time of the day, making it easy to plan meals that are healthy and taste great.

Though nutrition is at the center of Mindful, fitness is just as important. Working with professionals to create exercises and routines that can be performed and enjoyed by both beginners and enthusiasts, Mindful makes sure everyone can take that first step toward health. The 30-day challenges are incredibly popular, as they introduce new activities, from walking to pushups to treadmills. Each of the 22 challenges is set up to start slow and ramp up over the 30 days.

There are three parts to overall health and wellness: eating well, being active, and taking time for mental health. With more than 250 articles on the website, Mindful coaches on how to find balance, with tips on reducing stress, sleeping better and having a more positive outlook on life, all delivered in a friendly way. Mindful never places guilt or shame on what someone should be doing, but instead encourages and helps followers be the best they can be.



Mindful's Orange, Roasted Beet and Arugula Salad.  
Photography by Dero Sanford.

Get the recipe on Mindful's website.



## A Food Journey

### Chef David Morales Transforms His Cooking and Himself

I decided to become a chef early, spending time with my mom as she created the best-tasting food for my family. Watching her add cream, butter and wine to create rich sauces took my breath away. Her hearty stews had an eclectic mixture of our own Puerto Rican seasonings, with an infusion of Italian flare that she learned from her own childhood in Little Italy. I was a creative, curious, active and anxious kid who got comfort from food. I felt the same comfort when dealing with the stresses of adulthood and found it easy to lose myself in food, even as a professional chef.

I spent my days and nights in fast-paced kitchens, tasting food and losing track of what I ate. I began using my love for food as an excuse for overeating. I tried to come up with creative ways to add more flavor to every meal I prepared, adding in fat with butter, bacon, cheeses and more. The more I added to my recipes, the more praise I received. I thought "More is more and less is boring!" I was anything but boring, gaining accolades at work and putting on more weight.

The same year my wife and I discovered we were expecting our third child, my doctor warned me that I was eating myself into an early grave. At 41 years old and 325 pounds, I was trying my best to work hard and provide for my family, all the while not thinking of their future. I began a journey of self-awareness, which led to many changes which were reflected in my craft. I honed my techniques and researched healthier ingredients, which is when I discovered that neither the flavor nor the integrity of my food had to be compromised. Where I'd once thought it would be boring, it was more exciting than I imagined.

I began experimenting with healthy whole foods at work. Naturally, flavor had to be part of the equation. Healthy food has to have great flavors, but also have transparency and integrity. As chefs, we owe that to our clients and also to our craft. These days, I'm focusing on lean meats, vegetables and grains, with an equal portioning of ingredients. These changes enhanced the quality of my family's life and they may have saved or added more time to my own. I've lost over 160 lbs. and trimmed my body fat count from 48 to 7 percent. I really enjoy my life, my family, my profession and each meal with a balance and quality I had not seen before.

Keeping weight off is a lifestyle and a culture. My advice is to change how you look at food. Keep it simple, because less is more. My story does not end here - this is just the beginning of what is to come.



# GOOD EATING DELIVERED LAUNCHES IN LONDON

## A DELIVERY MODEL TO MEET CHANGING NEEDS

The Good Eating Company (GEC) has expanded into the food delivery service sector with Good Eating Delivered. Designed for urban markets, this new service supports businesses in a safe and sustainable way as more and more employees return to their workplaces.

Part of the Sodexo family, GEC has offered onsite dining for more than 20 years to workplaces in the creative, media and arts, investment and financial management and pharmaceutical industries. Now, Good Eating Delivered expands with delivery direct to employees at current GEC and Sodexo clients in central London and large London business parks. Carlos Mistry, Managing Director for the Good Eating Company explains, "Good Eating Delivered provides the flexibility that our clients need as workplace models rapidly change." Powered by Sodexo's digital retail app to provide seamless ordering and payment, Good Eating Delivered prepares meals in its central London production kitchen. The chef-designed menus build on GEC's ethos of high-quality food delivered with passion and care, and include gourmet dishes like Keralan Chicken Curry, Black Bean and Vegetable Chili, Spicy Tuna Poke and Miso Salmon.



# GOING GREAN IN THE NORDICS

## A NEW FOOD TRUCK HELPS DELIVER A MISSION-DRIVEN SOLUTION

When Sodexo guests at a corporate location in Södertälje, Sweden were restricted to their respective buildings, it took out-of-the-box thinking to serve food in multiple areas and on time, while minimizing risk and maintaining social distancing. The solution? A food truck!

The initial plans for chefs firing up hamburgers, kebabs and tacos felt hollow and overdone for the situation. Inspiration struck and the idea for a very special food truck with a GREAN focus came into view.

With the sharp GREAN focus, each menu item had to meet at least four of the following criteria to be on the menu. Dishes must be visually appealing and appetizing and attract interest in global food experiences. They must contain at least 60% ovo-lacto vegetarian products and need to feature diverse textures and profiles. At least one component must be from repurposed food waste.

Creative, thoughtful solutions like the Nordics GREAN food truck help keep Sodexo at the forefront of sustainable menu design.

**GREAN means Good Responsible Eating Actions Network, and has the following goals:**

- G** It could—and should—feel and taste good to do good.
- R** Responsibility is a privilege and should be used as often as possible.
- E** To eat is not a choice—but what you choose to eat is.
- A** Positive actions create positive butterfly effects.
- N** If and when contact is limited, networking is crucial to development.



# INNOVENTS: INNOVATIVE FOOD EVENTS

CENTRAL EUROPE PROGRAMS HIGHLIGHT THE BEST OF EACH SEASON

With seasonal ingredients and educational initiatives, Innovents offers guests an opportunity to explore regional specialties and learn about earth-friendly programs right in their cafés. Highlights from the 2020 event lineup included:



### Delicious Without Meat

The vegetarian trend is irreversible! Guests loved tasting classic meat dishes made with natural meat alternatives.



### Earth Hour

On March 28, 2020, millions turned off lights for an hour at 8:30 p.m. to honor our planet. As part of the promotion for the event, guests enjoyed dishes with a small ecological footprint.



### Cool Food for Hot Days

To the delight of guests, our cold summer dishes were deliciously light in the heat of the summer.



### Peruvian "Gold"

We celebrated Peruvian cuisine—said to be South America's best because it combines world flavors with traditional recipes from the Andes and interprets them anew.



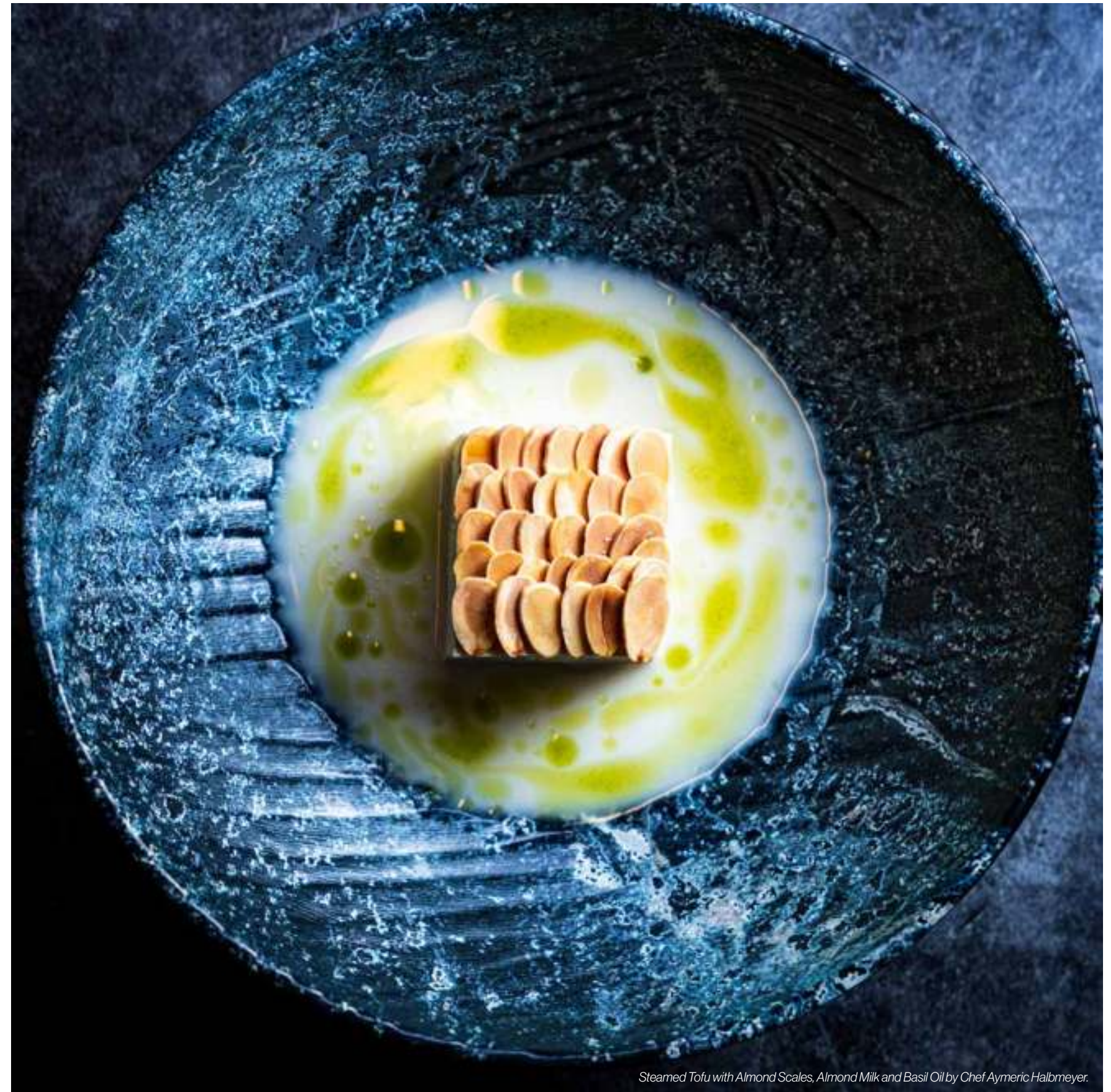
### A Bowl Full of Happiness

Soups are warm and filling, while ramen and bowls bring flavors from exotic realms. Guests slurped up soups to their hearts' content.



### WasteLESS Week

Guests were encouraged and motivated to waste as little food, resources and packaging as possible—core tenets of Sodexo's annual WasteLESS week.



Steamed Tofu with Almond Scales, Almond Milk and Basil Oil by Chef Aymeric Halbmeyer.

# TRANSFORMING FOOD SERVICE

## GOA MEDICAL COLLEGE AND HOSPITALITY SETS A QUALITY AND SAFETY BENCHMARK



Sodexo has completely transformed food services at Goa Medical College and Hospital, a flagship government medical institution in India known for its excellent clinical care practices. "This project was both an opportunity and a challenge, and we needed to make a paradigm shift in the way food was managed," says Virendra Yadav, AVP of Operations (South and Goa).

GMC is a 950-bed hospital supported by 300+ doctors, 700+ support staff and more than 1,200 medical students. Before Sodexo's arrival, food quality and safety were key concerns, especially in-patient meal service. There was a dire need to upgrade facilities and provide retail options for staff and students.

The Sodexo team tackled critical challenges related to infrastructure, menu design, food delivery and safety compliance. The central kitchen was upgraded with the latest equipment and processes. Quality, nutritious food tailored to the dietetic needs of each patient is now delivered on time. Four

retail outlets have opened for doctors, staff, students and visitors, with both takeaway and dine-in options. Spaces have been redesigned to feature a cashless meal facility for students with nutritious food and a dedicated and comfortable space for busy doctors to relax between duties.

To achieve service excellence at Goa Medical College and Hospital, Sodexo provided the right balance of people, technology and processes. More than 200 well-trained and experienced Sodexo employees work in a kitchen and restaurant with the latest equipment and automation wherever possible. Under the guidance of their leadership team, standard operating procedures are in adherence to FSSAI, HABH and HACCP guidelines.

Sodexo Healthcare India is proud to be serving Goa Medical College and Hospital and setting a benchmark for quality and hygiene among the government medical institutions.

# INSIDE PARK RESTAURANT MAPS A PATH FORWARD

## REIMAGINING A POPULAR NYC RESTAURANT

With the pandemic profoundly affecting lives and livelihoods, Inside Park in New York City, like so many other Sodexo restaurants had to shutter operations for a few months. A devoted team of managers, including Brendan Dougherty, Mike Balsamo, Joe Esteves, Jeremy Spencer and John Harenda, streamlined the menu for efficiencies and to accommodate the need for social distancing in the kitchen. With chefs Denton Whyte, Nekikko Williams and David Morales returning to the kitchen, we reopened and provided enjoyable dining experiences for our guests. Some regulars have returned, along with many first-time diners, to try the new menu and cocktails. There's so much hope that others who are dedicated to this industry will soon have the same opportunity to return to their restaurants.

***"We want to continue our message of simple, fun and true food."***

**BRENDAN DOUGHERTY**



***"Grateful. Lucky. Hopeful. Just a few words that come to mind every day when I come to work with our Inside Park managers and staff."***

**MIKE BALSAMO**

# SODEXO PARTNERS WITH VEGANUARY

SHINING THE LIGHT ON PLANT-BASED MEALS



As the new year rolls around, many are inspired to commit to healthy eating. In the UK, Sodexo is giving guests a helping hand by partnering with the nonprofit organization Veganuary to encourage guests to eat plant-based meals during the month of January.

"There are growing numbers of people turning to plant-based diets to improve their health and reduce their impact on the environment," says David Mulcahy, Sodexo's Culinary Ambassador. Sodexo sites across the UK and Ireland, including schools, government offices, hospitals and corporate sites, are promoting plant-based dishes, such as "Tofush and Chips" and "Fake and Ale Pie" throughout January and beyond.

Toni Vernelli, Head of Communications at Veganuary, explained, "Research shows that most people want to eat more plant-based foods to help reduce their environmental impact, but often do not know what options are available or are hesitant to try unfamiliar foods."

Sodexo's *Global Workplace Study* found that 80% of employees think having access to vegetarian, vegan and pescatarian options in the workplace is important. "Our exciting menus feature dishes that are usually associated with meat, so we're making plant-based foods more accessible to a wide range of guests," says Mulcahy. "We hope that this will encourage guests to introduce more vegan foods into their diets beyond their new year's resolutions."

# THERAPEUTIC SOUPS PROVIDE COMFORT FOR PATIENTS

SODEXO CHEFS CREATE NEW RECIPES TO IMPROVE CARE OUTCOMES



Soup has long been associated with healing, and Sodexo China has created new therapeutic soups that provide comfort and nutrition for patients as they recover from surgery. Since the soups were introduced, there has been an improvement in patient outcomes and an increase in patient satisfaction with the dietary programs.

A team of chefs and clinical dietitians worked together to develop the soups to counteract appetite loss for cancer patients after chemotherapy or radiotherapy, which often causes nausea or changes in taste or smell. Innovative culinary ideas like this illustrate how Sodexo teams make Quality of Life a top priority and have a positive effect on those in our care.

# LINKING NUTRITION AND IMMUNITY

## SODEXO'S CORDIALIS MSORA SHARES TIPS FOR STAYING WELL

**S**odexo's Love of Food goes far beyond the kitchen and is highly evident in the dedication Sodexo's Healthcare team demonstrates for patients and employees. North America's Regional Nutrition Manager Cordialis Msora, also a media spokesperson for the Academy of Nutrition and Dietetics, explains how what we eat affects our ability to stay well.

Nutrition science tells us that undernourished bodies experience higher rates of infection than well-nourished ones. In addition to typical precautions during flu and cold season, it certainly couldn't hurt to feed your body a diet filled with nutrients that may support its ability to ward off illness.

Several nutrients, including vitamins A, C and E, are believed to support immunity. Zinc and protein help the body heal and recover. Probiotics, found in fermented foods such as kombucha, yogurt, kefir and kimchi, can enhance the immune system and prevent pathogens from invading the body. Other nutrients that may be beneficial in supporting immunity include folate, iron, selenium and vitamin B6.

The best way to incorporate these nutrients is to follow a balanced diet loaded with an array of colorful fruits and vegetables, lean proteins such as turkey, fish and legumes and whole grains, like brown rice. You can use the My Plate model endorsed by the United States Department of Agriculture, where half of your plate is vegetables and fruit, one-quarter unprocessed starches or whole grains, and the remaining one-quarter is a lean protein. The more colorful your plate, the greater the variety of nutrients.

Hydration is a priority, so it's important to choose foods that are rich in fluids, such as soups, teas and smoothies. Be cautious of sugar-sweetened beverages, as studies suggest that consistent intakes of foods that are high in calories and fat, as well as those that are processed, can disrupt your immune system and increase inflammation in the body.

Your diet works in tandem with other healthy behaviors to promote a strong immune system. Make sure that you are physically active and get at least seven to eight hours of quality sleep each night to give your body the time it needs to recuperate from the day's stresses and activities.

# AMERICAN EXPRESS CENTURION LOUNGES TAKE FLIGHT

## SODEXO AIRLINE LOUNGES OPEN IN FIVE NEW LOCATIONS

**A**merican Express Centurion Lounges epitomize world-class sophistication, from gourmet food selections and premium beverage offerings to luxurious amenities. Each lounge is a unique, customized portal to a city's charms and treasures. Charlotte, Denver, London, Los Angeles and New York are the latest cities to offer Amex's premium experiences.

American Express has entrusted Sodexo to deliver a memorable experience for cardmembers, showcasing themed food and beverages that capture local flavor, in tandem with celebrity chefs Joe Kindred, Ignacio Mattos, Nancy Silverton and others.

"Our dedicated team is creating a new paradigm for hospitality," said Christian Interlandi, Sodexo's Executive Chef for JFK's American Express Centurion Lounge. "For travelers and foodies alike, there is a best-in-class menu that will keep everyone clamoring for their next opportunity to visit."

JFK's Centurion Lounge, the largest to date and the first with two guest floors, features more than 15,000 square feet. Visitors can relax

in the hidden "1850" speakeasy bar and enjoy a Southside cocktail popularized at Manhattan's 21 Club while eating a steak with golden nugget potatoes, romesco and taleggio sauce. The lounge also includes an Equinox Body Lab wellness experience, a bespoke menu created by Executive Chef Ignacio Mattos and sophisticated design elements inspired by New York's cultural landmarks.

Angus MacKay, VP, Hospitality Group, adds: "By maintaining a collaborative relationship with our American Express partners, we bring their expectations to life while ideating our own ways to enhance the Centurion experience."

Sodexo Airline Lounges' Hospitality Group has been instrumental in the success of the Centurion Lounges. Subject matter experts from the Hospitality Group lead extensive culinary, guest service, appearance care and bar training methods to ensure all guests have a flawless, top-flight experience.

## "TODAY I'M COOKING" READY-TO-COOK MEALS PROVE POPULAR

### GERMANY'S PILOT PROGRAM SERVES SODEXO GUESTS IN NEW WAYS



With all the ingredients needed for a delicious meal in one bag, Germany's "Today I'm Cooking" program is off to a great start. Our restaurant guests are planning family meals more often these days and are looking for convenient, healthy ways to prepare dinner quickly. With popular dishes like Mediterranean Pappardelle with Broccoli Pesto and an Exotic

Asia Bowl with Rice and Vegetables, these popular meals-in-a-bag offer fresh ingredients and herbs, complete instructions and cooking tips to ensure guests have success cooking at home. QR codes on the recipe cards direct guests to video cooking demonstrations for each dish, allowing at-home chefs to cook with confidence!

**Take a look at this instructional video for Red Thai Curry.**



# KENTUCKY CHEFS COMPETE IN REGIONAL COOKING COMPETITION

## 2020 CHEF'S FARE HIGHLIGHTS LOCAL INGREDIENTS

Berea College recently hosted the 2020 Chef's Fare, bringing together culinary talent from five Kentucky universities in a friendly competition to craft dishes featuring seasonal food and products native to the state. The annual event is a fun opportunity for chefs to showcase their culinary skills and meet students and culinary professionals from other campuses.

Students' favorite dishes included Berea College Farm Pork Belly Bao and Lotus Chips, Ale-8-One Brisket with Apple Ginger Slaw, and Herb-Crusted Pork Loin with Benton's Bacon Apple Jam and Fire-Roasted Corn Chutney with a Crusty Miso Buttered Biscuit. A model of sustainable agriculture, the Berea College Farm is one

of the oldest continuously operating and most highly diversified student educational farms in the United States. Berea College serves many products grown or raised on the farm, including pasture-raised beef, pork, poultry, and a wide variety of organic produce. All products are raised by students who are gaining hands-on farming experience while working their way through college as part of the Student Labor Program.



# SHOWCASING PLANT-FORWARD AND LOCALLY SOURCED FOOD

## A CELEBRATION AT UNIVERSITY OF ALABAMA AT BIRMINGHAM



Things got heated when the culinarians at University of Alabama at Birmingham kicked off a competition celebrating locally sourced food. The star ingredient? The humble potato. The chefs transformed sweet, Yukon gold, and Peruvian purple potatoes from local farms into showstopping entrées. A cooking arena was created in the middle of the dining hall, and chefs decorated their stations to reflect their dishes.

Students gathered to watch the chefs work, as the variety of styles and range of cooking methods made for a fantastic display of talent and a delicious experience.

Campus Executive Chef David Fabrycki used sweet and purple potatoes to make gnocchi, which he served with pork tenderloin. Catering Executive Chef Allie Foster created a sweet potato and cauliflower slider with a roasted red pepper mayo and purple potato chips. Resident District Manager Brian Bowser built a Peruvian crab causa with riced golden potatoes and aji amarillo peppers.

The result was a true showcase of plant-forward and locally sourced dishes. Students voted for their favorite dish, and the competition was close. Bowser narrowly edged out the competition to win the title and bragging rights for a year.

# COOKING VIDEOS EXPLORE CULTURE AND NUTRITIOUS FOOD

## TRADITIONAL DISHES ARE FEATURED IN COOKING DEMOS FOR ARIZONA STUDENTS AND COMMUNITIES



In an effort to bring awareness to traditional cultural food, four Phoenix-area groups joined forces to host educational cooking demonstration videos. Each video highlighted traditional foods from three different cultures, including Native American (with a focus on Navajo), Latin American (specifically Mexico) and African American (starring Balsz School District Superintendent Dr. Arlene M. Kennedy), and highlighted why these foods were significant to each culture. Recipes showcased in the videos featured traditional dishes with a nutritious twist.

A joint effort between Claude Chatelain and Kristina Mollner from the Balsz School District, Arizona Health Zone (Arizona SNAP-Ed), Maricopa County Department of Public Health and Native Health, these videos are being shared with students and community members across Maricopa County and Arizona to spotlight traditional foods from various cultures.

# SHARING OUR LOVE OF FOOD

SODEXO'S CHEFS ARE ALWAYS DISCOVERING NEW WAYS TO CONNECT WITH OTHERS AND SHOW THEIR CULINARY PASSION



Even without fans in the stands, Centerplate's Executive Chef Taylor Park helps Seattle Mariners fans enjoy the tastes of the ballpark.



With their guests working from home, the Executive Chefs, Dietitian and Ops Managers at Bristol-Myers Squibb connect with their guests to share recipes and culinary knowledge through YouTube videos.



Executive Chef Dayanny De La Cruz of Centerplate conducted a live virtual cooking demo as part of the annual conference for Unidos US, the nation's leading Latino civil rights advocacy organization.



Watch Centerplate's Chef D and Chef Matthew demonstrate how they make pizza, including the perfect dough at the San Diego Convention Center.



Tulane Dining holds an annual contest called Recipes from Home, where students' families share their recipes. Watch Regional Executive Chef Wesley Turnage make 2020's winner, Moroccan Crab Cakes.



*White Cheese and Gingerbread Crumble with Fig, Cocoa Nibs and Raspberry Coulis by Chef Aymeric Halbmeier.*



When the going gets tough, the tough get going. COVID-19 changed our industry and Sodexo's chefs jumped at the opportunity to serve their communities and make a tremendous difference.

# CONNECTION & COMPASSION

*Seafood Paella by Chef Mariateresa Cabello, Spain.  
Photography by Chef Aymeric Halbmeier.*

# WORKING IN THE SIX-FOOT KITCHEN

## BACK OF HOUSE PRACTICES PROTECT OUR TEAMS DURING COVID-19

Kitchens are usually bustling, busy spaces, with cooks working elbow to elbow for maximum efficiency. But how can that be done safely during a pandemic? COVID-19 required new thinking for dining and guest services and a different approach behind the scenes as well. In anticipation of the need, the NorAm Service and Program Activation team created a training program for Sodexo-managed kitchen staffs called the Six-Foot Kitchen.

The live-trained toolkit guides chefs and managers in effective and safe practices in the kitchen to reduce risk of contagion and contamination. The program focuses on modified behavior, enhanced sanitation and situational awareness in six categories:

- Accepting Deliveries
- Cleaning Contact Surfaces
- Food Production
- Food Storage
- Personal Hygiene
- Personal Protective Equipment

***“The Six-Foot Kitchen training has been extremely helpful in adapting the safety measures needed for a safe environment for the employees and in how we conduct our business in the kitchen,” says Fred Johnson, Sodexo’s Area General Manager for the US House of Representatives.***



More than **14,000** training modules have been downloaded since the launch and a video-based version was deployed throughout the Universities segment for fall semester openings.

# TRI-TECH CULINARY ARTS PROGRAM GOES VIRTUAL

## HIGH SCHOOL STUDENTS IN WASHINGTON STATE USE ONLINE LEARNING TO BUILD HANDS-ON SKILLS

My personal/professional mission statement has been “To teach people how to cook and to understand where their food comes from.” For the last eight years I have taught those very things to juniors and seniors in a high school skills center. It has been a gift to see my mission statement come to fruition.

2020 has provided challenges and opportunities in teaching my students how to cook. In the beginning it felt impossible, but I decided to face the challenge and dig deep into the many resources available to teachers everywhere facing similar challenges. My students at Tri-Tech Skills Center are largely hands-on learners, and many are food insecure. I started the year just getting to know the students through synchronous class time over Zoom. The first time I included video of what I was working on in the kitchen students lit up and engagement was remarkably noticeable. I quickly switched gears and started teaching through those Zoom meetings with several cameras set up in the kitchen at different angles. I started a YouTube channel where I could pre-record technique videos for students and assign those videos on our asynchronous teaching days.

I created project assignments for students to complete at home. I was able to use my classroom budget to purchase supplies for them, when needed, and they would pick them up outside of my classroom. Students came alive with these projects. After all, they came to me wanting to cook. Once we struck the balance between theory and practical application, the student engagement visibly changed. Students submitted their evidence in creative ways through slide shows or creatively constructed videos of them in their Sodexo chef’s jackets in their home kitchens, making mother sauces and subsequently dinner for their family using their sauces. Students have their family and friends judge their mise en place, safety and sanitation procedures and the finished product, giving them an outside perspective on the quality of their work.

Things do not look the same and I’m not sure they ever will. However, working with young people gives me much hope for the future, not only for our industry, but for our nation and our culture.

**LUANNE WILES**  
Chef Instructor  
Tri-Tech Skills Center



# MAKING A DIFFERENCE

## SODEXO CHEFS BRING THEIR LOVE OF FOOD TO THEIR COMMUNITIES

The impact that our chefs have on their communities is immeasurable. Throughout the world, Sodexo chefs are inspired by their Love of Food to help those in need. And yet, they express their gratitude for being in a position to help others and speak of the impact their communities have had on them.



### THE GIFT OF FOOD

**Chef Jon Dubrick**

Jon Dubrick is Centerplate's Regional Executive Chef for a Pasadena, California convention center. Jon and his team have long been active in the community, donating excess food to a charity that shelters families in need. Six times a year, Jon's team prepares and serves a delicious three-course dinner for these families, including preparing and roasting 500 turkeys every Thanksgiving.

With the convention center closed due to COVID-19, Jon secured new business through the local government, offering services the community desperately needed. Seven days a week, the team prepared and packed two meals and a snack for Shelter in Place, a project that houses homeless people in local motels. The team helped area schools, preparing meals for children in need. The team also supplied meals to Shower in Place, which provides shower stations and a meal to the needy, as well as to Great Plates, which offers meals for seniors. Each of these programs have complex logistics—determining meal quantity, sourcing ingredients, managing labor, packaging and more. Jon's 31 years of operations experience makes it possible to overcome these challenges and aid people in his community.



### HELPING WITH A FULL HEART

**Chef Hannah Robertson**

Hannah Robertson is the Executive Chef for Sodexo's restaurants at a 16-hospital healthcare system in Toledo, Ohio, where she is well-known for her community outreach programs. Kids in the Kitchen teaches children about food, where it comes from and how to cook with it. Hannah plants, tends and harvests vegetable gardens with her students, then makes fresh, kid-friendly dishes from the ingredients. Hannah recently adapted Kids in the Kitchen for the oncology unit, where young patients break up the wait during chemotherapy by making fun food.

COVID-19 meant that healthcare employees became the front line in the fight against the pandemic. While Hannah's hospital restaurants remained open, she recognized that her guests were working long hours under extreme stress. She turned unused sections of the cafés into stores at each hospital, ensuring that employees did not need to shop at outside stores for basic groceries, household supplies, produce, takeaway dishes or reheatable meals. Hannah used her empathy, culinary knowledge and talent to take care of her guests.



### PROUD TO BE CALLED A "COOK"

**Chef John Selick**

A chef from a healthcare system in Cleveland, John Selick has been a guest chef for many fundraisers in the area over the years. As COVID-19 progressed, many area restaurants closed or reduced their service. John became concerned about the mental health of chefs who were suddenly without their life's passion. He reached out to a resource center for the homeless that normally served meals six days a week but was without kitchen volunteers due to the pandemic.

John visited the center and, with another chef, turned ingredients from the Cleveland Food Bank into 125 boxed lunches. Realizing the impact he'd had, John then asked other chefs to prepare and serve hot meals, with John's Sodexo team volunteering the first Tuesday of every month. "I overheard a client at the resource center say that he looks forward to Tuesdays—because that's when the 'cooks' make delicious food. I've never been prouder to be called a cook," said John.



# AWAKENING THE SENSES

## USING OUR LOVE OF FOOD TO IMPROVE MEDICAL OUTCOMES FOR SENIORS

While sensory loss in long-term care residents can be devastating, a new food program launched in Spain is enhancing Quality of Life for seniors and contributing to better medical outcomes. Awaken the Senses seeks to improve sense sensitivity by focusing on the five senses in a dining environment.

Based on a study by Sodexo and the University of Ottawa LIFE Research Institute and tested with Sodexo client Los Robles, a senior residential facility in Madrid, the new program saw improved medical outcomes with its combined sensory-nutritional changes:

Risk of malnutrition reduced 70%, from 6.25% to 1.8%

Clear improvement in residents with diabetes, with insulin doses reduced

Decreases in blood pressure, increases in protein intake and improvements in blood glucose levels

Focused on stimulating the five senses (hearing, sight, smell, taste and touch) during mealtime, the Awaken the Senses program encompasses technology, architectural and physical restaurant designs and a wide-ranging food program that's nutritious and appealing. With attractive presentation and pleasing textures and colors, these carefully prepared meals entice senior residents to eat healthier foods, such as fruits and vegetables, legumes and protein. There's been marked improvements in nutritional assessments and a decrease in the percentage of patients at risk of malnutrition, showing that seniors are responding favorably to the Awaken the Senses approach to residential dining.



# FUEL YOUR BODY DURING A PANDEMIC

## EIGHT SIMPLE STRATEGIES FOR NUTRITIONAL BALANCE

People eat for many reasons – pleasure, emotional release, boredom or to connect with others. And then there is eating during a pandemic. Chances are good that COVID-19 has impacted how you eat. And while the pandemic has shaped our lives in unexpected ways, there are a few simple strategies to help you strike a nutritional balance no matter your situation.

**JULIE LEE, RD**  
Binghamton University Dining Services



**Eat like clockwork**  
Without the structure of a regular work or school day, or when your "desk" is within arm's length of your fridge, it can be easier to eat erratically. Try to eat at the same time each day. This can help regulate hunger and fullness cues, leading to more mindful decisions about what and when to eat.



**Prioritize sleep**  
Sleep quality and quantity are tied to the way we eat. A lack of sleep is associated with higher levels of the hormone ghrelin, which signals hunger, and lower amounts of leptin, the hormone that signals fullness. Try going to bed and waking up at consistent times each day. Put screens away an hour before bedtime and avoid caffeine eight hours before you go to sleep.



**Stock a nutritious pantry**  
These days, trips to the grocery store are often less frequent. Stock up on nutritious foods that can be stored for several weeks, so you are prepared no matter what the situation. This practice makes it easier to throw together easy, healthy meals using what you have on hand.



**Shop for the freezer**  
Stock up on frozen vegetables and fruit, which are flash frozen right after being picked, locking in most of their nutrients. Not only do these products last a long time, but they can be less expensive and equally nutritious as fresh vegetables.



**Cook creatively**  
Keep an arsenal of ideas that allow you to cook with what you have. This can stretch the time between grocery trips, which saves money, shrinks food waste and develops your creative cooking skills in the kitchen. Some options may include soups and stews, frittatas, casseroles, stir-fries, burritos and pasta dishes.



**Pack a lunch**  
Bringing food from home tends to result in a more nutritious meal and can help to avoid areas where people congregate to purchase and eat food.



**Snack with intention**  
Many people tend to snack more when they are stressed. To be more conscious about snacking, use a bowl or plate rather than eating directly out of a container. This helps you see how much you're eating and can slow how quickly you eat.



**Keep moving**  
In addition to the numerous benefits of physical activity, including boosting your immune system, exercise can have a positive impact on how and what you eat. People who exercise may be more motivated to fuel their body properly.

# COLLABORATIVE EFFORTS BENEFIT A CONNECTICUT COMMUNITY

## SODEXO PARTNERSHIPS PROVIDE MEALS FOR THOSE IN NEED AND ENSURE JOB SECURITY

Bringing together multiple partners to improve a situation has been a laudable theme during these challenging times. With Food Rescue US and Boehringer Ingelheim Pharmaceuticals, the Sodexo dining team at Boehringer Ingelheim has been preparing 250 daily meals for the City of Danbury Emergency Shelter and Housing Authority, Hillside Food Outreach and other social service agencies throughout Fairfield County, Connecticut.

More than 50 Sodexo employees at Boehringer Ingelheim's Ridgefield campus were redeployed to help neighbors in need. Each day, Sodexo staff members safely prepare and package meals based on the needs of the individuals served by Food Rescue US, which picks up meals at Boehringer Ingelheim's campus and delivers them to partner organizations.

In addition to fighting food insecurity, the partnership has allowed Sodexo's dining staff to keep working, as the campus foodservice has been reduced with employees working

remotely. "Boehringer Ingelheim and Sodexo have been partners for over 30 years, and we view their dedicated team members as if they were family," said Dr. Wolfgang Baiker, U.S. Country Managing Director and President and CEO, Boehringer Ingelheim USA. "We wanted to help with employment continuity during this troubling time. We are proud to be working together with Sodexo and Food Rescue US and focusing on positive actions that advance the health and well-being of our community."

Carol Shattuck, CEO of Food Rescue US, believes the initiative is both important and creative in the way it serves the increasing number of food-insecure individuals and families. "I commend Boehringer Ingelheim for opening up their kitchens to meet this important need and Sodexo and their food production team for stepping up to produce healthy meals. Now more than ever, these partnerships are critical."



# FULL CIRCLE: FROM VOLUNTEER, TO CHEF, TO VOLUNTEER CHEF

## SODEXO CHEF RETURNS TO HELP A LOCAL COMMUNITY



When local UK charity the Vine Centre was overwhelmed by meal requests, Sodexo Chef Chris Barnes reported for duty. Chris had volunteered in the kitchen at the Vine Centre four years prior, landed a job with Sodexo and then returned to assist with food preparation for families in need.

The Vine Centre in Aldershot helps transform the lives of the disadvantaged and socially isolated in the local community by providing a broad range of services, including hot meals. In response to the pandemic, the Centre introduced a dining delivery service to ensure that its most vulnerable clients would continue to receive vital provisions—but kitchen volunteers were in short supply. Chris, now a Sodexo chef at the soldiers' diner at St. Omer

Barracks, learned of the call for help and volunteered to help.

Due to the pandemic, requests for meals increased tenfold. Chris assisted the Centre for three months and was proud to make a difference.

***"I've been fortunate enough to use my skills and experience at a time when it's needed most and really make a difference to the communities that the Vine Centre serves."***

**CHRIS BARNES**  
Sodexo Chef

# MAKING A DIFFERENCE

## SODEXO HEALTHCARE DONATES READY-TO-EAT MEALS

Sodexo Healthcare mobilized its resources to help clients and staff stay safe and healthy amid the COVID-19 pandemic and its resulting economic impact. In September 2019, Sodexo Healthcare rallied partners together to ensure a surplus of 139 pallets of emergency ready-to-eat meals from Detroit did not go to waste. In collaboration with Move for Hunger and Nelson Westerberg, the \$650,000 worth of meals were successfully transported from Michigan to Chicago's Sinai Community Institute and the Greater Chicago Food Depository.

"Leveraging the reach of our Sodexo Stop Hunger Foundation and our large footprint of clinical dietitians and nutrition services across the country, Sodexo's mission has always been to provide nutritious meals and help people live healthy lives," explained Catherine J. Tabaka, CEO, Sodexo Healthcare North America. "The COVID-19 pandemic has affected many and the resulting economic impact demonstrates how rapidly one can be at risk of hunger – especially in vulnerable communities – which is why we are making sure that no resources go to waste."

The Greater Chicago Food Depository opened its doors to accept all 139 pallets on Sinai Health System's behalf and is storing and distributing the meals to local communities served by Sinai. In addition, the Sodexo Stop Hunger Foundation donated \$100,000 to the Food Depository. As families navigate challenges resulting from the COVID-19 pandemic, these funds will aid the Food Depository to meet the unprecedented need as they continue to serve nutritious meals to families across Chicago and all of Cook County.

"At Sinai Health System, our mission is to improve the health of the individuals and communities we serve and that means extending our care outside of our hospital walls to provide resources to our local community," said Karen Teitelbaum, President and CEO of Sinai Health System. "We work every day in Chicago's most underserved communities to care for people who are disproportionately affected by illness, poverty and other social challenges. Good health for us starts before someone comes to the hospital, and proactively ensuring that our communities have the access to resources they need – including healthy food."



# SURPASSING THE MILESTONE OF ONE MILLION MEALS

CENTERPLATE AND MIAMI DOLPHINS STADIUM TEAM UP TO FEED SOUTH FLORIDA

Moments of adversity often offer the greatest opportunities for goodwill. With all scheduled events on hold at Hard Rock Stadium in Miami, the Centerplate team—in partnership with DeliverLean—swung from game day food offerings to the preparation of more than one million meals for members of the local community. Led by Vice President and General Manager Kevin Mitchell and Executive Chef Dayanny De La Cruz, Centerplate is now serving a new audience of at-risk senior citizens, public schools, food-insecure families, churches, shelters, missions and more.

DeliverLean, one of the leading health food manufacturers in the Southeast, teamed up with Centerplate to create meals and, in turn, created 40+ jobs in the community. “As our community was in need, we are proud to step up to the plate with the Miami Dolphins and Centerplate to feed our most at-risk population,” said Scott Harris, Founder and CEO of DeliverLean. “Together we are committed to ensuring our community stays healthy and we continue to create jobs during these difficult times.”

Within five months of launching this effort, the Centerplate team surpassed the one million meal milestone for producing and distributing meals. “The decision to help the Dolphins reflects our core brand values and mission to lift up the cities in which we serve,” said Centerplate Executive Vice President Sal Ferrulo.

Owner Stephen Ross, CEO Tom Garfinkel and the National Football League’s Miami Dolphins have invested \$2 million in the Miami Dolphins Foundation Food Relief Program and are working to raise an additional \$1 million by matching all dollars raised by the South Florida community and Dolphins fans worldwide—for a potential \$4 million total impact. “We have embraced our role as stewards of the community and our commitment to helping combat food insecurity by using programs [like these] to provide consistent employment for our foodservice staff and stadium operations teams,” said Dolphins Senior Vice President of Communications and Community Affairs Jason Jenkins. “We appreciate the commitment that Centerplate’s team has shown amidst these extraordinary times and admire the strength that our community has shown throughout this pandemic.”

## IN THE SPIRIT OF GAMES AND GIVING MATCHDAY FOOD DONATED TO FOOD BANKS AND HOMELESS SHELTERS

Following the announcement that football matches would be immediately suspended in response to the UK government’s measures to prevent the spread of COVID-19, Sodexo’s quick-thinking stadium teams sprang into action to make sure catering and hospitality food didn’t go to waste. In line with Sodexo’s commitment to fighting food waste and eliminating food insecurity, Sodexo’s Sports & Leisure culinary teams donated surplus food to local food banks and homeless shelters near several leading football clubs.

The Everton club was due to host rival Liverpool, and the postponement offered Sodexo the chance to donate fruits and vegetables to North Liverpool Foodbank. NLF supplies emergency food packages and operates multiple distribution centers, feeding more than 7,000 annually.

Food originally destined for fans and hospitality guests at Newcastle United’s match against Sheffield United was distributed to Newcastle West End Foodbank, with the club donating pies and a range of cold meats.



The food at Ewood Park was collected by the Salvation Army Bramwell Lifehouse and the Blackburn with Darwen Foyer, charities that provide accommodation for those in need in the local area.

Food purchased for the hospitality lounges and retail kiosks at Amex Stadium was donated to the city’s homeless community. All surplus fresh fruit and vegetables, dairy products and sandwiches were donated to Sussex Homeless Support and used to serve and provide food across various shelters and soup kitchens.

Pies and sausage rolls slated for fans at the Portsmouth–Accrington Stanley match at Fratton Park were donated to various homeless charities and hostels, while corporate catering was donated to St. Simon’s Church for the Sunday Suppers initiative.





Our chefs are always looking for what's next – using consumer insights to keep our menus on-trend, exciting our guests with new choices and delivering solid returns to our business.

# INNOVATION

*Cod Poached on Cabbage Leaf with Fennel and Lime  
by Chef Aymeric Halbmeyer.*

# SIMPLY TO GO'S EXPANSION

## OFFERING NEW SOLUTIONS FOR TODAY'S GUESTS



ur guests' needs changed so much in 2020. Due to COVID-19, many are juggling work responsibilities, family needs and safety. When it comes to dining, they're cautious about the traditional restaurant and self-serve food offerings. They say that because they're worried about the safety of their food, their preferences have shifted to purchasing securely packaged foods, and many prefer to avoid crowded restaurants, choosing to pick up a meal and be on their way. Still others want to order their meals in advance for pickup or delivery.

**48%**

Of today's guests are concerned about the safety of the products they purchase

**68%**

Say they will avoid self-serve buffets and salad bars

**44%**

Prefer sealed or packaged meals

Source: GlobalData



**W**ith trust being so important to our clients and guests, Simply to Go has expanded to provide more comprehensive and flexible solutions for every dining environment and guest need. Simply to Go is positioned as a core part of retail dining with a traditional cooler program, catering, delivery and integration into other Branded Services, all designed for our guests' convenience.

The expansion features a guest-centric menu that will maximize participation, increase guest satisfaction and drive revenue. Using consumer insights, chefs created menus with value, mainstream and premium tiers and expanded daypart options, including classic breakfasts, hot meals, homestyle favorites, on-trend bowls, take-home meals and To Go Meal Kits. Each tier features dishes that are focused on wellness, plant-forward and/or functional foods.

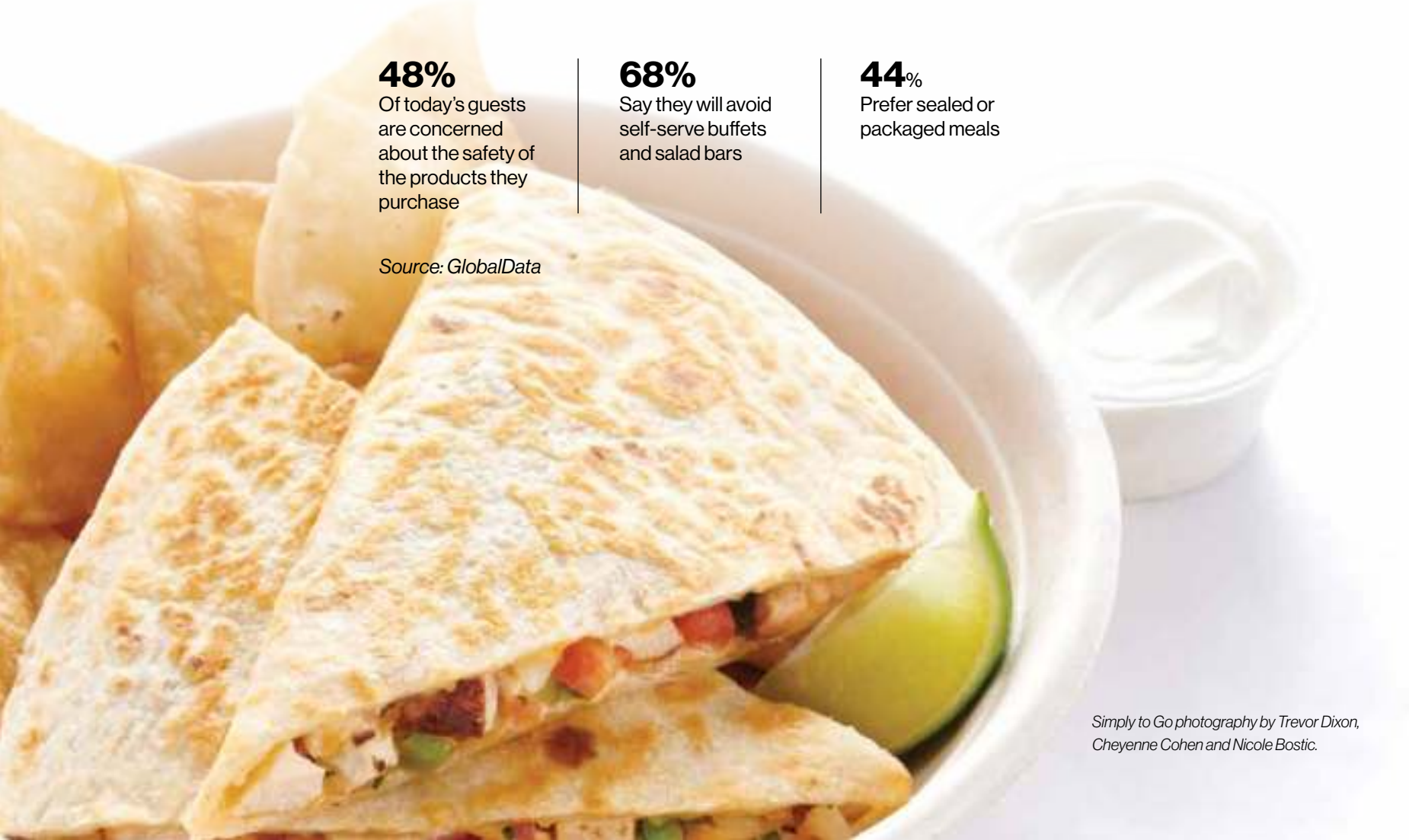
Safety is built into every dish and guests don't have to worry about who's handled their meals. Simply to Go reassures guests that all items have been prepared and packaged according to the latest food safety guidelines, and with the Sealed for Safety tamper-proof seal, they know that the package has not been opened once the product was placed inside.

While our guests are at work, they're also worried about getting a meal on the family table without making stops on the way home. Simply to Go reduces their stress by offering an evening daypart with To-Go Meal Kits, popular dishes guests can take home and prepare for their families.

Consumer priorities have shifted, with greater importance on convenience, contactless payment and all-in-one solutions. Simply to Go is built around convenient takeaway options, both in the restaurant and through online ordering. Guests can choose the traditional restaurant experience, or where available, use one of Sodexo's mobile apps to place an order through Orderables, Bite+, Bite U, or Bite for Seniors.

The expansion also brings efficiency and optimization to back of house operations. Chefs reviewed every recipe, ingredient and procedure for standardization and streamlining. Recipes all use ingredients commonly used in Simply to Go and on Segment National Menus, so that each ingredient is in wide distribution and special purchases aren't needed. The recipe review makes sure Simply to Go dishes are easy to prepare, with common production practices that apply to an entire category.

Launching in early 2021, the Simply to Go expansion brings excitement to guests, and flavors they love. With new categories and choices, Simply to Go gives our busy guests more time in their day, with the delicious meals and snacks they need to have a productive day.



Simply to Go photography by Trevor Dixon, Cheyenne Cohen and Nicole Bostic.





# A VIRTUAL PIVOT

## SODEXO'S PLANT-BASED TRAINING FOR UNIVERSITIES CHANGES TACTICS WHILE BUILDING ENGAGEMENT

Sodexo's collaboration with the Humane Society of the United States (HSUS) began in 2015 to help us increase plant-based entrées on menus and reduce carbon emissions by 34%. HSUS has since delivered 57 plant-based culinary experiences and full unit takeovers, primarily in the Universities market. The HSUS team experts traveled the country leading onsite events with Sodexo culinary leadership and food service staff.

COVID-19 limitations forced the re-imagining of these training workshops and shed light on the need to democratize the nature of the training itself. Regional Executive Chef Wesley Turnage and Regional Campus Dietitian Kelsey Rosenbaum believed the training needed to continue, even if it couldn't take place in person. "We are seeing a call for more vegan and vegetarian options," Kelsey noted. "Every university is asking for it and it's not going away." Chef Wes and Kelsey cover Texas and Louisiana and many Historically Black Colleges and Universities (HBCUs). A January 2020 Washington Post article claims the fastest growing vegan demographic is African Americans and Gallup noted that nonwhite Americans (9%) are three times as likely to be vegetarian as white Americans (3%).

Chef Wes was aware that delivering plant-based dishes required teaching new fundamentals to the culinary teams. He and Kelsey pulled together a group of Executive Chefs to pilot a new two-week virtual training format. HSUS re-imagined the workshop to provide a similar level of immersion where participants pair up to collectively execute 20 Sodexo recipes, share pictures of their dishes and recap their experience during a culinary roundtable teach-back.

The pilot program launched in July 2020 with the participation of Chef Beverly Kellman of Prairie View A&M University, Chef Dennis Dunn of Dillard University, Chef Anthony Hustand of Tulane University and Chef Matthew Box of Loyola University. According to Chef Jennifer DiFrancesco of HSUS, "The response was overwhelmingly

positive! The excitement, engagement, and enthusiasm of the live events was still there, even though everyone couldn't taste each other's dishes. The end result did not show a decrease in innovation and comradery."

The highlight of the training is an event called Beat Chef Jenn D, where participants develop and present a dish that represents their own culture through plant-based dining and incorporates a secret ingredient – in this case, mushrooms. Chef Jenn, a native of Buffalo, NY, presented Vegan "Beef" on Weck, made from mushrooms and vital wheat gluten. Chef Beverly Kellman beat Chef Jenn D by transforming Bajan Cou Cou and Stew, into Grilled Mushroom Infused Polenta with Mushrooms, Figs, and Pomegranate Dressing.

The chefs realized the relevance of plant-based dining to their students and how the student demographic impacted menu design. For Chef Anthony Hustand of Tulane University, the creator of the Portobello Tikka "Mush-ala" dish, it meant always offering a plant-based or vegan option at every station and a dedicated plant-based entrée platform. Chef Wes says at Tulane, with its high population of women and international students, "Globally inspired plant-based dishes reflect the flexitarian leanings of the 75% of students who are interested in plant-based dining 50% of the time."

"The impact on the units that are doing more plant-based for a Better Tomorrow is that the students are happier," Chef Wes said. "They like the food, the food cost is coming down, and the survey scores are going up." The pilot also proved that training could pivot to a virtual format. Josephine Morris, Food Policy Manager for HSUS stated, "Culinary workshops can now be provided for groups of 10 chefs, sous chefs, directors, managers, and/or dietitians, regardless of location, size, or budget."

# REUSABLE TO-GO CONTAINERS

## REDUCING WASTE IN TAKEAWAY MEALS

**W**hile COVID-19 has challenged our businesses and changed the way we dine, it also offered some locations the opportunity to develop reusable to-go container programs to reduce waste.

In May 2020, Asbury Senior Living Communities accelerated plans for a reusable to-go container program and transitioned their delivery packaging from disposables to reusables, dramatically reducing waste while improving the guest experience. The reusable containers retain heat better, are sturdier than disposable packaging and have eliminated the packaging waste. The residents place used containers in a bag by their door, where the Sodexo team picks them up to wash and sanitize for reuse. The program has resulted in significant cost savings. Each of the eight communities that implemented the program was able to recoup their investment in the reusable containers within three months by eliminating disposable packaging.

Sustainability is central to the character of the University of Vermont. While UVM implemented a voluntary reusable to-go container program almost a decade ago, the pandemic accelerated efforts to reduce waste even further. When campus opened for students in September, all orders placed via the Bite Universities app were automatically packaged into a reusable to-go container. As a result, more than 25,000 disposable containers were eliminated from the waste stream in the first eight weeks of classes. The Sodexo team partnered with campus Eco-Reps to promote the program through social media and student orientation. The Eco-Reps placed collection bins across campus to gather the used containers daily for cleaning and sanitizing.

***“We know our students choose UVM because of our commitment to environmental sustainability. Using [recyclable containers] has allowed us to practice these values daily and maintain the health and safety of our community.”***

**ANNIE STEVENS**  
UVM's Vice Provost of Student Affairs.



Eco-Reps collect reusable containers for cleaning at the University of Vermont.  
Photography by Nate Stevens



## CHEFS ASSOCIATION CULINARY WEEK

### ARTISAN RESTAURANT COLLECTION HOSTS A WEEK OF INNOVATION

There's no better locale than the Bay Area and Napa for culinary inspiration and collaboration. Both were on the menu for the chefs attending the Chefs Association gathering. Organized by Artisan's Area Executive Chef Melody Miranda and VP Operations Don King, this inaugural program was designed to inspire and connect chefs, "wow" clients and guests and share the importance of sustainable dining.

Visiting chefs toured three different Artisan accounts in the Bay Area, hosting popup events that showcased their own regional cuisines. At Broadcom, the New York team prepared a creative and delicious vegetable pastrami and famous New York egg cream. The New England team visited LinkedIn and created a Chesapeake Bay-inspired hay-smoked crab dish, a charred scallop dish and a wild mushroom Dan Dan. Chefs from Texas spent time at PayPal, preparing authentic barbecue and using the new smoker trailer to put on a Texas happy hour and barbecue. These onsite visits allowed a free-flowing exchange of culinary ideas between the Artisan and visiting chefs.

Chefs then attended a two-day workshop at CIA Copia on Menus of Change, an initiative founded to provide foodservice and culinary professionals with holistic approaches to creating healthy, nutritious and sustainable food programs. Chefs learned the 24 tenets of MOC through lectures and training on plant-forward cooking, gaining a new appreciation for the role they play in shaping healthy menus and a sustainable food system and healthy menus. Through hands-on training, they made plants the center of the plate and created innovative plant-forward recipes.

The chefs also had a crash course in "Instagrammable" plating, photography and social media techniques. The social media workshop demonstrated ways to showcase culinary dishes for guests and the public, and many chefs created their own Instagram accounts on the spot to share their work.

# AN EDIBLE GREEN WALL GROWS IN FINLAND

## FRESH HERBS ARE ON THE MENU AT FOOD HUB

From its inception in August 2019, Sodexo's FoodHub restaurant on the Keilalahti campus in Espoo, Finland, has focused on being socially, economically and environmentally sustainable. In addition to serving traditional dishes, Executive Chef Kasper Sjöholm plays a significant role in developing the restaurant's high-quality vegetarian and vegan dishes that highlight seasonal ingredients from the Nordics.

"We came up with the idea to serve fresh herbs year-round," says Chef Kasper, "so we contacted the creator of Supragarden herb walls and together we designed a wall to grow edible herbs." The Supragarden design is a hydroponic system that pumps water from a tank to the highest steps of the wall; water then flows inside the steps to feed plant roots before it returns to the water tank and circulates again. FoodHub currently has two herb walls in the restaurant and multiple herb boxes in the courtyard.

In addition to creating vegetarian fare, FoodHub has installed a food waste monitoring tool and a fast composter, and they welcome small producers into their supply chain. The small family-owned business Supragarden has gained international visibility through its work at FoodHub.



# THE PAOLI CALMETTES INSTITUTE AND SODEXO

## CULINARY EXCELLENCE FOR EVERY PATIENT JOURNEY

At the Paoli Calmettes Institute in Marseille, France, one of the world's best hospitals for cancer care, the emphasis is on the quality of a patient's stay. In collaboration for 22 years, IPC and Sodexo provide hotel-quality culinary services that focus on overall well-being for patients.

Offering a uniquely high culinary standard, patients enjoy choosing from eight starters, eight main courses and eight desserts, in addition to daily lunches and dinners, with each selection adapted in taste and texture to a patient's needs and preferences. Every recipe is "homemade," and 18% of all ingredients are sourced locally.

As an embodiment of the unique approach to serving patients, Sodexo invited Chef Ludovic Turac to collaborate on new menus for each season. Chef Turac, a Marseille restaurateur, the youngest Michelin-starred chef in 2015 and a participant in season 2 of Top Chef France, visits IPC regularly to ensure the quality of the menu. He appreciates the dedication and passion of the Sodexo team, who bring both pleasure and comfort to patients. Touched by cancer in his own family, Chef Turac regularly visits patients to listen to their wishes and ask their opinions of his recipes. "This year," he says, "I've been stopped three times in the street by patients who've told me that they've enjoyed my cuisine at IPC. It gives meaning to my work and makes me proud."



**JULIE BÉGOU,**  
Sodexo

A graduate of the Bonneveine Hotel School in Marseille, Julie joined IPC in 2007 and has served as a catering employee, quality manager, sous chef and now chef. She adapts recipes to meet each patient's medical needs and says that being a chef at IPC is a stimulating challenge. "It's a real restaurant, and patients can choose the meals they desire."



**CÉLINE RIVIECCIO**  
IPC

A dietitian at IPC since 2009, Céline works to continuously improve menus, striving for nutritional and culinary excellence. She and her team partner with Sodexo chefs to combine the goals of pleasure and health for the patient. "Nutrition is a treatment in its own right."



**DAMIEN BAUZA,**  
Hotel Director, IPC

With a career in prestigious hotel establishments, Damien shares his vision for the IPC experience: beautiful and delicious. He says it's essential to offer positivity to patients to alleviate their worries. One patient survey respondent said, "At IPC, all that's missing is the wine list." Damien believes that's recognition for the quality of IPC's culinary standards and a tremendous compliment for the mutual trust between IPC and Sodexo teams. "Sodexo never says no. Sodexo isn't a service provider; they're a partner," says Damien.

Damien Bauza, Hotel Director of IPC with Philippe Maigné,  
Sodexo Director of IPC



*Harmonie's Brioche Bowl, a mixture of brioche lightly macerated with coffee or hot chocolate and topped with pastry cream.*

# B & HARMONIE

## INNOVATIVE FOOD MOMENTS HELP SENIORS THRIVE IN PLACE

**S**odexo Seniors is dedicated to helping residents enjoy great food despite health constraints. Older seniors can be impacted by different pathologies, with dementia and dysphagia being two of the most common. Two services, B and Harmonie, each take an innovative approach to person-centered care.

### **B**

Developed in collaboration with international dementia care specialist Dr. Lori Stevic-Rust, PhD ABPP, B incorporates adaptation of culinary for wellness, therapeutic hospitality and integrated training for dementia care dining. Menus include dishes with brain-healthy ingredients and elevated handheld meals to provide greater ease for residents. The Sodexo team makes dining an easy to navigate social experience and receives training that forms a bridge between care and dining.

B is helping residents thrive in place longer and is also improving frontline staff engagement. More than 70% say it empowers and enhances their ability to do their job and they derive greater purpose and understanding of the value they add to the residents' welfare.

### **Harmonie**

Harmonie caters to the dietary needs of those who have swallowing difficulties, known as dysphagia. Developed with a multidisciplinary team of nutrition, medical and food experts, including a 3-star Michelin chef, Harmonie allows seniors with dysphagia issues to avoid pureed meals and continue to enjoy great dishes in autonomy. This disruptive innovation offers delicious recipes that incorporate small pieces of solid food and creamy sauces specially prepared to facilitate swallowing.

Both residents and staff reacted positively to Harmonie's menu. Resident satisfaction increased by 12 points, and staff satisfaction by 10 points. Convinced of Harmonie's success, both residents and staff look forward to continuing this innovative approach.

Our chefs are at the forefront of many of the most exciting events in the world. They showcase their talent, share their passion, and make Sodexo famous for culinary excellence.

# DELIVERED WITH PASSION

*Poached Cod and White Radish Scales with Anise Powder and Tangerine Infused Jus, by Chef Aymeric Halbmeier.*



**SUPER BOWL LIV'S CULINARY TEAM**



Watch Centerplate's teaser video of the dishes served at Super Bowl LIV.

**CARMEN CALLO**

National Executive Chef

**ORLANDO MORALES**

Centerplate Senior Executive Chef

**STEVE PANGBURN**

Interim Chief Executive Officer

**ALEX REYES**

Director of Culinary Innovation

**DAYANNY DE LA CRUZ**

Centerplate Executive Chef

**After the game, Centerplate, along with NFL Green Initiative and Food Rescue US, collected, packed, and shipped food remaining from the concession areas, suites, and VIP catered sections. More than 30,000 pounds of rescued food – enough to feed 20,000 people in need – was donated to the Broward Outreach Center, Broward Partnership for the Homeless, Camillus House, Lotus House Shelter and the Miami Rescue Mission.**

# CENTERPLATE AT SUPER BOWL LIV

## CALLING THE CULINARY PLAYS FOR FANS AT HARD ROCK STADIUM

Led by Executive Chef Dayanny De La Cruz, Centerplate's culinary team included 3,000 employees and 35 supporting executive chefs from all over the continent. During the entire Super Bowl week, the team prepared more than 215,000 meals for lounges, suites, concession stands and carts.

Celebrating the diverse culture of Miami, Centerplate's Super Bowl menu featured best-in-class food and beverages, including Cubano sausages, fresh watermelon salads, ceviches, empanadas, Argentinean asado, seafood paella and craft cocktails.



Photography by Matthew Noel.

# A TASTE OF INTERNATIONAL CUISINE

## GLOBAL CHEFS SHARE SPECIALTIES FROM HOME

As with much of Sodexo's business, 2020 brought surprises and challenges to the NorAm Global Chef Program. Although our spring tour was impacted by the pandemic, we are extremely proud of the team's efforts in creating the best possible experience for our international family of chefs, as well as our clients, guests, and onsite teams.

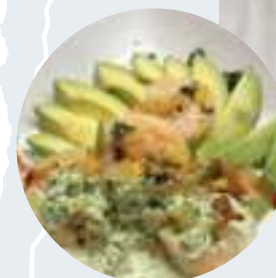
Out of an abundance of caution for the safety of all parties, we decided to cancel seven of our ten planned tours. Three tours were able to move forward, with chefs from Italy, Chile and Mexico visiting the US. Our Global Chefs excited our guests and, in many ways, eased their minds through the universal language of food.

We commend our Global Chefs for their focus and passion and for sharing their native cuisine and culture. They braved concerns for the safety of their loved ones back home and adapted to new schedules, often not knowing what challenges the next day would bring. We also appreciate every Sodexo team member who hosted our international friends, made sure that they were safe at all times and helped them enjoy their experiences. After slightly shorter, yet still-successful tours, we were able to work very closely with the Sodexo team members in their home countries to ensure their speedy and safe arrivals back home to be with family and friends and to share the stories of their adventures.

Our fall tour went virtual, as we shared recipes from previous Global Chefs and videos featuring Global Chefs and favorite dishes from their home kitchens. As our number one priority remains the health and safety of our clients, guests, and Sodexo family, we will continue to offer virtual features and stories about our NorAm Global Chef Program until we can safely resume our regular tours.



**DESMOND FANNIN**  
Global Chef Program Lead  
NORAM



"I felt proud to be a representative of Sodexo Chile, showing our gastronomic tradition and uniting cultures through the flavors of different places in the world. Each place was a new beginning and a beautiful experience. One thing that always draws my attention is the hospitality, generosity and cooperation of all the people who were my hosts in this gastronomic festival and exchange of cultures."

**CAMILO HENRÍQUEZ**  
Executive Chef, Service Operations  
Chile



"By the end of each visit, I felt that I'd found a family - the Sodexo family. It's an incredible company with a thousand possibilities and opportunities. I learned many things, but the most important is how communication and teamwork make the difference and are the strength of Sodexo. I will pass this message on to my collaborators here in Italy."

**GIACOMO UNCINI**  
Head Chef, Prada Valvigna  
Italy



Watch **GLOBAL CHEF LIONEL VANDOMME** demonstrate his technique for preparing Blanquette de Veau.



# SODEXO CHEF OF THE YEAR COMPETITION

## FINALISTS MAKE AN IMPRESSION USING PLANT-BASED INGREDIENTS

The 2020 Sodexo Chef of the Year competition heated up on March 4 at the Hotel, Restaurant and Catering Show at ExCeL London as nine finalists from across the UK and Ireland battled for the prestigious title in a 90-minute live cook-off. This year's competition focus was on plant-based menus and the celebration of our sustainable future.

Nine finalists created three mouthwatering dishes, showcasing their innovative approach to plant-based foods and ingredients identified in the Future 50 Foods program. Culinary Ambassador David Mulcahy announced Ronnel Nulud, representing Energy & Resources, as the overall winner of Sodexo Chef of the Year 2020, with Andy Clarkson, representing Government & Agencies, as runner-up. All finalists received a certificate and a medal, a personalized chef jacket, a year's subscription to the Craft Guild of Chefs and an exclusive invitation to an innovation training workshop as recognition for their culinary skills and creativity during the competition.

"Participating in this competition means that these chefs can proudly stand alongside alumni and competitors who are continually pioneering Sodexo's culinary innovation," said Mulcahy. "As an employer, Sodexo recognizes the importance of these events to inspire and nurture the talent of our people and attract the next generation of chefs so they, too, can take on this Sodexo Chef of the Year challenge."





# A COMIC-CON CANDY CREATION

## CENTERPLATE CHEF HONORS SATURDAY MORNING CARTOONS WITH CHOCOLATE

With more than a half century of celebrating comic books and popular arts, Comic-Con attracts fans of all ages with a shared goal—have crazy FUN! And nothing could be more fun than creating a signature candy bar to honor 2020's theme "Saturday Morning Cartoons." Watch Centerplate's pastry chef Matthew Haven make kaleidoscope-colored white chocolate bars with Fruity Pebbles and tart dried raspberries - a groovy chocolate confection that's sweet and fruity with a dash of nostalgia.



# ON YOUR MARK. GET SET. BAKE.

## SODEXO IRELAND CREATES "SHINE-A-LIGHT BAKE OFF"

From rich, gooey brownies to marvelous meringues, the entries for Sodexo Ireland's Shine-A-Light Bake Off were all winners! Enthusiastic bakers, from Sodexo employees to junior family members, submitted entries that were stunning enough for any patisserie window display. While the judges couldn't taste-test in person, tempting photos showed off cakes, cheesecakes, cupcakes and confections—with delectable names like Very Rich Double Chocolate Brownies with Milk Chocolate and Salted Caramel Cremeux, Marble Madeira with Caramel Butter Cream Cake, 4-Layer Chocolate Ganache Drip Cake with Homemade Profiteroles and Cocoa Tuile, Raspberry Meringue Baked Cheesecake and Homemade Caramel Slices.



Entry fee donations for the Bake Off were slated for Focus Ireland, an organization that works to prevent families and individuals from becoming homeless. During the pandemic, Focus Ireland saw a 40% increase in demand for their services, making creative activities like Sodexo Ireland's Bake Off a vital—and welcome—fundraising source.

# ENGAGING PROFESSIONAL CHEFS AT



## A CHEF ENRICHMENT PROGRAM IN MUNICH OFFERS CREATIVE INSPIRATION

For more than 20 years, École Culinaire has been a source of inspiration for experienced chefs and cooks at Sodexo. Developed in part by notable chef Otto Koch, the program offers personal and skills development for culinary team members.

Each year, 12 participants travel to Munich for workshops on cheese, wine, presentation cooking, molecular gastronomy and baking, taught by specialists who share their passion and knowledge. With a special focus on chef-client interactions and meal presentation, the two-week program brings a renewed sense of excitement and adventure for chefs as they develop and explore new skills.

# AT THE HEART OF PLANTS

ÉCOLE LENÔTRE IMMERSSES CHEFS IN PLANT-BASED CUISINE



École Lenôtre is an internationally recognized culinary school known for being innovative while maintaining the best of traditional cooking techniques. And now this top-level culinary training program is immersing chefs in plant-based, vegetarian and vegan cuisine. Eighteen Food Platform chefs recently completed training under the direction of Executive Chef Yann Morel and Culinary Directors Hervé Morillon, Carole Galissant and Romuald Joffre.



Titled At the Heart of Plants, the course highlighted the alternatives to animal proteins and the myriad ways to prepare and enhance vegetable-based dishes to satisfy guests, from children to adults to seniors. The chefs created a variety of recipes they can incorporate into their menus, from Green Lentil Dahl with Three-Color Quinoa and Citrus Pepper Sauce to Bulgur Couscous, Warm Strawberry and Raspberry Salad with Scented Tea. With hors d'oeuvres like Lime and Cumin Baba Ghanoush Dip, the future of plant-based dishes tastes more delicious every year.

# SODEXO FORGES A SUSTAINABLE PATH WITH SPORTS HOSPITALITY

UK SPORTS & LEISURE SHOWCASES PLANT-BASED TRENDS

In February, Sodexo hosted the iSportConnect Hospitality Masterclass for executives from some of the UK's biggest sports clubs and venues. Sodexo's lunch offering at Emerald Headingley Stadium reflected key trends in the hospitality industry, including plant-based and plant-forward dishes, food with a Yorkshire twist and menus built around sustainability.

Sodexo UK's Sports & Leisure team created and showcased three tiers of hospitality, each with a strong narrative about the provenance of the ingredients. The first tier—Premium General Admission—focused on simple informal food, including a vegan burger with ketchup and vegan “fake-on,” a Yorkshire mess (a Northern savory take on Eton Mess) and a lobster and bacon fritter. The second tier, Informal Dining, was a casual offer designed around small bowls and plates and included cauliflower, yogurt and pomegranate; a vegan squash bhaji; and short rib, hispi cabbage and mustard. The Experiential Premium tier featured vegetarian Wensleydale cheese, cranberry and sage; vegan artichoke soup and black truffle; and salmon tartare, avocado and sesame. All three tiers shared a common theme—simple excellence, which allowed the chefs to feature quality ingredients while using fewer elements in each dish to share at sports clubs and venues.



# FUTURE CHEF CROWNS THE 2020 WINNER

UK'S SPRINGBOARD CHARITY'S COMPETITION ENGAGES YOUNG PEOPLE IN THE CULINARY ARTS



The Springboard Charity's FutureChef has a new winner. 16-year-old Jodie Cochrane from Glasgow won the 2020 National Final at Westminster Kingsway College. Jodie beat 11 other contestants for the title with her main dish of steamed chicken supreme with stuffed tomatoes, vegetables and spätzle, served with a wholegrain mustard cream sauce, and a dessert of a gluten-free dark chocolate brownie with peanut butter ice cream, caramelized bananas and butterscotch sauce. Elated about her success, Jodie said, “It's amazing, I can't stop smiling. It was so enjoyable, more fun than stress. Just such a great experience! I would never in a million years have thought I could win.”

Knowing more needed to be done to accommodate students and the needs of the industry and schools' food departments, the Springboard Charity created the FutureChef program, transforming the initiative into a year-round education program that seeks to inform and inspire young people in schools about food and nutrition. Anne Pierce, the CEO of the Springboard Charity, said, “FutureChef has successfully supported the food curriculum in schools while providing a pipeline of talent to graduate into the hospitality industry for over 20 years.”

Chef Brian Turner CBE believes the program is vital for educating young people about nutrition and getting them into the industry. “There are two reasons why we need FutureChef. The first is that there isn't nearly enough domestic science and food tech being taught today, so young people aren't learning the basic skills of cooking that sustain their way of living. Secondly, it encourages people to develop their skills and enter into the industry.”

2020 marks the 20th year of the FutureChef competition, which has expanded to become a nationwide program. This year saw 15,358 students involved in the competition from the earliest stages, whittled down to the 12 chefs who competed in the final.

David Mulcahy, Food Development and Innovation Director at Sodexo UK and Ireland said; “As a long-term sponsor of FutureChef, Sodexo is delighted to support this vital initiative. Each year we are astonished and delighted at the high level of skills and passion from chefs so young. Becoming a Springboard Business Partner has given Sodexo's chefs an extra opportunity to demonstrate their skills and communicate their passion to young people who, we hope, will be inspired to follow in their footsteps.”



# DINING ANEW AT ROYAL ASCOT

**UK SPORTS & LEISURE CULINARY TEAM CREATES SAFE, HIGH-QUALITY MEALS FOR THE LEGENDARY MEET**

The Sodexo team took a new approach to its catering services at Royal Ascot, providing thousands of prepacked lunches for everyone working at June's lockdown event. More than 3,000 meals were created by Sodexo's 1711 by Ascot team for each of the 45 jockeys, the Trustee, the CEO, trainers, security, medical staff, officials, cleaners, stables staff, grounds staff, media, car park staff and catering staff at the Ascot Racecourse.

Making sure the food is held to the high culinary standards of both Sodexo and Royal Ascot, the Sports & Leisure team made 30,000 menu items for lunch packs for the jockeys and those behind the scenes. Culinary offerings this year included coronation chicken wraps, chocolate and cherry tiffin and pickled summer slaw, along with

vegetarian and vegan options. Two Sodexo chefs shared the coronation chicken recipe with fans who wanted to share in the event's cuisine while enjoying the racing on TV.

Providing hospitality, catering and retail food services at Royal Ascot for more than two decades, a team of 350 Sodexo chefs would traditionally handcraft more than 250,000 finger sandwiches, 240,000 tea cakes and 120,000 buttermilk scones. "The pandemic meant that we had to take a very different approach this year at Royal Ascot, but we still provided the highest quality experience for our guests," said Ben Dutson, Divisional Executive Chef for Sports & Leisure for Sodexo UK & Ireland.



# A NEW ERA IN SERVICE

**CENTERPLATE DEMONSTRATES NEW PROTOCOLS FOR LARGE-SCALE EVENTS**

July's Together Again Expo at the Orange County Convention Center in Orlando brought theory into practice to teach industry professionals how to navigate live events in the future. The Centerplate culinary team at OCCC and Executive Chef James "Chef K" Katurakes demonstrated new food and beverage protocols, featuring changes in buffet services with guests being served their meals, reception services with a heavy emphasis on prepackaging and limiting person-to-person contact. Chef K showcased decadent, VIP-style menu offerings in multiple prepackaged containers, highlighting the new standards of services for feeding guests safely.

Convening in the West Concourse of the OCCC, the expo offered a hybrid experience for participants: 1,035 expo attendees were in person (after temperature screenings), with an additional 3,035 virtual registrants viewing panels on YouTube and Vimeo. Chef K's demos included the live, in-person audience and was live-streamed through the virtual platform. Attendees were socially distanced in the audience and received their meals through a plexiglass barrier by a food attendant. All culinary staff demonstrated the new procedures while adhering to new PPE requirements with face shields, face coverings, gloves and more, with participants learning new protocols for delivering foodservice in the new era.



We celebrate our chefs who are constantly growing professionally, sharing their knowledge, increasing their skills and finding new ways to delight our guests.

# AWARDS & RECOGNITION



# SODEXO CHEF WINS INVITATIONAL COMPETITION

**WINNING DISH FEATURES BERRIES AND SUSTAINABLE SEAFOOD**



You can see Sam's winning recipe here.



**C**ongratulations to Sodexo Chef Sam Blackburn on being named the Top Chef winner of the California Giant Berry Farms 2020 Chef Invitational. Sam thought outside the box with his winning dish, Pan-Seared Pacific Halibut with Spicy Pickled Strawberries, Fermented Blueberry Bacon Fried Quinoa and Blackberry Mushroom Sauté.

"I chose Pacific halibut," Sam said, "because there are a large number of sustainable fisheries in Oregon and up and down the West Coast that I thought could be showcased."

He will be the California Giant Berry Farms brand ambassador for a year, and the organization will make a \$1,000 donation to Sam's chosen charity, Sodexo's Stop Hunger Foundation.

# CENTERPLATE EXECUTIVE CHEF EARNS BEST IN SHOW

**BRANDON FELDER WINS THE NEW ORLEANS FOOD AND WINE EXPERIENCE CULINARY CHALLENGE**

**C**enterplate's Brandon Felder, the Executive Chef at the New Orleans Ernest N. Morial Convention Center, earned Best in Show honors in the savory category of the 2020 New Orleans Food and Wine Experience Culinary Awards. One of the premiere culinary events in the city, the contest attracts top chefs from around the city to this high-profile competition.

Chef Felder and his team at Centerplate took top honors in this competition with a dish containing house-made brioche, sous-vide free-range chicken eggs, Louisiana jumbo lump blue crabmeat, blue crab mousse, Cajun caviar, crystal hot sauce hollandaise and shaved Oregon truffle.

Chef Felder adds this accolade to his trophy case, which includes gold medals in previous New Orleans Food and Wine Experience competitions, and the Gambit Emerging Chefs Challenge. Before joining Centerplate, he served in senior leadership positions in the kitchens of top New Orleans restaurants, including Le Foret, Stella!, and Commanders' Palace.

**I**n Belgium, Résidence de la Knippchen at Arlon and UZ Gent each won a Gault & Millau Catering Award. Knippchen, a Seniors location, won the waste management category for introducing WasteWatch to their operations. In Healthcare, UZ Gent was given the award for innovation and originality by launching Sodexo's mobile app Bite at their location.



# THE GREAT SODEXO BAKE OFF

## SHARING OUR LOVE OF FOOD AT HOME

With thousands of colleagues working from home, and many more spending an increased amount of time within their own four walls, people found themselves with time on their hands. Enter the lockdown bakers! UK&I's culinary ambassador David Mulcahy (and his top team of foodie experts) introduced The Great Sodexo Bake Off contest.

"We used the Bake Off as an example of how we could engage our teams in a different way," David said. "We wanted to make it simple and encourage people to have fun and share what they created." The Bake Off received more than 200 entries from employees and their families between April and June. Each included a photo of the dish, a selfie and the story of their entry. "The little stories are amazing and emotional," he said. "People used the Bake Off as a way to celebrate VE Day, surprise their neighbors and celebrate birthdays in lockdown."

The overall winner is Linda Gardiner, who entered her bake "Happy COVID-19 Armed Forces." Linda said, "I made over 400 of these, as I wanted to cheer up the personnel I work with. I loved making these - they were all made from the heart to thank everyone."

The under-sixteen winner is Ruby Merryweather, daughter of Healthcare Learning and Development Manager Alessandra Merryweather. Ruby created carrot cake cupcakes for the 75th anniversary of VE Day. Alessandra said, "It's the first time we have used this recipe and it has already become a family favorite."

Winners of the team award, the 1RRF Officers Team - Nicola MacDonald, Mara Allen, Justin Hudgell, Kalpana Subba and Sophie Batchelor - entered the Teddy Bears Picnic category and found that the competition gave them an opportunity to bond as a team: "With our team split up at the moment, it has been lovely for us to all to plan and achieve our ideas for a joint effort."

Malcolm Givan and his team of young helpers - Maia, Freya and Phelim - won the under-sixteen team award, delighting the judges with a summer strawberry and ice cream meringue roulade, an organic whole meal, spelt and buttermilk soda, and a fudgy flourless chocolate and banana brownie.

23-month-old Ella Milne was awarded the best selfie. "Ever since she made her first chocolate cake, she always looks forward to licking the spoon at the end," says nana Pamela Milne. "However, that often includes ending up with the bowl on her head as she tries to get the last of the chocolate out!"

Yvonne Rae and Malgorzata Sliwinska were both dedicated Bake Off contestants. Between them and their families, Yvonne and Malgorzata submitted over 30 entries.

"We were overwhelmed by the effort, talent and clear joy that went into the entries, so huge congratulations to all our contestants," David said. "The GSBO brought people together during the peak of the pandemic - through creativity, learning new skills and sharing ideas - and the results were truly inspiring."

The GSBO recipe book captures these happy memories and shares the joy of baking and Love of Food across Sodexo. It showcases the talent, creativity and team spirit of our people, and contains recipes for some really delicious bakes. As a tribute to the spirit of the competition, the Bake Off team encourages a donation be made to [Stop Hunger's emergency relief fund](#) when [downloading the book](#).



Chef William Tynan's Cappuccino Mousse Cake with Crushed Nougat

# ALL FOR ONE, ONE FOR ALL

## SODEXO SENIORS HOSTS A COMPETITION THAT UNITES

In Paris, Sodexo Seniors proudly hosted the annual All for One, One for All competition. Part of the Moi D'Abord service, the patisserie event promotes the talents of team members with various disabilities, showing how food can be a powerful force in uniting people. Since 1998, the contest has built strong awareness amongst professionals and illustrated Sodexo's inclusion leadership. Participating teams are composed of a Sodexo chef, a guest, and a disabled resident, who team up to create the tastiest dessert.

Entries were evaluated by a panel of expert judges, including a 3-star Michelin chef, with the winner added to Sodexo's menu. Chef William Tynan from Operations Services created a dessert inspired by 2019's winning recipe, the Cappuccino Mousse Cake with Crushed Nougat, a mixture of thin layers of light genoise sponge cake and a mouthwatering cappuccino mousse.



All for One's Winning Team: Caroline Sendra, Pascal Cajet and Corinne Simonet.  
Photo by Philippe Castano.



Sodexo's chefs are known for their compassion, opening their kitchens – and their hearts – in times of need.

# HEROIC EVENTS

*Poached Mackerel on a Cabbage Leaf with Fennel and Lime,  
by Chef Aymeric Halbmeyer.*



# CENTERPLATE PREPARES 3,500 DAILY MEALS FOR SHELTER EFFORT

## SAN DIEGO'S OPERATION SHELTER TO HOME PROJECT TURNS TO CENTERPLATE FOR MEALS



When the San Diego Convention Center began housing unsheltered people during the pandemic, Centerplate's team transformed its operation to prepare thousands of meals a day to those in need.

San Diego's Operation Shelter to Home, a partnership between the city of San Diego and local agencies, moved more than one thousand houseless people into the convention center and provided guests with beds, showers, laundry, COVID-19 testing and other services, including three meals a day. Each day, the Centerplate culinary team, led by Executive Chef Daryl O'Donnell and Senior Executive Sous Chef Sufi Karaien, creates simple breakfasts, sandwich- or salad-based lunches and hot dinners for each guest residing in the convention center. By August, Centerplate had prepared more than 500,000 meals.

Centerplate uses two kitchens at the convention center to maintain social distancing guidelines for employees. Ingredients are sourced through local vendors and feature seasonal produce whenever possible, an emphasis that has an economic ripple effect in the region. O'Brien's Boulangerie is among the local suppliers and provides the convention center with baked products, such as rolls and sandwich buns. Sara Escobar, the bakery's Senior Director of Operations, noted that the relationship is important to her family's business and said the convention center was one of the businesses that kept them afloat early in the pandemic. "When Chef Daryl from Centerplate reached out to let us know they would be making a lot of sandwiches, we were all so glad," she said.

Beyond bakeries, Centerplate's suppliers include local farms, dairies and specialized markets. Many of the vegetables come from family-owned Mocerri Produce, which has served the San Diego area since 1946. With meals planned about a week in advance, a typical order for the Shelter to Home project can consist of 100 dozen tortillas, 400 pounds of lettuce, 60 pounds of broccoli and 50 pounds of cucumbers. "We are fortunate to be in San Diego where so many great foods are available around us. Why ship across the country when you can get fresh options here, like seafood, fruit, tortillas and breads? Plus, it's more sustainable," said Chef O'Donnell.

"The pandemic has been rough for us and our employees," said Sal Mocerri, VP of Sales at Mocerri Produce. "As we face adversity, our local relationships are critical. San Diego still has that small town aspect at times, one that depends on living up to your word."

# OFFERING CARE AND COMFORT DURING TRAGEDY

## SODEXO HEALTHCARE INDIA TEAM HELPS IN TIME OF NEED

A tragic airline accident at Kozhikode Calicut International Airport sent shock waves through an entire nation. As news of the event unfolded, six members of the Healthcare foodservices team at Meitra Hospital stayed in the kitchen until late that night, anticipating the need to serve food not only to injured passengers but also to clinical and nonclinical Healthcare employees. This devoted team ensured that food and beverages were provided to every individual at the hospital.

Mr. Ashwin E K, Mr. Sadique Ali, Mr. Ranjith M T, Mr. Sujeesh Kumar, Mr. Nandhu P K and their manager Mr. Jomy George stood by Sodexo's core value of "spirit of service," and they deserve accolades for their efforts that evening.



# GRANTED WISHES

## MEETING A CHEF WAS A DREAM COME TRUE FOR ONE PEDIATRIC PATIENT



"Putting a smile on a child's face when it comes to food is amazing," says Karl Mase, Executive Chef for Memorial Health University Medical Center in Savannah, Georgia. He's making dreams come true one meal at a time for pediatric patients like Leilani, who was recovering from a spinal fusion. After expressing to her caregivers that she had always wanted to meet a chef, Chef Karl prepared a special dish and delivered it to Leilani personally. "Making food for a patient and then hearing that they want to be a chef is the equivalent of feeling like a superhero," he says. Every day, our food and nutrition teams across the nation work hard to prepare healthy food for patients, colleagues and visitors and these special interactions are poignant reminders of the importance of personalizing the services we offer.



Our celebrity chef partners join us to not only share their recipes with our guests, but also to inspire and educate our teams.

# CELEBRITY CHEFS

*White Radish and Poached Leek with Popcorn and Cherry Tomatoes by Chef Aymeric Halbmeyer.*



# BART DE POOTER JOINS MODERN RECIPE IN BELGIUM

## TWO-STAR CHEF ENTERS A STRATEGIC PARTNERSHIP WITH SODEXO

**B**art De Pooter, chef of the two-star restaurant De Pastorale, is entering into a strategic partnership with Sodexo for the next five years. Sodexo entrusted De Pooter with the development and elaboration of Sodexo's restaurant concept Modern Recipe. "It is perfectly possible to serve quality and sustainable products in a corporate kitchen," he said.

Unlike many other Michelin-starred chefs, De Pooter has some experience in community kitchens. In addition to Pastorale, his two-star restaurant in Reet, he also opened the Postuur restaurant last year in the old Post X building in Antwerp, which can accommodate 350 people. In addition, he served over 200,000 culinary delights at the Tomorrowland Festival.

"I always start with product selection," explains De Pooter. "Good knowledge of the products is crucial for starred cuisine, but even more so for community cuisine. With this new adventure, we will prove that it is perfectly possible to serve quality and sustainable products in a corporate kitchen."

Modern Recipe has already been installed in the kitchens of the pharmaceutical group UCB in Anderlecht. The collaboration goes well beyond menu development, explains Maxime Mintiens, Marketing Director at Sodexo. "We did not ask Bart De Pooter for only his culinary expertise. He attaches importance to the quality of the plate and to everything that surrounds it. Bart wants us to collaborate on all aspects."

De Pooter will focus on the presentation and the holistic aspects of Modern Recipe. "It focuses on food but goes far beyond that. A warm environment where guests feel at home and are provided with relaxing acoustics. Flexible payment options. Staff identified by first name for ease of interaction and dressed in trendy uniforms. Rationalized waste and banned plastic. There will be beautiful crockery, cutlery and dishes included." He will also deliver in-house training for Sodexo staff in collaboration with the culinary team and the Love of Food Academy. "It is important to me to allow all the chefs involved to be taken into our concept and the story we want to tell customers."

"I like to share my knowledge," explains De Pooter. "I think I can learn a lot at Sodexo and vice versa. Today, for example, Sodexo is very advanced in the field of nutrients, allergens, sustainability and well-being. It will therefore be a rich collaboration that I look forward to."

# INSPIRING YOUNG PROFESSIONALS

## CHEF ROLAND TRETTL TEACHES CHEFS VEGAN AND VEGETARIAN CUISINE

**M**ichelin star chef Roland Trettl, who became one of Germany's most popular chefs and culinary trend hunters under his mentor and chef of the century Eckart Witzigmann, is devoted to sharing his broad culinary knowledge.

Chef Trettl supports graduates of Sodexo's Kochschmiede, a unique training program that qualifies kitchen assistants to become cooks in 15 months. Sodexo developed it together with the renowned Institute of Culinary Art and the Gastronomic Education Center of the Koblenz Chamber of Commerce and Industry.

To keep in touch with graduates' careers as well as to support them professionally, Sodexo organized an exclusive event with Chef Trettl where graduates from the first two programs came back to Koblenz for a day of motivation and engagement. During this workshop, he gave insight into his personal specialty: vegetarian and vegan cuisine, which is becoming increasingly important in Sodexo's restaurants. Chef Trettl began the workshop with a theoretical introduction, then worked with the graduates to develop a multi-course menu.

"We are pleased to be able to show our kitchen assistants a new professional perspective with this program. Accompanying them on their way and encouraging them to pass on their experiences and culinary passion is an affair of the heart for our operations and kitchen managers," emphasizes Steffen Strohbach, Learning and Development Director at Sodexo. "By investing in training and further education of our employees, we also sharpen our company profile." With the innovative concept of the Kochschmiede, Sodexo is countering the shortage of skilled workers with a sustainable strategy.

The star chef from Triol is also the brand ambassador for Sodexo's sustainable and vegetarian food concept Peter+Silie, which stands for outstandingly delicious food, beautifully presented on the plate. Chefs train under Chef Trettl's watchful eye, ensuring that Peter+Silie guests everywhere experience high-quality cuisine.

During a recent three-day workshop with Chef Trettl, Peter+Silie chefs prepared seasonal dishes that embody a commitment to nature and paid homage to both the pleasures of eating and sustainability. "I'm passionate about cooking and enjoying food. It's about bringing smiles to people's faces and surprising them," said Chef Trettl.

Chef Trettl, best known for TV shows like *Kitchen Impossible*, *First Dates*, *Caravan of Chefs*, and *The Button*, partnered with Sodexo chefs to develop more than 100 vegetarian and vegan recipes for Peter+Silie.



See some of the incredible dishes Chef Trettl created for Peter + Silie.



Zucchini Pie by Chef Aymeric Halbmeyer.

# IN CONCLUSION

Thank you for being part of this year's culinary journey. While we've certainly experienced highs and lows, our chefs' hearts and souls always remained constant. We're inspired by their passion, dedication and devotion, and look forward to what they will bring in the coming year.



Modern Recipe's Aubergine Coconut Curry

LOVE  
of  
FOOD



#SodexoLoveOfFood