



EAT

LEARN

LIVE


Scolarest

by  COMPASS
GROUP

A photograph of two young women laughing joyfully outdoors. The woman in the foreground is wearing a red top and a white scarf, with her mouth wide open in a hearty laugh. The woman behind her is also laughing, with her eyes closed and a wide smile. The background is a soft-focus view of green trees and foliage, suggesting a park or garden setting. In the top left corner, there are several overlapping rectangular shapes in various colors (yellow, grey, brown, black, green) that appear to be part of a design or logo.

“Because our customer groups require such a wide variety of meals, only companies that combine expertise with creativity can succeed. Compass Group (Switzerland) Ltd meets this requirement every day with its nutrition concept EAT – LEARN – LIVE. Our customers enjoy the fresh, healthy food, the varied choice in menus, snacks and light bites as well as the excellent value for money.”

*Ralph Muheim,
Head of Shared Service Centre FM, Zurich University
of Applied Sciences (ZHAW)*

HEALTHY EATING IS NOT JUST SATISFYING, IT ALSO MAKES YOU SMART

A well-balanced and healthy diet nourishes body and mind. So we provide children, teenagers and young adults with a varied menu so that they can make the grade at school, in universities and at work, every day.

After a successful launch abroad, our innovative nutrition concept, EAT – LEARN – LIVE, is now preparing to capture the market in Swiss educational establishments. Our concept in food does not just aim to satisfy appetites; our objective is also to lead the way in cafeteria operation, by cooperating with cafeteria committees as well as the school and university's own management team. We also provide you with a wealth of logistical, financial and organisational benefits. At the same time, we relieve you of the responsibility of providing a range of healthy and well-balanced food for your diners. Our freshly prepared and extremely varied menus keep hunger at bay whilst raising awareness of the importance of healthy eating.

Our regular work with the Swiss Society for Nutrition (SSN) involves the creation of additional special recommendations for the menu, which are based on the latest knowledge in food and nutritional science. However, our products do not just fill stomachs, they also feed minds: substantial knowledge in each of our concept's three key areas of eating, learning and living raises awareness of healthy eating and also provides tips on, for example, the best ways to prepare for exams. There are also promotions on the subject of "brain food", featuring something new every month. You can rely on our expertise and professionalism for our concept EAT – LEARN – LIVE to bring the latest in nutrition to your table – today!

EAT We offer our guests a high-quality, freshly prepared and seasonal menu choice to nourish body and mind.

LEARN We inspire our guests to take a conscious interest in what they eat and support our teams with focused training.

LIVE We combine our expertise and passion with a commitment to sustainability for society and the environment.

Another "plus" for our guests

With professional support from the SSN, we develop special ELL menus that meet current recommendations for a well-balanced diet. Optimum portion sizes and the preparation of ELL menus contribute towards a healthy lifestyle when enjoyed regularly.

ELL 

The SSN is Switzerland's National Organisation for food issues raised by experts and the wider population. Further information can be found at www.sge-ssn.ch and www.scolarest.ch

“By working with Compass Group (Switzerland) Ltd, we have succeeded in meeting the huge challenge of mastering child friendly catering. Outsourcing has not only enabled us to optimise costs, we have also managed to delegate a generous portion of responsibility.”

*Jürg Schumacher,
Founder of KIMI Nursery*



VARIETY FOR NURSERIES, KINDERGARTEN AND PRIMARY SCHOOLS

Even when little ones are already eating well, they still need a generous helping of encouragement. That is why we can offer you support that includes a variety of culinary promotions to raise awareness of healthy eating habits.

Our youngest customers...

Taste education can be supported through play, as well as through experience and learning about a varied diet. This is why we offer you a wide variety of fresh and seasonal products, prepared in a variety of different ways and brought to your table to arouse children's curiosity and to enrich their experience of the world.

... and the older ones.

Even for older children, eating is about so much more than just food intake. That is why we want to make the subject of food and nutrition an experience for them too. We are strongly committed to intensive communication with students, parents and teachers, beyond our expertise in catering and nutritional physiology. We run training sessions on nutrition to educate about healthy eating, where everyone gets involved in the fun.

Food is the foundation for all-round healthy development. That is why we pay close attention to food variety and diversity, as well as to how good everything tastes – not forgetting the value of fun in these special moments during the course of the school day. Of course, we also take account of current trends, preferences and beliefs amongst children when composing our menus.





INDIVIDUALLY DESIGNED FOR HIGH SCHOOLS, COLLEGES AND PROFESSIONAL TRAINING COLLEGES.

Like exercise, a well-balanced diet is a cornerstone in the transition from childhood to adulthood. For this reason, our nutrition experts play an active part in developing and composing menus for older students.

In order to satisfy the high expectations of our younger guests, we take account of their constantly developing eating habits, as well as their individual requirements. This enables us to offer a range of options appropriate for all age groups, such as, for example, a free choice for those who want to come up

with their own meal, or crisp snacks and sandwiches for people wanting to eat when their body tells them they are hungry. With this range, we take the natural desire for autonomy and individuality into account, whilst at the same time imparting the basic principles of a healthy and performance-enhancing diet.



“At the International School Basel, Scolarest cooks for students aged between 3 and 18 and who come from more than 50 different countries. We are delighted that Scolarest confirmed they could respond to the level of cultural diversity we have and that they could ensure a high quality service.

The greatest challenge fell to the staff – to serve 500 meals in two different locations. However, not only did they accept the challenge, they met it with great motivation and beaming smiles. We know that healthy food and the well-being of our students is at the heart of Scolarest. Healthy meals that are full of variety are extremely important, not only for the students, but also for parents and staff at ISB.”

*Franziska Gerster,
Business and Facilities Manager
International School Basel*

FLEXIBILITY FOR TECHNICAL COLLEGES, UNIVERSITIES AND ADULT EDUCATION

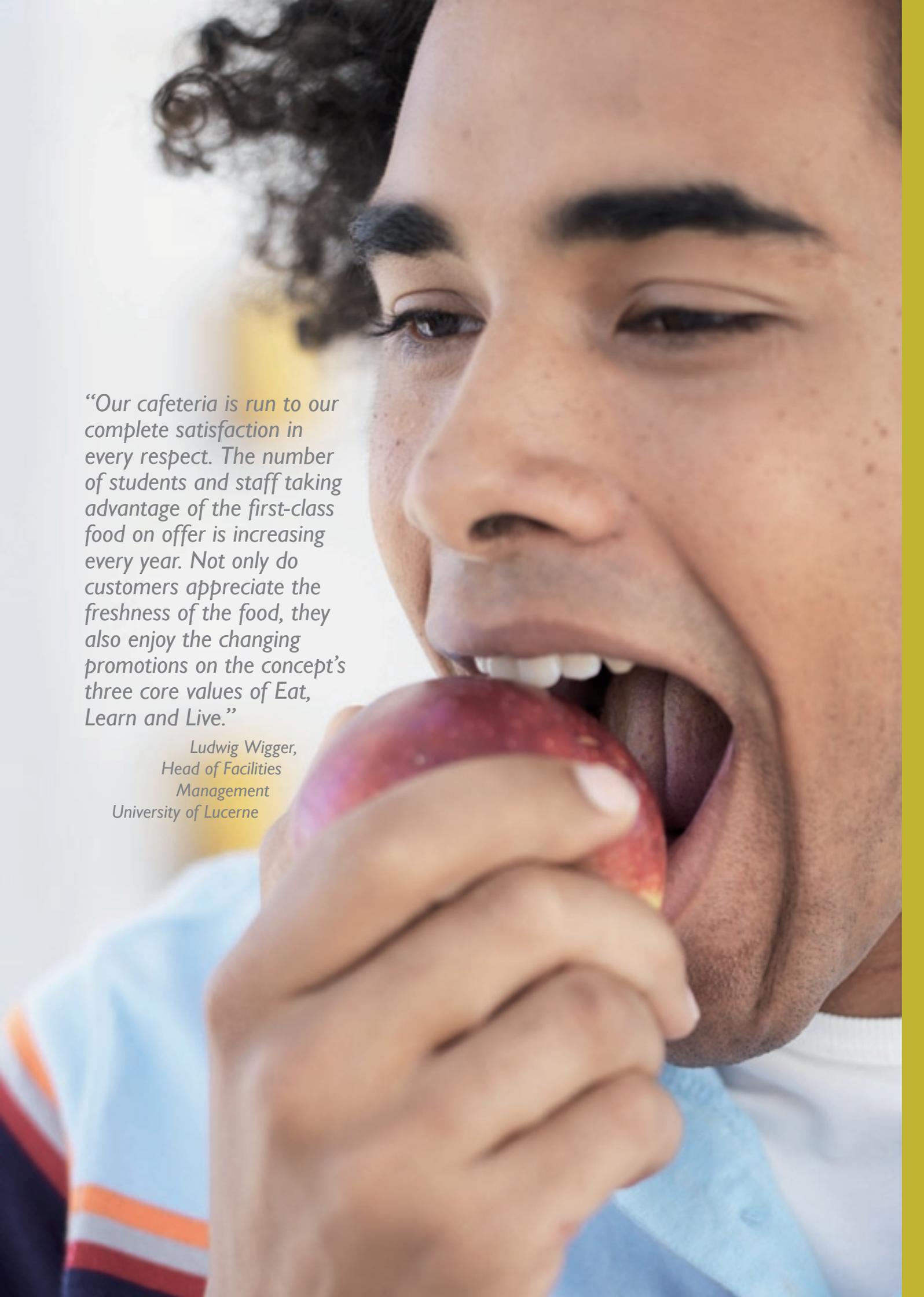
EAT – LEARN – LIVE is also having a positive impact on adults: a varied, tasty, and healthy range of the latest products; just right for the diverse requirements of higher education colleges and universities.

We develop and provide food concepts that are geared to the specific requirements of young students. Various versions of meals are possible in the most diverse systems. Working with cafeteria committees, together with heads of schools and universities, we ensure that our food is best suited to the changing requirements of your educational establishment. At the same time, our main focus of attention is on a well-balanced diet, a wide range,

free choice from a huge variety of food and naturally on a welcoming and comfortable ambience in your restaurant.

We foster an open feedback culture. Regular surveys, text messages and direct daily contact with guests all enable us to keep constantly informed of our customers' requirements and suggestions, which means that we can fulfil their requirements to even greater levels of satisfaction.





“Our cafeteria is run to our complete satisfaction in every respect. The number of students and staff taking advantage of the first-class food on offer is increasing every year. Not only do customers appreciate the freshness of the food, they also enjoy the changing promotions on the concept’s three core values of Eat, Learn and Live.”

*Ludwig Wigger,
Head of Facilities
Management
University of Lucerne*



“Those who look beyond the food that is on their plate will get more out of life. We pull out all the stops to find the best possible solution for everything you tell us you need. In this respect, we do not adhere to any rigid formula. Instead, we evaluate all the key factors from scratch, time and time again, in order to harmonise the requirements of our customers with everyone else on our planet.”

*Hans Boesch,
Managing Director
Compass Group (Switzerland) Ltd*

With EAT – LEARN – LIVE, Scolarest serves up a professional and sustainable range of food with passion and respect for the following principles.

Our vision

As one of the world’s leading service providers in large-scale catering, we strive to constantly raise the bar with the best trained staff, outstanding service and top-quality results. This vision is the mainstay of our business and is reflected in our company’s mission statement of “great people, great services, great results”. This gives us the strength to meet any challenge and ensures that we exceed our customer’s expectations.

Our mission

We can only improve if everyone is open, trusting, fair and honest with each other and with our customers. At the same time, health and safety have the highest priority. This responsibility is also our challenge to only ever deliver the best.

Our environment

As a company that loves nothing more than perfectly prepared food, we feel a huge responsibility to our environment. For this reason, our business is in strict



FROM A RESPONSIBLE CATERING PARTNER

compliance with legal and ethical directives. This means, for example, less packaging, environmental protection beginning with purchasing, economical consumption of energy and water and careful use of cleaning materials and disinfectants.

Your guarantee

So that only the best ever reaches your plate, we have set worldwide standards that are consistently implemented on all our sites. A perfect example of this is our traceable quality assurance chain – from cultivation and breeding,

through to production and ultimately to the inspection of products coming into our kitchens. There are also internal and external auditors who are constantly checking and certifying the quality, hygiene and safety of our operations and those of our suppliers.

ISO certification

Naturally we are certified in accordance with the following standards
SN EN ISO 9001:2008,
SN EN ISO 14001:2004 and
BS OHSAS 18001:2007.

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