

Catering Services

Sodexo, part of the Teyseer Services Group, has won the contract to provide breakfast, break time snacks, lunch and afternoon tea to pupils at Sherborne Qatar. The company has agreed the following information.

Objectives:

- to provide a nutritious, well-balanced meal for children, in order to promote sound eating habits
- to foster good health and academic achievement and to reinforce the nutrition education taught in the classroom
- to provide 2/3 of the recommended dietary allowances for breakfast and lunch, and be consistent with the dietary guidelines for calorific goals
- to demonstrate the commitment to the pupils by ensuring that all food is hygienic and safe for consumption

Requirements:

- menus which meet specific minimum standards for key nutrients and calories through selection of an approved menu planning system
- meals that meet dietary guidelines and are low in fat and sodium and are high in Vitamins A and C, and iron
- minimum of three menu items, including a grain or potato, meat or poultry, milk, vegetable and legumes
- menus based on the five traditional meal components (meat/meat alternative, breads/grains, two different fruits and/or vegetables and milk) must be offered
- minimum portion/serving requirements for the fruit/vegetable and bread/grain component must be increased based on the age of the pupils

Meal pattern consists of:

- a two-ounce serving (edible portion) of lean meat, poultry, fish, or cheese; or one-half cup cottage cheese; or one large egg; or four tablespoons peanut butter; or one-half cup cooked dry beans; or other nut and seed butters or one cup of yoghurt
- a three-quarter cup serving of two or more fruits and/or vegetables
- eight servings per week of whole-grain bread or grain product; or rice; or pasta product
- one half-pint of fluid milk and unflavoured low-fat milk

Hygiene and food safety assurance:

- food procured from approved suppliers to assure the best quality
- raw Food is stored at the correct temperatures and supplied to the production units
- fruits and vegetables are cleaned as per the standard to prevent the bacterial growth
- food is hygienically cooked as per the HACCP Food Safety Standards
- food is displayed for sale in an orderly manner at the correct temperature
- cleaning and disinfection of food handling areas, work tops, storage areas to prevent infection
- training programmes for the Food Service Staff to enhance hygiene and food safety