



GLOBAL ANNUAL
CULINARY REPORT

2019

LOVE

FOOD

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Sodexo's Love of Food

Sodexo's chefs are inspiring, from the creativity that goes into every dish they prepare, and even more so in how they share their knowledge to spark culinary passion in others. Although they have such diverse backgrounds and cooking styles, our chefs all have one thing in common: the Love of Food.

Every day Sodexo devotes 100% of our effort to improving the Quality of Life for our guests, clients, and colleagues. We start with insights to understand and incorporate what our guests want, and refine, enhance and update menus to best reflect those desires.

We select wonderful seasonal ingredients to prepare amazing, nutritious food that minimizes sugar, salt and saturated fat, and we use cooking methods that ensure we deliver healthy food to our guests without sacrifice. Our menus are aligned with our health and wellness commitments and we've increased the number of plant-based and plant-forward options.

Understanding the environmental impact of serving 75 million meals a day, our chefs developed criteria for sustainable meals, based around balanced meal choices, recipes that showcase healthier ingredients, and responsible sourcing. We work closely with our purchasing department to ensure we have the finest ingredients that are local and help reduce our carbon footprint.

Our guests seek authenticity, balance and choice when they visit our restaurants, and we're proud to offer quality dishes that they find satisfying and exciting. After all, our guest is at the heart of everything we do.

Our 2019 report shows how we've brought these principles to life across the globe. I hope you enjoy these stories and look forward to seeing you in one of our restaurants.

JOHN WRIGHT

Senior Vice President
Global Food





More than 6,500 Executive Chefs bring our food and the guest experience to life, and we place a very high value on culinary excellence and the growth of our team.

In this report, you'll see stories and images that show how our chefs learn and grow. Our partnership with Lenôtre teaches chefs healthy and sustainable choices, food trends, new cooking techniques, and core kitchen management principles. Culinary competitions bring chefs together to collaborate or go head-to-head, which results in everyone elevating their skills and imagination. You'll also read about four of our Global Chefs, as they travelled to share their food with our guests, clients and colleagues. Each of them emphasized the personal and

professional development they experienced, and the lasting effects of their adventure. We've gathered many narratives of learning, sharing and growing in this report, from our colleagues across the world. We've also included as many stories as we could about our chefs' extraordinary efforts to aid their communities. These chefs are the embodiment of our professional goal: to improve the Quality of Life of everyone we encounter – our guests, our clients, and our colleagues.

LLOYD MANN
VP Global Executive Chef
Global Food



OUR LOVE OF FOOD

**“The people who give you their
food give you their heart.”**

Caesar Chavez

At Sodexo, we believe in nourishing the body. In being the 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.

In short, we believe that our work is **LOVE OF FOOD.**

OUR LOVE OF FOOD

The Trends that Chart Our Course

Consumers are increasingly knowledgeable about food, flavors and ingredients. These fast-changing food trends and consumer preferences require innovation and nimbleness in our Global Food Platform.

TRANSPARENCY IS A MUST-HAVE INGREDIENT

- *Where were these ingredients sourced?*
- *Was this animal raised with antibiotics?*
- *How many miles did this travel to get to me?*

Our guests want to know the story behind what they eat. With a growing lack of trust for big brands and 42% of global consumers indicating they favor smaller, locally produced brands over mass market alternatives,* transparency is more important than ever.

Guests decide what to eat based on many factors, rather than the historically narrow focus on calorie counts. They expect ingredient specifics and demand transparency about food origins, processing methods and the impact a menu item will have on their overall health. As media interest in sustainability continues to grow, research shows that 42% of global consumers base their food purchasing decisions on ethical, environmentally friendly and socially responsible claims.* Interest is expanding for greater transparency for sustainable sourcing, utilizing cosmetically imperfect produce and potentially even block chain (record-keeping) technology.

*Source Data: GlobalData Foodservice Insights & Trends – Focus on Vegetarianism



LESS IS MORE

- *Simplicity*
- *Clean Label*
- *Fewer, Familiar Ingredients*
- *“Real” Food*

Clean label, “real” food, and easy-to-read ingredient lists appeal to today’s consumers. They like food they can understand with simple, quality ingredients.* There has been a push for “foods you can pronounce,” that focuses on what is natural versus processed alternatives.

The emphasis on “less is more” drives consumer decision making. Messaging and claims dealing with clean label and “real” or natural ingredients appeal to today’s consumers. With information being so accessible and sometimes contradictory, there is a demand for simplicity and easy-to-understand ingredient lists or recipes so consumers can easily determine if a meal makes sense for their lifestyle.

*Source Data: GlobalData Ingredient Insights: Digestive Health



MADE FOR ME

- *Food Allergies*
- *“Free-From” Foods*

Today’s consumers embrace individualism, and they crave foods that meet their unique needs. The growth of this new food category is facilitated by the accessibility of DNA tests, meal kits and genetic-based diets. Globally, 57% of consumers indicate that how a food product is tailored to their needs and personality influences their dining decisions.* In recent years, many restaurant concepts have focused on customizing everything guests eat—meeting the demand of 61% of global consumers who say they are interested in products they have helped create.*

The heightened awareness around food allergies is also opening space for consumers to identify anything and everything they can’t have. Regardless of whether they have allergies or not, “free-from” foods (gluten free, dairy free, vegan, and more) will continue to grow in popularity for consumers looking to ensure everything they eat matches their specific needs as an individual.

*Source Data: Consumer Survey Results: GlobalData 2018 Q3 Consumer Survey - Global



FUNCTIONAL FOODS

- *Natural*
- *Plant Based*
- *Fermented*

Consumers are more aware than ever of the benefits certain foods can provide. There’s a growing demand for plant-based foods and new fruits and vegetables with a range of nutrients and vitamins that promise a wide variety of results. Sixty percent of consumers globally find products that are naturally high in nutrients very appealing.

In a busy world, consumers are pressed for time and seek ways to leverage short cuts wherever possible. The opportunity to multi-task has now made its way to our plates, for those who want to get more than satiation out of their meals. Desirable qualities in everyday foods range from stress relief and immunity to adaptogens and a happy gut from prebiotics and probiotics. Fermented products high in probiotics like kombucha, kimchi and sauerkraut are continuing to increase in popularity. And while there have been foods enhanced with vitamins and minerals for decades, some foods are being enhanced with protein or with collagen to attract those in search of the fountain of youth.

OUR LOVE OF FOOD

Plant-Forward Leads the Way

MENUS OF CHANGE

I stared at my iPhone, then nervously typed these words into Facebook Messenger:

“I work as a Culinary Director for Sodexo and manage the mutualized menu/recipe development for Universities. I’ve been following your posts about the training Humane Society chefs are conducting across the country. Some of these sessions take place in Sodexo accounts, and it seems like the staff and guest reaction is extremely positive. I was wondering if we could have a conversation about working together to create a Sodexo-specific program.”

I had just “friended” Ken Botts, Director of Food and Nutrition for the Humane Society of the US (HSUS). I’d been contacted by chefs in the Universities segment who were looking for recipes to support the HSUS Food Forward Culinary Collaborative training. Each chef experienced a personal revelation, experiencing staff excitement over new cooking techniques, watching students decimate the food created in the training, or even changing their own diet.

Our Culinary Solutions team constantly gathers and tracks consumer trends, including the skyrocketing interest in plant-based dining. According to a Nielsen global survey, 39% of American consumers are incorporating more plant-based foods in their diets. The data proved that it was more than a fad, and that it was not merely the mindset of pockets of the population. Plant-based eating is everywhere, from enhanced athletic performance that is attributed to the exclusive consumption of plant matter, to plant-based soul food

and taco shops popping up in urban centers, and QSRs having successful new product launches centered around plant-based and plant-forward proteins.

Sodexo was an early adopter of the Culinary Institute of America’s Menus of Change principles as we developed our wellness program Mindful. Mindful features “heroes” - a collection of full-flavor, satisfying and delicious dishes, many of which are plant-forward. We were also first to market with the beef and mushroom patties for our K12 segment and The Natural, a 70/30 beef/mushroom blend that has been incorporated into menued dishes that utilize ground beef as an ingredient. Given the interest in plant-based eating demonstrated by guests, operators and our vendor partners, the next logical step was to create a guest offer that was just as delicious as our plant-forward offer.

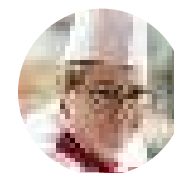


37 seconds after I sent the message to Ken Botts, he replied back. He wrote:

“I would love to have a conversation about creating a Sodexo-specific program.”

Together, we’ve created that program. After many, many planning sessions, a month of recipe testing, vendor partnerships, distribution planning, and menu architecture, Sodexo has launched our first 200 recipes, packed with crave-worthy plant-based options. So far, the result has been extremely positive and has generated excitement for both our operators and our guests.

This is only the beginning. Based on our testing results and feedback, we’ve programmed these dishes into our core menus for our Universities, Healthcare and Corporate Services segments. Every recipe is immediately available to chefs and managers, with the full systems support for purchasing and nutritional information. We’re already working on the next stage, planning the launch of many more delightful plant-based dishes that will surprise and delight our guests.



LISA FELDMAN

Director of Recipe Management, Culinary Solutions





**PETER + SILIE:
A TRIBUTE TO ENJOYMENT AND
SUSTAINABILITY**

Three European countries feature Peter + Silie, Sodexo’s first vegetarian and vegan concept.

Recipient of the 2016 Caterer of the Year award, Peter + Silie is one thing above all else: incredibly good food. With great vegetarian and vegan recipes and an excellent plate presentation, Peter + Silie is committed to offering nature’s bounty with its seasonally changing menu and emphasis on sustainability. Launched in Germany, Austria and Switzerland, Peter + Silie now boasts 85 sites.

Michelin star chef Roland 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 110 vegetarian and vegan recipes, and now serves as Peter + Silie’s brand ambassador.



BEING GUEST CENTRIC

How One Guest’s Request Inspired a Nationwide Change

When a guest asked Chef Arkadiusz Nowakowski for more vegetarian options, he didn’t hesitate to explore the idea. Serving so many millennials at Sodexo Poland’s restaurant at a popular private TV station, Chef Nowakowski was aware of the growing trend, with market research showing that one in ten Gen Y Polish citizens followed a vegan or vegetarian diet. With additional insights from the Food Platform team, the next step was obvious—reshape the menu with more plant-based dishes to captivate guests.

Chef Arkadiusz’s passion for creating delicious vegetarian dishes led to a new recipe collection that was offered in all white-collar sites in Poland, making Sodexo the first to offer a vegetarian menu long before the trend took hold in the country. Over the course of two years—from 2016 to 2018, the number of plant-based dishes served daily increased from 40 to 240! These amazing results, combined with positive guest feedback and trend evolution, encouraged Sodexo Poland to expand the menu to include more strictly vegan dishes—and beat the competition to market again.

We strive to introduce culinary offers that delight our guests, bringing our proven expertise, trend monitoring, open-mindedness and flexibility to every new offer. Rewarded many times for our focus on progress, the Warsaw Business Journal Group’s Book of Lists has

named Sodexo Poland as the country leader in catering for 10 straight years. Innovation, differentiation and passion drive our business—and a seemingly casual guest suggestion launched us on an inspiring new path.



OUR LOVE OF FOOD

Lean, Clean and Green

INNOVATION IN AUSTRALIA

The Lean, Clean and Green approach is the future of menu design in Australia, especially for high-end corporate clients who express a desire for healthy eating and green living—and it's been a huge success. Plant-based cuisine appeals to everyone so our vegetarian, vegan, gluten- and lactose-free dishes are now at the heart of the menu.

Eating food that is closest to its natural state, minimal processing, fresh and local, nature friendly, and in-season products and produce are all hallmarks of the Lean, Clean and Green approach. From fruits and vegetables to whole grains, nuts and dairy, the focus on environmentally friendly and organic ingredients in our menus means we're reducing our carbon footprint and supporting the effort to use fewer chemicals.

Today's chef has a wide scope and flexibility to create innovative dishes full of flavor and vibrancy. We're incorporating gluten-free flours into our dishes, as well as dairy- and lactose-free menu options. For those who prefer, each vegetarian, vegan or gluten-free meal can be accented with sustainably farmed meat or seafood.

Recognizing and respecting guest preferences is among our highest priorities and our menu focus on Lean, Clean and Green provides an excellent opportunity for guests to eat for optimum health and vitality.



BREAKFAST

Quinoa & Coconut Porridge, Palm Sugar, Berries & Seeds
Banana, Passionfruit & Chia Smoothie Bowl

MORNING TEA

Rice Crackers, Hung Yoghurt, Raspberry Dust (V, GF)
Lemon, Buckwheat & Chia Cup Cakes (V, GF)

LUNCH

Chilled Green Pea, Avocado & Almond Soup – (VV, GF, LF)
Lentil Panisse, Grape Salsa, Lime Yoghurt, Edamame (V, GF, LF)
Roast Beetroot & Heirloom Carrots, Watercress Sauce & Cashews (VV, GF, LF)
Dhukka Egg, Quinoa, Fennel, Kale & Corn Salad
Asparagus, Puffed Quinoa, Pomegranate, Walnut & Feta Salad (V, GF)

SWEET

Almond Milk Fritters, Roast Pineapple, Orange Labne, Salted Caramel (V, GF)
Sago, Coconut & Black Rice (VV, GF, LF)

AFTERNOON TEA

Chocolate Beetroot Brownie (V, GF)
Date, Walnut & Sesame Protein Balls (VV, GF, LF)

V- Vegetarian
VV- Vegan Vegetarian
GF – Gluten Free
LF – Lactose Free



OUR LOVE OF FOOD

Reducing Waste

WASTEFUL TO TASTEFUL

Recognizing beauty in imperfection, Sodexo UK proudly launched the Wasteful to Tasteful initiative to rescue Grade B fruit and vegetables that would otherwise be sent to a landfill.

In a world that celebrates perfection, often the tastiest and most interesting fresh produce is cast aside and deemed unfit. More than 30% of UK crops never leave the farm.

Sodexo's UK culinary team works with a cooperative of farmers in Worcestershire to supply our chefs with boxes of rescued produce. The produce is entirely of British origin and changes seasonally, based on what's available. The produce is packed in recycled banana boxes, reinforcing the environmental and social aspect of this initiative. The Grade B fruits and vegetables are not part of the normal fresh produce order, but are offered as an addition, giving chefs an opportunity to be creative with the ingredients and use them in new and innovative ways.

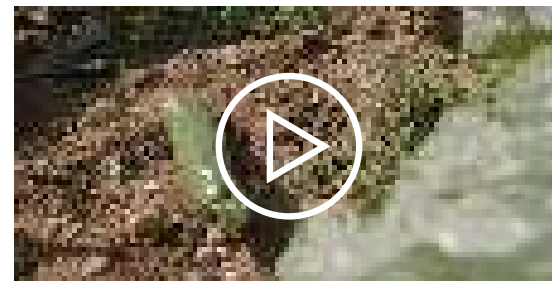
Recipes for the Perfectly Imperfect

Our chefs created recipes tailored to the range and variety of fruits and vegetables collected throughout the supply chain and have transformed once-humble produce into delicious dishes. With an eye-catching marketing campaign, Wasteful to Tasteful's message is shared at participating sites to inform staff and guests of this new initiative's timely environmental benefits.

Wasteful to Tasteful is part of Sodexo's Better Tomorrow 2025 strategy and complements Mindful, as well as the Veg Pledge, Green and Lean and Waste Watch initiatives. We champion Wasteful to Tasteful at Innovation Days, trade shows and chef forums to provide a constant stream of information about this new project. Wasteful to Tasteful was featured at Hotelympia earlier in the year and was incorporated into the Salon Culinare in September 2018.



Ferryfast, our supplier based in Worcestershire, has implemented many measures to benefit the environment. Ferryfast grows produce under the LEAF kitemark, adhering to strict rules on husbandry and growing. They've installed a clever system of channels to redirect rainwater into a reservoir used as the water source for the farm. They rotate crops every three years, giving the soil time to regenerate nutrients lost during the growing process.



WASTEFUL TO TASTEFUL VIDEO

Scan this code to see how Sodexo UK turns blemished produce into beautiful dishes.

RESPECTING THE INGREDIENTS

"We start our food planning and preparation with a zero-waste approach," says Aymeric Halbmeier, the Executive Chef of Museum of fins arts of Montréal. Chef Aymeric's culinary team gives a second life to food debris. "We respect the ingredients. We use every piece of the product, from the root to the stem, from the bone to the skin." With special attention paid to the presentation of dishes, the team focuses on inventiveness without limits, with each dish worthy of being served in a museum.

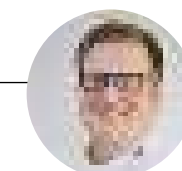
For example, carrot tops get a second life once infused in olive oil and garnished on a plate, while the sweet carrot peels are turned into crunchy chips. Apple hearts and peels are boiled to release the natural pectin and produce jelly. Duck is maximized to produce broth, confit and duck-skin chips. By using the entire product, Chef Aymeric aims to reduce food waste by 30 percent.

The chef's ecological concern goes beyond the management of food waste. His culinary team has reduced their reliance on plastic by using biodegradable and compostable containers and utensils, while paper bags have replaced plastic bags in the kitchen. Chef Aymeric advocates the use of local products as well, reducing the environmental impact of food transportation. His kitchen buys fresh, locally-grown seasonal fruits and vegetables, while other produce is purchased fresh, stored, and used in fall and winter.



"By showing that each part is delicious, I hope we inspire people to eat differently with less loss in the end,"

Aymeric Halbmeier, Executive Chef - Museum of fins arts of Montréal



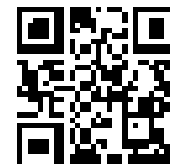
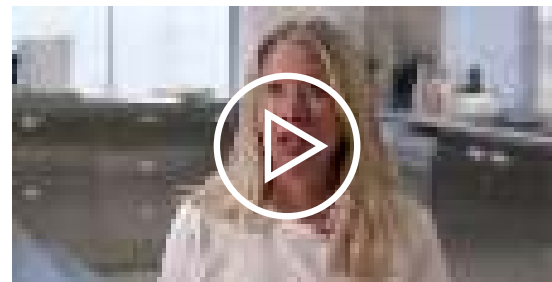
TACKLING COMMERCIAL FOOD WASTE ON A LARGE SCALE

Food waste statistics are staggering but as concerted global efforts take shape, there's hope on the horizon.

Every year, 2.2 million metric tons of food from Australia's commercial sector ends up in a landfill. Food rescue organizations are only able to save the equivalent of 2% of commercial food waste. Sodexo is committed to being part of the solution and is now a corporate partner for Yume's Eliminate 98 initiative. Yume offers a platform for the commercial food industry to buy and sell high-quality surplus food from major suppliers.



Sodexo is proud to be an early adopter of the Yume platform, and addressing food waste on a large scale. We have purchased more than 15 metric tons of quality surplus food, which equates to 1,037,139 liters of water saved and the prevention of 30,062 kilograms of CO2 emissions. By working with Yume, we are well positioned to achieve our Better Tomorrow 2025 commitments by tackling the food waste problem through upstream supply channels.



AUSTRALIA FOOD WASTE VIDEO

See how Sodexo Australia has partnered with Yume Food to fight food waste.





Pictured: Michelin-Starred Chefs Frédéric Anton and Thierry Marx

CULINARY EXCELLENCE

“In my food world, there is no fear or guilt, only joy and balance.”

Ellie Krieger, Mindful Culinary Ambassador

Our chefs are recognized as experts and authorities worldwide. We unleash our chefs' passion, so they may craft recipes with care, personality and authenticity, helping to deliver quality guest experiences.

CULINARY EXCELLENCE

Igniting Culinary Passion

DISCOVER ÉCOLE LENÔTRE

Lenôtre Embodies the Elegance and Precision of French Luxury

As a luxury brand in Sodexo's global family, Lenôtre is world-renowned for culinary education and some of the finest patisserie shops in Paris. The Lenôtre brand demonstrates culinary achievement with the highest levels of excellence and service.

EDUCATION AND INNOVATION

Lenôtre's rich history began with Gaston Lenôtre, who created the first French school of gastronomy in 1971. His goal was passing along his know-how to his own employees to continue his legacy of culinary excellence, but the gourmet cooking school was opened quickly to French and foreign professionals.

École Lenôtre delivers top-level culinary training and bespoke courses developed for our chefs, along with video tutorials for our global training program—all delivered with the Lenôtre style, culture and service ethos.

As testament to the legacy and success of Lenôtre, France won the 2013 Bocuse d'Or with a team of four chefs headed up by Thibaut Ruggeri of Lenôtre.



Lenôtre Patisserie

Also heralded as a standard bearer for delivering quality, creativity and exciting on-trend products to the high streets of Paris, Lenôtre launched a café with a sleek new look this year. The food offer focuses on fresh ingredients and recipes that are crafted with care, incorporating traditional patisserie along with savory dishes, pies, pastry and terrines, as well as light and innovative plated dishes. With ten cafes in Paris and one in Cannes, it is the perfect place to showcase the creativity of the Lenôtre chefs, led by Guy Krenzer.



ÉCOLE LENÔTRE VIDEO

Lenôtre is recognized for its quality training standards, with passionate students eager to achieve excellence in the culinary and pastry arts. Each year, Lenôtre hosts more than 3,000 professionals and amateurs from around the world to impart the school's characteristic expertise, know-how and precision to students who embrace innovation and challenges.



CONTINUING A LEGACY

As Lenôtre's Director of Culinary Creation, Guy Krenzer is maestro of more than 450 chefs - the largest brigade in France. Heir to founder Gaston Lenôtre, Chef Krenzer leads Lenôtre's legendary training, sharing his many talents (baker, confectioner, chocolatier, chef, butcher, ice-cream maker and businessman), while serving as creator and developer for Lenôtre's menu collections.

Chef Krenzer's mission is simple: to transmit his knowledge and passion for quality and consistency to chefs. His aim is to excite guests and cultivate pleasure with every dish he creates.

He's served the biggest caterers, bakers and restaurants, including Offset, Peltier, Maximin, London Ritz and Fouquet's, and has collected many prestigious awards. But Chef Krenzer remains grounded and humble about his accomplishments.

"Each menu creation is based on the inspirations I see all around," he says. Chef Krenzer feels it is essential to convey expertise and knowledge to new generations of chefs because learning has always been the driving force behind the house of Lenôtre.



SODEXO INDEPENDENTS TALENT DEVELOPMENT

There is no better place for Sodexo senior chefs to learn, develop and enhance their cooking skills than at École Lenôtre in Paris, one of the most prestigious culinary schools in the world. Sixty-eight Sodexo chefs have already attended workshops at Lenôtre as part of our commitment to quality and continuous improvement.

Chefs develop their culinary skills through the craft-training program, which not only develops and improves existing culinary and managerial skills, it also enables succession planning, helps us to retain employees and ensures that Independents by Sodexo is seen as a leader in the culinary arena.

The three available courses focus on bread making, canapes and fine dining, and cold desserts. Chefs also have the opportunity to make perfect chocolate desserts in a master class with Lenôtre's head chocolatier. Chefs can take their new skills back to their teams to inspire them and excite guests.



SODEXO INDEPENDENTS TRAINING VIDEO

École Lenôtre teaches the art of beautiful food to the chefs from Independents.

CULINARY EXCELLENCE

The Ultimate Experience

MICHELIN-STARRED CHEFS AT EIFFEL TOWER RESTAURANTS

New Eiffel Tower Restaurants Feature Michelin-Starred Chefs Frédéric Anton and Thierry Marx.

The remarkable restaurants at the most famous monument in Paris combine Sodexo's passion for contemporary cuisine with an unforgettable guest experience. Early in 2019, the redesigned 58 Tour Eiffel and the Jules Verne will feature the Michelin-starred chef duo Frédéric Anton and Thierry Marx, who will create a culinary experience that inspires the same level of wonder as the Parisian landmark itself.

Frédéric Anton, Meilleur Ouvrier de France, leads the historic Jules Verne restaurant. "I will make the Jules Verne a culinary destination in and of itself," he said. "I am committed to bring to the Jules Verne the savoir-faire that I acquired at the Pré Catelan with my team for the past 20 years and will reinvent the dining experience 300 feet off the ground." The Jules Verne menu will reflect the French spirit of this gastronomic landmark with subtle and delicate dishes that emphasize the tower's architecture.

Thierry Marx will manage the first-floor brasserie and the take-away concessions onsite, enticing visitors with his daring and accessible cuisine and seasonal and sustainable options. "As an artisan, my mission is to create memories of fleeting moments, of transmitting emotion through taste," says Marx. "The world is evolving and so is gastronomy. I want my food to move with the times. It will be simple, healthier, less wasteful and more local—prepared with locally sourced artisanal products, while remaining as pleasurable as a visit to the Eiffel Tower itself."



Honest

FRESHLY MADE. GREAT TASTE.

INTRODUCING HONEST: SODEXO UK'S FOOD-TO-GO OFFER

The development of Honest was a true collaboration between Sodexo foodies – the chefs, marketing and consumer insight teams. Honest brings a fresh and exciting food-to-go offer full of favorites as well as surprising specials that are produced onsite daily, by our team's caring hands. Honest is:

Honestly Fresh: That's easy to say, right? But it's our promise and it's true. Our menu items will be made fresh daily—always with care, always by our team of foodies, every day at every site. There's nothing stale about that.

Honestly Transparent: You'd expect to see honesty in what we stand for because it's at the very heart of our brand. Ingredients, allergens and nutritional information—it's our responsibility to be fully transparent and we will follow through.

Honestly Delicious: We're about fresh, seasonal and utterly delicious food, created by real foodies. It really is that simple and it's without exception. Whether it's low sugar, low salt, meat-free, gluten-free or dairy free.

LOVE OF FOOD: BENELUX EDITION

Sharing information and soliciting feedback is an important way to align our goals and resources. Belgium's Culinary Solutions Team sends a digital newsletter to inform the site managers of new developments. Topics range from announcements of articles in the catalogue, recipes and concepts and suggestions for efficient operation. Each season, we profile one site and its innovative use of MMS as the "Ambassador of the Season."

The newsletter offers reminders about procedures, problem solving, and MMS tips. To keep the information lively and fun, we often feature a video of our team in action so locations get to know us better. After just three newsletters, we've seen the number of readers increase significantly. We'll continue to inspire site managers with ideas, suggestions, and creative solutions for their location.



CULINARY EXCELLENCE

Sharing and Inspiration

ORIGINE IN FRANCE

Right concept. Right plan. Right team.

Origine puts our culinary expertise out front with fresh ingredients and seasonal dishes cooked from scratch by our talented culinary team. But it's the behind-the-scenes story that set the course for success.

Origine service ambassador Charles Guillois has been instrumental in launching Origine in Corporate Services sites. His background as a culinary consultant to the Food Platform and as a Global Chef allowed him to identify three principles for the new brand: creating seasonal menus, financial modeling to ensure predictable performance, and deployment support and training for onsite teams. "It's important to

create a relationship built on trust and understanding," says Chef Guillois. "With this service, we're instilling a new dynamic, focusing on team spirit and team growth."

Origine's culinary techniques embrace high productivity, predictable quality and speed of service to create a service that resonates with guests and clients. "I'm lucky to engage with true professionals with widely recognized culinary talent," says Chef Guillois. "We've chosen the right products for the right dish, the right recipe and the right seasonal menu."



TASTEMAKER

Dazzling Senior Living Clients with Generation Z Inspired Foods

TasteMaker is a unique tasting experience with a food festival atmosphere. Designed to showcase food and drink trends, this Sodexo-sponsored event was held in conjunction with the 2018 LeadingAge Annual Meeting and Expo.

Sodexo spotlighted a tour of food and drink trends crafted by Sodexo culinary experts, including more than 15 chefs from Senior Living client communities around the US. Menus featured Sodexo recipes and food trends popular with Gen Z, including poke, bao, street food, plant-based, and local, including culinary cocktails, local beer and unicorn desserts.

Guests tasted their way around the room using the TasteMaker Passport and voted for their favorite dish. Popular items of the evening included volcano poke bowl, Korean pork belly bao, chorizo tacos, crispy BBQ brisket gouda sliders, Maryland crab cakes and clams casino. Equally popular were the vegetarian and plant-based recipes, including lemongrass tofu bao, Garden District tacos, sriracha green wheat freekeh burger and Havarti flatbread.



CONNECTING CULINARY COMMUNITIES

We are fortunate at Sodexo to have passionate, incredibly talented chefs all over the world, delivering authentic culinary experiences. Our new app, Love of Food, brings our culinary community together in a digital environment that showcases our talents and shares our Love of Food.

Chefs can connect and inspire each other. The app engages users and brings them together to interact and share ideas and solutions to common challenges. The app features three spaces:

1. **Inspire:** news, training, chef stories and recipes.
2. **Live:** Stories from users around the world. Chefs can post photos, like and comment on each other's posts and create a global community.
3. **Chat:** Users may communicate directly, discover new colleagues and build a culinary network.

The Love of Food app creates a sense of community among our chefs, where we can celebrate their art and our Love of Food!



DELIVERED WITH PASSION

**“Good food is the foundation of
genuine happiness.”**

Auguste Escoffier

Our Love of Food goes beyond our restaurants and kitchens.
Our chefs travel across nations, regions and the globe to
promote Sodexo’s initiatives and share their incredible dishes.



APAC CHEFS SHOWCASE REGIONAL SPECIALTIES AT SLM GALA

Sodexo's celebratory gala dinner at the 2018 APAC leadership conference was attended by Group CEO Denis Machuel and 200+ Asia Pacific leaders. Six leading Food Platform Chefs created a menu consisting of five dishes celebrating the cuisine of their home country.

Executive Chefs Ian Lim (Singapore, Malaysia and Indonesia), Bert Lozey (Australia), Lai Yong Feng (China), Parinaaz Kolah (India), Jurane Chansomchit (Thailand) and Michael Lim (Singapore) served 30 vastly different dishes, based on traditional recipes, cooked and presented in a contemporary style. Supported by local segment chefs, the executive chefs served 2,400 savory dishes and 600 desserts during the dinner.

With Love of Food as a common ground, chefs reported great team spirit, a sharing of new ideas and a lot of humor, with many forging new friendships.



DELIVERED WITH PASSION

Leadership Roadshows

Showcasing Our Love of Food

The 2018 GSEM and GSL Regional Roadshows brought the very best of five regions' culinary talent together to deliver amazing food experiences and showcase sustainable plant-based dishes. Teams of chefs in Paris, Berlin, Santiago, Orlando and Singapore cooked for senior leadership, bringing Sodexo's Love of Food to life and delivering culinary excellence at each event.

At the three-day Paris conference, chefs from France, the US and UK offered signature recipes that delivered healthy and sustainable dishes crafted with care. Chefs in Santiago created a gala dinner that focused on fresh, seasonal plant-based dishes, and interacted with guests to create extraordinary "food moments." In Singapore, chefs from 27 countries collectively created a diverse menu, with each region showcasing a chef's creative flair for flavorful, sustainable, plant-forward and plant-based dishes.

DELIVERED WITH PASSION

Sodexo Live

SODEXO LIVE 2018 AT ASCOT RACECOURSE

2018's Sodexo Live featured our Salon Culinaire competition, live classes, a retail village, celebrity chef demonstrations and supplier exhibitions. The program of events at the prestigious Ascot Racecourse celebrates employees, clients, guests and suppliers.

“Sodexo Live is a celebration of our skills and expertise...[and] showcases not only our culinary excellence, but also our offer and innovation in hard and soft facilities services.”

Sean Haley - CEO Service Operations Worldwide; Region Chair, UK & Ireland

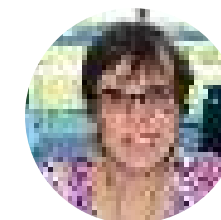


Hundreds of Sodexo employees took part in a range of classes, with Adam Handling, Phil Howard and James Tanner among the well-known chefs giving live demonstrations throughout the day. A thought leadership seminar featured experts from the Humane Society, World Wide Fund, Simply Cups, Fruitful Office and Love British Food taking part in panel debates on industry issues.



“Our Salon Culinaire is an annual celebration of food excellence and craft development and demonstrates Sodexo is a great place to build your career as a chef with plenty of training and development opportunities.”

David Mulcahy - Sodexo UK and Ireland Food Innovation Director



Best-in-Show Winner

Elaine Morris, a Sodexo Defense and Government Services chef, was judged overall Salon Culinaire winner at Sodexo Live 2018. Elaine is a pastry chef at Battlebury Barracks in Wiltshire, England and won best in show for her entry in the sugar floral display category.



Apprentice of the Year

Patricia Gora, also from Defense and Government Services won the apprentice chef of the year category. Based at Bulford Garrison in Wiltshire, Patricia has been training as an apprentice chef for six months.

Team Challenge Winner

A team of three chefs won the Sodexo culinary team challenge for their dessert course. Andy Voice from Independents by Sodexo, Gary Periti from Sodexo Education and Luke Townley from Sodexo Corporate Services created a treacle tart with ice cream and custard as part of the competition that challenged teams of chefs to prepare a five-course meal.



DELIVERED WITH PASSION

Exceptional Moments

Who prepares the prestigious meals served at Royal Ascot? Who works around the clock for 15 days to provide comfort and hearty meals for Dakar Rally drivers? Who provided the travel and hospitality packages for the Rugby World Cup and hospitality and public catering services for the Olympic and Paralympic Games? Who serves 1,000 VIP guests every day during the Tour de France? Who ensures that 800 tennis champions are well nourished at Roland-Garros? **Sodexo, of course!**



ROYAL ASCOT

As the official catering and hospitality partner, Sodexo has pushed the boundaries of fine dining and casual cuisine for 300,000 discerning race-goers and visitors over the five-day event. From collaborations with Michelin-starred chefs such as Phil Howard, Tom Kerridge and Raymond Blanc to retail food concepts like Bubbles and Bangers and The Smokehouse, Sodexo consistently enhances the race-day experience.



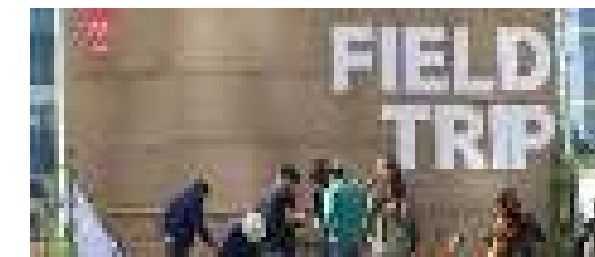
ROLAND-GARROS (FRENCH OPEN)

During the three-week Grand Slam tennis tournament, more than 500 Sodexo experts - purchasing and quality managers, logistics specialists, nutritionists, cooks, hostesses, tourism and seminar managers, and more - team up to meet the exacting quality and performance standards of the French Open. Each day, 60 different menus are offered with 9,500 daily meals served to players and their families, coaches, umpires, referees, ball boys and girls and journalists.

SODEXO CHEFS SERVE UP ENTERTAINING CORPORATE EVENTS

In India, two large employers with engaging corporate cultures offered culinary events for their executives and employees. Novartis Pharmaceuticals and Adobe enlisted Sodexo culinary teams to showcase traditional cuisines for these occasions.

Novartis Pharmaceuticals, a health care solutions company and one of Sodexo's model sites, assembled their global directors in the city of Hyderabad and featured an evening of fine dining. Chefs Dinesh and Paully Roshan and teams created and prepared special menus, with a mix of Mediterranean, Asian and Indian cuisines. The outstanding dishes included Cigar-lion Indienne—a dessert based on carrot and milk, Rogani, Nalli and Junoon Nishaada—a lamb and yogurt-based curry. The most unique dish served was a Rubik-Cube fruit salad with watermelon, kiwi fruit, pineapple and cheese.



For the past four years, Sodexo has been the proud end-to-end food and beverage partner for software giant Adobe's employee field trips. This year's field trip highlighted eco-friendliness and featured multiple food kiosks and pop-up stations that showcased local Indian cuisines. Popular destinations included the Dosa counters, Kawaha coffee, tea kiosks and Chaat counters. Sodexo was honored to deliver exceptional food and service for this amazing event.

SUCCESS UNDER PRESSURE

When the nation's president visits your location, it calls for VIP service. The team at Poland's PGE Narodowy National Stadium, led by Chef Leszek Rułka, had a prestigious logo ready for Polish President Andrzej Duda. Shortly before the president arrived, his security team changed his logo assignment. Eight members of Sodexo's catering team sprang into action, cleaning and setting up the new space and decorating in under 10 minutes. The team was praised for a flawless presentation, receiving gratitude personally from President Duda for the luxurious setting.



Sodexo Poland provides exclusive catering services at the National Stadium in Warsaw and serves many VIP guests during events, sporting matches and concerts. Colleague communication and passion for the job create an atmosphere for success. Chef Rułka's team of unsung heroes successfully hosts some of the most important events in the country. By knowing procedures, division of labor and event details intimately, unforeseen changes, last-minute requests and technical limitations are handled quickly and without hassle.



REWARD AND RECOGNITION

“No one who cooks, cooks alone.”

Laurie Colwin

Our chefs are at the core of everything we do. We are a culinary team built on passion, and we attract some of the most talented people in the world.

REWARD AND RECOGNITION

La Parade des Chefs

SODEXO CULINARY TEAM SCOOPS HOTELYMPIA GOLD

The Sodexo culinary team won gold at Hotelympia in La Parade des Chefs competition in March 2018 under extraordinary circumstances. When a snowstorm grounded the culinary team from Scotland, Sodexo brought in five new chefs on short notice to support the team and serve 200 three-course fine-dining menus.

The original team was made of team captain Chef Tom Allen from Independents by Sodexo; Tom Beauchamp from Sports and Leisure and two-time Chef of the Year finalist; Louisa Tinkler from Education, who is the recipient of 30+ gold medals, including Senior Sodexo Chef of the Year; Andy Voice, Education, a two-time gold and best-of-show Salon Culinaire winner; Mark

Wetherill, Education, a three-time winner of Sodexo Culinary Challenge and winner of inaugural strEAT food awards; and Steven Wylie, Independents by Sodexo and five-time Salon Culinaire best-in-show winner. Chefs Lea Eastman-Thomson (Education), Robin Turner (Service Operations), Ben Dutson (Sports and Leisure), Stuart Bowman (Corporate Services) and Will Tinkler (Education) rushed in to complete the team.

The gold-winning menu included a starter of potato and hen's egg ravioli, girolle, truffle and wild garlic, the main course of Ways of Herdwick Hogget, aubergine, yogurt and shallot, and an apple and rhubarb dessert.



ADAM COLLISON IS SODEXO CHEF OF THE YEAR

Adam Collison won Sodexo Chef of the Year at La Parade des Chefs. A hospitality chef at Sodexo's AstraZeneca contract, Adam was awarded best in class by a select panel of judges including Adam Handling, Cyrus Todiwala, Russell Bateman and Alyn Williams. Adam's winning menu was a starter of goat cheese, beetroot cannelloni, pistachio and rye crumb, walnut and honey dressing, a main course of roast fillet of hake, curried cauliflower, sultana and caper puree, onion bhaji, coriander yogurt and dessert of lime sponge with lemon and lime posset, charred orange segments, lime curd and citrus crisp.

"I was a finalist in 2014, 2015 and 2016, but never placed before," Adam said. "This year I just felt much calmer and more composed because I'd been there three times before. My planning was much better all-round too - I labelled every single pan to avoid bringing unnecessary things into the kitchen with me. I knew if there was an item left on the tray, that meant I hadn't executed the dishes exactly to plan."

His perfect execution earned Adam the prize of a culinary trip to Lisbon, provided by sponsors Leatham's.

Sodexo Chef of the Year Finalists

Adam Collison, Corporate Services: Silver, Best in Class
 Nicholas Reid, Corporate Services, Ireland: Silver, Runner-Up
 Andy Clarkson, Defense and Government Services
 David Moorhouse, Healthcare
 Tom Allen, Education

Mathew Shipley, Sports and Leisure
 Ilir Zajsi, Sports and Leisure
 Nikola Plhakova, Sports and Leisure
 Kwasi Duah, Corporate Services

REWARD AND RECOGNITION

World's Best Restaurant Pastry Chef

SPORTS AND LEISURE CHEF JOINS AN ELITE GROUP

Christelle Brua, Pastry Chef for the three Michelin starred Le Pré Catelan in Paris, has become the first woman to be named World's Best Restaurant Pastry Chef. The title is granted by the prestigious restaurant association Les Grandes Tables du Monde. Chef Brua credits the honor to her many years alongside the famous three-star Chef Frédéric Anton.

She infuses magic into classic pastries, as seen in her winning signature dessert: apple sugar soufflé with caramel, cider and popping candy ice cream.



"I am happy and proud to be awarded this distinction," she says, "which rewards the daily work of a team at Le Pré Catelan restaurant."

Christelle Brua





Pictured: Chef Jude Jerome from University of Albany

HEROIC EVENTS

**“Food is our common ground, a
universal experience.”**

James Beard

Sodexo’s chefs are inspiring, from the creativity that goes into every dish they prepare, and even more so in their desire to share their knowledge to spark culinary passion in others.

HEROIC EVENTS

Stop Hunger

HEROES OF EVERYDAY LIFE

With the goal to end hunger by 2030, the Sodexo Stop Hunger Foundation awarded the efforts of five Sodexo employees who make a difference in their communities by helping those at risk of hunger. Whether operating food pantries, launching food recovery programs or running soup kitchens in their spare time, these inspirational individuals are leading the fight to get to zero hunger.

“Ending hunger by 2030 is possible, however it is a problem too big for one organization to solve alone,” explained Gerri Mason Hall, Sodexo Stop Hunger Foundation Chair and Chief Human Resources Officer, Sodexo North

America. “Through the innovative actions of private-public partnerships, advocacy for programs that protect those at risk of hunger, and reducing food waste through food recovery, we can get to zero hunger,” she added.

The 2018 Heroes of Everyday Life are:

- Beverly Romear-Doukwah, West Palm Beach, Florida
- Deanna Durigon, Orange, California
- Jude Jerome, Albany, New York
- Patrick Emanuel Claude Gassion, Washington, D.C.
- Yvonne Hayes, Charlotte, North Carolina

Sodexo Executive Chef Jude Jerome, one of the 2018 Heroes, oversees kitchens at the University of Albany and never says no to someone in need. Whether creating a food recovery program at the university, working with orphans in his native Haiti or feeding at-risk kids in Albany, Jerome gives his time freely. For these efforts, Sodexo Stop Hunger Foundation has named him one of the Heroes of Everyday Life and provided him with a \$5,000 grant to support a local hunger charity of his choice.

Celebrity chef, food sorter, nonprofit founder, culinary skills teacher, foster child transition team leader: these roles all describe Jerome. As a celebrity chef in Albany, he helped raise over \$200,000 for people struggling to meet basic needs. Through volunteerism, he helped thousands of people who would otherwise experience hunger in his community. He recovers over 6,000 pounds of food annually from Sodexo sites at the University of Albany to benefit those in need, including 7,000 area veterans and their families through Veterans Miracle Network.

Jerome’s own charity Hope for Hunger helps orphanages in Haiti with financial needs, mental health, life skills, mentorship and language lessons. The charity regularly feeds 600 children in five orphanages. Every year Jerome leads a backpack drive to provide 400 fully-stocked backpacks for Haitian children. His work in the US includes helping Haitian foster children transition to their new lives in the Albany area.



PROUD TO SERVE

In India, Sodexo’s Stop Hunger Foundation mobilizes experts, innovators, volunteers and donors to feed underprivileged children by partnering with non-government organizations across the region to ensure no child goes hungry.

In July 2018, Sodexo and Adobe India joined together to visit Saptha Sai School in Greater Noida. Adobe donated a bus to the school, and Sodexo served meals to 2,000 under-privileged children. This past November, the team also served 350 meal boxes at Prayathna Trust, a school for specially-abled children.



UK’S STOP HUNGER AND FARESHARE CHARITY DINNER

The premise was simple: host a dinner using food deemed “surplus” from corporate partners, such as M&S, Tesco, ASDA and others who donate surplus stock to FareShare North East in Newcastle upon Tyne, UK. The outcome was phenomenal.

Ticket sales, raffle and auction prizes raised more than £4,000, for FareShare North East’s new, larger site. The dinner was held in June 2018 in Newcastle United FC’s club room in St. James’s Park, which was graciously donated for the evening. Many Sodexo core suppliers donated short shelf life products to the cause, and many clients and local companies donated prizes.

The generosity of spirit inspired three local partnerships. Geordie Baker is donating fresh bread daily to the FareShare North East depot and NUFC will donate surplus food from events. Additionally, Quorn and Ener-g Bio have partnered to support each other’s food waste initiatives.

“You raised enough to pay for 16,000 meals—or lunch for every man, woman and child in Ryton (Gateshead)! Well done, and thanks for being a food hero.”

Daniel Nicholls - Corporate Partnerships Manager

FIGHTING FOOD INSECURITY IN AUSTRALIA

Sodexo Australia held our annual Stop Hunger Serva-thon throughout June 2018. The volunteer and fund-raising marathon achieved many milestones this year, including:

- 43 sites engaged
- 386 volunteer hours
- 654 kg of food collected
- 76,229 equivalent meals
- \$38,000 raised for local NGOs, including Foodbank and Sacred Heart Mission

We are very proud to support Foodbank’s Key Staples Program, a hunger relief organization that feeds more than 652,000 people each month. Foodbank’s Key Staples Program sources and manufactures essential food items like meat, pasta, flour and rice with the help of Australian businesses.



HEROIC EVENTS

Giving to Others

KIDS IN THE KITCHEN

Being a hospital patient can be an unsettling experience. You don't feel well, you're away from home, and you're scared. Now imagine being a child in the same setting.

In 2016, I started "Kids in The Kitchen" at ProMedica, a community outreach program that connects children to the food they eat. They learn where food comes from through gardening activities where they grow, harvest and cook with produce. Girl Scouts can use these activities and others to obtain their Cook Activity Badge and teenagers also learn about healthy food alternatives.

This year, I took Kids in The Kitchen to the children inside our pediatric patient community at ProMedica Toledo Children's

Oncology and Hematoma Unit. Children are both admitted patients or visiting frequently as outpatients to receive treatments for serious medical conditions.

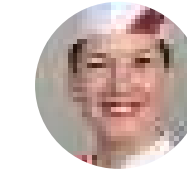
Over the year we've brought the kids together to ice Valentine's and Easter cookies, make fruit bouquets for Mother's Day, craft fruit and candy sushi, and more. Decorative rock painting was recently added for our ProMedica Rocks program. Each session starts with each child coloring and personalizing their own chef toques, which they don and then dive into the food. For a little while, each child escapes the reason they're there, using food to create, and be themselves. Their smiles and laughter fill the hallways, and it's contagious. It's an absolute joy to spend time with each of them.



Kids in the Kitchen and the pediatric Oncology & Hematoma food crafting sessions have been awarded ProMedica's Well Beyonds award and the Sandy Hudson Award in 2018.



One young girl, an oncology patient, had stayed in bed for days, unwilling to play or socialize. The Child Life Services staff suggested I visit her. We were preparing a rock painting session, so I brought three rocks with me and said she could choose her favorite if she painted one for me. She jumped out of bed, and with her dad at her side, came to the class and painted her dog, Stella, on her rock. In that moment, she was just a little girl, having fun.



HANNAH ROBERTSON

Senior Executive Chef, ProMedica Toledo Hospital

COOKING FOR A CAUSE

When an educational center for disabled children was damaged by fire in 2018, Sodexo Poland showed up with food supplies, compassion and, of course, a chef! Chef Piotr Wasielewski, a Global Chef alumnus, eagerly volunteered to be part of a fundraising culinary event featuring chef members of the Gastronomy Silesia Association to raise money for rebuilding. Chef Wasielewski is well known in local circles for supporting educational programs for young chefs and demonstrating Sodexo's values in action.





GLOBAL CHEF

“Find out how other people live and eat and cook. Learn from them - wherever you go.”

Anthony Bourdain

Twice a year, chefs from across the world travel to Sodexo restaurants in other nations. Guests and clients enjoy new flavors, while location teams work side-by-side with the Global Chefs, discovering authentic cuisines and new preparation techniques. Exposure to international cultures is a lasting experience that demonstrates Sodexo’s passion around diversity and inclusion and influences the careers of everyone involved.

GLOBAL CHEF

Expanding the Culinary Universe

As an international chef residency providing the opportunity for Sodexo's top chefs to share their native cuisine and culture in restaurants across North America, Global Chef creates an authentic, international experience for our clients, guests and the teams at our locations. Global Chefs travel to share their Love of Food and culinary heritage, while broadening their own knowledge so they may elevate their cooking.

NorAm welcomed 21 Global Chefs and two translators in 2018. Austria and Slovakia joined the program, while France, England, Poland, Germany, The Netherlands, and Colombia continued participation. Sweden, Spain, Finland, Russia, Ireland, Czech Republic, Norway, India, and Brazil also sent chefs to tour North America.

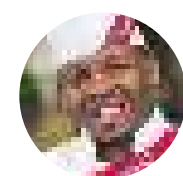
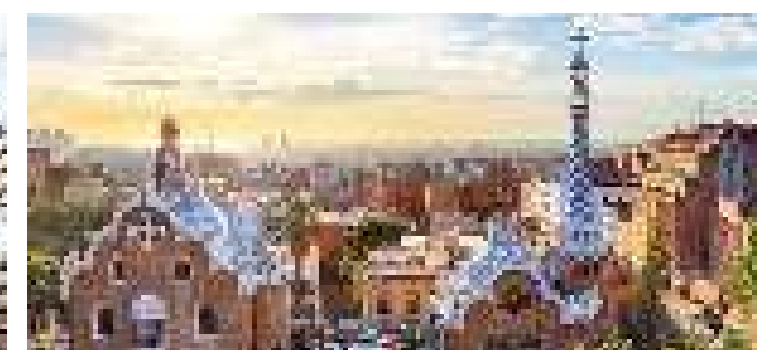
Excitement for the program continues to grow, along with the demand for authentic flavors and international cuisine. NorAm chefs also expressed the desire to travel abroad, and Chef Kelly Graffius was the first woman Global Chef to visit France. Two chefs – from Hawaii and Canada – will visit Germany in March 2019.

Global Chef's success in NorAm is due to incredible logistics skills and dedication to the program. We're grateful to our team and to operators who truly embrace the program, execute high-level events, and welcome our international family with open arms and an appetite for their authentic food and culture.



GLOBAL CHEF VIDEO

Global Chefs bring authentic global cuisine to our clients and guests, and lasting relationships to our chefs and teams.



DESMOND FANNIN
Global Chef Program Lead

GLOBAL CHEF

A Once in a Lifetime Experience



In October, I had the privilege to travel to France to participate in the Global Chef Program. My tour included Corporate accounts around Paris, including Dockside, the Global Headquarters. I was honored to meet Mr. Pierre Bellon. I started at Sodexo right out of culinary school, so meeting the founder of the company 20 years later was surreal.

I worked with corporate chefs in the French test kitchen who reviewed my recipes that celebrate the flavors of America's fall harvest. For two days, we tested, tweaked and mastered these recipes. It was humbling and exciting.

Each day I arrived at a new account eager to share the recipes with the team. It was exciting to face the challenges of the day (primarily language barriers) and adapt to the situation. I worked with some remarkable team members at each account, especially Claire, a 43-year Sodexo employee who was two weeks away from her retirement. Her excitement and delight over preparing the recipes was unforgettable.

The customers welcomed me with warm hospitality. I described the dishes in English and they were eager to taste American cuisine.

My Sodexo family invited me into their homes to share a meal with their families. As we spoke in English and French, we discovered that the world can be a place to share our similarities and challenges alike. I will keep this experience with me forever, professionally and personally. There is so much beyond our little corner of the world, and people who share the same passion, successes and challenges each day. Before, it was hard to grasp what it means to work for a global company. Now I can say I have shared a piece of that global family. I learned to adapt and the end result was a beautiful collaboration.

KELLY GRAFFIUS

Executive Chef, NorAm



It was rewarding to travel across America, working with chefs at different levels, and giving tips and advice to others. We received such a warm welcome everywhere we went and there was genuine interest in learning about British food and culture.

We supported a wide range of functions: a staged cook-a-long, private events for the senior clients and a tasting for 500 students. In St. Louis, people were friendly, and the Gateway Arch was stunning. But most of all, the food was amazing. It was an experience I'll remember and look back on fondly.

KYLE MUNT

Diageo, Sodexo UK



We were so happy to see how excited people were by Brazilian flavors, textures, colors and culture. It was touching to cook in the hospitals, not only for the clients and guests, but also for the patients. It's something that we will hold forever.

Our Sodexo colleagues met challenges with kindness, patience, team spirit, a small dose of courage and a huge desire to show and share our knowledge and culture. After all, in the kitchen, language is universal. Participating in Global Chef has made us better people and professionals.

HENRIQUE FABIANO DE SOUZA

Chefe Instrutor



This is the first time I've been a chef in Sodexo's Global Chef program. I'd previously hosted three chefs, so I knew what was in store for me. I was told I'd have an incredible experience, and that Americans would be excited to welcome a French chef.

I experienced an incredible month! The days and weeks went by at a crazy speed, but I met great people. I enjoyed some really good times, with restaurants, hockey games, a limo, homestay dinners, and much more.

I will never forget this global tour, because it was rich in encounters, discoveries and personal and professional enrichments!

THIERRY LEMAITRE

Directeur d'Exploitation



Pictured: Celebrity Chef Art Smith

CELEBRITY CHEF

“I love food. Food is love.”

Chef Art Smith

Every chef has a story to tell. Perhaps it's the moment they fell in love with cooking, or the inspiration behind the dish that made them famous. Sodexo is proud to partner with celebrity chefs across the world, so we may offer our guests amazing dishes that come from the heart.

CELEBRITY CHEF

Sharing Stories

Today's guests celebrate the art of food, just as we do. They're intrigued with the ingredients and the stories behind a recipe. And they want to know more about the chefs who create memorable dining experiences.

Through In My Kitchen, NorAm's limited time offer series, Sodexo partners with celebrity chefs who share the inspiration behind their promoted dishes, which may be a twist on a family recipe, influenced by global travel, or their favorite comfort food. These stories provide a glimpse inside each chef's creativity and cooking style.

We're proud to promote our celebrity chefs and their culinary creations so our guests can relish the fresh, simple, familiar and bold dishes for which our celebrity chefs are known.



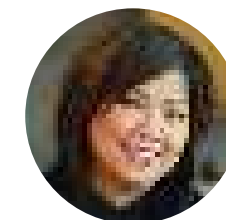
G. Garvin

Chef G. Garvin started at the Ritz Carlton in Atlanta, and it didn't take long for him to build a reputation in fine dining. He's opened restaurants, authored cookbooks, hosted cooking shows and events, launched a line of specialty foods, and cooked for many notables with his signature Southern flair.



Roberto Santibañez

Chef Roberto Santibañez is a native of Mexico City and graduate of top culinary institutions in Paris. His culinary resume includes restaurateur, culinary consultant, cookbook author and teacher. He currently owns Fonda restaurants in Brooklyn and Manhattan.



Mai Pham

Chef Mai Pham is inspired by the traditions her family brought from Vietnam. She owns the wildly popular Lemon Grass restaurant in Sacramento. With her passion for teaching and writing, she's hosted a cooking show and authored several award-winning cookbooks.

CELEBRITY CHEF

Feeding the Soul



CHEF MICHEL BRAS

Reawakening Seniors' Senses

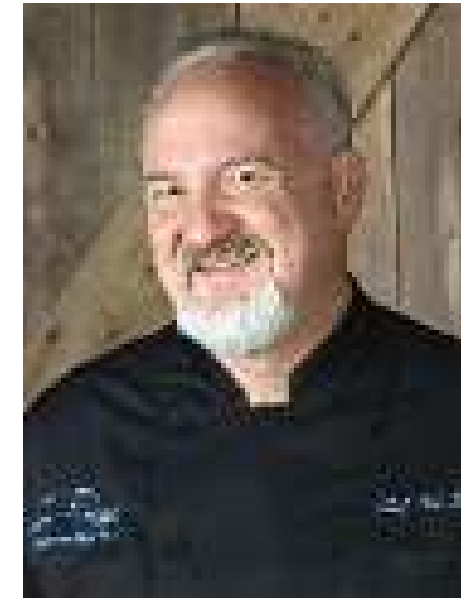
To help Seniors in France find renewed pleasure in eating and improve their quality of life, Sodexo teamed up with chefs, caregivers, nutrition managers and speech therapists to create the Harmonie project. Chef Michel Bras collaborated with Sodexo to develop tempting dishes that look, smell and taste good and are also easy to swallow.

A highlight of the day for many people, mealtimes are especially important for seniors living in nursing homes. Yet, due to choking risks, many seniors are given blended food because it is considered easy to swallow. This not only depletes their interest in eating; it is also scientifically unfounded, since semisolid foods cause more than 60% of cases of food/foreign body choking among the elderly. "Eating well is not just a matter of nutrition," said Martine Culis, Project Manager, "but of stimulating the appetite by enhancing the taste, variety, presentation and texture of food."

The project team conducted research in six nursing homes in France. After one year, the number of blended meals had dropped by 76% and residents' satisfaction had increased by 12%. Harmonie led to 42% fewer cases of dehydration, lowered the prevalence of malnutrition and, perhaps not surprisingly, prompted seniors to eat more.

"This project resonates with my passion," said Chef Bras, who is known for cuisine that is refined, audacious and sincere. "Being a chef [is to be] a purveyor of happiness."

Chef Michel Bras



ART SMITH

Comfort with a Twist

Chef Art Smith joined NorAm's team of celebrity chefs in 2018, bringing guests his healthy take on comfort foods through Sodexo's In My Kitchen LTO promotions. Once chef to Oprah Winfrey and currently executive chef/co-owner of five restaurants, Chef Smith has authored three cookbooks, appeared on numerous television programs, and is the founder of Common Threads, a non-profit organization that teaches low-income children how to cook wholesome and affordable meals.

An alumnus of Florida State University, Art is the

school's culinary ambassador, not only contributing his own signature recipes to the FSUnique dining program, but also working closely with the onsite culinary team to offer locally-sourced, fresh house-made items across campus.

"I believe in simplistic food that is authentic, with everything in its whole state," he says. As an executive chef and a two-time James Beard Award recipient, Art is passionate about bringing people together through food, believing it's partly what made him the success he is today.



CELEBRITY CHEF

Bringing High Street to our Restaurants



From MasterChef to Sodexo Ambassador

Chef Michał Fabiszewski is forging his own path in the culinary world. After appearing on MasterChef Poland (finishing in second place) and serving in an upscale restaurant in Warsaw, he joined Sodexo as a chef in Poland's restaurant in Radom. With a focus on traditional food from Poland's small villages, he established his own style of modern cooking that pays homage to Poland's heritage.

Chef Fabiszewski's mission is to promote a positive image for the culinary industry. He demonstrates cooking techniques throughout Poland for Sodexo, actively participates in industry conferences, judges gastronomic competitions and lends his expertise to a local cooking school.

Sodexo is unwavering in its commitment to encourage and support chefs like Chef Fabiszewski, who continually inspires other chefs and our guests with his passion for remarkable food and his love of all things culinary.



Carla Pernambuco

Carla Pernambuco is a famous Brazilian chef, owner of a São Paulo restaurant, author of nine books and recipient of five international culinary awards. She's partnered with Sodexo, designing a menu and consulting weekly with our client at Santander to create exquisitely colorful, fragrant and flavorsome dishes.



Ajay Chopra

An acclaimed culinarian, Chef Ajay Chopra says he's been blessed to work as an executive chef with the largest hotel brands in India, allowing him to feed his passion and Love of Food. He's become one of the most celebrated chefs in the Indian television and food industry, making a name for himself with his strong convictions and diligence.



6JOYing Gourmet Burgers

In Belgium, Chef Maarten Bouckaert from Michelin-starred Castor has partnered with Sodexo's 6JOY to bring new and delicious gourmet burgers to guests, including a Signature Burger created by Chef Bouckaert.

Sodexo has the best culinary talent in the industry.

While creating dishes and leading teams is a tremendous role and responsibility, our chefs do so much more for our guests and Sodexo. They bring themselves, and everything that is important to them, to us. Their background and culture, their care for the environment, their dreams of delighting every guest they serve. They bring their childhood delight for cooking and the confidence of culinary training to us every day.

They bring us the Love of Food.



LOVE

FOOD

#SodexoLoveOfFood