



2020

GLOBAL ANNUAL CULINARY REPORT

LOVE  FOOD

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Pictured: Compressed watermelon, citrus yogurt, pansies and spruce tip dust

Photography by Chef Aymeric Halbmeier



IT'S BEEN SUCH AN EXCITING YEAR IN FOOD.

Photography by Chef Aymeric Halbmeyer

We've seen plant-based and plant-forward meals come to the forefront of consumer dining. Awareness of the impact our food has on the environment is at an all-time high. And consumers now demand ingredient transparency and high-quality meals that reflect their individual preferences.



As you'll see in this 2020 Global Culinary Annual Report, Sodexo's use of insights helped us understand these trends and respond quickly to our ever-changing market. We're sharing stories that prove the passion, the quality and the absolute Love of Food that our chefs bring to our guests worldwide. You'll see how our strategy for more plant-based menu choices came to be, and how our guests have responded.

Our chefs have focused on designing balanced menus for our guests, giving them choices that range from wellness to indulgent. You'll read how Modern Recipe's menu incorporates functional foods to help workers perform at their physical and mental best. The chefs at the Eiffel Tower show us their beautifully remodeled restaurant and new menus. We also have an astonishing behind-the-scenes glimpse of what went into serving thousands of meals at the Pan American Games.

As one of the world's largest providers of food, we recognize our responsibility to play an active role in the communities we serve and in our global food community.

Each of these stories is a part of Sodexo's Love of Food, and I wish we could include even more. I hope you enjoy them, and I look forward to seeing you in one of our restaurants soon.

JOHN WRIGHT

Senior Vice President, Global Food

IT'S BEEN AN INCREDIBLE YEAR FOR SODEXO'S CHEFS.

Photography by Chef Aymeric Halbmeyer

Globally, we've been creating new menus and dishes to align with the latest trends and incorporate our Golden Rules of Nutrition. We've embraced the plant-forward/plant-based consumer demand and have collaborated to create some of the best menus and recipes in the world.



In this report, you'll see how 40 chefs from around the world gathered to create the dishes for our Future 50 Foods initiative. I was honored to be one of those chefs, and the experience was unforgettable. The passion, collaboration, and determination to help the planet truly shows the dedication our chefs have to improving Quality of Life for everyone they serve.

This report features talented Sodexo chefs who bring their skills to our guests and clients. You'll read how they travel the world with their knowledge and signature recipes, how they inspire their own teams and how dedicated they are to teaching others.

We have so many stories from around the world, and not nearly enough space in this report to tell them all. You can find more on our Love of Food app, including special events we've served, extraordinary moments of service, culinary excellence, and much more.

LLOYD MANN

VP Global Executive Chef, Global Food



OUR LOVE OF FOOD

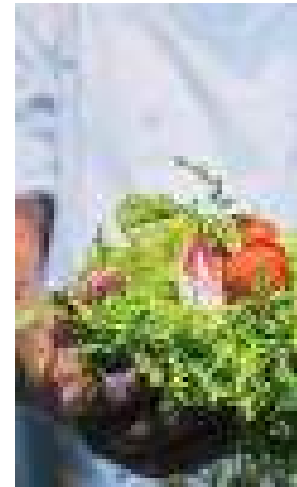
The culinary world is ever-evolving and innovating, with plant-based and sustainable foods influencing menus around the world. We share our guests' passion for exploring global flavors, wellness cuisines and exceptional culinary experiences, while preserving resources for future generations.

Pictured: sous vide grass-fed beef rib, edamame and slow-roasted camrose berries, with a parsnip splash and toasted cocoa nibs

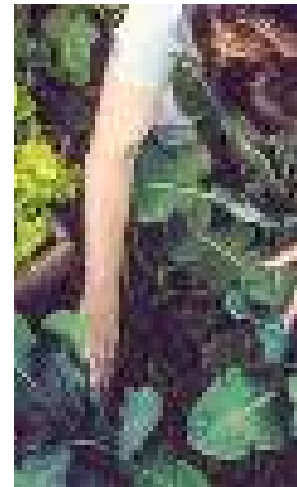
Photography by Chef Aymeric Halbmeier

THE FUTURE OF FOOD

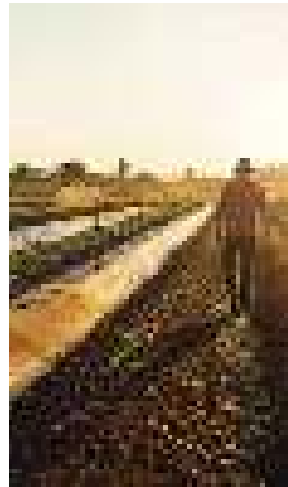
WHAT'S BEHIND OUR CHOICES



Real



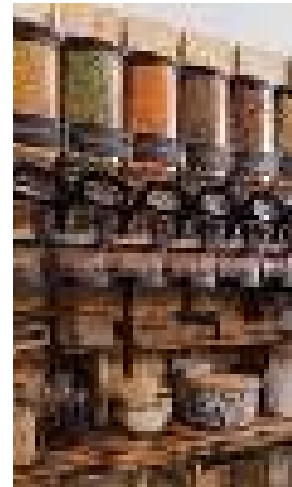
Local



Authentic



Clean



Waste-free



Sustainable

These are the buzz words dominating today's food industry. While they've all had an impact, it's been mostly limited to small-scale, niche audiences. But looking ahead, these "trendy" phrases will change food as we know it today, creating a long-term impact on the global food system.

The "why" behind our food choices continuously grows in complexity, as our attitudes toward wellness become more holistic and all-encompassing. We also have the potential to make lasting positive changes on human health and the environment with more conscious eating behaviors.



CHANGING PREFERENCES, CHANGING PLATES

The ratios of protein, starch, fruits and vegetables on our plates will look different, with animal proteins losing some of its share on the typical plate in favor of more plants or plant-proteins. The rise in popularity of meat substitutes has catapulted this trend into the mainstream. However, it's unlikely that these products will become a staple in our diet. The spotlight on plant-based meats will instead drive attention to the reasons behind reducing animal protein, shifting our focus to making vegetables, grains and pulses more exciting in their original form.

Plant-forward eating is becoming mainstream, creating a broader understanding of the power that plants have when used in their natural form. These foods will be leveraged as a tool for health and wellbeing that goes beyond basic nutrition. People are developing a deeper understanding of the vitamins, minerals and antioxidants in the foods they eat, and how these functional benefits can impact the way they look, feel and perform every day.



FOOD AND TECHNOLOGY

It's very possible that the future of food will incorporate more technology, including delivery drones and robots. However, our future dining experiences will be much more than 3-D printed sushi and pizza robots. It will be important to be able to have the ability to connect with our food—that we can understand what's in it and know where it comes from. We will always be a busy society looking for time-saving solutions, which means convenience is still key. But we won't be willing to sacrifice quality or compromise our well-being for convenience.



BACK TO BASICS

People are taking a step back and focusing on simplicity. We're currently seeing this in technology, with tools that regulate screen time and help us manage and reduce our constant access to information. The same approach is being taken with food, as we're sacrificing our connection with our meals due to time constraints and our need for convenience. We will soon go back to the basics – rediscovering the story of our food, learning what's in season, where it came from and who farmed it. We'll see chefs reject convenient alternatives, choosing instead to use ingredients in their original form. They'll use every part of those ingredients, across multiple recipes, which will reduce food waste and unnecessary single-use plastic packaging.

FUTURE 50 FOODS

FUTURE 50 FOODS

PROTECTING THE PLANET, ONE DISH AT A TIME

THE CAUSE FOR CHANGE

Our world is facing an unprecedented challenge. By 2050 the global population is projected to grow to nine billion people, whose nourishment must come from ever-diminishing resources. Our current practices of growing and producing food are not sustainable for the long-term, as 75% of the global food supply comes from just 12 plant and five animal species. This leaves us vulnerable to the effects of climate change, soil quality, disease and more.



THE FUTURE 50 FOODS

The Future 50 Foods report was published by Knorr Professional and the leading conservation organization WWF-UK in February 2019. A group of scientists, nutritionists and agricultural experts worked together to identify specific healthy ingredients that could contribute to a more sustainable food system. The list combines familiar foods, such as lentils, wild rice and kale, with lesser-known foods like fonio, pumpkin flowers and cactus, each selected for their lower environmental impact and high nutritional value.



A GROWING DEMAND FOR SUSTAINABLE DIETS

Insights show that consumers want to adopt more sustainable diets, with 40% saying that their purchasing decisions are influenced by how ethical, environmentally friendly and socially responsible a food product is. Our guests tell us they want more choices that are plant-forward or plant-based and made from ingredients that are simpler, cleaner and traditional.

“People are waking up to the fact that the food we eat is having a devastating impact on our environment. Not only is our food system a major contributor to climate change, it is the main reason that the planet’s incredible wildlife is being destroyed,” said Sarah Halevy, WWF-UK Sustainable Diet Manager. “It’s vital that we change the way we produce and consume food, moving away from an over-reliance on animal protein – carbon heavy foods which require vast amounts of space, water and feed to produce – towards more plant-based diets. Joining forces with chefs and the food industry is an important step, which allows consumers to choose sustainable dishes, helping to drive the change that we desperately need to happen.”



A GLOBAL COLLABORATION

Sodexo has partnered with Knorr and WWF-UK on Future 50 Foods, and chefs from all three organizations gathered in Rotterdam to develop menus that embrace the Future 50 ingredients on a global scale. Using consumer insights on plant-based dining, our chefs from across the world collaborated to create delicious dishes that support our commitments to nutrition, health and wellness, and sustainable sourcing guidelines. The result is 40 great-tasting recipes that offer our guests the balance and choice they’ve been seeking.

Future 50 dishes are on the menu at 2,700 sites in France, Benelux, and UK and Ireland. The NORAM deployment introduced five dishes to guests in 2,500 locations in the Healthcare and Corporate Services Segments. The Nordics, Latin America, the Mediterranean and Central Europe will activate the program in 2020. These dishes will help guests incorporate plant-based ingredients into their diets and take a crucial step toward improving the global food system.

FUTURE 50 BY THE NUMBERS

50

BIO DIVERSE INGREDIENTS

20

FUTURE 50 INGREDIENTS USED IN SODEXO DISHES

40

RECIPES CREATED BY KNORR AND SODEXO CHEFS

15

RECIPES FEATURE AMARANTH

5,200

SODEXO SITES WORLDWIDE OFFER FUTURE 50 DISHES



FUTURE 50 VIDEO
See Sodexo chefs create Future 50 Recipes.



FUTURE 50 REPORT
Read the Future 50 Report.

CHEFS BEHIND THE CAMERA

THE UNIQUE PERSPECTIVE OF PHOTOGRAPHING WHAT YOU CREATE

Food tells a story, and the best storytellers may be the chefs who are equally gifted in photography. Capturing the sensory appeal of beautifully prepared food, these talented chef-photographers create a feast for the eyes through their camera lenses. From artful composition to lighting and foreground to background styling, a chef's photographs transform food into art. At Sodexo, we're celebrating two talented chef-photographers whose work graces many of our promotions, publications and websites.



CHEF AYMERIC HALBMEYER

Executive District Chef

Born on the west coast of France, Chef Aymeric Halbmeyer enjoyed summers on his grandfather's farm and at the seashore. "With the aromas and tastes of fresh ingredients all around, it was natural for me to pursue a culinary career," he says. He's worked with well-known chefs in the best kitchens in France to learn his craft. He fell in love with pastry and traveling and eventually settled in Québec. Chef Halbmeyer serves as an Executive Chef for Sodexo at the Montreal Museum of Fine Arts and says the museum is the perfect place to showcase his love of art and food.



Pictured: Chef Aymeric Halbmeyer styling sous vide grass-fed beef rib, edamame and slow-roasted camerise berries, with a parsnip splash and toasted cocoa nibs



CHEF BERT LOZEY

National Executive Chef

With a culinary career that spans more than 40 years and 12 countries, Chef Bert Lozey has owned and operated his own restaurants and worked in fine dining and five-star restaurants around the world. As a three-time winner of Chef of the Year in Australia, he's a respected innovator of Australian cuisine, as well as a talented food photographer. "I enjoy the diversity of my role, working together with talented individuals and teams," said Bert. He graciously shares his photography talents with many Sodexo brands, bringing flavors to life with his artful imagery.

YOUNG CHEFS SERVE UP A PROMISING FUTURE

HIGH SCHOOL STUDENTS AT TRI-TECH PREPARE FOR
TOP-NOTCH CULINARY CAREERS

Many chefs find their passion early in life, and a special group of high school students at Tri-Tech Skills Center in Kennewick, Washington have found their sense of purpose in its celebrated Culinary Arts program. Designed to prepare students for a successful career in the food or hospitality industry, the program focuses on culinary and baking/pastry courses and includes training in hospitality, customer service, kitchen organization, storeroom management, menu planning, cost estimating, baking and food preparation, and banquet and catering services. Tri-Tech's Culinary Arts Program is certified by the American Culinary Federation, with Sodexo serving as an instruction partner for the program.



LUANNE WILES

Chef Instructor

Sodexo Chef LuAnne Wiles's desire is to teach people to cook and explore the food culture in the region. As Chef Instructor at Tri-Tech, she's succeeding in her mission with each graduating class. Her student-chefs have continued on to culinary schools around the U.S., cooked in fine dining and Michelin-starred restaurants and are beginning to open their own food businesses in the surrounding areas. Wiles says that it feels like a mission statement come true! Chef Wiles expects students to adhere to high standards of professionalism in her classes and is proud to have placed several students directly from high school into prestigious restaurants.

"My first year at Tri-Tech was life changing, and my second year gave me so many opportunities. Now I'm a Demi-Chef de Partie at Restaurant Daniel in New York, one of the top restaurants in the world."

RUTH HAYTER



"Tri-Tech jump-started my life and career. I've worked with a James Beard Award-Winning chef and as an assistant bar manager at a 400-seat restaurant. I've now received my mycology certification and I'm developing a clientele for my foraged treasures."

KYLE BITTERS



"I never would have started on this amazing journey if I didn't go to Tri-Tech. I was part of a culinary team that won an international competition and worked at a Michelin-starred restaurant. Now I'm at Ardyn, a new restaurant in New York, learning so much with a great team."

LUKE MAUTH



PLANT-BASED MEALS GAIN POPULARITY IN CHINA

Sodexo chefs in China are contributing to a more responsible food system by providing their restaurant guests the option to choose more sustainable meals. These actions support our Focus on Growth strategy, specifically in anchoring corporate responsibility.

Plant-based foods are becoming more embedded in consumer purchasing habits, and the strong market demand is expected to continue to grow. Health-conscious consumers are increasingly choosing plant-based dining, given their rising concerns around food safety and animal welfare.

In China, the Food Platform and Marketing teams together with Operations are collaborating to launch a plant-based campaign in the White Collar Corporate restaurants, featuring a special OmniPork menu of an OmniPork Taco, Teriyaki Burger, Spaghetti Bolognese and Tan Tan Noodles.





CULINARY EXCELLENCE

Sodexo is proud of its culinary excellence and the contributions of every member of the team, from corporate restaurants to the most famous landmarks across the globe. Our culinarians possess an unparalleled depth of talent, and we love to celebrate their many accomplishments.

Pictured: Modern Recipe's Caviar on Cucumber

Photography by Trevor Dixon

ASPRETTO'S NEW ERA

ASPRETTO BY THE NUMBERS

1,100 LOCATIONS

15+ COUNTRIES

\$500,000
DONATED TO STOP HUNGER

4 NEW FORMATS

2 GLOBAL PARTNERS



Picture: Coffee Bar - Australia

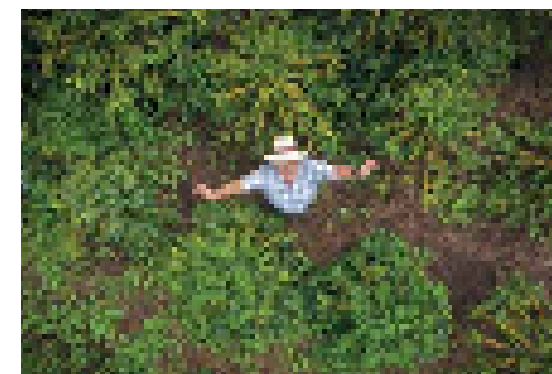
Over a decade ago, Sodexo changed what coffee in our sector was all about. Built on the belief that together with our clients, farmers and guests, coffee could do great things, Aspetto moved coffee from a functional drink, to being an experience with social responsibility at its heart. We demonstrated our principles through our commitment to sustainable practices and Aspetto Stop Hunger donations have since passed \$500,000.

There has been a lot of growth along the way. Aspetto now spans the world in over 1,100 locations across 15 countries. Now we're looking forward to the next era; it's time for a new Aspetto.

The Aspetto refresh began by engaging guests and clients to discover what was most important to them. This insight gave great ideas on what today's Aspetto should be – dialing up quality, consistency, a range of aesthetics and experiences.

We're delivering all of that in four new-look concepts that feel contemporary, inviting and exciting, that are flexible to suit our clients' spaces and our guests' needs. At our Coffee Shops, skilled baristas engage our guests, who can gather to collaborate or relax. At the Coffee Bar, guests who don't have time to linger get their barista-crafted drinks and are on their way. At Coffee Corners, guests help themselves and enjoy speed and convenience. Finally, the Coffee Countertop fits into our restaurants and helps our guests complete their meal experience.

These formats all require a quality coffee, which starts with the bean itself. To get the quality our guests crave, we've joined forces with two global partners to buy the best bean Aspetto has ever seen—which is of course sustainably grown and Fair Trade Certified. There's much more to quality than just ingredients, and to ensure the best experience to our guests, we've extended our quality standards with a new Aspetto training program and coaching program, which helps our teams produce the best cup—the Aspetto Way.



Last but by no means least, Aspetto's got an even more ambitious social framework. Our global reach gives us the opportunity to make a dramatic, positive impact on the world, through ethical sourcing, humanitarianism and eco-stewardship. These initiatives bind every Aspetto location together—so wherever our guests grab their cup, they can be sure they're drinking from a cup full of possibilities.

MODERN RECIPE

FRESH THINKING FOR URBAN BUSINESSES

From food that fits a lifestyle to inspiring dining environments, urban workers are hungry for a change in the culinary landscape. Enter Sodexo's Modern Recipe, a cutting-edge culinary offer that presents a contemporary menu that's as relaxed as it is refined. Modern Recipe is now open at more than one dozen sites, with almost five dozen additional sites opening in 2020 in seven regions around the globe.



modern recipe

Developed around business trends and guest insights, Modern Recipe energizes client sites for today's multigenerational workplaces. With business needs in urban markets changing at a rapid pace, we realized that the relationship between food and work was changing, as well. Guests are now more focused on food benefits and functional foods tied to health and well-being. In simple terms, what guests eat relates to who they are.

PRODUCTIVITY INCREASES BY **12%** WITH HAPPY EMPLOYEES.*

We designed inspiring environments and menus with healthy choices that aid in productivity—with flexible dayparts and a full range of choices based on what guests are looking for, whether it's comfort, adventure, wellness, speed or indulgence. Modern Recipe creates a sense of community throughout the day, focusing on fresh, uncomplicated, artisanal-quality food that's delivered with relaxed excellence.



70%

OF WORKERS ARE UNINSPIRED WITH THEIR WORKPLACE. WE CAN CHANGE THEIR EXPERIENCE.*



*Source: IZA Bonn Workplace Study

SHINING A SPOTLIGHT ON BRITISH FOOD

As a company that has food at its heart, celebrating and supporting our partner producers and suppliers is incredibly important to us. Locally sourced food tends to be fresher, more sustainable and, because it has travelled fewer food miles, it has a smaller impact on the environment. These factors are important to us and we also know that it's high on the agenda for our clients and guests as well.



We are proud to partner with Love British Food, who leads the national promotion of British produce and encourages caterers and retailers to choose British food wherever possible. We've been a supporter for many years, with our sites really embracing British Food Fortnight, which takes place in October, and shines the spotlight on the local ingredients in our menus.

There's something wholesome about growing fruit and veg or rearing animals, and more than ever people love hearing the story about where their food is coming from and the passion that has gone into it. That's why Sodexo is highlighting a number of our producers over British Food Fortnight, such as Dingley Dell pork and the wonderful cheeses made at White Lake Cheese.

Fantastic seafood is available in this country, which I personally love to cook with. There was a time when all the hake from southwest England was being exported to Spain and Portugal but increasingly it's being recognised here and used to create delicious healthy dishes. As well as our rivers producing delights such as Chalk Stream Trout, we also have some of the best oysters, mussels and clams in our waters.

With a significant shift towards plant-based diets in recent times, it's also important that we celebrate the wealth of fruit and veg grown in the UK. Sodexo has proudly joined forces with Waste Knot in our campaign to reduce the amount of grade B fruit and vegetables – that is, those which don't meet strict cosmetic criteria but are perfectly fine to eat – that is thrown away or left to rot.

We launched Wasteful to Tasteful in 2018, partnering through Waste Knot with Ferryfast, a cooperative of farmers in Worcestershire, to supply our units with boxes of rescued produce to use in innovative ways and promote the power of plants. Not only does this reduce food waste, which is one of our key Better Tomorrow commitments, but it also means we are supporting farmers who have spent time and effort growing and harvesting the produce. It's important to us as a company that we are using responsibly sourced ingredients, and buying local products means we are confident that our fresh meat is Red Tractor certified, and our seafood meets Marine Stewardship Council standards.

Of course, by using local suppliers and producers, we are also supporting the British economy and employment. I would encourage everyone to make the most of the wonderful ingredients available to us and see what meals you can make using local, seasonal produce.

Contributed by
DAVID MULCAHY
Culinary Ambassador
Sodexo UK and Ireland



“I have long been a passionate advocate of British food as a chef, using locally-sourced produce as much as possible, and really championing the breadth of ingredients available from within the UK in my role with Sodexo.”



LE JULES VERNE:

THE MUST-VISIT PARISIAN CULINARY DESTINATION

The Eiffel Tower needed to improve the experience offered to its six million annual visitors. Such was the promise of the partnership with Sodexo's Sports & Leisure segment, which won a ten-year bid last summer.

The famous Le Jules Verne restaurant, a showcase of French gastronomy, was fully remodeled. The redecorated space was expanded to provide more seating and a better view for guests by raising the central tables.

The 130-year-old restaurant added the presence of a starred chef duo.

Thierry Marx, Michelin two-stars chef, is at the helm of the to-go counters and the brasserie on the first floor, while three-stars chef Frédéric Anton commands Le Jules Verne. The new gourmet menu emphasizes the best raw materials from France's regions such as crab, truffles, langoustine, farm-raised poultry, and chocolate.

Chef Marx features simple cuisine for the brasserie, which also includes seasonal chef classics. He created an artisan and producers guild for fruits and vegetables, which not only shortens the supply chain, but also aids in waste management as teams will be trained to generate as little waste as possible, in line with Sodexo's WasteWatch program.



Pictured: Michelin Chef Thierry Marx



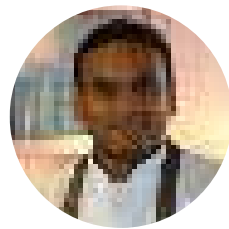
“The complexity of the Eiffel Tower inspires me... My cuisine must be a reflection of it. It must embody on the palate this perfect blend between strength and femininity. The good and the beautiful.”

FRÉDÉRIC ANTON
Le Jules Verne chef



ELEGANT CUISINE FOR TODAY'S TRAVELERS: SODEXO CHEFS OFFER GLOBAL DISHES AT VIRGIN ATLANTIC CLUBHOUSES

Airport lounge restaurants have become a destination in their own right, and the Virgin Atlantic Clubhouses are among the busiest and most-loved airport lounges. With innovative dishes from around the globe, the menus focus on elegant comfort food that stays true to the Virgin brand. Virgin was the first airline lounge to serve à la carte dining, a feature that's since been adopted by other airline lounges around the world. Guests come to the Clubhouses from diverse cultures, so the à la carte service gives passengers a broader choice of dishes that are light, comforting and suitable for whatever time of day they are flying.

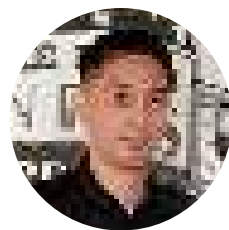


BABU BADHRINARAYANAN

Head Chef

Virgin Atlantic Clubhouse, Heathrow

"I've served as a chef in luxury hotels in India and on a cruise liner, traveling around the world. I've gained a broad understanding of varied cuisines and a flair for presenting high-end dishes, and I bring that experience to my role at the Virgin Atlantic Clubhouse, where we serve 1,100 passengers each day. No two days are ever the same at Heathrow, but we meet our challenges by working together."



VINCENT ABAD SANTOS

Executive Chef

Virgin Atlantic Clubhouse, Los Angeles

"It's very inspiring to see Sodexo's and Virgin's deep appreciation of fine food and how much they value chefs and their craft," says Chef Santos. He says he feels fortunate to be able to share his dishes with Clubhouse guests and says there's nothing more fulfilling than creating and sharing food that comes from his heart.

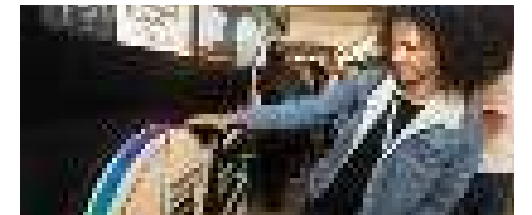
SODEXO TEAMS UP WITH WWF-UK TO ENCOURAGE STUDENTS TO INCREASE UPTAKE OF PLANT-BASED DIETS

In October 2019, "Finer Diner" pop-up restaurants, created by the global brand experience agency Sense, visited five universities across the UK and Ireland where Sodexo provides the food services. The pop-up restaurants visited UCL, Coventry University, York St John University, Solent University and Trinity College Dublin. Students sampled 100% plant-based street food dishes, which then became part of the menus at all Sodexo-run university restaurants.

The Finer Diner dishes feature ingredients identified by the Future 50 Report, which was produced by WWF-UK and Knorr Professional. The ingredients in the report are more sustainable and have a lower environmental impact than many of those traditionally used.

David Mulcahy, culinary ambassador director at Sodexo, said: "We know that members of Generation Z are increasingly turning towards vegan and plant-based diets to improve their health and reduce their impact on the environment. The dishes that students will be able to sample at Finer Diner have been created to reflect the growing trend for street food and, of course, feature some of the Future 50 foods such as kale, spinach and lentils, all of which are really versatile and can be included in many dishes that people might usually associate with meat. We have demonstrated that popular dishes like curries, kebabs and tacos can be just as delicious when they're 100% plant-based."

Nick Hughes, food sustainability adviser at WWF-UK, adds, "Our aim is to encourage students to explore plant-based foods and help them make the connection between what they put on their plates and its impact on the planet. Young people represent the future of our society, and we feel that encouraging them to make the switch could have a major influence in the fight for our world."



LENÔTRE
PARIS

ON THE CHOCOLATE ROAD WITH LENÔTRE: SOURCING SUSTAINABLE CHOCOLATE IN GHANA

Within the Lenôtre chocolate shop, pastry chefs and chocolatiers create exquisite sweets with chocolate from many African locales—from Ghana and Ivory Coast to Sao Tome and Madagascar. For more than 40 years, Lenôtre has partnered with Cacao Barry, the prestigious chocolate company that carefully manages, selects and harvests cocoa beans.

To ensure that Lenôtre standards are met and ingredients are sourced sustainably, Creative Director Guy Krenzer, Head Pastry Chef Jean-Christophe Jeanson and Operations Director Stéphane Chicheri traveled to Ghana to learn more about cocoa beans. From harvesting, refining and fermentation to drying, roasting, grinding and mixing with the right ingredients for the desired cocoa content, Maison Lenôtre discovered how beans are transformed into the most delicate chocolate. From raw materials to recipes, the Cacao Barry teams and Lenôtre work together during each stage of chocolate production to meet the specific needs of discerning artisan chefs who create exceptional chocolate confections and pastries.

DEVELOPING AND NURTURING TALENT

CHEF ACADEMY

Sodexo's Executive Chefs are essential to managing all aspects of our culinary operations and to improving the Quality of Life of our clients and guests. Our chefs' engagement, as well as the opportunities Sodexo provides for continuous personal and professional development, are key factors to high-performing culinary teams around the world.

Designed to nurture and develop talent, Sodexo's Chef Academy provides Executive Chefs with a sense of belonging to an elite community. Chef Academy offers position-specific education to complement and enhance existing learning, helping our chefs understand the pathway to success as a Sodexo culinarian, while leveraging and celebrating their Love of Food.



CHEF ACADEMY'S CURRICULUM IS CENTERED AROUND:

Passion for Food

Chefs explore and share their Love of Food and our commitment to culinary excellence, as we welcome them to Sodexo with an overview of our culinary heritage.

Applied Business

Chefs receive an understanding of food finance and their leadership role in the kitchen.

Culinary Excellence

Improving cooking technique, food presentation, and delivering better quality with every plate, every meal, every day.

Chef Academy is offered on Ingenium's e-learning platform, with on-the-job exercises that incorporate real life experiences. These lessons and activities provoke thought and inspire interaction within the chef community, encouraging learners to explore topics that are relevant and important to success.

The Chef Academy program draws from best practices across Sodexo, with standards defined by the global food platform and culinary techniques perfected by chefs at Lenôtre. More than 40,000 chefs worldwide have access to the program. Chef Academy has been launched in APAC, the UK and NORAM.



OUR LOVE OF FOOD APP:

CONNECTING CHEFS FROM AROUND THE WORLD

LOVE OF FOOD APP BY THE NUMBERS*

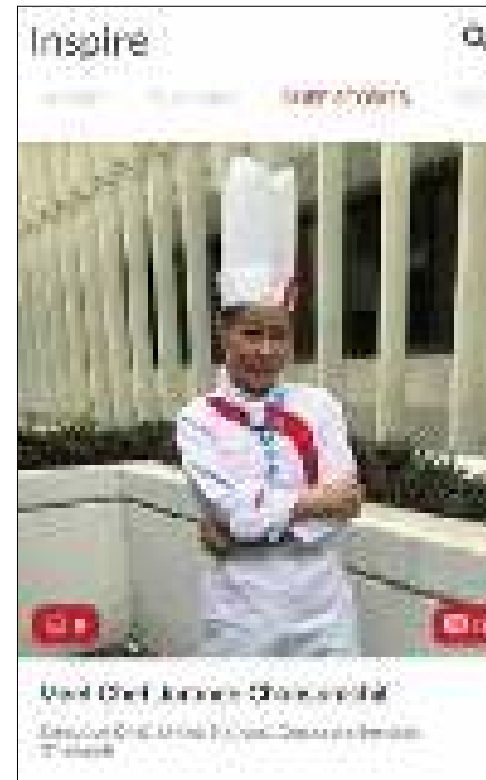
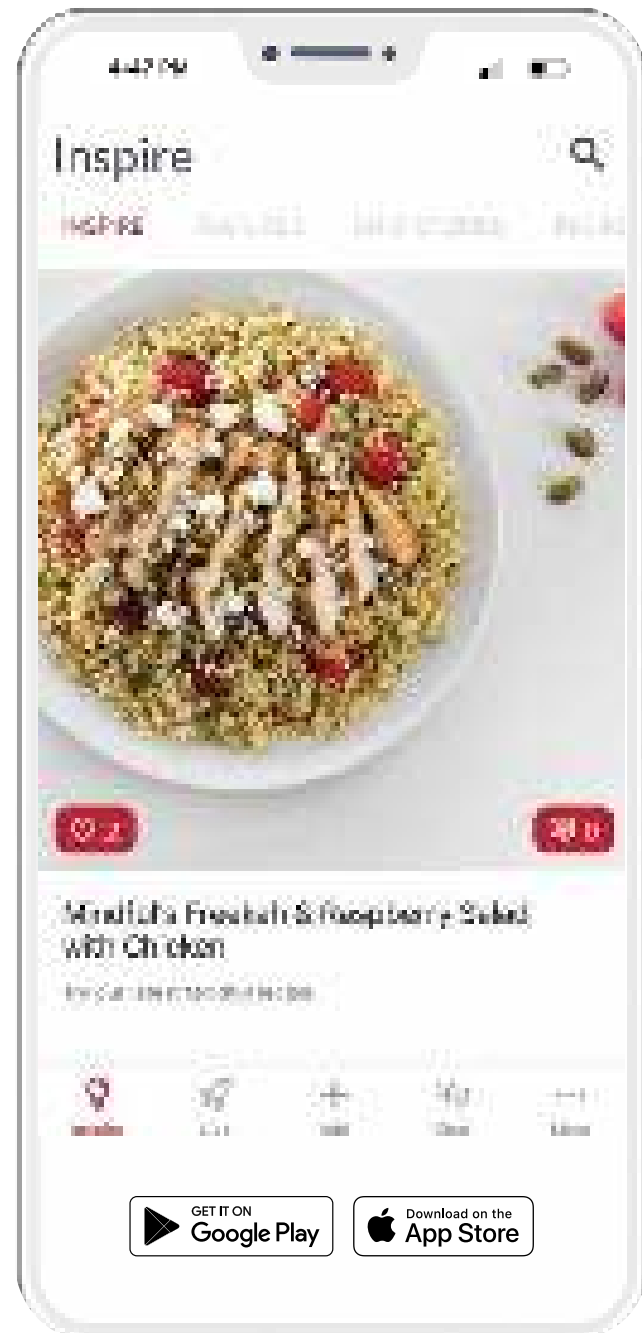
890 ACTIVE USERS, ADDING 300+ EVERY WEEK

1,558 DOWNLOADS

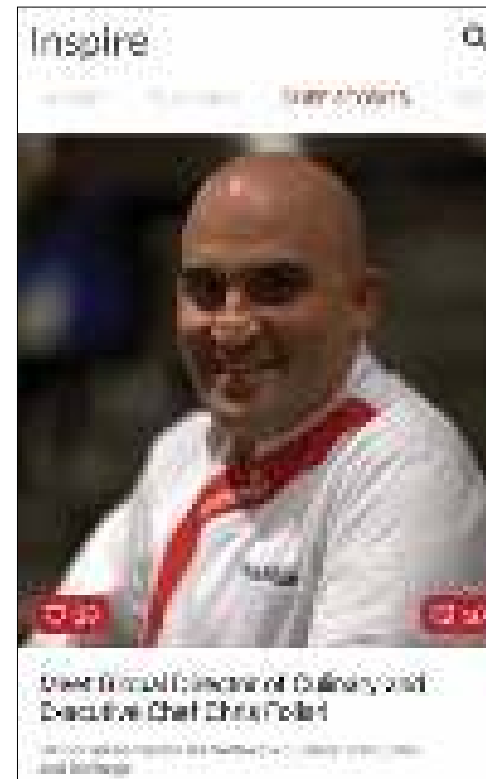
2,274+ SESSIONS EVERY MONTH

2,453+ LIVE POSTS

* As of November 1, 2019



READ SODEXO CHEF STORIES FROM AROUND THE WORLD



LEARN NEW SKILLS AND BEST PRACTICES



SHOWCASE WHAT GOOD LOOKS LIKE



Augustine Escottier – School of Culinary Arts



TALK TO OTHER CHEFS



SHOW AND SHARE YOUR TALENT

Sodexo's entire culinary community connects through the Love of Food app, where members engage with colleagues from around the world. The app brings our chefs together digitally, to share great ideas, best practices and very interesting stories from each Region.

Download the app and get connected! You'll see inspiring dishes created by passionate chefs. You'll be able to read dozens of stories about how chefs improve the Quality of Life for our guests and clients. In short, you'll become immersed in Sodexo's Love of Food.



SHARING OUR CULINARY EXCELLENCE

WITH OUR CLIENTS

AUSTRALIA'S PASSION FOR FOOD

Sodexo Australia invites clients to Passion for Food events, and WOWS them with an intimate dinner hosted by Executive Chef Bert Lozey.



Approximately five Passion for Food events are held each year in different Australian states, where we join our clients to enjoy an evening focused on food and wine. It's an opportunity to get to know clients, build relationships and share the talent of Sodexo's creative and highly skilled chefs.



Bert designs a menu highlighting seasonal flavors and ingredients, with wines matched to each course by a local sommelier. Bert creates an engaging and interactive culinary experience, as he and a supporting Star Chef discuss the dishes on the menu while clients watch Bert prepare their meals. Clients ask questions and best of all, get to savor great food.



TAKING OUR CLIENTS BEHIND THE LINE

Corporate Services locations in North America host Behind the Line, an interactive event that brings clients and teams together around a farmhouse table.



At each gathering, we host up to 16 guests, comprised of our clients and their guests. We bring this group "behind the line," as they work with our chefs and wait staff to prepare and serve a sophisticated dinner for themselves. The menu features seasonal dishes paired with wines for each course.



OUR CHEFS

What defines a great chef? Passion, experience, commitment and a Love of Food. Our chefs bring technical skills, creative flair and pure joy into our kitchens.

Pictured: Miami Watermelon Salad

INVENTIVE, BOLD & EXCITING:

TALENTED SODEXO CHEFS CRAFT UNFORGETTABLE EXPERIENCES

GEORGE CASTANEDA

Executive District Chef

US

Every day of the year, Sodexo chefs celebrate our tradition of excellence, finding the “ingredients” to build a rewarding culinary career. Chef George Castaneda’s talent and skills have taken him around the world as a competitor in culinary events. He’s the first-ever U.S. chef to win the Villeroy & Boch Culinary World Cup in Luxembourg, a feat he repeated two years later at the Culinary Olympics in Germany.

“Competitions not only help you become a better chef, but also a better person.”

Born in San Salvador, he found his calling during his final year in high school with an apprenticeship in hotel operations, when he instantly took an interest in the kitchen. Now a famous competition chef, he’s also won six international gold medals, including Best in the World in Germany and the silver trophy in Lyon, France. He’s been awarded several more medals and recognitions at the national and regional level in the U.S. since he started competing in 2002. Castaneda regularly participates in culinary events, including the International Catering Cup at the Bocuse D’Or and other important competitions in the Caribbean and South America.

“Competitions help me grow as a chef by forcing me out of my comfort zone, testing my culinary skills and improving my cooking techniques,” Castaneda says. There are days when Castaneda works 12 hours in his Sodexo role as an Executive District Chef, then starts training for an upcoming competition, experimenting with new recipes, ingredients and techniques. “You have to want to get up before everybody else, get in the kitchen, and stay late honing your skills.”



Pictured: Chef George Castaneda & Culinary Team



DENIS VORONIN

Corporate Chef

RUSSIA

Chef Denis Voronin is a third-generation culinarian, inspired by his grandfather who was a cook in the Kremlin canteen. He’s shared his talents with Sodexo for more than 15 years, starting at one small site and now overseeing accounts all across the central and western regions of Russia as a Corporate Chef. With more than 25,000 daily guests in manufacturing, business and remote sites, Voronin collaborates with local site chefs to tailor menus to the varied tastes and needs of guests, focusing on efficiencies, trends and seasonal cuisine.

“I’m a third-generation culinarian.”

He’s thrilled to share his passion for food with everyone he meets. As a Stop Hunger volunteer in his community, he leads interactive cooking classes for children in need. During these culinary workshops, the young chefs slice, mix, season, learn and enjoy the moment! Voronin says every class is full of creativity, competition, fun and excitement. “Each experience is one I’ll never forget,” he says.



EXCELLENCE AND EXPERTISE

SODEXO CHEFS DELIGHT CLIENTS AND GUESTS AROUND THE WORLD



ROSHAN PAULLY

Executive Chef

INDIA

Chef Roshan Paully is well-known to corporate clients in India for his remarkable experience with Indian and international cuisines. When 14 members of Adobe India's global team, including the CEO, visited India, Chef Paully and his team created an impressive menu of contemporary Indian cuisine, even featuring native edible flowers, for this prestigious urban food client. Chef Paully and colleague Chef Puneet led a team that also created and executed a unique fusion menu for 1,000 guests at IMI University's Annual Convocation, just 15 days after Sodexo won the contract for this client.

As National Executive Chef for Sodexo India, Chef Paully brings 12 years of work experience in food innovation and Michelin-starred restaurants to his position. In 2019, he toured Mexico with Sodexo's Global Chef, including Glaxo SmithKline, Pfizer and Coca Cola in Mexico City; Citibanamex in Metepec, Toluca; Banorte in Monterrey; and Newmont Goldcorp in Zacatecas, to showcase his impressive culinary expertise with dishes and delicacies from India.



BRENDAN DOUGHERTY

Executive Chef

US

Passionate about providing thoughtful and interesting food made from the best ingredients, Executive Chef Brendan Dougherty grew up on a rural 30-acre farm and deeply appreciates local and sustainable sourcing. With his background in fine French cuisine, he's served as a chef in diverse environments, from restaurants and inns to chef's table dinners and catering.

During his culinary training, Chef Dougherty spent two years in France cooking under Michelin-starred Chef Jean-Michel Bouvier at his Chambéry restaurant L'Essentiel and preparing private dinners for acclaimed expat Kate Hill of Kitchen at Camont in Gascony. One of his prized career highlights includes preparing the dinner for the James Beard House when they recognized his mentor Jean-Marie Lacroix, the famed chef in Philadelphia's restaurant and catering scene.

He approaches his work with excitement and an inquisitive nature, focused on writing unique menus and searching for new ways to display food. "My goal is to provide guests with a culinary experience they'll never forget," he says.



CLAUDIA ALVARADO

District Chef

US

Classically trained in French, international and Peruvian cuisines, Chef Claudia Alvarado brings creative flair, a passion for food and business acumen to Sodexo's culinary operations. She's shared her talents as a Certified Executive Chef in four- and five-star hotels and remote site camps in South America, delighting her guests with her adventurous, diverse palette. Her strong record of streamlining operations and her technical expertise have proved invaluable to Sodexo in setting up new accounts, labor scheduling, monitoring food costs and continuously improving quality of service.



RUBEM NASCIMENTO

Instructor Chef Northeast Region

BRAZIL

Chef Nascimento has been with Sodexo for five years, and is proud of the contributions he makes. He's responsible for 58 restaurants in Brazil, where he manages culinary and training. He was part of Northeast Region 1's development team for Chef Express, which emphasizes guest choice, quality food and beautiful presentation.





Athletes work hard, play hard and perform amazing feats—and Sodexo brings its A-game to support their efforts. From local venues to games on the world's stage, our culinary and hospitality expertise create medal-worthy events.

CULINARY EVENTS

Photography by Chef Aymeric Halbmeier



SODEXO FOR THE WIN!

COLLABORATION AND TEAMWORK ENSURE SUCCESS AT THE PAN AMERICAN GAMES



When feeding thousands of elite athletes, you need to be on your game. In July and August 2019, Sodexo was at the heart of a massive effort to support athletes and teams at the multisport Pan American and Parapan American Games held in Lima, Peru. It was the largest sporting event ever hosted by the country, and Sodexo demonstrated its capacity to meet the dietary needs of competitive athletes in our specially constructed dining facilities in the Pan American Village.

Being selected for this incredible event was such an honor. From the beginning of the process, we collaborated with a multidisciplinary team representing various countries of South America, Europe and Canada. The goal was to showcase Peruvian cuisine and adapt it to the needs of high-performance athletes. We implemented Sodexo's best practices, which were developed and refined over 40 years of delivering quality food service, to support the 55 days of the event.



THE PAN AMERICAN GAMES BY THE NUMBERS

6,212

ATHLETES AND OFFICIALS

24,000

MEALS SERVED AT PEAK HOURS

700,000

TOTAL MEALS FOR ATHLETES AND SUPPORT STAFF

1,875

VOLUNTEERS

3,000,000+

COMPOSTABLE PAPER ITEMS

40 DAYS

OF KITCHEN AND DINING ROOM CONSTRUCTION





Pictured: President of Peru Martín Vizcarra with members of the Sodexo Peru team

An event of this magnitude demonstrates Sodexo’s ability to plan and implement large-scale operations—and achieve a 96% satisfaction rate. With logistics and safety at the core of our operation, we standardized all processes in the food chain and adhered to strict and continuous quality standards with suppliers and product to assure traceability of ingredients. We met with 80 suppliers to align our efforts and researched products that provide efficiencies and savings to Operations. In addition, Sodexo instituted an environmental plan that included a waste reduction policy and an information campaign aimed at athletes, delegations and volunteers, who dined on biodegradable, compostable serveware.

“The operation that Sodexo designed and implemented is agile and unique. We have the know-how and experience to succeed.”

SERGIO VERGARA
Project Manager

From design to deployment, Sodexo maximized teamwork to deliver unprecedented services to our client, our athlete-guests and all of our collaborators—and we were ready for opening day. Our vision and courage, as well as our project management expertise, led the Sodexo team to victory at the Games!

Contributed by
PATRICK BOULLIER
CEO Sodexo LATAM Corporate Services
Supply and Logistics



PAN AMERICAN VIDEO
Learn more about the amazing effort to create dining facilities at the 2019 Pan American Games.

CREATING CULINARY EVENTS AT HARD ROCK STADIUM:

CHEF DAYANNY DELACRUZ AND CENTERPLATE

As the Executive Chef for Centerplate, Dayanny DelaCruz delights Miami Dolphin fans at Hard Rock Stadium with her delicious South Florida cuisine. Chef DelaCruz leads the effort to build out the service offering at the stadium with dishes meant to reflect South Florida tastes and flavor profiles. She's known as a creative, innovative culinary professional with strong attention to detail and a real passion for the latest food trends.



Pictured: Executive Chef Dayanny DelaCruz (second from the left) and Centerplate's team at Hard Rock Stadium.



Chef DelaCruz will be the Executive Chef for Super Bowl LIV at Hard Rock Stadium, which also hosts University of Miami football games, the Miami Open tennis tournament, international soccer matches, world-class concerts, corporate outings and more. Chef DelaCruz, Centerplate and stadium partners maintain an extensive menu for football games and other events throughout the year.

Born and raised in Nagua, a small town in the Dominican Republic, her grandmothers were a huge

influence in her career choice. After culinary school, Chef DelaCruz worked at a variety of top-tier sports and entertainment venues—from the U.S. Open Tennis Championships to the Kentucky Derby. She also served as Executive Sous Chef for the Miami Heat at American Airlines Arena, where she opened some of their most exclusive clubs, including The Flagship Lounge.



Pictured: Miami Open Cake Pops



Pictured: Miami Cubano Sausage

GROWING NEW IDEAS AT BLUE BEAR FARM

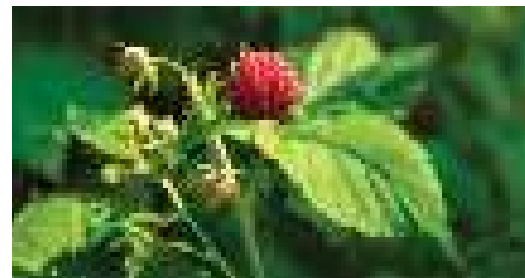
CENTERPLATE DELIVERS FARM-FRESH FOODS AT THE COLORADO CONVENTION CENTER

Just steps away from the kitchen at the Colorado Convention Center, bees buzz from herb to vegetable to hive while guests enjoy a late-afternoon garden party. Created by Centerplate and local partners, the bucolic oasis at Blue Bear Farm is part of Denver's integrated effort to bring community, local sourcing, and sustainability to life for residents and visitors.

A Centerplate client for more than 30 years, the Colorado Convention Center is an environmentally conscious community and has been recognized among the world's top venues for meetings and events. The Centerplate culinary team—led by Executive Chef Kayley Boyle—works with Convention Center leaders and city officials, as well as local business and nonprofit partners, to bring the vision of Blue Bear Farm to life.



Pictured Above: Centerplate Culinary Team at Blue Bear Farm



ALEX REYES

Director of Culinary Innovation, Centerplate

Chef Alex Reyes is tasked with crafting a culinary program for some of the busiest entertainment venues and convention centers in the country. His approach embodies many cultures and palates.

Most recently, he was the Executive Chef at the Javits Center and led the culinary team in the New York City Saks Fifth Avenue flagship store, including Café SFA. As the Brand Executive Chef, he oversaw design of the restaurant and kitchen, developed menus, and led the launch of the first restaurants in Chicago, Sarasota, Florida and San Juan, Puerto Rico.

Born in Barcelona and educated at Le Cordon Bleu, Chef Reyes trained at some of Washington, D.C.'s finest kitchens — Chez Francois, I Ricchi and Jaleo with José Andrés. He also worked as Chef de Cuisine at the Caucus Room, Sam & Harry's and served as Executive Chef at Harry's Tap Room. Chef Reyes was an early proponent of restaurant farm-to-table sourcing and maintains strong partnerships with farmers throughout the entire Northeast.

His culinary interest encompasses a broad range of cuisines and cooking styles, from Mediterranean to avant-garde. His rendition of "Calcotada," featuring tender grilled lamb, charred spring onion, romesco sauce and seasonal herb blossoms, and "Gazpacho" Andaluz water with smoked tuna, fermented cucumber and gordal olive jam was a hit at the 2017 Celebrity Chef event for the Citymeals on Wheels benefit, drawing positive reviews and contributing to the worthy cause.

With more than 5,000 square feet of growing space, Blue Bear Farm has been a catalyst for the urban farm movement. Annually, it yields a bumper crop of farm-fresh fruits, vegetables, herbs and honey from the onsite beehives. With a brand-new greenhouse in the works and a farm-to-table menu rolling out at the Limelight Supper Club, Centerplate's Blue Bear Farm is sprouting new ideas at its large-scale urban farm, as well as many new retail concepts at the convention center.



SODEXO HOSPITALITY GREETSS THE TOUR DE FRANCE

DELIVERING UNFORGETTABLE SPORTS MOMENTS
WITH BEST-IN-CLASS CUISINE

As the 2019 Tour de France kicked off, Sodexo France brought its energy and passion to the 106th edition of the world's most popular cycling event. Sodexo, official caterer for the Tour, was present at every stage of the competition, preparing and serving more than 3,500 offerings daily. Athletes and guests from around the world expected impeccable cuisine and hospitality during the Tour, and Sodexo made sure to create a world-class experience.



With the Tour's Grand Départ in Belgium, ten Belgium Sodexo chefs worked behind the scenes in the VIP villages, preparing and providing lunch for various support teams. To celebrate Belgium's chocolate heritage, Belgian Global Chef Steve Passchyn created an exclusive Tour de France chocolate dessert for the VIP villages. His dark chocolate mousse with an apricot heart center was served in a chocolate cup—a zero-waste dessert! Sodexo client and supplier Callebaut designed and displayed a Belgian chocolate bike at the VIP Village to pay tribute to cycling, celebrating the culinary memories made during the Tour.

SODEXO AND THE TOUR DE FRANCE BY THE NUMBERS

2,050

TONS OF EQUIPMENT AND
FOOD DELIVERED EACH YEAR

60

SODEXO EMPLOYEES SERVING THE
GREAT LOOP DAILY FOR 3 WEEKS

800

DAILY SNACKS

1,700

GUESTS SERVED DAILY AT
THE VILLAGE DEPARTURE

500

DAILY MEAL TRAYS

500

PEOPLE RECEIVED EACH
DAY IN 3 ARRIVAL BUSES



Sodexo is proud of the achievements of our talented, devoted chefs, and we love to celebrate their successes. We showcase those whose culinary knowledge and passion have been celebrated with awards and accolades.

REWARDS & RECOGNITION

Photography by Chef Aymeric Halbmeier

LES MEILLEURS OUVRIERS DE FRANCE

LENÔTRE CELEBRATES THREE “BEST CRAFTSMEN IN FRANCE”

LENÔTRE
PARIS

The designation Meilleur Ouvrier de France (MOF) is one of the most prestigious honors a French chef can receive, so it's a momentous achievement to count three new MOF chefs at Sodexo's Maison Lenôtre in Paris, one of the best-known culinary schools in the world.



Picture: Chef Jean-Christophe Jeanson

Jean-Christophe Jeanson, Loïc Antoine and Fabrice Gendrier join five other Lenôtre culinary professionals who have earned the distinction. They work under the direction of Guy Krenzer, a two-time Best Craftsman in France winner himself, who's earned the nickname “MOF guru.” With persuasion and kindness, Krenzer urges Lenôtre staff to enter the MOF competition to have their exceptional skills recognized, carrying on the legacy of founder Gaston Lenôtre.

Created in 1924, the MOF competition recognizes those with “high qualification in the exercise of a professional activity in craft, commercial, service, industrial or agricultural.” Held every three or four years, the MOF competition is extremely demanding, requiring months or years of preparation. The honor is so prestigious that fewer than 10,000 have won the right to call themselves the Best Craftsman in France. Once bestowed MOF honors, recipients must guide and inspire new generations toward excellence and innovation.

JEAN-CHRISTOPHE JEANSON

MOF in Pastry-Confectionery

Jean-Christophe has been a pillar of the Lenôtre staff for 15 years, as well as Guy Krenzer's deputy. Even though he saw a future as a cabinetmaker, his father's best friend Jean Lebreton, an accomplished pastry chef, helped him find his way to a pastry career. In his journey through several craft shops, he learned the values he carries with him today: respect, trust, sincerity.

With his conscientious and meticulous work, he joined caterer Raynier Marchetti in 1990 and shared his pastry talents for more than a decade. In 2003, he joined Lenôtre as assistant pastry chef, then pastry chef, which is the heart of the Maison's heritage; he now oversees 200 chefs. Curious by nature, he explores established flavors, aromas and textures, with a desire to create enticing, unforgettable desserts.



“Earning a Best Craftsman in France designation is an honor and a great recognition for me. With this title, I look forward to continue sharing the French focus on excellence and values dear to Maison Lenôtre.”

“I couldn't have become one of the Best Craftsmen in France without a team behind me. I owe special thanks to all the chefs of Maison Lenôtre.”



FABRICE GENDRIER

MOF in Delicatessen-Caterer

Fabrice Gendrier has been a devoted follower of Guy Krenzer for nearly two decades. He spent seven years at the Saint Clair caterer, then followed Krenzer to Lenôtre, where he's been a chef for 12 years. Gendrier is now the assistant to Fabrice Brunet, head of catering and another famous MOF. Inspired by his grandmother who was an excellent gourmet cook, Gendrier's talent and fine cuisine have impressed many over the years. Along with other chefs, they carry the legacy of an institution on their shoulders and consider it an honor to be a part of Lenôtre. Gendrier credits Lenôtre's rigorous standards for enabling him to meet the challenge of the MOF competition.

LOÏC ANTOINE

MOF in Cooking

Loïc Antoine joined Lenôtre at the age of 22, inspired by Guy Krenzer's legacy. With his background in the delicatessen field and his attention to detail, he was appointed deputy head of Lenôtre's deli division in 2016 and it became his second home. Now 33, he already has the title of Champion de France de Charcuterie (2015) and has just been named MOF.

“To become one of the Best Craftsmen in France is an unexpected achievement that I did not think was possible. Guy Krenzer was my driving force.”



CULINARY COMPETITION WINNERS

SWEDEN'S TEAM SODEXO PREPARES FOR THE CULINARY OLYMPICS

In early September, Sweden's "Team Sodexo School Restaurants" competed against six teams in the Swedish Championship for professional caterers. While the team was satisfied with their performance and received good audience feedback, a medal eluded them. However, the team is working on a big comeback - the 2020 Culinary Olympics in Stuttgart, Germany.

The February competition is one of the world's largest and most prestigious professional culinary competitions. Team Sodexo will compete against some of the world's leading chefs.

"We learned a lot in the Swedish Championship," says Chef Johan Grund. "We know what we need to improve. Everything is important, from what you write in the menu to how much is wasted."

In addition to Chef Grund, Team Sodexo includes chefs Alisha Mynders, Nevena Masic, Patrick Dunn and commis chef Niklas Pallgren. They're led by team captain Chef Michael Bäckman. The team will prepare 120 portions of finger foods, meat, fish, vegetarian and desserts, with a per serving food cost of no more than 5 Euro. The jury judges taste, preparation, technique, nutritional value, presentation and how well the team captures the competition's theme.

You can track the team's journey and performance in the competition by following Team Sodexo School Restaurants on Facebook and Instagram.



Pictured: Chef Paulo Chen

SODEXO'S CHINESE DELEGATION WINS BRONZE

At the 45th Worldskills Competition

Paulo Chen, Head of Food Platform Greater China, demonstrated his extensive culinary and management expertise as he led the Chinese delegation to win the bronze medal at the 45th Worldskills Competition in Kazan. The team award is proof of Sodexo's ability to contribute to winning new business by supporting clients with diverse culinary needs, and also demonstrates Sodexo's industry leadership.

Chef Chen received training in western cuisine in the US at the Culinary Institute in Napa Valley and was the chef of western restaurants in several five-star hotels. In addition to his 20 years of experience in Chinese and western cuisines, Paulo also specializes in French, Italian and American cooking.



Photography by Per Erik Berglund



HEROIC EVENTS

Our chefs' compassion is on display every day of the year. Whether it's teaching, sharing, inspiring, giving or contributing, these acts of kindness are at the heart of improving the Quality of Life for our guests, clients and colleagues.

Pictured: Feta cheese, pumpernickel crumble and compressed tomatillo, mustard sprout

Photography by Chef Aymeric Halbmeier

IMPROVING OUR COMMUNITIES

CULINARY LEADERSHIP:

Why Cooking Matters

One of our greatest duties as Chefs is to teach; paying forward our knowledge.

In 2017, joined by Chefs from the ProMedica Health System, I began supporting "Cooking Matters," a national venture to help socially and economically challenged individuals learn basic cooking skills along with healthy alternatives to everyday dinner options. The goal is to get more people cooking from scratch. For me, this program was an opportunity to pay forward my ability to cook at home from a health and budget standpoint and teach the next generation.

"I love teaching these classes. At the beginning, people are often nervous, defensive, or excited. At the end, we all leave as friends, laughing and with a hug."

Each class goes through the same curriculum, with six weeks of two-hour classes. After each class, the students receive a bag of groceries and the recipe to practice at home by cooking for their family. The students learn about nutrition, cooking techniques and budgeting, and graduate with a recipe book and certificate.



With the help from our ProMedica dietitian liaison and a number of community and Nutrition Services members, we've taught the Cooking Matters curriculum to more than 750 individuals.

I love teaching these classes. At the beginning, people are often nervous, defensive, or excited. At the end, we all leave as friends, laughing and with a hug. Empowering these individuals to step outside of their comfort zone has been amazing. We have taught a diverse group of students, and the energy from each class is always so different. Our students have included teens with autism, 6th graders, mothers living in homeless shelters and many more. My personal favorite was a group of young adults with Down's syndrome. They brightened our winter evenings with their infectious energy. It's hard to say who got more out of this course.

This class has been so rewarding - paying it forward and contributing to the community - while sharing a skill I love.



Contributed by
HANNAH ROBERTSON
 Executive Chef
 ProMedica Toledo Hospital
 NORAM



PARTNERSHIPS FOR THE GREATER GOOD

Sodexo's Artisan Restaurant Collection Offers a Hand-Up

With each one, teach one inspiration, chefs at Sodexo's boutique foodservice restaurant offer — called Artisan Restaurant Collection — are helping chef entrepreneurs grow their businesses. Artisan was imagined and developed in California to address a market need for local, sustainable, chef-driven farm-to-fork food. Sodexo's LinkedIn San Francisco client introduced Artisan chefs and managers to La Cocina, a nonprofit working to assist low-income food entrepreneurs in forming and growing their businesses.

Artisan chefs and managers offer pro bono business support to La Cocina and purchase catering for their pop-up program at LinkedIn SF, as well as items from La Cocina's store for corporate gifts. Demonstrating the positive impact of the partnership, the onsite LinkedIn SF team held a book-signing event to promote La Cocina's new cookbook. Once the program was up and running at LinkedIn SF, the catering pop-up program was expanded to other business units in Northern California, including Broadcom, PayPal, SF Federal Reserve Bank and Varian. It's awe-inspiring to see how Sodexo partnerships develop, grow and impact communities in such positive ways.



Pictured: Chef John Selick (third from the left) with the Cleveland Team.

CHEF JOHN SELICK

Autism Speaks

Chef John Selick, CEC, CCA, AAC is the Senior Culinary Manager for University Hospitals in Cleveland, Ohio and avid supporter of Autism Speaks. After his son was diagnosed with autism at the age of two, he became involved with local events to help support the mission and families affected by autism spectrum disorder. Soon he was involved on a national level and was invited to be a guest chef at the Autism Speaks to Wall Street Celebrity Chef Gala. The event helps fund vital research, free resources and services that meet the diverse needs of people with autism at every stage of life.

This past year, Chef Selick was once again amongst a group of acclaimed and accomplished chefs from around the country who were invited to cook at the Cipriani Wall Street. Chef Selick asked a few of his friends — who are also notable Cleveland area chefs — to join him at the event. The Cleveland Team welcomed 500 guests to the VIP hors d'oeuvres party and main event. The team, with fifty other chefs from around the country, designed a four-course menu prepared tableside for tables of ten. The 2019 event featured chefs that have amassed a total of over 16 Michelin stars and dozens of James Beard Awards.



STOP HUNGER BRAZIL

Food Consultant Plinio Viana has been with Sodexo for six years. Every year his location in Brazil invites guests to a meal with flavors from home, and collect donations for Stop Hunger. Chef Viana and his team lead and coordinate the mobilization effort for this large project, and find it rewarding to be able to help so many people in Brazil.

SODEXO INDIA

Stopping Hunger in the Himalayas

In the far north of Himalayas—a low temperature, high altitude region—it is nearly impossible to serve fresh vegetables and offer healthy and balanced meals in the winter. That is why Sodexo's Stop Hunger contributes to the nutrition of more than 1,000 students in eight boarding schools by funding the GoodPlanet Foundation's Bioclimatic Solar Greenhouse Program.

The program is building improved greenhouses facilities in the region's schools and hostels so that vegetables can be grown, allowing for self-sufficiency in cold seasons. Growing these vegetables will also bring a cost savings that will enable general food supply improvement and increase the nutritional balance of the meals served.

Six Sodexo experts, specializing in culinary, food safety and hygiene, have visited the region over a two-year period. Chef Rajesh Sudaramurthy and Chef Navin Khadilkar conducted the Culinary Workshop, teaching how to cut vegetables and share cooking tips and recipes.



CHEFS WHO GIVE

Our Passion for Food Benefits Communities

Sharing a Love of Food with local organizations and residents is second nature to the chefs in Sodexo's Culinary Innovation Center. For almost a decade, our chefs have brought their talents to the gala dinner for ASHA for Women, a support group for South Asian women overcoming domestic violence. With assistance from local Sodexo chefs and Sodexo's Office of Diversity, our chefs plan and prepare a dinner for 200 donors annually. For the past two years, CIC chefs have also prepared meals for a local women's shelter in Gaithersburg.

A three-year partnership with students at Clarksburg High School benefits Sodexo Foundation's Stop Hunger initiative. In exchange for Sodexo chefs preparing meals for the local drama team's writing and awards night—called The Cappies, the drama team donates their evening's food budget to Stop Hunger.

In addition, CIC chefs offer cooking classes during Sodexo's Servathon, with proceeds benefiting the Manna Food Center. Chefs use their talents to increase participation in Sodexo's Benefit Health Fair by preparing and offering delicious healthy snacks to enthusiastic fairgoers.



Sodexo's culinary talent is celebrated worldwide through the Global Chef program. Our touring Global Chefs share authentic cuisines from their home countries to delight and inform Sodexo guests with deliciously unique dining experiences.

GLOBAL CHEF

GREAT FOOD SHARES A COMMON LANGUAGE IN SODEXO'S POPULAR GLOBAL CHEF PROGRAM

Throughout 2019, Sodexo NORAM welcomed 22 Global Chefs and three translators from our partnering countries around the world, who toured 170 Sodexo locations in seven segments. We've formed international partnerships with Australia, Belgium, Brazil, Chile, China, France, Germany, Poland and the Netherlands to provide an opportunity for Sodexo's top chefs to share their native dishes with our clients, guests and chefs.

GLOBAL CHEF BY THE NUMBERS

54 CHEFS PARTICIPATED IN 2019

14 COUNTRIES PARTICIPATED

350 CLIENT SITES VISITED

2,550 RECIPES SHARED AND SERVED



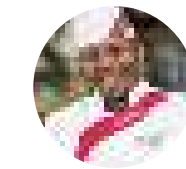
NORAM also had the great pleasure of sending three chefs beyond our shores to share their Love of Food. In March, Germany welcomed Chef Ed Costa of Hawaii and Chef Aymeric Halbmeier of Montréal, Québec, while France hosted Chef Haleesha Weerasinghe of Toronto, Ontario in November.

This highly regarded program requires an enormous amount of time, planning and dedication, and we are grateful to have a skilled team that handles thousands of details to plan these remarkable culinary tours. We are equally grateful to have operators who truly embrace the program, execute high-level events, and welcome our international family to North America with open arms and an appetite for their authentic food and culture.

Contributed by
DESMOND FANNIN
Global Chef Program Lead
NORAM



GLOBAL CHEF TEAM



DESMOND FANNIN
Global Chef Program Lead, NORAM



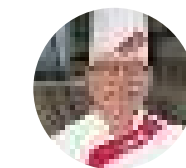
JOAQUIN SUAREZ
Global Chef Program Lead, Global



DAVID WILLARD
Program Sponsor, NORAM



LYNNE BANZHOFF
Logistics Coordinator, NORAM



JOSEPH ZAHNER
Program Support, NORAM



RICHARD DUCHARME
Program Support, NORAM



GLOBAL CHEF VIDEO
See what it's like to be a Global Chef!

GLOBAL CHEF (CONT.)



MICHAŁ FABISZEWSKI

Poland

“Global Chef is a fantastic adventure—where you can meet culinary talents from the whole world and share your knowledge and recipes with others,” says Polish Chef Michał Fabiszewski, who toured the US in 2019. During his tour, he had an opportunity to lead a team and learned many new kitchen organization and delivery techniques. “I’m ready to implement new procedures, solve problems, increase work safety and make serving easier—based on what I learned from other chefs and Sodexo employees,” he says. “I was happy and proud to represent my country and its cuisine.”



LIONEL VANDOMME

France

“I’m completely impressed by the commitment Sodexo makes to its clients and guests,” says French Chef Lionel Vandomme. A 21-year Sodexo employee, he says it was a great honor to be selected for a sixth Global Chef tour because it always reinforces Sodexo’s global vision and investment in its teams. He was especially moved by his visit to a children’s hospital in Toronto, where he saw a sparkle in the eyes of children who tasted his recipes. Vandomme says he learned a life lesson there, realizing how important it is to share good food with others.



JURANEE CHANSOMCHIT

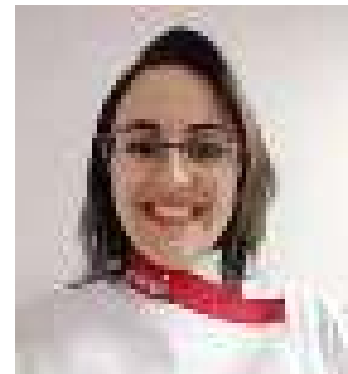
Thailand

Chef “Sandy” Juranee Chansomchit journeyed from Thailand to the continent of Australia to participate in a Global Chef tour. Sandy is an expert in authentic Thai flavors with more than 15 years of experience in the kitchen, and she was thrilled to meet so many welcoming Sodexo employees and appreciative guests. Currently Executive Chef for Sodexo Catering at the United Nations in Bangkok, she was proud to bring her talents and love of Thailand’s cuisine to Sodexo’s Global Chef program.



JURANEE CHANSOMCHIT’S VIDEO

Watch Chef “Sandy” Juranee Chansomchit’s Global Chef experience.



JESSICA BUENO

Brazil

“My Global Chef experience was simply amazing,” says Brazilian Chef Jessica Bueno of her Fall 2019 tour of the US. She says she discovered that cooking is a universal language. “I selected the dishes I featured with great care, using my own family’s food memories to create a menu from the heart—and that was exactly what I was able to convey through my dishes,” says Bueno. As she toured six states and visited universities, businesses and healthcare locations, she was impressed with Sodexo’s commitment to its employees and guests. “As a multinational company, Sodexo definitely has a vision for the future.”



CARLA VAN DE SANDEN

The Netherlands

“I really enjoy cooking and feeding people,” says Chef Carla van de Sanden, who currently works for Sodexo in Middelburg, the Netherlands and toured the US in Spring 2019 for Global Chef. She loved creating plant-forward cuisine to share with guests during her tour. “I was happy to see so much enthusiasm for my vegetarian cuisine.” Saying Global Chef was the biggest adventure of her life (so far!), she’s found new friends halfway across the globe—and enjoys the sense of “family” every time she sees the Sodexo logo.



STEVEN LAYBOURN

Australia

Chef Steven Laybourn traveled from Australia to the US to participate in his 2019 Global Chef tour, saying it was the highlight of his career. At the University of Idaho, he had a remarkable experience working in the kitchen with a young man with special needs. With a cooking demonstration scheduled that evening for the university president and dignitaries, Laybourn asked his “protégé” to come along and help, and they practiced all day making lemon myrtle risotto. “At the function, he nailed it,” says Laybourn. “I’ll never forget the smile on his face and the hug he gave me at the end.”



KAMARUL MOHAMMAD

Malaysia

Chef Kamarul Mohammad holds a degree in gastronomy with certification in culinary arts and has more than 25 years of experience. Kamarul belongs to the Malayan Association of Chefs and has been recognized with great awards such as the cover of Culinary Malaysia in 2007, 2009 and 2011, and the Malaysian Food Competition in 2013 and 2014. He joined Sodexo in 2014, having previously worked in prominent institutions including the Renaissance hotel chain, Shangri-La, Sign Force, MKLand Group, Berjaya Group, Uda Holding and IRIS.



ED COSTA

United States

Chef Ed Costa is a Global Chef veteran, having hosted five traveling Global Chefs at the University of Hawaii in Manoa over the years. In 2019, he kicked off his own chef tour to Germany, where he was impressed with the spirit of teamwork he witnessed in Sodexo kitchens. He says he found the German work ethic and enthusiasm very motivational. “Working abroad and experiencing another culture through the Global Chef program really drove home why Sodexo emphasizes multiculturalism and the value it adds to our workplaces,” says Costa.



CELEBRITY CHEFS

Every recipe has a story behind its creation. Each year, talented celebrity chefs share their background, culture and culinary success in the dishes they offer to our guests, showing that their Love of Food matches ours.

Pictured: Roasted Beets, Pear, Orange and Goat Cheese Salad

Photography by Dero Sanford

CELEBRITY CHEFS

The aromas, tastes and stories that emerge from a chef's kitchen allow our guests to enjoy remarkable cuisines. To celebrate this shared Love of Food, Sodexo partners with celebrity chefs who offer their talents and recipes to inspire us in our own kitchens.

CHEF RICHARD SANDOVAL

In 2019, Celebrity Chef Richard Sandoval shared his legendary cuisine and heritage recipes in our Love of Food promotional series, delighting Sodexo NORAM guests with dishes like Shrimp and Chorizo Almbre Skewers and Chicken Fricassee with Mexican Rice and Fried Plantains. Sandoval grew up in Mexico City and developed a deep understanding of the flavors of his homeland. He joined his grandmother in the kitchen and around her large table, where she taught him to respect authentic ingredients and create the vibrant flavors that turned family dinners into celebrated events.

After playing the tennis circuit in Europe, he had such a passion for food that he enrolled in the Culinary Institute of America to be a chef. Decades later, Sandoval has created more than 45 restaurants across the globe and developed menus for first-class airlines and the world's leading hotels. He serves as a culinary consultant and oversees menu development, often combining authentic Latin ingredients with international flavors, such as modern and coastal Mexican and Latin-Asian cuisines.

Sandoval is intrigued by the different ingredients and cooking techniques he experiences in his travels. "I meet people from all walks of life and culture, and their influences can be found in many of my signature dishes," he says. His made-from-scratch approach and passion for celebrating Latin cuisine brings an unparalleled culinary experience to guests in our cafés.



CHICKEN FRICASSEE WITH MEXICAN RICE AND FRIED PLANTAINS

Check out Chef Sandoval's recipe today.

CHEF AJAY CHOPRA

Chef Ajay Chopra is quirky, fun-loving and larger than life. With his conviction and diligence, he's become one of the most celebrated chefs in the Indian television and food industry. An acclaimed culinarian, his love and passion for food has seen him grow as a modern Indian chef.

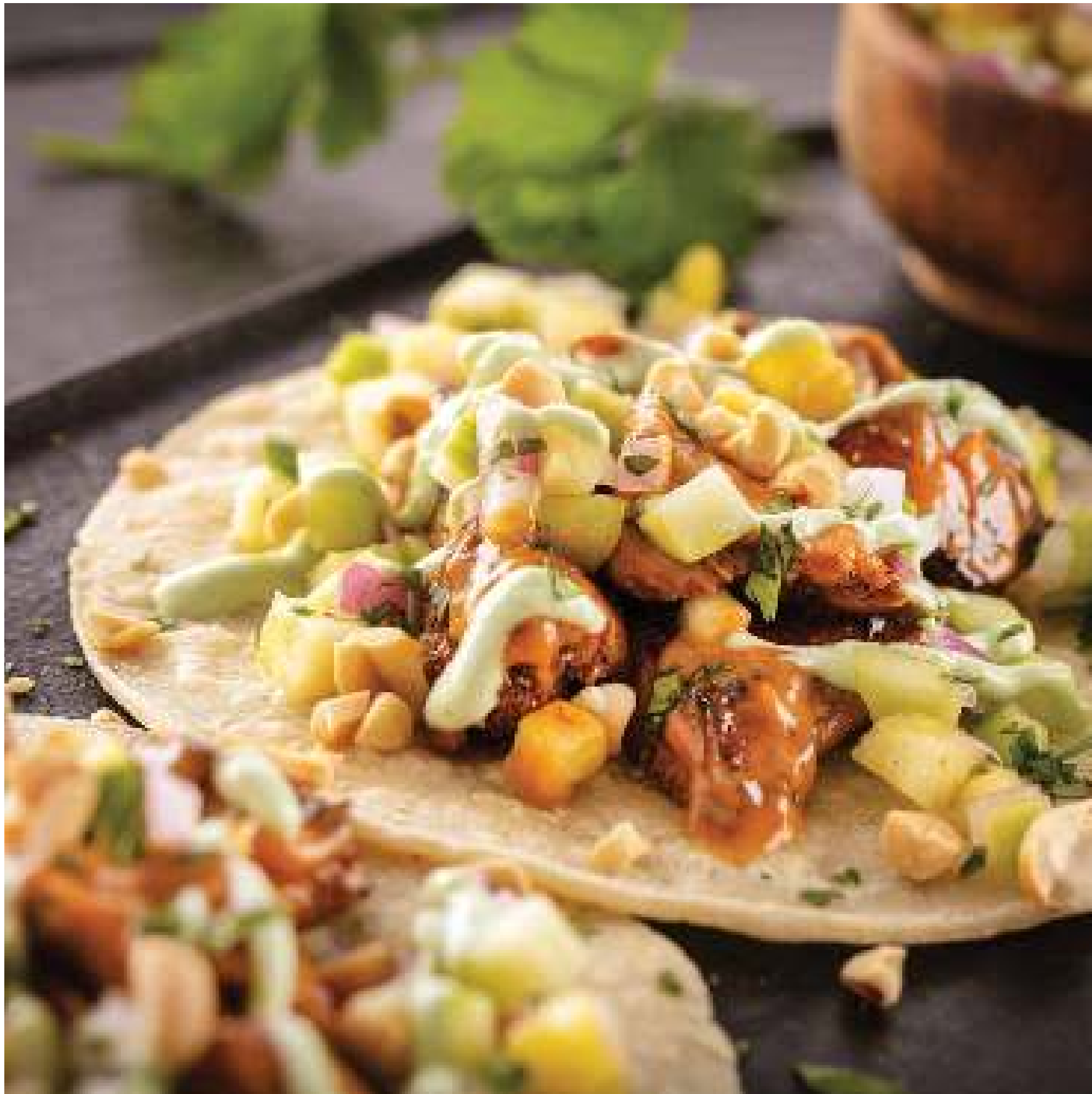
Chef Chopra is known for introducing new fusion cuisine in the menu. He has worked as an executive chef with some of the biggest hotel brands. Now a "Chefprenuer," he's taken his passion for cooking to the next level with associations in the corporate, e-commerce and the restaurant space.



CHEF MICHAEL SMITH

Chef Michael Smith, one of Canada's best-known chefs, is a passionate advocate for simple, sustainable home cooking and an inspiration for families creating their own healthy food lifestyle. He's the host of numerous cooking shows seen on Food Network Canada and in more than 100 other countries.

Michael is a member of the Order of Canada, Prince Edward Island's food ambassador; a best-selling cookbook author, innkeeper, educator, professional chef and home cook. His ten cookbooks have all been best sellers and he regularly travels the globe, hosting special culinary events.



Pictured: Chicken Satay Street Tacos

IN CONCLUSION

Thank you for taking the time to learn about the passionate and dedicated people behind the meals we serve and the experiences we create.

Our chefs love fantastic food, and their passion is growing the Love of Food with every guest experience. They're dedicated to the health and wellness of our guests, our teams and the communities where we work and live.

They listen and learn from our guests, teams, chefs and clients. They seek innovation and embrace change.

They're dedicated to working with the best ingredients and sustainably using the planet's resources.

Sodexo's chefs do so much for our guests. In every dish they create, they incorporate their background and culture, their care for communities and the environment, and the confidence of their culinary training.

Our chefs are the ambassadors for Sodexo's Love of Food.



LOVE
of
FOOD



#SodexoLoveOfFood