

LOVE *of* FOOD





Cooking is like love. It should be entered into with abandon or not at all.

— *Harriet Van Horne,*
Writer and Television/Film Critic



LOVE *of* FOOD



JOHN WRIGHT
*Senior Vice President
Global Food*

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” and the key principles behind our work are fantastic food, culinary excellence, our team of chefs and innovation.

To us, innovation means welcoming change, challenging the status quo and adapting to the needs of our guests. We’ve taken a look at our entire approach to food and devised our Food Strategy Menu Program – refining, enhancing and updating to best reflect the desires our guests have communicated. We’re bringing ingredients to the table that are locally sourced and community driven, and those that support our agenda to raise food standards in our business.

Our number one responsibility is making sure everything we serve is fantastic. When we achieve that level of satisfaction – not forgetting that we serve as many as 75 million meals a day – we have a tremendous impact on people, the environment, and our global footprint.

We are incredibly lucky at Sodexo to have passionate chefs all over the world, who celebrate fresh, simple, bold flavors and ingredients. Wowing our guests and teams is one of the greatest moments for us. We take pride in how we impact Quality of Life for our guests and colleagues, through great healthy food, wonderful culinary experiences and training for our team members across the globe.

Many participate in a program called Global Chef, an international program where our top chefs travel to other countries to share their native cuisine with our on-site teams, clients and guests. These authentic culinary experiences truly bring their passion and Sodexo’s Love of Food to all corners of the world.

We want to share how we’ve shown our Love for Food over the last year. And I sincerely hope to see you at one of our many tables soon. We would be delighted to serve you!

Warm Regards,
John

A CHEF'S STORY



MAYTE CABELLO
Culinary Director
Corporate Services, Mediterranean

I have been in the culinary profession for nearly 20 years. Early in my career, I worked in kitchens throughout Spain and as a chef in a London restaurant, greatly increasing my skills and knowledge of food. As a chef in different companies, I coordinated and oversaw all aspects of meal service including preparation, production and presentation.

I love to travel and sample different cuisines. In 2015, I joined Sodexo as a head chef. I'm currently head of production for Santander, where I serve more than 4,700 meals daily.

I had the amazing opportunity to represent Sodexo Iberia as a Global Chef in the United States and in London at the Quality of Life Conference, where more than 50 speakers met to imagine future quality-of-life initiatives.



CHRIS FOLLARI
Culinary Director
Corporate Services, NorAm

Sodexo USA has had an exciting autumn 2017 in the New York Metro area. We opened two new cafés – Unilever North America (Englewood Cliffs, NJ) and at Weil, Gotshal & Manges law firm (Manhattan). Our guests experienced newly renovated cafés and new food concepts that keep up with the ever-changing trends in NYC.

We've introduced popular dishes from Taqueria with perfectly roasted pork for tacos al pastor, handmade corn tortillas and a range of fresh salsas. Tartine presents beautiful open-faced sandwiches made from toasted artisan breads and assorted toppings.

Special thanks to chefs Kevin Arbuckle, David Morales, Sebastian Rivera and Brandon Collins for all the work to bring this to life!





OUR GLOBAL APPROACH TO SUSTAINABLE DIETS



LLOYD MANN
Global Culinary Director
Global Food

Sodexo has been collaborating with our global sustainability partners to create criteria that align with a growing consumer demand for healthier meal options that taste great and are responsibly sourced.

The meals are based on the insight that by increasing the volume of plant-based ingredients – fruits, vegetables, pulses and whole grains – dishes can be made healthier and better for the environment by reducing greenhouse gas emissions and by using food that is in season where possible.

Sodexo has successfully piloted meals in the UK and will begin a phased implementation across our global business in 2018 and 2019.

Our aim at Sodexo is to improve our customers’ quality of life by promoting a more healthy and sustainable diet – helping consumers eat more vegetables, beans and other legumes and whole grains thereby lowering carbon emissions while delivering great tasting, healthier dishes.



Plant-forward meals are made up of at least 2/3 plant-based ingredients fruits, vegetables, whole grains, beans, other legumes, soy foods, nuts, seeds, plant oils, herbs and spices.

Plant-based meals are made up of 100% plant-based ingredients fruits, vegetables, whole grains, beans, other legumes, soy foods, nuts, seeds, plant oils, herbs and spices.

KEEPING AHEAD OF THE COMPETITION

The rise of plant-based and vegan food – a new age culinary phenomenon.

Veganism and plant-based food has come a long way since 25 people came together in 1944 to decide upon the term and create the Vegan Society. The group was led by woodwork teacher Donald Watson, who created the “Vegan News” newsletter to spread word of the movement. Watson created each edition by hand, limiting subscribers to 500 people as this was the biggest number he could accommodate. Fast forward to today where vegan bloggers on Instagram, Twitter and YouTube are reaching millions globally. Combine this with the increased availability of vegan foods, celebrity endorsements and vegan events and you’ll see why more and more people are engaging with and converting to a plant-based diet.

OUR COMMITMENTS

- 1 At Sodexo, we will produce amazing, nutritious food that is good for health and wellbeing by minimizing sugar, salt and saturated fat and serving more whole grains, vegetables and pulses.
- 2 We will monitor the impact of sustainable menus to demonstrate our contribution to Sodexo’s health and wellness commitments and carbon reduction target and key indicators for a sustainable diet in conjunction with our sustainability partners globally.
- 3 Our aim is to increase the number of plant-forward and plant-based menu options in all menus using culinary teams in segments to help support and create new menu options
- 4 We will work with our sustainability partners globally to create recipes and menus that fit with Sodexo’s health and wellness commitments.





TOM ALLEN
Food Development Director
Schools & Universities, UK & Ireland

Food production and distribution, including growing crops and raising livestock, manufacturing fertilizer, and storing, transporting and refrigerating food and land use change, are responsible for between a fifth and a third of global emissions. This means Sodexo is smart to tackle the food on the plate as it will also help its efforts to achieve its goal of a 34% reduction in carbon emissions.

The Green & Lean range has strict criteria. Two thirds of the plate should be made up of vegetables, pulses and grains. Meat must be responsibly sourced and should make up no more than a third of the plate – a sensible premise when meat packs a weighty carbon punch. Seasonal fruits and vegetables are favored as well as whole grains, sugar and salt are added sparingly, and waste is minimized. And all of this must be achieved at no extra cost. Results from a pilot have been positive and Green & Lean has been credited with helping to drive a shift towards sustainable meals across food service.

The great thing is that Green & Lean meals are also healthier, thus helping to tackle another of society's great challenges – the obesity epidemic. Students and clients are embracing the ranges with gusto showing that it is possible to achieve that marvelous alchemy of marrying health, sustainability and customer satisfaction.

SOME CHALLENGES

Green & Lean developed out of a collaboration between the corporate responsibility function at Sodexo UK & Ireland. Now, four years on, we are integrating the learning from our work to date to inform our food development work globally. It's been wonderful to see this move from a small pilot into something that is influencing the way we feed people across the world.



MICHAEL ZACHAR
Executive Chef
Corporate Services, APAC



Are you a “reducetarian”? Sodexo chef explains the next big food trend.

Chef Michael Zachar thinks a lot about the past, present and future of food. One big trend he is witnessing first hand is people are cutting back on eating animal products without necessarily going full vegan or vegetarian. Michael says the current trend is known as a “reducetarian” way of cooking and eating. It's about eating less meat, dairy and eggs without forgoing the quality of life that comes from having the odd rasher of brunch-time bacon.

As the trend has grown in recent years, Michael has been researching reducetarian approaches. For some, it means having meat-free days each week; for others, it's about replacing animal ingredients in recipes with healthier (and often cheaper) plant-based alternatives. Michael has been cooking with Sodexo for a year at Haileybury School in Brighton. He says that the attitudes of his young consumers have convinced him that this trend will continue into the future.

“Kids today ask questions about their food, about how it's made and what's in it,” Michael says. “More and more kids are aware of the damage that bad eating can do to our own bodies and the environment. This next generation genuinely doesn't want to eat hot dogs and dim dims – they actually want salads, focaccias and spinach and feta pies.” As more kids report gluten and lactose intolerances, Michael believes the ultimate endpoint of the trend could be when vegan, gluten-free and dairy-free food becomes the norm – and those who perhaps want some meat or cheese in the dish can request it as an add-on.

Being a chef, Michael enjoys revising the site's recipes to test if the great taste can be retained with fewer animal products used. One of the chef's easiest tricks is to use only seasonal produce. “Produce that is in season tastes way better and you can really make it shine,” Michael says. “So when you get really nice pumpkin in season, you don't need a kilo of butter in the purée to make it taste great!”

Michael is excited about Sodexo's potential to be ahead of the curve in meeting the demands of consumers (and therefore clients). One of his first reducetarian initiatives is being launched at Haileybury next year: a gluten-free and dairy-free smoothie bowl made from coconut yogurt instead of regular yogurt while also better utilizing leftover fresh and frozen fruit that otherwise might be wasted.

“Among the Sodexo team, there's a lot of excitement about what we can do,” he says. “We talk a lot about our ideas, test recipes, take pictures, devise menus, discuss options with the supply chain team and can then make a pitch to the client. It's a process, but in the end we're making cost savings at the same time as improving health and satisfaction – and doing the right thing for the world.”



What I'll do, I'll try to make something vegan and gluten free as a challenge,” he says. “If I can make a healthy alternative that tastes as good as the unhealthy version, then the choice becomes easy. So you've got to create the right recipes for meals that people will still enjoy.

FOOD TRENDS



Health is one of the top priorities for consumers with 62% of global consumers often or always influenced by how products impact their health and wellbeing when choosing food products.¹ Consumers often meet their health and wellness needs through clean living, food swapping and permissible indulgence.

More and more consumers are adapting a clean-living, minimalist lifestyle. Generally ages 20-29 hold strong beliefs, are less tolerant and are more skeptical. They often say “no” to items that do not fit their ideals which may include alcohol, unhealthy habits, animal-based products and unmeasured or uninformed spending.

To achieve their health and wellness goals, consumers are focusing on better-for-you ingredients and creating swapping opportunities in their food such as substituting simple carbohydrates for whole grains.

Seeking routine relief from stress, consumers are changing their definition of permissible indulgence from the rare feast to habitual better-for-you treats. Mintel research reveals that 52% of Thai, 45% of Australian, and 43% of Indonesian adult metropolitan consumers say managing or releasing stress properly is an important factor for a healthy lifestyle. Similarly, 41% of UK snacking consumers feel that unhealthy snacks such as those high in sugar or salt are fine as part of a balanced diet.

1. GlobalData, Opportunities in Food Swaps, September 2017



Many consumers choose to limit their consumption of traditional animal-protein sources such as dairy products and red meats. Globally, 2% are vegan and 5% vegetarian*, and the numbers are growing steadily. In the US, consumers who identify as vegan jumped from 1% in 2014 to 6% in 2017*. Also of particular significance is that 60% of global consumers are trying to limit or avoid processed meat.

Pulses – plant-based protein sources such as beans, lentils and chickpeas – are cost-effective meal alternatives. This certainly comes into play when considering protein swaps. Our younger consumers (ages 18-24) are much more price driven than other groups, and are willing to compromise on experience if it means they can save money.

Given these factors, it’s clear that our consumers seek creative meatless imitations including healthy twists on familiar dishes or the incorporation of tasty sauces.

*Source data - GlobalData, Opportunities in Food Swaps, September 2017



Transparency about food – in ingredients and sourcing – is a top concern for global consumers. They look to brands and companies they trust for clarity and honesty about health and wellness and food safety.

Mintel research data shows the industry has room for improvement:

- One in five Canadian adults trust the health claims on food and/or beverage packaging.
- 45% of Chinese grocery buyers aged 20-49 rank food safety as a top three concern when choosing a specific supermarket, hypermarket or online retailer.
- 65% of Thai, 64% of Australian and 61% of Indonesian adults in major metropolitan areas feel cheated when a company is not clear about the high sugar content of its products.



Extra work hours, long commutes, family responsibilities and social activities all tug at our consumers’ lives. They feel “time poor” in trying to achieve everything they need and want to do.

As a solution, they demand time-saving tools and accessible communication channels to help them do this. Part of the demand is for easy-to-consume products that suit their on-the-go lifestyle.

We know that men tend to feel greater levels of time scarcity and demand more on-the-go products as a result. Young adults, particularly those 18-25, place extra value in products that meet the needs of their hectic lifestyles compared to other consumer age groups.

Food is more than just flavor – the sound, feel and satisfaction provided by a food’s texture is becoming more important to consumers. Europe has the largest share of global food and drink launches with descriptions of texture since January 2016 according to Mintel. 37% of Spanish, 36% of Polish, 26% of French and 22% of German and Italian consumers are open to trying food and drink with unusual textures. Meanwhile, a quarter of UK consumers would be interested in carbonated soft drinks with added texture such as pulp.

FOOD TRENDS



KEVIN CECILIO
Senior Director, Culinary Innovations
Service Operations, NorAm

SODEXO CHEFS SAY PLANT-FORWARD AND FERMENTED FOODS WILL BE ON THE MENU

Rainbow bagels, unicorn food and milkshakes as big as a person's head are so yesterday. What will be on plates in 2018? Culinary leaders at Sodexo, the leader in Quality of Life Services, have named their food trends for the year. Kevin believes these five trends will be on the table.



SUSTAINABILITY

Beyond standard recycling, people will focus on reducing food waste by eating parts of foods that have been previously discarded. These include pickled watermelon rinds, beet green chimichurri and vegetable slaw using broccoli stalks.

PLANT-FORWARD EATING

Cecilio expects diners to eat more plants and grains. While dishes may have small amounts of animal proteins and dairy, the vegetables are the true star. This is different from vegetarian or vegan dishes. These meals show that vegetables are no longer just sides. Chefs are also using these ingredients in unusual ways such as matcha (made from green tea leaves) glazed doughnuts.

FERMENTED FOODS

Fermented foods have been known for their health benefits and contain probiotics and enzymes that are important for digestion. Now they are finding their way onto the tables of foodies everywhere. Whether it's kefir, kombucha tea, miso, sauerkraut or even pickles, fermented foods are a healthy and delicious trend that will take hold.

NON-GRAIN SUSTAINABLE PROTEINS

Agriculture can take its toll on the environment so some are turning to non-grain sustainable proteins that are both good for the body and the environment. Cricket powder and algae are just two examples of this trend that could see big gains in popularity.

INTERNATIONAL CUISINE FROM ISRAEL, MOROCCO AND THE PHILIPPINES

Cuisine from Israel, Morocco and the Philippines lead this year's trends list. The food of these three countries range from the Spanish and Asian influences in Filipino cooking to the bouquet of spices that make up the flavors of Moroccan dishes to the fusion of native Israeli ingredients with the dishes brought to the country by immigrants fleeing Eastern Europe after World War II.

THE ART OF FOOD - PLANT BASED EATING

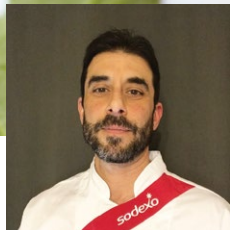


SODEXO - AT THE FOREFRONT OF CONSUMER DEMANDS

As the latest global food trend, plant-based dining is being taken very seriously by Sodexo chefs around the world who are embracing the fact that consumers are focusing on eating food that is lighter, healthier and better for their bodies as well as having less impact on resources.

Once upon a time, the word vegan was a bit of a culinary joke associated with nut roast and lentil curry. But now, vegan is one of the most appealing food trends and, importantly, it is also becoming delicious as we create new recipes designed to showcase vegetables as the "hero" of our dishes.

USA FOOD TRENDS

**DAVID SCHNEIDER**

Area Executive Chef
Universities, NorAm

How has globalization changed the way people see food and the way chefs act and interact?

I believe with the trend of globalization, people's perception of food has broadened and opened to new levels. Trends, social media and television have brought a whole new aspect and vision to what individual countries consider to be "normal" food. The heightened awareness has set trends with ethnic flavors still at the top of the list. Along with awareness and knowledge, we continue to see fusion cuisine bringing aspects, flavors, spices and cooking techniques to what each consider "normal" food.

As we serve more international customers, we need to be aware of their eating habits, cuisines and "norms." For example, in resident dining today, scrambled eggs are always on the menu. In Japan, a typical breakfast consists of steamed rice, miso soup and a protein such as grilled fish with a variety of side dishes and condiments. Chefs need to consider this as we become more globalized.

What macro-trends do you think are having the biggest impact on chefs and food?

Ethnic cuisine, clean food, real food, local, transparent, healthy or good for you food and plant based. These days people want to know where their food comes from. Are we supporting the farm down the road? Is the food chemical free - non GMO?

When cooking with local foods that are "real" and seasonal, less is more. Broccoli should taste like broccoli, not empty - fruit should be sweet and juicy. A chef can focus on the food and serve it in a way that highlights the true qualities and flavors. There is no need to add additional flavors that mask or amplify - only subtle flavors to complement and enhance.

**What are a couple of your favorite fantastic food memories?**

There are two that stand out. This one is not a singular memory, but more like a period in my career...working at Marriott's Camelback Inn in Scottsdale, AZ. It was nine years that helped me really build upon my desire and passion as a culinarian and chef. Five star, five diamond all the way, where second best was not acceptable....we pushed the envelope in everything we did. The Camelback Inn was one of Marriott's top ten premier accounts, and we pushed to lead in all aspects of what we did. We did some awesome things there.

The other was an event for University of Mary Washington where Anthony Bourdain was the guest speaker. We did a few great events for him, but the one that stood out was the reception at the University President's house. It was an intimate event where we had a chance to speak with Anthony in the kitchen while preparing food. When he came to the kitchen, he stated he needed to get away from all the people and questions. He wanted to get to the heart of the event, the kitchen and the chefs. Cool event and a pleasure to meet him.



QUALITY OF LIFE CONFERENCE "A PASSION FOR FOOD"

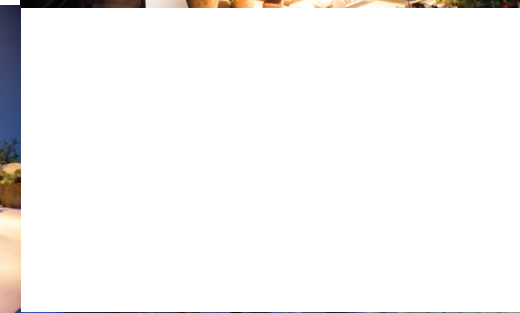


Special thanks to all the chefs and Sodexo team members that supported the Quality of Life event in London this past October!

Our goal was to give the attendees a culinary experience worldwide by featuring innovation from our culinary teams. The event featured 45 chefs attending in London - 25 from the UK team and 20 from across the globe.



We opened the Quality of Life event with our Global Chef program and seven exciting menus from Spain, USA, France, Canada, Peru, Ireland and India.



The food was outstanding, and I enjoyed the numerous taster bowls and the chance to try some culinary delights from places like Peru. Even the coffee was great.
- Guest





At "The Best of Britain" with signature dishes from our UK chefs and "Pudding Lane" featuring wonderful desserts from Pastry Chef Claire Clarke.



A special thank you to the culinary team at Lenôtre for the fabulous desserts!



Our final event featured fantastic foods from six global services.



The delicious food. Hands down the best event food I've ever had. I thought the range of cuisines and quality of culinary techniques were outstanding. I'll always remember that slow-cooked salmon! Not to mention the stunning visual displays that were curated in the market setup (the red phone booth with the British candy - inspired desserts was a real hit on my Instagram feed).

- Guest



Award winner, Phil Clark pictured in center

More than 700 Sodexo employees competed in the Salon Culinaire event on September 27, 2017 at the Ascot Racecourse. Phil Clark, Second Chef at Sodexo's Allenby and Connaught Warminster Garrison contract, won best in show in the innovative street food challenge category.

Meanwhile, Corporate Services Chef, Istvan Jones won the apprentice chef of the year category and Veronica Palacios from Sodexo's Dublin General Post Office contract won the National Barista Challenge. The event also saw more than 100 supplier exhibits and live chef demonstrations from Celebrity Chefs Adam Handling and James Tanner.

The Salon Culinaire was kicked off on Tuesday evening with the culinary challenge which saw seven teams of three chefs from across Sodexo prepare each part of a seven-course dinner for 120 colleagues, clients and partners in the Ascot Parade Ring Restaurant. The team from our Independent Schools business won the culinary challenge for their dessert course while the Sodexo Aviation Team won the front-of-house challenge.

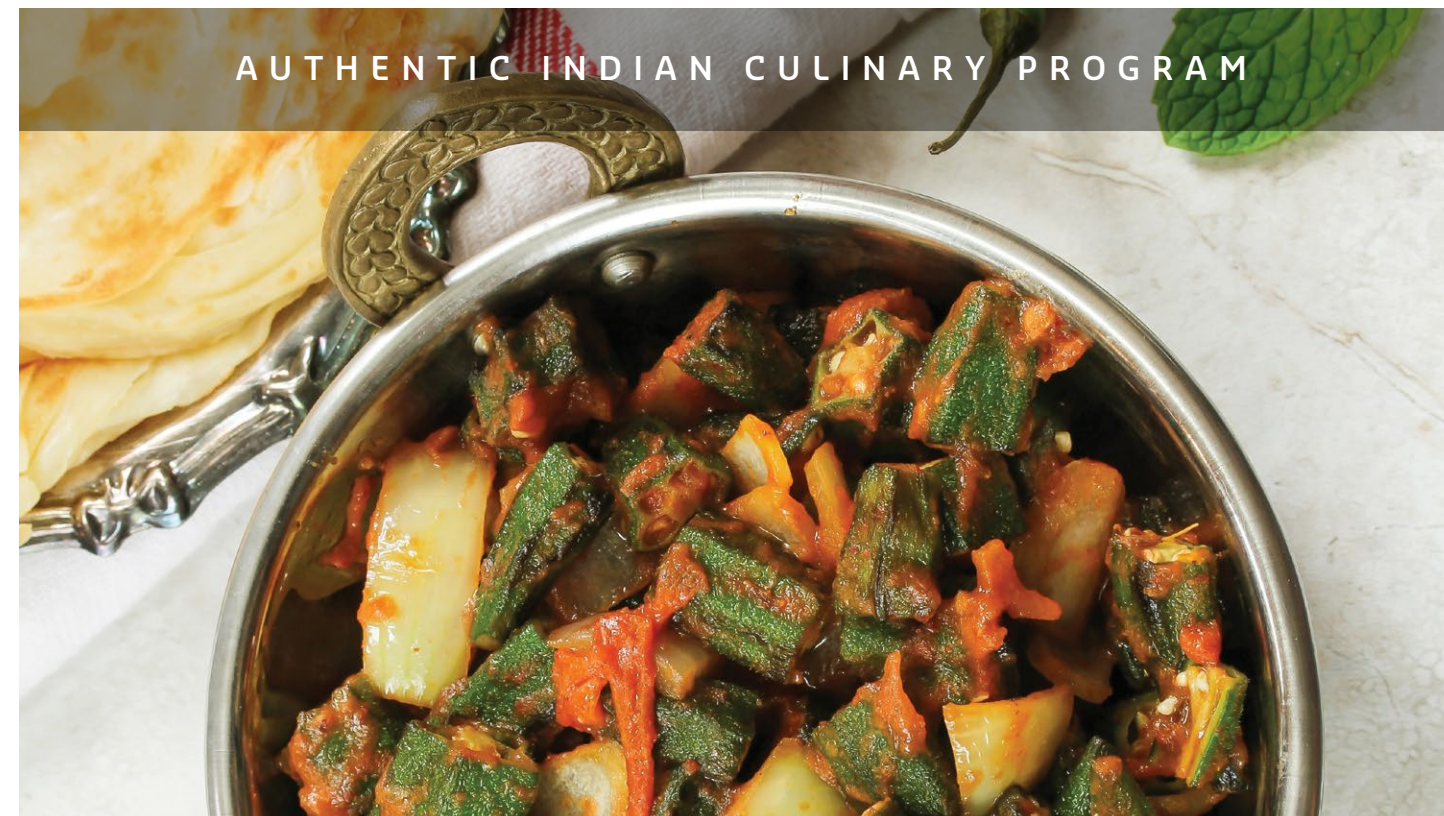


Some of the features of the day included guest judges, chef demonstrations, a supplier exhibition, street food market as well as new and exciting categories to enter.

The supplier exhibition and street food village was bigger and better than ever including a welcome return for new and small start-up businesses with exciting ideas to take back to your business.

The annual salon programme which includes events in England, Ireland and Scotland has become one of the largest culinary competitions in the UK. Competing is a great way to develop skills, gain recognition and is a very real example of investing in our people.

As a culinary showcase, our Salon Culinaire is an ideal place to entertain clients, potential clients and colleagues from across Sodexo.



Chefs in India have started a Master Chef program where they have identified five chefs who are masters in their regional cuisine like Chettinad, South Indian Cuisine, Mangalorean, Udupi Cuisine, Marathi Cuisine and Bengali Cuisine. Two of these chefs have already started traveling to other regions in India conducting food festivals which have been highly appreciated by the clients and well received by the employees. This has a two-fold benefit to Sodexo. One is that we are able to offer authentic regional cuisine to clients in a different region who are otherwise not exposed to that particular cuisine. Also it helps to promote and motivate in-house talent which otherwise remains hidden or not known outside their immediate site.

Through the chefs love of food this has also helped reinforce to clients the intrinsic cuisine strength of Sodexo and showcases the authentic fresh dishes that the chefs deliver.



KALINGARAYAN ALANKAR
Master Chef
Corporate Services, APAC

Chef Alankar comes with over 35 years of experience in South Indian Cuisine. His past experience includes working in organizations like Green Park Hotel, ITC Group of Hotels, Club Mahindra and Radisson Blu to name a few.

Chef Alankar specializes in South Indian food festivals. Dravidayatra, a recent food festival conducted at Radisson Blu. The success of Dravidayatra has made him more popular in the Northern and Western part of the country as well.



SUCCESS FOR SODEXO AT B&I STREAT FOOD AWARDS!

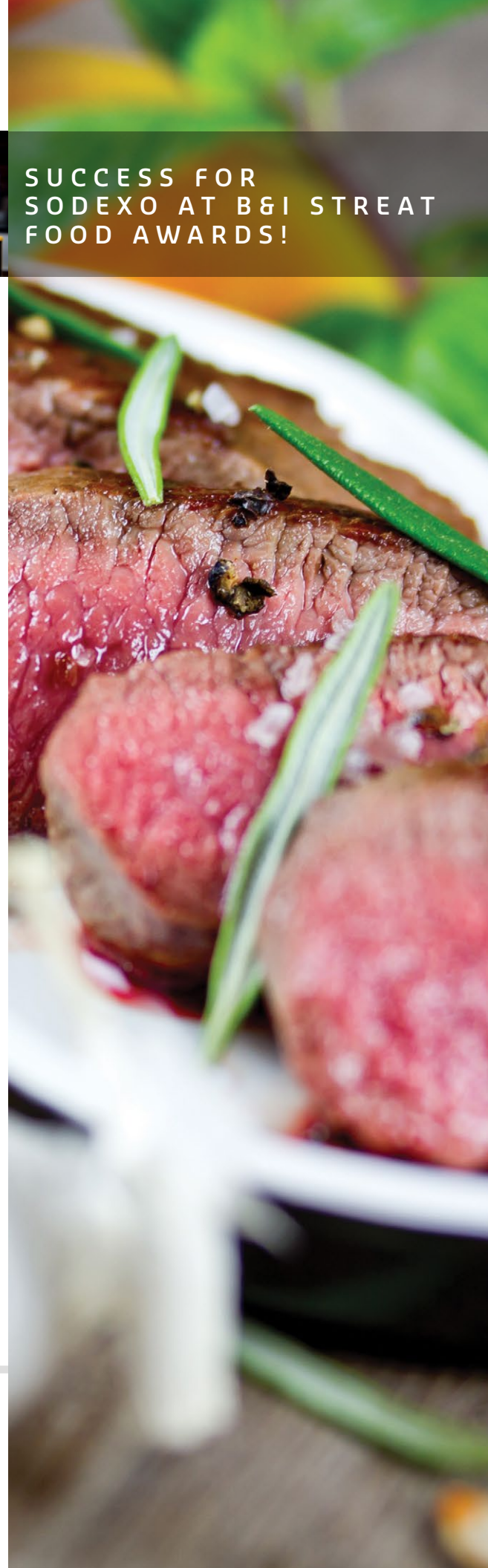
Mark Wetherill, Executive Development Chef, Corporate Services, UK & Ireland was crowned the winner of the first ever B&I StrEAT Food Awards! The event saw hugely-talented chefs from 14 different B&I accounts and event caterers battling it out to be named champion in a thrilling live cook-off which was held last March at Islington Metal Works.

The inaugural event attracted over 70 entries who were painstakingly whittled down to the shortlist. The finalists were then tasked with preparing two different street food dishes – a technical one incorporating products provided by the sponsors and their own unique signature creation.

Wetherill's delicious lapsang souchong smoked lamb fillet and ox cheek with roasted nut freekeh, smoked apple purée and shaved baby pickles saw him win the prize for Best Signature Dish.



I've been in quite a few competitions and this is a bit different from the norm. I feel over the moon to have won. After all the practice and hours I put in, it's just amazing. After seeing all the other contestants' high-quality dishes, I am seriously blown away. It's unbelievable. I feel beyond ecstatic. I can't put it into words!



HEROIC EVENTS

Helping to Feed Hungry Kids During the Summer

Nearly 16 million children in the U.S. are at risk of hunger according to the U.S. Department of Agriculture (USDA). In Northeast Ohio, more than 1 in 5 children don't know where their next meal is coming from.

Last summer, Sodexo joined with UH Rainbow Babies and Children's Hospital to offer meals in the cafeteria at UH Cleveland Medical Center through the USDA's Summer Food Service Program.

This program ensures that children 18 or younger continue to receive nutritious food when school is out by providing meals at no cost. UH Cleveland Medical Center is the first acute care facility to offer this program in Northeast Ohio and only the second in the state of Ohio.

Sodexo's food team at UH Cleveland Medical Center offered these free lunches for 10 weeks during the summer – a total of 3,136 meals were served.

Sodexo at UH Conneaut Medical Center also participated in the USDA Summer Food Service Program by providing bagged lunches for children at two off-site locations in Conneaut. During a nine-week period, Sodexo's food team gave out 1,870 nutritious bagged lunches to children in need.

EXECUTIVE CHEF DEVELOPMENT PROGRAM



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

The Executive Chef Development Program is an online training which provides tangible tools to deliver consistent and first-class quality food while staying within budget and maintaining a safe and positive kitchen environment. The content draws from best-in-class practices across Sodexo including operational standards defined by the global food platform and chefs at Lenôte.

The program has been tested with an international group of chefs and is now being prepared for wider deployment. Subsequent levels of training are also under development so that our executive chefs may continue to learn and grow with Sodexo.

The program is made up of three pillars – Love of Food, Applied Business and Culinary Excellence. It also features a social feed that allows our chefs to share and interact with one another.





DESMOND FANNIN

Culinary Director
Service Operations, NorAm



Since 2014, I have had the privilege of leading the Global Chef program for our NorAm business. The Global Chef program is an international chef residency that provides an opportunity for Sodexo's top chefs worldwide to travel to other countries and share their native cuisine and culture abroad. Our cross-segment team takes great pride in our efforts to support each segment in their quest to present Sodexo as best in class. The program brings an authentic, international culinary experience to our clients, consumers and our chefs! It truly brings our love for food to all corners of the world and serves as a differentiator for Sodexo in the marketplace. Here in NorAm, we welcome 20-25 Global Chefs to the USA and Canada annually to visit nearly 200 accounts across all segments. It is truly an honor to work with some of the most amazing culinary talent within Sodexo and allow them to share their cuisine and culture with the world. I am looking forward to seeing the program become even stronger globally – offering our chefs a chance to see the world.



RITVA SEPPÄLÄ

Head of Food Intelligence
Service Operations, Nordics

GLOBAL CHEF'S BEST CHOICES

All the Nordic countries participated in the Global Chef program featuring Nordic flavors. Following were the participating chefs: Tommi Hedman from Finland; Reneé Stegman from Denmark; Andre Wels from Norway and Eddie Dautovic representing Sweden.

This took place from Oct 2 - 27, 2017. Each chef gathered their best recipes from their country with careful insight of raw materials and local flavors. Once the recipes were created, they were tested and adjusted to meet consumer and segment needs. The segments included Corporate Services, Health Care, Schools and Universities.

The recipes were built into the national menus and featured in all the Nordic sites. The selected recipes were Global Chef favorites and the feedback from our guests and clients was really positive. Promoting Nordic tastes by chefs from the Global Chef program was a complete success.





CATHY ADAMSON

Development Chef
Government, UK & Ireland

Cathy has a real passion for craft and people development. She regularly hosts training workshops, and has a dedicated center of excellence where new concepts and ideas are shared and best practices are communicated to her teams. She has a long-standing relationship with Springboard and Future Chef, and she coaches and mentors the next generation of school children to reach culinary greatness. Her dedication and passion have been rewarded significantly in the past year by her peers at our Sodexo Star Awards held in November 2017. External plaudits have also been bestowed upon her with a of particular note being the prestigious Contract Catering Chef of the Year Award at the 22nd Institute of Hospitality NI Awards held at the Belfast Titanic Centre on May 5, 2017.



STEVE PASSCHYN

Development Chef
Service Operations, Benelux

My first Global Chef tour was a really amazing experience – meeting colleagues and sharing the passion for good, authentic food. It was a honor to be able to share Belgium food with colleagues and clients in the USA. Everybody was very open minded to taste the Belgium dishes. The biggest challenge was to try to get students to taste the rabbit dish, and we finally succeeded.

It was also fun to hear that students sent pictures and a story home, telling others that they had a chef from Belgium on campus who made great food. This student's dad also works at Sodexo. He sent an e-mail to the unit manager to thank them for taking care of the students and serving great food every day.

I also had the occasion to meet a culinary class in Farmington where students had interesting questions about Belgium and Belgium food such as, "Do you call waffles Belgium Waffles at home?" "What do people in Europe think about food in the USA?"

At the VIP event at Plymouth, one of the invitees asked me very seriously about my accent and what country I was from. I told her that I was a Belgium Chef and that I came from Belgium. She was very surprised that I left my loved ones to come to the USA to share Belgium flavors with them.

During the whole tour, everyone was so nice and lovely. They all wanted me to feel at home and they succeeded. I appreciated that. Because Sodexo is a global company, the only difference was that I was on tour in a different country. We must keep sharing knowledge. I am proud to be a Global Chef at Sodexo.





LIONEL VANDOMME

Culinary Manager for the Michelin Restaurants (World Headquarters) France



For more than a month, Sodexo Global Chef toured the cities of Medellín, Cali, Manizales, Bogotá and Barranquilla offering a gastronomic experience to our guests. With the help of the French Global Chef Lionel Vandomme and Executive Chef Joaquín Suárez, Global Chef, delighted guests with interesting lectures and delicious recipes of French cuisine.

During Global Chef, 17 operations were visited and 15,000 guests attended including the top Sodexo Colombia clients Bancolombia, Argos, Suramericana and Nutresa Group among others. The Global Chef team of 30 chefs offered a special menu of typical French gastronomy and delivered some cooking tips to staff and guests.

VIP events for clients and prospects in strategic sub-segments such as banking, FMCG and Industrial Services were held in each city with approximately 800 people in attendance. The Global Chef team visited the ILAs of Johnson & Johnson, Unilever, Colgate – Palmolive and Procter & Gamble.



PLINIO VIANA

Gastronomy Consultant
Service Operations, Brazil



Participating in the Global Chef program was a fantastic experience in the life of Chef Plinio.

For one month he visited seven Sodexo clients in the USA. Brazilian gastronomy, rich in flavors and colors with a healthy tendency and gluten free, was a success. On the last day of the trip, tired and eager to return home from Creighton University, I made dinner for the directors. Chef Plinio was surprised when a director invited him into the dining room, where he was applauded for the tasty food. The dishes were cream of cassava with meat, cheese bread and farofa. All were gluten free.

Chef Plinio finished a great trip with the customer acknowledging his work saying, "He loves what he does!!!"

The experience of getting to know the country and the people opened the horizons and increased the palate. Every day we take another step to elevate our cooking.



CELEBRITY CHEF PARTNERS



Adam Handling is an incredibly accomplished chef. With an award-winning flagship restaurant (Frog by Adam Handling won Best Newcomer in the 2018 Food & Travel Reader Awards), his latest restaurant The Frog Hoxton opened to critical acclaim earlier this year, and was awarded a Michelin Bib Gourmand within two months of opening.

As Chef Owner, Adam combines his creativity and theatrical flair with his love of modern British food to produce stunning dishes that deliver real harmony and depth of flavour. Adam's awards include Scottish Chef of the Year 2015, British Culinary Federation's Chef of the Year 2014, and he has appeared on *Saturday Kitchen Live* and *Great British Menu*. Later this year, he will oversee the food and beverage for the new Belmond Cadogan Hotel, Chelsea as Chef Patron.



People connect with chefs through stories. A chef's delight in discovering cooking. A modern-day twist on a family classic. Or the influence of overseas travel. Even how a dish made a chef famous.

In My Kitchen brings those stories and the amazing dishes they inspired to Sodexo guests every day. We celebrate the well-known and up-and-coming celebrity chefs, and we showcase Sodexo's own top culinary talent.

These chefs create pioneering offers that fulfill our guests' desire for authentic and memorable experiences. They give us a glimpse inside their own kitchen and their own style.

And they give us their passion – where every dish is an authentic offering from a chef's heart.

in my Kitchen



Sodexo has the best culinary talent in the industry. While creating dishes and leading teams is a tremendous role and responsibility, they 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.

We will share with you one example of how Sodexo chefs embody the passion and Love of Food they bring to our guests. No doubt you can tell dozens of stories of your own. I look forward to meeting you and hearing your stories.





LOVE
of
FOOD

