

# THE CATERERS NEWS

August 2018  
17<sup>th</sup> Edition

## WELCOME BACK

[www.thecaterers.vn](http://www.thecaterers.vn)

## WELCOME BACK

**W**e are always appreciative for the great support the SSIS community extends to The Caterers and have made it our mission to create greater experiences and added value for the students.

With the new school year upon us, we are excited to update you on some changes and improvements.

## MEAL PRICES

**Price increases** are an unavoidable part of doing business and we want to continue to grow and offer the services and results you have to come to expect from us.

Whilst most of the **"grab and go"** items remain at the same price, the items which have increased are at a minimal increase between vnd2,000 to vnd5,000. The new prices are displayed on the menus which can be found on the school website under the cafeteria section of the SSIS e-news and also posted on the notice board at the head cashier counter in the Cafeteria.

## UPGRADE

## of THE CAFETERIA

During the summer, work was carried out to upgrade the cafeteria to provide a fresh new environment with a wider selection of choices.



There is a new self-service salad and fruit counter for the grade 1-3 students, designed specifically for their use only and built with their height in mind. Our objective is to encourage these young people to understand the benefits of eating lots of healthy vegetables with their meals.

The sandwich counter has expanded offering a wider variety of "made-to-order" sandwiches, wraps, tacos and healthy grab & go items.

A new addition is **THE HOT PLATE**. A live cooking counter which gives us the flexibility to offer a wide range of dishes; stir fry noodles, bul-gogi, sate's, breakfast muffins and pancakes, schnitzels.....

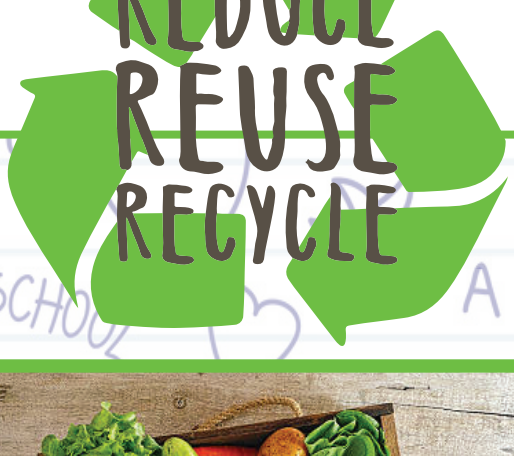


The set lunch and noodle soup counters have also been upgraded.

## Single Use Plastic & Zero-Waste

**As** a leading food service company in Vietnam, in particular in the education sector, we have a responsibility to protect our environment. We are working closely with the school and students to consider how best to improve the environmental performance of our operations.

We will continue to work with and support the student sustainability group with the goal to reduce the amount of 'single use' plastics and food waste.



## natural PRODUCTS

**The health and wellbeing of all of the students we feed is at the forefront of everything we do every day. With this in mind, we continue to seek to use more natural food products which are made without artificial additives and colorings. A couple of months before the summer break, we switched over to using a Natural Soy Sauce. More products coming soon!!...**



We care about where our food comes from, how far it has to travel and how it reached your tray or plate. We want to do today what's right for tomorrow and what's good for everyone.

## Thank you to the Food Committee



We are always appreciative to all members of the school food committee. This is a valuable and important means for us to listen to feedback and share ideas which help us to do better and better. Looking forward to working with the food committee for the new school year.

## STUDENT PROJECTS



## PROJECTS

Our team have always been keen when supporting and engaging in student projects whether related to food, nutrition, cooking, recycling or composting by sharing any knowledge we may have. We will continue to let teachers know that we are ready and willing to assist.