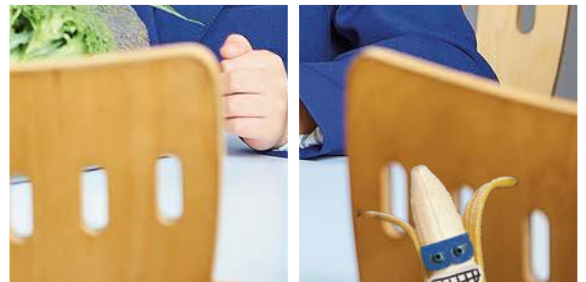




www.compass-hk.com



Chartwells.

Your Food Service Provider

*We're here to inspire, protect, nourish and energise.
To brighten your day.*

FORTUNE
WORLD'S MOST
ADMIRED
COMPANIES 2021

Compass has been ranked #2 in the "Diversified Outsourcing Services" industry grouping in FORTUNE's World's Most Admired Companies (WMAC) 2021.



45

Number of countries we operate in



600,000

Number of colleagues



55,000

Number of client locations we work in



5.5 billion

Number of meals served per year

Compass Group PLC is a British multinational contract foodservice company. We are the largest contract foodservice company in the world. Millions of people around the world rely on us every day to provide delicious nutritious food at every type and size of location.

Compass Group Hong Kong Limited, established since 1994, and we have set significant footmark in the Education, Business & Industry, Healthcare segments under the brand names of CHARTWELLS, EUREST, AND MEDIREST respectively.

Chartwells in Hong Kong currently provides catering in 25 International schools, including Harrow International School HK, Chinese International School, Discovery College, South Island School and Australian International School; having strong partnerships with vendors, NGOs and local community groups to provide not just food and café service, but also supporting and managing our client's major events every year.

Increased Hygiene Measures - Due To COVID19

Please be assured that due to the global pandemic, we at Chartwells are going beyond our normal high standards of hygiene. These measures include: All food hygienically covered when served; all our staff wear surgical masks; we are observing social distancing and regular sanitizing in the cafeteria; we check all our staff's temperatures daily.

Chartwells at St. Stephen's College Preparatory School

For more than a quarter of a century, Chartwells has focused on helping young people build strong bodies and sharp minds around the world. To Eat, Learn and Live. We don't just want children to eat our food ... we want them to LOVE it. Our nutritionists and chefs go to great lengths to create food that looks good, tells a story and is in tune with the latest trends.

Our meals are prepared and cooked every morning, on campus, and served hot and fresh to the students at St. Stephen's College Preparatory School. We have a strict sourcing policy for our ingredients, with focus on food safety, to ensure that the food we serve is from a reliable and trustable source with traceability.

In this newsletter, you will find some basic information about our services with the school and some frequently asked questions parents and students usually have at the beginning of the school term. Thank you for choosing Chartwells. We look forward to serving you in the new school term.



Contact us

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Culinary Innovation Council

The Culinary Innovation Council is a collective of Chartwells chefs who work together to bring the latest food trends and new menu items to your schools. Beyond serving as culinary trend-spotters, throughout the year, council members are given culinary challenges to develop new recipes based on student's feedback, marketplace insights and menu development needs. This channel promotes engagement in the cafeteria and encourage students to express their interest through direct communication with our chefs. The goal of the council is to bring excitement to students and staffs at all time.



Beyond the Kitchen

At Chartwells, we aim to be so much more than just catering providers. We want to go beyond that. Blending our wealth of culinary experience and our passion for improving the health and wellbeing of the young people, our 'Beyond the Kitchen' programme aims to help them build a personal toolkit of knowledge, skills and inspiration - which we believe are the key ingredients for happy, healthy futures.

Our Beyond the Kitchen program consist of two major activities: Teaching Kitchen, Discovery Kitchen, Student Choice, & Mood Boost. This activity can be arranged in line with the school's curriculum.



BEYOND THE KITCHEN

Teaching KITCHEN | chartwells Discovery KITCHEN

STUDENT CHOICE | MOOD BOOST
FOOD YOUR WAY



Fun Into Food

Chartwells nutrition team love getting involved with individual schools. Our bespoke wellness programmes increase the students' awareness on healthy lifestyles and well balanced diet. Our range of different activities and initiatives will support the children as they move through the different key stages of their education.



Special Events

Our operations team not just specialise in providing meal service to children, we also have the capabilities to cater to large School events such as Annual Gala, festive events, school fairs and more. We don't simply just serve food, we provide tailor-made food offers and decorations to wow your guests. Our team will also dive ourselves into the atmosphere to celebrate the moment with everyone at the party.



Chartwells Nutritionist

Chartwells feels it is our responsibility to have a nutritionist to answer parents, students and teachers' concerns in a professional manner.

The education sector has specific, exact requirements. Experts agreed that children and adolescents need a varied and a nutritious diet for both physical and intellectual development.

The Department of Health has recorded a rising trend of obesity among primary school students. As a responsible caterer, we care for our children's health. We are committed to provide high quality food to meet the nutrient needs of our students.

The role of our Nutritionist to schools:

- Leading health engagement activities
- Menu Planning with healthy choices
- Healthy Promotion and Prevention
- Provide health talks, health seminars

Chartwells Food Policy

- MSG is prohibited in all our cooking processes
- Nuts FREE
- Only from audited or qualified sources
- Daily fresh pastry items
- Daily assorted fresh salad
- International cuisines (Chinese & Western food)
- Developing tasty, creative, nutritious recipes that appeal to students
- Quality ingredients
- Daily GREEN (vegetarian) items
- Healthy Cooking Practices (less oil, low salt & sugar)
- Use of natural flavour enhancers
- Healthy snack options

