



INFORMATION SHEET FROM
CHARTWELLS FOODSERVICE
PROVIDER IN **The British
school of Beijing Sanlitun**

来自北京英国学校(三里屯)
的食品供应商信息表

2017-2018



Dear Parents and Students,

亲爱的家长和同学们,

It is a pleasure for Chartwells (<http://www.compass-group.com/>) to be the chosen catering partner for The British School of Beijing Sanlitun for the next school year.

Chartwells (<http://www.compass-group.com/>)非常荣幸从下一学年开始成为北京英国学校（三里屯）的餐饮服务商。

Chartwells is part of Compass Group and is 100% dedicated to providing nutrition to students and staff at Premium Education facilities worldwide. We practice a single-minded commitment to building strong bodies, sharp minds and establishing the foundation for a long, healthier life.

Chartwells 作为康帕斯集团的一部分，我们 100%致力于为世界各地的高端教育机构的师生提供营养膳食。我们专注于为您提供健康的身体，敏锐的思维，可持续的健康的生活的理念。

In Mainland China, Chartwells serves over 1,5 million boarding meals a year, 40K meals per school day and operates in over 50 education locations.

在中国大陆，Chartwells 每年提供超过 1,500 万份膳食，在超过 50 个学校项目点提供每日 40 万份膳食。

We would like to thank you in advance for your trust and choosing Chartwells catering services, and to invite you to contact us at any point with your suggestions, comments and why not your home recipes, to find the best nutritional approach to your children.

感谢您相信并选择了 Chartwells 作为餐厅服务商，您的任何建议，意见以及食谱建议都是我们所欢迎的，我们做所的一切都是为了给您的孩子提供最营养的膳食！

CHARTWELLS - CONTACT PEOPLE:

- Chartwells District Manager – James Li james.li@compass-grop.com.cn
Chartwells 区域经理-李伟 james.li@compass-grop.com.cn
- Chef Manager – Paul bsb.slt@compass-group.com.cn
餐厅厨师经理-杨旭 bsb.slt@compass-group.com.cn

Sincerely,

此致

Chartwells team



“WE PROVIDE GREAT FOOD AND SUPPORT SERVICES TO MILLIONS OF PEOPLE AROUND THE WORLD EVERY DAY.”

“我们每天为全球范围内的数百万人群提供健康的饮食和周到的服务”



+ 508,000

We employ more than 508,000 people in around 50 countries
我们在全球50多个国家拥有超过508,000名雇员



+50,000

We work in more than 50,000 client locations
我们拥有超过50,000个客户的



+5 BIL

We serve around 5 billion meals a year
我们每年提供约50亿次的供餐



90

90 of Fortune 100 companies are our clients
财富排行榜单前100名中有90个是我们的客户

Our clients along with their staff and customers rely on us every day to provide their breakfasts, lunches and dinners and make their lattes and cappuccinos.
我们为客户、其员工和消费者提供一日三餐的饮食服务以及拿铁和卡布奇诺等日常饮品。

Food is our core competence and we pride ourselves on our ability to provide clients with a wide range of innovative dining solutions designed especially for them. Our vision is to be a world-class provider of contract foodservice and support service, known for our great people, our great service, and our great results.

食物就是我们最核心的竞争力，我们对自己为客户提供的创新食品解决方案引以为豪。我们的愿景是成为世界顶级的膳食服务专家，打造一流的服务团队，提供一流的服务，带来美好的结果。

We deliver great service to people at work, in schools and colleges, in hospitals and retirement homes, at major sporting and entertainment events, in remote mining sites and on offshore platforms.

我们的服务对象包括工作白领、学校师生、医务人员以及退休人员，服务类型涵盖大型体育和娱乐活动，



服务地区远及深山矿区和远洋平台。

HEALTH AND HYGIENE

健康和卫生

Our licensed suppliers are only selected if they're conforming to our quality, hygiene and price requirements. All our vendors are under contract defining precisely the quality level, specification of the products. We sample daily all food we serve to ensure traceability and transparency for our customers.

对于供应商，我们精挑细选，除了持有相关证照，他们也应认同我们对于质量、卫生和价格方面的要求，我们将这些具体要求都一并归入了合同细则中。通过提取每日供餐的食物样品，我们确保了食物的可追溯性和透明性。

Raw material and cooked food are separated from each other.

We use top-brand detergents and sanitizers, such as Johnson- Diversey, to keep the hygiene of our facility and equipment.

我们要求生食和熟食分开储存，日常使用的清洁剂等清洁产品一律来自顶级品牌供应商，比如著名清洁品牌 Johnson- Diversey，以确保我们各项设施产品的清洁卫生状况。

Our staff are fully equipped and trained to complaint to international standards. In order to ensure food safety, we have specific requirements for food not only for storage, but also for serving (e.g. temperature of coolers is set between 0~6°C and freezers lower than -18°C).

我们的厨房人员都经过良好的上岗培训，符合国际标准。为了确保实物的安全性，我们不仅对食物储存有具体的要求，对供餐也提出了高要求（比如：冷藏间的温度必须设置在0-6°C，冷藏室则必须低于零下18°C）

The equipment (coolers, freezers) are daily checked and the temperature logged to ensure they are well functioning. Not only we fully comply with the Chinese FDA, but we also have an internal department to perform random inspections at every base and a third-part consulting company for hygiene. Any feedback or suggestion is passed to local units which promptly hold staff-training meetings for a constant and continuous improvement to our service. Additionally, the suppliers are constantly inspected by Chartwells Quality Department as well.

我们每天都对厨房设备（冷藏室和冷冻室）执行例行检查，并对温度做实时纪录以确保设备运行正常。除了完全遵照中国食品药品监督管理局（FDA）的要求，我们公司内部还特别设立部门针对各个餐厅的卫生食品状况执行突击检查。检查结果会及时反馈到餐厅并要求餐厅人员对反馈结果及时做出反应，比如召开员工培训大会，一边确保供餐服务品质的稳步持续提升。另外我们餐厅的质检部门也会对供应商安排不定期检查确保货源的安全性。

Chartwells is known among international schools for its healthy food. We do not use Nuts, MSG, artificial flavor or color and peanut oil and we prefer healthy cooking methods (e.g. limiting deep-fried dishes).

Chartwells 因其健康的餐饮产品在国际学校享有盛誉。我们拒绝使用坚果、味精、人工调味料和染色剂以及花生油。我们也坚持使用更健康的烹调方式（比如尽量减少油炸类食物）。

Our Chef prepares a monthly menu, which has to be reviewed by our nutritionist to ensure that all meals are properly balanced on carbohydrates, proteins, fibers, vitamins and lipids.

我们的厨师长会提前备好一个月的餐单，之后交由营养师审阅，以确保每一餐都能达到碳水化合物、膳食纤维、维他命及油脂等多方面的平衡。



WHAT DO WE OFFER?

我们提供什么？

CHARTWELLS COUNTERS / CHARTWELLS 档口



CHEF JET

It is a concept developed to respond to customers demand for authentic Asian cuisine. Every day the station will offer set meals with a large selection of various cuisine types all over Asia, such as: chicken tepanyaki, chicken curry, dim sum, Sichuan style pork...

品味亚洲是我们顺应广大消费者号召推出的地道亚洲美食站。在这里我们每天都提供种类繁多的亚洲美食，比如：铁板鸡、咖喱鸡肉、港式点心、辣味猪肉...

MELT

Customers will enjoy getting creative as they mix-and-match their favorite proteins and vegetables to build a one-of-a-kind grilled sandwich that's sure to please.

The possibilities are endless, and the outcome is sure to always be delicious!

消费者们一定会享受由自己自由创意组合创造的美食。通过将多种富含蛋白质的食材和各类新鲜蔬菜组合在一起，美味的三明治就诞生了。这其中的组合方式数不胜数，但一定有你喜欢的一款。

melt:



ROOTS & SEEDS

The salad bar comes to life with this manned or salad bar concept featuring seasonal, fresh ingredients, as well as homemade dressings to finish the dish. At Roots & Seeds, customers can personalize their meals based on their own preferences.

通过使用当季新鲜原材料和家常酱汁，我们赋予了沙拉吧新的活力。在 Roots & Seeds，消费者还能依据个人喜好来定制属于自己的专属美食。



Trattoria

PIZZERIA

eat global

DELIMARCHÉ

TRATTORIA

Trattoria is about Italian-inspired cooking. Mainly pizza, but with a selection of Al Forno pasta bakes, we take favorite recipes, use quality ingredients and apply tones of passion to re-create a delicious taste of Italy for our customers.

Trattoria是受意大利美食启发的创意美食站。这里主要提供披萨和多种烤意面。我们使用最新鲜的食物原材料按照最受欢迎的传统食谱为消费者创造出最可口的意大利风味美食。

EAT GLOBAL

“Western-The Grill” The grill is a live cooking station where consumers will be able to enjoy the entertainment of the food being cooked while they wait for their meal.

“西式烧烤”作为一个现场烹调的食物小站，在这里消费者们能一边享受食物制作的过程一边等待食物。

“Asian-The Wok” The Asian station will be serving some of the most delicious dishes from around Asia. The recipes come from authentic sources to bring the best taste to the dish.

“亚洲小炒”在这个亚洲小站我们提供精选的亚洲美食，用最地道的食谱给味觉带来最佳体验。

DELIMARCHE

This one of our own unique cafe concepts, which will provide students with grab and go items such as gourmet sandwiches, whole fruits and veggie sticks cups & dips, selection of drinks and daily fresh baked pastries, Muffins, banana breads, Pretzels and many more Signature items.

Delimarche 是我们独创的咖啡吧饮食概念。在这里我们为学生群体提供快捷的食物，比如美味三明治、蔬果杯、各类饮品和每天现烤的甜点——马芬蛋糕、香蕉面包、扭结面包等多种标志性产品。



MENU COMPOSITION & PRICING

菜单组成和价格

- **Foundation SET MENU COMPOSITION / 幼儿园 套餐组成**

SNACK 小吃

Snack program covering two snacks a day, morning and afternoon, Monday to Friday focusing on healthy daily choice made up of fruit and a carb component.

小吃计划包括上午和下午的两次加点，周一到周五提供由水果和碳水化合物组成的间点

LUNCH SET MENU COMPOSITION 午餐套餐组成

Set menu meal is served in the classroom

在教室内服务午餐

SOUP + ONE MEAT + TWO VEGETABLE SIDES + CARBOHYDRATE + FRUIT + YOGHURT OR MILK

汤 + 一份肉菜 + 两份蔬菜 + 碳水化合物 + 水果 + 酸奶 或 牛奶

Seconds allowed with moderation

允许适度加餐

- **Years 1 – 6 SET MENU COMPOSITION / 1 - 6 年级套餐组成**

LUNCH MENU COMPOSITION 午餐套餐组成

Set menu meal students can choose and pick up at the service line

学生在餐线选择并拿取食物

Option of Western, Asian or Sandwich lines. Alternatively, depending on previous requests/preferred offer the set could incorporate Western and Asian offers in one set.

有西餐，亚洲餐和三明治线可以选择。选择好套餐后，可以根据套餐包含的品种拿取食物。

SOUP + ONE MEAT + ONE VEGETABLE SIDES + CARBOHYDRATE + FRUIT + YOGHURT OR MILK

汤 + 一份肉菜 + 一个蔬菜 + 碳水化合物 + 水果+ 酸奶或牛奶

Seconds allowed with moderation

允许适度加餐



CHARTWELLS ACTIVITIES

CHARTWELLS 各类活动

We are not just a food Caterer, we engage!

Chartwells: 我们不只是餐饮服务的供应者我们做得更多！

Monthly Promotions & Ethnic Promotions

月度推广和国际美食推广

Theme day promotion such as Chinese Festival, Italian Day, Mexican Day, etc. will be provided monthly to further enhance the enjoyment of student dining

每月举办主题活动日如中国美食节、意大利美食节、墨西哥美食节等活动，加强学生用餐的乐趣。



Beyond food Program / Beyond food 计划

Chartwells will offer beyond food activities and talks during the year such as:

Chartwells 将在一年中提供 Beyond food 系列活动以及交流平台，例如：

- Educate about hygiene & safety practices- 教育卫生与安全实践
- Encourage healthy eating habits 促进健康饮食习惯
- Communicate interactively about Compass standards ·以交互方式沟通方式来 Compass 标准
- Complement food related classroom education with real life examples and activities·通过现实生活中的实例，举办活动来补充与食物相关的课堂教育



