



INFORMATION SHEET FROM
CHARTWELLS FOODSERVICE
PROVIDER IN:

The British School of Guangzhou

的 Chartwells 食品供应商信息表

2018-2019



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 next school year.

Chartwells (<http://www.compass-group.com/>) 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。

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 联系人员:

- Unit Manager 项目点经理

VEZIR SULTANOV

Email: vezir.s@compass-group.com.cn

- Chef Manager 餐厅厨师经理

JOHN PAN 潘卓毅

Email: john.pan@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."

"我们每天为全球数百万人群提供健康的饮食和周到的服务"



Worldwide facts & figures | 全球数据

WE EMPLOY OVER

550,000

GREAT PEOPLE
我们的雇员超过
550,000 人

WE SERVE OVER

5,5 BILLION

MEALS PER YEAR
我们每年提供 5,5
亿份餐

WE OPERATE IN OVER

50

COUNTRIES
我们的业务遍布 50 多个
国家

WE WORK IN OVER

55,000

CLIENT LOCATIONS
我们服务超过 55,000
个客户场所

China's facts & figures | 中国数据

210+

Operations
项目点

4,500+

Associates
员工

131,000+

Safe & delicious meals per day
每天的供餐数



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。





CHARTWELLS KEY POINTS

CHARTWELLS 要点

<p>服务</p> <p>Service</p>  	<p>High Quality Food and Personnel 高质量的食物和员工</p> <p>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. All our staff are trained continuously to achieve and maintain high-standards of personal hygiene and knowledge of operations. 我们只选择符合我们的质量，卫生和价格要求的供应商。我们所有的供应商都是根据合同定义产品的质量水平和规范。我们所有的员工会被培训不断实现和保持高标准个人卫生和操作的知識。</p>
<p>控制</p> <p>Control</p>	<p>Contamination Control 污染控制</p> <p>Raw material and cooked food are separated from each other. We use top-brand detergents, such as Johnson-Diversey, to keep the hygiene of our facility and equipments. Our staff also wears hats, masks and gloves during the operation to avoid cross contamination. 原材料和熟食分开。我们用优质的洗涤剂，如 Johnson-Diversey，保持卫生的设施和设备。我们的工作人员也会戴着帽子、口罩和手套进行操作，避免交叉污染。</p>
<p>记录</p> <p>Record</p>	<p>Temperature Control and Record 温度控制和记录</p> <p>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). The equipment (coolers, freezers) are daily checked and the temperature logged to ensure they are well functioning. 为了确保食品安全，我们有特定的食物不仅对存储有要求，也对设备也有一定的要求（如冰箱温度设置在 0 ~ 6°C 和冰柜低于-18°C）。设备（冰箱、冰柜）日常检查和温度记录，以确保它们运转良好。</p>
<p>顾问</p> <p>Advisors</p>	<p>Internal and External Advisors 内部和外部顾问</p> <p>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. 我们不仅完全遵守中国 FDA，同时我们也有一个内部部门进行随机检查，在每个基地和卫生都会有第三方咨询公司的协助。若有任何反馈或建议传递给地方单位，我们将会立即举行员工培训会议，从而对我们的服务进行不断和持续的改进。此外，Chartwells 质量部门也会不断地检查供应商。</p>



<p>特殊膳食标准 操作流程</p> <p>Special Meal Standard Operation Procedures</p>	<p>Special Meal Standard Operation Procedures 特殊膳食标准操作流程</p> <p>Chartwells provides allergy card filling with allergic students 'names, photos, and parents' contact information for emergency needs. The card highlights the foods that the child cannot eat. The chef prepare the substituted menu, audited by our Nutritionist. After preparation, the chef is in charge of serving the meal to the according kid.</p> <p>Chartwells为对某些食物过敏的学生定制卡片，卡片上包含“学生姓名、照片和家长紧急联系方式”等信息以便紧急情况发生。我们会在卡片上特别标注哪些食物是该学生不能吃的，厨师长则会依据此卡片准备代替菜单，并将代替菜单交由我们的营养师来评估，之后厨师长才负责管理孩子的饮食。</p>
<p>烹饪</p> <p>Cooking</p>	<p>Cooking policy 烹饪的政策</p> <p>Chartwells is known among international schools for its healthy food. We do not use MSG, artificial flavor & color and peanut oil and we prefer healthy cooking methods (e.g. limiting deep-fried dishes). Our Chefs prepare a biweekly menu, which has to be reviewed by our nutritionist to ensure that all meals are properly balanced on carbohydrates, proteins, fibers, vitamins and lipids.</p> <p>Chartwells 是在国际学校的健康食品。我们不使用味精，人工风味和颜色以及花生油，我们更喜欢健康的烹饪方法(如限制油炸菜肴)。我们厨师食谱必须由营养师审阅，以确保所有食物在正确平衡的碳水化合物，蛋白质，纤维，维生素和油脂标准内。</p>
<p>供应链管理</p> <p>Supply Chain Management</p>	<p>1) Purchase exclusively on APL (supply chain management) 从经过认证的供应商处进行采购，严格执行采购流程（供应链管理）</p>  <p>2) Distribution Center Control Procedure DC 配送中心控制流程</p> 



NUTRITION & WELLNESS MANAGEMENT

营养和健康管理

Chartwells nutritionist will be available for questions, inspect the adherence between menu and cooking method and the overall offer. We propose and monitor menu programs, the link between menu planning, labeling, healthy food promotional activities and your wider community.

Chartwells 的营养师将对你们问题尽力给予解答，并负责检查菜单、烹饪方式和整体菜品的合理性。我们会对菜单提出意见并对此监督执行，关注菜单计划、食物标注，健康食物的推广活动和社区的联系。

NUTRITION

营养

- MSG (Sodium Mono Glutamate or aginomoto) is prohibited
禁止使用味精
- No peanut oil, horse beans in any form and kind
不使用花生油及蚕豆
- Only natural flavor enhancers in the cooking process
烹饪过程中只使用天然香料增加食物风味
- Healthy cooking practices (less oil, low salt & sugar, limit to a maximum deep frying)
健康的烹饪方式（少油，低盐&低糖，尽量避免油炸食品）
- Balanced meals, proposed by our Nutritionist
健康菜单交由公司营养师审核确保均衡饮食

FRESHNESS AND SAFETY

新鲜和安全

- In-House made dessert items
自制甜品
- Daily green (vegetarian) items
每日蔬菜
- Daily assortment of fresh salads (ref. local FDA regulations)
每日新鲜沙拉（参照当地FDA标准）
- Healthy products sourced and produced to provide Snack options and menu choices
采购健康的产品来制作点心和菜品

MENU DESIGN AND CHILDREN FRIENDLY FOOD

适合孩子的菜单设计

- Developing tasty, creative, nutritious recipes that appeal to students
开发美味创新且营养的菜谱以吸引学生的兴趣
- Balanced menus depending on the requirement of the client. Ample choices of food
根据客户要求制定均衡菜单。食品选择多样
- Items will be provided in each meal period to suit the taste of students
每份餐为迎合学生口味，提供多种选择



CHARTWELLS ACTIVITIES

各类活动

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：



Food Knowledge
食物知识

Reaction with
Customers
与消费者互动

Put Fun into Meals
寓教于食

Educate about hygiene & safety practices

教育卫生与安全实践

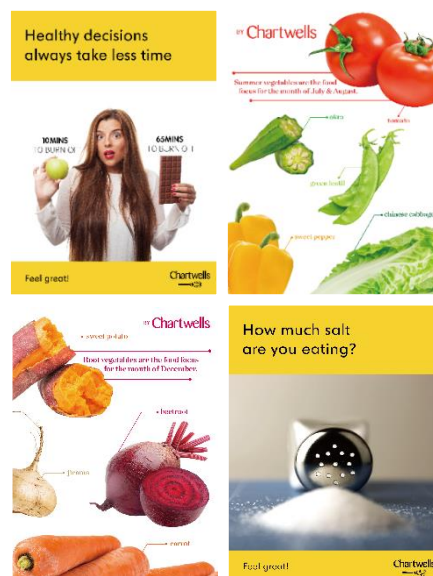
Encourage healthy eating habits
促进健康饮食习惯

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



COMMUNITY ENGAGEMENT

社区参与

Mails from parents regarding to catering (eg. supplier chain management, quality assurance, nutrition information, payment management, etc) may come to us directly for professional and on-time answer.

家长有关于供餐问题（如：供应链管理，质量监控，营养信息，支付服务等）的邮件可以直接至我方，将得到及时且专业。



