

Scolarest makes the difference

A PARTNERSHIP THAT STRENGTHENS REPUTATIONS

Scolarest manages more than 220 restaurants in educational institutions in Belgium. Every day our chefs prepare delicious fresh meals for pupils aged between 2.5 and 18 years, and for students in higher education. They do so with a great passion for quality, unrivalled flexibility and a keen eye for new taste and food trends. That makes Scolarest a reliable and responsible partner for schools who want a tasty, varied and healthy range of food that strengthens their reputation even further.

WHAT WE OFFER

- Support right across the board from innovative catering solutions to additional technical services.
- Enthusiastic, well-trained staff
- A cost-effective service, within your budget
- Maximum control, minimum risk
- Attention to quality, environment and safety
- Open communication and transparent policy

**Discover how Scolarest can boost the reputation of your school with Eat. Learn. Live.
Make an appointment on www.scolarest.be**



www.compass-group.be



www.eatlearnlive.be

EAT

LEARN

LIVE

*Do school children pay attention
to what's on the plate?*



EAT. LEARN. LIVE.

A tasty philosophy

Young people today are not the same as they used to be. Smarter, faster and more sociable, they make their way in the digital society. They have their own identity, a unique personality, and know exactly what they want. And yes, they pay attention to what's on their plate. To hone their keenness for healthy and responsible nutrition, Scolarest has come up with Eat. Learn. Live.

Eat. Learn. Live. is a long-term commitment and enriching nutrition and education concept aiming to bring young people at school a healthy and varied diet and lifestyle.



EAT

Eat well to feel well

Our commitment is to spoil young people at school with tasty food that fortifies them in life.

WHAT WE OFFER

- Nutritious menus based on fresh raw materials and the finest ingredients.
- Passionate chefs with a feeling for variety and innovation
- Respect for the individuality of schools and pupils.



LEARN

Learning to live healthily

Our commitment is to make pupils and school staff aware of a healthy lifestyle.

WHAT WE OFFER

- Continuously trained and instructed cooking teams
- Advice from our experienced experts in nutrition
- Authentic produce, watertight quality controls and optimal traceability
- Menus that meet the recommendations of the Belgian government's national nutrition and health plan
- Open and close collaboration with schools and parents
- Interactive workshops and appealing campaigns.



LIVE

In a safe and sustainable world

Our commitment is to create a safe and sustainable environment that plays a part in the health and well-being of our young people, customers and society.

WHAT WE OFFER

- A partnership based on ethical responsibility and environmental sustainable business practices
- The best raw materials at market prices thanks to a central purchasing policy
- A reliable and transparent food chain
- Strict control of the operations of (local) suppliers
- Efficient waste management and recycling