

# COLLÈGE DU LÉMAN & COMPASS GROUP

RETROSPECTIVE ON 2021



"PULL UP A CHAIR.  
TAKE A TASTE.  
COME JOIN US.  
LIFE IS SO ENDLESSLY DELICIOUS."

RUTH REICH







# Respect

Sustainability is one of the main societal issues of our time.

By purchasing products locally, minimizing the use of single-use plastic, reducing the amount of meat-based meals and educating children and teens about food waste, Compass Group contributes substantially to environment preservation and, thus, to future generations.

SUSTAINABILITY BY COMPASS GROUP





All apples and apple juices  
at CDL are sourced from a  
local producer.

VERGERS DE ST LOUP - VERSOIX







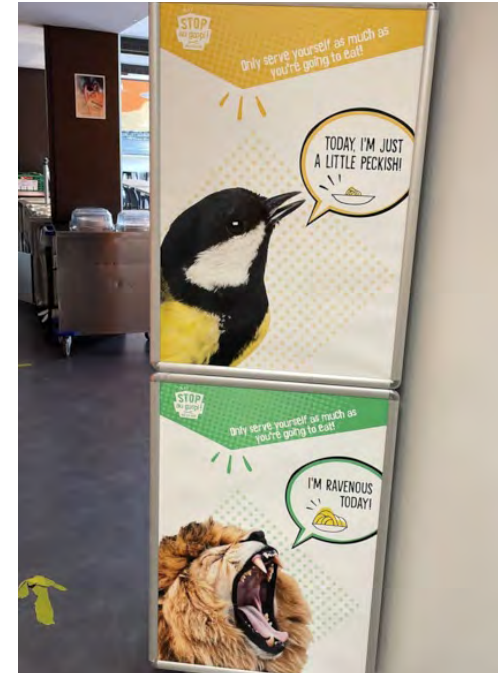
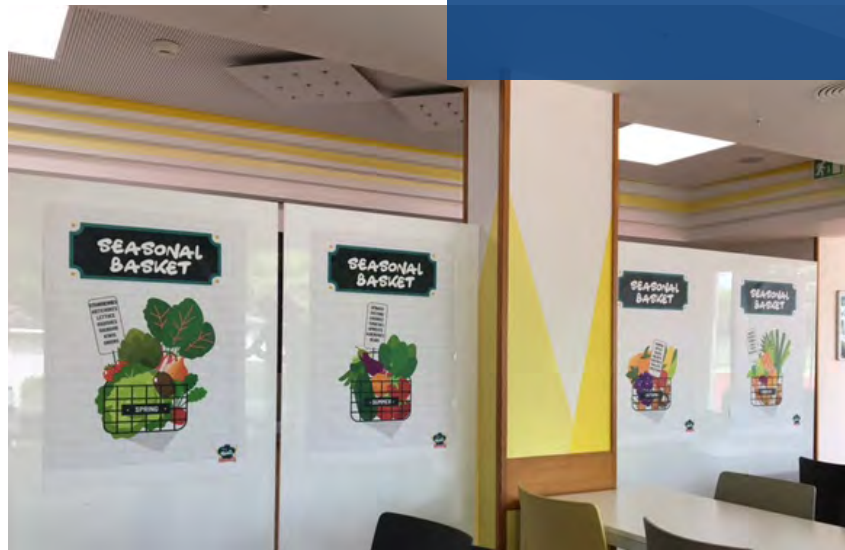
We limit the use of single-use plastic by implementing reusable plates, bows and cups.

RECIRCLE - ECO CUPS





Our Scolarest concepts and educational supports, adapted to different age ranges, educate children and teens about seasonality, nutrition, food waste management and sustainability.



## STOP Food Waste!

MY ECO-RESTAURANT

### HOW SHOULD I SORT THE RUBBISH FROM MY TRAY FOR RECYCLING ?

THE MAIN STEPS :

- Put your leftover food in one bin.
- Put your paper napkin, your yoghurt pot and your other packaging in another bin.

### WHY SEPARATE OUT ORGANIC WASTE?

To allow it to be turned into green energy.  
To increase awareness of waste and reduce the amount you throw away.  
Because sustainability is key to us and we believe together we can contribute to saving the planet.

### WHAT HAPPENS TO THE FOOD WASTE FROM MY TRAY ?

<p><b>ORGANIC WASTE</b></p> <ul style="list-style-type: none"> <li>Collected in a food waste bin</li> <li>Stored in containers</li> </ul>	<p><b>TURNED INTO ENERGY</b></p> <p>Anaerobic digestion is a fermentation process that breaks down organic waste and enables the production of:</p> <ul style="list-style-type: none"> <li>Biogas for making electricity</li> <li>Fertiliser for farming</li> </ul>
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once a week



Our teams work in close collaboration with the school's nurses to manage and communicate children and teen's allergies, and adapt the culinary services. Each of our meals is accompanied by a slate displaying the allergens contained in the meal and our teams are perfectly knowledgeable about each product included in our meals.







# Internationalism

We provide a high-quality, varied, and balanced offer specially curated by our Chefs, for every meal throughout the day.

A BALANCED DIET BY COMPASS GROUP





## Breakfast offer

SERVED DAILY WITH A SELECTION OF EGGS, CHEESES, VARIOUS BREADS, COLD CUTS, DAIRY PRODUCTS - WITH GLUTEN AND LACTOSE-FREE OPTIONS, AS WELL AS FRESH JUICES AND OTHERS ITEMS SUCH AS PORRIDGES











## Brunch offer

EVERY SUNDAY, A SELECTION OF TEAS,  
HOMEMADE SMOOTHIES, CHEESES,  
COLD CUTS, EGGS, YOGHOURT,  
CEREALS, SAUSAGES, VEGETABLES AND  
SWEET OPTIONS SUCH AS CAKE



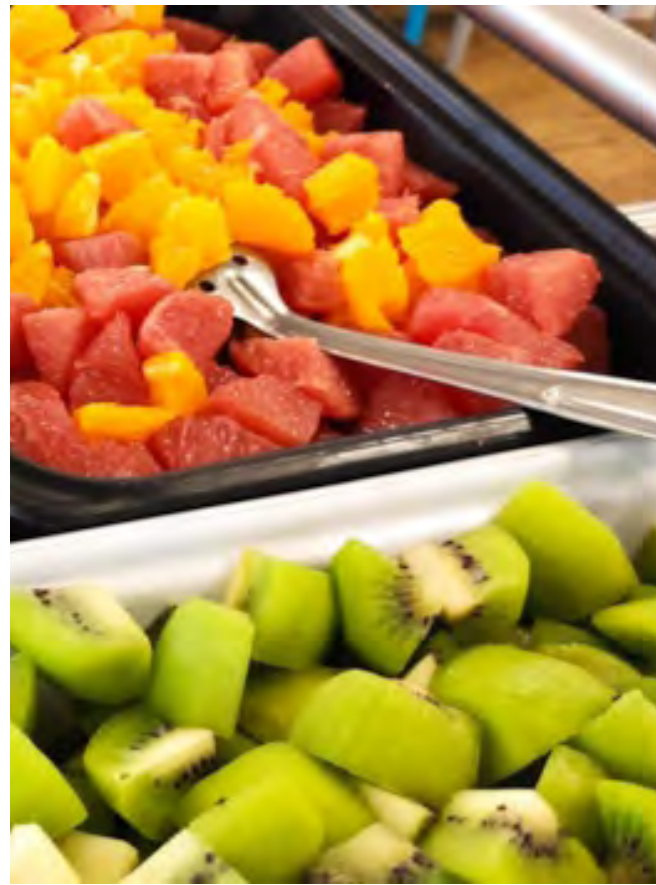




















## Lunch offer

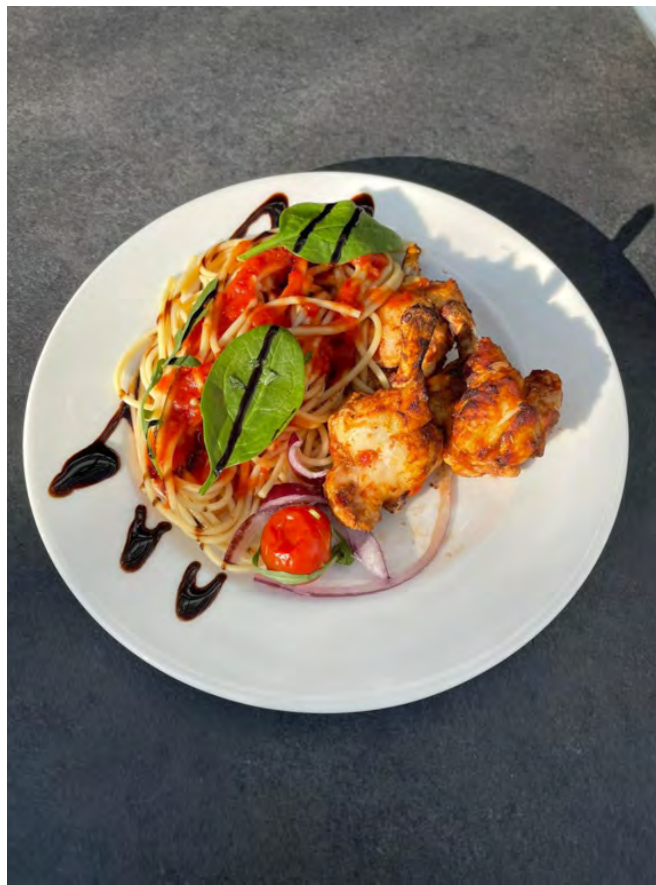
EVERY DAY, 4 DISH OPTIONS TO CHOOSE FROM (VEGETARIAN, FOURCHETTE VERTE, DAILY AND WOK), AS WELL AS A SALAD BAR, A PASTA CORNER AND A CHEF STATION (ONCE A WEEK)















## Dinner offer

3 MENUS TO CHOOSE FROM EVERY DAY (CLASSIC, HEALTHY STREET FOOD, VEGETARIAN), A SALAD BAR AND A WEEKLY GUEST CHEF DISH. EVERY SEASON, NEW TEMPORARY CONCEPTS COME TO COMPLETE THE OFFER (E.G. BUDDHA BOWLS)







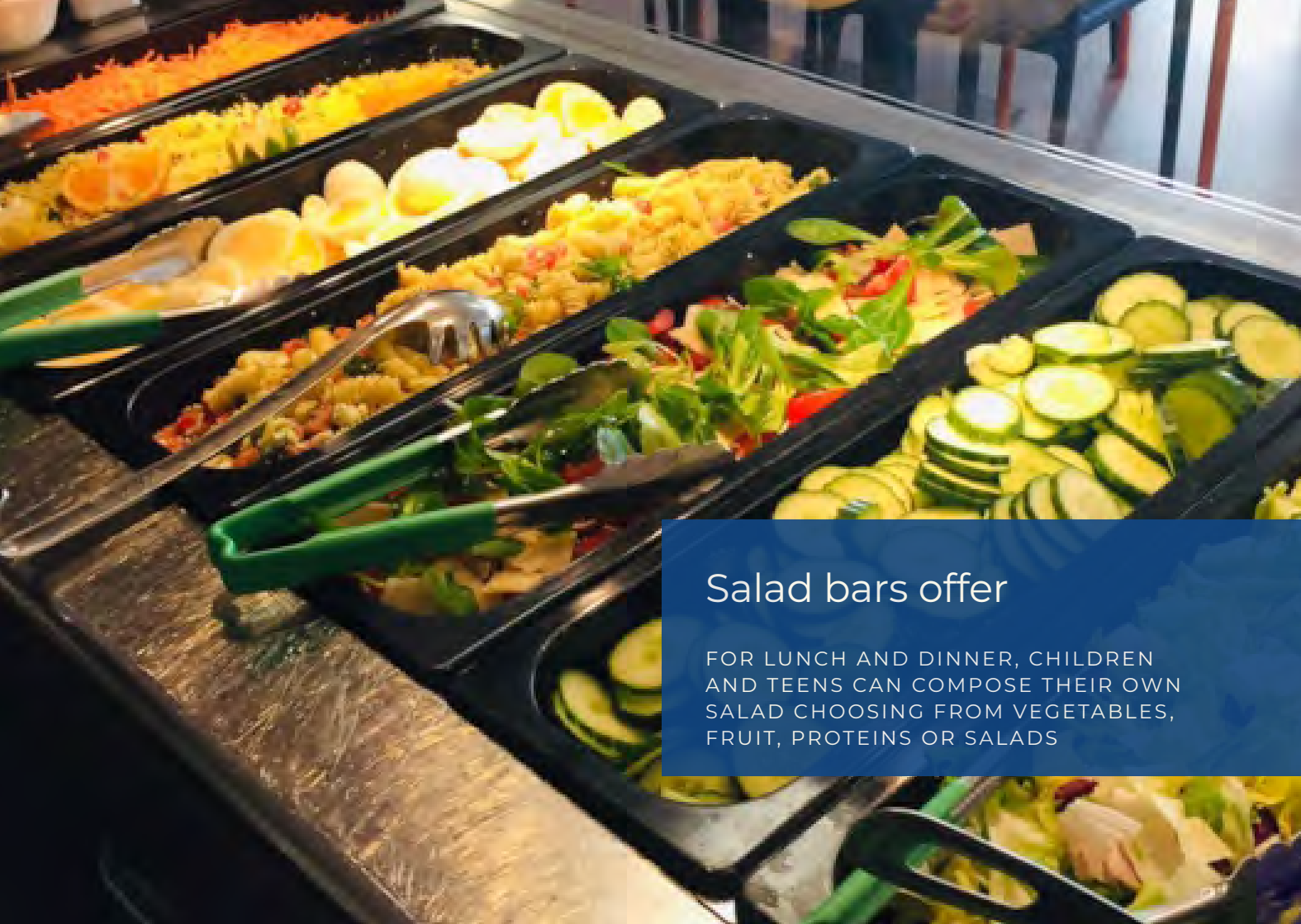












## Salad bars offer

FOR LUNCH AND DINNER, CHILDREN AND TEENS CAN COMPOSE THEIR OWN SALAD CHOOSING FROM VEGETABLES, FRUIT, PROTEINS OR SALADS











## Panthers offer - take away cafeteria

HEALTHY SNACKS AND DRINKS  
SUSHI, 15 CHOICES OF HOMEMADE  
SANDWICHES, DAILY CULINARY THEMED  
SPECIALS (TACOS, PIADINE, ETC.)















## Monthly themed specials

NORDIC DAYS

Thanks to our monthly special culinary themes, children discover new cultures, traditional dishes and new flavors.

We create excitement among the children and teens by bringing novelty and limited specials into their culinary experience.











## Monthly themed specials

ASIAN DAYS











## Monthly themed specials

VEGETARIAN DAYS











In the scope of our **Chef's Days**, we invite a guest Chef every week to create and serve traditional dishes from their country.

This allows the students to discover new products and cultures through authentic dishes.



Chef's Days

SRI LANKA





## Chef's Days

CHILI



Recipe  


**THIS WEEK:**  
**Chili delights by Chef**  
**Julie Gardette**



Inspired by her Chilean origins, she will take you on a culinary journey thanks to his authentic and traditional recipes.  
Let yourself be transported by the flavors of Chilean cuisine.  
**Download the recipe and make it at home.**

 Follow us on LinkedIn  
Compass Group (Schweiz) AG

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## Chefs Days

CHINA





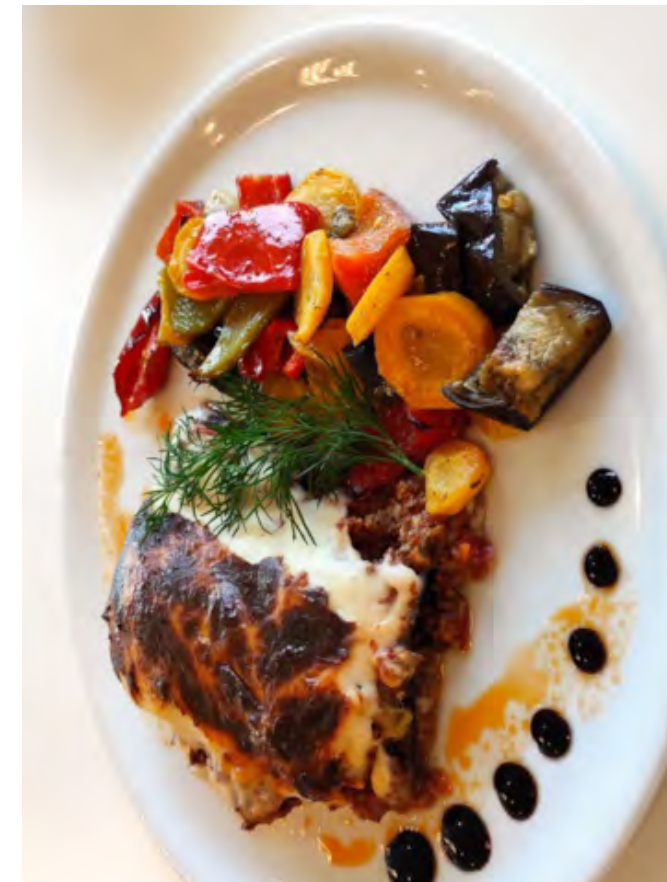


Chef's Days

ETHIOPIA



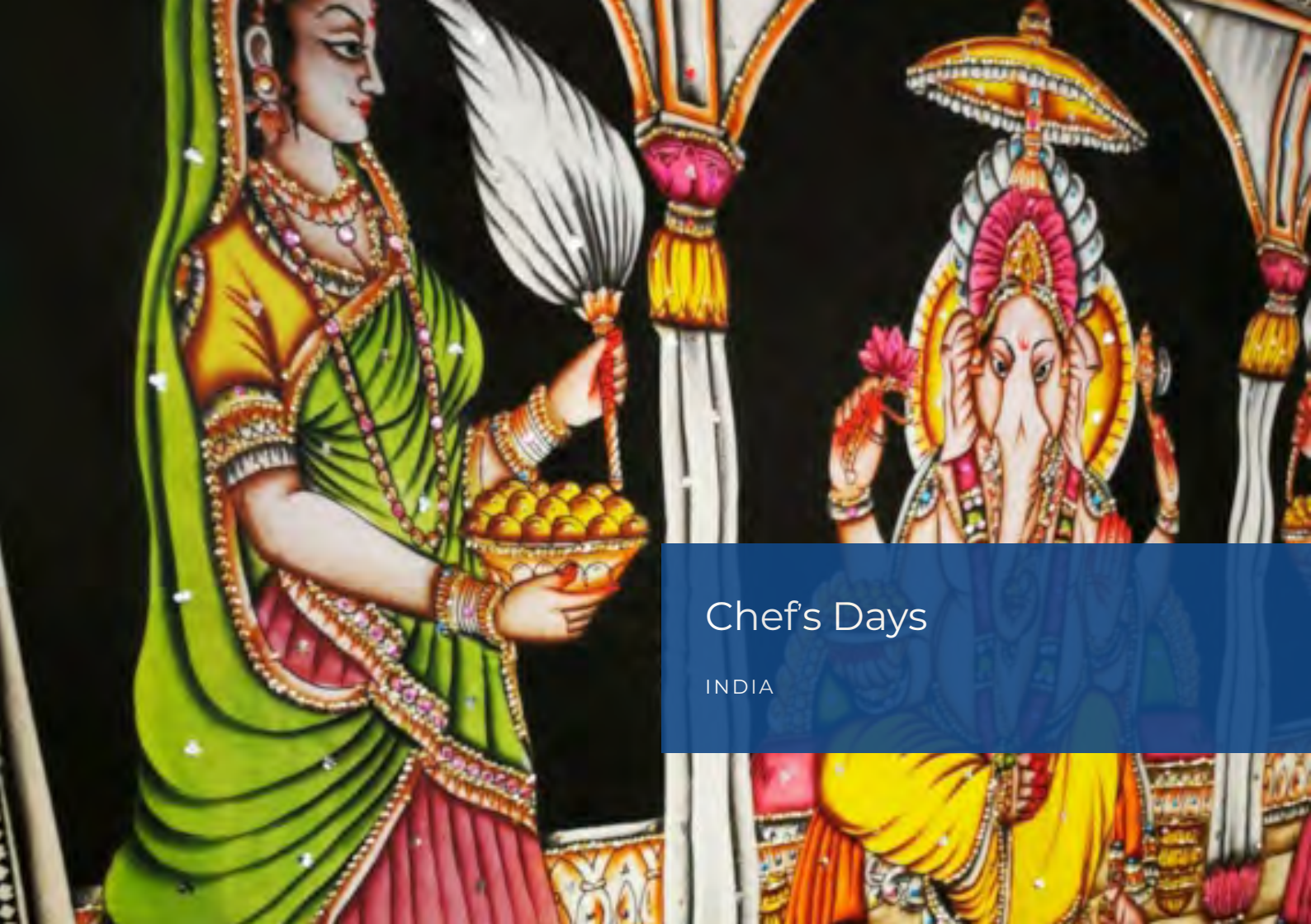












## Chef's Days

INDIA

## Indian Evening

Wednesday 30<sup>th</sup> March



Scolarest



COLLÈGE DU LÉMAN  
International School - Genève











## Chef's Days

MAURITIUS



## Chef's Days

MALAYSIA





Chef's Days

MEXICO











## Chef's Days

SENEGAL



# Spirit

Teamwork is to success what ingredients are to a dish.

We offer culinary workshops for children and teens every day.

We introduce students to the art of cooking and give them the possibility to create with their own hands.

CONTEMPORARY CUISINE BY COMPASS GROUP

A close-up photograph of a child's hands kneading a piece of dough on a bright yellow plate. The child is wearing a colorful, multi-strand beaded bracelet on their left wrist. The background is a dark, textured surface, possibly a table. The image is partially obscured by a dark blue overlay on the right side, which contains text.

**Teaching Kitchen**

EDUCATIONAL CULINARY WORKSHOPS

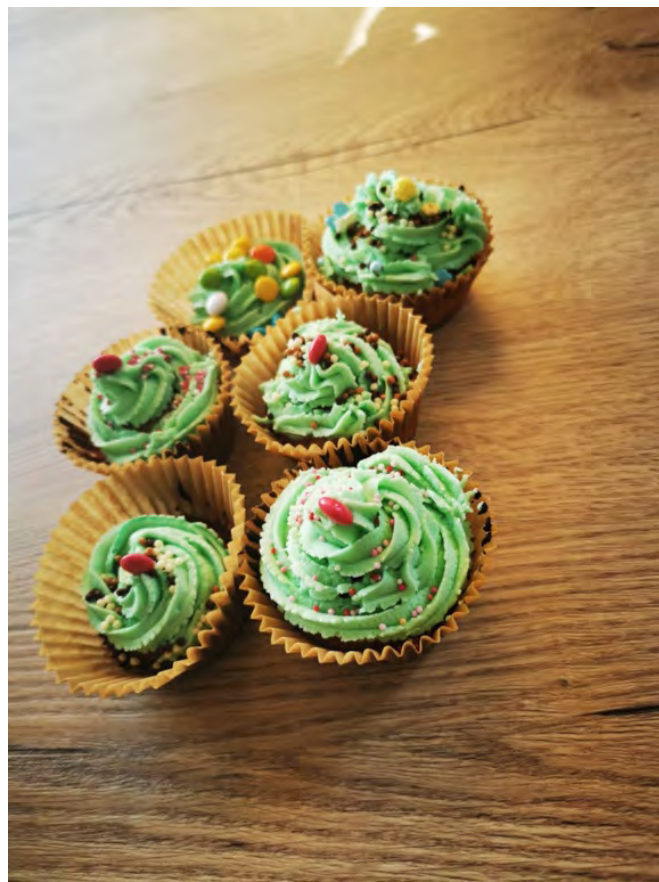
















## Culinary creations

CELEBRATING A THEME

Our special culinary themes are built around a specific topic.

This can be a country or region, but also a specific product or a calendar event.







Culinary creations

ASIA







## Culinary creations

BUDDHA BOWLS







Culinary creations

BURGERS







Culinary creations

CHEF'S SPECIAL











Culinary creations

SPAIN







## Culinary creations

HALLOWEEN

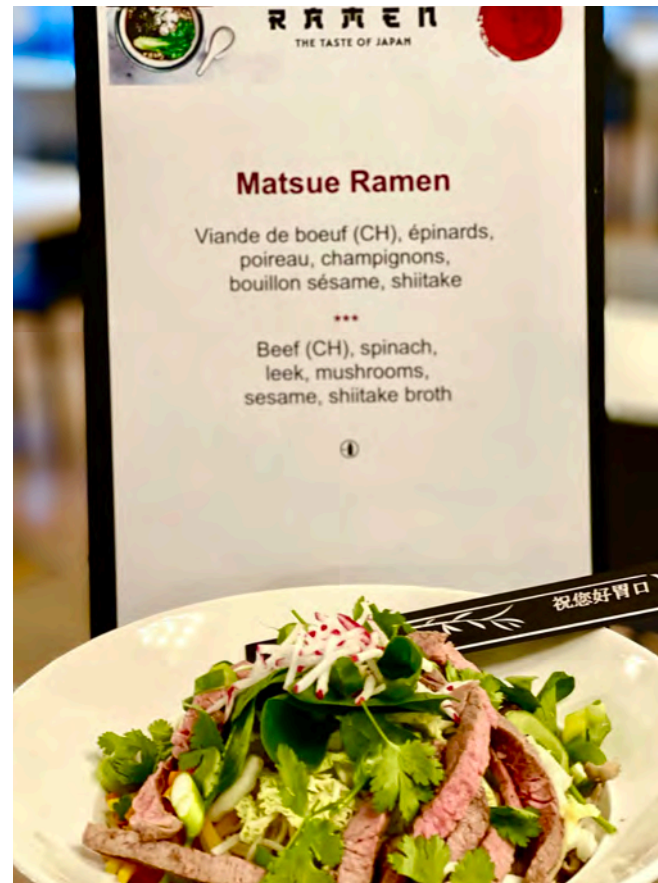






## Culinary creations

RAMEN







Culinary creations

VALENTINE'S DAY







1 octobre 2020  
International Vegetarian Day

Penne all'arrabbiata pâtes complètes  
avec une sauce tomates piquantes et  
persil

\*\*\*  
Penne all'arrabbiata  
Whole grain pasta with spicy  
tomato sauce and parsley

1 octobre 2020  
International Vegetarian Day

Falafels de betteraves avec couscous  
de chou-fleur tajine de légumes et  
sauce tzatziki

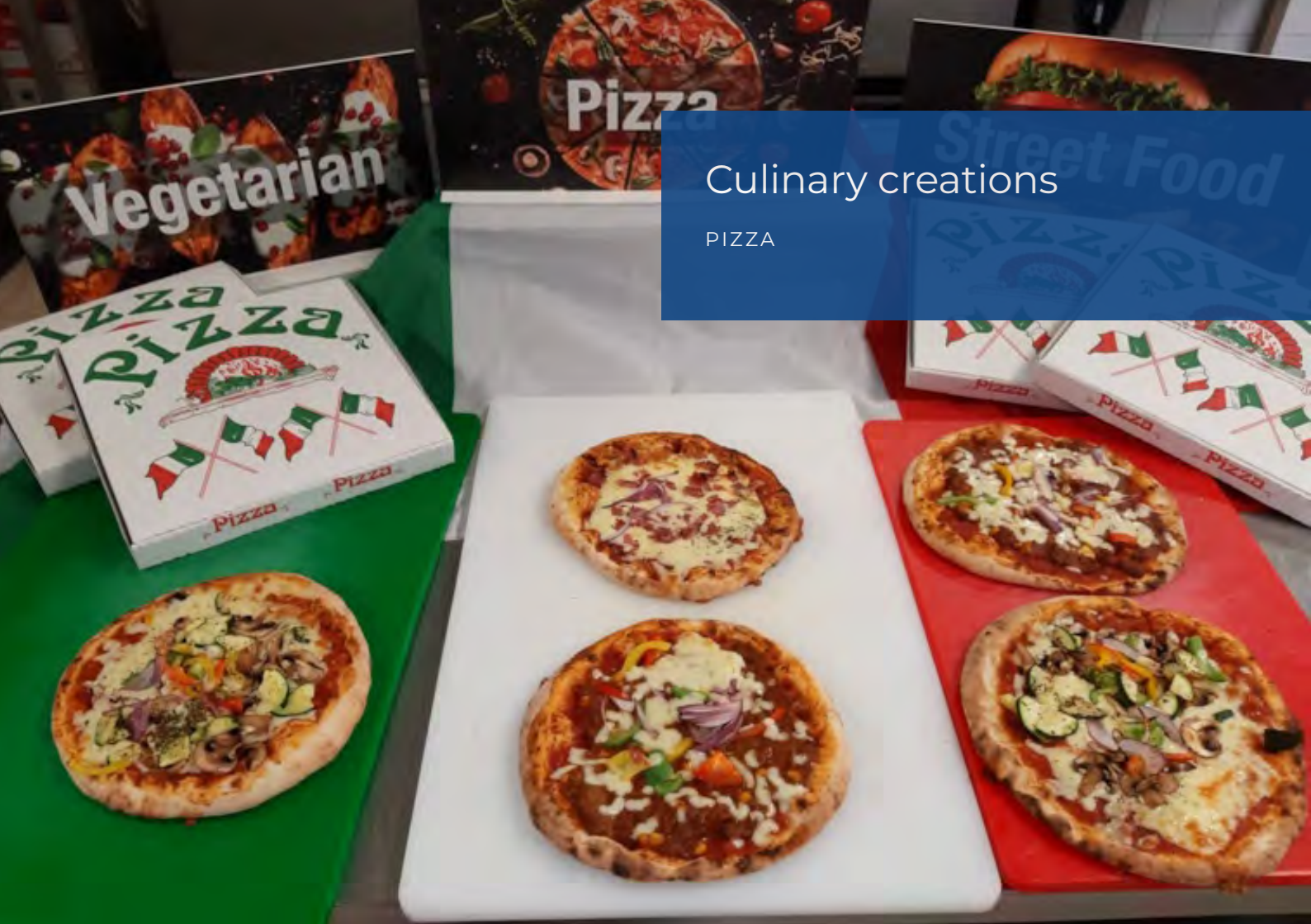
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Beetroot falafel with cauliflower  
couscous, Tajine vegetables and  
tzaziki dip

Culinary creations

VEGETARIAN











## Culinary creations

PANTHER'S SPECIAL







**The way we work together  
determines the way we succeed.**

**Scolarest team is always willing to go  
the extra mile.**



**Scolarest team**

OUR KITCHEN AND SERVICE STAFF





# Excellence

**Culinary creativity is highly stimulated at Collège du Léman.**

**Our chefs are always challenged to renew themselves daily.**

**We put an emphasis on the presentation of our dishes because, after all, what looks good also tastes better.**

HOW COMPASS GROUP TRANSFORMED CDL'S CATERING SERVICES



Culinary excellence

SURPRISING CHILDREN AND TEENS  
DAILY









## Homemade desserts

CULINARY EXCELLENCE











End of year dinner

CULINARY EXCELLENCE











## Graduation dinner

CULINARY EXCELLENCE











# COLLÈGE DU LÉMAN

International School • Geneva

All pictures were taken at Collège du Léman, Rte de Sauverny 74, 1290 Versoix  
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