Welcome Back! We Want to Hear from You.

priority. We strive to deliver a safe, clean and interactive learning environment where students can learn, play and eat nutritious, delicious meals to help them be their best. An important part of this effort is getting direct feedback from our consumers to guide our improvements and get ideas to continue to grow.

In the coming weeks, we'll be rolling out Captured, Sodexo's innovative digital camera surveys used to gather customer feedback about the day-to-day operations through the eyes of our student consumers. Digital cameras are easy to use and provide a familiar way for students to share what's

Our students' well-being is Sodexo's most important working and what's not working in their cafeterias

and school property.

Captured provides an important student personal growth learning opportunity because it encourages students

to be active consumers by having their voice heard and

helps develop leadership skills by driving changes for their school. Personal Growth is one of Sodexo's 6 dimensions focused on delivering quality of life for every student we serve.

So Happy the Nutrition App is Coming Soon

When a student or parent has a nutritional question, it provides an easy and efficient way to see what's in may be hard for them to get a fast answer. Now So Happy puts the power in the hands of the parent and student, allowing them to find allergen and nutrition information quickly. Parents and students can see all food items we serve in their school cafeteria. What's great is that our customers only see what's on their school's menu.

Now, more then ever, students and parents want to understand what's in their school meals - from the ingredients to the nutritional and allergen information of those ingredients. So Happy provides a level of transparency previously unknown to our industry, with clear product descriptions and graphical representations for every allergen category. No more guessing when comparing one product to another.

This is an example of the ease and efficiency we know is so important in delivering quality of life for our students, parents and school faculty. So Happy

the meals we serve to help students and parents easily make decisions on what's to eat, helping to make our students active decision makers in their Health & Well-Being.....So Happy about that.



Looking for Work Experience? Become a Student Promotion Coordinator



Improving the quality of life for our students through personal growth opportunities and health & well being is at the heart of the service provided by your school's Sodexo team. We want to bring our high school students along this journey as Student Promotion Coordinators (SPCs). This is a great way for students to obtain personal growth by gaining work experience as a temporary part of the dining services team. As an SPC, a high school student would be responsible for coordinating and rolling out dining promotions

and helping to inform healthy programs for their school. SPCs are typically scouted the junior year and work during the senior year. Students interested in becoming an SPC should speak to their local Food Service Director.

Beyond the Looks:

Learning Environments Start with a Clean, Safe Classroom

How clean a classroom looks can definitely be deceiving; spaces that may look clean may be hiding germs and bacteria. Cleaning what are known as common touch points such as door handles, door edges, even pencil sharpener handles and the teacher's desk top ensure that all of those places where students and teachers put their hands don't become transfer points for bacteria and germs. Cleaning equipment in weight rooms ensures that athletes don't transfer germs. Cleaning work tables, student desk tops and air ventilation intakes and diffusers means that dust and dirt particles, allergens, and other material that can contribute to respiratory sensitivities are not reintroduced to the ventilation system. This is what effective cleaning is all about and we strive to make classrooms cleaner to help students be healthier which means more days in school.

Introducing the *Soft Services Framework*: Going beyond the looks, we get into the process of cleaning, with a focus on training our facilities teams, using environmentally friendly cleaning products and measuring the cleanliness of surfaces. Sodexo's Soft Services Framework provides a robust model with innovative cleaning tools and resources used in your neighborhood hospital or the businesses we serve in your community.

What's Next: This year, we've been hard at work piloting a number of schools to determine how best to maximize our Soft Services Framework to advance our cleaning solutions in our schools. We are planning a full implementation in 2018. Your Sodexo Facilities Operations team will have more details to share as we get close to scheduled implementations.

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