

Dear Parent/Guardian

Preparing for a safe return to school

We do not underestimate the anxiety you may be feeling about the return to school. As your school meal provider, we've developed a back to school plan to make sure our teams have the right tools, information and best practice guidance to re-open our catering services safely.

The health, safety and wellbeing of the children we serve, our staff and of the schools we work with has been Sodexo's number one priority throughout the coronavirus (COVID-19) pandemic.

We have been at the front line of the COVID-19 response since it first emerged in China. We've shared our learnings and collaborated with your school's leadership team to carefully plan how we will rise to the challenge of delivering school meals in the 'new normal' by implementing the following re-opening initiatives:

1. Conducted a re-opening risk assessment.
2. Agreed a local plan together with school management.
3. Delivered COVID-19 mandatory safety training for your school team.
4. Increased hygiene measures such as; Providing additional personal protective equipment (PPE) for staff, enhancing handwashing procedures and implementing extra preventative cleaning regimes.
5. Maintaining social distancing in the kitchen, servery and food collection areas.
6. Meals will be freshly prepared and where agreed with the school served pre-packed with disposable cutlery – wherever possible all packaging is environmentally friendly. Some of our schools will continue to serve using china crockery and stainless-steel cutlery.
7. Removed self-service food counters (e.g. salad bars) to reduce the risk of contamination.
8. Worked with school to plan how students will receive their school meal without mixing with those outside their bubble e.g. staggered service times, delivery of meals to the classroom.
9. Set up regular briefings for our teams to provide them with COVID-19 Government and company updates to ensure continued compliance with the latest safety advice.

We are committed to supporting the Government and your school to get children back to the classroom safely. It is the best place for them to learn and develop, and it is undisputed that healthy school meals aid pupils' health and learning outcomes.

By sharing these plans, we hope to give you and your children confidence and reassurance in our school meal service. However, should you have any questions or concerns please contact your school and ask to speak to your school catering team.

Yours faithfully



JEREMY ALDERTON
Managing Director, Independent and Private Schools UK & Ireland

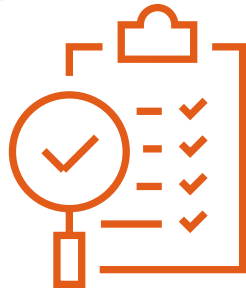
SAFE RETURN TO SCHOOL

To put your mind at ease we have...



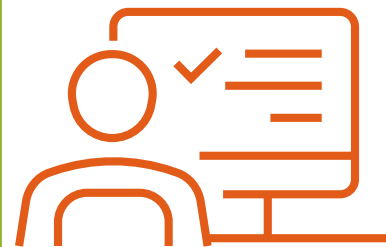
CONDUCTED

a re-opening
risk assessment



AGREED

a local plan with
school management



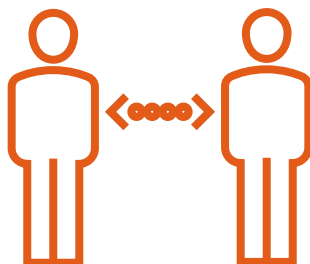
DELIVERED

Covid-19 safety training
for the team



INCREASED

hygiene measures, providing
PPE, enhanced handwashing
& extra cleaning



INTRODUCED

social distancing in the
kitchen, servery & food
collection areas



REMOVED

self-service food counters to
reduce risk of contamination



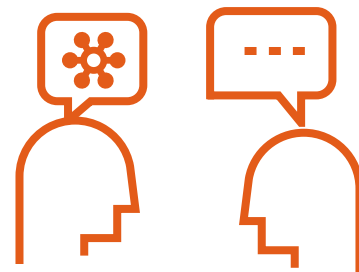
INTRODUCED

disposable cutlery (trying to
be environmentally friendly
when possible!)



AGREED

a plan for receiving school
meals without mixing
social bubbles



SET UP

regular team briefings to
provide important updates
on safety compliance

independents

by *sodexo**