

Practical approach and experiences in managing food allergies

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Introductions

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SODEXO
IS THE WORLD'S LEADING
QUALITY OF LIFE SERVICES
COMPANY



On-site
Services
Benefits
and Rewards
Services
Personal
and Home Services



**Sodexo plays a
key role in the
eating habits
of 75 million
people every day**

€ 18 bn
revenues

80
countries

420,000
employees

34,300
sites

75 million
consumers
served daily

20th
largest employer
worldwide

What business segments do we operate in?

Sodexo UK & Ireland

43,000
employees

2,300
sites

£1.1 billion
in annual turnover

- Corporate
- Health Care; Seniors
- Education
- Justice Services
- Defence
- Sports and Leisure
- Remote Sites

Meeting the FIR 2014

- **Adopt and adapt technical guidance into practical forms of expression/presentation**
- **Supply chain and Product SKUs**
- **Menu & recipe development**
- **Knowledge, Skill and Capability**
- **Attitudes and Embracing change**
 - Developing sense of ownership and responsibility
 - Creative and fun



Summary

- Familiarise the FIR – adopt into daily practice
- Clear process to capture and update allergen information
- Clear structure to recipe and menu development
- Ongoing training for all levels and duties
- Encourage chef creativity
(awards, competitions and acknowledgement)



Drive sales and customer satisfaction