

ISM Catering Service

The ISM school catering is managed by Pellegrini S.P.A.

Both the winter menu (November-March) and the summer one (April-October) include special dishes for each day in the menu cycle and a selection of dishes that are repeated every day.

Medical, cultural and ethical preferences are available as options for the students.

It is also possible to request more abundant portions if needed.

Catering Service Early Years and Elementary Grades 1-2-3:

Students are served at the table with a **set menu** made up of a first course, a second course, a side dish, and fruit or dessert.

There are jugs with water on the table.

Catering Service Elementary Grades 3-4-5 and Secondary School

Students queue to select their meal from the **self-service** options. They can choose a first course, a second course, bread, and fruit or dessert.

The tray has to be replaced in appropriate spaces on trolleys to allow the students that come after to find clean tables.

Teachers have lunch at tables that are mixed with the student tables.

THE MENU IS AS FOLLOWS:

FIRST COURSE: the kitchen prepares the dish of the day, in addition to which there is always PASTA WITH TOMATO SAUCE, PASTA WITH OIL, BOILED RICE OR BOILED RICE WITH TOMATO SAUCE.

SECOND COURSE the dish of the day and (**only for the students of the self-service**) the following optional alternatives always available:

- CHEESE (e.g. Cerescenza/cream cheese/mozzarella)
- FRESH MIXED SALADS (e.g. with boiled eggs and tuna fish)
- SLICED COLD MEAT (baked ham/ham/sliced turkey/ham/bresaola)

For the students with set menu, when the second course of the day is cheese, baked ham can be requested instead.

SIDE DISH: Boiled vegetables **or** raw vegetables according to the season (the raw vegetables are always available in the salad bar).

DESSERT: Seasonal fruit/Cake/Yoghurt/Pudding

BAR LUNCH

The bar lunches are available only for students in 10th-13th Grade. Included in the lunch menu fee, students can have a sandwich, pizza or piadina with a bottle of water. Soft drinks have an extra charge.

KOSHER MENU

Upon request kosher meals are available. Please contact the Reception desk. The meals are prepared by Snubar Catering. This service has an additional cost of 9 Euro/meal plus the normal lunch fee.

SPECIAL DIETS

For students who need special diets (for health, ethical or cultural reasons) the medical service present in school must be contacted.

Students from Pre-K to 1st grade will receive their special diet at the table.

Students from 2nd to 13th grade can collect their tray with the special diet at the dedicated "Special Diet" area.

There is a colour code for special diets:

The yellow plate and glass identify the celiac menu.

The blue glass and the white plate identify other special menus.

This helps the serving team and the teachers to quickly identify the student that is following a special diet.

LIGHT DIET

It is possible to request a light menu for a period of maximum 3 days due to a temporary indisposition such as post-flu symptoms.

This request must be made to the class teacher with a simple note on the student's diary.

For longer periods a medical certificate is requested.

CATERING COMMITTEE

The school has a parent Catering Committee made up of 3 members:

Mrs. Cristina Scimone

Mrs. Marina Spagnolo

Mrs. Simona Di Giuseppe Cafà

The Catering Commission is happy to receive suggestions and ideas for improving the catering service.

Upon request it is also possible to take part in a lunch with our students.

Mail to pab.catering@ism-ac.it

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