



gourmetta



EATING SMARTER,

THINKING HEALTHIER,

CLEVER SCHOOL MEALS





GOOD MOODS

ARE THERE FOR THE EATING

School





CHILD AND STUDENT CAFETERIA

WELCOME!

NEW SCHOOL YEAR – NEW QUALITY AND VARIETY

Dear Guests,

A balanced diet and a lot of movement form the best basis for the healthy physical and mental development of our children.

We adults are responsible for providing our children with this basis.

School meals must meet these standards as well and must be able to ensure this responsibility is met – even when children are not with their family.

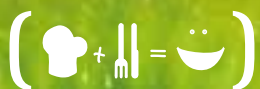
We ALL need to pay attention to the health of our children.

We would like to use this brochure to introduce ourselves and to answer questions related to ordering and payment.

COOKING FOR OUR CHILDREN –

RESPONSIBLY AND JOYFULLY





HEALTHY EATING

FOR HEALTHY DEVELOPMENT

AND A LIVELY SPIRIT

WHEN I GROW UP,

I want to be a pilot because that is a fun and easy job. That is also why there are so many pilots. Pilots do not have to study for long because they only have to be able to read numbers in order to check the equipment. I think they have to read street maps too so they do not get lost. Pilots have to be brave so they do not get scared when there is fog and they cannot see anything or if a wing or engine falls off. Then they have to remain calm and know what to do.

Pilots have to have good eyes too, to be able to see through the clouds.

They cannot be afraid of lightning or thunder, since they are closer to storms when they are in the sky than we are here on the ground. A pilot's salary is another thing that I like. Pilots earn more money than they could ever spend. That is why people think flying is dangerous. But only pilots themselves know that flying is really easy. I only hope that I will not get airsick when I fly, because I always get sick in the car.

Unfortunately, if I get sick on the airplane I will not be able to become a pilot and will have to get a real job.

Essay by a ten year-old student





TRADITIONAL AND FRESH CUISINE MADE SYSTEMATIC

Our experienced chefs prepare fresh, versatile menus every day with much love, care and attention to detail. We place great value on using as few pre-processed foods as possible. Most of our meats are processed and prepared in our own butcher shop. With us, the strictest quality controls, from the selection of ingredients to the finished menu, are a given. Our careful and especially fresh preparation means that food retains its valuable vitamins, minerals and micronutrients.

In addition to classic and international dishes, we also offer fresh salads, a wide variety of desserts, hot and cold beverages, as well as trendy snacks and fresh baked goods.

ABOUT GOURMETTA

gourmetta is a mid-sized company located in Radebeul. Our core business not only includes the management of company restaurants, but also the areas of mobile lunch programs, event and conference catering, as well as the production of food components for use in gastronomy, hotels and commercial trade.

As we produce our own products we are able to avoid many industrial, pre-processed products and can ensure fresh and traditional, as well as conventional preparation of our food every day.

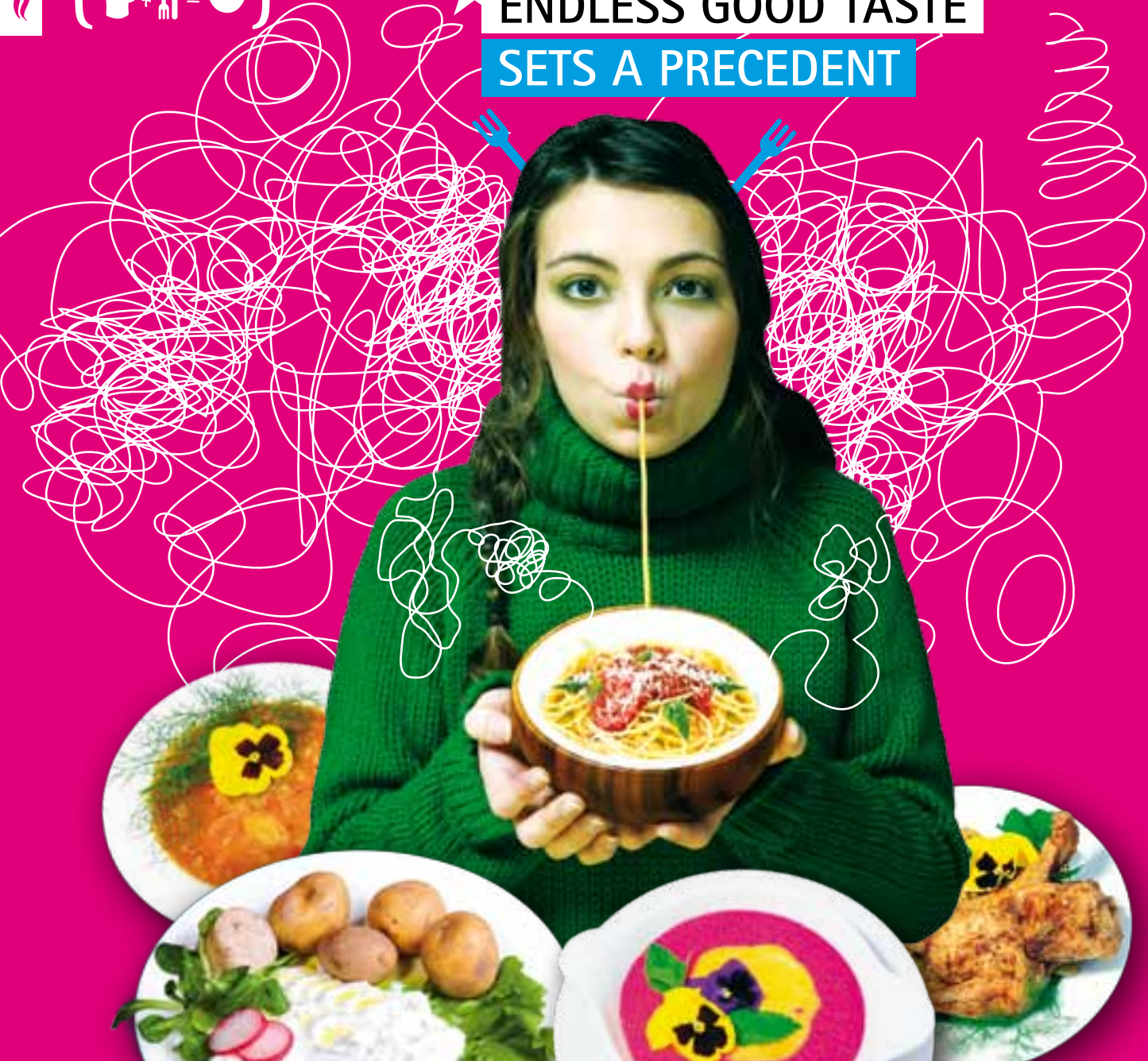
Creative, flexible, qualified and motivated staff and efficient and modern management are just a few of our distinctive qualities, as is our collaboration with regional suppliers.

Today, gourmetta has numerous subsidiaries across Dresden's Elbe valley and cooks for more than 6,000 satisfied guests every day; moreover, in each of our 14 company restaurants we prepare meals on-site and fresh on a daily basis.



ENDLESS GOOD TASTE

SETS A PRECEDENT





GOOD TO KNOW

Price and service information for DIS Dresden International School Annen Campus and Kindergarten Goetheallee, Dresden

Our Offer for

Kindergarten Goetheallee, Dresden

Menu 1	2,30 Euros*
Menu 2	2,30 Euros*

*The price includes the choice of either a dessert or a salad.

Annen Campus K5

Students can choose between 3 menus every day:

Menu 1 - Traditional	2,30 Euros*
Menu 2 - Around the world	2,90 Euros*
Menu 3 - Fresh and vital	3,00 Euros*

*The price includes the choice of either a dessert or a salad.

Annen Campus Grades 1-12

Students can choose between 3 menus every day:

Menu 1 - Traditional	2,90 Euros*
Menu 2 - Around the world	3,60 Euros*
Menu 3 - Fresh and vital	3,80 Euros*

*The price includes the choice of either a dessert or a salad.

In addition to this offer, fresh baked goods, snacks, a salad bar and selection of desserts, as well as hot and cold beverages are also available. The offerings can be paid for in cash or using the gourmetta.paycard debit system.

Additional Options for the Marketplace

on the Annen Campus for Grades 5 and Up

Signing up for one of the two flat-rate variants (shown below) at the marketplace ensures that lunch will be available to students without having to order in advance.

The student is free to put together his or her own lunch.

Flat rate I 64,80 Euros p.m. / 648,00 Euros** annually
free selection of menu and components, incl. dessert or salad

Flat rate II 89,00 Euros p.m. / 890,00 Euros** annually
free selection of menu and components, incl. dessert, salad and 0.2 l beverage

** The flat-rate option allows students to select a menu of their choice.

In addition to menus 1 through 3 there is also a daily special and a salad bar. Menus can be ordered in advance with the flat-rate variant too, either via the internet or at the ordering terminal in order to ensure that sufficient quantities are available. The annual price applies for one school year.

When signing up for one of the two flat-rate variants for the first time, the annual price is calculated on a pro rata basis based on full months. The flat rate variants can be cancelled in writing 4 weeks prior to the end of the school year. Should the student change schools an irregular cancellation can also be made with 4 weeks notice to the end of the month. The flat rate includes all named services, including the applicable VAT.



(👤 + 🍴 = 😊)



Ich mag **erdbeerBLAU**

TAKE A
BREAK





GOOD TO KNOW

Ordering Food

Lunch can be ordered in the following ways:

- At the terminal located in the school using a chip card
- On the internet at www.gourmetta.de
 - A customer number and password are required
- By e-mail to bestellung@gourmetta.de
- By phone at 0351. 312 71-17
- By fax at 0351. 312 71-18

You will receive a copy of the meal plans in advance.

Plans are in German, but are available in English, if necessary.

Cancellation or Order Changes

In case of illness orders can be cancelled by 8:00 AM on the day for which they were ordered. Otherwise, changes must be made by 3:00 PM the day before.

Payment

Pre-ordered lunch menus and other services are paid for cashless by direct debit after a specific settlement period. You will receive a detailed invoice by e-mail indicating which services were used. Settlements are made on a monthly basis.

Other services, such as beverages and snacks for example, can be purchased by deduction from money deposited to the chip card. Money can be added to the chip card in the cafeteria – there is no limit to the deposit amount (only possible using the gourmetta.paycard and in schools with a cafeteria).

Contact

gourmetta restaurants GmbH & Co. KG

Meißner Straße 30 | D-01445 Radebeul

Telephone +49(0)351. 312 71-17

Fax +49(0)351. 312 71-18

Internet www.gourmetta.de

E-Mail bestellung@gourmetta.de



gourmetta restaurants GmbH & Co. KG | Meißner Straße 30 . D-01445 Radebeul
Fon +49(0)351. 312 71-17 | Fax +49(0)351. 312 71-18 | Internet www.gourmetta.de | E-Mail info@gourmetta.de

