Break Time

Sodexo takes care of everyday life so that education can transform the future

35 years taking care of everyday life so that to *education* transform the future

How many achievements can you fit into 35 years? Many! We've selected the main milestones from our portfolio of Schools & Universities to share with you

Caring for people *is what we do*

For Renata Constante and Luzia Rosa de Souza Costa, caring is the secret to success

Parties call for *special dishes!*

Let's go to the kitchen and prepare a leek quiche

To the future *and beyond!*

Sérgio Caires, Director of the portfolio of Schools & Universities, talks about tomorrow.

MARCH | 2025

sodexo ESCOLAS & UNIVERSIDADES

35 years of history

We're celebrating with you some of the main achievements of our portfolio of Schools & Universities.

1989

Hiring of the first Unit Manager in the portfolio of Schools & Universities.

1990

First learning institution with food solutions. Start of our partnership with PUC - Rio(still ongoing).

1995

Saint Paul's School (São Paulo) and Escola Britânica (Rio de Janeiro) become our partners, a connection maintained to date, with personalized services, including meals in the cafeterias.

2002

Inclusion of facilities services in our portfolio: nursing, gardening and elevator operator.

2006-2008

We travel around the world with the first culinary campaigns, introducing students to the cuisine of different countries.

2010

First school to have the KID+ brand, a cafeteria and menu exclusively for children.

2013

We are awarded the Green Kitchen Seal in schools: we are the only company in Brazil to have this sustainability certification.

2016

We open the first Large-Scale Smart Kitchen in Brazil in the portfolio of Schools & Universities.

2020

With the pandemic, we put food services on hold and updated our protocols for facilities. We adapted Sodexo's global best practices to Brazil and became a benchmark in schools.

2023

Launch of our Food Allergy and Intolerance Policy and Protocols. First to adopt digital labels in our restaurants.

2024

First Allergen-Free Kitchen in Brazil; first ABPass Diamond Certification; and the first ISO 41001 certification in the world for a school's facilities.

2025

35 years of history, commitment and innovation! Unique food services that include cafeterias, snack bars, food court management and 14 facilities services.

Three decades of caring for people

Reliving our stories with the people we love and care for is a fun, tasty, and exciting way of telling time. These memories add feelings and color to our journey and go far beyond the simple passing of the years. Check out this beautiful example: the first day at school, the first teacher, the welcoming smile, the first school championship. It's here, at school, that we join along for the ride and embark on family time. And we begin to tell our own time.

We also have a beautiful story filled with achievements that has been written for 35 years with the institutions where we are present. Yes, in some of them our partnership spans decades! It's a sign that excellence is a priority for us, that we make sure that every detail is taken care of, and that trust is something we earn every day!

Think of how many stories we have to tell on our side. Of people who, every day, put their love into the food they prepare and the service they provide, in their relationship with the students at the schools, and in their mission to become part of every story. It is common to hear from our professionals how proud they are to be part of the daily lives of children, teens, and young adults, and to be able to watch them grow and achieve their dreams.

Renata and Luzia are representing the thousands of professionals who work with love, responsibility, and safety every day serving schools and universities at Sodexo. To them, our special thanks for these *35 years of history!*

This is the case of Renata Constante, who began her internship in nutrition at Sodexo in 1993, at Escola Paulista de Medicina, and is now Operations Manager at the company. She likes to say that her profession is about taking care of people. In more than three decades, she has experienced many memorable situations with co-workers and students at schools.

"What makes my eyes sparkle is talking to the mothers, explaining to them the best habits, talking about sleep, the importance of physical activity, mental health—and food is part of this balance," says Renata. But what really moves her is following the various stages of the children's lives, from nursery to university: "we get emotional with their every achievement".

The same feeling is shared by Renata's co-worker, cafeteria lady Luzia Rosa de Souza Costa, from St. Paul's School in São Paulo. She is thrilled when former students return to the school for a visit and stop by the cafeteria to say hello. "I find it very gratifying. This recognition is priceless."

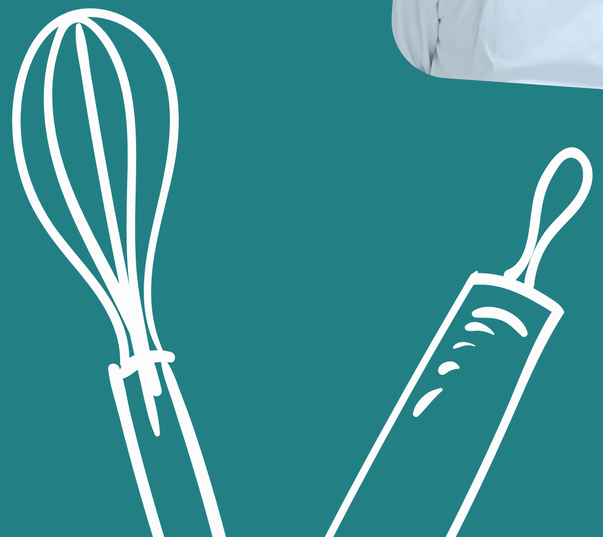
Luzia started at Sodexo 28 years ago preparing salads, but her skills, charisma, and care have made her responsible for breakfast for the school's students and principals.

"We have created a relationship of trust and this makes all the difference to how I perform my work," says Luzia. We haven't discovered the secret of Luzia's amazing breakfast, but she confessed that her popularity lies in "working with love, responsibility, and safety."

A quiche to celebrate!

Much more than the 35th anniversary of Sodexo's portfolio of Schools & Universities, we're celebrating care and affection! So we brought you a recipe from our employee Nilo Napoleão, a gastronome at Escola Suíço-Brasileira in Rio de Janeiro. He loves interacting with the students and listening to their amusing stories.

Learn how to prepare the leek quiche recipe developed by 'Seu Nilo', as he is affectionately known. A hit with the kids!



Leek quiche

Ingredients:

Crust
- 500g or 4 cups wheat flour
- 250g or 1 cup butter

Filling
- 3 whole eggs
- 300g or 2 whole leek stalks (use both the white and green parts)
- 300g or 2 cups grated mozzarella
- 200g or 1 cup heavy cream

Instructions

Crust

1. Cut the chilled butter into small cubes to make it easier to mix into the flour.
2. Add the butter and flour into a bowl.
3. Mix the two ingredients together using your fingertips to prevent the butter from melting.
4. When the mixture resembles a very moist crumble, gradually add the rest of the flour and mix more firmly so that the mixture sticks together and becomes homogeneous.
5. Let the crust rest in the fridge for at least 15 minutes.
6. On a counter top and using a rolling pin and parchment paper (or your hands), roll out the mixture onto a baking sheet and spread it out with your fingertips.
7. Using a fork, poke several holes in the bottom of the baking sheet and bake the crust for 5 minutes in a preheated oven at 180°C (360°F).
8. Set aside.

Filling

1. Take the leek apart leaf by leaft and wash off all the dirt. Chop as desired and set aside.
2. In a pan, add a tablespoon of olive oil and quickly sauté the leek just until soft. Set aside
3. In a bowl, add the whole eggs and beat lightly. Add the heavy cream and mix some more. Add the mozzarella and taste for salt.
4. Mix the leek into the cream made with the eggs, cheese, and heavy cream.
5. Pour the mixture into the pre-baked crust and bake at 170°C (340°F) for approximately 30 minutes or until golden brown.

To the future and beyond!

What about the next 35 years? Safely launching ourselves into a healthy and sustainable future requires solid foundations. This is how we see our journey. Sérgio Caires, Director of Sodexo's portfolio of Schools & Universities, shares with us what we want for the future and how we are getting there.

How are we making a difference?

We want to be agents of change, collaborating with the school community in shaping future citizens. "To this end, we need to make conscious choices: eating healthy and without waste, processes and products with less environmental impact." We are on this path with projects that bring more conscious choices into students' routines:

- We're going to eliminate the use of disposable cups in our cafeterias this year.
- We are working with school educators to teach students to understand about satiety and the impact of waste.
- In facilities, we have vegetable garden projects associated with our gardening services; initiatives to reduce water consumption, such as the use of dry cleaning technologies.

"Looking back on everything we've done in these 35 years gives us great pride and redoubles our responsibility for building the future. We will continue to operate underpinned by the pillars that have brought us this far: employees who are passionate about what they do and food safety, a non-negotiable value for us."

Sérgio Caires
Director of the portfolio of Sodexo's Schools & Universities

Now that you know how we're shaping the future, how about joining us?

Technical Responsibility

Alanna Vargas - nutritionist M.Sc., specialist in food allergies and intolerances and consultant for technical team.

Lilian Gonzales - coordinator of technical area.

Angelita Marques - culinary specialist and consultant to technical team.

Pamela Lopes - strategic account manager and specializing in FM.

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