



Dear Parents,

Slices is proud to introduce itself as the school food partner at Raha International School in Abu Dhabi. We are excited to be sharing information with you regarding this year's school food program!

Research has shown that children who are exposed to a healthy lifestyle, including food, from an early age are more likely to grow up and become healthy adults. Slices is undertaking this initiative with the conviction that through offering a well-balanced meal and educating the children on the benefits of a wholesome diet, their overall well-being will improve.

One of Slices' main goals is to support students' overall success at Raha International School by ensuring that healthy and tasty meals are being offered.

Our mission, simply put, is to:

- a- offer balanced wholesome food to students by ensuring each meal has an age-appropriate amount of energy, protein, carbohydrate, fat, vitamins and minerals.
- b- use high quality and locally produced food ingredients in preparing the school food at our upscale central production unit.
- c- continuously upgrade the menu and adhere to the recommended local and international school food standards.
- d- offer meals that are appealing to children from different age groups and different parts of the world
- e- incorporate school food in children's' overall school education experience.

Some of the measures that Slices undertakes to achieve these goals include:

- **School Food Standards & Guidelines:**
Slices has adopted and committed itself to school food standards that go beyond the local guidelines through benchmarking all items produced by Slices with successful models implemented in the US, UK, Finland, Sweden and the World Health Organization.
- **Nutrition expertise:**
Slices has worked closely with a pediatric dietician to ensure its standards meet the highest possible standards to support children's health and reduce the risk for lifestyle related diseases. Recipes have been adjusted and improved, and nutrition evaluations have been done for snacks and main meals at lunch.
- **Experienced head chef:**
Slices' Executive Chef, Gee Mears, works closely with the nutritionist to create a dynamic menu that meets the Slices School Food Guidelines. She has prepared menus, which will be continuously updated to keep the children excited about food. Chef Gee also has great ideas to raise cultural awareness of meals from countries all around the world.



- **Nutrition Education Program:**

The Slices Nutrition Education Program provides students with a hands on practical approach to learning where their food comes from, how to make better lifestyle choices, and increases their awareness on the importance of being healthy and nutritious. These educational experiences include: educational seminars for parents and students, local farm visits, supermarket tours, as well as healthy cooking classes by our own executive chef.

Please refer to our Payment & Registration flyer on how to register your child for our School Food Program along with the process and terms of payment. We encourage parents to register on the first week of the school term. More information on this can be found on our website www.slices.ae.

To ensure the success of this program, Slices would like to keep in touch with our customers to update you on its progress regularly, and to hear your valuable ideas/feedback. We encourage all parents to use the following email to communicate feedback and we will get back to you as soon as possible: feedback@slices.ae.

Kind regards,

The Slices Team