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	Dish	Drinks	Fruits	Nutritional info:
1	BBQ Chicken Sticks & Potato Wedges 			Apple: 95kcal Orange Juice: 50kcal BBQ Chicken: 270kcal Potato Wedges: 123kcal
2	Egg & Cheese Sandwich 			Plum: 27kcal Mixed Fruit Juice: 61kcal Egg & Cheese Sandwich: 340kcal
3	Lasagne Bolognese 			Banana: 95kcal Apple Juice: 50kcal Lasagne Bolognese: 352kcal
4	Club Sandwich & Potato Wedges 			Apple: 95kcal Orange Juice: 50kcal Club Sandwich: 300kcal Wedges: 123kcal
5	Pepperoni Pizza 			Grapes: 62kcal Guava Juice: 68kcal Pepperoni Pizza: 285kcal
6	Chicken Kabsa 			Pear: 102kcal Mixed Berry Juice: 61kcal Chicken Kabsa: 305kcal
7	Mini Shawarma & Potato Wedges 			Plum: 27kcal Mixed Fruit Juice: 61kcal 2x Mini Shawarma: 160kcal Wedges: 123kcal

8	Chicken & Shrimp Paella				Banana: 95kcal Apple Juice: 50kcal Paella: 365kcal
9	Vegetarian Pizza				Pear: 102kcal Mixed Berry Juice: 61kcal Vegetarian Pizza: 300kcal
10	Tawook & Vegetable Skewers & Saffron Rice				Apple: 95kcal Guava Juice: 68kcal Tawook & Vegetable Skewers: 300kcal
11	Cheeseburger & Potato Wedges				Plum: 27kcal Orange Juice: 50kcal Cheeseburger: 303kcal Wedges: 123kcal
12	Roasted Chicken Panini & Potato Wedges				Banana: 95kcal Mixed Fruit Juice: 61kcal Roasted Chicken Panini: 200kcal Wedges: 123kcal
13	Assorted Fatayer				Pear: 102kcal Apple Juice: 61kcal Asstd. Fatayer: 300kcal
14	Kafta Sandwich & Wedges				Banana: 95kcal Mixed Berry Juice: 61kcal Kafta Sandwich: 350kcal Wedges: 123kcal

Cooking Process:

Please note that with all activities related to cooking we strictly adhere to ISO22000, and as such, we ensure the following points are met:

- Raw materials received only from approved suppliers.
- All vegetables are inspected upon stock delivery.
- Temperature of frozen items to be checked during delivery.
- Chilled items maintained at a temperature of within 5 C.
- Raw vegetables which are used for salad preparation undergo sanitizing procedures where all microbiological hazards are eliminated.
- Raw vegetables for cooking are examined physically before usage to avoid physical contaminants.
- Through cooking all pathogenic bacteria present in food are killed.
- Target of 75 C for internal temperature for 15 sec must be attained.
- Hot foods are stored above 63 C and cold foods to maintain temperatures of 5 C.
- Food should never be stored in the Temperature Danger Zone (5 C to 63 C).
- Proper defrosting is done for frozen item cooking.
- Clean knives, color coded chopping boards, utensils to be used for cooking process, and properly washed and sanitized thereafter.
- All equipment to maintain correct temperature.
- Cooking staff to follow high standards of Personal Hygiene.

With regards to your query about our menu, do note that all the ingredients that shall go into procuring these dishes are of the utmost quality, this is to ensure not only optimal growth of this generations' kids but to guarantee wellbeing and satisfaction that will create the environment we all want for our children.

1. BBQ Chicken Sticks:

- Yoghurt
- Feta cheese
- Lemon zest
- Fresh lemon juice
- Oregano
- Salt & Pepper
- Boneless chicken
- Red Onion
- Green Pepper

4. Club Sandwich

- White bread
- Mayonnaise
- Lettuce
- Tomatoes
- Salt and Pepper
- Cooked Turkey Bacon
- Sliced Cold Cuts

7. Mini Shawarma

- Boneless Chicken
- Paprika
- Olive Oil
- Allspice
- Turmeric
- Garlic powder
- Cinnamon
- Cayenne Pepper
- Salt & Pepper
- Mini Pita Bread
- Garlic Paste

10. Tawook & Vegetable Skewers &

Saffron Rice

Tawook:

- Boneless chicken
- Garlic cloves
- Olive Oil
- Lemon Juice
- Paprika
- Tomato Paste
- Yoghurt
- Sumac
- Salt & Pepper

2. Egg & Cheese Sandwich:

- Eggs
- Sliced Cheese
- Mayonnaise
- Salt & Pepper

5. Pepperoni Pizza:

- Pepperoni
- Flour
- Cheese
- Tomatoes
- Tomato Paste
- Salt
- Yeast

8. Chicken & Shrimp Paella

- Olive Oil
- Chicken
- Onion
- Garlic
- Red Pepper
- Rice
- Saffron
- Chicken Stock
- Green Beans
- Shrimp
- Paprika

Vegetable Skewers:

- Onion
- Tomato
- Eggplant

Saffron Rice:

- Saffron
- Butter
- Rice
- Salt

3. Lasagna Bolognese:

- Olive Oil
- Onion
- Garlic
- Minced Beef
- Herbs
- Tomatoes
- Salt & Pepper
- Tomato paste
- Beef Stock
- Lasagna Sheets

6. Chicken Kabsa:

- Onion
- Olive oil
- Chicken
- Turmeric
- Cumin
- Coriander
- Fennel
- Ginger
- Tomatoes
- White rice

9. Vegetarian Pizza

- Pizza dough
- Olive Oil
- Onion
- Garlic Cloves
- Zucchini
- Canned Tomatoes
- Basil
- Red Capsicum
- Olives
- Mushroom
- Mozzarella Cheese

11. Cheeseburger:

- Beef
- Salt & Pepper
- Breadcrumbs
- Ketchup
- Mustard
- Lettuce
- Onion

12. Roasted Chicken Panini:

- Shredded Chicken
- Pesto
- Cheese
- Mayonnaise
- Salt & Pepper
- Olive Oil
- Panini Loaf

13. Assorted Fatayer:

- Cheese
- Zaatar
- Meat
- Flour
- Yeast

14. Kafta Sandwich:

- Onion
- Parsley
- Minced Mutton
- Allspice
- Cinnamon
- Cardamom
- Coriander
- Salt & Pepper

15. Potato Wedges:

- Potato
- Paprika
- Salt