

Professional porcelain in the cafeteria of the Anne-Sophie Freie Schule:

Appealing food presentation with BAUSCHER

Weiden, February 2013. – More and more schools in Germany are now operating as all-day schools and must therefore meet the challenge of offering their students tasty and nutritious lunches. Feeding a large number of children and young people as quickly as possible and without long queues is a true challenge for the kitchen staff, but also places a heavy demand on tableware and technology. This is why porcelain specialist BAUSCHER offers products that are optimally tailored to the requirements of school catering and also impress with their design – for example, in the school cafeteria of the Anne-Sophie Freie Schule in Künzelsau, Germany.

In this school cafeteria great importance is attached to high quality tableware and appealing food presentation to be able to create a pleasant and stimulating overall environment for the children and young people. The school and its operators chose collections from BAUSCHER: articles from *Options*, *Maître* and *Dimension* are decorated with the school's logo and completely adapted to the requirements of school system catering. "In our cafeteria operations start early in the morning and end after the kitchen is cleaned late in the afternoon," says Kitchen Manager Peter Fabian. "During this time our staff work under considerable pressure and must be able to rely on the tableware. BAUSCHER gave us detailed advice when we selected the porcelain pieces. Together, we have adapted the tableware precisely to our individual needs."

The Anne-Sophie Freie Schule sees itself not only as a place of learning but also as a place of living: the architecture, learning structures and the support given by teachers create a positive environment. So it goes without saying that the school also has a high quality concept for the food it serves, for which Panorama Hotel- and Service GmbH is responsible as the operator of

the school cafeteria. With the help of a balanced school food programme, children and young people are encouraged to learn healthy nutritional habits. About 650 meals are served daily between 11:30 am and 1:30 pm in the well-lit and inviting cafeteria. Kitchen Manager Peter Fabian and his team ensure that a rich assortment of salads and vegetables is provided daily and use wholegrain products and emphasise low-fat preparation. "A vegetarian meal is on the menu every day as well as desserts prepared with fruit or milk products. The children and young people can also prepare for the day in the morning with a good breakfast," adds Peter Fabian.

In collaboration with the Anne-Sophie Freie Schule, porcelain manufacturer BAUSCHER once again proves it is an ideal partner for school catering with its numerous collections in a variety of shapes and diverse selection of article and décor options. The multifunctionality of the individual pieces, the uncomplicated process for reordering the pieces over a long period of time and a design tailored precisely to the school's aims were decisive criteria when the Anne-Sophie Freie Schule officials selected their tableware. With this excellent total service, BAUSCHER has convinced the school cafeteria operator that it made the right choice: Panorama Catering has also chosen BAUSCHER porcelain for the staff canteen at the Würth Group premises.

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