

Sodexo Named as One of 'World's Most Ethical Companies'

When choosing business partners, do you consider ethical conduct?



April 15, 2009 — Sodexo has been named one of the 2009 World's Most Ethical Companies by the Ethisphere Institute. Sodexo earned a coveted place on the list by emphasizing going beyond legal minimums, implementing innovative programs that benefit the communities where it does business, and setting a high standard for its industry peers, business partners and suppliers in terms of ethical leadership.

"Our goal is to make Sodexo the benchmark for honorable behavior in terms of our workforce, the integrity in how we operate our business and the transparency with which we report about business to all our stakeholders. Ultimately, our goal is to have a positive impact in all the communities in which we serve in the U.S. and globally. Sodexo is honored to be named one of the World's Most Ethical Companies" said George Chavel, president and CEO of Sodexo in North America and COO of Sodexo Group.

"Sodexo has proven to be one of the world leaders in upholding high ethical standards, making it a true standout in its industry, especially as unethical business actions and decisions grab headlines each day," said Alex Brigham, Executive Director of the Ethisphere Institute. **"The competition for this year's World's Most Ethical Companies was very strong and we applaud Sodexo for rising to the top. Sodexo recognizes that being ethical is not only the right thing to do, it is also good business practice and leads to more successful and profitable operations."**

The methodology for the WME ranking includes reviewing codes of ethics, litigation and regulatory infraction histories; evaluating the investment in innovation and sustainable business practices; looking at activities designed to improve corporate citizenship; studying nominations from senior executives, industry peers, suppliers and customers; and working with consumer action groups for feedback. The 2009 World's Most Ethical Companies methodology committee, comprised of leading attorneys, government officials, professors and organization leaders, were consulted early on in the 2009 WME process and had the opportunity to review and comment on the methodology used to rate this year's nominees. Ethisphere researchers further analyze information provided by the companies through questionnaires.

To view the complete list of the 2009 World's Most Ethical Companies, please visit www.ethisphere.org/wme2009.



Ellen Shalvey has been Sodexo's General Manager for the Foster, Glocester, and Foster/Glocester Regional School districts since September 2006. In her short time in these

districts she has been an enthusiastic supporter of wellness and healthy eating. Ellen strives to bring innovative programs and menus to the towns' students every day.

Prior to Foster/Glocester, she was a member of Sodexo's Pawtucket School Services team. While working in Pawtucket, she introduced Sodexo's Backpackers program to the area schools; a program dedicated to provide food and personal supplies to needy children on weekends.

Ellen has more than 30 years of business management experience with the last 20 years specifically in food service management.

Ellen is a graduate of the University of Rhode Island and Johnson and Wales University, with a Culinary Arts focus. During her food service career, Ellen worked for 11 years in campus dining services at Bryant University. Ellen was responsible for all aspects of this high volume university dining center with board, catering and retail operations, with special focus on wellness and special diets. Ellen was the location and production manager for many special events including the annual summer training camp for the New England Patriots NFL team.

Ellen has a place in her heart for serving those less fortunate. She has been a long time supporter and volunteer for the RI Community Food Bank. She is currently volunteering on behalf of the Women Ending Hunger committee, a group of women leaders committed to create an action plan to end hunger in RI.

Ellen is a life long resident of Kent County, and currently makes her home in Coventry.

Foster/Glocester: Home of the Chieftains

\$31,000 Grant Awarded

The Pontaganset Middle School Administration wrote a grant which resulted in a \$31,000 grant from the RI Department of Education and the USDA. The funds are to be used for fruits and vegetables that are served to the children of Ponaganset Middle School, *outside the lunch service hours* and administered by the Sodexo team. Of all the distribution efforts, the most popular has been the monthly fruit buffet that is offered during recess (pictured is staff members Mary Smith and Jane Jones preparing to serve the children).



DANA COGGSHALL AND DONNA LARAMEE

In addition to the nutritional value of this program, teachers have incorporated this program into their curriculum. The most exciting is the Composting Project. All fruit and vegetable waste is delivered to the Composting Project which will eventually yield humus that will be used to mulch the apple trees; a part of the Middle School's Living Campus. The life cycle of plant material is clearly demonstrated at Ponaganset Middle School.

Wellness Focus In FGRSD

Lift Off is Sodexo's Ambassador for Wellness. He brings attention to healthy choices students can make in their pursuit of wellness.

BELOW ARE PICTURES OF A RECENT VISIT LIFT OFF MADE TO FOSTER AND GLOCESTER SCHOOL DISTRICTS





Kid's Feed The Hungry!

Imagine a food drive that can collect 221,028 pounds of food in a single day. Now imagine the number of people that could be fed with all of those donations.

As part of Sodexo's Stop Hunger™ initiative, our Education Services division held a very special Cans Across America event on November 19, 2009. The focus of this annual event is to break the Guinness® World Record for the most non-perishable food items collected in a 24 hour period. The current record stands at 221,028.85 pounds, and our attempt at breaking this record involved the combined effort of all Sodexo schools across the country.



The **Ponaganset Middle School Student Council** embraced this opportunity to serve their community. With the support of the Sodexo Management Team, the students of Ponaganset collected 716 pounds of food! All food collected was delivered to local food pantries in both of the towns of Foster and Glocester.

Sodexo continues to make a difference each day as one of the largest donors of surplus perishable and non-perishable food to Feeding America (Formerly America's Second Harvest).



Foster/Glocester: Home of the Chieftains

High School Students Are Celebrities

Members of the **Ponaganset High School FFA Organization** teamed up with the Sodexo Management Team to serve fresh apple cider made from locally grown Rhode Island apples. The students traveled to Captain Isaac Paine Elementary in Foster, and Fogarty Memorial and West Glocester Elementary in Glocester. These students were wonderful role models for the younger students and with their help, the lunch program underscored the importance of using local produce whenever possible.

(Pictured right and below: Ponaganset High School Students at West Glocester Elementary School, and the Captain Isaac Paine Elementary School)





Brenda Forgue has been the Food Service Manager for Exeter/West Greenwich since 2004.

Brenda began her career in Food Service as the Office Manager for Sodexo in

Providence Schools. For more than 10 years Brenda guided the employees of the Providence School District in matters such as payroll and human resources and honed her skills in financial management.

After 10 years Brenda decided to expand her knowledge and skills and become a Food Service Manager. Exeter/West Greenwich has been her responsibility ever since.

Brenda has an Associates Degree from CCRI in Lincoln, Rhode Island and has long been a Jr. Bowling coach for Lang's Bowling in Cranston, RI for 18 years, helping to organize leagues and manage playing times at this operation. She also is the Program Director for the Jr. bowling teams.

Brenda and her husband, Earl, live in Warwick, RI. Brenda is incredibly proud of her daughter, Jessica Plante, who will graduate from the University of Connecticut with a B.A. in Psychology in 2010. Brenda will then be excited to have her daughter come home and hopefully be admitted to URI where she hopes to further her education and obtain a master degree. Brenda's son, Geoff, is a successful automotive technician also enrolled in RIC to get a B.A in accounting.

Brenda and her husband love to travel and hope to go to Dominican Republic this summer and continue to enjoy their leisure time and hobbies.

DID YOU KNOW?

The Sodexo employees in Exeter West Greenwich managed to donate 2 cans of non perishable food each week this year bringing in more food than they had in any previous year for the Rhode Island Food Bank!

Exeter West Greenwich: Home of Knights

Changes at Exeter West Greenwich Jr./High

The team at Exeter West Greenwich High lead by Brenda Forgue, instituted some healthy changes in the cafeteria this school year.



The Pizza Area converted all dough products to whole wheat. Further expansion of the menu saw the addition of whole wheat calzones and whole wheat personal pan pizzas added to the menu. These additions were met favorably by the students and increase

production of more than 15 pizza's and 24 calzones per day was seen!

At the Grill Area, Tina Clark, Cook/Supervisor, created (from scratch) a Healthy Toppings Bar for students to use. Alternative toppings are flavorful and healthy. Relishes such as black olive and cucumber, black bean and corn salsa, cranberry chutney proved popular with students as did such spreads as garlic, chipotle, roasted red pepper marinara, honey mustard, and basil. Tina also makes hummus, such

as Red Roasted Pepper, Black Olive and Garlic. New menu items were added to include Turkey Burger, Vegan Burger, and Premium Beef Burger. Student reaction to these new items has seen an increase in production



to more than 50 grill menu items per day.

Lastly, healthier snack items were added to the overall cafeteria menu. Every day Tina Clark supervises the creations of homemade pita crisps in flavors such as, garlic, chili cheese, ranch, and cinnamon. The pita crisps have proven to be a great hit served with our new Grill and Deli Bar sandwiches .



Alliance
for a
**Healthier
Generation**



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Alliance for a Healthier Generation Applauds Sodexo For Their Pledge to Fight Childhood Obesity

Sodexo is first food service company to sign on to Alliance's Guidelines

GAITHERSBURG, Md. and NEW YORK, May 28, 2009 – Sodexo, a leading food and facilities management services company and a leader in student nutrition, today is the first food service provider to sign on to the Alliance for a Healthier Generation's School Beverage and Competitive Food Guidelines. The Alliance for a Healthier Generation, a joint initiative of the American Heart Association and the William J. Clinton Foundation, seeks to significantly reduce childhood obesity in the United States by 2015.

"Signing agreements with industry leaders is a critical piece of our plan to combat childhood obesity, a problem that affects one in three kids and teens in the U.S.," said former President Bill Clinton, founder of the William J. Clinton Foundation, who co-leads the Alliance for a Healthier Generation. "If we are going to create a healthier environment for today's youth, we need industry leaders like Sodexo to make commitments to provide access to healthier food options at school. In addition to our agreements with more than 35 companies in the food and beverage industries, we are pleased to welcome Sodexo as the first food service management company to sign the Alliance for a Healthier Generation's School Beverage and Competitive Food Guidelines."

The agreement focuses on products sold to schoolchildren outside of the United States Department of Agriculture (USDA) school meal program on an a la carte basis—inclusive of products in the cafeteria, school store, snack carts, and vending machines in more than 470 U.S. school districts served by Sodexo.

As a result of the agreement, Sodexo will only offer age appropriate portion sizes that limit total calories. The company will also only supply snacks that have no more than 35 percent of their calories from total fat and 10 percent of calories from saturated fat. The approved snacks will contain no more than 35 percent sugar by weight and can have no more than 230 milligrams of sodium, nor can they contain trans fats. "This agreement builds on Sodexo's ongoing commitment to student well-being," said Lorna Donatone, president of Sodexo School Services. "The Alliance for a Healthier Generation's Guidelines fit perfectly alongside our efforts in nutrition education, locally sourced produce and instilling a lifelong appreciation for good nutrition."

"By increasing access to better food and beverages, in addition to physical activity, schools play a critical role in reducing the risk of developing cardiovascular disease among their students and staff," said Timothy J. Gardner, M.D., FAHA, president of the American Heart Association, and medical director for The Center for Heart & Vascular Health at Christiana care in DE. "I commend Sodexo for committing to providing its schools with healthier foods and beverages that are compliant with the Alliance for a Healthier Generation Guidelines, and I am glad that we will be working with them to really make a positive impact on the lives of those students and staff."

The Alliance for a Healthier Generation established the School Beverage and Competitive Food Guidelines in 2006. More than 35 leading companies in the snack food, dairy, and beverage industries have voluntarily agreed to adhere to the Guidelines and provide children with better access to healthier foods and beverages at school. Since the introduction of the Guidelines, there has been a significant reduction in the calories shipped to schools; beverage calories alone have decreased by 58 percent from 2004 to 2008.