

ADEN'S INTRODUCTION 埃顿简介

AdenEdge



Innovation 创新



Flexibility 灵活



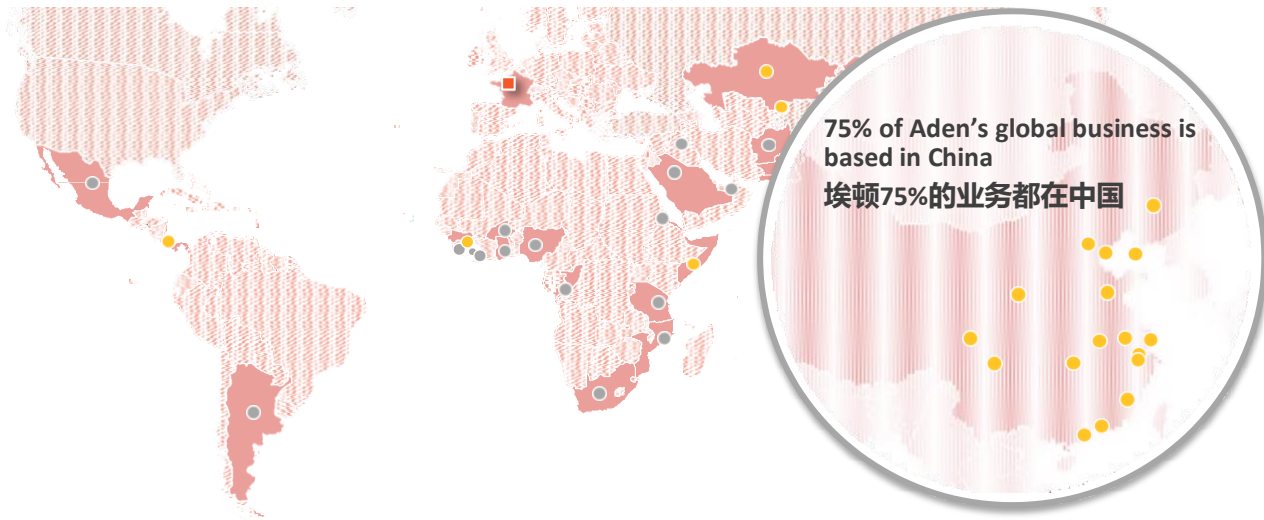
Technology 科技



Integrity 合规



Trust 信任



20+ YEARS

25

Years



1500

clients

30 nationalities



26,000

Employees



3 continents

25 countries

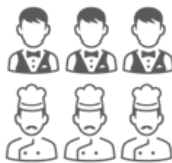
80 cities in China

With its roots in Asia, ADEN is an International Integrated Facility Management (IFM) specialist, and is always at the forefront of the latest technology. ADEN is a major innovator in the SMART Integrated Facility Management services industry. Founded in 1997, with its headquarters in China, ADEN FM has 20 years of expertise in the Integrated Facility Management Industry, with a growing team of 26,000 employees in 25 countries around the world. The company operates in more than 70 cities in China with a global presence in China, South-East Asia, Central Asia and Africa. Clients of all sizes from a wide range of industries, including many listed on the CAC40, FTSE100, Forbes Global 2000, and Fortune 500, count on ADEN for strategic outsourcing.

埃顿扎根于亚洲，是国际综合设施管理（IFM）专家，始终处于最新技术的最前沿。埃顿是智能综合设施管理服务行业的主要创新者。埃顿FM成立于1997年，总部位于中国，在综合设施管理行业拥有20年的专业经验，在全球25个国家拥有26,000名员工。该公司在中国70多个城市开展业务，在中国，东南亚，中亚和非洲开展业务。来自各行各业的各种规模的客户，包括许多入选CAC40、FTSE100、福布斯全球2000强和财富500强的客户，都依靠埃顿进行战略外包。



RMB 421 Million
人民币 4.21 亿元



4200 Catering staff
餐饮服务人员



220+ Catering sites (98 schools)
餐饮项目点



Healthy Food Concepts
健康食品概念



Restaurant Design
& Construction
餐厅设计与施工



Kitchen Design &
Construction
厨房设计与施工



Catering Service
配餐服务

Aden is committed to helping its partners shape the future of a transformative education market in China. Through our support, schools can focus on ensuring high-quality international education and enabling the students to achieve academic excellence. We offer turnkey solutions customized for prestigious international schools aspiring to create the safest and most inspiring environment for students, faculty and parents. Aden Education's scope of business covers each phase of setting up an international school in China from conception and development to realization and operation.

埃顿致力于帮助合作伙伴塑造中国变革性教育市场的未来。通过我们的支持，学校可以专注于确保高质量的国际教育，并使学生能够取得卓越的学术成就。我们志于为学生、教师和家长创造最安全、最鼓舞人心的环境的著名国际学校提供定制的一站式解决方案。埃顿的业务范围涵盖在中国设立国际学校从构思、发展到实现运营的各个阶段。

Aden Edge 是埃顿为教育运营量身定做的高端餐饮服务品牌。

Aden Edge is a high-end contractual catering and events arm of Aden, tailored to Education Operations.

背后的理念 The Ideas Behind THE EDGE :

埃顿拥有一个在食品创新及食品运营方面处于领先地位的
专家团队

Form
**a squad
of China experts**
- the food innovation &
operations
needle movers

+

埃顿将为您的员工带来**高品质**的食物及就餐体验

Bring the
**high-street
dining experience** into the
contractual catering
environment

+

埃顿了解配餐服务运营过程中会遇到的问题，并有能力用更
高效的方案解决

Identify inefficiencies we
dislike in the current arena,
**replace hurdles with best
practices**

=

埃顿将热情和专业相结合，
为您带来**全新的食品体验**

Combine the passion and
expert advice of these people
in a **genuinely fresh offering**

有很多原因可以解释为什么我们是德威闵行校区的正确选择，以下是排名前五个：

While there are many reasons why we are the right choice for Dulwich MH, here are the top 5 :

#1

食品安全是第一位

HSE- NO. 1
PRIORITY

#2

**创新，新鲜和时尚的
食品供应**

INNOVATIVE, FRESH &
TRENDY FOOD OFFER

#3

可靠的专家团队

TEAM OF EXPERTS
WITH PROVEN TRACK
RECORD

#4

可持续的方法

SUSTAINABLE
APPROACH

#5

人性化的数字化方案

DIGITALIZATION WITH A
HUMAN TOUCH

食品安全是第一位

Supply 供应

ISO 45001



Food Production

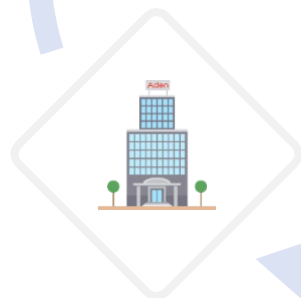
& Service 食品生产和服务

ISO 22000/HACCP



Quality Standards 质量标准

ISO 9001



Cleaning & Hygiene 清洁和卫生

ISO 14001



The certificates standards are applied companywide.

该证书标准适用于全公司

- **Recruitment process** (background & skills check-up) 招聘流程(背景、技能考核)
- **Induction training** for new staff 新员工入职培训
- **On going training** : weekly hygiene training performed by the training department or site manager & chef 持续培训:由培训部或现场经理和厨师进行每周的卫生培训
- **Staff evaluation** : All staff including management are evaluated on quarterly basis and will be rewarded on performance 员工考核:包括管理层在内的所有员工均按季度进行考核, 并根据工作表现予以奖励



审计和报告- 卫生

Type	Frequency	Report	Sharing
Daily & Weekly Self Check 每日及每周自检	Daily & Weekly 每日和每周	HSE Checklist 检点表	HQ & Site Management 总部及现场管理
Internal Hygiene Audit (HQ) 内部卫生审核(总部)	Once per Month 每月一次	School canteen complete food safety audit form + site training on findings 完成学校食堂食品安全审核表格+现场培训	HQ & Site Management, Client's management 总部和现场管理, 客户管理层
External Audit 外部审计	Quarterly 每季度	Control Union Audit Report 第三方审计报告	HQ & Site Management, Client's management 总部和现场管理, 客户管理层

POWERED BY ADEN
DIGIOPS



DIGI-LBL
POWERED BY ADEN



CONTROLUNION

Aden
埃顿卫生与营养实验室

供应商选择与管理



Supplier submits to Aden all required legal and business certifications

供应商提交给埃顿所有需要的法律和业务资质文件



Aden QEHS Officers audit to Supplier's Manufacturing/Production facility

负责供应商制造/生产设施的审核



If 100% compliance, supplier is added to Aden's ordering system

如果100%符合，供应商将被添加到埃顿的订货系统



Sites can order products only from Aden's ordering system

项目点只能从埃顿的订购系统订购产品



Suppliers are frequently re-audited to ensure continuous compliance

定期持续审核供应商以确保合法合规

AdenEducation
2019年10月31日版

食品供应商及物流配送食品安全操作规范

Food Suppliers and Food Safety Operation Rules
for Logistics and Distribution

埃顿服务客户集团的食品供应及物流配送方面不断加强食品安全责任意识，努力降低食品安全风险和隐患。坚持诚信经营、守法经营的方针，恪守承诺，秉承品质优先的原则，秉持自身企业形象，服务好客户，从人员卫生、车辆卫生、产品质量、温度控制、虫害防治、追溯体系六个基本方面建立并执行自我管理制度，保留相关记录。遇到食品安全要求的以下内容：

Food suppliers and logistics distributors of ADENEDU should continuously strengthen the awareness of food safety responsibility, strive to reduce food safety risks and hidden dangers, adhere to the principle of honest and law-abiding management, keep promises, uphold the principle of quality first, safeguard their corporate image and serve customers well, establish and implement a self-examination and self-discipline systems from six basic aspects of personnel hygiene, vehicle hygiene, product quality, temperature inspection, pest situation and license label, and keep relevant records. Meet the following requirements for food safety:

一、供应商及委托的物流配送商应约定的送货时间、地点和数量。质量要求送前，当面临交接、货物商交接、责任交接、信息交接、否则产生纠纷，由供货方负责。

1. Suppliers and entrusted logistics shall deliver goods according to the agreed delivery time

AdenEducation
2019年10月31日版

供应商食品安全承诺书

Supplier's Food Safety Undertaking

民以食为天，食以安为先，食品安全责任重于泰山。我们作为埃顿服务的供应商，坚持诚信经营，确保食品安全是我们做好一切工作的首要前提。为此，我们特向埃顿服务和埃顿的客户及社会郑重承诺：

The people regard food as the sky, food as safety first, and food safety responsibility is more important than Mount Tai. As a supplier in ADEN Services, we insist on good faith management and ensure food safety as the first premise for us to do all our work well. To this end, we solemnly promise ADEN Services and ADEN's customers and society:

- 1、严格遵守国家有关法律法规，坚守诚信原则，恪守职业道德，诚信经营，严于律己，把好质量关，对生产经销的产品进行认真的自检自查，坚决抵制假冒伪劣产品。
1. Strictly abide by the relevant laws and regulations of the state, adhere to the principle of good faith, and abide by professional ethics, honest management, strict self-discipline, good quality control, careful self-inspection and self-examination of the products produced and distributed, and resolute resistance to fake and inferior products.
- 2、牢固树立“做食品就是做良心”的观念，以对全社会和大众负责的态度，切实履行食品安全职责，保证食品质量安全，靠质量占领市场，接受社会监督，承担社会责任。

AdenEducation
2019年10月31日版

食品采购验收货相关食品安全法律法规要求

Requirements of Food Safety Laws and Regulations Related to Food Purchase, Receipt and Inspection

一、《中华人民共和国刑法》涉及食品生产销售的内容：

I. Contents of the Criminal Law of the People's Republic of China Concerning Food Production and Sales:

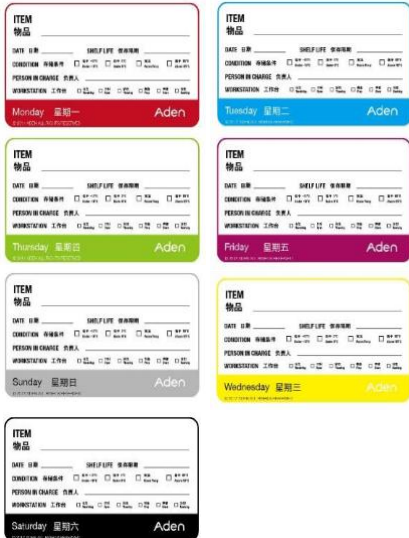
第一百四十三条 【生产、销售不符合安全标准的食品罪】生产、销售不符合食品安全标准的食品，足以造成严重食物中毒或者其他严重食源性疾病的，处三年以下有期徒刑或者拘役，并处罚金；对人体健康造成严重危害或者有其他严重情节的，处三年以上七年以下有期徒刑，并处罚金；后果特别严重的，处七年以上有期徒刑或者无期徒刑，并处罚金或者没收财产。

Article 143 Whoever produces or sells food that does not meet the food safety standards, which is sufficient to cause serious food poisoning accidents or other serious food-borne diseases, shall be sentenced to fixed-term imprisonment of not more than three years or criminal detention and shall also be fined. Whoever causes serious harm to human health or has other serious circumstances shall be sentenced to fixed-term imprisonment of not less than three years but not more than seven years and shall also be fined. If the consequences are especially serious, he shall be sentenced to fixed-term imprisonment of not less than seven years or life imprisonment and shall also be fined or have his property confiscated.

第一百四十四条 【生产、销售有毒、有害食品罪】在生产、销售的食品中掺入有毒、有害的非食品原料，或者明知掺有有毒、有害的非食品原料的食品的，处五年以下有期徒刑，并处罚金；对人体健康造成严重危害或者有其他严重情节的，处五年以上十年以下有期徒刑，并处罚金；致人死亡或者有其他特别严重情节的，依照本法第一百四十条的规定处罚。

Article 144 Whoever mixes toxic or harmful non-food raw materials into food produced or sold, or sells food knowingly mixed with toxic or harmful non-food raw materials, shall be sentenced to fixed-term imprisonment of not more than five years and shall also be fined. Whoever causes serious harm to human health or has other serious circumstances shall be sentenced to fixed-term imprisonment of not less than five years but not more than 10 years and shall also be fined. Whoever causes

Food Labelling & traceability policy 食品安全标贴与可追溯政策



Strict color coding to mitigate cross contamination 分色管理避免交叉感染



Food Sample 食品留样



营养- 流程和指南



William Dong 董医生
Senior Nutritionist 高级营养师顾问

- Medical Doctor 医师
- Certified Nutritionist & health care management 营养师和健康护理管理认证
- Food hygiene Lab analysis 食品卫生实验室分析
- Emergencies 紧急情况处理
- 20 years experiences 20年经验

Training 培训

Provide training on nutritional knowledge to food service staff
为餐饮服务人员提供营养知识培训

Software 软件

Use professional Nutritional software NCCW
使用专业的营养软件 NCCW



External Factors 外部因素

Special diets needs, parents request, and schools' preference 特殊的饮食需求, 家长的要求和学校的偏好

Guidelines 指南

Healthy menu based on governmental nutritional guidelines 基于政府营养指南的健康菜单

营养和食物过敏管理



✓ **Nutrition 营养**

- 菜单设计 Menu Design
- 严选成分 Ingredients Selection



✓ **Special diets 特殊菜单**



✓ **Food Allergy Management**

食物过敏管理



ALLERGEN INFORMATION 过敏源		Western/Asian Set FOOD NAMES
Contains Egg 含鸡蛋	NO	
Contains Fish 含鱼肉	NO	
Contains Gluten 含麸质	YES	
Contains Milk/Dairy 含牛奶/奶制品	YES	
Contains Seafood 含海鲜	NO	
Suitable for vegetarians		

Aden



MENU Wellington College International Shanghai(Y1-Y2) **Aden**

Lunch Set Menu

Food category	Monday	Tuesday	Wednesday	Thursday	Friday
Protein	Grilled and Herb Pork ribs, egg Main public dishes	Spiced pork in the style of Peking duck	Chicken and onion in the style of Korean bulgog	Beef and ground pork in the style of Korean bulgog	Pork and onion in the style of Korean bulgog
Vegetable	All types of veg in the style of Korean bulgog	All types of veg in the style of Korean bulgog	All types of veg in the style of Korean bulgog	All types of veg in the style of Korean bulgog	All types of veg in the style of Korean bulgog
Starch	Stir-fried chicken with mushrooms and garlic shrimp in the style of Korean bulgog	Grilled pork with veg in the style of Korean bulgog	Stir-fried beef in the style of Korean bulgog	Stir-fried beef in the style of Korean bulgog	Stir-fried beef in the style of Korean bulgog
Soup	Spiced pork, onion, chicken, mushroom	Chicken, onion, pork, egg	Chicken, onion, beef, egg	Chicken, onion, beef, egg	Chicken, onion, beef, egg
Fruit	Apple, orange, kiwi, strawberry	Apple, orange, kiwi, strawberry	Apple, orange, kiwi, strawberry	Apple, orange, kiwi, strawberry	Apple, orange, kiwi, strawberry
Yogurt & Drink	Yogurt, milk, orange	Yogurt, milk, orange	Yogurt, milk, orange	Yogurt, milk, orange	Yogurt, milk, orange



Set menu are a balanced meals with the following composition
套餐是均衡的膳食，其组成如下：

- Protein dish 蛋白质
- Vegetable 蔬菜
- Starch 淀粉
- Soup 汤
- Fruit 水果
- Yogurt 酸奶

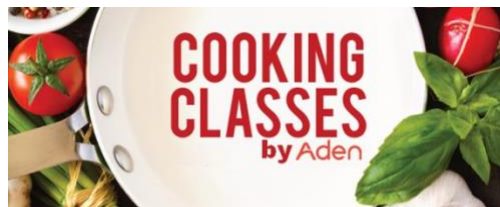


- Assure the distribution of a dairy product and fruit every day 确保每天分配乳制品和水果；
- Limit the frequency of too fat or too sweet dishes 限制吃太油腻或太甜的菜的频率；
- Guarantee the delivery of products with the size or portions adapted to the age of students 保证产品的尺寸或份量符合学生的年龄；
- Control Allergens 控制过敏源
- Avoid Restricted Ingredients being used: nuts, msg, artificial flavoring/coloring, GMO oil 避免使用受限制的成分:坚果、味精、人工调味料/色素、转基因油

增值服务活动



- Workshops & Talks 研讨会和交谈
- Cooking Classes 烹饪课
- Various Cuisine Promotions 各种美食促销活动
- Guest Chefs 客座厨师
- Fitness into Food 健康食品



When it comes to food, the highest carbon footprint comes from meat. Therefore, eating vegetarian food on a regular basis reduces greenhouse gas emissions and is a key factor of sustainability

We offer with our 'zero-harm' line of dishes, with focus on food sustainability and safety, developed in partnership with:

谈到食物，产生最高碳排放的通常是肉类。因此，经常吃素食可以减少温室气体的排放，是可持续发展的关键因素。

我们提供“零伤害”系列菜肴，关注食品的可持续性和安全性。这些菜肴与以下机构合作开发：



nondairy milk



BEYOND MEAT

plant-based meat products

OMN!PORK
新猪肉

American plant-based
meat substitutes



Chinese plant-based
meat substitutes

WHAT WE ARE DOING NOW 我们目前正在执行的措施

- We commit to have vegetarian and vegan options for your community.
- We control and minimize our food waste.
- We ensure food is sourced from responsible producers.
- We offer discount to consumers bringing their own reusable coffee cups.
- 我们承诺为您的社区提供素食和纯素选择。
- 我们控制并最小化食物浪费。
- 我们确保食品来自负责任的生产商。
- 如果顾客自带可重复使用的咖啡杯，我们会提供折扣

We commit to proactively support being plastic free by:
我们承诺通过以下方式积极支持“无塑料”活动

- No plastic drinks bottles 禁止使用塑料饮料瓶
- No plastic straws 没有塑料吸管
- Biodegradable packaging 可生物降解的包装
- Our Coffee is UTZ certified 我们的咖啡是UTZ认证的



How much do lunches cost? 午餐费用是多少?

A set lunch menu and snack is offered in DUCKS for 32.5 RMB per day. The price of a set lunch and snack for Junior School students is 36.50 RMB. The price of a set lunch for Senior School is 34.5RMB.

DUCKS学生的套餐和点心是32.5RMB每天。小学生午餐和点心是36.5每天。中学生午餐是34.5每天。

Do you accommodate children with food allergies? 是否有适合过敏儿童的餐食?

We pay special attention to children with food allergies. All offered dishes are labelled clearly. Furthermore, special food content labels are used in DUCKS and restaurants to make it easier for the children to recognize the food products offered.

我们特别关注食物过敏的儿童。所有提供的菜肴都有清晰的标签。此外，DUCKS使用特殊的食品成分标签，使孩子们更容易识别所提供的食品。

What should I do if I lost or misplaced my card? 如果卡忘带或者遗失了怎么办? Inform on-site catering staff to block the card and apply for new card at school history will be linked)

请通知餐饮供应商并与学校申请办理新卡。（之前信息全部保留）

reception (old

Forgot meal card at home, can my child eat? 忘记带卡了怎么就餐?

Contact with on-site catering staff and use student ID number to have lunch.

联系现场餐饮供应商工作人员，使用学生ID号就餐。

Aden on site

Felton.yan@adenservices.com

Leon.zhu@adenservices.com

More about Aden: visit our website:

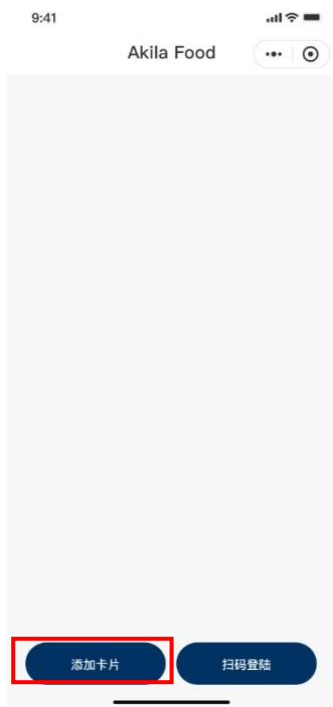
www.adenservices.com

初次登陆

1. 使用微信搜索
“Akila Food” 小程序，
并授权进入



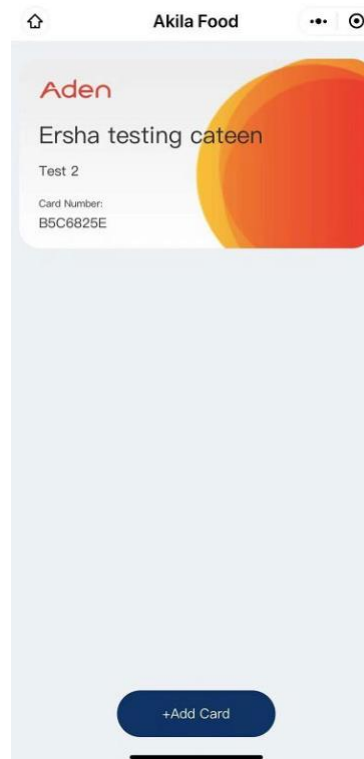
2. 进入小程序后点击添加
卡片



3. 请使用学生ID作为卡号与
密码

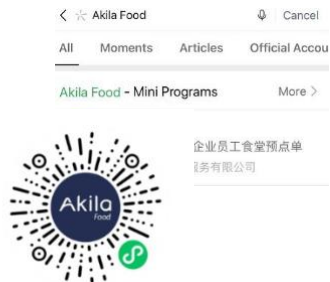


4. 卡号添加成功

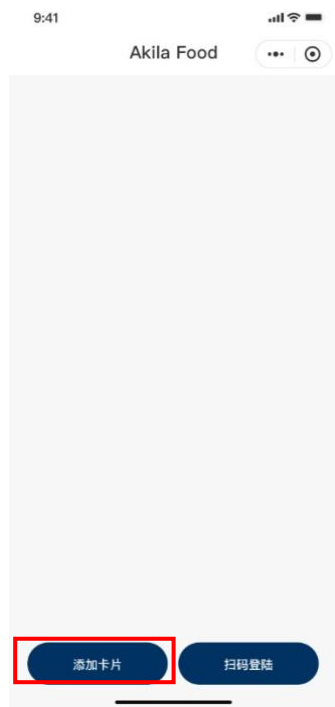


Initial Setup

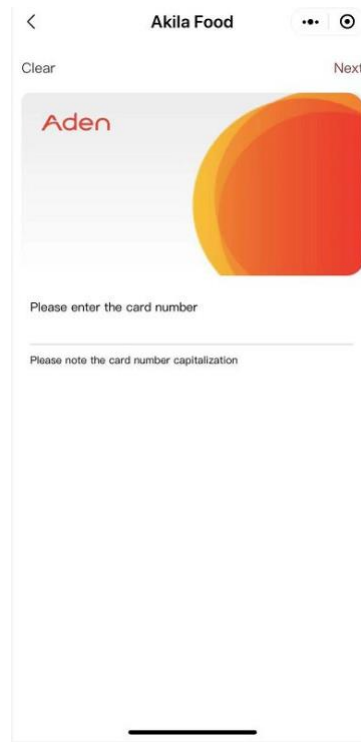
1. Search “Akila Food” mini-program in WeChat



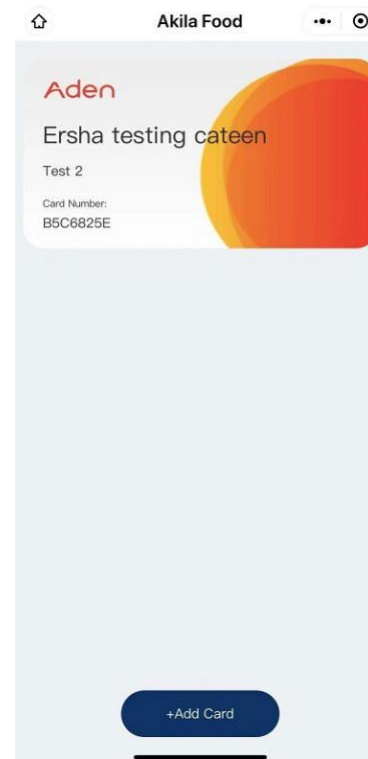
2. Enter “Akila Food” mini-program, then click “Add Card”



3. User “School ID” as user name and initial password



4. After adding card successfully, click the card to enter homepage



查询余额

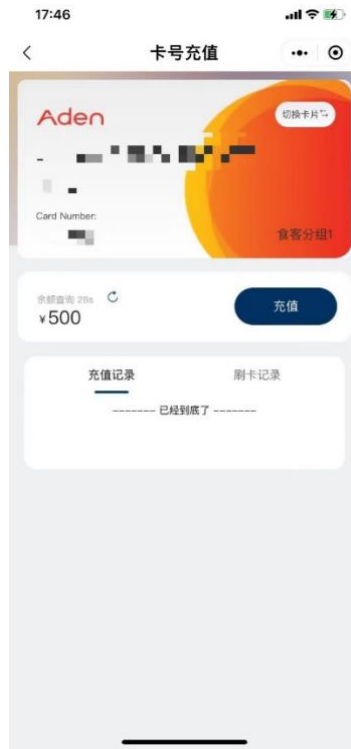
1. 选卡进入主页后，点击“充值”



2. 点击刷新图标

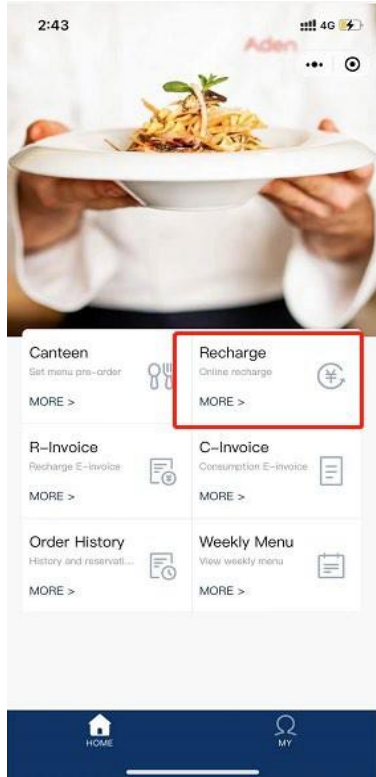


3. 显示卡余额

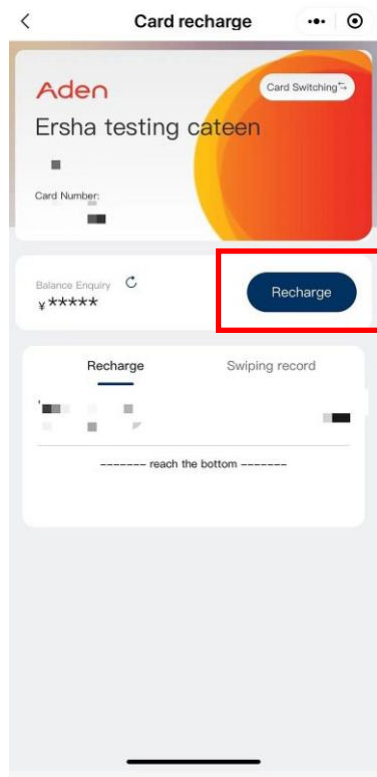


Recharge

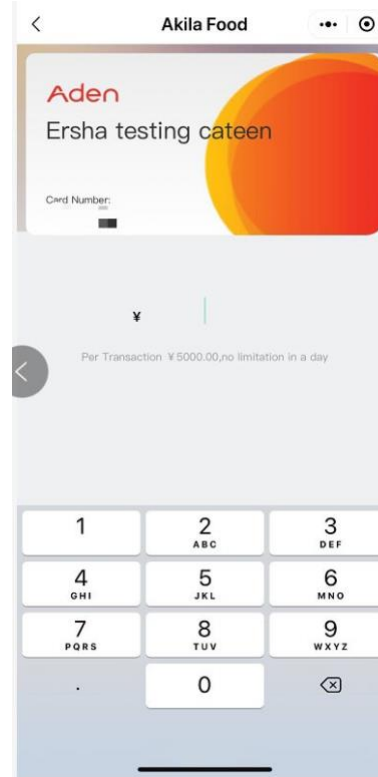
1. Click "HOME" -> "Recharge"



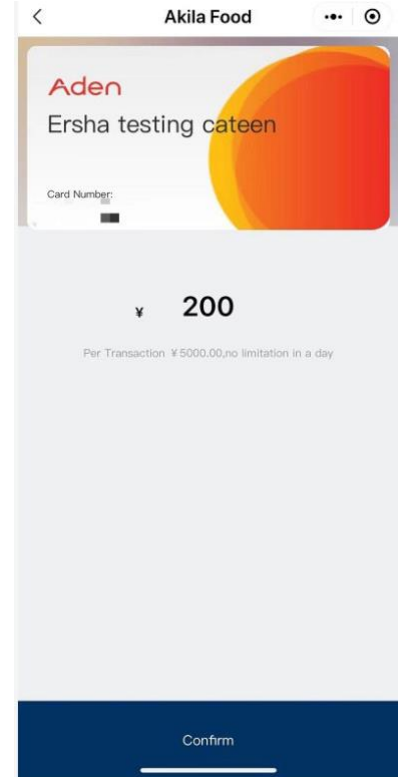
2. Click "Recharge"



3. Type in the amount



4. Click "Confirm"



更换密码

1. 点击“我的”，即可找到修改登录密码的入口，登录密码是指绑定卡片时使用的密码



2. 输入旧密码与新密码



3. 修改密码成功

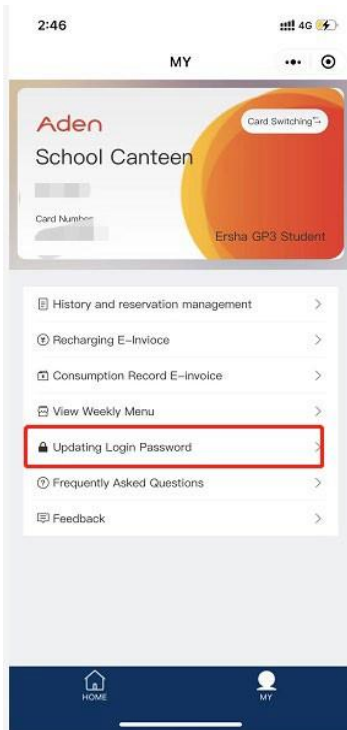


4. 不记得旧密码时，找回密码需要联系站点经理重置，请放心用卡，系统不会记录您设置的密码

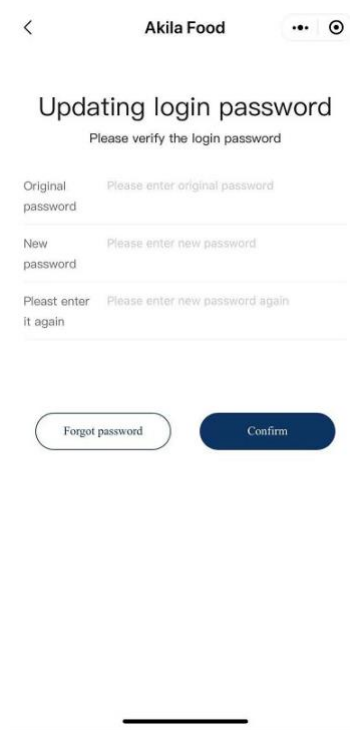


Change Password

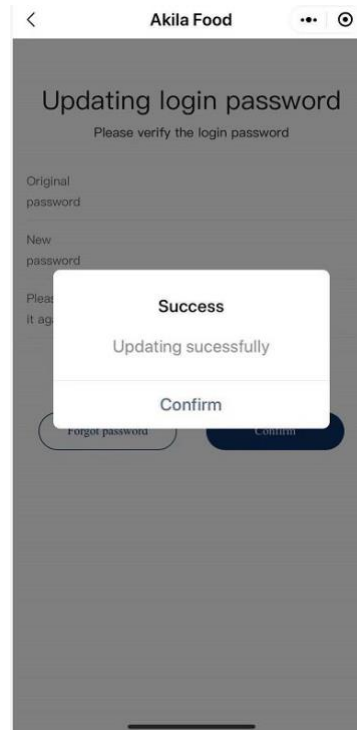
1. Click “My” -> select related card -> “Updating Login Password”



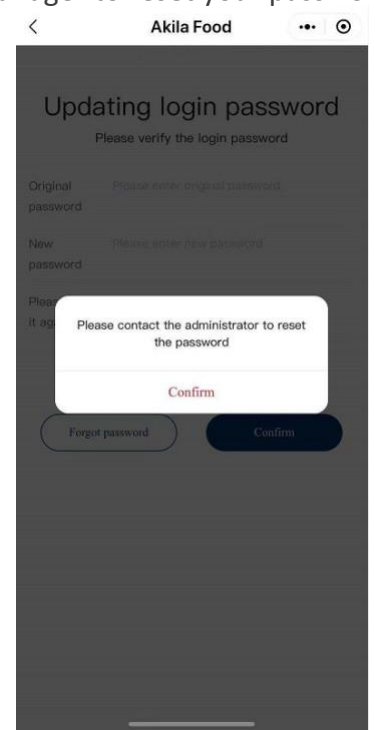
2. Type in pervious password and new password



3. Change password successfully



4. In case, if you forget the changed password, please contact site manager to reset your password.



充值

1. 选卡进入主页后，点击“充值”



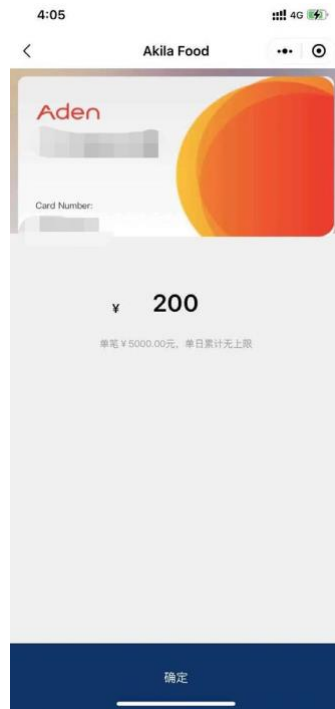
2. 点击充值按钮



3. 输入想要充值的金额

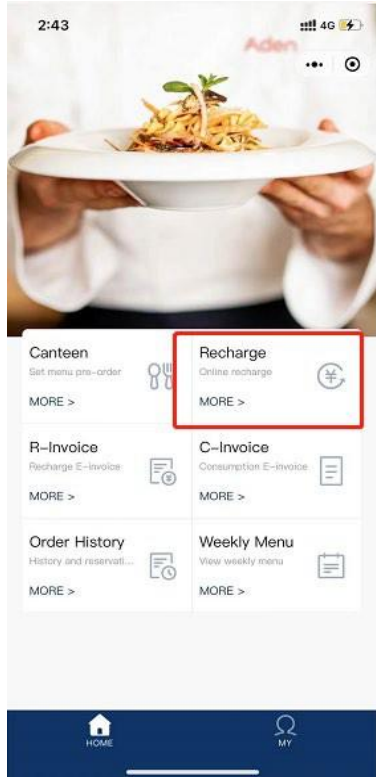


4. 输入完成点击确定

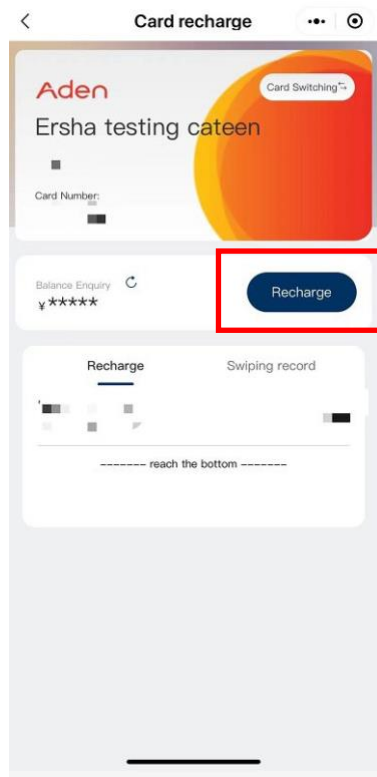


Recharge

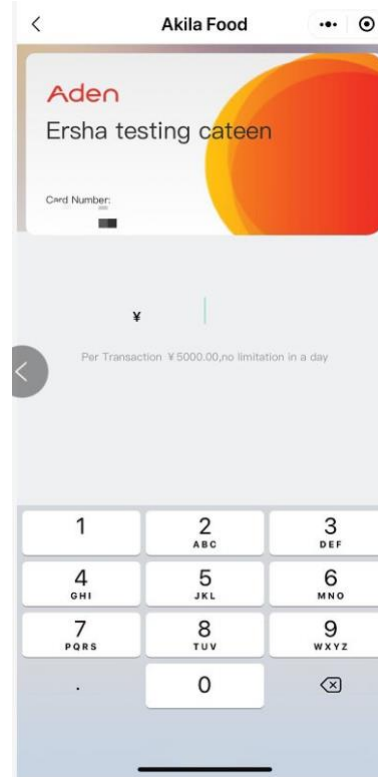
1. Click "HOME" -> "Recharge"



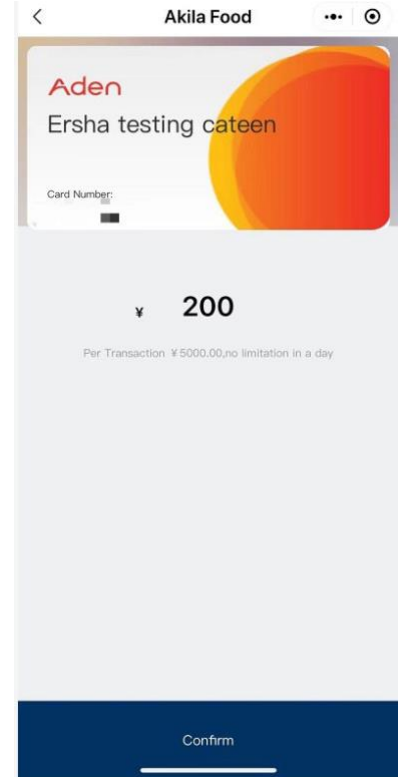
2. Click "Recharge"



3. Type in the amount

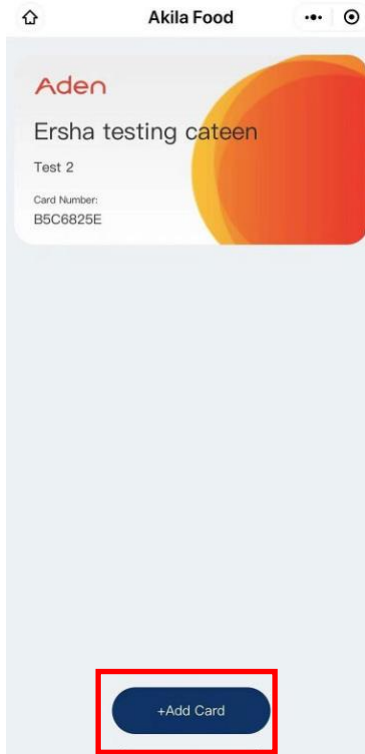


4. Click "Confirm"



新建卡, 切换卡

1. 点击“添加卡片”



2. 请使用自己的学号作为卡号与密码

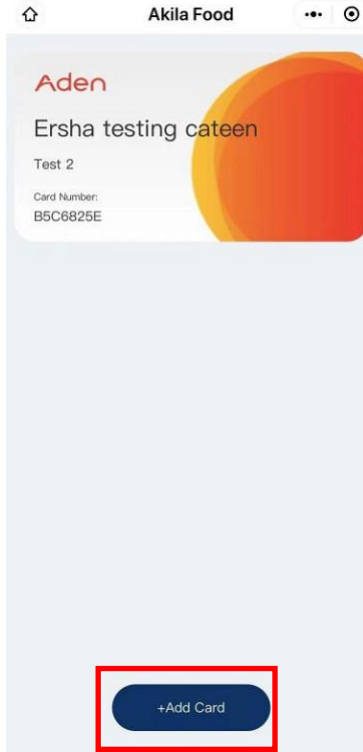


切换卡: 进入主页后点击“我的”, 能在卡片上有一个切换卡片的快捷键, 直接跳转到选卡界面

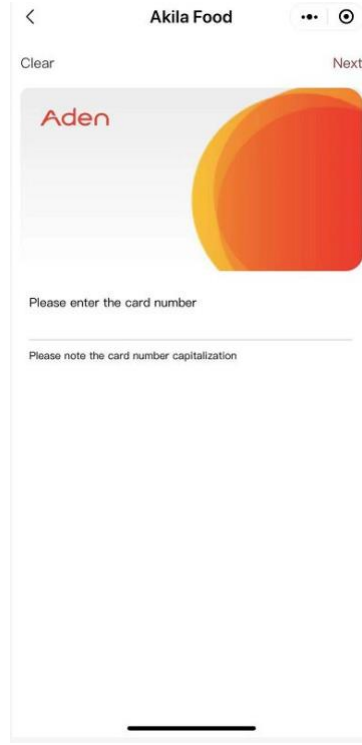


Add card, Switch card

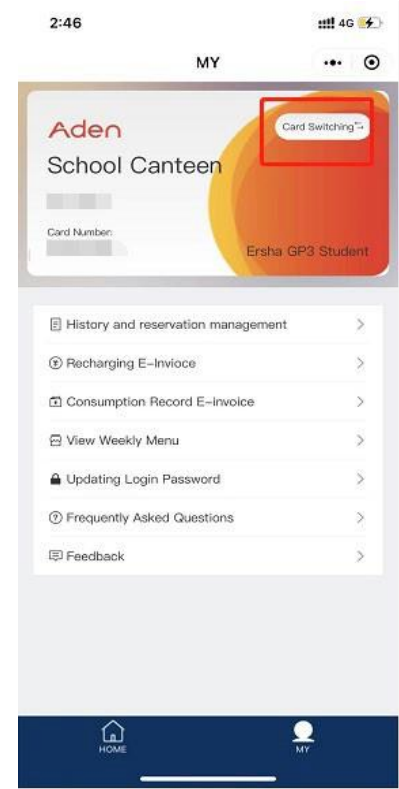
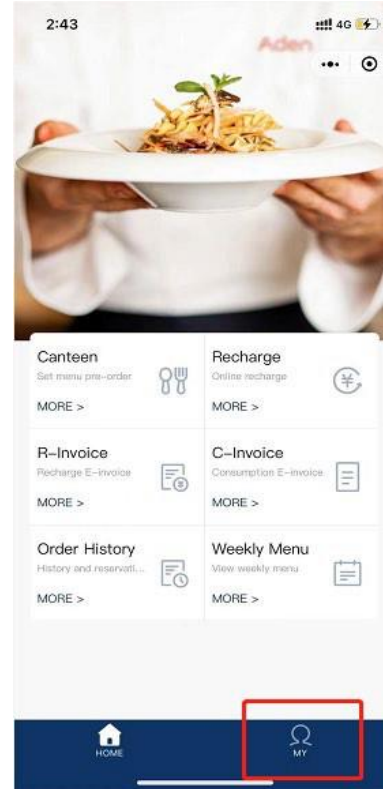
1. click "Add Card"



2. User "School ID" as user name and initial password



Switch card: "My" -> "Card Switching"



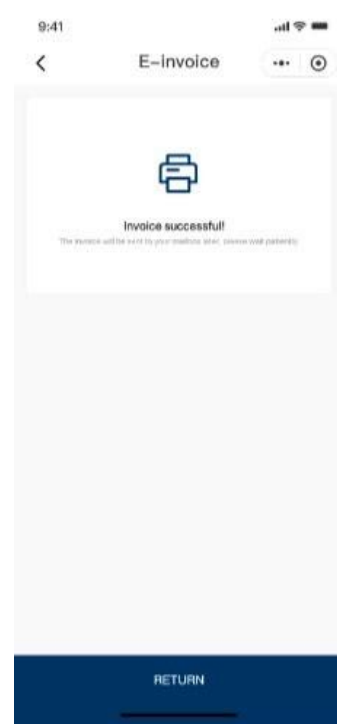
开发票

1. 进入卡片后，点击“充值开票”或“支付开票”

2. 勾选所有要开具的发票，可批量合并开票，并点击下一步

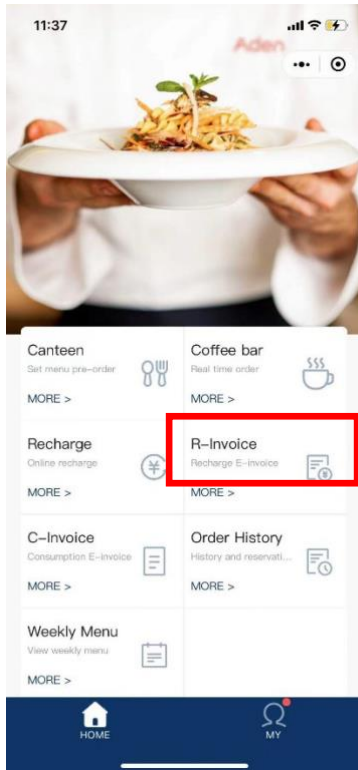
3. 填写具体开票信息，可点击直接获取微信预存抬头，后点击提交

4. 发票开具成功后请等待邮箱接收，一般会在1-7个工作日内开具完成



Invoice

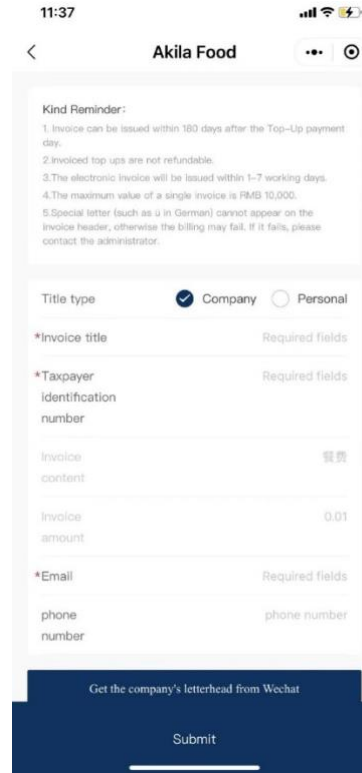
1. Click “R-invoice” for recharging, or “C-invoice” for consumption



2. Click related record



3. Fill the invoice info



4. The invoice will be sent to your email box in 1~7 days

