

CHOOSE Feel Good PIZZA



Feel good from the purchase decision through to the moment of enjoyment with the Dr. Oetker Professional schools' range, offering guaranteed quality and the perfect solution for recent operational restrictions and safety & hygiene regulations.

**YOUR GO-TO
PIZZA EXPERTS**

Get in touch to discuss your menu for back to school
www.oetker-professional.co.uk/feelgoodpizza



Professional

Feel Good PIZZA



FROM YOUR GO-TO PIZZA EXPERTS

When it comes to a time saving, pre-prepared and great quality product that works with strict price-per-head guidelines, we're here to help. Not only are our pizzas packed full of flavour, they also have the benefit of being nutrient-dense to help support balanced lifestyles and the latest food guidelines so you can feel good about the meals you're serving, knowing that your pupils will feel good eating them.

What's more, with recent kitchen restrictions and limited staff numbers due to COVID-19 regulations, our pizzas guarantee reduced prep time, up to 50% reduction in movement around the kitchen vs making from scratch and a consistent, high quality product every time.

FOOD FOR THOUGHT



- More than one-third of the vegetables children eat are processed¹



- 17% of the vegetables in childrens' diets comes from pizza and baked beans¹



- Fruit and vegetables are an important source of dietary fibre, vitamins and minerals, but fewer than 1 in 10 children meet their five-a-day target²



- Children aged 5 to 16 in England are only consuming 15 grams or less of fibre each day, when they should be consuming 20 to 25 grams³



- 60% of 11-16-year olds leave the school premises during their lunch breaks and choose food from fast food restaurants³



- A quarter of the UK's takeaways are located within a five-minute walk of a school⁴

WHY pizza?

- Pizza is **increasing in popularity** both in and out of home and is bought by **84% of UK households**⁵
- Offering a **consistent, quality finished product** from frozen, pizza helps reduce wastage and the costs associated with cooking from scratch
- Pizza is an ideal option for mealtimes or by the slice as a **grab and go option**
- The Dr. Oetker Professional pizzas offer an **appealing choice** for pupils due to the premium quality – same quality, taste, style as Chicago Town but made specifically for schools



WHAT'S Important NOW

The importance of a balanced diet for children has always been linked to mental and physical development and the positive value of social eating is particularly important after time apart such as during the Coronavirus pandemic.

We spoke to the experts to hear what's important when it comes to supporting childrens' needs with top tips and advice for now and into the future.

To view both videos and find out more, visit oetker-professional.co.uk/feelgoodpizza



NATALIE COSTA

With a background in psychology and having spent 12 years within the educational sector, Natalie is an award-winning coach, author and founder of Power Thoughts - a coaching service adsigned to give children 'power' over their own thoughts,

"social eating with friends over lunch is a great opportunity for fun, laughter and connecting"



SARAH ALMOND BUSHELL

Sarah is a Registered Dietitian and Children's Nutritionist. With over 20 years of NHS and private practice experience of working with families, she helps with healthy eating, food allergies, fussy eaters and problem feeders.

"Eating well at school-age is essential for growth, development, cognitive performance and social skills"



A firm favourite for children's menus or on-the-go snacking, the 1 of 5 a day Deep Dish Pizza combines great taste and quality, as well as including 1 of their 5 a day.

Available in tasty cheese & tomato, kids will love the great unique dish-shaped pizza. **Find out more**



"The enriched tomato sauce in this pizza helps children achieve their 5 a day target without toppings being removed or rejected."

- ✓ 5-inch unique dish-shaped pizza
- ✓ Easy to oven cook
- ✓ No food handling and no preparation
- ✓ Suitable for vegetarians
- ✓ Source of protein
- ✓ Low sugars
- ✓ Reduced saturated fat⁶



BALANCED CHOICE

Inspired by Chicago Town Takeaway and made especially for schools, our unique Balanced Choice Pizza supports school food guidelines by keeping fat and saturated fat to a minimum and providing an added source of fibre. **Find out more**



- ✓ A recognised brand pupils know and love
- ✓ Unique rising fresh dough base with mozzarella and mature Cheddar cheese
- ✓ Tasty stuffed crust with our signature tomato sauce
- ✓ Fits in gastronorm trays
- ✓ Suitable for vegetarians
- ✓ Added source of fibre

"Fortified with iron, calcium, B vitamins and fibre, this pizza helps provide children with nutrients they often don't get enough of."

⁶Reduced saturated fat when compared to standard Four Cheese Deep Dish



ABOUT DR. OETKER PROFESSIONAL

With over 100 years' of experience, Dr. Oetker Professional has become synonymous with quality and the finest ingredients, providing pizza solutions without compromise.

We're constantly working to develop pizza solutions and ingredients that make it easy to add excitement and variety to your menus.

Trust, sustainability and credibility are values that lie at the core of our business and our team of experts will work with you in partnership to ensure your business delivers the variety and quality your pupils expect.

Our Commitment



A long-term partner of LACA, we're committed to the nutritional needs of children.

The Lead Association for Catering in Education, LACA sits at the heart of school food delivery, representing over 3,300 different organisations and individuals. Designed to inform, develop, represent and support its members, LACA works to ensure that the investment in school meals is matched by the highest standards of professionalism in education catering.

Working with the Government and other relevant organisations on all aspects of school food and in delivering healthy eating policies, LACA equips school catering providers with the necessary skills, knowledge and support to enable them to meet the changing demands in the industry.

Working together, we believe investing in school meals means investing in a healthier future for our children.



A member of the Food For Life Supplier Scheme, we work together to improve the way children eat.

The Soil Association is the leading UK charity committed to ensuring caterers can benefit from ethical sourcing and traceability; preserving and protecting our soils, countryside and wildlife for future generations.

Working with us gives reassurance that we can make your inspections easier by providing evidence for audit trails. Being part of the Food For Life Supplier Scheme means that we're committed to supplying foods that can help you achieve the 'Food For Life Served Here' mark.



**DR. OETKER PROFESSIONAL
READY-MADE PIZZA IS**

3x Quicker

THAN MAKING FROM SCRATCH⁷

**What would you do with the
extra time?**

**Discover the full Dr. Oetker
Professional pizza range at
oetker-professional.co.uk**



**Reduce your
kitchen touchpoints
by up to 50%
as well as
saving time⁸**

7. Using Dr. Oetker Professional Balanced Choice and 1 of 5 a day pizzas is 3x quicker than making from scratch based on average prep and cook times for pizza base mixes, dough pucks and frozen deep pan pizza bases cooked in MKN combi-ovens

8. Using Dr. Oetker Professional Balanced Choice and 1 of 5 a day pizzas involves an average of 50% less touchpoints vs making from scratch using pizza base mixes, dough pucks or frozen deep pan pizza bases.

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