



### **Organic Garden reimagines nutrition.**

We aim to inspire people to embrace a diet that is not only delicious but also healthy for both humans and nature.

The foundation for this is a carefully curated range of high-quality food items that are locally sourced, sustainably produced, and delivered to customers using the shortest possible routes from producer to consumer. With our software solution for large-scale catering, we already provide our customers in businesses, schools, and our own premium system gastronomy restaurants with up to 7,000 delicious meals daily.

### **FRESH. TASTY. SUSTAINABLE.**

The school catering of tomorrow.

To ensure that every child receives a freshly prepared and healthy lunch every day, we are rethinking school catering. As a nutrition partner, we are present in schools, kindergartens, and daycare centers, providing children and adolescents with a menu plan specifically tailored to their needs, guided by the motto "good for you, good for the planet."

The Organic Garden nutrition concept is based on the scientifically recommended guidelines of the 'Planetary Health Diet' to sustain the health of humans and the planet in the future, always with the aim of providing children and adolescents with a healthy and powerful foundation for their lives. A healthy meal plan should appeal to both people and our planet. Our promise: Using as few ingredients as necessary, while being as resource-efficient as possible. We combine health with responsibility and enjoyment.

Our goal is to introduce children to good food through school cafeterias starting from kindergarten and accompany them until they graduate. This means our menus consist of fresh, seasonal ingredients that adapt to the changing seasons.

Even during the procurement process, we pay attention to the confirmed origin and quality of the products we use. We prioritize sourcing from the region and consciously cook with local produce. We spare no effort to ensure quality, whether it's the ingredients or the staff. The effort is up to 100% higher because we aim to use as few convenience products as possible. We rely on the cooperation of meal participants and modern online ordering systems to offer our food at comparatively affordable prices.

#### **Organic Garden School Nutrition GmbH**

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[info.schools@organicgarden.de](mailto:info.schools@organicgarden.de)

#### **Geschäftsführung**

Martin Seitle

#### **Sitz der Gesellschaft**

Amtsgericht München  
HRB 276860  
USt.-Id. DE359642849  
DE-ÖKO-006

#### **Bank**

Kreissparkasse München Starnberg  
IBAN DE 08702501500029873577  
BIC BYLADEM1KMS

**Our quality features include:**

- ✓ Daily fresh preparation of meals
- ✓ Use of exclusively organic products
- ✓ Minimization of pre-packaged and convenience products
- ✓ No use of flavor enhancers, artificial colorings, and preservatives
- ✓ Exclusive use of raw cane sugar and spelt flour
- ✓ Preference for meat and sausage products from regional organic production
- ✓ Preferential use of lean meat products from humanely raised animals
- ✓ Use of olive oil and sunflower-based frying oil for low-fat food preparation and salads
- ✓ Daily preparation of fresh fruit salads and smoothies
- ✓ Constant availability of fresh fruit
- ✓ Use of sustainably caught fish
- ✓ Preference for fair-trade sweets and coffee
- ✓ Daily availability of soups and warm snacks



## **What sets us apart?**

### Nutrition expertise

With an experienced and diverse team of recipe and product developers, as well as nutrition scientists, we create and produce meals that combine taste and health. The health aspect is based on scientifically proven facts.

### Procurement expertise

We procure high-quality raw materials with a high organic and local component. The future Organic Garden farms further distinguish us from the competition by providing reliable access to CO2-free raw materials that are available regionally all year round and produced in an environmentally friendly manner.

### Digital expertise

Our nutrition management solution enables a digitized and efficient operation that ensures both quality and taste. It is based on our digitalized recipes and instructions for cafeteria staff to cook with minimal effort. As a result, we achieve significant cost savings while simultaneously increasing taste and health in the cafeterias we operate. We already sell this software solution to external cafeteria operators with high customer satisfaction.

## **Sustainability in Focus: "Thinking about Tomorrow is In"**

However, our commitment goes far beyond food. Sustainability aspects influence our everyday decisions. In our company, we prioritize resource conservation, environmental compatibility, fair treatment of others, and support for local businesses. We believe that change starts small and can be sustained in the long term through regional value chains.

Furthermore, we are engaged in social and political issues. Initiating a state cooperation project called "Cooks for Kids" or developing the Organic Meal Plan Manager ([www.biospeiselpan.de](http://www.biospeiselpan.de)) are the most well-known examples. Additionally, we support local charitable institutions and nonprofit projects.

## **We love children and teenagers, and we love cooking for them.**

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## Service / Menu

Kindergarten and 1st-2nd Grade Elementary School:

Main course, vegetarian or with meat, along with salad/raw vegetables and a dessert.

3rd-5th Grade Elementary School and 1st-7th Grade High School: Free-flow system, where children can choose freely on a daily basis.

### Meal Serving Times in the Cafeteria:

Elementary School:

Tuesday and Thursday: 11:30 am - 1:00 pm

Monday, Wednesday, and Friday: 12:00 pm - 1:00 pm

High School:

Monday to Friday: 11:40 am - 2:00 pm

After these times, we cannot guarantee that late students, without prior notice, will receive the announced menu. Lunch for Kindergarten and Elementary School (GS) is included in the RUF supervision on all weekdays.

### Meal Serving Location for Kindergarten and Elementary School:

- Kindergarten children receive their meals in the kindergarten.
- 1st and 2nd-grade elementary school students enter the cafeteria before other students, only collect the main course, while salad, dessert, and water are already available at the table.
- From 3rd grade elementary school onwards, children collect their meals from the serving counter and then return their trays to the clearing trolley.
- RUF supervision, homework academy (HA), and extracurricular activities (NSA) eat with their respective groups in the cafeteria.

### Meal Serving Location for High School:

- The cafeteria is available for high school students.
- Food is served at multiple stations. High school students collect their meals from the food counter and then independently return their trays to the clearing trolley.

## **Ordering**

### **Registration and Sign-up:**

Parents must be members of the parents' association to sign up.

Registration is a one-time process and remains valid from kindergarten to 7th grade of high school, provided that the parents' association membership continues. The subscription is automatically renewed. After registering with the parents' association, you will receive login details for the OG web-based ordering system via email. These details include a username + booking number and a password (birth date), which you can use to log into our system at any time via the internet.

The password should be changed after the initial login.

### **Organic Garden's web-based ordering system:**

This system allows you to view the costs for the current semester, your invoice, and the current menus. The days you have reserved meals are highlighted in green on the internet menu. Additionally, a virtual account is maintained where you can track individual meal deductions.

Cash payment is not generally accepted.

### **Identification at the Cash Register:**

When transitioning to 1st grade of elementary school, your child will receive a student ID card (provided by the school), which is valid until 7th grade of high school or until cancellation.

Your child must present the student ID card at the cash register for identification. Therefore, the student ID card must always be carried. OG will activate the student ID card after registration.

### **Loss of Student ID Card**

Please report the loss of the student ID card immediately to the school and Organic Garden via email at [aboESM.schools@organicgarden.de](mailto:aboESM.schools@organicgarden.de) so that we can promptly block it.

### **Direct Debit**

The direct debit will be processed as a single payment at the beginning of each semester. Please refer to the respective terms and conditions for the amount. The direct debit executed by us includes the information "Lunch ESM," the child's booking number in our system, and the child's date of birth. Cash payment is not accepted as a general rule.

### **Allergies**

If your child has any allergies or food intolerances, please contact us directly. We will then work together to create a meal plan.

Tel. 08153 - 90 99 7880

### **Packed Lunches**

For excursions, it is possible to order packed lunches. The order must be placed at least 1 week in advance.

### **School Transfer**

If your child leaves the school during the ongoing semester, we will refund the unused amount to you.

### **Termination**

Termination is possible at any time in written form, also via email to [aboESM.schools@organicgarden.de](mailto:aboESM.schools@organicgarden.de), by the end of the semester. Any remaining credit will be refunded free of charge upon termination at the end of the semester. The processing time for a refund is six to eight calendar weeks. If your child leaves the school during the ongoing semester, we will refund the unused amount free of charge. In this case, please send us a copy of the school's withdrawal proof.

## **Invoice/Receipt**

The invoice or receipt can be printed from your virtual account on your order page under the "Invoice" button.

### **Water Dispenser/Drinks**

There is a free water dispenser with and without carbonation (only HS) in the cafeteria. These drinks are provided to the children free of charge. Please make sure to reuse your cups and bottles.

## **School Canteen Purchase Limit (Higher School)**

Purchasing at the canteen is also possible with the student ID card. A daily limit is set during registration, which can be changed in writing at any time.

## **1. Subscription Meals**

### **Payment for Subscription Meals**

The cost of meals for subscription holders is €5.30 per meal.

The costs for the half-year are calculated based on the number of subscribed days per semester. By subscribing, you authorize us to debit the costs for the corresponding semester from your account. At the end of the 2nd semester, an account reconciliation will be made (refund or debit). The subscription will be automatically renewed unless we receive other instructions.

### **Changes to Subscriptions**

Changes are possible at any time, but only in written form. Please use the platform provided by the Parent Association for this purpose. A free change can always be made at the beginning of each semester or until the Parent Association's deadline. For changes during the semester, a processing fee of €5.00 will be charged. We cannot consider change requests received orally.

### **Meals on Non-Subscribed Days**

It is possible to have meals in the cafeteria on non-subscribed days, as well as purchase products from the cafeteria/kiosk. If this causes your virtual account to go into a negative balance within the half-year, €100.00 will be credited when the remaining balance reaches €15.00. The remaining balance will be offset against the half-year amount.

### **Lunch in the RUF, HA, and NSA Supervision**

On days when children are under supervision at the primary school, lunch will be provided in the supervision group. The meals will be distributed directly by the supervisors. Please note that lunch is only available within a group, and subscription meals must be booked for these days. Spontaneous meals are not possible due to organizational reasons. HA and NSA will only be charged if the courses take place.

### **Termination**

If you wish to terminate the subscription, you can do so at any time in written form, until the end of the current school year.

### **Illness/Absence**

Meals cannot be refunded in case of illness. In the case of prolonged illness (14 days or more), please contact us in writing for further clarification: [aboESM.schools@organicgarden.de](mailto:aboESM.schools@organicgarden.de). For absences due to residential school trips or ski camp, you can inform us in writing. Please give us at least 4 weeks' notice in advance. The amount will be credited to your virtual account and refunded to you at the end of the semester.

## **2. Spontaneous Meals**

The cost for spontaneous meals is €5.70 per meal.

Spontaneous meals are available from the 1st grade of the Higher School.

### **Payment:**

Upon completing the registration, you authorize us to debit €100.00 in advance from your account through a SEPA direct debit mandate. The amount will be credited to your virtual account. When the remaining balance reaches €15.00, €100.00 will be debited from your account again.