

Katerine®

The 10 Offerings

for a sophisticated gastronomy in
boarding schools and private schools





1. Security for the educational institution

Professionalism and experience ensure first-class gastronomy

Cooking is not a secret science. You combine a number of ingredients and processes into food and drinks. And if the results taste good and are healthy afterwards, everything is fine.

But when it comes to inspiring hundreds of predominantly young people every day in the morning, at noon and in the evening, things get more difficult. When the highest hygienic requirements, the consideration of nutritional-physiological findings and countless special wishes due to religious or socio-cultural preferences are added, the wheat is separated from the chaff. And if, finally, requirements such as star gastronomy on the one hand and tight budget limits on the other further restrict the target corridor, really experienced professionals are in demand.

This is exactly why Katerine GmbH specialized in gastronomy for boarding schools and private schools as early as 1997. Today, with a staff of almost 60, Katerine successfully serves apprentices, teachers and house guests in Germany's most prestigious educational institutions.

2. Satisfaction of students, teachers and guests



Fresh wind through quality and variety

Young people have special requirements: They need a lot of protein to build bones and muscles, a lot of carbohydrates for their daily energy needs in learning, a lot of fibre from fresh components such as vegetables, salad and fruit, but little fat. We know this from many years of experience.

The German Nutrition Society sets high quality standards. Of course, we adhere to them. But all theory is grey. That's why we inspire our guests with a great deal of variety in our offerings and with additional alternatives for allergies or intolerances. Thanks to a free choice of components, each guest can put together their own individual meal. We regularly hold motto weeks with foreign specialities - for example from Italy, Greece, China or France - and German specialties - such as asparagus. We like to use seasonal offers and trend products, but not imitations like analogue cheese.

And of course pizza, pasta, „Currywurst“ and fries are also included. Because children are children and don't want a standard porridge.



3. Excellent service

Service comes from to serve

Good service is not an empty phrase. At Katerine it consists of undivided attention to our guests and the always friendly fulfilment of large and small requests and wishes. Because good gastronomy is a service to people. Also and above all in school.

Our service can be seen, for example, in the loving preparation - and regular refreshment - of all meals and drinks at the buffets. We are also happy to take care of the perfect completion of the many small additional tasks, such as conference, parent or guest catering, which are necessary in the hectic teaching business - sometimes even at short notice.

And we make sure that everyone feels at home with extended kitchen opening hours - for example at sports festivals, on exam days or exam days -, kiosk sales that are often requested or lovingly packed lunch packages - on excursions. Because that is the prerequisite for top school performance.



4. Full accountability

We'll take care of it

Katerine does not only take care of the preparation of food and drinks for breakfast, lunch, dinner, snacks or brunches. We also ensure compliance with all relevant laws, standards and recommendations for good school meals.

Our kitchen professionals buy all necessary food in full responsibility on site for you. They pay attention to quality, freshness and value for money, prefer regional suppliers such as bakers, vegetable farmers and butchers, as well as products from fair trade and organic farming. For us, bio food is not just a current food trend, but a firm conviction and daily reality.

Don't worry about your kitchen anymore. We put a lot of effort into everything every day so that everything works and there are no complaints.



5. Smooth operation

Great teams for non-stop fulfillment of wishes

So that everything always runs smoothly, many helping hands and planning heads are needed. Our employees are therefore our most valuable resource. Your Katerine kitchen manager holds the reins. He/she has exceptional qualities as cook, manager and leader and is your direct contact for all matters concerning your catering area.

A lively exchange - for example about current food trends, new recipes, modern processes or best practices - as well as joint ventures ensure their permanent further development. But the other employees are also competent and highly motivated. They receive regular training on topics relevant to canteen kitchens, such as hygiene or storage, shelf life and handling food, as well as behavioural training to ensure that they work together harmoniously. This gives you top specialists with a high level of motivation and service readiness. And brings us satisfied team players with low fluctuation.

Would you like to see evidence of all this? Then we will be happy to show you our countless certificates and awards for the first-class work of our teams.



6. Perfect ecology

Sustainable operation everywhere

The preservation of our environment is a prerequisite for a happy future for mankind. This is why ecological management is both a challenge and a daily imperative for us.

Purchasing from regional suppliers guarantees high quality, saves energy and minimises the ecological footprint. By

using bulk containers and reusable packaging, as well as intelligent planning of primary and secondary usage, we avoid waste as far as possible. The demand-oriented production of meat, fish and vegetables reduces heat retention times and saves energy costs. By avoiding convenience products and complying with recommended cooking times, we obtain maximum amounts of vitamins and nutrients and minimise the risks associated with the production of unhealthy substances such as acrylamides.

We have noticed that top gastronomy and high ecology in canteen kitchens are not a contradiction in terms, but inseparable.



7. High flexibility

Ongoing dialogue at eye level

Anybody can do anything by working according to a fixed scheme. Katerine, on the other hand, wants to present herself quite differently.

The special quality and variety of our offers is the result of a regular and close coordination with the school manage-

ment, the learners, teachers and guests. We do not want to produce without your wishes, but to fulfil them precisely. Every day. Digital achievements such as a modern Internet-based ordering and billing systems guarantee our guests maximum convenience. Regular surveys, a grief box and a lively suggestion system are also part of our self-evident dialogue instruments. We let our guests vote on their weekly desired meal and are also otherwise „all ears“ for their large and small special requests.

Even in the age of nutrition freaks with individual eating habits (vegetarian, vegan, gluten-free), a growing health awareness, different eating rhythms and the highest demands on availability, quality and service, we are able to implement our concept of sophisticated gastronomy in teaching operations.



8. Value for money and full transparency

Highest performance despite tight calculations

Food prices go through the roof. The demands on quality and variety are increasing. But the kitchen area must not cost anything.

To tell you the truth: We can't do magic either. Also with Katherine you pay for what you get. But we guarantee to get the most out of your budget. We work with fixed service surcharges. Regular target/actual comparisons with the planned budgets provide you with the necessary security and relieve you in your day-to-day business. In this way you achieve full cost transparency.

Therefore, you should concentrate on your teaching activities. And don't worry about the costs of your kitchen area. We stand for the adherence to agreed budgets, so that you do not experience any unpleasant surprises.



9. Perfect economic efficiency

Unbeatable price-performance ratio

The golden age of boarding schools and private schools is over. Declining numbers of pupils bring high cost pressure and require active controlling in all economic

sectors. Thanks to intelligent purchasing, sophisticated duty rosters that meet the requirements, economically thinking staff and the experience of more than 20 years of private school catering, Katerine is able to pass any comparison with in-house management. Fair conditions and proper, independent management ensure a price-performance ratio that is second to none.

You may find a cheaper supplier to operate your kitchen area. However, Katerine has long been the unbeaten champion in terms of value for money, thanks to our high level of quality and our staff's outstanding service. Talk to one of our references.

A man with glasses and a friendly smile is the central focus of the image. He is wearing a dark blue button-down shirt. The background is a rustic kitchen with wooden walls, colorful vertical decorations, and green plastic crates.

10. Friendliness and helpfulness

Welcome at any time!

Staff always have smiling faces - even when things get stressful. Friendly, personal approach instead of anonymity. And the uplifting feeling of being the main person in the whole room. That's what we experience in good restaurants. And when the food tastes delicious, we feel really good.

Our goal is to bring the atmosphere of sophisticated gastronomy to our guests every day anew in the canteens of boarding schools and private schools. We still don't always succeed in this everywhere. But we are constantly working to improve. Katerine employees are called upon to fulfil all the wishes of our young and old guests and - if necessary - to „go the extra mile“ without hesitation. We even enjoy that, and that's what makes us tick. The daily smile of our guests is our best reward.

The 10 offers listed in this brochure for a sophisticated cuisine in boarding schools and private schools stand for our high standards and for the promise of excellent gastronomic services. This is how we want to be measured.

When may we bring the Katerine culture into your house?

Katerine®



Katerine GmbH – Good cuisine for boarding schools and private schools

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