



KA ORA KA AKO

Healthy **SCHOOL LUNCHES**



Passion for Food

WELCOME

KDJ Catering Ltd is a Taranaki based company delivering a wide range of catering solutions across a diverse range of contracts.

We have a strong connection to the communities we operate in and reinvest in them by supporting a wide range of community groups, rescue services and sporting bodies.

For the larger period of our existence, we were heavily focused on being an events company ... That changed in 2019.

The devastating effects of COVID and the associated lockdowns, have been felt by all businesses, the events sector particularly.

The upside to this was that it gave us the chance to deeply consider what, as a business, was important to us and what we wanted to do.

This led us to the realization that we needed to diversify and completely restructure the company.

Following that decision, KDJ Catering has gone from strength to strength, adding contracts that enhance our performance across all areas of our business. This allowed us to maintain excellent levels of quality and service, even in the most challenging of times.

Our current drive has been in delivering an innovative solution for the Ka Ora Ka Ako School Lunches Program.

In partnership with Spotswood College, we are supplying students with a choice of hot nutritional meals every day.

This has been an overwhelming success that we would like to share with other schools in the region.

CAPABILITIES

We currently operate contracts for a wide range of clients who include: Local government, education providers, oil and gas industry, sporting bodies, corporate and private events, industrial site catering and various on-site cafes.

This experience, and the systems we use, mean that we are able to adhere to the highest level of safety & service to our customers.

Our skill and experience has allowed us to cater the biggest events held in the region.

Also, roll out the successful catering to schools, large-scale industrial maintenance and infrastructure teams and high-end catering for prestigious clients such as Te Atua Whenua and the Taranaki Chamber of Commerce, without failures and always to the highest standards.

With respect to catering in a residential setting, our experience of servicing on-site workforces is very comparable. We offer breakfast, lunch and dinner services

to diverse groups with dishes that have mass appeal and at very specific times. Our work at WITT, Sacred Heart Tuck shop and Spotswood College School Lunch Program also gives us a great insight and understanding of what foods are popular and how to get good nutrition into meals for younger palettes.

Suppliers

We are very flexible with our suppliers and this gives the ability to change things that are not working in a very short time-frame and the ability to source ingredients that maybe out of stock else where.

We have worked collaboratively with our suppliers so that we understand each others needs and do our best to meet expectations. This has meant we have been able to ride out the chronic supply problems that we are experiencing, without issue

KDJ Catering has developed our own pre-order system with large national companies Gilmours & Bidfood.

Over the last few years food supply has been hit by a series of unprecedented and unfortunately regular events that has led, at times, to chronic supply issues.

Early last year, we met with our major suppliers and organised to have dedicated account managers whom we would supply menus and order lists to weeks in advance of ordering for large catering jobs.

These jobs included:

Ka Ora Ka Ako / Healthy School Lunch Program. We have partnered directly with the school to provide approximately 900 hot meals a day.

Methanex Shutdown from July – Sept 2023. We provided seven day catering from 6am–11pm for 1200 people per day. These run on a 2 week menu rotation for the duration of a term or month.

Obviously this requires large volumes of food. To ensure we always have everything we require, we place the orders 2–3 weeks prior allowing the buyers to secure and store

the required produce for delivery 2 days prior to service.

When there are sudden interruptions we have a decent lead in time to find replacements or make subtle changes.

This ensures we have not had any significant issues on any of our contracts over the last few years.

These supply arrangements are supplemented and enhanced by local suppliers for fresh vegetables and seafood.

The seafood is normally ordered in advance so the company can instruct its boats on what to target.

When dealing with local growers we give them a decent lead in time so they can grow crops specifically for us.

To date we have not had to cancel or significantly change any catering across any of our contracts.



KDJ CATERING

Current Contracts

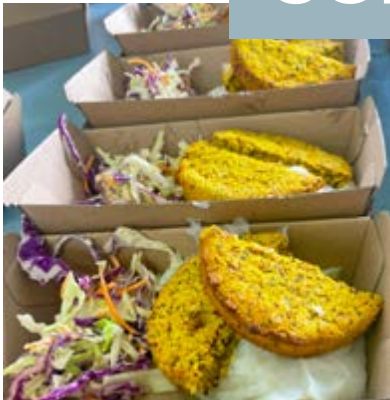
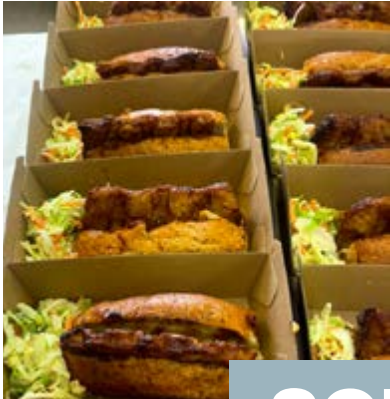
- Local Government
- Education providers
- Oil and gas industry Including Methanex & OMV
- Sports bodies
- Corporate events
- Awards catering
- TAFT festivals
- Industrial site catering
- On-site café catering

These contracts require operations to adhere to the client’s stringent health and Safety guidelines, also nutritional and diet requirements.

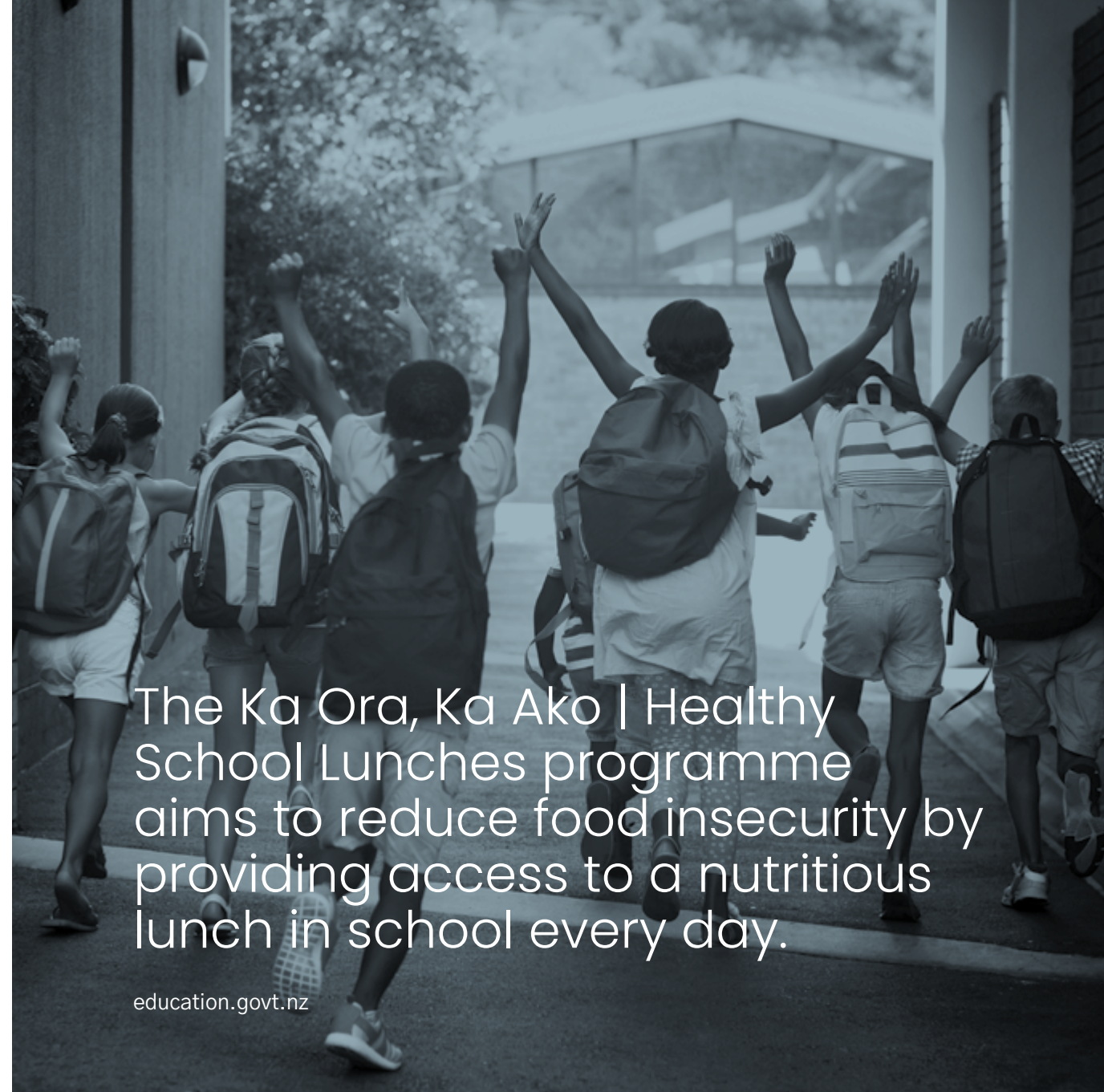
Notable Successes

- Supplying breakfast, lunch, and dinner to over 1000 Methanex employees every day of the week throughout shutdown operations.
- Ka Ora Ka Ako (School Lunch Program) – providing meals for 920 Spotswood College students every day. Many of these children would not normally be given lunch.
- Successful catering for oil and gas shut down crews for maintenance and infrastructure projects. OMV.
- Catering to concert audiences of up to 15,000 people LAB – Six Sixty concert, Bowl of Brooklands.
- Sporting events up to 25,000 people. Eg. All Blacks at Yarrow Stadium.
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Passion for Food



Healthy **SCHOOL LUNCHES**



The Ka Ora, Ka Ako | Healthy School Lunches programme aims to reduce food insecurity by providing access to a nutritious lunch in school every day.

education.govt.nz

KDJ CATERING SCHOOL LUNCHES

Since Term 2, 2022, our organisation has established a partnership with Spotswood College in New Plymouth.

We have implemented a systematic approach to menu planning, creating a fresh menu each term that follows a 2-week cycle of dishes. This allows us to effectively incorporate seasonal produce and readily adapt to the preferences of the students.

To ensure variety and choice, students are presented with two dish options daily, along with a vegetarian alternative.

The selection of dishes is determined based on our expertise and through consultation with the school.

Additionally, we accommodate specific dietary requirements that may not be addressed by the general meals.

We prioritise providing a hot meal option every day, particularly during winter when the majority of choices are warm dishes. Notably, the implementation of our service at Spotswood College has not necessitated significant infrastructure changes, making it a viable model that could be replicated across numerous schools in the region.

The reception of our food by the students has been overwhelmingly positive, and we take pride in consistently achieving minimal wastage levels, with some days recording no wastage at all.

Our overarching goal is centered around providing children with meals that not only satisfy their taste buds but also contribute to their overall well-being and development.

We firmly believe that nourishing food plays a crucial role in empowering children to excel academically, engage in physical activities, and grow both physically and mentally.

To accomplish this, we emphasize the use of a wide variety of freshly cooked dishes, carefully designed to introduce children to diverse ingredients and culinary styles.

By exposing them to different flavors, textures, and cultural influences, we aim to broaden their culinary horizons and encourage a sense of curiosity and openness towards trying new foods.

We recognize that establishing a positive relationship with food at a young age can have long-lasting effects on children's eating habits and health outcomes.

Therefore, we prioritize the inclusion of wholesome, nutrient-dense ingredients in our meals, while also ensuring that the flavors and presentations are appealing to young palates.

By offering children a balanced and enticing menu, we aim to instill in them a genuine appreciation for nutritious food and the benefits it brings to their physical and cognitive development.

Our hope is that this positive food experience will extend beyond their time in school, laying a solid foundation for a lifetime of healthy eating choices and fostering a positive attitude towards food.



For more information & our current menu:
kdjcatering.co.nz/education-catering

WHAT IS KA ORA, KA AKO?

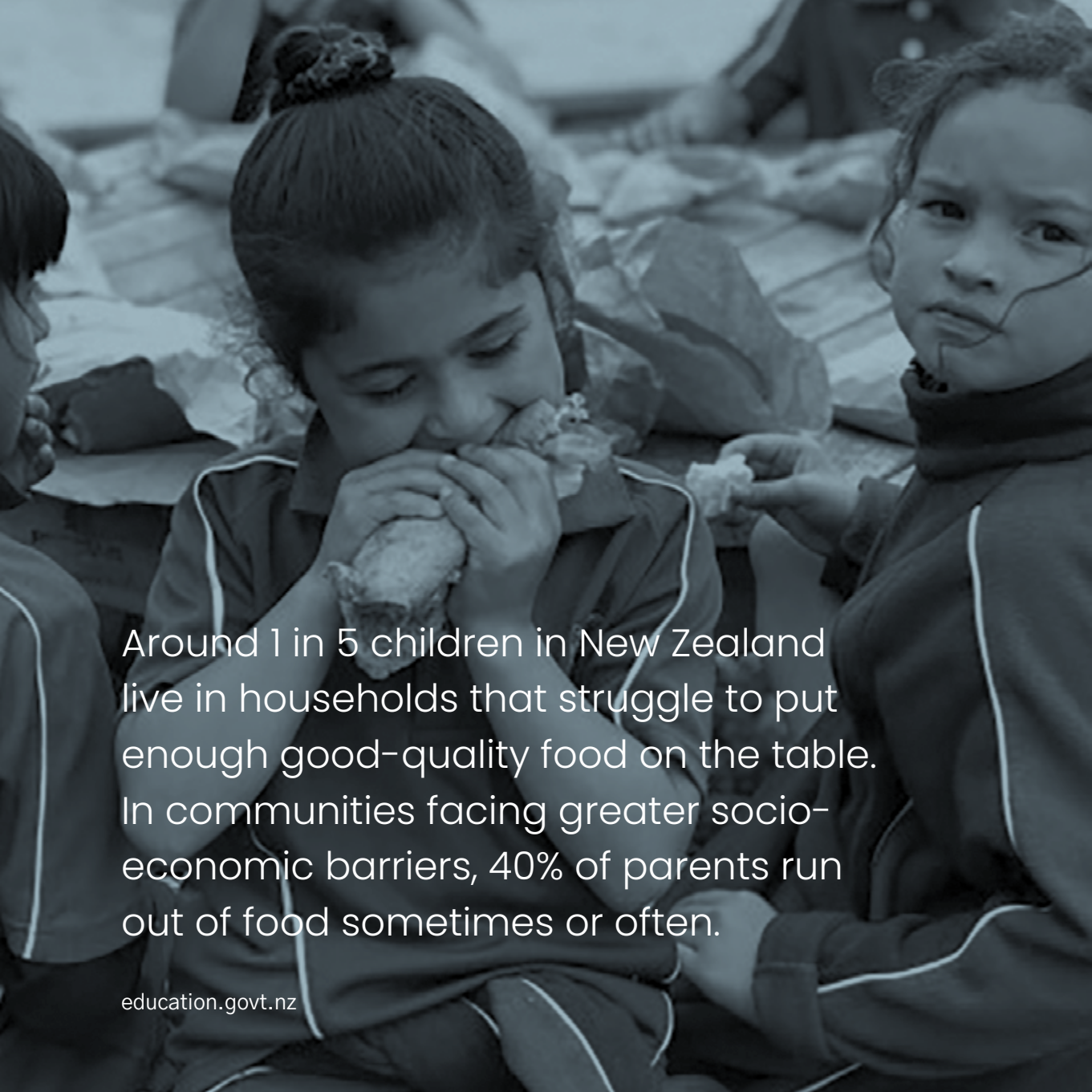
Ka Ora, Ka Ako aims to reduce food insecurity by providing access to a nutritious lunch every day. The name Ka Ora, Ka Ako is about being healthy and well in order to be in a good place to learn.

Research indicates that reducing food insecurity for children and young people:

- Improves wellbeing
- Supports child development and learning
- Improves learners' levels of concentration, behaviour and school achievement
- Reduces financial hardship amongst families and whānau
- Addresses barriers to children's participation in education and promotes attendance at school
- Boosts learners' overall health.

Through Budget 2023, the Government provided funding to continue the Ka Ora, Ka Ako programme until the end of December 2024.

Providing a lunch to all students in participating schools will make sure that everyone who needs a lunch gets one and will minimise any stigma that sometimes comes with receiving free meals. Programmes that target on the basis of individual need also require a process to confirm eligibility. This can add costs and complexity and discourage eligible families from taking part, meaning some children needing lunch will miss out.



Around 1 in 5 children in New Zealand live in households that struggle to put enough good-quality food on the table. In communities facing greater socio-economic barriers, 40% of parents run out of food sometimes or often.

SAMPLE MENUS

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

CYCLE ONE

MONDAY Snack: Fresh fruit		Allergen
Option 1	Hawaian pizza	
Option 2	Pork & apple schnitzel poke bowl with fresh salad & sweet chilli sauce	DF
Option 3	Vegetarian pizza with plant based mince & vegan cheese	GF DF V VG

TUESDAY Snack: Carrot cake		Allergen
Option 1	Teriyaki Chicken Drumstick with Potato Mash & Fresh Slaw	DF
Option 2	Vegetarian Pattie with Potato Mash, Boiled Egg & Fresh Salad	DF V
Option 3	Potato, Egg & Ham Salad	GF DF

WEDNESDAY Snack: Fruit yoghurt		Allergen
Option 1	Soy chicken stir fry rice with fresh veggies & egg	DF
Option 2	Crispy tofu stir fry rice with fresh veggies	GF DF V VG
Option 3	Cottage pie with veggies	

THURSDAY Snack: Fresh fruit		Allergen
Option 1	Chilli con carne with mexican rice, grated cheese & corn salsa	
Option 2	Vegan chilli beans with potato puff & vegan aioli	GF DF V VG
Option 3	Chicken wrap with fresh salads & sauces	DF

FRIDAY Snack: Banana bran muffin		Allergen
Option 1	Meatball & tomato sugo sub with fresh veggies & grated cheese	
Option 2	Falafel sub with fresh salad & vegan aioli	DF V VG
Option 3	Mac & cheese	

CYCLE TWO

MONDAY Snack: Fruit yoghurt		Allergen
Option 1	beef lasagne with veggies	
Option 2	Teriyaki mayo pulled pork wrap with seasonal salad	DF
Option 3	Vegetarian lasagne with veggies	DF V

TUESDAY Snack: Carrot cake		Allergen
Option 1	Pizza meat lovers with bbq sauce	
Option 2	Falafel pizza with roasted veggies & vegan aioli	GF DF V VG
Option 3	Roast pork with roasted roots & steamed veggies & apple gravy	DF

WEDNESDAY Snack: Fresh fruit		Allergen
Option 1	Beef nachos with corn salsa	DF
Option 2	Vegan nachos with corn salsa	DF V VG
Option 3	Chicken ceasar salad with croutons & boiled eggs	DF

THURSDAY Snack: Carrot cake		Allergen
Option 1	Bolognese pasta baked with low fat cheese	
Option 2	Plant based bolognese pasta & vegan cheese	GF DF V VG
Option 3	Potato, egg & ham salad	GF DF

FRIDAY Snack: Fresh fruit		Allergen
Option 1	Butter chicken w steamed rice & fresh coriander	GF
Option 2	Yellow lentil curry w steamed rice & fresh veggies	GF DF V VG
Option 3	Smoked bbq sauce pork ribblets sub w fresh salad	DF

KDJ SCHOOL LUNCHES PROGRAMME



Spotswood College

Location: 129 South Road, New Plymouth
School Type: Secondary School (Year 9–15)
School Gender: Co-Educational
Website: spotswoodcollege.school.nz
Student Population 2024: 969
2024 EQI: 493



Westown School

Location: Sanders Avenue, New Plymouth
School Type: Contributing School (Year 1–6)
School Gender: Co-Educational
Website: westown.school.nz
Student Population 2024: 127
2024 EQI: 519



Devon Intermediate

Location: 400 Devon Street West, New Plymouth
School Type: Intermediate School (Year 7–8)
School Gender: Co-Educational
Website: devonint.school.nz
Student Population 2024: 316
2024 EQI: 496



Coastal Taranaki School

Location: 91 Carthew Street, Okato
School Type: Composite School (Year 1–15)
School Gender: Co-Educational
Website: coastaltaranaki.school.nz
Student Population 2024: 303
2024 EQI: 486

KDJ SCHOOL LUNCHES PROGRAMME



Inglewood Primary School

Location: 33 Kelly Street, Inglewood
School Type: Full Primary School (Year 1–8)
School Gender: Co-Educational
Website: inglewoodprimary.school.nz
Student Population 2024: 383
2024 EQI: 477



Stratford Primary School

Location: Regan Street, Stratford
School Type: Full Primary School (Year 1–8)
School Gender: Co-Educational
Website: stratfordprimary.school.nz
Student Population 2024: 414
2024 EQI: 484



St Joseph's School Waitara

St Joseph's School (Waitara)

Location: 21 Nelson Street, Waitara
School Type: Full Primary School (Year 1–8)
School Gender: Co-Educational
Website: sjw.school.nz
Student Population 2024: 57
2024 EQI: 502



HOW WE OPERATE

Local Sourcing

We are committed to using New Zealand made or grown products where possible.

Provenance

We are conscious of where our supplies come from and ethical in its origin.

Food Safety

We utilise cutting edge technology to ensure our food control plan is the gold standard within the industry to protect our staff and clients.

Environment

We work in some of the most Health and Safety regulated industries in the world and have high expectation of ourselves and those entities we work for.

Regular independent inspectors from the Ministry of Primary Industries endure we are performing at the highest level.



OUR FOOD SAFETY PROCEDURES



Our food safety system is of the very highest level. We use a monitoring system called **Safe Food Pro** (safefoodpro.com) It is an on line system that needs data to be input in real time.

Each Kitchen is equipped with a customized tablet that monitors all aspects of our Food control plans. There are reminders set for all the checks, staff training, cleaning schedules and temperature recordings. Head office gets all the information everyday and alerts if any part is missed.

It is the highest level of protection that is available on the market today.

KDJ Catering also employs industry-standard **Saffron Allergen Management and Nutritional Analysis software** to meticulously record the dietary preferences of every child, enabling us to serve them appropriate meals.



This tool enables us to accurately incorporate nutritional information into our delectable recipes and ensures precise ingredient selection.

In addition to catering to traditional dietary preferences such as vegan, vegetarian, and gluten-free, KDJ Catering can tailor daily menus to accommodate the specific dietary needs of a substantial number of students with unique requirements.



SUSTAINABILITY

Land Fill Diversion

We have a strong commitment to reducing landfill contributions.

The Five “R’s” are the basis of our waste management systems “Reduce, Reuse, Repair, Rot, and Recycle”.

To achieve this, we buy products that have minimal packaging or packaging that can be recycled or diverted to second usage initiatives.

At events we have the rubbish collection area manned to ensure correct disposal of all waste.

As a base line we use the UN sustainable development goals that applies to our industry.

We also purchase goods that have a small carbon footprint by buying local where we can.

Recycling

All of our kitchens use recycling bins to minimise waste.

We have a strong commitment to minimise the use of plastics, and the use compostable packaging is standard.

We continue to refine and evolve our sustainable policies to protect the planet and environment as best we can.



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EXECUTIVE CHEF

My name is Francisco Mac-Guire, and I proudly hold the role of Executive Chef at KDJ Catering. With 17 years of professional culinary experience spanning New Zealand, Peru, and Chile in South America, I bring a wealth of international expertise to our kitchen.

Notably, I hold qualifications as a nutritionist, which not only allows me to uphold the highest standards of food quality and service but also ensures that the meals we provide are nutritionally balanced and beneficial for our clients' well-being.

At KDJ Catering, we prioritise health and safety to provide our clients with the utmost confidence in the quality and safety of the food we serve.

We rigorously adhere to industry best practices and take immense pride in sourcing New Zealand and local products. Additionally, we leverage state-of-the-art technology to meticulously control food safety and traceability throughout our operations.

One of our core commitments is to establish and maintain best practice models at all our sites. We invest in thorough training for our chefs, ensuring they are well-versed in our policies and procedures. This dedication guarantees that every dish reaching our clients not only meets the highest standards of quality but also adheres to the most stringent food safety regulations. Your satisfaction and well-being are at the heart of everything we do at KDJ Catering.



WHO WE SUPPORT



As well as many local sports clubs and various charity events.

KA ORA KA AKO

My name is Tracey Schuler, I am the contract manager for the Ka Ora Ka Ako (School Lunch Program), I am passionate about providing quality nutritional meals for our Tamariki at Spotswood College.

I strongly believe that feeding the students is a great program which genuinely helps their learning and wellbeing, the quality of our catering reflects this passion. I regularly receive comments from teachers regarding the improvements they have noticed in engagement from students since we have partnered with the College.

The team we have understands this and the dedication and commitment they have in providing delicious, nutritious meals which nourish and enrich the minds of the Tamariki is a wonderful.

My greatest pleasure comes from the wonderful feedback from the kids and the students gratitude for the meals we provide.

Tracey Schuler
Contract manager for the Ka Ora Ka Ako (School Lunch Program)



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