

PETER
ROWLAND
— EST. 1962 —

A vertical arrangement of kiwi slices and blueberries on a yellow background. The kiwi slices are stacked vertically, with some blueberries placed on top of the slices. The kiwi slices are cut into rounds, showing the green flesh, black seeds, and brown skin. The blueberries are small, round, and dark blue. The background is a solid, bright yellow color.

Healthful

EAT WELL

AN OVERVIEW OF OUR
EXPERIENCE AND CAPABILITY

PETER ROWLAND GROUP IN EDUCATION



“THE ROOTS OF EDUCATION ARE BITTER, BUT THE FRUIT IS SWEET”

ARISTOTLE

The next 5 years

OUR FOCUS ON THE EDUCATION SECTOR

The next 5 years is focussed on the implementation of PRG V2.0 It's our opportunity to show why we were, and always will be, an innovator and leader in the catering and hospitality industry. We are focussed on bringing our expertise to organisations that are looking for catering services to provide a gateway that enhances their operation and elevates the overall customer and client hospitality experience. Our restructure and new operating model has now been completed thus our focus is strategic growth.

We are seeking education providers (secondary and tertiary) who are looking to partner with us to provide the next level of hospitality services to enhance student wellbeing and connections with their surrounding community.

We have experience in the education sector having held significant contracts with a number of Melbourne based secondary schools operating exclusive onsite canteen services as well as catering for functions during the period 2005 – 2014:

- Beaconhills College
- Camberwell Grammar School
- Medley Hall
- Mentone Grammar School
- St Michaels Grammar School
- The Peninsula School
- Wesley College
- Melbourne Grammar School

It was this experience and our new V2.0 focus of innovation that we created an education offer that led us to caterer a deliverable model during COVID and continues today to both Sydney and Melbourne secondary schools:

Sydney

- Newington College
- Knox Grammar School
- Cranbrook Junior School
- Redlands School

Melbourne

- Haileybury College
- Westbourne Grammar School
- Ivanhoe Girls' Grammar
- Eltham College
- Yarra Valley Grammar
- Mt. Lilydale Mercy College

Early in 2021 we commenced a new partnership with La Trobe University, Bundoora (won via a highly competitive bid during COVID) one of Australia's pioneering universities for more than 50 years and has grown to accommodate more than 36,000 students, with over 7,000 international students from 110 countries. PRG provides resident and student dining to over 700 on-campus students. A concept driven café/bistro and event/function/conferencing catering for both internal and external stakeholder and customers.

SOVEREIGN HILL MUSEUM

In April 2021 we transitioned the management of the Sovereign Hill Museum contract post 20 years of the same incumbent where the opportunity presented for Sovereign Hill to find a new partner and refresh the service delivery, food and hospitality offer and standards across all their sales. A true collaborative approach was developed where PRG demonstrated its understanding of the requirements in particular the aspirations of all stake-holders, the long-term objectives, KPIs, terms and financials that has now become the framework of the new catering contract.

Over 30% of the contract revenue is focused on the education sector. PRG caters to hundreds of primary and secondary students that visit the site annually. Through this contract we have developed a new offer that we are now taking to the broader education market.



NUTRITION, HEALTH AND WELLBEING

As leader in catering and hospitality services, PRG has a direct role in the food consumption of thousands of Australians. We therefore realise that implementing healthy living is fundamental to our business. Nutrition, health and wellness stands as a priority for PRG's Social Corporate Responsibility targets.



Our health and wellness program, Healthful – Eat Well, aims to nurture healthy lifestyles for our customers at hundreds of locations across Australia and to promote food sustainability across our business. Our program provides and promotes:

- Varied and balanced food options based on The Australian Dietary Guidelines (the Guidelines) and the Australian Guide to Healthy Eating
- Choices that are tasty, varied and balanced food options to reduce intake of sugar, salt and fats
- A menu that can flex for allergens and intolerances
- A light, refreshing menu choice for all function and event guests*

*The Healthful Eat Well for the education sector has also been adopted for our corporate events and functions sector – renamed Healthful Wellbeing the program ensures that all PRG customers are provided with menu choices that are light, appetising and revitalizing. “Healthful Wellbeing” meals use only the freshest, seasonal organic ingredients. The recipes are high in taste and low in fat, salt and sugar which means that you won't be weighed down either immediately after eating or further down the line. All Healthful Wellbeing dishes are created in harmony with sound nutritional principles.



PROVIDING A SAFE AND HEALTHY LEARNING ENVIRONMENT

Our primary responsibility is to ensure that daily nutritional requirements of the students are met. However we also understand the diversity of tastes and preferences especially in today's evolving food scene where quality, value, service style and ambience all link to drive customer satisfaction.

We integrate this approach as applicable to the school's philosophy and physical environment to ensure we deliver the contracted services – ranging from canteen services, breakfasts, lunches, dinners through to formal dinners and function catering for students, parents, teachers and alumni.

Our meals and canteen menus are created with the help of our dedicated Dietitian using quality, fresh and ethically sourced ingredients at a competitive price.

Using Healthful – Eat Well as the anchor we develop our menus in line with the Australian Government's Healthy School Canteen Guidelines. Low in fat, low in salt and low in sugar meals that are nutritionally balanced and reviewed and endorsed by our Dietitian. Foods are categorized as being either:

- Green (always on the menu)
- Amber (select carefully)
- Red (not recommended)

Other elements that differentiate our education offers include:

JUICE BAR

A delicious food and drink offer based on seasonal Australian produce, offering fruit salads, smoothies and juices to suit a variety of tastes.

GRAB AND GO

Quick, healthy and convenient meals and snacks.

DINING ROOM SERVICES

We design cafe style meals as well as formal three course meals to suit the ambience and requirements of the specific collegiate community and traditions.

FUNCTION AND EVENTS

Our passionate Chefs create personalised function packages offering morning/afternoon teas, formal dinners, cocktail parties and special menus for VIP functions.



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