

Want to find out more about how our outstanding food service and integrated facilities management can support your organisation?

Our business development director, Margaret Clapham, is happy to answer your questions:

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Alternatively, take a look on our website  
[www.ie.sodexo.com](http://www.ie.sodexo.com)

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**sodexo**  
QUALITY OF LIFE SERVICES

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## Meet our Institute for Quality of Life Vice President



Sodexo develops, manages and delivers a diverse range of services, designed to improve the quality of life for the people we serve.

Quality of life is a central and evolving issue in many environments, from the workplace, to schools, to life in general, and Sodexo is striving to understand more about this subject matter and the effects it has on improved organisational and individual performance.

Leading Sodexo's research in this area is Thomas Jelley, Sodexo Institute for Quality of Life Vice President. Thomas will be part of the "How will we work in 2020" panel debate on Friday 7 July, and will be talking more about the work his team is doing to explore the concept of quality of life and what exactly it means to our many different clients and consumers.

Six dimensions that research tells us have a direct impact on quality of life



You can read more research and opinions on the Quality of Life Observer website

[qualityoflifeobserver.com](http://qualityoflifeobserver.com)

## Margot named Chevalier de l'Ordre National du Mérite



Margot Slattery, country president Sodexo Ireland, has been named Chevalier de l'Ordre National du Mérite by Mr Jean-Pierre Thébault, the French Ambassador to Ireland, at a ceremony at the French Residence on Ailesbury Road on Thursday 8 June 2017. It is bestowed to reward distinguished civil achievements by both French citizens and other nationalities.

Speaking at the event, Ambassador Thébault said, "France is proud today to recognize not only a leading businesswoman and a key player for France-Ireland relations but also a woman who is actively engaged for the service of all and who strives in promoting diversity and inclusion both in the industry and in the community."

As country president, Margot oversees the company's divisions operating in Ireland. Her role in promoting diversity and inclusion as well as promoting the role of women in business has been regularly recognised by her peers in the industry. Margot won a Trailblazer Award at the 2016 WXN Most Powerful Women in Ireland Awards and Sodexo appears on the 2016 Top Ten Best Places to Work for LGBT Equality in Ireland. She was named Image Magazine's CEO of the Year for 2016 and Irish Tatler's 2016 Businesswoman of the Year.

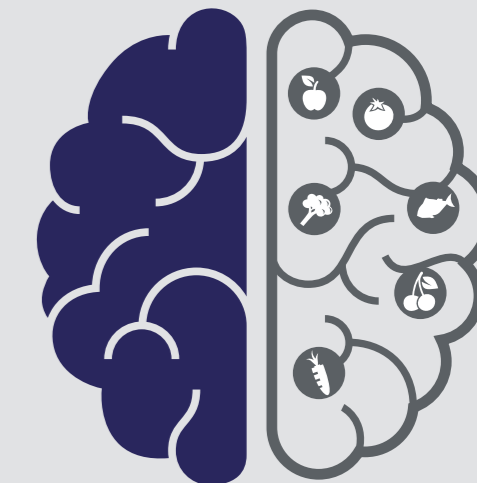
## Derry Clarke's top ten places to eat and drink in Dublin

Derry Clarke, Sodexo catering consultant, award-winning chef, author and TV personality and owner of the Michelin star restaurant L'ECRIVAIN, shares his top ten places to eat and drink in Dublin. Enjoy!



- 1 OSTERIA LUCIO - THE MALTING TOWER, GRAND CANAL QUAY, D2**  
Tucked away on the quay, this little gem is the joint venture of Michelin-star chefs Ross Lewis and Luciano Tona. The relaxed setting, which celebrates its industrial heritage, is a must for contemporary food showcasing the best of Italian and Irish produce.
- 2 3FE - 32 GRAND CANAL STREET LOWER, D2**  
Experience gourmet coffee made from beans roasted right here in Dublin! The passion for coffee is evident in every perfect cup at this delightful craft café.
- 3 SLATTERY'S PUB, - 62 GRAND CANAL ST UPPER, D4**  
This quintessential Irish bar is popular with locals and visitors alike; it has been a haunt for famous musicians and icons of stage and screen, too. The atmosphere is electric and promises to give you an authentic flavour of Dublin.
- 4 THE CHOPHOUSE - 2 SHELBOURNE RD, D4**  
If steak is what you're looking for, look no further than the Chop House. The star ingredient is their tender, melt-in-the-mouth beef, which is sourced from local farms in Roscommon and Louth.

- 5 FORREST AVENUE - 8-9 SUSSEX TERRACE, D4**  
Forrest Avenue is home to some of the most innovative cooking in Dublin. With effortless pared-back style, it has the perfect backdrop for a leisurely lunch or dinner. Equally the wines are sublime.
- 6 FORREST & MARCY - 126 LEESON ST UPPER, D4**  
The sister project to Forrest Avenue: its combination of fabulous ingredients and smart cooking style has seen its reputation grow. Everything is driven by their love of produce so expect an experience that will linger long in the memory.
- 7 ASADOR - 1 VICTORIA HOUSE, HADDINGTON RD, D4**  
Fresh fish and meat slowly cook over a huge open grill (asador) in this remarkable venue. Diners can see right into the heart of the kitchen and watch the internationally-trained chefs at work.
- 8 SMYTH'S PUB - 10 HADDINGTON RD, D4**  
The perfect place to pass the time away sat in the snug with a pint of Guinness reading the paper. Next door to the Aviva Stadium, you get the authentic Dublin experience at Smyth's.
- 9 EAST CAFÉ - 5 EAST PIER, HOWTH; BESHOF'S THE MARKET 17-18 WEST PIER, HOWTH (DART TO HOWTH)**  
After the fantastic coastal train journey, East Café gives you a chance to sit back and absorb the atmosphere of Howth's bustling fishing harbour and much-loved pier.
- 10 DE VILLES - 25 CASTLE ST, DALKEY; FINNEGAN'S OF DALKEY, 1 SORRENTO RD, DALKEY (DART TO DALKEY)**  
Explore great bookshops, antiques and food in Dalkey - one of the prettiest towns in Ireland. While you're there, why not enjoy a great dining experience in De Villes - with its fantastic bistro food, with great wines, cocktails and craft beers?



**FOOD FOR  
THOUGHT**

Inspirefest 2017

**sodexo**  
QUALITY OF LIFE SERVICES

# Hello and welcome to INSPIREFEST



Margot Slattery  
Country President  
Sodexo Ireland

I'm delighted that Sodexo is able to be a part of Inspirefest once again. This is the second year that we've been a supporter of the international festival of technology, science, design and the arts. It's fantastic to see innovation and diversity being celebrated on such a big stage and I look forward to hearing more inspirational stories from delegates and presenters on how they are breaking new ground in their own line of work.

For those of you who may be unfamiliar with what we do, Sodexo is the global leader in services that improve Quality of Life, an essential factor in individual and organisational performance. Operating in 80 countries, Sodexo serves 75 million consumers each day through its unique combination of On-site, Benefits and Rewards and Personal and Home services.

The driving ambition of Sodexo in Ireland is to improve organisational performance and unlock the value in the places where our different clients and consumers work.

We're passionate about serving great-tasting food from seed to plate. In 2016, we spent over €19 million on Irish food products, seasonality, sustainability, respecting the environment and supporting local artisan suppliers. It's because of our love of food that I'm delighted that Sodexo is providing the delegate lunchboxes for Inspirefest. It's our way of giving you some "food for thought".

Thank you for letting me share a little with you about who we are and what we do, I hope you have a fantastic Inspirefest and I look forward to meeting more of you during the event.

Kind regards



## Discover the trends shaping the workplace of the future

In February, Sodexo released its 2017 Global Workplace Trends Report, detailing the most critical factors affecting the world's workers and employers.



The 10 trends portray a workplace that blends work life with outside life, catering to employee needs through improvements in wellness, space design and learning programmes. The modern workplace benefits from all generations teaching and learning from one another as well as leveraging individual strengths and the power of collaboration to meet personal and business goals.

How will these trends impact your organisation?

Download your copy of Sodexo's Workplace Trends Report



Our chefs are recognised for their craft and culinary creativity. At Catex 2017 in February, our team of three chefs and two front-of-house personnel won silver and second place in the Contract Caterers Challenge, while three chefs from Northern Ireland each won a bronze in the individual events at the Chef Ireland Culinary Competitions.

Catex is the number one event in the Irish Food & Beverage Sector, attracting nearly 11,000 visitors and food and hospitality professionals.

Also in 2017, Sodexo head chef at Paypal Dublin, David Fountain, was a finalist at the Ireland and UK Craft Guild of Chef Awards. David, who was up for Contract Catering Chef of the Year, strives for excellence in all he does at Paypal, he is a big advocate of using quality locally sourced produce, cooked simply, with care. Established in 1965, the Craft Guild of Chefs has developed into the leading Chefs' Association with many members worldwide.



Sodexo's team for the Contract Caterers Challenge: 1/r Iven Thoppilan, café supervisor at the GPO Witness History Museum, Dublin; Dan Cruickshank, head chef, St. Andrews College, Dublin; Dennis McCarroll, chef, Ulster Independent Clinic, Belfast; Michelle Daly, chef manager, Bord Bia, Dublin and Ali Tan, business manager, Woodlands Academy, Wicklow.

## A passion for great tasting food

At Sodexo, we are fuelled by our passion for great tasting food, it's the vital ingredient in everything we do. Our skilled team takes great pride in creating exciting, healthy and nutritious food that improves the performance of individuals and the productivity of organisations.



## Going for Gold

Sodexo was named Ireland's top Site Contract Caterer at the Keelings Farm Fresh Gold Medal Awards on 27 September 2016 at Lyrath Estate Hotel in Kilkenny.

The award was presented to the company in respect of its catering operation at PayPal in Dublin and Dundalk.

The judge for the category commented... *"There was a wonderful atmosphere and truly professional staff who all seemed to enjoy working at PayPal. The food presentation, quality and taste would make any restaurant proud. Everything was bright and airy with lots of sunlight and I recommend this operation highly."*

Established in 1988, the Gold Medal Awards run by Hotel and Catering Review Magazine is a leading independent awards programme that recognises and rewards excellence in hospitality and catering operations across the island of Ireland.



## Sodexo is verified Origin Green supplier

Sodexo Ireland is now a verified member of Origin Green, Ireland's first on-site food and facilities services provider to be accepted into the Bord Bia (Irish Food Board) initiative.

## Facilities Management Expertise

Bernie McManamon, general services manager at Bellanaboy Bridge Gas Terminal in Ballina, Co. Mayo won FM Young Professional of the Year at the 2016 BIFM Ireland Awards on 25 November.

Bernie McManamon holds an honours degree in Engineering from DIT and the CDP Diploma in Professional Engineering with Engineers Ireland. She joined Sodexo in June 2016.

Also in 2016, Sodexo was named as "Total Facilities Management Service Provider of the Year" at the third annual Facilities Management Awards Ireland.

The awards recognise those that have made a positive contribution to the knowledge, practical application and communication of strategies to improve the sustainable performance of their premises, while adding to the core value of their clients' businesses.



Origin Green is the only sustainability programme in the world that operates on a national scale. To achieve verification, Sodexo Ireland has

committed to a sustainability programme that covers four key areas: sourcing practices, reducing operational waste, health and nutrition and corporate social responsibility, with clear targets set for 2020.

[www.origingreen.ie](http://www.origingreen.ie)

