

## PRESS RELEASE

**“Cook & Chill” about the new logistics centre of the organisation “Institut Lernen & Leben e.V.”**

### **Klüh Catering: 6,000 meals a day for children in Mecklenburg-Western Pomerania**

Rostock/Düsseldorf, 19 September 2017 - In future, the Düsseldorf-based family business Klüh Catering is to provide a large number of day-care centres, nurseries and schools in Mecklenburg-Western Pomerania with up to 6,000 meals a day in cooperation with the non-profit organisation Lernen und Leben e.V. The meals are to be prepared according to the ‘Cook & Chill’ method, which guarantees the high nutritional and sensory quality of the dishes and is recommended by the Deutsche Gesellschaft für Ernährung (German Nutrition Society). The state-wide distribution is made possible by a logistics centre, which opened yesterday, of the Institut Lernen & Leben e.V., the organisation responsible for the facilities supplied.

The preparation of the vitamin-packed food is child-friendly and, wherever possible, uses regional products. Reiner Worbs, Holding Managing Director of Klüh, knows the advantages of Cook & Chill: “The hygienic safety is higher than that of other processes. Since it’s not necessary to keep the food warm for long, important vitamins and nutrients are preserved as much as possible. It tastes good, the texture and look are appealing, and vegetables stay colourfully fresh and crisp”.

The ILL logistics centre, which was built at a cost of around three million Euros, is to go into operation on 2 October. At the launch, around 450 children in six facilities will be provided with breakfast, lunch and snacks. From January 2018, three refrigerated transporters are then to deliver 3,600 lunches every day to a total of 36 facilities. At the beginning of the school year 2018/19, seven schools are to be added, with about 700 children who will be able to choose from three lunch menus every day.

In addition to the new construction of the logistics centre, state-of-the-art ovens and refrigerators have been purchased for each facility. The refrigerated vehicles ensure compliance with the prescribed cooling chain.

ILL’s Managing Director Sergio Achilles: “Throughout the state, we are responsible for almost 60 facilities, in which we attach great importance to high-quality educational provisions. Why should we be less exacting when it comes to the provision of food? We therefore sought alternatives to the previous hot catering. In cooperation with our partner Klüh, the optimum solution for the challenging task was soon developed: ‘Cook & Chill’.”



The meals are delivered according to requirements, so consistent quality is ensured – even to Plau am See, Ueckermünde or Wolgast. At the required time, the lunch is then freshly regenerated in the special ovens in the respective facility.

***About the Institut Lernen und Leben e.V.:***

*The Institut Lernen und Leben e.V. is a non-profit organisation and responsible for nearly 60 crèches, day-care centres, nurseries, multigenerational houses and general educational schools throughout Mecklenburg-Western Pomerania – with more than 25 years of practical experience. Around 900 mainly pedagogical employees are responsible for more than 6,000 children throughout the state. The organisation also provides training and further education for pedagogical staff.*

***About Klüh:***

*Klüh Service Management GmbH is a global multi-service provider. Founded in 1911, the company has decades of experience in the area of infrastructural services and offers service packages with a high level of vertical integration. Alongside cleaning, its fields of activity cover hospital services, catering, building management, security and personnel services and airport services. With 49,000 employees across eight nations, the company achieves sales of around 770 million Euros (2016).*

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