



When it comes to kids' pizzas, you shouldn't have to choose between nutritional benefits, operational efficiencies and great taste. Our new and improved Balanced Choice pizza

is packed full of good stuff without compromising on taste, guaranteeing a meal option children will love.

We put Balanced Choice to the test with the help of Spen Valley High School, West Yorkshire, who regularly serve the range to their students. Spen Valley implemented our new branding and recently opened the 'Bistro', a grab-andgo style canteen area where Balanced Choice is sold in a branded hot hold for takeaway meals. In the first week, Spen Valley served just under 30 pizzas with the help of the new branded materials to catch student's attention.

When asked how the pizza compared to other foods on the menu from a preparation and cook perspective, Spen Valley reported Balanced Choice was easier to cook than other items on the menu, due to the quick preparation - straight out of the box and into the oven.

They also noted that pizza is by far their most popular item, with students enjoying the ease of the grab-and-go serving style at lunchtime. The team described how using Balanced Choice



allowed them to produce less food waste, as they could easily gauge quantities and restock trays within minutes with the quick cook time.

Balanced Choice is 3x faster than cooking pizza from scratch and allows staff to cover 50% less touchpoints around the kitchen, making it the perfect solution for socially distanced teams. With less staff in the kitchen during COVID, Balanced Choice provided a quick, easy solution with no compromise on taste or quality. Win-win for staff and students!

We're proud that one slice of our Balanced Choice pizza counts towards a child's daily recommended 5 portions of fruit and veg. Spen Valley noted it's incredibly important to them that pizza is accessible to all students, helping them eat a balanced meal they enjoy. With a healthy lunch being integral to children's learning and development, the team are proud to serve nutritious options to their students with the help of Balanced Choice.

As well as pizza on the menu, we also supplied the school with Balanced Choice branded materials such as posters, tent cards and signage. The younger students in Year 7 were drawn to the larger branding, with the messaging letting students know they were getting quality pizza for lunch with no compromise on taste.

If you're interested in our Balanced Choice range, head to our website to learn more www.oetker-professional. co.uk/balancedchoice





