



Revolutionizing School Catering Since 2016



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Introduction to Food Nation

Food Nation is a chef-driven business established in Dubai in 2016. We now cater for over 70,000+ students across three Emirates, including the Western Region.

With cleverly created, healthy, tasty meals, we are redefining school catering with our Eat Bright Food Programme.

We are committed to creating well priced, healthful products; from on-the-go breakfasts; lively, combo salads, rich bakery items and school lunches that Pack a nutritious punch.





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Our Incredible Journey...

What do you get when you mix passion, purpose, and powerhouse teamwork? **Massive growth and unstoppable momentum.**

We're beyond proud to announce that our school catering family is now serving **66 schools, 3 universities and 12 nurseries** – up from 56 just a short while ago!

-->That's **thousands more young minds fueled** with nutritious, delicious meals prepared with love, science, and serious flavor.

-->**Hundreds of team members** showing up daily with sleeves rolled up and standards sky-high.

-->**A promise delivered** – and redelivered – every single day.

Our kitchens are buzzing, our chefs are rising, and our impact is growing... Because this isn't just food – it's a mission to nourish a generation!

To every teammate, school partner, and little smiling face we serve – **thank you for believing in the magic we bring to the table.**



Eat Bright

Who Oversees Our Food Programme?

Chef Magnus' career began at sixteen, preparing healthy meals for patients in his parents' pioneering allergy clinic. During this time he acquired a vast amount of knowledge about natural nutrition. His parents are still very active in the area of Diet and Food Allergies. Magnus has a Diploma in Nutrition from Oxford College.

Chef Magnus's thirty-year career as an award-winning UK chef has enabled the creation of a school meal programme that truly stands out from the rest. "Eat Bright" offers child-friendly meals but are packed with 'hidden' nourishment through clever food combining and use of alternative ingredients.

Children are happy and parents are reassured that their children are being nourished.





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Eat Bright

Why is the Eat Bright Program so Important

Children deserve to eat nutritious foods high in antioxidants, vitamins and essential minerals for good overall health and growth. Numerous studies have shown that eating nutritious foods packed with antioxidants, essential minerals and vitamins also improves performance, concentration, mood, focus and behavior in children.

Good nutrition is central to children's maturation: socially, emotionally, mentally and physically. Our 'Eat Bright' programme is committed to providing optimal nutrition to children on their developmental journey.





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Abu Dhabi Public Health Center (ADPHC) and 'Sehhi'

OUR HEALTHY EATING POLICY

- **Balanced Meals to Support Student Wellbeing:** All meals served will promote balanced nutrition by incorporating fresh fruits, vegetables, whole grains, lean proteins, and reduced-sugar options.
- **Responsible Portion Control & Reduced Product Sizes:** Portion sizes will be carefully managed in accordance with UAE nutritional guidance to help prevent overeating, reduce excess sugar and calorie intake, and promote healthy growth among students.
- **Compliance with UAE Government Nutrition Regulations:** Our menus and product offerings will align with the latest UAE food and nutrition guidelines by limiting foods high in sugar, salt, saturated fats, additives, and ultra-processed ingredients.

OUR HEALTHY EATING POLICY

- **Encouraging Healthy Lifestyle Habits Through Education:** Students will be encouraged to make informed food choices through menu labelling, healthy eating campaigns, interactive activities, and positive food messaging that promotes moderation, hydration, and balanced lifestyles
- **Sustainable & Mindful Food Practices:** By offering age-appropriate servings and responsibly sized products, we aim to minimize food waste, encourage mindful eating habits, and support the UAE's broader sustainability objectives while maintaining high-quality and enjoyable meals for students.

RESTRICTED ITEMS

The following are **red listed**:

- ✗ Caffeinated drinks
- ✗ Deep fried products
- ✗ Soft drinks
- ✗ Energy / sports drinks
- ✗ Sweetened dairy drinks
- ✗ Nuts
- ✓ All products are **approved by SEHI**

OUR COOKING METHOD

In line with Abu Dhabi Agriculture and Food Safety Authority (ADAFSA), Noya and Food Nation's Eat Bright food programme, all our products are baked and traditional deep frying processes are eliminated from our cooking methods.



مركز أبوظبي
للصحة العامة
ABU DHABI PUBLIC
HEALTH CENTRE





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Sustainability, COP28 & our commitment to TASS

Food Nation, led by Chef Magnus Mumby has the honor to be one of the panel members at the prestigious COP28 event in Dubai. Leading the drive for sustainability, the event was held on 10th December and we had the privilege to speak about the growing need for change. Food Nation's ever growing network of schools was the prime reason for the invite, and our role in the education industry is unrivalled.

As a result of our commitment made during the Sustainable School Food Summit hosted by TASS at COP28, Food Nation has also implemented three low-carbon school meals across all their schools since Term 2 – AY 23-24!



MODE OF OPERATIONS FOR TERM 3 – ACADEMIC YEAR 2025/2026

- **FS1 to Year 1**– Classroom delivery (Pre-orders through **Spare – Schools made smarter App***. Food Nation team to deliver meals.)
- **Year 2 and above**– Canteen access (Funds can be topped up on **Spare – Schools made smarter App***. New Dining Cards to be issued by FN during the first week of school)

Other modes of payment accepted at the canteen/ kiosk – Apple Pay, Google Pay or Credit cards)

MEAL PRICING

- **Main Meal price** - AED 18 (to include main course, sides and starch)
- **Grab & Go Range** – AED 3 to AED 16
- **THEME LUNCH** – We offer a wide range of ‘theme lunches’ spread across the academic year. These can also be booked through our App – **Spare**

*For more information, contact info@foodnationme.com



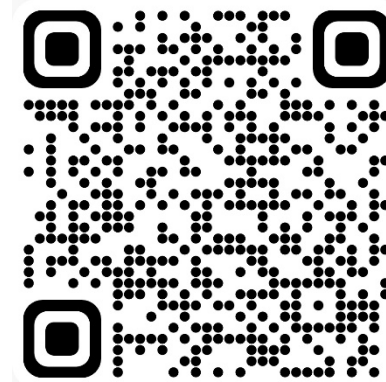
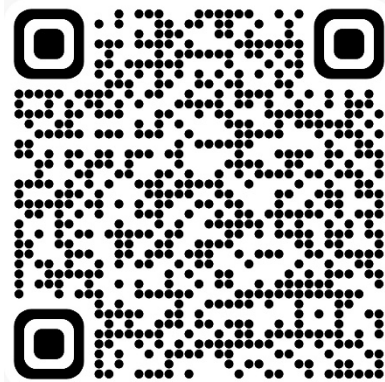


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REGISTRATION ON SPARE IS OPEN

First of its kind

**School Catering
APP & Online
Canteen Store!**





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Features of 'Spare Schools Made Smarter' App

- Interactive App available on both Google and Apple store
- Free to download and register for all Food Nation schools
- Available in both Arabic and English
- First of its kind 'Online Store' with never seen before canteen pre booking features
- One family account (in children are in the same school)
- Push notifications for live balance, canteen purchases and school events



Spending Limits

Enable daily, weekly, or monthly limits to enforce healthy spending habits

Daily

Resets every midnight



Weekly

Resets every Sunday



Monthly

Resets every month



STUDENT REGISTRATION FOR CASHLESS CANTEEN PAYMENTS – ACADEMIC YR '25-'26

- **FAQ's**

1. **How long does it take to get a card?** Cards will be issued within 48hrs of registration and top up. If accounts are created but no money is added, cards will not be issued. Parents can email info@foodnationme.com if cards are not issued. This applies to new or existing registrations
2. **What happens if card is lost?** For lost/stolen cards, please inform the Food Nation immediately. Any balance available on the account will not be affected. A charge of AED 15 applied to re-issue a new card and can be debited from the available balance.
3. **Insufficient funds on card** – Unfortunately we are unable to offer meals on credit and would request everyone to monitor the purchase history link and top up whenever required.
4. **Alternative modes of payment** – For those who do not want to enrol online, we are accepting cash at the canteen.

OUR CULINARY EXPERTS



Chef Magnus Mumby
Business Director - Education

Meet Chef Magnus, a culinary genius with over 30 years of experience, blending Michelin-level finesse with a deep passion of healing foods. His journey started with his parents, experts in food allergy & nutrition.

الشيف ماغنوس مامبي
مدير الأعمال – قسم التعليم

تعرفو على الشيف ماغنوس، الطباخ المبدع الذي يمتلك أكثر من 30 عاما من الخبرة، لديه شغف عميق بالأطعمة العلاجية حيث مزج الخبرة التي نالها من ميشلان في انتاج هذه الوجبات. انطلقت رحلته من بيته، حيث كان والداه متخصصين في التغذية و انتاج الأطعمة للأشخاص الذين لديهم حساسية.



Chef Stuart Cuddy
Executive Chef

Over 26 years experience ranging from 5 star hotel openings including obtaining 2 rosettes, fine dining, outside catering- London 2012 Olympics. Travelled the world with airline development catering.

الشيف ستيوارت كادي
الشيف العام

يمتلك أكثر من 26 عاما الخبرة تشمل افتتاح فنادق خمس نجوم (حيث نال لقب روزيت للتميز)، وخبرة في المطاعم الراقية، وخدمات التموين الخارجي خلال أولمبياد لندن 2012. كما تنقل حول العالم في مجال تطوير خدمات التموين لشركات الطيران.

CONTACT DETAILS AND SOCIAL MEDIA

Click on the logos to access our pages.

CONTACT INFORMATION



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Food Nation
Catering Services



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Delivering all across the U.A.E

Central Kitchens located in Dubai, Al Ain, Sharjah,
Ras Al Khaimah and Abu Dhabi, UAE

نقدم خدمات التوصيل في جميع أنحاء دولة الإمارات العربية المتحدة.

المطابخ المركزية تقع في: دبي, العين, الشارقة, رأس الخيمة, و
أبوظبي