JUNE MENU

Fundación Educativa F. Coll — ANUNCIATA

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			1 Bean stew Slices of pork and cheese with salad Seasonal fruit Bread	**2** Complete salad with egg Rice with chicken Seasonal fruit Bread
5 Neapolitan macaroni Cod croquettes with salad Seasonal fruit Bread	**6** Complete salad with tuna Baked rice Dairy Bread	**7** Lentils with vegetables Potato omelette with mushrooms Seasonal fruit Bread	**8** FESTIVE	**9** Cream of seasonal vegetable soup Grilled haddock with ratatouille Seasonal fruit Bread
12 Star soup Lemon hake with potatoes Seasonal fruit Bread	**13** Rice with tomato Homemade sausages in sauce Dairy Bread	**14** Tagliatelle with vegetables and soy sauce Tempura anchovies with sautéed corn Seasonal fruit Bread	**15** Pumpkin cream soup Grilled chicken breast with salad Seasonal fruit Bread	**16** Chickpea stew Grilled hamburger with salad Seasonal fruit Bread
19 Stewed lentils Tuna omelette with salad Seasonal fruit Bread	**20** End of course activity: Enjoy the beach Fideuà Chicken nuggets with potatoes Ice cream Bread	**21**	**22**	**23**

We are a company committed to quality, safety and the environment:

3 SALUD Y BIENESTAR | 4 EDUCACIÓN DE CALIDAD | 5 IGUALDAD DE GÉNERO | 12 PRODUCCIÓN Y CONSUMO RESPONSABLES

AENOR GESTIÓN DE LA CALIDAD ISO 9001   AENOR GESTIÓN AMBIENTAL ISO 14001

Consult all the nutritional information and allergens of our menu in the QR code:

June 18th:
Sustainable Gastronomy Day
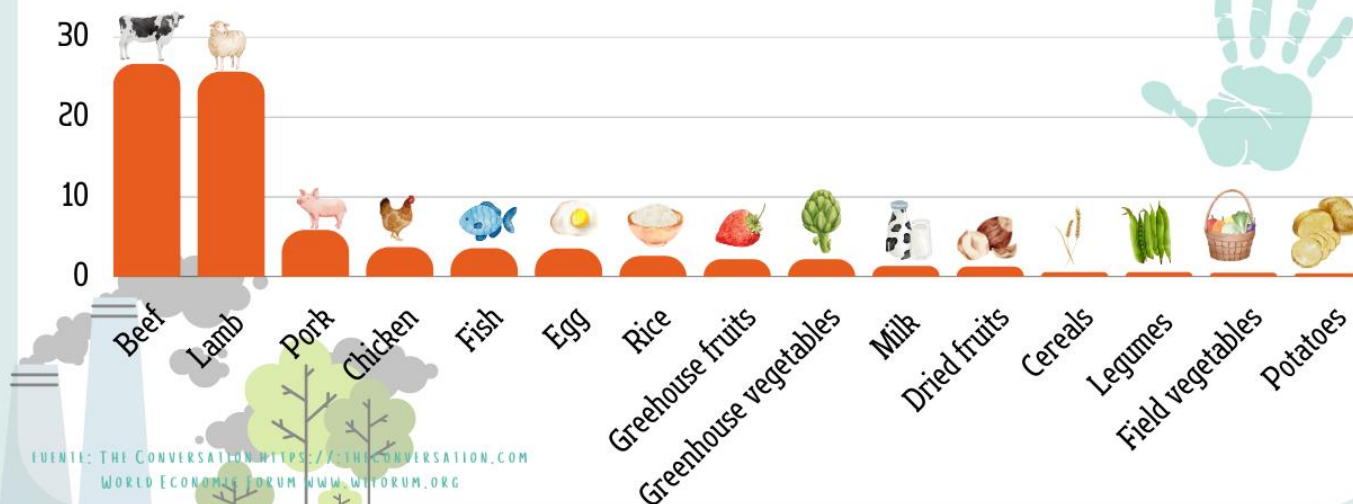
DINNER RECOMMENDER

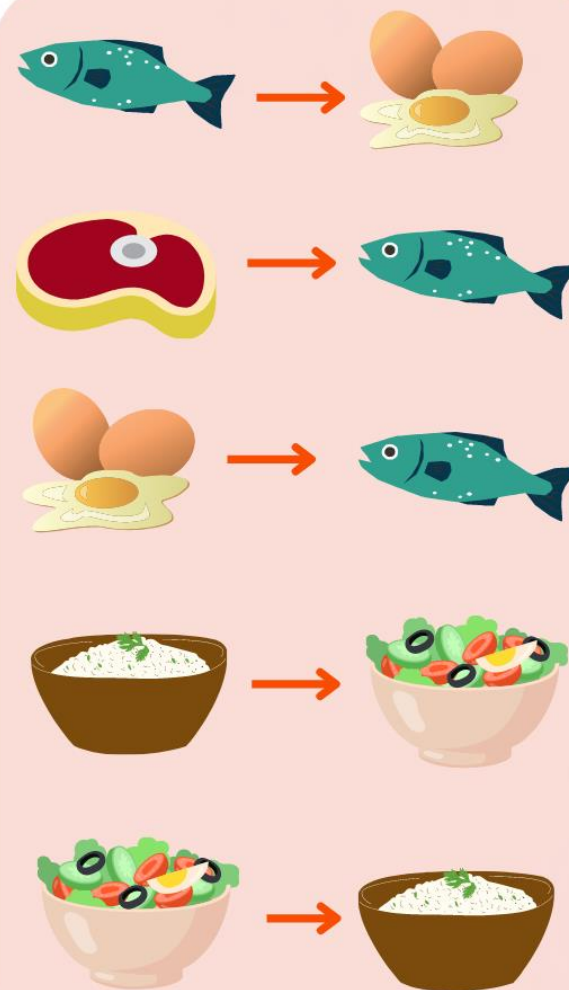### FOOD PRODUCTION GENERATES APPROXIMATELY ONE-THIRD OF GLOBAL GREENHOUSE GAS EMISSIONS.

As the popular saying goes... "Every act has its consequence". When it comes to food, so does it. Obtaining food, growing it, raising it and preparing it for human consumption has a cost that we call carbon footprint. This calculates the amount of C02 emissions emitted that increase the greenhouse effect.

Changing the basis of your diet by reducing meat consumption helps to slow down climate change.

THE CARBON FOOTPRINT OF FOOD

Bar chart with y-axis values 0, 10, 20, 30. Categories: Beef, Lamb, Pork, Chicken, Fish, Egg, Rice, Greenhouse fruits, Greenhouse vegetables, Milk, Dried fruits, Cereals, Legumes, Field vegetables, Potatoes

FUENTE: The Conversation https://theconversation.com
World Economic Forum www.wforum.org

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