

A man with short brown hair and sunglasses, wearing a white t-shirt, is shown from the side, reaching up into a dense tomato plant. He is holding a green tomato. The background is filled with green leaves and several other green tomatoes hanging from the vines. The entire image is framed by a thin green border.

**BEN'S
FARMHOUSE**

From Farm to Table Freshness

School Welcome Brochure

2026–2027 Academic Year

Fresh Food. Healthy Minds. Happy Students.

Lycée Français International de l'AFLEC

An exciting year of food, flavour and variety awaits at AFLEC! Primary and secondary students can enjoy our new six-week rotating menu through advance pre-ordering, featuring balanced, nutritious and flavourful dishes.

Thursdays alternate between Gourmet Thursday and International Country Day, bringing elevated favourites and global flavours. Students can also enjoy a new Grab & Go kiosk with sandwiches, wraps, bakery items, fruit, granola and snacks, alongside a new Salad Bar and 100% fruit & vegetable smoothies.

Plus, seasonal limited-time specials will bring fresh and exciting choices throughout the term.



School & Parent Point of Contact

Our Supervisor / Person in Charge (PIC) is HACCP trained and fully qualified to manage school canteen operations. They oversee daily food safety, quality, service standards and team performance, ensuring full compliance with company policies and school requirements. The PIC also attends District Manager visits, maintains operational excellence, and ensures the highest standards are consistently delivered every day.

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Welcome to Ben's Farmhouse

At Ben's Farmhouse, we believe school food should be fresh, nutritious and something students genuinely enjoy. Founded by British restaurateur Ben Tobbit, who brings more than 20 years of fine-dining experience, Ben's Farmhouse combines culinary expertise with a passion for creating healthier food for the next generation. Our senior culinary team is led by Chef Chris Kinsley, with over 15 years of experience in fine dining and healthy-concept development, alongside talented pastry chef Allanah Francesca, whose experience includes prestigious names such as Emirates and creating her own range of healthier desserts for Royal Families.

From Farm to Table Freshness

What Makes Us Different

We bring fine-dining standards into school catering, combining quality ingredients, freshly prepared meals, balanced nutrition and flavours students enjoy. Each menu is designed for different school sections and age groups, offering an interesting, varied and balanced selection of familiar favourites, healthier choices and creative desserts.

All meals are prepared in line with Dubai Municipality regulations and HACCP standards, while our secure cashless system keeps service simple and efficient. Together, we are creating a new standard for school dining—fresh food, balanced choice and culinary expertise, every day.

What to Expect in 2026–2027

A fresh approach to school dining, bringing together great food, healthy choices, variety and convenience for every part of the school community.

- Fresh seasonal menus designed for each school section and age group
- Student favourites from day one, alongside exciting new dishes
- Balanced, nutritious meals prepared fresh every day
- Healthy grab-and-go choices for busy students
- Fresh bakery and healthier dessert selections
- Comprehensive allergy and dietary management
- Premium coffee and café offering in selected locations
- Fast, friendly and professional service
- Easy cashless and digital ordering through SPARE
- Themed food days, events and seasonal experiences
- Local farm partnerships and educational opportunities
- A strong focus on sustainability and reducing food waste

Our goal for 2026–2027 is simple: to make school dining something students enjoy, parents trust and the whole school community can be proud of.

Online Ordering & Payments- SPARE

Ordering school meals is simple and convenient with SPARE, our online ordering and payment platform. Parents can browse menus, place orders for their children and manage payments, all in one easy-to-use platform.

Where applicable, students can also access SPARE and place their own orders. Simply scan the QR code to access SPARE, then follow the instructions to register or sign in and start ordering.



**SIGN UP AS A PARENT
AND ADDING YOUR CHILD(REN)**



**Purchasing of
MEAL PLAN guide**



**ADDITIONAL
PARENTS GUIDE**

Sustainability at Ben's Farmhouse

At Ben's Farmhouse, we believe sustainability is an ongoing responsibility. We continually review how we source, prepare and serve food to reduce our environmental impact while maintaining the highest standards of quality and food safety.

We work closely with local farms and trusted suppliers, prioritising locally sourced and seasonal ingredients where practical. These partnerships also allow us to educate students about where their food comes from, with opportunities for farm visits and hands-on learning about healthy eating and sustainability.

Our approach includes:

- Supporting local farms and seasonal sourcing
- Reducing food waste through careful planning and portion control
- Redirecting suitable surplus food where safe and permitted
- Using more reusable, recyclable and lower-impact packaging
- Improving energy and water efficiency
- Creating balanced menus with sustainability in mind

Our aim is to make responsible choices today while helping students develop a greater appreciation for food, farming and the environment.

Supporting Every Student

Our structured six-week menu provides variety and includes vegetarian dishes alongside options developed with religious and cultural dietary considerations in mind.

Our kiosk range provides additional choice, including:

- Vegetarian and vegan options
- Selected items prepared without dairy ingredients
- Selected items prepared without gluten-containing ingredients
- Fresh salads, fruit and lighter choices

Important Allergy Information

Our six-week menu is consistent and cannot be individually adapted for every dietary requirement. While nuts, sesame and shellfish are not intentionally used in our recipes, all food is prepared in shared kitchens, so we cannot guarantee meals are free from allergen traces.

Parents must ensure all diagnosed allergies are registered with the school's medical team. For students with severe or complex allergies, home-prepared meals may be the safest option.

Live Food Stations

Live Food Stations

Selected schools also provide interactive live food stations, allowing students to customise their meals from a selection of freshly prepared options.

These concepts include:

- **Made-to-Order Pasta Station** – freshly prepared pasta with a choice of sauces and accompaniments.
- **Healthy Salad Bar** – a varied selection of fresh salads, vegetables and toppings.
- **Jacket Potato Station** – freshly prepared jacket potatoes with a choice of fillings and toppings.
- **Live Sandwich Station** – sandwiches freshly prepared to order with a choice of breads, fillings and accompaniments.
- **Smoothie Bar** – refreshing smoothies prepared from a selection of fruits and carefully chosen ingredients.



Coffee Shop Experience

Locally roasted. Freshly prepared. Made for the school community. Our coffee shops bring a premium café experience to schools, serving locally roasted coffee, handcrafted by our baristas, alongside a delicious selection of fresh food and premium beverages for parents, staff and visitors.

- Espresso-based hot and iced coffees
- Breakfast favourites and healthier morning choices
- Fresh pastries, cakes and bakery selections
- Smoothies, juices and refreshing cold beverages
- Premium sandwiches, wraps and toasted options
- Fresh salads and lighter choices
- Enhanced grab-and-go lunches and selected hot dishes
- Seasonal specials and new café-style products



Nutrition & Healthy Eating

Healthy eating helps students learn, grow, and perform at their best. At Ben's Farmhouse, our dedicated HACCP & Nutrition Manager, together with our culinary team, develops every school menu to meet the nutritional requirements of Dubai Municipality and the relevant school authorities.

Every recipe is nutritionally analysed, including calorie and nutritional values, and menus are approved by the relevant authorities before implementation.

Our menus provide:

- Balanced, nutritious meals
- Age-appropriate calorie levels
- Fresh, quality ingredients
- A variety of healthy choices
- Support for healthy eating habits
- Dietary options where applicable

We are committed to delivering safe, nutritious, and fully compliant meals that support every student's health and wellbeing.

We work closely with schools to support healthy eating habits.

About Ben's Farmhouse

Founded in Dubai in 2020, Ben's Farmhouse began during the COVID-19 pandemic with a vision to provide fresh, high-quality food and genuine hospitality. What started with Ben, his wife, and a team of just five employees has grown into one of the UAE's leading education and hospitality catering companies, employing more than 250 dedicated team members and continuing to grow.

Today, from our purpose-built Central Kitchen, we prepare thousands of fresh meals every day, serving schools, hospitality venues, corporate clients, and events across the UAE.

Guided by our philosophy of "From Farm to Table Freshness," we are committed to delivering safe, nutritious, and freshly prepared food, exceptional service, and memorable dining experiences that support the wellbeing of every school community.

Fresh Ingredients. Fresh Ideas. Fresh Experiences.



Our Leadership



Ben Tobitt
Founder & CEO



Kenneth Mackinnon
Partner & Investor



Meerim Tobitt
Group Brand Manager



Chris Kinsley
Group Head Of F&B Operations



Gee Mears
Group Head Chef



Alannah Francesca
Group Specialist Pastry Chef



Glaiza Ordas
Operations Manager



Irene Corate
Operations Manager



Thank You

We are proud to be part of your school community.

Together with your school, we look forward to providing students with delicious food, healthy choices, and exceptional service throughout the 2026–2027 academic year.

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