B2B-SCHOOL CATERING



We help to care

- Provide full healthy and balanced meals to your pupils, designed by a dietitian
- Locally sourced ingredients
- European, American & Taiwanese food options
- Different menu every week



Who we are.

Michel Bru is a global healthy food supplier addressing the unmet demand for nutritious options in B2B sectors like schools, hotels, airlines, and gyms. Offering an AI-driven service with weekly menu choices and a dedicated team of experts, the company aims to revolutionize the way students access and enjoy healthy, balanced meals.

The company was founded in 2019 by Chef Michel Bru, a former chef who has worked for many years in Michelin stars restaurants, palaces, but also for wealthy guests in private houses, such as castles. Chef Michel Bru has a worldwide professional experience.

Our registered dietitian :

- US registered dietitian with a license in the US State of Florida
- Graduated summa cum laude from Kansas State University
- Completed a dietetic internship at Johns Hopkins in Baltimore, MD
- Currently serves as the Taiwan Country Representative for the International Affiliate of the Academy of Nutrition and Dietetics (IAAND)
- Enjoys giving speeches on nutrition in Taiwan to both large and small groups





BASICS

- Nutritious food menu, released 1 month in advance
- 3 menus : Taiwanese, American, European
- Nutritional information
- School catering service
- Healthy meals service
- Customized food service catering



TYPE OF CATERING SERVICE

- Lunchboxes (Hot or cold).
- On-site hot food service (Buffet style) Kids serve themselves.
- On-site hot food service, with employees serving kids.

ON SITE-BUFFET STYLE











ON-SITE SERVICE BY EMPLOYEE







LUNCHBOXES SERVICE







DAILY SERVICE

- We send the menu of the day by email to parents, along with nutritional information, and list of ingredients.
- We cook ONLY fresh
- We deliver your place



QUALITY

Cooked fresh daily 🔆 — Every meal is prepared on the same day it's served, ensuring maximum freshness and taste.

Only fresh ingredients * • We never use frozen or processed items—just high-quality, whole ingredients.

Locally sourced whenever possible and the prioritize local producers to support sustainability and regional economies.



MENUS EXAMPLE

Menu Features

homemade meals – Crafted with care using only the best ingredients.

Society in our kitchen – All dishes are freshly prepared on-site using local ingredients whenever possible service possible pos

Nutrition-approved – Every meal is reviewed by a registered dietitian to ensure balance and health.

Made by professionals – Designed and cooked by experienced chefs with fine dining backgrounds.



Food Options:

Taiwanese dishes available – Enjoy local favorites tailored to student tastes. **American-style meals available** – Classic Western options also on the menu.



OUR TEAM

Yaling Lee, Canteen Manager



很榮幸能夠有機會為學校服務, 我跟Michel 身邊一起工作 將近五年, 一路也跟Michel 學習很多。本身也很喜歡小孩 跟喜歡做菜。之前學校有幾道台式餐點也是我給Michel 提 供的建議及食譜:)



PRICING 2025 - 2026

Contract	10-24	25-60	61-100	101-150	151-200	201+
1 school year contract	193 NTD Delivery only	173 NTD Delivery only	168 NTD * 1 service staff included) * Cleaning included	158 NTD * 2 service staff included) * Cleaning included	148 NTD * 2 service staff included) * Cleaning included	128 NTD * 3 service staff included) * Cleaning included
	190 NTD with rebate	170 NTD with rebate	165 NTD with rebate	155 NTD with rebate	145 NTD with rebate	125 NTD with rebate
2 school years contract	178 NTD Delivery only	158 NTD Delivery only	153 NTD * 1 service staff included) * Cleaning included	143 NTD * 2 service staff included) * Cleaning included	133 NTD * 2 service staff included) * Cleaning included	123 NTD * 3 service staff included) * Cleaning included
	175 NTD with rebate	155 NTD with rebate	150 NTD with rebate	140 NTD with rebate	130 NTD with rebate	120 NTD with rebate
3 school years contract	173 NTD Delivery only	173 NTD Delivery only	148 NTD * 1 service staff included) * Cleaning included	138 NTD * 2 service staff included) * Cleaning included	128 NTD * 2 service staff included) * Cleaning included	118 NTD * 3 service staff included) * Cleaning included
	170 NTD with rebate	150 NTD with rebate	145 NTD with rebate	135 NTD with rebate	125 NTD with rebate	115 NTD with rebate

Payment by semester, rebate of 3NTD.

Typical lunch						
MAIN-COURSE	DAIRY PRODUCT	FRUIT				
Meat + 1 green vegetables + 1 vegetable + Starches	Yogurts & Cheese	Variety of fruits				
Extra meat option available						

Payment

- Monthly or by semester (3 NTD), 2 weeks before each period.
- Receipt & invoice is provided

OUR PRICING POLICY TRANSPARENCY

Manpower Staff working at school + Chefs cooking for school from our factory



OUR PRICE



OUR VALUES

Homemade food

At Michel Bru, we believe that the best food is the one made homemade, the one that helps us to remember the original flavors of childhood. Homemade food is not only about getting the original taste, but also about knowing every single ingredient used for the recipes. Do you trust industrial companies about disclosing every single ingredient to you? We do it.

Traditional food

At Michel Bru, we believe that it is important to keep original flavors and original recipes like they have been through the years. Eating is about happiness; and eating is also about when you can remember some of the best parts of your life that have been linked to some memorable dinners. What more frustrating than expecting a meal where the taste has been made differently with the excuse of cost, culture differences or skills? Our recipes are original tastes, that is our promise.

Professional

Our team is definitely professional with the owner having been a professional chef for more than 26 years, but also a registered dietitian.

Quality

Further than the guarantee of traditional recipes, and having professional chefs and dietitians, we locally source where possible, we do not use processed ingredients (except pastas), and we also have a policy of customer satisfaction & reviews.

Our professional team.

Michel Bru, founder, owner & chef



Janet Malanga, registered dietitian



- 12 years working in Michelin Star restaurants (France)
- 7 years as Private Chef for wealthy clients (UK)
- Former Leader of Cooked Food & Restaurants for 大潤發
- Consultant for Hotel in Taiwan
- Member of the Chaine des rotisseurs in Taiwan
- Founder & Owner of MichelBru.Ltd since 2018
- US registered dietitian with a license in the US State of Florida
- Graduated summa cum laude from Kansas State University
- Completed a dietetic internship at Johns Hopkins in Baltimore, MD
- Currently serves as the Taiwan Country Representative for the International Affiliate of the Academy of Nutrition and Dietetics (IAAND)



Contract options & conditions.

Trial - No commitments for 30 days !

When you start a contract of a minimum of 1 year with us, there are no commitments for the first 30 days, and you can stop at any time, with no reasons to give.

Enjoying a discounted price

Minimum contract	Discount (15 NTD)	Discount (20 NTD)
ıyear	2 years contract	3 years contract



Food safety, our priority.

🔰 Food safety and hygiene standards

We adhere to the highest industry standards to ensure every meal is safe, clean, and prepared under optimal environmental conditions:

- 📚 Food Safety and Hygiene Certification (Catering Industry)
- V HACCP compliance system for restaurants and catering services
- Diploma in Human Nutrition
- Vegan Diet Healthy Lifestyle
- Bevelopment of emergency response standard operating procedures
- Follow GHP and HACCP regulations to manage food safety

🥦 Freshness and quality come first

We believe that children deserve the same quality food as adults-delicious, clean, and carefully made:

- A Freshly cooked daily no reheating or long-term storage
- Only fresh ingredients, non-frozen and non-processed ingredients
- **V**Use local ingredients as much as possible

Visit our kitchen

When you want to visit our kitchen, you can do it at any time by just contacting our office and booking a time during our opening hours.

Contact us.

Our office

Our office is open Monday to Friday (except holidays), from 09:00 to 18:00

email : <u>contact@michelbru.com.tw</u> Line : @michelbru

