



Newsletter

News from your friendly catering team



Hello & Welcome to your next issue of the hub newsletter

Since our last newsletter back in October, we have been working hard to ensure that we give your students the best possible products and service. We have had theme days with our team dressing up at Halloween and Christmas, and running special menus at that time.

We ran a competition to win a gift basket, and one of our regular year 7s won this!

Meet our team

Our catering manager Chris, has been in meetings with students and parent forums to get feedback, and develop the menu.

Deb, our cook has been working on developing our Grab and Go options.

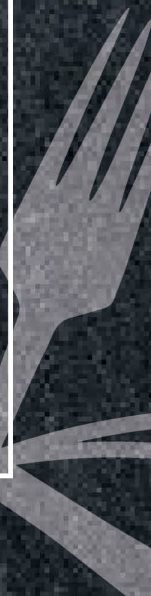
Purdey our pastry chef has gone from strength to strength, making home make cakes and sweet treats week on week.

Colette, Sue and Rachel have been supporting the whole team in a range of different areas to make sure our service is perfect.

Katie has been running Café6 and giving all the year 12 and 13s a new menu, a new ordering system and offering a casual café experience.

• The food

- We have a reputation for using **only the finest quality ingredients**. Our dishes use 95% freshly made ingredients.
- We use only MSC (Marine Stewardship Council fish) ensuring **highest standards of traceability and sustainability**.
- Our foods contain **no additives or hydrogenated fats**.
- Our food is **procured and sourced locally** where possible
- Our meat is Red Tractor (**Farm assured**)
- We use **free range eggs**
- **Seasonable menus** to meet food for life standards
www.foodforlife.org.uk
- All menus **compliant with Government food standard**
www.gov.uk/school-meals-healthy-eating-standards





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Send packed lunches packing

An average packed lunch meal is likely to cost you as much if not more than a typical school meal and on average only 5% of packed lunch meals offer the required nutrition for a growing person, meeting the government nutritional standards.

You can get a nutritional and healthy meal for £1.90 and using one of our many meal deals you can **add a dessert for only £2.35** which is also the current FSM allowance.

Our Menus

We have launched many new items on our menus from healthier options like our soups and Singapore noodle dishes, to naughty treats like our cookie dough brownies and Sothern spiced chicken burgers.

As well as our exciting mains dishes, we have set days for our grab and go options. We have aimed these as the items the students have asked for most.

Every Monday is Green earth day, where we have a menu that is healthier to the earth, with no meat mains dishes, and exciting noodle and rice dishes.

Every Tuesday is chicken popper day.

Wednesday we have our gold standard, ¼ lb beef burgers, as well as a hearty home made roast dinner.

Thursday is Pizza day, with a verity of pizzas on offer every week!

Fish Friday, we have a range of fish based dishes.



We will continue to change and update our exiting menus as the year progresses, and hope to see more and more of the students here each year

Kind regards

Taylor Shaw, Chef Chris and the Team