

School Meals

We know the importance school meals play in children's lives, helping them to maintain their concentration and energy levels throughout the day. As an award winning service we support this aim by providing popular and healthy meals, made from quality ingredients.

With local sourcing at the heart of what we do, we're able to make the most of seasonal produce and create nutritionally balanced, comforting and tasty meals when ingredients are at their best and in whose development our pupil customers have been closely involved.

We are proud of the quality of our meals, with around 70% of the food placed on our menus being locally sourced. We also have the Gold Award from the Food for Life Partnership. We believe that this provides an excellent educational tool as children can learn about healthy eating and where their food comes from.

To help make pupils and their parents aware of these quality meals we also offer support and advice on promoting and marketing the service.

What we offer

We take some of the best local ingredients from across Nottinghamshire and our neighbouring counties to create your school meals, including:

- Meat from Mike Maloney's in Tuxford. All their produce comes from animals that are born and reared outdoors such as beef from Holme Farm in Rampton; pork from East Drayton and Hockerwood Farm in Upton; Freedom Food turkey from south Nottinghamshire and lamb from Derbyshire.
- Seasonal vegetables distributed by our supplier and grown locally where possible, such as carrots from Bilsthorpe, onions from Retford, and organic potatoes from Yorkshire.

- Wild venison from Sherwood Forest.
- Organic milk and yoghurts from Acorn Dairy.

Benefits to your school

- ▶ Meals that are proven to be popular - in our last survey, over 70% of customers stated they were satisfied or very satisfied with the value for money, taste, quality and the variety of food on our menus.
- ▶ Tailored catering service that meets individual school policies and requirements.
- ▶ Support in promoting school meals through printed marketing materials, taster sessions, theme day ideas, recipe testing events, support for parents' evenings and copy for school newsletters.



Catering for Primary, Secondary, Academies and Special Schools

We have a highly qualified and experienced team in place to ensure that pupils in your school have access to tasty and nutritious meals all year round. We offer an extensive and varied menu for schools, with options for breakfast, morning break and lunch. In addition we offer a buffet catering service developed to suit your needs for theme events, parent and pupil events, inset days etc.

With so much competition for school catering (children bringing food from home and the less healthy option of catering outlets outside the school gates) we place great emphasis on ensuring we get our service offer right and preparing meals that are both appealing to students and meet the individual school policies and requirements.

With the inclusion of our kitchen maintenance scheme to support schools' NPOs in looking after their kitchen premises in our primary school catering service, as well as the option for advice on equipment and kitchen premise maintenance in academy primary and secondary schools (and schools with bespoke contracts outside of the global school meal contract), you can rest assured that we will look after the entire service.

What we offer

- Flexible catering that is compliant with the Government's National Food Standards legislation.
- Support in the implementation of the School Food Plan.
- Universal infant free school meal provision for Reception, Class 1 and Class 2 pupils including a cold provision when these pupils are on trips out, ensuring schools maximise their benefit from this funding.
- Menu planning, nutritional analysis and dietary information and support.
- Marketing promotions and advice to increase uptake and support for healthy lifestyle initiatives.

Our pledge

We will consistently serve high quality, fresh meals using as much local produce as possible. We will work with parents and schools to ensure children have access to nutritious, balanced meals regardless of their special requirements. We will support schools with healthy living initiatives.

We aim to increase uptake and customer satisfaction by maximising usage of onsite facilities, reducing queuing times and providing value for money meals.

- Advice and ideas on kitchen and dining hall refurbishment.
- Advice on maintenance and replacement of kitchen equipment.
- Dedicated training for catering staff and management support.
- Audit and customer surveys to ensure standards are maintained and needs are met.
- Support for healthy eating and living initiatives.
- Advising schools in the management of medical diets upon receipt of an official medical letter to the school.
- Management of onsite staff, recruitment and including relief cover for absences.
- Longer term contract available to enable schools to explore potential investment opportunities.



Benefits to your school

- ▶ Access to healthy, appetising and balanced meals aimed at maintaining energy and concentration levels throughout the school day.
- ▶ Inhouse training is available to ensure catering staff maintain a professional, reliable and consistent service, in line with relevant Health and Safety and Food Safety regulations.
- ▶ Dedicated specialists and an experienced team who ensure any problem is resolved as soon as possible.
- ▶ Support from a fully trained team, with a wealth of experience and knowledge in providing school meals.
- ▶ Regular audits and satisfaction surveys aimed at maintaining and improving service standards.
- ▶ Group contract ensures no financial risk being carried by schools.
- ▶ Transparent management of financial information.
- ▶ Opportunities to provide service improvement investment.

Costs

The school catering service is funded by income from free school meal entitlements (pupil premium and universal infant), paid pupil and adult meals, school lunch grant, small school universal infant free school meals funding, block kitchen and maintenance allowances.

For maintained primary and special schools this can be offered on a no financial risk, group buy back arrangement.

All academies are offered a catering contract on an individual cost plus basis giving increased flexibility of service and control – these contracts are individually managed. If you and your governors are interested in this style of contract please contact Helen Fifoot, Jackie Haslam or Michelle Moran for a bespoke offer for your school.

Charging can be annual in advance or quarterly in arrears in primary and special schools.

Charging is monthly in secondary and academy schools.



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Further information

- A contract is in place for online dinner money and other school payments from Squidcard. For further information contact Lorraine Sladen at Isladen@squidcard.com If your school already buys in to the catering service, the only decision you have to make is whether to continue with or vary the current level of service provision.
- We're able to provide an advisory service and training for catering services outside of our contract. This can be tailored to meet your school's individual needs, if required. Please contact us for further information and a quote.

