

## Summer Term 2021

Dear Parent/Guardian,

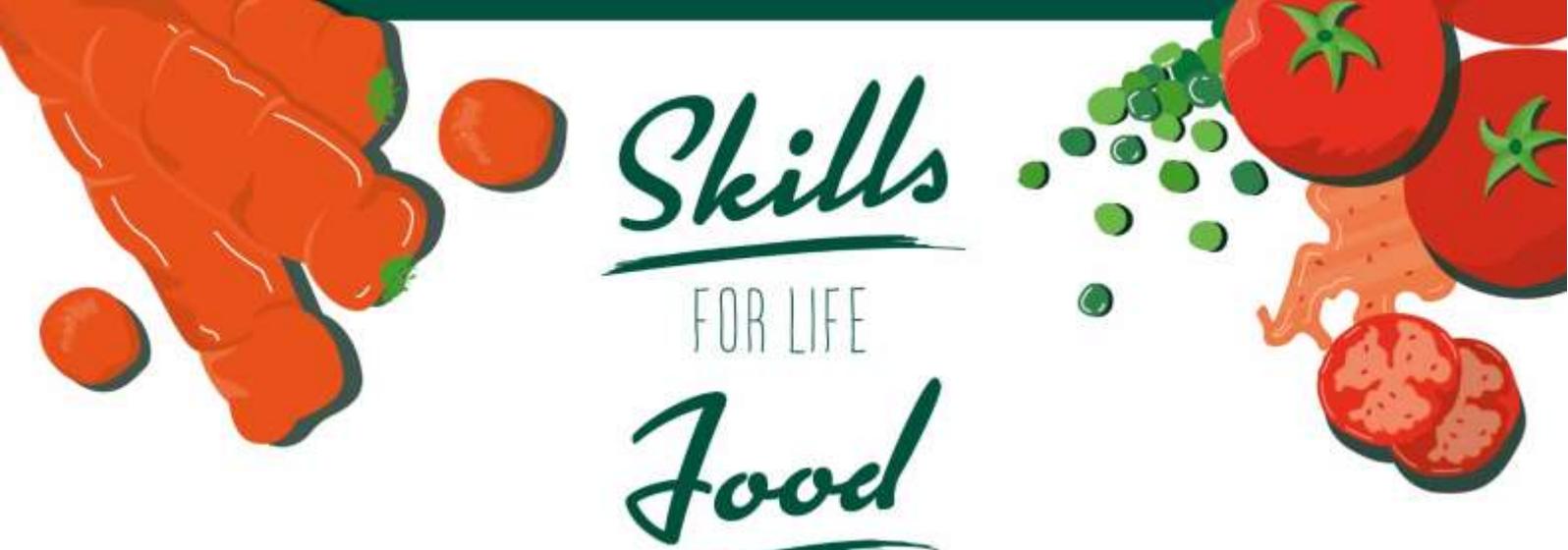
We would like to take this opportunity to introduce Solihull Catering as the provider of your child's school meal service. At Solihull Catering Services, we are extremely passionate about the food and service that we offer to our young customers. We take time to create menus that appeal to our pupils and actively encourage them to try new dishes, experiencing a cultural diversity along with increasing their knowledge and awareness of different foods.

Solihull Catering Services is accredited by the Soil Association, in recognition of our commitment to food provenance and sustainability with our Food for Life Silver award. We use only high quality fresh ingredients, all of our meats are Red Tractor Farm assured accredited, our fish is from sustainable sources and at least 40% of our fruit and vegetables are organic and fair trade in addition to being locally sourced. All of our meals offer at least two portions of the five a day recommended intake of fruit and vegetables as well as our ingredients being sourced within the UK.

The menu is changed seasonally to reflect seasonal produce. In addition, we regularly run promotional days in conjunction with both curriculum and national events such as World Book Day, Mother's Day, Father's Day and Easter. These are well received by our young customers providing variety and encouraging them to try something new.

\*Please find included in this pack a sample of our current menu.





# Skills FOR LIFE Food FOR LIFE

## **The benefits of regularly having a school lunch:**

**An accredited service** – Solihull Catering Service is accredited with the Silver food for life catering mark, which provides an independent endorsement that we use fresh ingredients, sustainably sourced, are free from undesirable additives and GM, are better for animal welfare and are sourced locally through our suppliers.

**Healthy** – According to a study published online by the British Medical Journal, the health of children who eat school lunch maybe better than pupils who bring in a packed lunch. The researchers found that compared with pupils eating meals from home, children who ate school lunches had lower cholesterol levels, blood sugar and insulin.

**Fresh** – School meals are prepared on site and offer a choice of freshly prepared, cooked main meal options, and desert as well as salad carts that are available in many of our schools we also cater for dietary needs where possible such as gluten free.

**Choice** – We offer a great range of delicious meals, using local sourced produce and good quality ingredients. We do not serve fizzy drinks, chocolate bars, or fried foods more than twice a week. All of our Menu's comply with the school food standards issued by Government.

**Socially** – Children can sit and enjoy their meal with friends in a dedicated dining room setting whilst developing their social skills, which is an essential element of their education.

**Price** – We recognise that this past year has been one of many challenges and in view of both the social and economic climates in the borough of Solihull and to ensure that our service is an affordable one for families we are holding our meal price below the national average at £2.20 per meal. We believe this demonstrates great value for money for a two course hot meal.

You could sample our meals yourself at one of our taster sessions for new parents or alternatively join your son/daughter at one of our "Come dine with me" days when we invite parents/grandparents to lunch with their children.

If you have any questions regarding school meals, please do not hesitate to contact our local office.

Catering admin team – Tel 0121 704 6601

