

THE HUB



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 our students the best possible products and service.

We have run several theme days including the Christmas Lunch, Chinese new year and recently pancake day.

We are looking to meet with the student council to get more feedback and suggestions, but also issue out a customer questionnaire to gain even more feedback

Meet our team

Jon (the chef) has had regular meetings with the senior leadership team to make sure we are providing not only the right food but also the correct quantities.

Sue the pastry chef has been working tirelessly to keep up cake production which is always a hit.

The rest of the team are also working hard to produce fresh, homemade, daily selections of hot and cold grab and go as well as the hot main meals of the day.

Please remember if anyone has little or no credit for that days lunch, to simply visit their house office who will make parents aware, and make sure no one goes without a meal for the day.

• 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

Our Menus

We run a three week rolling menu for our main courses which can easily be found on the school's website.

Alongside this we offer a range of grab and go items from hot chicken wrap of the day, hot pasta pots, freshly made pizzas and paninis.

The cold section has an offer of freshly made sandwiches, wraps and Baguettes. Or choose a freshly made nacho or pasta salad pot.

Dessert wise there is always a wide selection of homemade cookies, cakes or muffins as well as fresh fruit, fruit pots, cheesecakes and mousses.

There really is something for everyone so why not pop along to one of our 4 food outlets and give us a try if you haven't already!

Kind regards

Taylor Shaw, Jon and the Team

