

Summer 2021



Dear Parent / Guardian,

Welcome to Enfield Catering Services. As part of the local authority, we know what it takes to ensure your child receives a healthy, nutritious meal at lunchtime.

Our school meals are made with fresh, tasty ingredients. Eating the right balance of healthy, delicious food helps all children to learn and develop. Choosing a school meal provided by Enfield Catering Services helps your child to try new foods and enjoy eating with their friends. Our school meals meet the Government's Food Based Standards and contain the essential nutrients they need to grow and learn throughout their school life.

When developing our menus and recipes, we take care and pride in ensuring your child will enjoy the dishes we provide. As a proud holder of the Silver Food for Life Award, our menus include meat or fish using Red Tractor Farm Assured Meat or equivalent and MSC Certified sustainably sourced fish. This ensures that all the meat within our recipes can be traced right back to the farm and either meet or indeed, exceeds UK animal welfare standards. We also only use fresh vegetables in our meals and wherever possible we use locally sourced produce to not only ensure freshness, but this also helps to reduce our carbon footprint to protect your child's future environment.

It is said that 'variety is the spice of life', so to add variety and educate your child on healthy, ethical eating we do Meat-Free Mondays. With recipes put together by our team of Lead Chefs and inspired by their professional culinary journey, we use plant-based proteins so your child receives all the taste and health benefits too. During the year we also do various theme-days to tantalize your child's taste-buds; from celebrating Chinese New Year with Asian inspired dishes, to American Independence Day and Bonfire Night – our Chefs are always looking for innovative recipes they know your child will love.

With a choice of delicious meal options every day, vegetarian meals are always offered, and we always aim to meet and exceed requirements for the 14 allergens.



The Enfield Catering Services Menu Guarantee:

- Using fresh, seasonal ingredients, sourced locally wherever possible
- Limiting the use of frozen ingredients, using fresh at every opportunity
- Following the regulations on School Food Standards
- Offering a range of fresh fruit every day, with an optional hot or cold dessert alternative twice per week
- Allowing our children time to enjoy their food and socialise with their peers
- Encouraging our children to be adventurous and try food that is new to them
- Including our kitchen lead in senior leadership and parent meetings

On the Enfield Catering Services website www.enfieldcatering.co.uk, parents can see the menu for their child's school. You can also follow us on Facebook and Twitter too – Just search for @EnfieldCatering.

Message from the Lead Chef

"As a Lead Chef I get to see first hand the care and attention our staff put into children's meals every day. It is my great pleasure to train our kitchen teams in how to better cater for, serve and educate our valued diners across the borough. A balanced and varied diet is key to the development of young people, to make sure we play our part in encouraging a broad understanding of food, our menu is designed to be adventurous and reflective of the communities we serve. I look forward to personally working with schools to share my passion for good food and elevate the standards of your school meals."

Louis Davidson, Lead Chef



Chefs in Schools

We are proud to be the first local authority in the country to have partnered with Chefs in Schools – a not-for-profit charity whose mission is to encourage and enable schools to serve great, creative school food that doesn't just fill young people up, but feeds their imagination too. Chefs in Schools believes that teaching the next generation how to cook and enjoy real food is crucial for their long-term physical and mental health.

Enfield Catering Services will be working with Chefs in Schools to ensure your school enjoys all the benefits of this collaboration.

Sustainability

In the summer of 2019, Enfield Council declared a Climate Emergency with a view to becoming a carbon-neutral borough by 2040. We all need to play our part in this, so wherever possible we source from local producers to reduce our food mile. We have also added technology to hugely reduce our food waste. Enfield Catering Services has minimal use of plastics throughout all our kitchens and uses corn-based products to replace items such as plastic cups. Every little bit we do helps protect our children's future.

Message from an Area Manager

"Far from providing 'boring' school dinners, Enfield Catering Service is bringing on a new age of exciting and nutritious meals to feed young minds and help them grow. I am thrilled to be working with schools to bring enjoyment with delicious nutritious food."

Jamie Reid, Area Manager



We Don't Just Buy All Our Ingredients...

We want your child to be a part of what we cook and nothing tastes better than eating what they have grown! Working closely with your school, we will create an edible garden which is an important part of your child's education and part of their school curriculum. When the time is right, the children will pick what they've grown and pass this on to our chefs who will incorporate those ingredients into your child's school lunch.

Applying for a Special Diet

Enfield Catering Services has a rigorous process in place to provide safe meal service to pupils with food medically diagnosed allergies and intolerances. If your child has a food allergy or intolerance and meets our qualifying criteria, then we have a range of delicious and nutritious menus designed especially for your child's medical requirement. Please visit our website <https://www.enfieldcatering.co.uk/nutrition-allergens> to download & complete the Special Diet Request Form.

ParentPay

We work closely with ParentPay and will be rolling out Meal Manager in your school. Using your existing ParentPay account this allows you - along with your child, to pre-select what they have for lunch up to two weeks in advance. This ensures your child will eat their chosen meal and hugely reduces food waste, helping us to meet the Enfield Council Climate Emergency.

We hope your child enjoys our school meals just as much as we enjoy making them.
From The Enfield Catering Service Team
<https://www.enfieldcatering.co.uk/>



@EnfieldCatering

