

SCHOOL LUNCHES They're healthy, fun, seasonal and free!*



Starting school is the beginning of a whole new chapter in your child's life. It's a time to make friends and have lots of new experiences.

School meals are a fantastic opportunity for children to get together and share the experience of trying new foods. Knowing that your child is having a healthy, delicious and sustainably cooked meal every day, is one less thing



OUR FOOD



Education Catering

riches.
It

Spring 2024. As your school's chosen catering service, we're passionate about providing exceptional school lunches.

All our meals are freshly prepared with excellent quality, healthy ingredients. And our weekly

classics menus are carefully created to

meet the Government's School Food. Plan and offer plenty of variety. We set high standards for ourselves because we believe that tasty,

nutritious food helps children flourish.

The current Government UIFSM programme allows children in reception and KS1 to eat school lunch free. If this changes, parents may be charged.

> Pupils love to choose from the additional salad and freshly prepared bread that we provide with all our school lunches.

"My son is interested in eating healthy foods and looks forward to his school lunches. Using his own words, he says he " ate them all up!"

Year R Parent



Although all children in KS1 are currently entitled to a free school lunch, visit our website to see if you are eligible to get even more support for your child by checking the criteria.

hants.gov.uk/educationandlearning/education-catering/parentinformation/primary/free-school-meals

GET PRIMARY SCHOOL READY

Head to the Food
To Flourish page of our
website to view our video
about what to expect
when starting school

hants.gov.uk/
educationandlearning/
education-catering

We're proud of our friendly, caring teams who are keen to help your child settle in and enjoy their school lunch experience with their friends right from the start.

My little boy loves the school meals. He tries things he wouldn't necessarily try at home.

Facebook Parent

Our teams are always going that extra mile to make the school lunch experience special such as our freshly baked shortbread with messages for children to read.

BACK

WE POST THE FOLLOWING DAY'S MENU AT 3PM ON FACEBOOK (5PM SUNDAYS)

FOLLOW OUR CONVERSATION

@hantseducationcatering

@hantsedcatering



"My son has loved this campaign and has eaten so many new vegetables with enthusiasm - thank you!"

Facebook Parent



Pupils having fun, trying something new whilst learning about vegetable during the Eat Them To Defeat Them campaign at Andover Library. For more information about this national, award-winning campaign that works and how we support it visit: https://hants.gov.uk/educationandlearning/education-catering/parent-information/primary/vegpower

10 REASONS

TO CHOOSE SCHOOL LUNCH ARE:

1

We prepare and cook fresh, healthy, flavoursome food 2

We provide one third of your child's daily calorie allowance 3

We offer a choice of salad daily

4

Our bread is made fresh every day 5

We listen to children's feedback about our menus 6

Our teams encourage children to try new tastes

7

Our food is sourced with integrity from ethical suppliers 8

We aim to use seasonal ingredients

9

Theme day lunches are fun and can help your child's learning

They are

SUSTAINABILITY IS ALL ABOUT SCHOOL LUNCH



As a responsible school caterer, we aim to have a lasting affect on pupils' health and wellbeing so that they flourish. This also means that we help them learn to take care of their environment. As well as thinking sustainably about sourcing, we also ensure our food is cooked from scratch on-site in our kitchens with our own staff. This means your children will eat freshly cooked meals packed full of goodness, rather than meals made elsewhere and reheated, that causes them to lose valuable nutrients.

JUST SOME OF THE WAYS WE MAKE OUR LUNCHES SUSTAINABLE



- > You'll find our non-meat options first on our menus to encourage children to choose choices that are better for their health and planet.
- Eating seasonally as much as possible means our menus are packed with nutrients that help children's minds and bodies.
- > We champion schools to support sustainability so if your child learns life skills at school growing herbs and vegetables, we often use these in our dishes to help pupils understand where food comes from. We provide teaching resources from our Food to Flourish classroom to create a healthy eating culture and help children think about how food is grown and arrives on their plate.
- - > We banned single-use plastic products and use larger ones to serve children individually. Our desserts are served in washable reusable crockery so that they can be used over and over.

- > Our menu variety helps pupils to make sustainable choices. You'll see a daily non-meat choice and many dishes are plantbased or vegan. You'll also see this icon on the menu when the dishes contain plant power!
- > British sourcing ensures high environmental standards and supports UK producers. Our meat is raised to high welfare standards.



Here are some tips to help your child settle in to the school lunch routine.

- Look at our menu with your child and ask them to choose their favourite meals.
- Be positive about school meals; children may pick up on your anxieties.
- Help teach your child how to use a knife, fork and spoon and remember it.
- Practice holding a lunch tray or plate so they don't drop it on their first day.

Rehearse the school routine and explain how at school you stay and have lunch with your friends.

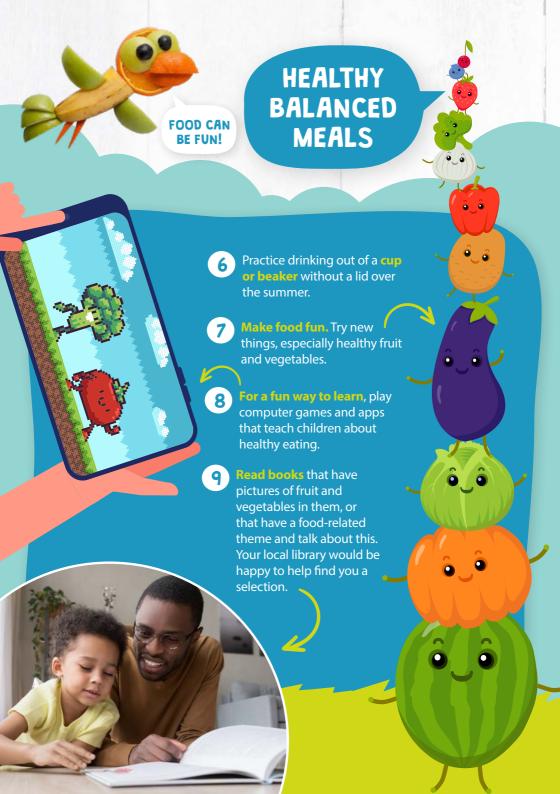


Katsu Chicken Curry

66

I just wanted to say that I think the school meals that are on offer at are really good; lots of choice and my son says they're very nice.

Year R Parent





If so, you need to create an account by

1 July 2024

to register your child for a medical special diet.

Once you have created your account, we will be able to review your medical evidence with our NHS dietician in order to devise an adapted menu for your child's school lunch.



You can then manage your account quickly, safely and conveniently online. It only takes minutes and once you've registered, you can see your child's individual menu and update medical evidence details whenever you need to. We'll also be able to send you updates when your child's new menus are created.





You'll also find our special diet matrix online with a list of ingredients for our dishes from our 'classics' menu. As we always offer at least two dishes each day for school lunch, you may find that the alternative dish works and choose not to register your child. In doing so you are taking responsibility for your child's choice. However, we do always strongly recommend full registration for any child with food allergies.

Living with allergies comes with its own set of rules so when it comes to food, as education caterers, we want to make this as easy as possible for you as a family. Our staff are trained in food safety and regularly update their skills on allergens. We never underestimate the dangers of food allergies and intolerances and we know what a big deal

this is for you as parents. Trusting someone else to feed your child is a huge responsibility. And that's why we work hard to get it right.



If you have any questions, you can call our team on **023 8062 9388** or email **Edcateringfooddevelopment@hants.gov.uk** and one of the team will be happy to help you during office hours.

We hope your child will enjoy having a school lunch with us during their school journey and flourish.







My son is in year R and has had school meals everyday since September. He's really enjoyed the variety, the ability to chose his own and sitting together with friends. I am really grateful that this is offered to all children in year R. He's also really enjoyed the themed meals and campaigns - Thank you.

Facebook Parent

POTATOES WERE THE FIRST VEGETABLE GROWN IN SPACE.



SO MUCH VALUE IN

YOUR SCHOOL LUNCH

QUALITY

is about more than just what a product is made from, it's about how it was made and where it comes from.



All our milk, cheese, beef, pork, and fresh chicken is 100% British, and we work with select farmers

and we work with select farmers and growers who have the highest animal welfare and environmental standards and continually raise the bar for our customers.



Coloured icing on biscuits and cakes is natural, made from vegetable juice colouring.





Our homemade bread mix is a 50:50 mix with wholemeal, increasing your child's fibre intake.



Our rice is a blend of brown wholemeal grains and white rice, increasing the fibre content of the meal.

YOU WON'T FIND JUNK FOOD ON OUR MENUS!

Your children's favourite dishes may not be perceived as healthy, so we adapt the recipe, to make them healthier.



We have added **PLANT POWER**(additional veggies) to **over half of our menu**. These added nutrients
benefit pupils and protect the planet.

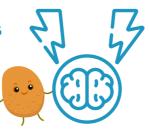
Our ingredients DO NOT contain genetically modified (GM) foods or

hydrogenated vegetable oils (also known as artificial trans-fats).



Our chips contain CARBOHYDRATES

providing energy which power your child's brain and the body.



FOOD TO FLOURISH®

This is not just school lunch but an education catering lunch designed for your child to flourish.

OUR GUIDE FOR FUSSY EATERS

It's not always easy to get your child to eat their greens... or mushrooms for that matter. How often do we hear, 'they're a fussy eater' so you send them to school with a packed lunch? When your child comes home with an empty lunch box, you breathe a sigh of relief. But many children give away their food, swap or dump it in our waste bins. So you don't always have the whole picture.

Here's our top 3 tips:

1 AVOID REWARDING WITH FOOD

Now we're not suggesting you bribe your child to eat their meal, but offering a great-tasting dessert if they eat their veg will not help either of you in the long run. And not pushing them to finish a whole meal can take the pressure off. Encourage eating a little more of that dish next time. Try stickers, games or earning days out. Anything that doesn't make them turn to sugary foods as a treat.



2

BE YOUR CHILD'S HERO

You can be the best role model for your child. They look up to you. So lead by example, and eat a wide variety of vegetables. Make sure vegetables are the norm for the dinner table and try sharing with positive comments.

(3) KEEP TRYING

As children grow, so do their taste palettes. Don't assume they don't like a certain food because they've only tried it a couple of times. Apparently, it takes 15-20 times to really know so offer small amounts with encouragement and they may decide it's not so bad after all.



Find ways to liven up your veg and family friendly recipes online.

hants.gov.uk/educationandlearning/educationcatering/about-us/recipes

HUNT THE TOMATOES!

HOW MANY CAN YOU FIND?

