

CATERING NEWS LETTER

WELCOME TO THE NEW SITE

Hello and welcome to our new catering site. Because it's our first edition I have a lot to tell you about.

From this week you will be able to look at our weekly menus by clicking on to the catering site. With the menus is an explanation of all the allergies information and codes.

In the coming weeks we will be building up our catering site which will include a food gallery so you can see what your children are eating.

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6TH FORM SERVERY

At the beginning of this new school year we opened a new serving area in the 6th Form block which is serving pasta and Asian street style.



We have also brought in Love Smoothies which serve a selection of healthy fruit and vegetable smoothies. The launch went really well with students learning about the smoothies and mixing some themselves with the aid of a bicycle. Look at the photo gallery to see pictures of this.

Finally on Friday we have introducing beef burgers and hotdogs. The burgers are ¼ pound flame- grilled and the hot dogs are a foot long.

WHAT'S BEEN GOING ON

Since taking over the food operation in the school from January, the students and the staff have seen a lot of changes.

The kitchen team have been working closely with Dave Carrack, the Executive chef from Harrogate Grammar, who has introduced a policy of only working with fresh produce where possible from local suppliers to ensure the students are only receiving healthy and nutritious food.

The students have seen new food outlets open throughout the school.

Best of British diner serves hot roast carvery sandwiches with potatoes and veg and also jacket potatoes with various fillings. Jet Setters diner serves food from around the world which includes Oriental, Indian and Mexican.

Taste of the Med diner serves food that you would expect to see while sunning yourself in France, Spain and Italy, which includes various pasta dishes, risottos and vegetable dishes.

Shacks are also round the building, serving freshly-made sandwiches, salads, jacket potatoes and a hot food option from that day's selection.

And finally we have introduced a pre-ordering system for the staff and students where they can pre-order a sandwich or salad of their liking and collect it from our Best of British diner. This will help avoid the disappointment of not getting favourite fillings. If you think this will benefit your child please fill out the pre-order form and return it to us by e-mail or direct to the kitchen.

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NEW PRODUCTS

We have brought in the SUB 350 rolls which are fantastic product and have gone down really well with the students, replacing the traditional pasties that were sold at break. They are a bread-based product with various fillings and the best news is they are only 350 calories.

We have brought all baking in-house regarding the treats that the students are being served which allows for a greater control of sugar content and size control ensuring value for money.

DIETARY & ALLERGIES

NEEDS

Allergies

All our food is clearly labelled with allergy information and we also offer a selection of gluten-free products.

Dietary planning

Because all food is prepared fresh on site, if your child has any specialised dietary requirements, we can organise personalised plans for your child on request.

Thanks for taking the time to read this and if you ever want to get in contact with me to discuss anything please don't hesitate. My contact details are below.

Yours Sincerely

Steven Sparkes

Steven Sparkes
Catering Manager

EVENTS PAST AND UPCOMING

Halloween was our first opportunity of the new year to give the students something a little different. There were some terrifying dishes on the menu but not as terrifying as the guys serving, who really got behind the idea. We also served a trick or treat box for all students that had a meal deal that day.

UPCOMING EVENTS

NOVEMBER 26TH – THANKSGIVING.

Serving classic Thanksgiving food like turkey with all the trimmings, and mac and cheese.

WEEK LONG CHRISTMAS

For a whole week in December it will be Christmas everyday with us celebrating as many different cultures as we can in 1 week.

FOOD AMBASSADORS

We have had our first food meeting with the school's student ambassadors, where we discuss any areas of concern or introduction of new products with each other.

This term we have talked about from the students point of view

- Meal Deal confusion
- Note Readers on the money machines not very good
- Baked products

For our next meeting we will be discussing the following issues

- Seating
- Queues
- Variety of Food on offer

If your child has anything they would like us to discuss please get them to talk to their school ambassador.

**CONTACT
US**

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