



Your Food for Life Catering Mark

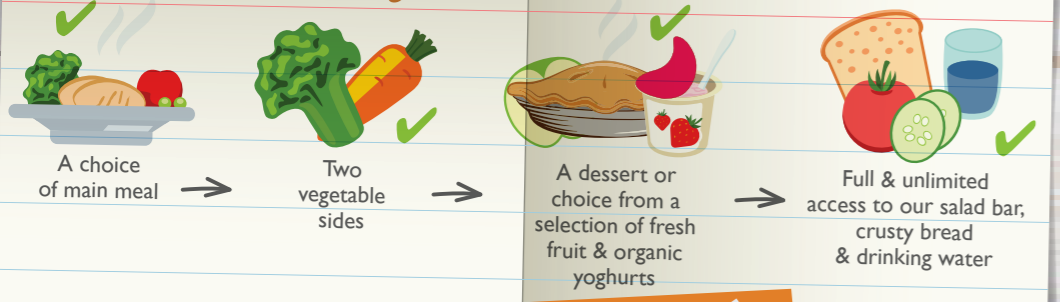


Psst! Seen this before? It's the Soil Association logo - you might have spotted it in the supermarket or on TV.

The Soil Association awards caterers with the Food for Life Catering Mark for providing food which is healthy, sustainably sourced and better for animal welfare. In Wakefield, ISS Education has achieved the Food for Life Bronze Catering Mark meaning:

- ✓ All of the eggs we use are free range
- ✓ We use organic apples, bananas and Yeo Valley yoghurts!
- ✓ We source British, local and seasonal produce where possible
- ✓ All of our meat is from farms which satisfy UK animal welfare standards
- ✓ We have achieved the MSC's (Marine Stewardship Council) Chain of Custody certification which demonstrates that the fish we serve is from well-managed and sustainable fisheries.

So what's actually included in a school lunch?



Our eggs are Free Range!

Harper Farm, West Yorkshire
 Charles Stephenson has been working 22 years in free-range production. His farm is based in the foothills of the Pennines. He supports the BEIC Lion branding that is so important within the UK. Welfare is of the highest importance to Charlie's healthy birds and he spends a great deal of time on the look out for anything that may trouble the health of his flocks. Charlie's commitment to reducing his own company's carbon footprint through his investment in a wind turbine reinforced the principles of sustainable food production from primary production through to its point of sale.



Roll up... get your Free School Meals here!

It's well known now that all Key Stage 1 pupils get their lunchtime meals for free. The good news is that if your family receive certain benefits you may be entitled to free school meals for your child at any age! Whether your child is in KS1 or KS2, please remember to register for free school meals if you think you are entitled. Doing this helps your family and your school!

For more details, please contact your school.



Special diets & allergies

Why not visit our website...

www.feedinghungryminds.co.uk

We know that a lot of you access our website on tablets and mobile phones, so we designed ours to be easier to use on these devices!

We're particularly proud of the school search function. If you type the name of your child's school into the search field, you will be able to access the correct menu, payments, catering mark information and more!

If your child has a specific dietary need for a medical reason we would be delighted to provide them with a bespoke special diet menu. If you would like your child to have a school lunch, a medical dietary request form is available from your school's reception. You can also download it from our new website!

Please be advised that Halal meat is used at the discretion of the school.

If you have any questions or suggestions about our food give us a call (details below) or e-mail our food development team directly at FDT@uk.issworld.com



We are always looking for ways to improve our service and welcome your questions and suggestions! What do you think of our new website? Maybe you want to speak to us about the service at your school? No problem! You can get in touch by e-mailing us at hello@feedinghungryminds.co.uk or by calling us on 01708 349 430.



FACILITY SERVICES EDUCATION



Feeding Hungry Minds

introducing... your marvellous menu for your Primary School!



Find out about free school meals!



new website!

www.feedinghungryminds.co.uk

Week One

Monday

Choose From
Cheese & Potato Bake
Sweet Potato Curry & Rice
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Eve's Pudding & Custard

meat free
monday

UNLIMITED ACCESS TO OUR SALAD
BAR WITH 3 TO 6 ITEMS TO CHOOSE
FROM AVAILABLE DAILY

Tuesday

Choose From
Beef & Onion Gravy Pie with Mashed
Potato
Quorn Pasta Bolognaise
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Fruit Salad & Natural Yoghurt

Wednesday

Choose From
Roast Chicken with Roast Potatoes
& Gravy
Winter Vegetable Puff wih Roast
Potatoes & Gravy
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Lemon Drizzle Cake

DON'T FANCY THE DESSERT ON THE MENU?
CHOOSE FROM A SELECTION OF FRESH
FRUIT & ORGANIC YOGHURTS

Thursday

Choose From
BBQ Pork with Rice
Vegetable Hotpot with Bread
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Orange Shortbread

Friday

Choose From
Fish Fingers & Chips
Bean & Cheese Burger with Chips
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Butternut Squash Cake
& Vanilla Yoghurt Topping

All of our fish is
SUSTAINABLY SOURCED!

WEEK COMMENCING:
31ST OCT, 21ST NOV, 12TH DEC, 16TH JAN, 6TH FEB,
6TH MARCH, 27TH MARCH



MSC-C-50236

Week Two

Monday

Choose From
Macaroni Cheese
Vegetable Jambalaya
Jacket Potato with Beans, Cheese,
Salmon Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Oat & Raisin Cookie

meat free
monday

Tuesday

Choose From
Chicken Korma & Rice
Margherita Pizza
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Jelly & Mandarins

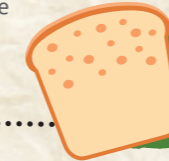
We use RED TRACTOR
MILK in all of our
homemade dishes!

Wednesday

Choose From
Savoury Minced Beef with Mashed
Potato & Yorkshire Pudding
Quorn Sausage with Mashed Potato,
Yorkshire Pudding & Gravy
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Rice Crispy Cake

We use Red Tractor
cheese, which means
it can be traced from
farm gate to school
plate!



A DAILY CHOICE OF FRESH
WHOLEMEAL & WHITE
CRUSTY BREAD

Thursday

Choose From
Sausages & Potato Wedges
Cheese Penne Pasta
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Rice Pudding with Apple

Friday

Choose From
Battered Fish & Chips
Vegetable & Cheese Frittata
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Sticky Toffee Pudding
& Custard

We think that BRITISH SEASONAL food
is fresh, tasty and nutritious. Some of our
favourites this season are carrots, cabbage,
onions, cauliflower, swede & beetroot!

WEEK COMMENCING:
7TH NOV, 28TH NOV, 2ND JAN, 23RD JAN, 13TH FEB,
13TH MARCH, 3RD APRIL



Week Three

Monday

Choose From
Vegetable Lasagne
Cheese & Onion Pasty with Baby
New Potatoes
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Frosted Carrot Cake

meat free
monday

Tuesday

Choose From
Beef Chilli Con Carne & Rice
Margherita Pizza
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Chocolate Fudge Pudding &
Chocolate Sauce



CHILLED DRINKING
WATER IS ALWAYS
AVAILABLE

Wednesday

Choose From
Roast Gammon with Roast Potatoes
Vegetable & Cheese Crumble with
Roast Potatoes
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Banana Flapjack



All of our eggs are
FREE RANGE.
We use them in lots
of our cakes, quiches
and other homemade
dishes!

Thursday

Choose From
Sausage & Pasta Casserole
Quorn Cottage Pie
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Mixed Berry Sponge & Custard

All our meat is
UK FARM
ASSURED

Friday

Choose From
Fish Fingers & Chips
Cheese & Sweetcorn Potato Boats
with Chips
Jacket Potato with Beans, Cheese,
Tuna Mayonnaise or Coleslaw

On the Side
Seasonal Vegetables
Something Sweet
Apple Pie & Vanilla
Ice Cream

WEEK COMMENCING:
14TH NOV, 5TH DEC, 9TH JAN, 30TH JAN, 27TH FEB, 20TH MARCH

