

# Ready to serve

**SECONDARY COMMS**



Dear Parents/Carers

As promised in our letter at the end of term, we want to take this opportunity to share further information with you about your school meal service.

Our goal continues to make eating at school a pleasurable experience and offer healthy and nutritious meals in line with Government guidelines. Over the last few weeks, we have introduced changes in line with the latest guidance by introducing new procedures and training in areas such as social distancing, food safety and enhanced cleaning regimes. This means that we can continue to produce and serve food safely for your children.

Here's a summary of what we have been doing, to give you reassurance as your children return to school:

## **Changes your children will notice**

- We have reviewed how the children come into the dining room to make sure we allow for social distancing and minimise queue times.
- Changes have been made to service areas to avoid queuing, lingering and bottlenecks.
- Signs in the dining room and on plasmas screens will give children a few helpful reminders such as only touching the food they are eating and to avoid sharing food or drinks with others.
- To limit what each pupil touches, we will not have any self service salad bar options. These will be managed by our team eliminating the use of shared utensils.
- We will still offer a range of sandwiches, boxed salads and baguettes, cakes and fruit but they will be wrapped. We do understand this will temporarily increase packaging but we will endeavour to keep this to a minimum level.

## **Changes in the kitchen and with our team**

- We will hold daily briefing sessions to prepare for the day ahead.
- Flexible working hours and rearranging workstations will make sure that social distance measures are upheld.
- Kitchen ventilation will be increased by opening windows and doors.
- We are limiting the number of deliveries to site and accepting these deliveries on a "no contact" basis.
- Visitors will not be allowed in the kitchen.
- We have new, enhanced recording procedures including food hygiene and safety. Each meal service is then certified as being compliant by our Head of Health & Safety.
- Our teams are carrying out specific return to work and COVID-19 training and will be certified "fit to work".
- We are continuously updating guidance underpinned by bite size training modules for our cooks, chefs and catering assistants.

**Free School Meals**

We also understand that there may be some families that have had a change in financial circumstances and may now be entitled to apply for Free School Meals. We encourage you to visit the following website which will help you to establish if you can claim.

<https://www.gov.uk/apply-free-school-meals>

		7th Sept, 28th Sept, 19th Oct, 9th Nov, 30th Nov, 21st Dec				
		<b>WEEK ONE</b>				
		<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
<b>TRADITIONAL DISH</b>	<b>Bangers &amp; Mash</b> Pork sausage with mash, and baked beans	<b>Burger Bar</b> Patty & Bun with Sriracha dirty slaw and dusted wedges	<b>Beef and Vegetable Bolognese</b> Beef bolognese served with garlic slice	<b>Chicken Curry</b> Marinated chicken thigh in a mild curry sauce with rice, naan and cucumber raita	<b>Fish &amp; Chips</b> Salt & Vinegar battered fish fillet with chips and peas	
	<b>Bangers &amp; Mash</b>	<b>Burger Bar</b>	<b>Quorn Bolognese</b>	<b>Sweet Potato Balti</b>	<b>Beet Burger</b>	
<b>VEGGIE DISH</b>	Quorn sausage with mash, and baked beans	Vegetarian patty & Bun with Sriracha dirty slaw and dusted wedges	Quorn mince bolognese served with garlic slice	Lightly spiced sweet potato, chickpea and lentil curry with rice, naan and cucumber raita	Beetroot & feta burger with mint yoghurt green salad and chips	
<b>Hot DELI</b>	Our Hot Deli Range includes fresh dough pizzas, pasta & noodle pots, filled jacket spuds & paninis hot chicken wraps, wings & dusted wedges. We rotate our range throughout the week.					
<b>DELICIOUS DESSERTS</b>	Traybakes, fruits pots and dessert pots available	Traybakes, fruits pots and dessert pots available	Traybakes, fruits pots and dessert pots available	Traybakes, fruits pots and dessert pots available	Traybakes, fruits pots and dessert pots available	



14th Sept, 5th Oct, 26th Oct, 16th Nov, 7th Dec

## WEEK TWO



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>TRADITIONAL DISH</b>	<b>Meatballs</b> Chicken meatballs in rich tomato sauce, served with creamy mash	<b>Chicken Burger</b> Patty & Bun with Sriracha dirty slaw and dusted wedges	<b>Beef and Veg Chilli</b> Beef chilli with rice served with tacos and salsa	<b>Sweet and Sour</b> Sweet and sour chicken and vegetables, noodles & crackers	<b>Fish &amp; Chips</b> Battered fish fillet with chips and mushy peas
<b>VEGGIE DISH</b> 	<b>Meat Free Meatballs</b> in rich tomato sauce, served with creamy mash	<b>Quornadilla</b> Spicy quorn and bean layered tortilla wrap with street corn and Fajita wedges	<b>Veg Lasagne</b> Roasted Vegetables layered with pasta topped with white sauce, garlic slice and house salad	<b>Cauliflower Jalfrezi</b> Lightly spiced cauliflower and lentil curry with rice and sweetcorn	<b>Cheesy Bean Wrap</b> Wholemeal wrap stuffed with baked beans and cheese
<b>Hot DELI</b>	Our Hot Deli Range includes fresh dough pizzas, pasta & noodle pots, filled jacket spuds & paninis hot chicken wraps, wings & dusted wedges. We rotate our range throughout the week.				
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We appreciate how many changes schools have made and we continue to work closely with them according to their individual requirements.

We are experts in feeding school aged children and are really looking forward to seeing all of the children back at school. We also welcome the new starters!

You can contact us via email on [info@aspens-services.com](mailto:info@aspens-services.com) or call on 01905 759613. You will also find a host of information on our website – [www.aspens-services.co.uk](http://www.aspens-services.co.uk)

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