

# Future Foodies



## Our Principles - We are about...

- ✓ Feeding young minds – Giving the pupils of Leeds access to the delicious, nutritious food needed to assist them in their daily learning.
- ✓ The consistent provision of high quality meals - Sourced from local suppliers, only the very best ingredients can be included within our Bronze Catermark menus.

## Food Policy

### Our Food and Menus

- A minimum of 75% of our dishes are prepared on site by our talented cooks. They always make best use of fresh, seasonal ingredients.
- Our menus are designed to be nutritionally-balanced, appealing and healthy. All meet or exceed the National School Food Standards.
- Our food is ethical and environmentally sustainable. We use locally grown produce whenever available.
- All our meat is farm assured. Our free range eggs are from Yorkshire hens.
- The fish featured on our menus is fully compliant with Marine Conservation Society guidelines. Our Tuna is dolphin-friendly.
- Our delicious meals use Fair Trade and Red Tractor products whenever possible.
- Each lunchtime, all our customers have access to a tempting self-service salad bar.
- Fresh fruit and yoghurts are always available as an alternative to the featured pudding.
- Free fresh drinking water is available throughout the course of the meal.

### Our Commitment to Success

- Our meals are completely inclusive. Tasty meals can be supplied to children with a wide range of cultural, medical, or specialist dietary requirements.
- Lunchtime should be enjoyable – so we conduct regular exciting theme events designed to appeal to our diners and provide them with something to look forward to.
- To encourage children to try eating fresh and seasonal fruits for pudding, our menus incorporate regular 'Fun Fruit Days'.
- We make sure that all our suppliers conform to current industry Food Safety and Labelling legislation.
- All our kitchen staff undertake an accredited training course in Food Safety and Hygiene. We maintain a robust food safety management system (HACCP) within each kitchen.
- To limit the potential for adverse reactions in children, we avoid using hydrogenated fats or artificial food colourings.
- To keep parents in the loop about the food being served to their children, we supply provenance information for display in and around school.