

# HOT SCHOOL MEALS UPDATE

Dear Parents,

The kitchen pod is now in its final stages of completion and will be **opening its doors for meal preparation week commencing 16<sup>th</sup> November 2015**. This is an exciting time for the school and for our new chef, Mr Gavin Whitworth.

Many of you will already know Gavin from the village of Martin but for those of you that don't he has lived in the village for three years and his daughter attends Mrs Mary King's. Gavin has worked in the catering & hospitality sector for just over ten years and is delighted to be taking on this new role; he has had to undertake specialist training to comply with the strict food guidelines set by the government to ensure all food prepared on site meets the high standard expected.

All the food that will be supplied to school has been sourced locally using local butchers and farmers so we can provide your children with the finest ingredients possible on a daily basis for the cost of £2.20 per meal, unless your child qualifies for universal infant free school meals (UIFSM) year's reception to Year 2 or free school meals.

Following the positive feedback and support we have received from parents we are sure the kitchen will be a huge success and ask that you continue to support us through the next few weeks as there will be some trial and error!

Chef has requested an up to date allergy list as I am sure you are aware this is a major part of any kitchen production; your child's safety is paramount. We would like all children to enjoy the school meals and in doing so hopefully encourage more children to take up the option of receiving a meal from school. Any parents wishing to discuss food matters or allergies please contact Chef who will be more than happy to deal with these concerns, there is a form attached regarding this matter.

One issue that Chef would like to address is that of the gravy – meat will be roasted as normal before being carved and placed in the gravy to keep moist and at the correct temperature. Separate gravy will be available for children to put on the rest of their meal if desired. If your child does not like gravy on any of their meal please leave details on the attached form.



Chef will be holding a **'Tasting Session' on Wednesday 11<sup>th</sup> November at 3.30pm at Martin and Walcott on Friday 13<sup>th</sup> 3.15pm**. On the Wednesday you will be able to visit the pod, parents and children from both schools are welcome.

We would like to take this opportunity to thank Kesteven & Sleaford High School and their catering team for providing our hot meals over the course of the last year or so, but we are delighted that they have kindly agreed to provide meals should we be in need of a contingency plan.

Attached are copies of the final menus that we will be using; these were arrived at following consultation with parents from both schools. We have tried to accommodate as many meal requests as possible whilst still adhering to the guidelines so we hope you will be happy with them. In addition to the menus hot fresh vegetables, salad, bread, fruit and a small selection of yogurts will be available daily on request. **At a cost of £2.20 per day, £11.00 per week** we feel this is great value and very competitive when compared to the price of a packed lunch. Also, Chef will be preparing themed and event days for the cost of £1.00 per child throughout the year.

**Remember, your child doesn't have to have a meal every day and you can order on a weekly basis.** The more children who have hot meals, the longer we can keep prices down.

Yours sincerely,

Andrew Sewell  
HEADTEACHER