

Ready to serve



Goat Lees Primary School

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

- Lunchtimes will be staggered each day to control the number of children in the dining area at any time.
- We have a number of helpful posters and signs in the dining area that 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. Mixed salads or similar, if applicable, will be served from the counter by a member of staff, eliminating the use of shared utensils.

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.

Special diets and food allergens

Don't think that your child can't enjoy our great food if they have a special diet - they are an important part of our catering service. We can provide food if they have an intolerance, an allergy, or require an alternative choice due to religious beliefs. It is still important that our customers talk to us so we can work together and continue to provide meals that are safe for them to eat.

Free School Meals

All children that are in Reception, Year 1 and Year 2 are entitled to receive UNIVERSAL FREE SCHOOL MEALS! We think it's a fantastic idea so please make sure you support this initiative. Not only will you be saving money, but you will also be giving your child a nutritionally balanced meal to fuel their bodies for the rest of their learning day.

Please note this is not to be confused with FREE SCHOOL MEALS. We 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. Please look into this. This website helps you to establish if you can claim.

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

Summer 2020

FOOD FESTIVAL

By Aspens

WEEK ONE

	MONDAY Authentic Italian	TUESDAY Family Faves	WEDNESDAY Baking British	THURSDAY Food Festival	FRIDAY Fun Day
Main Event	Fajitas Chicken wraps Wedges Salad	Pasta Sausage Pasta bake	Roast Roast gammon With roast potatoes Vegetables	Chicken Curry and Rice Chicken in a Creamy curry sauce	Salmon or Cod Fish Fingers and Chips MSC salmon fish fingers with chips and peas
Vegetarian Section	Quorn fajitas Quorn wrap Wedges Salad	Veggie pasta Vegetable pasta bake	Quorn Roast and Gravy with Mash Quorn roast with mash, sage and onion stuffing and gravy	Vegetable curry Lightly spiced vegetables and lentils curry with rice	Cheese and Bean Wrap and Chips Half a tortilla wrap stuffed with baked beans and cheese
Packed Lunch	Healthy Snack, Home Bake and Piece of Fruit				
Jacket Potatoes	Jacket Potato with Toppings				
The Finale	Chef's special	Chef's special	Chef's special	Chef's special	Chef's special

THEME DAYS

- Trip to France
- Italian Day Out
- Try our Scottish Menu

We offer seasonal vegetables, bread, yoghurt and fruit daily. (allergy information is available)

Aspens

▲ Meat ▼ Veggie ◆ Jacket Potato ● Packed Lunch

If you have any questions with regards to this system, please don't hesitate to contact us.

We are experts in feeding school aged children and are really looking forward to providing your child with their school meal. We also look forward to welcoming all the new starters to school.

If you have any questions about our service, or any special dietary requirements - please get in touch. You can contact us via email on 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