

Catering Services Update

As spring comes to a close, and we head into summer... we would like to update you with our highlights from the spring term and our exciting activities for the summer half term.

We will always strive to ensure that the food offer at the school truly meets the needs and expectations of all age groups and their menu preferences, we hope that you find these updates of interest.

FOUNDED IN 1997

HOLROYD HOWE

FEEDING INDEPENDENT MINDS

Spring term highlight EASTER

Our Easter celebrations allowed our teams to showcase their Easter cupcakes, chocolate nests, cookies and many other treats, served at mid morning breaks and lunchtime.

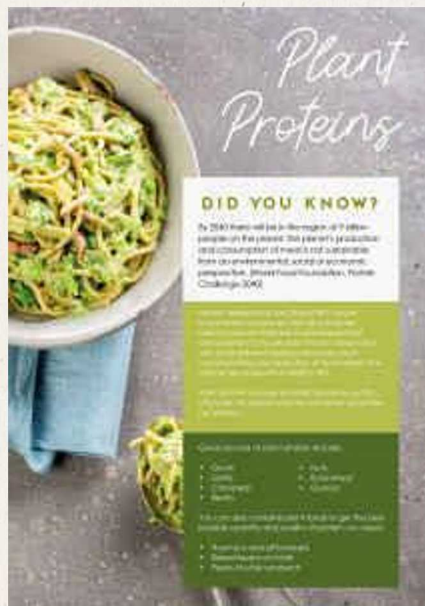
An absolute highlight was the Girls' School edible garden which attracted a huge amount of interest and much excitement from all ages.



People... Introduction

We are delighted to welcome Paul Reed to our team as Director of Catering. Paul will oversee all aspects of our catering services for both schools. He is a passionate business professional with a love of great food.

We are also delighted to welcome Alicja Drywa as General Manager for the Boys' School. Alicja is recognised for building strong teams and high standards but above all is a real 'foodie'.



Marketing and communication

Our marketing features this term will include:

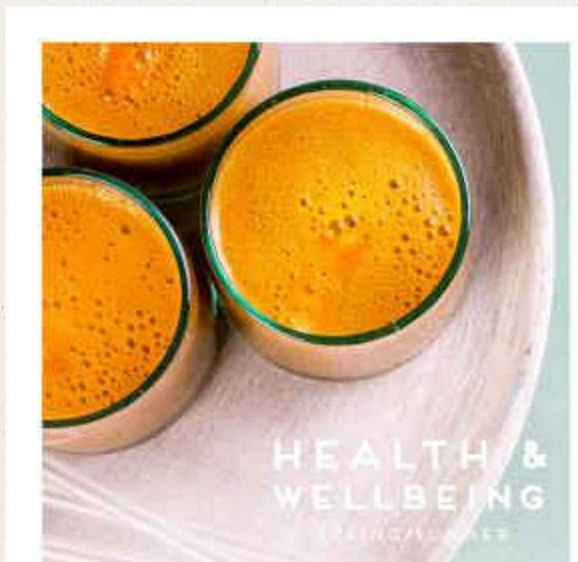
Healthy Me recipes and factsheets alongside dishes

The launch of our meet the managers Cake and Chat

We will be sending out a feedback survey with prizes to be won, including a bespoke family hamper

The second half of term will see a focus on local community

Our longer-term goals include a voting app, you can choose campaigns and the launch of Habs cookery classes



ALLERGENS

For those families with children that have specific food allergies or intolerances, we ask that you encourage your child to identify themselves personally to our teams, to ensure that our teams can provide the appropriate and necessary assistance. Our Allergen Champions can be recognised by their pink 'Ask about allergens' badge.

The school will be sending out communications after half term regarding updates to allergen processes in September.

ASK ME
ABOUT
ALLERGENS

Environmental focus

Food waste... we are passionate about this subject. It is important for us to try and reduce waste to protect the environment around us. Producing, moving, storing and cooking food uses many resources which contribute to the release of greenhouse emissions.

Did you know food waste accounts for 1/3 of all globally produced food? In our efforts, we are encouraging pupils to select the correct 'appropriate' portion at point of service.



Food stories

Our menus are a key focus and are reviewed every half term. Our particular emphasis right now is food provenance, innovation and food stories...

We are experimenting with big, fresh and bold salads as an optional side for our main meals

We are championing our teams to deliver authentic personal menus showcased as pop ups

Look out for our guest chef pop ups

Seasonal and local produce will feature at our monthly taster table sharing top health benefits with 'interesting did you know facts?'



Themed menus

Rhubarb three ways encouraging pupils to taste and experience a variety of sweet and savoury dishes

Shakespeare Day and St George's Day an opportunity for our chefs to showcase traditional British fayre

Lei 'Hawaiian' Day; Sun, sea and delicious examples from this magical Pacific island

Cinco de Mayo, 'Mexican Fiesta' slow cooked meats, a burrito theatre, loaded nachos and fresh salsas

The warmer weather means we can also focus on al fresco dining, including BBQs and our perfect urban picnic



Thank you

We'd like to take this opportunity to again say a huge thank you for your continued custom, and especially patience with the current limited serving situations, your consideration and kindness is very much valued.

Our newly appointed management team, kitchen and front of house service teams look forward to developing the dining experience with new innovations and introducing new food trends whilst maintaining service consistency and highest standards.