

MAKING A WORLD OF DIFFERENCE



**SUSTAINABLE
SCHOOL MEALS**



CATERING

Our Menu

There are so many reasons parents, carers and children opt for an Edsential school lunch:

Why children love Edsential lunches

- Eating together helps develop social skills
- Discovering new dishes and tastes
- Helps children cope better with the physical and mental demands of the school day
- Bespoke school menus based on their favourite meals
- Children can make their own meal choices
- Fun theme days throughout the year

Why parents and carers love Edsential lunches

- Well balanced meals meet the School Food Standards
- No packed lunch to buy and prepare!
- Meals are freshly prepared using quality ingredients
- Menus cater for most allergens, special, cultural, ethical and religious diets
- Excellent value for money



OUR SCHOOL MEALS make a **WORLD** of difference

	Monday	Tuesday	Wednesday	Thursday	Friday
WEEK 1 Choice 1	 Sausages & Yorkshire Pudding served with Mashed Potato, Seasonal Vegetables & Gravy	 Spaghetti Bolognese served with Garlic Bread & Seasonal Vegetables	 Roast of the Day served with Roast/Mashed Potatoes, Seasonal Vegetables & Gravy	 Chicken Korma served with Rice, Naan Bread & Seasonal Vegetables	 Battered Fish (MSC) served with Chips & Peas or Baked Beans
Choice 2	 Jacket Potato with a Selection of Fillings Served with a Side Salad	 Jacket Potato with a Selection of Fillings Served with a Side Salad	 Jacket Potato with a Selection of Fillings Served with a Side Salad	 Jacket Potato with a Selection of Fillings Served with a Side Salad	 Jacket Potato with a Selection of Fillings Served with a Side Salad
Choice 3	 Deli Choice of Breads with a Selection of Fillings Served with a Side Salad	 Deli Choice of Breads with a Selection of Fillings Served with a Side Salad	 Deli Choice of Breads with a Selection of Fillings Served with a Side Salad	 Deli Choice of Breads with a Selection of Fillings Served with a Side Salad	 Deli Choice of Breads with a Selection of Fillings Served with a Side Salad
Dessert	 Ice Cream & Fruit	 Chocolate Krispie	 Iced Finger	 Yoghurt & Fruit Compote	 Golden Crunch Cookie

Available every day – Unlimited Salad, Freshly Baked Bread, Organic Yoghurt, Fresh Fruit Platter, Milk & Chilled Water. For allergen information, please ask one of our Catering Team.

Edsential CATERING

For us, empty plates say it all! But don't just take our word for it...

"Best chicken curry in the universe."

"The food is yumilicious!"

"Great dinners - I love them!"

Our Palm Oil Journey

Edsential are the first catering company in the world to use only sustainable palm oil in our menus. Find out how you can join us on this journey to protect the rainforests and the animals and communities living there - all through your school meals!

What has been done as part our Palm Oil certification journey?

For over 12 months our Menu and Supply Chain Manager worked tirelessly to ensure that any products which contain palm oil and are used in our menus are sourced sustainably.

This involved tasting, trialling and testing a variety of foods and ingredients to ensure that products used in our menus are of the highest quality and have the best taste.

At Edsential, we can guarantee that all Palm Oil contained within our products is certified as **sustainably sourced**.



The world's first certified sustainable palm oil catering company



Why do we need to be sustainable?

Palm Oil is the **World's** most commonly used vegetable oil

- ◆ Approximately 50% of consumer products contain palm oil, and 70% of our cosmetics and household detergents contain materials derived from palm oil.
- ◆ To produce the same amount from alternative vegetable crops you would need anything between 4 and 10 times more land, shift the problem to other parts of the world and threaten other habitats and species.
- ◆ Palm Oil products are a major contributor in cutting down rainforests, threatening wildlife like the Orangutan, Pygmy Elephant and Sumatran Rhino and increasing greenhouse gases which contributes to climate change.
- ◆ There are 4.5 million people who depend on producing palm oil for their livelihood.



Supporting us on our journey...

We work closely with a wide network of environmental and conservation leaders as part of our journey in empowering young people to lead environmental change.



19% of **Global** PALM OIL is **CERTIFIED** by the **RSPO**

Our partners:





quality food using quality ingredients

Did you know...

Edsential serves the most ethical and highest quality school meals in the UK? Our catering teams serve over 5 million meals in schools every year, carefully sourcing every bite to bring young people the most sustainable, seasonal, healthy and super tasty food!



We are the first catering company in the world to use only sustainable palm oil in our menus.



All our fish is certified as 'Fish to Eat', meaning it is sourced responsibly and comes from a certified, sustainable fishery.



All our meat comes from a traditional local butcher, ensuring we can trace top quality meat from field to fork.



Our seasonal menus mean young people are in receipt of dynamic new flavours and the freshest, ripest ingredients.



All our meat is traceable, British, safe to eat and produced responsibly.



We use approved organic foods that meet the highest standards of animal welfare, environmental and wildlife protection.



Our eggs and the hens they come from meet stringent international standards, are British and are not reared in cages.



Our menus meet the School Food Standards and adhere to the '5-a-day' guidelines.

We provide 25,000 meals per day, that's over 5 million a year

The people who make it happen

We recognise that our kitchen staff are our most important asset. They are directly responsible for delivering your service and we love that they are often considered to be a part of your school community.

Our specialist, in-house staff training follows a formal training plan to ensure that all staff are provided with the skills they require to deliver excellence, including:

- **NVQ Catering qualifications**
- **Safeguarding**
- **Food Hygiene**
- **Health & Safety** - including Manual Handling, COSHH and Customer Service Training.

What's more, we look after the TUPE process to ensure your transition as a school is completely seamless.

We handpick talented staff who are motivated, dedicated and want to produce memorable, super tasty food!



Vicki

Catering Supervisor
at Childer Thornton Primary School



I began my school catering career as a Kitchen Assistant 6 years ago at Wolverham Primary school, working for another catering company.

I was moved across to Edsential in 2018 and have never looked back! With Edsential I have been given so many training and development opportunities - from accredited courses and qualifications to 1-1 in-house training by my Catering Supervisor at the time, building my skills and confidence.

This support from Edsential means I have been able to progress to the role of Catering Supervisor, running my own kitchen at Childer Thornton Primary School.

There is no better feeling than seeing children cheering when their favourite meal is on the menu or returning their empty plates at the end of service with full tummies. It's even better knowing that the food they're getting is high quality and nutritious.

My memories of school dinners include turkey twizzlers and lumpy custard! But with Edsential the menus we prepare are made from scratch by us every morning, with fresh fruit and vegetables, meat from the local butcher, and home-baked biscuits and cakes (with less sugar than ever - not that the children can tell!). Our roast dinners are made with beautifully cut joints of meat and 'Fish Fridays', made with sustainably sourced fish, are firm favourites with the children. They especially love that their meals are made using only sustainable palm oil and learning that they are doing their bit to help protect the rainforest and save the orangutans!



About Us

Edsential are a **Community Interest Company**. This enables us to provide higher quality, local, fresh food and invest in our staff at a comparable price to our competitors – **we are best value.**

All profits are reinvested back into services for children and young people.

We were established to improve outcomes for children. We know that the provision of good food improves behaviour, growth and the ability to concentrate - leading to happier, healthier children.

Our Catering Managers have undertaken all elements of the job, which means that they know the ups and downs of running a kitchen and how to make the provision as efficient as possible. They are experts at kitchen management and administration, providing you with peace of mind.

We will continue to make improvements to our Catering offer, we believe that new innovations will enable us to keep costs as low as possible whilst continuing to provide an expert service.



Our team are **passionate** about food. We are here to **support** you and each school will be allocated a business manager.



Tracy Moore

Head of Catering

Tracy has worked in the catering industry for over 30 years and has specialised in school catering for over 25 years. Tracy is the strategic lead for the service but also works operationally, enabling her to have a deep understanding of the business and of the customers we work with. Tracy has excellent relationship management and change management skills, which allow her to drive innovation, efficiencies and provide best value and the highest quality of food.



Sarita Wallis

Menu & Supply Chain Manager

Sarita has undertaken various roles in school catering and has a strong passion for food and ensuring children receive the best meals daily. Sarita ensures that all food sourced is of the highest quality, freshness and meets the strict food standards criteria. Sarita is also responsible for menu development.



Jan Barlow

Business Manager

Jan has experience in the education sector of catering and retail management. Her expertise is in customer service. Her 20+ years in catering gives her unparalleled knowledge to help schools operate an efficient catering provision. Jan works with a high number of schools, supporting teams to become as effective as possible.



Joanne Redican

Business Manager

Joanne has experience across both the private and public sector and has experience in delivering high quality catering from the school kitchen right through to fine dining establishments. Joanne is also a qualified level 3 NVQ training instructor and has delivered to Blue Chip companies. Joanne joined the Catering team 18 years ago and her skills lie in empowering and motivating teams.



Christine Penney

Business Manager

Christine specialises in the Secondary sector and she spent many years running one of the busiest high school kitchens in the county. Christine was promoted to Operations Manager 17 years ago and now works across both the Primary and Secondary sectors supporting schools and staff in delivering high quality provision.

Edsential were established to improve outcomes for children

Marketing and Events

Through building strong partnerships with our schools, alongside innovative marketing promotions and development strategies, we deliver higher levels of meal uptake and customer satisfaction.

Just some of the ways we support our schools:

Themed Events

Theme days are special events that stimulate pupil interest and encourage them to try a school dinner, or try a new range of foods with staff and friends. Themed events can be linked to the curriculum, such as 'Around the World' and other school celebrations such as 'World Book Day'.

Promotional Materials

We provide a variety of materials to schools as part of our catering offer. Electronic menus, leaflets for new parents and invites for theme days, for example, to help you showcase school meals.

Open Days / Evenings

Our team will attend school events to showcase your school's catering offer and its benefits to parents. We can provide sample menus and even sample food to engage families!

Social Media and Website

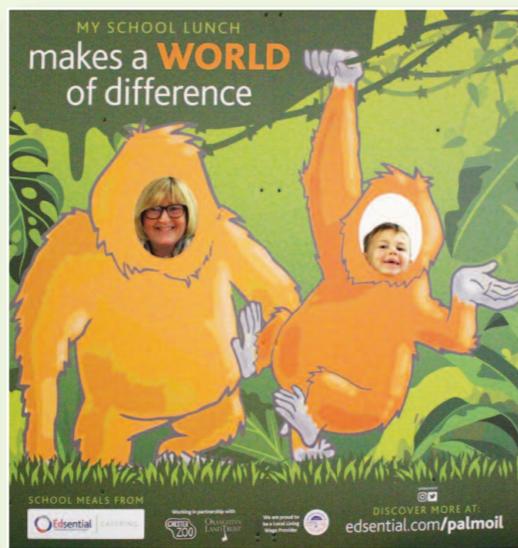
We use our website and social media accounts to provide information and promote school meals to parents. We keep them up to date to showcase the talents of our staff with updates, photographs and competitions. Why not follow us on @EdsentialUK?

School Councils and Focus Groups

Do you have a group of students who would like to talk to us or feedback? Maybe you just want to develop the service in your school further? Get in touch!

Governor Meetings

Governors are a vital part of the school community. We would be pleased to come and talk to your governors about the benefits of being an Edsential catered school and answer any questions they may have.





The Perfect Accompaniments

A catering **solution** that makes life **simpler**



£0 Management Fee, saving you time and money

Schools that sign up to a three-year contract benefit from a £0 management fee, saving you over £7,500. As well as saving you money, you can rest assured that for the duration of your contract, your catering provision is taken care of and your young people are in receipt of the UK's most ethical and highest quality school meals – leaving you time to worry about the other things on your to-do list!



Meal selection made easy with **Free ParentPay**

ParentPay is the leading cashless school payment system, which reduces administration, eliminates cash handling and reduces costs in a safe, secure way. The system enables parents to pay for meals, trips, clubs and more. ParentPay can also enable meals to be selected in the classroom or at home, on the day or in advance - reducing waste and saving precious classroom time.



Leave the day-to-day to your **designated Edsential Business Manager**

As an Edsential catered school, you will be assigned your own personal Business Manager. Our Business Managers are highly experienced and know the challenges that face your school and your catering team. Business Managers will support you and the catering team with any day-to-day concerns ensuring that any issues are resolved as quickly as possible.



Cost-effective admin solutions that boost efficiency and food quality

Our tablet-based kitchen administration & management system. Cypad works in tandem with ParentPay meal selection, recording pupil choices, the number of meals and orders the right amount of food. Cypad makes us flexible and very efficient, which enables us to be more cost effective, so we can provide better quality food. Cypad also provides performance indicators to enable better monitoring of the service you receive.

“ *Edsential Catering I believe are an organisation who will always listen, respond to feedback and work hard to create exactly what our school community wants from a healthy nutritious lunch.*

They understand the pressures of school, the quality of food required and the need for flexibility when catering for such varied needs within our school. Any issues or concerns are dealt with appropriately and the menus created meet the requirements of what our children enjoy most within a realistic budget and nutrition guidelines. I would recommend them highly!

Dee Point Primary School ”



For further information about Edsential's Catering service:

Visit: www.edsential.com

Email: hello@edsential.co.uk

Call: 0151 541 2170

@EdsentialUK



The first catering company in the world to only use Certified Sustainable Palm Oil in our menus

