FEEDING HUNGRY MINDS

WELCOME TO YOUR TERMLY NEWSLETTER!

SUMMER 2025

We are delighted to be the chosen caterer in your school.

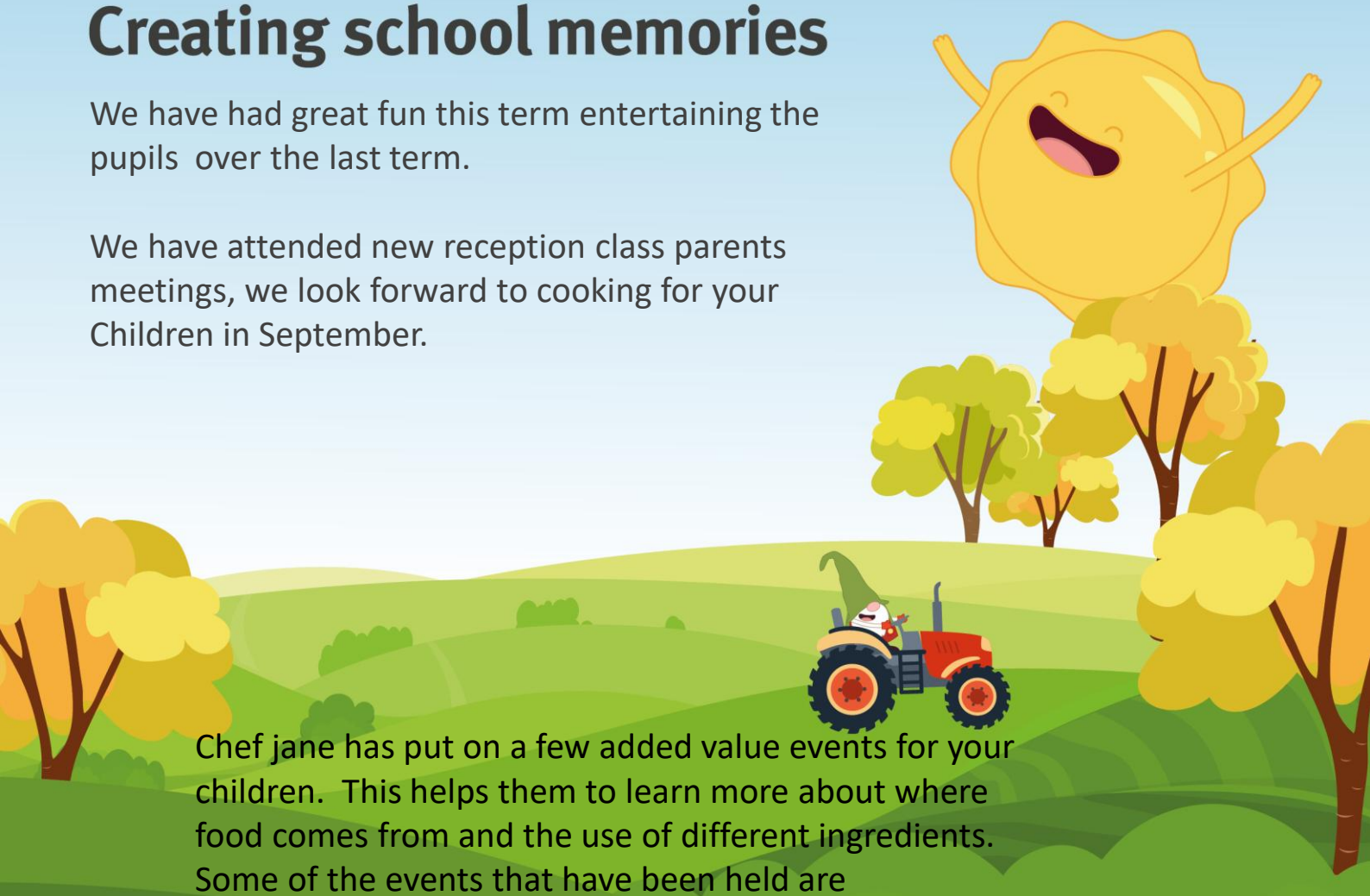
We believe that it is every child's right, not privilege to be able to eat a lunch that is freshly prepared everyday using quality, fresh and seasonal ingredients.

Over the next few pages, we have included a summary of how we engaged with our pupils in the last term, what is planned for the next few months, what do we do to constantly elevate and innovate and more.

Creating school memories

We have had great fun this term entertaining the pupils over the last term.

We have attended new reception class parents meetings, we look forward to cooking for your Children in September.



Chef jane has put on a few added value events for your children. This helps them to learn more about where food comes from and the use of different ingredients. Some of the events that have been held are

Lofthouse Gate - Fruity Faces
Newstead Green - Young Chef of the Year
Brumby - Better Burger
Brumby - Family cook along
Kirkhamgate - Meet the Caterer Interview)
Ledger Lane - Young Chef of the Year
Bell Lane - Young Chef of the Year
Greystone - Smoothie bike
Ledger Lane - Smoothie Bike

Look out for more events coming up in September and the following months.

Creating school memories

Here are some photos form the Cook with Chef Jane

Brumby Better Burger

Greystone Smoothie Bike

Bell Lane-Welly to Belly

Creating WOW moments

Some of the themes we have offered are
Picnic Day
Healthy Eating Week
Eat the Rainbow
Space
VE Day
Summer Celebrations

Look on the school website for more information

No beans about it, our lunch teams are the best!

We have issued some Long Service Awards to our employees

Amy-Newstead Green-5 Years service
Linda-Brumby 15 Years service

Creating WOW moments

We have some more exciting themes for the next term

British Food Fortnight
Harvest
Halloween
Bonfire
Diwali
Christmas

Look on the school website for more information

No beans about it, our lunch teams are the best!

The new menus for Autumn are been finalised.
We have some exciting new dishes coming.
ISS are working with a company PROVEG are a company that provide sustainable and healthy recipes to schools. It's about looking at what we can do to help with climate change by swapping some meat options for vegetarian.
95% of young people worry about climate change and 85% believe that not enough is been done.

Plates for the Planet

We're passionate to drive real change in the food industry – creating a better future for people, communities, and the planet. We recognise that all our activities can affect the environment, and we do what we can to minimise our impact.

- We supercharged our homemade meaty sauces with pulses that not only reduce the carbon footprint of the dish but also provide a more nutrient dense meal for your child. Look for the Plates For The Planet badge on our menu.
- We use responsibly sourced local products which leads to offering seasonal and fresh items and minimises food transportation.
- We are reducing food waste by implementing best practices.
- We are phasing out single use packaging and gradually replacing them with reusable, recyclable or compostable items

Food for thought

Everything we do is driven by our passion to provide unique food experiences which nurture physical and emotional wellbeing and create sustainable outcome for children, school communities and the planet.

Thank you for taking time reading this newsletter! If you need further information or you have a question, please speak to your school reception or visit our website:

www.feedinghungryminds.co.uk

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