

YOUR SCHOOL MEALS

MAKING A
CHANGE, ONE
MEAL AT
A TIME!



WELCOME

We are delighted to be the chosen caterer for 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. The food we serve and the environment we serve it in really matters.

We are experts in school catering and have years of experience when it comes to school food.



OUR QUALITY PROMISE

The 'Food for Life Served Here Award' provides excellent guidelines on food standards, which is why we base our menus on its principles. Our accredited menus are regularly audited to meet high standards.

[Find out more about the standards HERE](#)

- We use fresh ingredients free from trans fats
- At least 75% of our dishes are freshly prepared on site each day
- No harmful additives and GM
- We always consider animal welfare

We adhere to the
Government's
**SCHOOL FOOD
STANDARDS**



WHAT IS ON OUR MENU?

We review and relaunch our menus twice a year. They are packed with homemade, nutritious, tasty and healthy food options to provide essential nutrients with something for every child to enjoy.

Celebratory Menus

We love to celebrate school food by hosting special pop-up days in our dining halls! It keeps students interested and these theme days offer the opportunity to try new dishes and explore new flavours. From promoting healthy living, curriculum day topics or national days of celebration – we've got a special event planned for each month of the year.

Main meals are packed with protein. Proteins are the building blocks of our muscles for a stronger body.

Starchy foods such as bread & potatoes are a good source of energy and the main source of a range of nutrients in our diet such as fibre, calcium, iron and B vitamins.

We offer different coloured vegetables and fruits to provide your children with the vitamins and minerals they need.



Nutritious main meal



Freshly baked bread

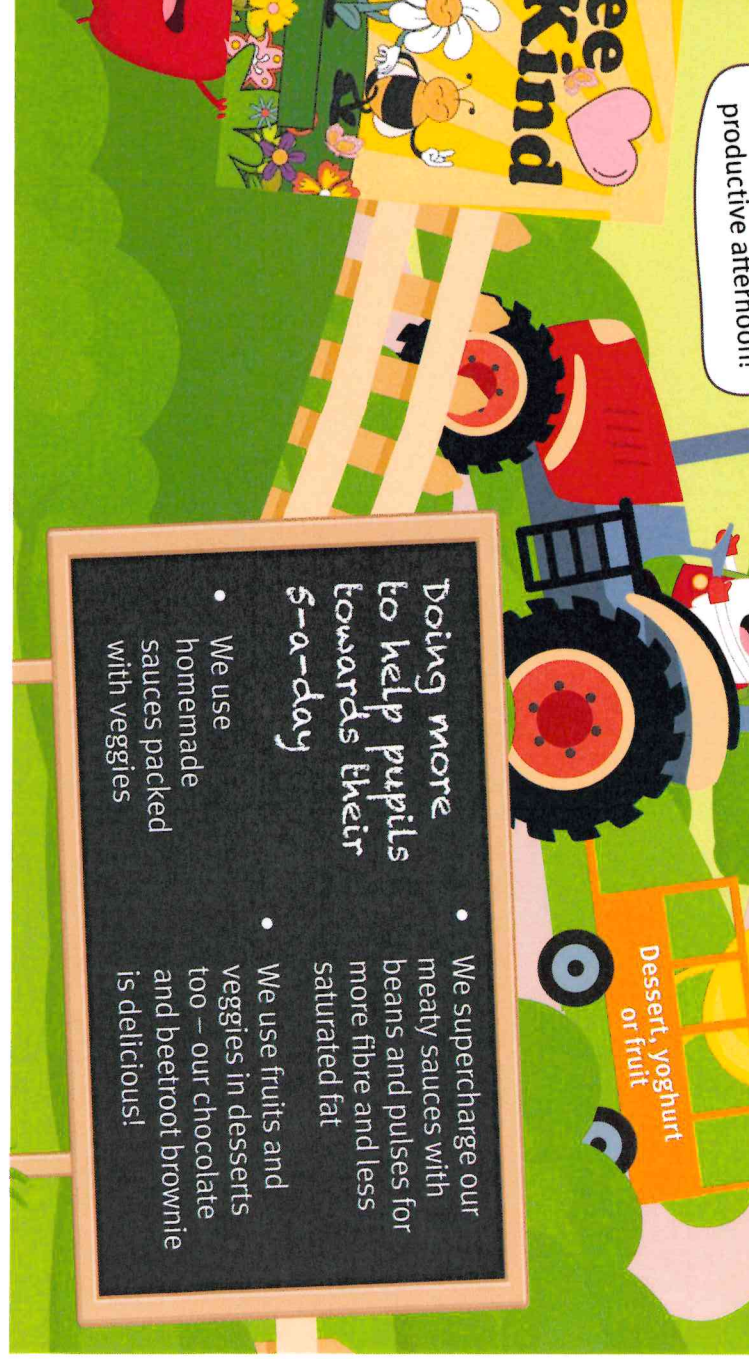


Trip to the salad bar



Dessert, yoghurt or fruit

All adding up to plenty of energy & nutrition for a productive afternoon!



Doing more to help pupils towards their 5-a-day

- We use homemade sauces packed with veggies
- We supercharge our meaty sauces with beans and pulses for more fibre and less saturated fat
- We use fruits and veggies in desserts too – our chocolate and beetroot brownie is delicious!

BUILDING A BETTER TOMORROW

We're primed and passionate to drive real change when it comes to food - creating a better future for people, communities and the planet.

We recognise that we play an important role in helping to minimise our impact on the environment.

- We are reducing our carbon footprint
Look out for the **Plates For The Planet** badge. We dedicate at least one day a week to plant-based and vegetarian dishes that are loaded with colourful vegetables and packed with plant proteins, healthy fats and carbohydrates
- We are reducing our food waste by implementing good kitchen practices
- We are phasing out single-use packaging and gradually replacing them with reusable, recyclable or compostable items



OUR FOOD PROVENANCE MAP



We use responsibly sourced products. Local produce minimises food transportation and offers seasonal products!



ALLERGIES AND SPECIAL DIETS

The management of allergies and supporting our young customers with their special dietary requirements is our priority.

Our catering team are able to cater for most primary students with medical dietary requirements.

Our robust dietary safeguarding procedure is designed to not only safeguard children with medical conditions but also support the catering staff involved in the preparation and service of the lunch time meals.

Medically based dietary requirements may be due to food allergy, food intolerance and/or other medical conditions, e.g. coeliac disease. We will also provide energy and nutritional count values for other medical requirements such as diabetes. Where possible, we try to ensure that children are eating similar foods to the main menu and their peers, while also ensuring their safety and providing a variety of healthy choices.

Please contact your school reception for more information.



ROOTS FOR THE FUTURE.

Allergy Awareness Week

Did you know 40% of children have been diagnosed with an allergy?

- 1 in 10 children have a food allergy
- 1 in 10 children have a food intolerance
- 1 in 10 children have a coeliac disease
- 1 in 10 children have a nut allergy

People are being allergic to anything

If you see someone becoming unwell in a shop, immediately



MEAL ORDERING

The majority of our sites use an application for parents to pre-order their child's meals and manage payments. Please speak to your school reception to find out if your child's school is using our 'Order and Pay' system.

Don't worry if your school doesn't use the application.

Our team will share the most up-to-date menu to choose from, we even use picture menus to help your child choose their dish.

ROOTS FOR THE FUTURE

Every child deserves the opportunity to learn.

Our award-winning Education Health & Wellbeing programme, 'Roots for the Future', is built upon the wider ISS Health & Wellbeing strategy commitments.

Split into three distinct pillars, For You, For Life and For the Planet, our programme is tailored to the unique needs of our young customers - whether at school, home or beyond.

We support our catering teams with resources they can use in schools to help run workshops and presentations.

We also work with various partners and suppliers to deliver exciting activities promoting wellbeing and skills to take through life.




HERE'S WHY YOU SHOULD CHOOSE TO DINE WITH US...

- Planning and preparing a packed lunch every day can be overwhelming. Let us take care of this for you
- We provide homemade, healthy, balanced, and nutritious food choices each and every day
- Your child's safety is our number one priority. From training our team to food safety, we have it covered
- We provide tasty and satisfying meals, helping to fuel learning and creativity through the school day
- We can help your child develop positive relationships with food by offering plenty of opportunities to try new flavours and textures. This can help support healthier eating habits such as achieving their 5-a-day
- We provide a dining experience that encourages children to dine together which can help develop their social skills and provide peer support to try new foods
- You can choose meals by either using our application or the menus made available daily

THANK YOU!

To learn more, visit our website:

www.feedinghungryminds.co.uk



Sharing our
mission to give
every child
the best start
in life...



Feeding Hungry Minds

FEEDING HUNGRY MINDS

WELCOME TO YOUR TERMLY NEWSLETTER!



DECEMBER 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.

