CATERING SERVICE

In Cheshire East, we are passionate about giving our children tasty, healthy school meals - and we are just as passionate about giving you good value for money.

NEWS



 Its official - a healthy diet equals better school results! Recent research following Jamie Oliver's campaign to introduce healthier school meals has proved that eating a nutritionally balanced diet can actually drive up standards of achievement. School Meal Mascot Meet CECil

Cheshire East Catering Incredible Lunches

CECil makes regular visits to schools, look out for him at your school!!!



DID YOU KNOW? Cheshire East Catering has been awarded the Food for Life Association Bronze Cater mark

This means we serve food without harmful additives, no GM ingredients all the meat is Farm Assured and 75% of the menu is 'home made' in schools. In schools, we have 'self serve' salad bars or unlimited vegetables with all main meals.





In 2010 Compassion in World Farming awarded us a Good Egg Award for using free range eggs from cage-free hens.

We can help with special diets too

We have a process for dealing with medical diets, e.g. peanut allergies, coeliac or diabetic children. Just contact your child's school for more details.

HEALTHY MORNING BREAK

Did you know we provide milk, toast and bagels at morning break from 25p per item?





Change 4 Life encourages families to eat well, move more, and live longer, happier lives. Join today and receive your free info pack at www.nhs.uk/Change4life



The pork on our menu carries the *Quality Pork Standard logo for your* assurance of quality and traceability.



Red Tractor Assurance sets out to maintain, develop and promote integrated Assurance standards for the benefit of its assured members within the whole food industry. It sets standards for farms as well as other critical links in the food supply chain both pre- and post-farm.



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well- managed and sustainable fishery.

All our meals are nutritionally balanced to meet government guidelines and made in school by professionally qualified catering staff. Our menus offer a wide range of food products and are tailored to suit your schools requests.



LOCAL INGREDIENTS

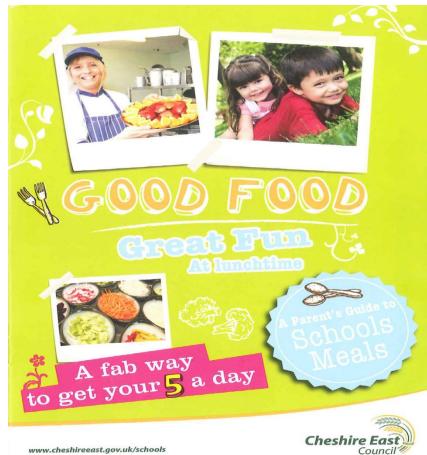
- Where possible we source locally such as
- Bread from Roberts Bakery, Northwich
- Most of our drink range is supplied by Calypso, who are based near Wrexham
- Seasonal fruit and vegetables.

- We continue to seek local and environmentally sustainable sourcing of all products within our range and expect that the list of locally sourced foods will continue to grow.
- All our meat is provided by one of these butchers, (dependant on area) Steve Brookes, Littlers, Barrows

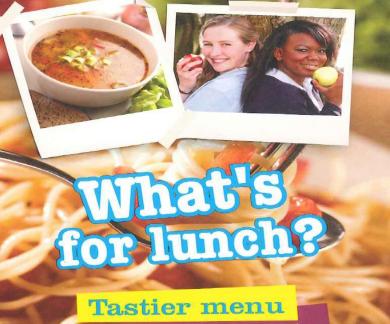
CATERING STAFF

- All our staff are recruited from within the local area.
- This includes the catering staff in your school .The Management and Administration Teams.
- Our Head Office is based in Middlewich, this enables the team to respond quickly to requests.
- The Catering Staff are all qualified caterers. Their qualifications are displayed on the kitchen wall.
- We value all our staff and offer a continuous training programme to everyone.

MARKETING PROMOTIONS



www.cheshireeast.gov.uk/schools



See what you have to look forward to...

Cheshire East

Council

www.cheshireeast.gov.uk/schools

FREE SCHOOL MEALS

Are you one of thousands of people who could be claiming free school meals for your child? To find out simply call **0300 123 5012**

or see the Cheshire East website for details.

MORE INFORMATION

For more information visit the Cheshire East Council website www.cheshireeast.gov.uk and search "school meals".