

## Introduction

Dear Parents/Carers,

# KEEPING SCHOOL MEALS SAFE

As we continue to navigate through this challenging time, we want to reassure you that to choose a school meal when your child returns to school is a safe option.

We have a responsibility to our customers and to our catering staff, their health and their well-being guides our decision making, we are continuously making changes to processes and food offers, we have quickly incorporated additional precautionary measures, procedures, recommendations and resources with the safety and protection of our customers top of mind.

Our kitchen staff make your child's meal with love and caring, and in a safe clean environment.

During the time that the kitchens have been closed they have received additional training in hand washing, infection control Risk assessments and have been updated and Personal Protective Equipment supplied to ensure their safety and the safety of other.

We continue to use British produce and local suppliers wherever possible and all food is traceable to source to ensure a safe supply chain.

Due to the new regulations on social distancing within schools it will mean we have to provide a more restricted menu temporarily, although the dates on the menu show up to the February half term this will be reviewed after the October half term break depending on changes to social distancing. You will be informed of any changes.

Please do use the school meal service to ensure its survival for future generations.

If your child has any allergies please do contact me on [gill@tcsinfo.co.uk](mailto:gill@tcsinfo.co.uk), so that we can ensure that their school meal with Total Catering Solutions (SE) Ltd is completely safe.

## Stay safe

Yours sincerely



Contract Manager



# KEEPING SCHOOL MEALS SAFE

Everything possible has been put in place to ensure your child has a safe school meal that is also tasty and nutritious

We have the food for life Bronze accreditation and will continue to follow the ethos of it during this challenging time wherever possible.

## How we are keeping school meals safe?

To achieve complete confidence in the service the caterer must ensure the following:

- All working staff have been given additional training
- We only purchase from safe ethical suppliers
- Social distancing is recognized wherever possible
- PPE has been supplied to all opening kitchens
- Temporary menu reflects reduced offer to allow maximum social distancing
- Risk Assessment completed for all opening kitchens
- Regular sanitizing and hand washing is in operation.

We will carefully sanitise plates and cutlery after each use or use disposables.

- Kitchen staff must be healthy and free of corona virus symptoms prior to commencing return to work

As a parent you can rest assured that not only are your child's school lunches tasty and good value, they also meet the highest standards of safety and care.

If your child has any food allergies please do contact us to ensure we cater for them safely

## Allergens

This menu shows the allergens contained in each dish, as listed below. These will be a guideline only and if your child has any severe allergies then we will talk to you individually to assess your child's needs – please contact [gill@tcsinfo.co.uk](mailto:gill@tcsinfo.co.uk)

C Celery	L Lupin	S Soya
G Cereals containing Gluten	D Dairy	Y Sulphur Dioxide
R Crustaceans	O Mollusc	* May contain traces of
E Eggs	M Mustard	
F Fish	N Nuts	
	P Peanuts	
	A Sesame Seeds	

We do not use any nuts in our recipes but some products are produced in a factory where nuts may be processed.

North School

# Announcing our AUTUMN WINTER MENU 2020/21



A fresh approach to Education Catering

[www.tcseducationcatering.com](http://www.tcseducationcatering.com)

# AUTUMN/WINTER MENU 2020/21

WEEK ONE 2020 W/C - 2nd Sept, 21st Sept, 12th Oct, 2nd Nov,  
23rd Nov, 14th Dec. 2021 W/C - 4th Jan, 25th Jan.

WEEK TWO 2020 W/C - 7th Sept, 28th Sept, 19th Oct, 9th Nov,  
30th Nov. 2021 W/C - 11th Jan, 1st Feb.

WEEK THREE 2020 W/C - 14th Sept, 5th Oct, 16th Nov, 7th Dec,  
2021 W/C - 18th Jan, 8th Feb.

## MONDAY

Butchers 100% Beefburger (G1,M,Y)  
in a Wholemeal Bap (G1,A\*)  
Vegetarian Burger in a Wholemeal Bap (G1,A\*,D,E)  
Filled Jacket Potato  
Oven Baked Potato Wedges  
Baked Beans, Coleslaw (E,M)  
Chocolate Crispie Cake (D,G1)

## TUESDAY

BBQ Chicken (G1,M,F)  
Roasted Vegetable Wrap (G1,D)  
Filled Jacket Potato  
Mixed Grain Rice  
Cauliflower, Sweetcorn  
Apple Crumble (G1) with Custard (D)

## WEDNESDAY

Roast Turkey with Yorkshire Pudding (E,D,G1)  
& Gravy (D\*,E\*,S\*,M\*,C\*)  
Cheese, Leek & Potato Pie (D)  
Filled Jacket Potato  
Roast or Boiled Potatoes  
Carrots, Cabbage  
Jelly with Fruit Salad

## THURSDAY

Bolognese Pasta Bake (G1,D)  
Veggie Bolognese pasta (G1)  
Filled Jacket Potato  
Garlic Bread (G1,D\*,S\*)  
Sweetcorn, Broccoli  
Fruit Cupcake (G,1D,E)

## FRIDAY

Fish Fingers (F,G1)  
Salmon Nibbles (F,G1)  
Red Onion & Sweet Potato Tart (G1,D)  
Filled Jacket Potato  
Chipped potatoes or 1/2 Jacket Potato  
Baked Beans, Peas  
Cooks Choice Cookie (G1)  
Fruit Juice



## MONDAY

Butchers Sausages (G1,C,Y)  
Vegetarian Sausages (G1,S,Y)  
Filled Jacket Potato  
Mashed Potatoes  
Peas, Carrots  
Lemon Sponge (G1,D,E) with Custard (D)

## TUESDAY

Homemade Pizza Selection (G1,D,S,E\*)  
Filled Jacket Potato  
Potato Salad (E,M), Wholegrain Pasta Salad (G1)  
Sweetcorn, Coleslaw (E,M)  
Jelly & Ice Cream (D)

## WEDNESDAY

Roast Chicken with Gravy (D\*,E\*,S\*,M\*,C\*)  
Tomato Pasta Bake (G1,D)  
Filled Jacket Potato  
Roast or Boiled Potatoes  
Carrots, Cabbage  
Rice Pudding (D) with Peaches  
Shortbread Biscuit (G1)

## THURSDAY

Mild Chicken Curry  
Veggie Sausage & Bean Casserole (G1)  
Filled Jacket Potato  
Mixed Grain Rice, Naan Bread (G,D)  
Green Beans, Cauliflower  
Apple & Blackberry Shortcake (G1)

## FRIDAY

Breaded Fish Fillet (F,G1,O\*,M)  
Cheese & Broccoli Quiche (G1,E,D)  
Filled Jacket Potato  
Chipped Potatoes or 1/2 Jacket Potato  
Peas, Baked Beans  
Fruity Flapjack (G1)  
Fruit Juice



## MONDAY

Macaroni Cheese (D,G1,M)  
Pasta with Tomato Sauce (G1)  
Filled Jacket Potato  
Wholegrain Bread (G1,D\*,S,E\*)  
Peas, Carrots  
Apple & Peach Crumble (G1) with Custard (D)

## TUESDAY

Homemade Minced Beef Pie (G1,C,Y,D\*,E\*,S\*,M\*,C\*)  
Spanish Omelette (E,D)  
Filled Jacket Potato  
Mashed Potatoes  
Broccoli, Sweetcorn  
Ice Cream (D) with Fruit

## WEDNESDAY

Roast Beef with Yorkshire Pudding (E,D,G1)  
& Gravy (D\*,E\*,S\*,M\*,C\*)  
Vegetarian Sausage Toad in the Hole (G1,E,D)  
Filled Jacket Potato  
Roast Potatoes  
Cauliflower, Carrots & Swede  
Jelly with Topping (D)

## THURSDAY

Chicken Breast Bites (G1,E)  
Veggie Nuggets (G1)  
Filled Jacket Potato  
Oven Baked Crispy Potatoes  
Sweetcorn, Homemade Coleslaw  
Chocolate & Pear Sponge (G1,E)  
with Chocolate Sauce (D)

## FRIDAY

Fish Fingers (F,G1)  
Vegetable Crown Pasty (G1,D)  
Filled Jacket Potato  
Chipped Potatoes or 1/2 Jacket Potato  
Baked Beans, Peas  
Oat Cookie (G1)  
Fruit Juice



Available Daily – Low Fat Milk, Homemade Bread, Fruit Pots, Yoghurts, Chilled Water.  
Menus subject to change. No genetically modified ingredients knowingly used.