

## School Meals Newsletter

### April 2018

#### Winter Menu 2017/18

The winter menu is now in its final cycle before the summer menu begins after May Day. It has been a great success but we are all, I think, tired of the weather and winter in general and ready for the change. Looking forward to lighter choices, picnicking outside and fresh ideas!

#### Summer Menu 2018

I am well on my way collating feedback and planning our next menu. Some great ideas and returning favourites are keeping me busy. I will be meeting with the Food Council to discuss the menus in detail and asking them to pass on the many delights in store. New menus will be circulated shortly.

#### Tuck Shop

Tuck is as popular as ever. Hot chocolate has been ceased for now and I am planning affordable fresh smoothies when the weather improves.

#### Parent Lunches

Parent lunch invitations will be circulated next term – look out for yours!

#### Fairtrade Fortnight

Fairtrade Fortnight was fun. Children sampled products and had the opportunity to enter a competition answering questions regarding Fairtrade. I must say we have a very clever bunch of children in our school. All those who entered correctly answered the questions, including listing many Fairtrade products. I had to draw the winners from a hat. Well done everyone!

#### Environmental Health

A surprise visit from EH took place in January. The inspection looked at food safety and hygiene. A few minor requirements have been introduced in accordance with their findings. All in all, it was a good visit and we have proudly maintained the top rating of 5 for food hygiene. As with their last inspection in January 2016 this is a real achievement as the kitchen grows older. My team works hard to continue high standards of cleanliness and maintenance of equipment in the kitchen. So well done to the Catering Team!

#### Did you know?..... Feature.....

Once thought as a luxury food, salmon is now one of the most popular fish species in Europe, North America and Japan. Salmon aquaculture is one of the fastest growing food production systems – farmed salmon accounts for 70% of the market.

It is a priority commodity for the World Wildlife Fund because it has the potential to feed more people with fewer resources than other protein sources and with less environmental impact.

Salmon is incredibly versatile and can be eaten raw or cooked – think sushi, smoked, gravadlax, grilled, poached, pan-fired to name just a few.

Salmon always features on our menus particularly during the summer when children enjoy smoked salmon with cream cheese sandwiches on picnic days – yum yum!

Thank you for your continued support. Please contact me on 01943 817515 if you have any queries/concerns.

**Julie McCluskey**  
Catering Manager