

Parkfield Primary School

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PARKFIELD SCHOOL
felicitas per ardua



9th July 2021

Dear Parent/Carer,

Our catering contract with BAM UK Ltd is ending in August. At the start of the year we invited new tenders and have used the opportunity to explore how we can ensure the meals we offer to the children are fun, tasty and healthy.

After careful consideration, we are very excited to announce we have entered into a new contract with Cleverchefs. We are delighted to tell you that from September all our school meals will be prepared and cooked from fresh, in our new dedicated pod kitchen, on site here at Parkfield, every school day.

The company's approach is simple; Cleverchefs will source the very best British ingredients and our very own Cleverchefs chef, based here in the school, who will cook our school dinners each day. When evaluating the tenders, we were particularly excited to see the following promises from Cleverchefs:

- All meat used will always be from British farms
- All vegetables will be served from fresh (except peas)
- Free-range eggs will only be used
- Sustainable fish suppliers will always be used
- All milk used will be from red tractor accredited farms
- All bread will be made fresh by the chef on site or come from a locally sourced baker

You can find out more about the company on their website <https://www.cleverchefs.co.uk/> The company was founded in 2015 by Nick Collins, who you may have seen on Masterchef the Professionals.

The Cleverchefs team will work with us to ensure that the meals will give our children that real "wow" factor in presentation and taste, and as well as following the School Food Plan the meals will comply with the Food for Life Bronze standard. **The menu from September is available for you to order on School Money now.** Please take a moment before ordering to click [here](#) to have a look at the menus on our website, as unfortunately the description of each dish is limited by the word count on School Money.

SUMMER ACTIVITY CAMP – Monday 26th July to Friday 13th August

If your child is attending the summer activity camp – Cleverchefs have agreed to come into school and launch their new autumn menu, serving a different dish to the children each day over the 15 days.

All summer activity camp bookings include a hot lunch, so please go on to School Money now to book your child's choices from the Cleverchefs menu. There is no charge.

Orders need to be placed by Wednesday 14th July.

We are sorry for the short notice, but please note that we cannot guarantee any late orders received after the closing date, and you may be asked to supply a packed lunch for your child.

On the school website you will find a full description of the meals, and we hope to be able to upload photos of the different dishes soon so you can see exactly what you are ordering for your child to eat.

We take child protection extremely seriously at our school. If you have a concern, you can speak to any of the school's designated and trained Child Protection officers: **Mrs Skynner, Mrs Mitchell or Mr Jones**. Alternatively, you can ring Children Social Care on: **0300 123 2224** or email childrens@somerset.gov.uk

The menu changes each week on a three-week cycle and will be seasonal. I have included the week one menu for your information at the bottom of this letter.

There are a couple of changes that I would like to draw your attention to:

- We have reduced the cost of our key stage 2 paid meals from £2.50 to £2.40 per meal
- As well as a meat and vegetarian option, the third option is a jacket potato which comes with the choice of 3 toppings
- A varied and exciting salad bar will be available every day for the children to choose from
- The hot or cold dessert will be served each day, and the alternative choice will give the children the chance to choose between fresh fruit or yoghurt pots
- Special diets for medical reasons will continued to be catered for, and we will contact the families concerned
- The menus on our website will always list the allergens that are present, so if your child has any allergies you can easily check when you order.

PLACING YOUR ORDERS FOR THE AUTUMN TERM

If you would like to order a hot meal for your child the orders will need to be placed each Monday for the following week.

Hot meals are free for children in reception and years 1 and 2 and for other eligible children.

Ordering for the first half of the autumn term is now open. However, as we have the summer break, the order period for the first 2 weeks of autumn term will close at **9am Monday 19th July.**

I look forward to hearing what the children think of our new meals in September, and I am confident that Cleverchefs will work hard with us to ensure that all children can have a tasty and nutritious meal each day. If your child has not had school meals in the past, I do hope that they might be tempted to try the meals created by our new caterers.

If you have any questions, please do not hesitate to let me or Mrs Scott know.


Yours sincerely




Mr G Jones
Headteacher

KITCHEN

WEEK ONE
Week Commencing: 6.9.21 - 27.9.21 - 18.10.21 - 15.11.21 - 6.12.21.



MORE THAN SCHOOL DINNERS
Our menus are all cooked fresh onsite daily, using the very best produce, British free-range eggs, red tractor approved British meats & sustainable fish. Our goal is to create food memories that last a lifetime.



GOOD FOOD
Real Chefs
Great Vibes
CLEVERCHEFS

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
THE MAIN EVENT	LAMB HOT POT Slow cooked lamb & vegetables in an onion gravy topped with crispy potatoes.	BOLOGNESE Wholemeal penne, British braised mince beef in a fresh basil, tomato & oregano ragu.	ROAST PORK Crispy roast British pork, sage & onion stuffing, crispy baked roasties with apple gravy.	CHICKEN TIKKA Sweet curry sauce, braised rice, mini naan bread.	CRISPY COD LOIN Oven baked (msc) cod fillet, skin on baked fries with tartar sauce.
MEAT FREE	CHEFS QUICHE Homemade roasted vegetable & cheese quiche, potato salad.	MAC 'N' CHEESE Seriously cheesy macaroni cheese bake.	ROAST CAULI STEAK Smashed pea hummus with crispy baked potatoes.	VEGETABLE SAMOSA Curried mayo dip, with a warm Asian slaw.	NOT FISH FINGERS Crushed garden peas, oven baked fries, tartar sauce.
ON THE SIDE	Garden peas, roasted carrots.	Mediterranean veg, chefs wild salad.	Hispi cabbage, baked parsnips, carrots.	Pak choi, warm Asian veg.	Garden peas, (Low Salt) baked beans.
SALAD BAR	← Chefs selection of seasonal salads Low fat dressing & dips. Homemade bread →				
OVEN BAKED POTATOES	Jacket potato, baked beans, tuna & sweetcorn, cheese.	Jacket potato, baked beans, tuna & sweetcorn, cheese.	Jacket potato, baked beans, tuna & sweetcorn, cheese.	Jacket potato, baked beans, tuna & sweetcorn, cheese.	Jacket potato, baked beans, tuna & sweetcorn, cheese.
SCHOOL PUDDINGS	Cranberry flapjack.	Carrot cake.	Rice pudding bar.	Old School chocolate Sponge & custard.	Chocolate & beetroot brownie.
	← Selection of fresh fruit pots & natural yoghurt pots →				