



We will be introducing our Munchin brand to brighten the service counters.

'Munchin' has been developed to engage pupils with our service and promote healthy eating from an early age. This is supported by 'Munch' our friendly school meals dragon and we will be planning educational visits from Munch with each school.

Kirklees Catering Service is the multi award-winning catering supplier to schools across Kirklees.



We are **excited** to be working with Enhance Academy Trust in their schools in Kirklees and Wakefield.

As the leading provider of high quality school meals in the region, Kirklees Catering Service (KCS) are the recipe for great school meals.

We have been continually innovating to ensure that we meet and exceed the government nutritional standards outlined in the School Food Plan.

KCS have been awarded the prestigious Silver 'Catermark' accreditation from the Food for Life organisation which means you can be assured that the food we serve in your child's school is:

**Healthy / Free-Range / Sustainable / Fresh Local / Seasonal / Organic / Traceable**

More than this, we recognise that success is not just about the food on the plate. A number of key ingredients need to blend together to ensure every lunchtime experience is fun, educational, nutritious and stimulating.

The vital ingredient is our relationship with schools, students and parents, ensuring we provide you with a catering service designed to reflect the tastes of today's young people.



*Your students at the heart of all we do*



## Our Primary Menu



Our core menu is a healthy balanced meal compliant with the School Food Standards. There will be three choices each day on a three-week menu cycle. The new menus for September 2022 are currently being developed and will be available for parents at the start of the new academic year. The main meal is supplemented with a self-serve salad bar where the pupils are encouraged to help themselves to a range of salad items and homemade bread.

Hot dessert with custard will be available along with a range of cold desserts and home baking. Fresh fruit is available every day to provide a healthy option for pupils.

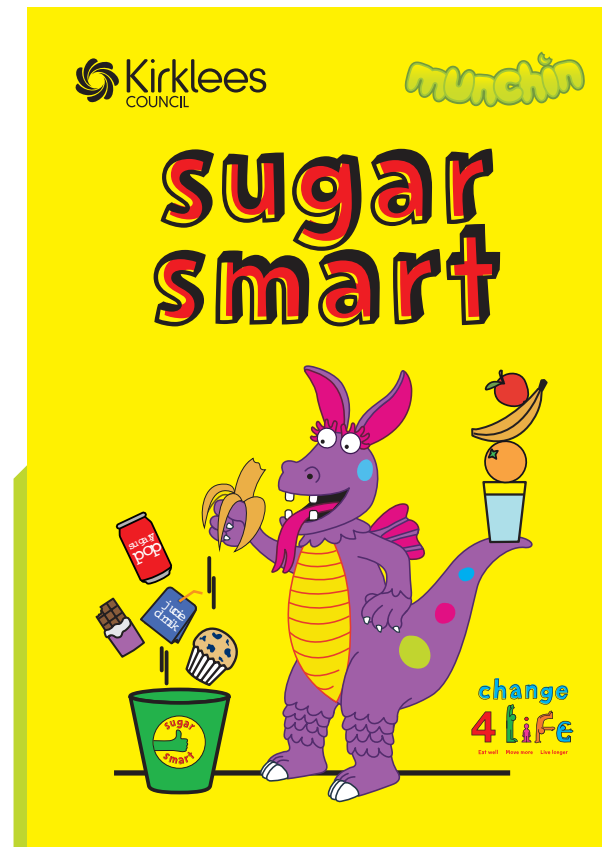


## Sugar Smart



We know we need to watch how much sugar we eat. The highest contributors of added sugar for four to ten year olds are: 30% from drinks (swap to water; lower-fat milks and sugar free drinks), 29% from biscuits, cakes and breakfast cereals and 22% from sweets, chocolate, table sugar and jams.

Kirklees Catering have developed 'Sugar Smart' to introduce children to sugar free alternative desserts along with developing recipes reducing added sugar with other natural sweeteners.



## Theme Days & Promotions



Theme days are held throughout the year to promote the service and encourage pupils to try something different. These are linked to national events or can be linked to the curriculum and school activities.

Parents are the key decision makers therefore we will be inviting parents to a 'lunch on us' to enjoy a meal for themselves.

We will also attend parent events to provide samples and information about the service.

