



Dear Parent/Guardian,

I am delighted to introduce Chartwells, the UK's leading provider of quality catering services to the Education sector. Chartwells have recently been awarded the catering contract for Schools within the Diocese of Norwich Academy Trust.

Our menus have been created after engaging with over 25,000 pupils and parents across the country and include the best quality ingredients sourced directly from growers and producers. This ensures we can maintain a robust supply chain and have complete traceability from the field to the plate.



Our philosophy of Eat, Learn, Live helps us to educate young people about how to lead a happy, safe and healthy lifestyle while contributing to a sustainable world.

EAT - We love delighting young people with tasty, freshly prepared food. Developed by award-winning chefs using great ingredients, we present it with passion and deliver it with care and pride. Nutritionally compliant to school food standards, we give pupils and students the choice and variety that keeps them coming back.

LEARN - We love enhancing the understanding, fun, experience and attainment of young people by sharing the importance of healthy eating from a young age. We support their achievement at school and beyond through the curriculum, interactive nutrition and education, and helping them develop personally.

LIVE - We care for the environment we live in and help to create a sustainable world for future generations – both in what we do and in how we help to educate young people. We support British farmers by buying locally sourced eggs and milk. We're proud too to support Mary's Meals, feeding over 3000 children in Africa every year.

Theme Days

We love making lunchtimes even more memorable with special days the children will remember. The children love our special theme days, they add excitement, turn lunchtimes into real events and they're educational too! So, throughout the academic year, we deliver theme day menus, featuring favourites such as British, American and Italian dishes as well as exciting picnic and barbecue foods in the summer months.



It's all about encouraging children to try different things, experience new tastes and learn a bit about the food and cultures too on their activity-based place mats.

How do we decide what to put on the menu, on which days?

We always reflect the seasons, with lighter dishes in spring and summer and more warming dishes in the autumn and winter months. We also know that traditional roast dinners are preferred midweek, so we tend to serve these on Wednesdays. And, of course, Fridays just wouldn't be the same without -fish and chips. We always have to make sure that each day offers variety and is balanced nutritionally according to the government's food and nutrition standards.



We're All Ears!

We're always aiming to please and through our 'We're All Ears' parent survey, every year we get feedback on how we can improve and make things even better! We also use feedback around where you eat on the high street, what you eat at home and what you'd like to see more of on our menus - we even gave parents the chance to win family tickets to One Direction at London's O2 as a thank you for their time in completing the questionnaire! Also, let's not forget the pupils, who are asked for feedback in many different ways about what they'd like to see more or less of and they even help us to choose the designs of our menus through voting in our surveys and our interactive touch screens.



Beyond the Kitchen

How do you get across the importance of healthy eating and its vital connection with learning and attainment - in an informative, entertaining and engaging way?



We know that helping children make the best choices and learning things now, will be things that they take away into their adult life. And now that learning about cooking and nutrition is a compulsory part of the national curriculum, what's the best way to bring it all to life? Our "Putting Fun Back into Food" team are dedicated to delivering a whole range of fun classroom activities and work with schools to create the programme that's just right for them. Take for example our new Nutrition Smartboard – it's a free online education resource tool to help teachers and teaching assistants with lesson ideas and classroom activities to get across the importance of a balanced diet and an active lifestyle from a young age.

A journey is never about standing still. Chartwells in partnership with your school will ensure that we offer your children a Government compliant, nutritionally balanced and tasty meal every day.

We hope you have enjoyed the read, for further information on our service or should you have any queries, please do not hesitate to contact me.

Helen Baylis
Group Manager DNEAT
Helen.baylis@compass-group.co.uk