



**PLATINUM JUBILEE
CELEBRATION**

Parents Newsletter

Our Catering Teams have been hosting some fantastic Queen's Jubilee celebrations and picnics with a delicious spread of food from our Jubilee themed menu, like these Trooping the Colour cupcakes.

In this issue we also want to tell you about our Cook Off, we ran as part of our cookery course, National School Meals Week and lots more. We also have some job opportunities.

We hope you enjoy the summer holidays!

Nottingham Catering



THE QUEEN'S JUBILEE



Looking fabulous in their crowns the children enjoyed their Queen's Jubilee picnic at Greenfields Community School. They had a choice of freshly made sandwiches, carrot and cucumber sticks and a mango sorbet with strawberry fruit salad.



Hall of Fame Winners

We are delighted to have some Hall of Fame winners for Eat Them to Defeat Them. Winning Chef Supervisors at Southglade and joint winners at Portway and Springfield received a cheque for £100 and photos of some of their displays are on Veg Power's website. See the photos from Southglade and Springfield Primary at: <https://eatthemtodefeatthem.com/en/galleries>

Job Opportunities

We regularly have catering opportunities available at <https://jobs.emss.org.uk/>

Upcoming Theme Days

We love British food! Did you know that most of our food comes from British farms? We are looking forward to celebrating British Food Fortnight from 17th Sept to 22nd Oct.

National School Meals Week



The focus for 2022's National School Meals Week will be on green issues, with the week on at the same time as COP27. We are working to reduce the environmental impact of our school catering and will be celebrating and showcasing this, we will also have some VIP guests.

COOKERY COURSE: IT'S A COOK OFF!

Children at Welbeck Primary School have been taking part in a four-week cookery course with an exciting cook off for the final cookery course session. With a Chef on hand and a big bag full of fresh vegetables, the children were asked to create a meal.

What to make? Groups talked together to decide what to create with their ingredients. One group went for veg chow mein with noodles, another veg couscous and the third wanted to create a puréed down vegetable and tomato sauce to go with spaghetti.



All the children got engaged in using their knife skills and using safe cutting techniques they have learnt about on the course. Then they created a blend of flavours with the spices. With all the cutting done the children moved the giant school pans into the kitchen to cook their veg while the noodles, spaghetti and pasta were cooking in the steamer. The children got to ask some questions about the school food – like how many meals Ella and the Catering Team make a day.

Back to the dining room children plated up their food for the judges. Such a tough decision! It was very close but the spaghetti and vegetable sauce won for its delicious flavours.

Feedback Surveys

Many thanks to all the pupils and parents who completed our feedback surveys. Your feedback is very important to us and helps us to improve our catering service. We are working through the feedback with each individual school.

Many parents said they are interested in finding out more about online ordering and payment systems. These systems certainly give you more information and control over your child's school meal, with robust

safeguards for children with special dietary or allergen requirements. We are looking at different software systems that could enable us to make improvements to our processes.

We had some fantastic feedback:

“The school meal improved my eating habit.”

“The dinner ladies work hard, are really kind and I like the food.”

“Just it's really good food,

“Thank you for making delicious food!”

WORKING WITH FARESHARE

We have joined forces with food redistribution charity FareShare Midlands to help produce meals for local people in need from food that would otherwise be thrown away.

The innovative new project funded by Sainsbury's will use the commercial kitchen at Loxley House, the council's HQ, to produce meals that will be delivered directly to local charitable and not-for-profit organisations who are tackling hunger, poverty and the escalating effects of the cost of living crisis.



In full production, the kitchen team will prepare, process and cook 5,460kg of surplus foods to provide 13,000 meals per month. Two chefs and a team of volunteers will use their culinary creativity to devise healthy meals with the ingredients that come in. FareShare Midlands will distribute the meals to multiple Nottingham community groups, including social eating spaces, community groceries and homeless shelters. The charity is liaising with existing members and other local charitable organisations to establish which ones will be able to use these meals to feed people in need. Read more at : <<https://www.mynottinghamnews.co.uk/>>

JOB OPPORTUNITIES WITH EAT CULTURE

We are recruiting for various roles in school kitchens. If you or some one you know would like to work for us, please visit this page and search for catering/chef/kitchen:

<https://jobs.emss.org.uk/>



Space Day- 19th May 2022

Our Catering Teams made all sorts of fabulous displays for Space Day. The fruit solar system was glowing at Forest Town Primary School!

Free School Meals

Did you know that children can continue having free school meals in year 3 and beyond if you are in receipt of certain benefits?

A cooked school meal is a great way to give children all the energy they need to power through the school day. A nutritional school meal helps children concentrate in class as well as supporting their health and well-being.

All schools offer a vegetarian option every day and we provide Halal in some schools where requested.

Our catering teams make sure there is something for everyone and children have unlimited salad, bread, fresh fruit and water at each sitting.

School meals are free for all children if they are in:

- reception class
- year 1
- year 2

And if you are in receipt of certain benefits your child can continue to have free school meals when they move into Key Stage 2.

It's easy to apply for Free School Meals.

Apply here:

<https://www.gov.uk/apply-free-school-meals>

