

Special Diets

City Catering has a dedicated fully qualified Healthy Eating Facilitator who meets with the parents of pupils who require a special diet due to medical conditions.

A bespoke menu is developed to accommodate the diet. Wherever possible the pupil will be provided with a meal similar to their peers.

Our menus can also be adapted to support ethical and cultural dietary requirements eg. vegetarian, vegan and Halal.

Taster Sessions and Live Cooking Demonstrations

Opportunity to engage with all service stake-holders is key to delivering a successful service. Organised 'taster' sessions for both parents and pupils is a great way to do this, sampling both traditional and new dishes from our menus. Encouraging pupils to try foods they might not always choose helps with confidence to widen their taste and food experience.

Cooking demonstrations for pupils and parents allow the audience to watch a dish being produced from preparation of ingredients through the cooking stage to finished product. The dish can then be tasted with recipe cards available to take home and recreate.



Food & Nutrition Talks

High school talks consist of show and tell sessions and activities. Students are encouraged to read and understand food labels. Popular food and drink items can be shown alongside a physical display of what they contain for example fat and sugar. This can help students have a better understanding of what they are consuming, and contribute towards better lifestyle choices.



Theme Menus

Throughout the year we offer schools a range of celebratory menus to add interest and variety to the lunchtime experience.

In addition, and at no extra cost to our customers, we welcome the opportunity to create and provide bespoke theme days tailored to support curriculum classroom learning or simply as something different for pupils.



City Catering is the main provider of school meals in the Stoke-on-Trent area. We are delighted to offer our tasty and nutritious school meal service to schools, academies and colleges.

We believe that all children having the opportunity to eat well is essential for a healthy society. We provide quality, value for money meals, which meet statutory food standards. Our menus are designed to give a variety of flavour, colour, texture and appearance and support the issues of good nutrition taught through the curriculum.

Key Points:

Our menu is compliant with School Food Legislation.

All food products are analysed before they are added to our menu. Only approved products are used in our dishes.

Wherever possible fresh produce is delivered to sites daily including fruit, vegetables, meat and locally baked bread.

We are happy to cater for pupils with special dietary requirements.

Our staff are highly valued, we ensure they are all fully qualified and provide additional in-house training. They are also all DBS cleared.

We serve our meals on Staffordshire manufactured plates and bowls.

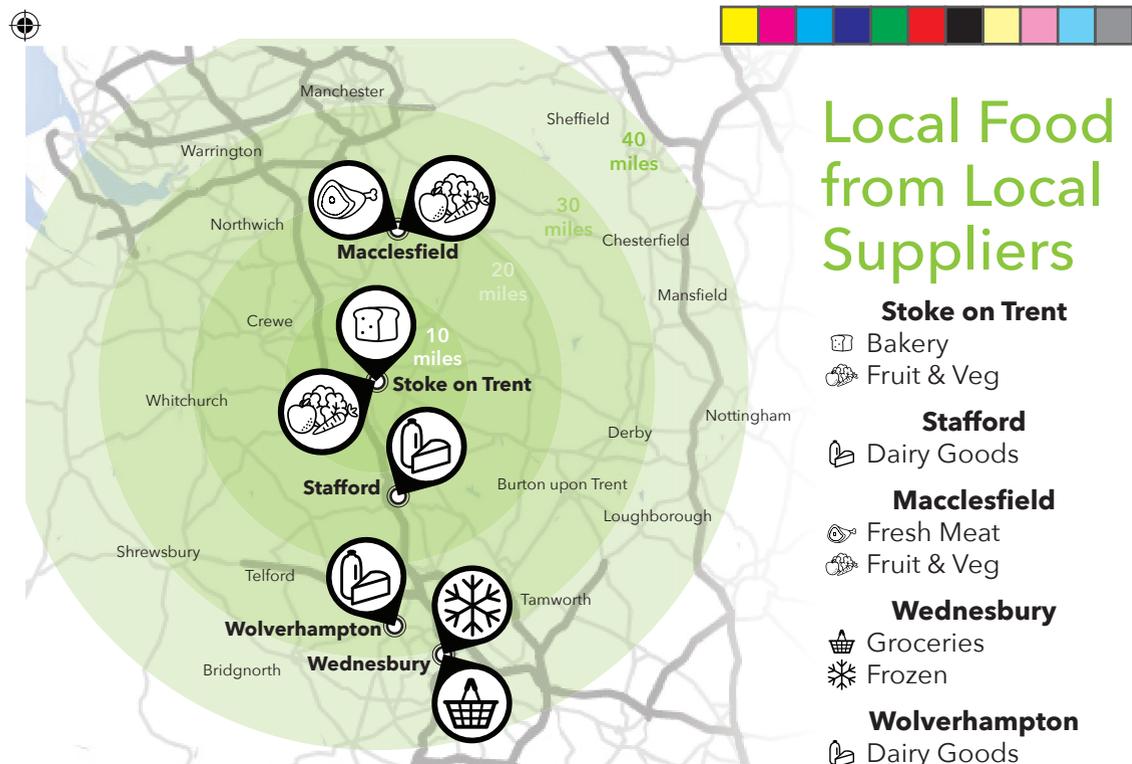
The health and wellbeing of pupils is and always will be our main focus.

City Catering holds:

- Food for Life Silver Award
- Eating Well to be Well Award
- European Kite mark for Manufacturing

Benefits to schools and other settings

- Not for profit organisation
- Open and transparent
- Dedicated professional team
- Years of experience in the Education Sector



Local Food from Local Suppliers

Stoke on Trent

- Bakery
- Fruit & Veg

Stafford

- Dairy Goods

Macclesfield

- Fresh Meat
- Fruit & Veg

Wednesbury

- Groceries
- Frozen

Wolverhampton

- Dairy Goods

Quality food using quality ingredients

Food specifications for every ingredient used are checked by our Healthier Eating Facilitator to ensure our standards are met and for their suitability for special diets. All our recipes are tried and tested before they reach the plate.

We have an additive free policy which is specific to Stoke City Council and City Catering. This avoids synthetic colours, preservatives and anti-oxidants used by food manufacturers known to cause behavioural problems with children.

We source environmentally sustainable and ethically sourced foods which is endorsed by our Food for Life Silver Award.

There is no Monosodium Glutamate in our ingredients. No Genetically Modified food on our menus.

All our disposables are biodegradable.

All food procured is as locally produced as possible therefore supporting the local economy.

We make the most of seasonality. Our fruit and vegetable suppliers work with local growers and we have regular 'blogs' on best prices and availability.

Our bread is delivered daily from a local bakery who work to our own 'low salt' recipe.

Food for Life Award



City Catering has achieved Food for Life Silver Catering Mark, this means greater emphasis is put on sourcing environmentally sustainable and ethically sourced foods:

- 75% of dishes are homemade
- The meat we use is farm assured ensuring animal welfare, food safety, UK origin and low food miles
- We only use free range eggs
- We serve fish that is Marine Stewardship Council (MSC) certified
- Support the 5 a day campaign and use local growers where possible
- A percentage of meat purchased is organic
- Healthier eating for our customers