

# **WELCOME TO NOURISH**



Nourish has been chosen by your school to provide the student meal service. We can't wait to welcome your child for their school lunches.

### TO NEED, TO NURTURE, TO NOURISH

Nourish is a friendly family-led school caterer with bags of initiative and a love of good food.

We believe every child needs a satisfying meal at lunchtime, fuelling them for the afternoon ahead. Nurturing the importance of a healthy and balanced diet, we provide a nutritious meal every day to nourish from within.

Nourish menus have been prepared in compliance with the government's School Food Standards

NOURISH NOURISH



# **NOURISH MENUS**

#### **FOOD FIRST**

We believe the use of good quality ingredients in homemade cooking is the real recipe for success. Our Nourish team work with the chefs in the kitchen and children in the classroom to develop new meal ideas that everyone will enjoy.

#### FRESHLY PREPARED

Each day, we offer a nutritious hot meal as well as a vegetarian alternative.

We also provide a jacket potato option alongside a wide variety of salads and homemade bread. Our desserts are super scrummy! From the infamous Mr Nourish biscuit to our yoghurts and fruit pots, there is something for everyone.

#### A WELL BALANCED DIET

We are conscious of rising obesity levels in children and promote the importance of a balanced diet to one's overall health. Our wholesome lunchtime meals guarantee the nutrients and vitamins a child needs, with a variety of carbohydrate, protein and fibre. Our menu is fully compliant with School Food Standards and we take pride in providing nutritious but tasty food.

#### **HEALTHY CHOICES**

All menus are well balanced with protein, carbohydrate, vegetables and salad followed by a choice of homemade desserts.

#### **FOOD FOR LIFE**

Nourish Contract Catering are delighted to have the Silver Food for Life Catering Mark for our Primary School menus. This recognises our commitment to using fresh, high quality and traceable ingredients, the majority of which, are sourced from the UK. Much of our fresh fruit and vegetables are sourced from Kent andits surrounding counties and are chosen at their seasonal best. Our meat is all UK Farm Assured. Our fish is MSC certified to prove its sustainability. We believe in the importance of knowing the provenance of our food to provide the best quality for our children for today and to sustain those ingredients for their future.







## **ALLERGENS AND DIETARY NEEDS**



Nourish take allergens and special diets extremely seriously. We have a robust food safety procedure in place and our staff regularly attend allergen and food safety training.

We can cater for intolerances, allergies, and alternative choice due to religious beliefs and dietary requirements.

We advise parents to talk to us so that we we can work together to provide safe and nutritious food for all children, no matter the need.



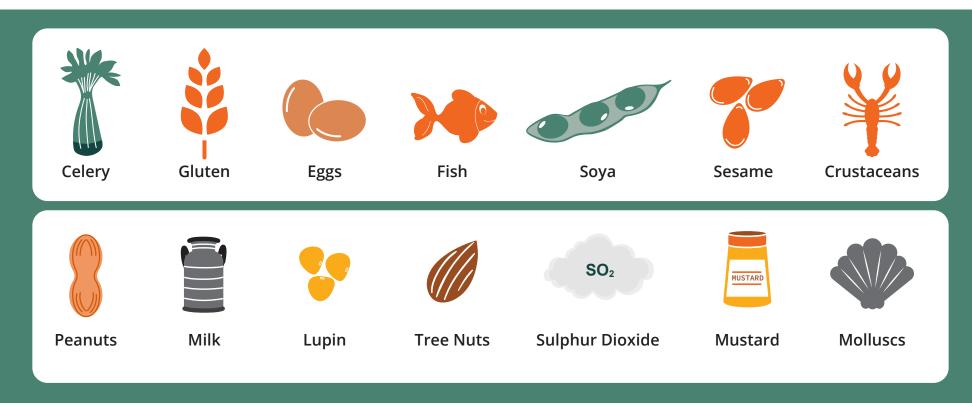




## **ALLERGENS**

#### SPECIAL DIETS AND FOOD ALLERGENS

Don't think that your child can't enjoy our great food if they have a special diet - this is an important part of our catering service. We can provide food if they have an intolerance, an allergy, or require an alternative choice due to religious beliefs. Nourish already caters for lots of children with allergies, we have robust food safety procedures and our staff has regular allergen and food safety training. It is still important that parents talk to us so we can work together and continue to provide meals that are safe for their child to eat.





### HELPING TO PROTECT OUR PLANET

Operating responsibily is one of our core values - we recognise that our activities can affect the environment and so we do what we can to minimise our impact.

This includes phasing out single use plastics, using environmentally friendly disposables and cleaning products, offering non meat proteins and seasonal fruit and vegetables.



#### **PLASTIC AWARE**

No single use plastics, plastic straws, cups or cutlery



#### REDUCING CO2 IMPACT

10% reduction in the last 12-months from supplier route and vehicle changes



#### **REDUCING FOOD MILES**

175,000 annual food mile reduction by optimising delivery schedules



#### 90% RECYLCLED

Over 90% of the disposable items we use to be biodegradable or recyclable.



#### **REUSE OF COOKING OIL**

Arrange for cooking oil to be turned into biofuels for our delivery vehicles.



#### **REUSABLE PACKAGING**

Packed lunches use reusable wrappings and lunch boxes



### **GROW WITH US**

We supply children with seeds to grow herbs and vegetables



#### **FOOD COMPOSTING**

Schools can elect to compost food waste where possible



#### **CLEANING PRODUCTS**

Use biodegradable cleaning products via Delphis Eco



#### RECYCLING

Work with schools to organise recycling bins







### **GET IN TOUCH**

E: office@nourishcontractcatering.co.uk www.nourishcontractcatering.co.uk