



1st July 2020

Dear Students/Parents/ Guardians

A warm welcome to you all, in advance of the new term in September. To all that continue to use us during the Summer term, stopped due to the school closures and new September starters. It has been a very strange year for us all! We've had lots of changes in the preparation of school lunches, with social distancing, new risk assessments have been drawn up, kitchen layouts changed, Covid 19 staff training and changes in the delivery of school lunches. Everything is different and as everyone is saying its 'the new normal'!

Here at Chartwells, we thought it would be a good idea to remind you all our service to you and welcome new students in preparation for the start of term.

Chartwells is the leading provider of contract catering and support services to the education sector in the UK.

Our team prides themselves on innovation and commitment to finding imaginative new ways to increase meal uptake and enhance student experience, making school food tasty and appealing.

There's also a great deal of importance placed on the vital role we play in educating young people on good nutrition and healthy lifestyles and additional education programmes.

From brand new reception children to those on the cusp of adulthood, Chartwells is focused on sharing in each child's educational journey. We currently work with over 2,300 education units including primary schools, secondary schools, academy schools, independent schools, colleges and universities and produce and deliver approximately 975,000 meals each week, 38 million meals annually

Menu

At the heart of our offer is freshly prepared, great-tasting and attractively presented food that's fully nutritionally analysed by our expert in-house team. We put the highest possible emphasis on healthy, balanced, nutritionally compliant school meals that provide excellent value for money.

Our food offer works by combining dining concepts that are vibrant and diverse in terms of our menu offer. Our Global Adventures food offer includes dishes from all over the world, including: the Caribbean; Japan; Mexico and China. We do, however, understand that it is important to maintain traditional British dishes on the menus that pupils have grown up with, such as fish and chips or a roast dinner.

The rest of our menu is focussed around providing the pupils with access to healthy, nutritious meals that they can eat quickly and on the go.





We're proud of our **support for local and British suppliers** – sourcing the best possible quality ingredients and produce from well respected, stringently selected and continually audited farmers and growers. At the same time, we use our economies of scale to make sure of value for money, highly competitive pricing and low food miles through an industry-leading distribution network.

We are currently serving student from the 'Back to School Menu'. These menus have been endorsed by our Regional Chefs and have been optimised to enable us to manage the products and volumes carefully with Supply Chain whilst allowing for any potential restrictions still in place come September. The offer is based around the New Food Union Menu which was released in March. After the October half term, we hope to be up and running with a brand-new Food Union – Autumn Winter Menu, packed with great dishes from around the world. You will find the Chartwells menu and Tariff on the school's website.

Chartwells are extremely excited to welcome you all back in September and we look forward to show casing our food offer. Please look out for our three weekly menu cycle that will be displayed throughout the school and upcoming events/ theme days.

David Findlay
TSAT Account Director

