

Hello!

From next half term we will be welcoming **Cleverchefs**, our new school caterer.

Cleverchefs was founded in 2015 by Nick Collins, whom you may have seen on Masterchef - The Professionals a few years ago. **Cleverchefs** encourage everyone to participate in, and enjoy, their healthy eating ethos. They promise to use the freshest local ingredients, cooked and served by dedicated professionals, whilst doing their best to be sustainable in every area.

Their aim is to bring a new lease of life to school lunchtimes, and provide dishes that your children will love and talk about when they go home. One of the reasons that we have chosen to work with **Cleverchefs** is their commitment to providing food that will appeal to your children. Their team will focus on ensuring that the food your children receive every day is satisfying and nutritionally balanced.

All of the lunches served by **Cleverchefs** will provide your children with good sources of protein and starch, accompanied by lots of vegetables, salad & fruit.

Our school kitchen will be staffed with real chefs, so if your child has a food allergy or intolerance, **Cleverchefs'** well-trained team will ensure that they are provided with meals that are safe and that meet their dietary needs.

Cleverchefs promise that:

- ✓ Their meat is always from British farms
- ✓ They only use free-range eggs in their dishes
- ✓ They will always use sustainable fish suppliers
- ✓ All milk used will be from red tractor accredited farms
- ✓ All bread will come from locally sourced bakers or made fresh by their chefs on site
- ✓ All vegetables served will be fresh

We look forward to sharing more information with you very soon. Please feel free to let us know if you have any questions about this exciting new initiative!

"Children who eat healthy, free school meals have lower obesity rates, better academic performance and behaviour and improved lifetime productivity." - The Food Foundation

Find out more at: www.cleverchefs.co.uk

