## 

Wellspring Catering Newsletter | Winter Term





## Welcome to We Bake A Difference – our new termly newsletter talking about food and good news stories from across our academies.

At Wellspring Academy Trust, we are working to transition the catering arrangements across all our academies to an 'in house' offer. We are currently developing healthy, nutritious, and tasty menus and planning engagement activities 'beyond the kitchen' to embrace the whole dining experience.

#### **Our Catering Vision**



Delicious, nutritional and healthy meals



Creative and Innovative



Pupils at the heart of the service



High quality food standards



Exceptional dining experience

# Wellspring Catering Promotional Calendar

Thoroughout the year our catering teams will be encouraging meal uptake with a number of themed events.

All pupils can enjoy a themed menu, your child does not have to eat school meals every day to participate in these one off events.



#### **Investment**

Wellspring have invested in both people and the infrastructure to ensure the success of our catering offer.

#### Over £100k invested.

Wellspring have employed a team of skilled individuals to mobilise and deliver the service.

**Development Chef** – craft skills and quality **Compliance Manager** – legislative and best practice **Two Regional Managers** – to support the day to day operations

Head of Service with strategic responsibility

Investment in infrastructure, dishwashers, ovens, light equipment, and IT.

#### **Sustainability**

Wellspring are committed to creating a sustainable food offer.

#### Providing a sustainable food offer.

Our development chef looks at seasonal produce when designing menus and works with Academies to drive down food waste.



#### Sustainability

Wellspring are committed to creating a sustainable food offer.

#### Working with Local Suppliers.

Reducing food miles by sourcing our fresh meat, dairy, fruit, and vegetables from a regional supply chain. Using seasonal produce when designing menus and encouraging ways of working that reduce food waste.

Sourcing products that meet industry recognised standards and where possible suppliers from regions where our academies are located.

Wellspring is committed to reviewing our supply chain ongoing to provide the best value for money to our academies, pupils, and parents/careers.

#### **Our Accreditations**

As part of our Corporate Responsibility commitments we are proud that all our meat is Red Tractor and Fish MSC certified, and that all our eggs are free range.







### Free School Meals – delicious, tasty, healthy, nutritious... and FREE!

You could save over £400 per year...

- Our menus meet the government school food guidelines
- Our menus contain at least one portion of fruit and one portion of vegetables
- All our foods meet allergen guidelines
- We offer a tasty hot meal selection with salad and fresh bread options
- We make food fun, encouraging children to try something new

Register online for FREE school meals at www.gov.uk/apply-free-school-meals

