

Stiritup

Education
Brochure

BACK TO SCHOOL

OPERATING IN A COVID-19 WORLD



Supporting lunchtime menus however you are returning...



At Premier Foodservice we're aware that you will face some new challenges as you address a phased return to school. You may well be asked to cater for fluctuating numbers, and to do so with a shortage of staff, and there will be all the other challenges of an uncertain environment.

To help, we've created two helpful guides for your kitchen.

Return to School Menu Ideas



Available to download from our website



www.premierfoodservice.co.uk

@PremierFoods_FS PremierFoods_FS @PremierFoodsFoodservice

A NEW YEAR, A NEW NORMAL



As pupils return to school this term, there are more challenges to face than ever before. The government plans for all children, in all year groups to return to school full time in the Autumn due to the declining prevalence of coronavirus (COVID-19). With mandatory attendance from the start of the new academic year but without clear guidelines for schools on how food provision operations should run, catering teams will be feeling the pressure.

It's always a challenge to feed children nutritious and tasty meals that they will actually eat while adhering to the School Food Standards, working to tight budget constraints and retaining good staff in the kitchen. However, the additional complexities of implementing social distancing measures and the concerns of anxious parents and children can leave school caterers feeling overwhelmed.

We have listened to school caterers across the UK and Ireland, learning from their experiences earlier in the year and combining the findings with expert advice from the government sector associations and consulting groups to bring you this reopening guide. From the advice focused around reopening your kitchen to the inspiration for designing menus to meet nutritional standards as well as new dining formats, we hope this guide helps to ease your way back into operation.

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PRE-OPENING



THE CATERER'S CHECKLIST

PREPARATION

Schools are legally required to revisit and update their risk assessments, considering a comprehensive list of measures required to enable a full capacity operation. The catering element will be a vital part of this process to ensure new practises and standards are adopted.

Government advice states that it is very unlikely for COVID-19 to transmit through food or food packaging, however as one of the main hubs of activity in a school, the kitchen and dining areas will be required to adopt strict additional hygiene practices. This starts with ensuring all staff and pupils wash their hands frequently with soap and water for at least 20 seconds.

WRITTEN PROCEDURES AND PHYSICAL REMINDERS ARE ESSENTIAL AS IT MAY BE THAT YOU NEED TO UTILISE NEW OR TEMPORARY KITCHEN STAFF AT SOME POINT WHO WILL NOT BE FAMILIAR WITH THE SCHOOL OR ITS PROCESSES.

The Food Standard Agency's guidance on good hygiene practices in food preparation will continue to apply to schools, but adopting some of these additional procedures will help to maintain a safe environment:

- Ensure there is hand sanitiser available on entry to the kitchen, dining hall and other areas you may be utilising such as classrooms and assembly halls with a system for checking and replenishing it regularly
- Limit unnecessary visits to or from the kitchen
- Agree upon and supply appropriate PPE for the kitchen and dining areas including the provision of additional uniforms and wash bags, face masks, gloves and disposable aprons
- Introduce a procedure for changing into and out of PPE equipment to ensure all staff work to the same high safety standards including providing lockers for all personal items and space for a changing area
- Sanitise all external packaging upon delivery
- Introduce a cleaning schedule to make sure all surfaces and equipment are cleaned regularly. Clearly define what needs to be cleaned or disinfected, when/ how it should be done and who is responsible for it
- Assess the ventilation of your kitchen, investigate whether fly screens can be fitted so that windows can be opened
- Review all workstations and use floor tape to mark out specific work areas which will ensure a 2 metre distance between staff wherever possible
- Install perspex screens between workstations if the work area is difficult to rearrange for social distancing purposes
- If the kitchen can accommodate a one-way traffic flow, consider implementing this to minimise staff contact
- Stagger shift patterns for kitchen staff to reduce contact when preparing meals or cleaning following service
- Check all dishwashers are reaching the required temperature to sanitise all plates and cutlery efficiently

LOOK AT YOUR WALLS, FLOOR AND

CEILING - WHERE CAN YOU APPLY SOCIAL

DISTANCING AND HYGIENE MESSAGES?



Posting reminders for staff throughout the kitchen will help to develop good habits to wash hands before and after handling food, when moving to different areas of the kitchen or after coming into the kitchen from another part of the school.



Common touchpoints that will need cleaning are:

- TAPS & SINKS
- FRIDGE AND FREEZER DOOR HANDLES, OVENS, STEAMER AND MICROWAVE HANDLES INCLUDING ALL CONTROLS
- ALL WORKSURFACES
- LIGHT SWITCHES

WHERE RELEVANT LOOK AT INTRODUCING NO TOUCH TOOLS SUCH AS MOTION SENSORS, VOICE ACTIVATED EQUIPMENT AND HANDLES WHICH CAN BE OPENED USING YOUR ELBOW.

Each type of serving option requires different ingredients, ready-to-use products, solutions and, where relevant, packaging and cleaning options. Contact your Country Range Group wholesaler today to discuss your needs.

TEAMWORK MAKES THE DREAM WORK

As you know, successfully catering for a school involves more than the catering team themselves. Supervisors, teachers and office staff all need to support each other to operate a well-oiled machine which provides meals for children in a stress-free environment. Working together with the school's management team, caterers can agree on the role and responsibilities of all staff and plan how each meal will be served.

There are a number of serving options for schools due to the varying formats of buildings and facilities available. We know one size does not fit all and therefore we recommend walking through the viability of as many options as possible to find the right combination for your environment. Some options to consider are:

- Making space for additional self-service equipment which conforms to social distancing regulations for handheld items or items in takeaway packaging for both hot and cold food
- Fitting screens in service areas
- Delivering meals to the classrooms for certain year groups to ease the burden on dining areas, operating an ordering system to help accommodate this. Bear in mind sanitation, food safety and temperature monitoring controls will all still apply.
- Limiting menu options and initiating the self-selection of pre-set trays for collection to reduce queuing
 - Assessing waste/clearing stations to identify the additional equipment required and where should it be placed



BE WATCHFUL FOR WASTE

- WASTE DOES NOT NEED TO BE SEGREGATED UNLESS A TEAM MEMBER SHOWS SYMPTOMS OF OR TESTS POSITIVE FOR COVID-19
- DO NOT LET FOOD WASTE BUILD UP, DISPOSE OF IT AS NORMAL, PLACING USED CLOTHS AND WIPES IN 'BLACK BACK' WASTE BINS

- Introducing a one-way system for entering the dining area, selecting meals, disposing of waste and exiting the area
- Staggered mealtimes across year groups
- Introducing hand sanitising stations at every entrance and exit
- If there are concerns about dishwasher capabilities, try to make sure disposables are eco-friendly and place additional bins around all dining areas to accommodate the increase in waste
- Best practice policy is that no food should be brought in from home, however this may be easier to implement in a primary school than secondary school. Where possible a separate dining area should be provided to avoid cross contamination

The challenges caterers face cannot be resolved with a one-size fits all solution, it takes the knowledge ingrained in school leaders, support staff and caterers to make informed judgements based on balancing the needs of the pupils and the flexibility that's achievable from the school environment. With careful planning, a keen eye for detail and commitment from all team members, a robust framework can be developed to safely cater for all pupils.

IT IS IMPORTANT TO REVIEW YOUR HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) PROCEDURES TO REFLECT THE IMPACT OF ANY CHANGES THAT WILL BE MADE ON FOOD SAFETY.



FOODSERVICE SOLUTIONS

TOGETHER LET'S

Feed our Future

WHILST STAYING SAFE

We appreciate the **Old Challenges** haven't gone away...

MANAGING STAFFING

MEAL UPTAKE

GUIDELINES AND LEGISLATION

We understand the **New Challenges** you face right now...

SOCIAL DISTANCING FOR STAFF & STUDENTS

ANXIETY OVER COMING BACK TO SCHOOLS

CONCERNS OVER FOOD SUPPLY CHAIN & SOURCING

PRACTICAL SOLUTIONS



FOODSERVICE SOLUTIONS

McCain a BRAND YOU CAN TRUST

- We understand you may be using ware potatoes but right now it may not be practical.
- Switching to a well known brand from a prepared product may be a more practical solution as you re-assess your preparation process.
- Having worked in the UK for 51 years, McCain are the largest purchaser of British potatoes, with links to over 250 potato growers across the UK.
- Red tractor certified and fully accredited to help meet your **FoodForLife** standards.



SUPPORTING SOCIAL DISTANCING AND REDUCING KITCHEN TOUCHPOINTS.

- To help you implement new ways of working and preparing food in the kitchen we are offering FREE floor vinyl stickers.

HOW TO APPLY?

- All stickers are available from the McCain website.

Our aim is to help school kitchens reduce touchpoints.

By switching to a McCain pre-prepared product you can reduce them by up to 50%.

To assist further, we have created a guide to help you identify high risk areas in the kitchen and provided 'top tips' to address them.



Product Range AND BENEFITS

The McCain range, simple ingredients, prepared with care.



- No allergens
- Low in saturated fat
- Simply Range - no oil
- Simple to cook and prepare
- Reduces kitchen touchpoints
- Reduces waste

The School Food Plan Mission

To help create a generation of children who enjoy food that makes them healthier, more successful and, most importantly, happier.

For further information and support please contact your local McCain Sales Representative

MENU PLANNING MATTERS



**LUBBY
PINWHEELS**

CAN BE CREATED FOR LUNCH-SERVICE BUT ALSO UTILISED AS HANDHELD SNACKS DURING BREAKTIME

Before getting into the “nuts and bolts” of planning specific dishes, there is one final process to complete. Once you have decided upon how your kitchens will be staffed and how meals will be served, take some time to consider the impact of these decisions on the additional packaging or equipment you might need. This will highlight any limitations you may face and determine the types of dishes you can create:

1 If you are operating split-shift patterns to reduce the number of staff in the kitchen at any one time, you will need to provide meals which can be easily prepared or limit the number of dishes offered. You may find using frozen food such as washed and prepared vegetables or chips instead of ware potatoes will help overcome potential issues

2 Cashless catering will require either online payments or contactless card payments and the installation of card machines at till points

3 The removal of water fountains must be replaced with alternative provisions such as refilling points for water bottles or pre-filled paper cups for self-service

4 If you are delivering meals to tables or classrooms, focus on dishes without sauces which may easily spill and create mess

5 Replacing large dishes for children to serve themselves with pre-plated dishes for self-selection may require additional tableware

6 Introducing disposable packaging may dictate the types of dishes you offer to ensure each meal is presentable

7 Where mealtimes are staggered, look at introducing “grab and go” options which can easily be replenished and will stay fresh for longer periods of time



**FISH
NOODLE
BOX**



FREE FROM

ARTIFICIAL COLOURS,
ARTIFICIAL FLAVOURS,
ARTIFICIAL PRESERVATIVES,
NO GMO, NO ADDED MSG,
SUITABLE FOR A GLUTEN FREE DIET
AND VEGETARIANS



Versatile

- Freeze / Thaw stable
Choose your applications:
- Use straight from the jar hot or cold
- Marinate or brush on
- Dip or Topping
- Sandwich fillings or Salad dressings
- Pour over or Stir Fry

Free From

- All 17 sauces are suitable for a Gluten Free diet
- Meets UK 2017 Salt Targets
- No artificial colours, flavours* or preservatives (*except the BBQ sauces)
- GMO Free / No Added MSG
- Suitable for Vegetarians

Yield

Each jar (2.2kg – 2.65kg)
delivers approximately

- 25 - 30 portions when used as a culinary sauce
- 50+ portions when used as a dip
- 75 - 100 portions when used in sandwiches

DOLMIO[®]
PROFESSIONAL

Uncle Ben's[®]
PROFESSIONAL

For more information on the range of DOLMIO[®] & UNCLE BEN'S[®] Ready to Use Sauce and Rice Foodservice products, please contact Aimia Foods Ltd, the sole distributor for Mars Foodservice products in the UK.
Call Customer Service **01942 408600** Email customer.services@aimiafoods.com

FAMILIAR FAVOURITES

Over the last few years, world cuisines have heavily influenced our lives and an increasing number of children are willing to try new foods and flavours as a result. Yet when it comes to dishes which are firm favourites, it is doubtful they have changed much (if at all). With a change in mealtime service, some of these favourites may prove challenging to produce. We have taken a look at the most popular school dinner meals to see how each one can be modified to suit a variety of serving styles:

KEEP CALM & CURRY ON

Proven to be the nation's favourite school dinner, curry is incredibly versatile and packed with flavour. If you are delivering meals to tables or classrooms, consider dry curries such as chilli paneer, curried roast vegetables or chicken tikka. Onion or cauliflower bhaji's would make a great accompaniment alongside naan bread or rice.

For handheld options in takeaway packaging, try a samosa or a wrap filled with butter chicken, curried chickpeas or tandoori lamb. Pies are also a fantastic vehicle for curry because they are easily transported and contain the sauce-based filling to prevent spillages.

For handheld options in takeaway packaging, try a samosa or a wrap filled with butter chicken

THE PERFECT CATCH

When it comes to serving fish and chips, our country definitely tops the bill in the expertise department! Notably easy to serve for schools, whether in disposable packaging or plated, the only change required here is whether peas are a suitable side. Mushy peas definitely do not have the "roll factor" but neither are they always a popular alternative so think about providing pea fritters or coleslaw as an alternative.

If you need a quick grab and go hot food option, fishfinger sandwiches, wraps or stand 'n' stuff taco shells would work well.

ENDLESS PASTA-BILITIES

Notoriously easy to cook and firmly on our favourites list is pasta, but with social distancing regulations, certain types of pasta such as spaghetti and tagliatelle which are more difficult to handle should be avoided. Instead, opt for fusilli, macaroni, penne or farfalle as your hot food option. The beauty of pasta is its versatility; served hot with a sauce or cold in salads, it is filling and can be used for both meat and vegetarian dishes.

For takeaway options, add some street food style to your menu with a pasta frittata or a slice of rigatoni Bolognese pie.

RE-IMAGINING THE ROAST

Whether vegan, vegetarian or with meat, a roast dinner is ideal for incorporating a healthy dose of vegetables into a single meal, but it will become increasingly difficult to serve because it usually either requires self-service from chafing dishes or 1-2-1 service involving kitchen staff. Plates can be pre-prepared but this could potentially lead to wastage with children leaving the vegetables they are not keen on. Rather than sweep aside the humble roast dinner, try incorporating it into a Yorkshire Pudding Wrap which can be served either hot or cold.

Alternatively, try a chicken and stuffing bake with potato topping to combine traditional roast dinner flavours in a format that is easier to prepare in advance and serve in individual portions.



Keeping kids full of beanz!

HEINZ
ESTD 1869

It's not just about what pupils learn at school or college – it's how they stay nourished throughout the day.

For children and young people, obesity is a widespread problem, so it's more important than ever to improve their futures through health and nutrition.



of children aged 2 to 15 are **OVERWEIGHT OR OBESE¹**



British teenagers aged 15 to 19 have **THE HIGHEST RATES OF OBESITY IN EUROPE²**



after learning³ of their nutritional benefits, **57% OF PARENTS SAID THEY WOULD LIKE TO SEE HEINZ NO ADDED SUGAR BEANZ ON SCHOOL MENUS MORE**



Up to 22% fewer calories, 60% less fat, 55% less sugar and 19% less salt than other reduced salt and sugar beans



High in protein & fibre, low fat, no artificial sweeteners



The first no added sugar beans on the market



1 of your 5 a day



Vegan

LIGHT MAYONNAISE

- Children voted Heinz their favourite sauce brand
- No mustard allergen (vs brand leader) and meets PHE salt target
- Low fat school meals are the 2nd most important criteria for parents
- 100% recyclable pail



TOMATO KETCHUP 50% LESS SUGAR & SALT

- Exceeds PHE's sugar and salt targets
- The **LOWEST** sugar, salt and calorie Ketchup⁴
- Low sugar options are parents number 1 priority for school meals
- Contains even more real tomatoes⁴



RECIPE IDEA



Sweet Chilli Chicken and Beanz Quesadillas

A delicious hand held snack, ideal for mid-morning break or lunchtime.

•• INGREDIENTS ••

- 300g Heinz No Added Sugar Beanz
- 400g mixed red and yellow peppers, sliced
- 1tbsp vegetable oil
- 50ml Heinz Sweet Chilli Sauce
- 250g red onions, sliced
- 500g cooked shredded chicken
- 10 flour tortillas



MAKES 10 PORTIONS IDEAL FOR SECONDARY SCHOOL PUPILS



LOW IN FAT, SATURATED FAT AND SUGARS



CAN BE MADE IN ADVANCE AND KEPT WARM IN THE HOT CUPBOARD



TO MAKE THIS RECIPE VEGAN SIMPLY REMOVE THE CHICKEN, INCREASE THE HEINZ BEANZ BY 300G AND ADD 200G GRATED VEGAN CHEESE

NUTRITIONAL INFORMATION



SERVES	ENERGY	FAT	SATURATES	SUGAR	SALT
10	1328kJ 314kcal	6.1g	2.0g	7.6g	1.4g
	16%	LOW	LOW	LOW	MED
		9%	10%	8%	24%

Per portion (215g) (177g)



WITHOUT CHICKEN OR VEGAN CHEESE	1075kJ 255kcal	5.0g	1.7g	8.4g	1.5g
	13%	LOW	LOW	LOW	MED
		7%	9%	9%	25%

Check out our brand new, school-compliant recipe book that is full of beanz (literally) and set to help you sail through traffic-light systems with nutritious, versatile and flavour-packed meals using one of the nation's favourite ingredients.



Contact education@kraftheinz.com to find out more information or to discuss how we can help plan your return to normal.

¹ Health Survey for England 2018, NHS ² International comparisons of health and wellbeing in adolescence and early adulthood, Nuffield Trust, 2019

³ OnePoll survey of 1000 UK parents and their children, Feb 2020 ⁴ One Poll 'Heinz School Children' research: MW WM 2301 HSC



SUPERFOOD BOX SALAD

GET STREET WISE



The success of street food is permeating all corners of the hospitality sector. It celebrates diversity and provides solutions to a wide variety of dietary requirements. No longer termed “junk food” street food is quick to produce, focusses on flavour and is portable, making it a great reference point for school caterers. Some of our favourites include:



CALZONE PIZZA

Pizza is a very portable option, but if children are taking “to-go” items out of the dining area it may get cold quickly. Calzone pizza will keep the contents warmer for longer and makes it much easier to eat as a handheld item, removing the need for disposable knives and forks.

5 BEAN CHILLI

An option that can also incorporate meat, chilli delivers effortless flexibility for restricted menus. Accompanied by rice, nachos, cous cous or a jacket potato, it can be served in disposable packaging or on pre-set trays.

QUESADILLAS & ENCHILADAS

Mexican food is always popular, but instead of the usual tacos and fajitas which are not ideal handheld options, try quesadillas and enchiladas instead which are served without any sauce and securely wrap fillings within a tortilla.

FALAFEL & SALAD PITTA

Served as a hot or cold grab-and-go item, falafel can be bought ready-made, requires little preparation yet delivers a nutritious meal.



OTHER GRAB-AND-GO OPTIONS TO CONSIDER ARE SOUP, CURRY OR NOODLE DISHES SERVED IN A TAKEAWAY CUP, PULLED PORK WRAPS AND ARANCINI WHICH CAN BE MADE WITH ANY LEFTOVER PASTA FROM THE PREVIOUS DAY.

ARANCINI

Take a look at our
**STREET FOOD
TREND BROCHURE**

FOR MORE INSPIRATION

bit.ly/SIUStreetFood



Tilda

We support
mary's
meals

Big Meal GIVEAWAY



For every bag of Tilda wholegrain rice sold
Tilda will donate a meal to Mary's Meals*

For more information, visit
tildafoodservice.com

 @TildaChef

*Tilda will make a 7p donation from the sale of every bag of Brown & White Rice (5kg),
Wholegrain Basmati Rice (5kg) and Easy Cook Brown Wholegrain Rice (5kg) to Mary's Meals

PLANT POWER

With plant-based food sales growing five times faster than other produce, we are now seeing veganism and vegetarianism as mainstream trends. To make menu planning and preparation easier, there are plenty of meals which can be adapted to add or remove meat such as bolognese sauce, cottage pie, chilli, lasagne, curries and stir fries, all of which are simple to pre-plate or serve in disposable packaging.

For schools with a strong vegan or vegetarian student population, offering dishes specifically designed for them will make mealtimes much more enjoyable and may also encourage their meat-eating counterparts to consume more vegetables.

BEETROOT PATTIES

Patties can be a great alternative to falafel in a wrap, burger or served warm on a bed of giant cous cous with feta or vegan cheese.

POLENTA SLICE WITH RATAOUILLE AND MOZZARELLA (OR VEGAN ALTERNATIVE)

Easily pre-portioned or served in takeaway packaging, polenta is quick and simple to make, holding its shape to act as an alternative pizza base.

CRUST-FREE QUICHE

Although this option would not work for vegans, a spinach, lemon, pea and ricotta quiche will extend the simple flavours of Summer into the Autumn term.

STUFFED BELL PEPPERS

A very flexible friend which can be stuffed with rice, cous cous or bulgar wheat and mixed with a variety of different spices and vegetables.

A RECENT POLL OF CHILDREN AGED 8-16 BY LINDA MCCARTNEY FOODS HIGHLIGHTED THAT

70% OF RESPONDANTS

WANT TO SEE MORE VEGAN & VEGETARIAN MEALS ON THE MENU

72% OF MILLENNIALS WITH CHILDREN ARE EATING VEGAN MEALS MORE OFTEN WITH ONE IN 12 PARENTS RAISING THEIR CHILDREN AS VEGAN, CREATING A DEMAND FOR PLANT-BASED FOODS EARLY ON FOR GEN ALPHA

Beetroot
Burger



Kellogg's

DID YOU KNOW THEY'RE

SCHOOL FOOD COMPLIANT*

Bran Flakes

- ☑ A natural source of protein
- ☑ High in wheat bran fibre for a healthy gut¹
- ☑ 50% of daily vitamin D needs

CORN FLAKES

- ☑ Responsibly sourced corn²
- ☑ Source of vitamins B1, B2, B3, B6, B9 & B12 and iron
- ☑ 50% of daily vitamin D needs

Rice Krispies

- ☑ Source of vitamins B1, B2, B3, B6, B9 & B12 and iron
- ☑ Contains no artificial colours or flavours
- ☑ 50% of daily vitamin D needs

Kellogg's NUTRI-GRAIN

- ☑ No artificial colours or flavours
- ☑ Contains B vitamins and iron

Rice Krispies

MULTIGRAIN SHAPES

- ☑ 50% of daily vitamin D needs
- ☑ Natural grains
- ☑ Contains no artificial colours or flavours

SCHOOL
FOOD

COMPLIANT



ALL PRODUCT VARIANTS AVAILABLE
IN PORTION, BAG AND BULK PACKS

For more information, contact us at FoodserviceUK@kellogg.com
TM, ©, © 2020 KELLOGG Company. All rights reserved.

*UK only. Serve as part of a balanced diet and healthy lifestyle. Nutri-Grain excluding NI and ROI and serve as part of a balanced lunch. ¹ 10g wheat bran fibre daily contributes to acceleration of intestinal transit. Bran Flakes contains 3.7g per serving. Enjoy as part of a balanced diet and healthy lifestyle. ² Find out more about our responsibly sourced corn initiatives at www.kelloggs.com.

Visit our trade website.
Designed with you in mind.
www.kelloggsvantage.com

Vantage
by Kellogg's

DREAMY DESSERTS

Where possible, try to keep desserts low in sugar and with over 50% fruit content as detailed in the School Food Standards. However, don't forget that chocolate sponge and custard was voted the all time favourite and providing delicious puddings can help to provide a familiar sense of comfort in anxious times.

Some other sweet ideas are:

- Use different flavoured low sugar jelly crystals and fruits to create rainbow jellies that are synonymous with the current times
- Fresh fruit salads are always a good option but try to provide variety, adding a tropical focus or a berry mix
- Tray bakes or cakes which can be sliced and preportioned ahead of service are ideal and will be easy for pupils to take away in suitable packaging. Think brownies, apple & banana cake, flapjacks or carrot cake
- Try an alternative to chocolate sponge with custard – layer it like a trifle with chocolate sauce and serve it cold. This way it can be pre-prepared and will be easier to serve

Fruit Jellies



Summerfruit Crumble



Start the day the right way with a selection of self-service options in takeaway packaging for breakfast or snacks.

GO POTTY

Porridge, fruit & yogurt, muesli and cereal all lend themselves to being served in pots so maximise the use of one particular style and size of packaging if you are using disposables



RISE AND SHINE

BAG IT UP

Tea cakes, banana and oat bread, raisin bagels, frittata muffins or tomato and bacon muffins can easily fit into bag style takeaway packaging



Blueberry Buns



Kara

FOODSERVICE BAKERS



BACK TO SCHOOL with Kara



Sliced Breads & Bloomers



High Fibre Bun



Sliced English Muffin



Doughballs

What can bread bring to your menus?*

Iron • Calcium • Zinc • Fibre

*Data collected from School Foods Standards, 2020



karafs.co.uk

🐦 📷 in karafsbakery

COMMUNICATION

IS THE KEY TO



SUCCESS

As schools reopen, there will be a lot of worried parents and anxious children who will be keen to learn more about how their school life will change. Parents will want to know that their children still have the opportunity to receive nutritious meals which meet specific dietary requirements in a safe environment, while children will be concerned about coping with change and how that will disrupt routines which have become a familiar and reliable friend.

Opening the doors to communicate your plans to parents and children as early as possible will help prepare everyone for their return to school. Rather than send one large, unwieldy communication out to parents and children, break it down into digestible pieces, focusing on the menu one week, any new one-way systems or staggered meal times another and images of all the signage children can expect to see around the school in a further communication. This will help parents to gradually coach their children so they are confident with the changes.

Opening the doors to communicate your plans to parents and children as early as possible will help prepare everyone for their return to school.



RELEASING NEW MENUS FILLED WITH COLOUR AND VIBRANCY TO ENGAGE PUPILS WILL CREATE EXCITEMENT AND GIVE CHILDREN SOMETHING TO LOOK FORWARD TO RATHER THAN FEAR. CONSIDER INCLUDING:

- Clear identifiers for vegan, vegetarian and allergy free options
- Highlight new items on the menu with images and a list of ingredients or even a recipe to make at home so children can familiarise themselves with options before school starts
- Show potential value for money with meal deal promotions
- Identifying healthy eating options, providing incentives for children to try them
- If a menu item such as a roast dinner has changed to a handheld item (i.e. a Yorkshire wrap), provide some explanation for the change and reiterate that the taste will be the same. This will help children identify their favourite dishes more easily.

BE INVENTIVE
WITH YOUR
COMMUNICATION

USE VIDEOS, PICTURES
AND COLOURFUL GRAPHICS
TO MAKE CHANGE FUN,
POSITIVE AND EXCITING



Welcome back!



With a lot of **[new]** it's good to have some recognised favourites.

With over 60 million Radnor Hills' school drinks sold per year let our full range of school compliant drinks take the stress out of your soft drinks category.

For the full range visit www.radnorhills.co.uk



SUPPLY CHAIN & LOGISTICS

Catering for schools usually involves centrally planned meals and the procurement of supplies in volume. The flexibility and innovation required to develop new menu plans and provide equipment to safely meet social distancing standards can easily be overcome through increased communications with your supply chain.

All Country Range Group wholesalers are fully equipped to support your needs and are ready to assist you. To prevent any potential service disruption, we recommend the following activities are undertaken:

1 Get in touch with your supply chain early in the planning process to learn about the products and procedures they have in place to support you

2 Find out if any products are in short supply and whether any substitutes are available

3 As soon as you have finalised your menu plans, place orders with your suppliers and agree the details for delivery including packaging requirements and confirming delivery dates

4 Request electronic delivery notes where possible to avoid sharing pens/paperwork upon delivery

5 Undergo a stock check for non-food items to ensure you have adequate provisions for the start of term, but try to avoid stock piling which will disrupt the supply chain for the sector

6 Check your waste collection schedule with the local authorities

FOOD SUPPLIES CHANGE ON A DAILY BASIS. IT IS IMPORTANT THAT STRICT ALLERGEN POLICIES ARE IN PLACE TO REVIEW ANY SUBSTITUTED INGREDIENTS. YOUR TRUSTED COUNTRY RANGE GROUP WHOLESALER WILL HAVE A SPECIFIC RANGE FOR THE EDUCATION SECTOR AND CAN GUARANTEE THEY ARE ALLERGEN-FREE

For more help and guidance

CONTACT YOUR LOCAL COUNTRY RANGE GROUP WHOLESALER TODAY

SOURCES:

<https://www.plantbasednews.org/lifestyle/70-british-childrenwant-more-vegan-veggie-school-meals> and <https://www.livekindly.co/millennials-raising-an-army-vegan-kids/>

FROM CATCH TO CAN

We care

Our Commitment

To source from fisheries that are in a Fishery Improvement Project (FIP) with the goal of achieving Marine Stewardship Council (MSC) Certification or from fisheries that are MSC certified.

How will we achieve our Global Tuna Sustainability goals?



Science led approach



Fishery Improvement Projects and conservation projects



Working with our partners

Our progress so far



100% compliant & traceable

We meet all industry regulations and do not allow any illegal fishing practices or methods.



Founders of the ISSF

As a founding member of the International Seafood Sustainability Foundation (ISSF), we work closely with some of the world's top scientists to help improve standards in tuna fishing.



Proactive Vessel Register

When we purchase tuna from large scale purse seine vessels they must be registered on the Proactive Vessel Register (PVR). To make the register, each ship's captain must be trained in how to minimise bycatch, ensuring responsible tuna sourcing.



Fishery improvement

We only work with partners who are committed to catching fish in the most responsible way so that together we can help to preserve the future of the world's oceans and improve fishing standards.



MSC

We not only invest in research that helps fisheries towards MSC certification, but we work with current MSC certified fisheries that are committed to sustainable fishing practices.



Dolphin friendly

All Princes tuna is dolphin friendly and as an approved and compliant member of the Earth Island Institute (EII), we only work with fisheries that reduce the risk of dolphins being unintentionally caught in the tuna fishing process (known as 'bycatch').



For more detailed information on our tuna sourcing and sustainability work visit www.princesgroup.com/csr/climate-change-environment/seafood-sourcing


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