



St Faith's Catering Newsletter

Welcome

Welcome to our second termly catering newsletter. In this newsletter we will keep you informed of forthcoming events, themed lunches, seasonal produce, eco facts and nutritional information.

Thank you very much for those who completed the Breakfast Survey last term, we had over 200 responses. We have put some of your suggestions in place already and we are gradually making new additions to our breakfast menu. We will be sending out a lunch survey in March, which will be on the [VLE](#).

Thank you for those who came to the German Christmas Food Market, we managed to raise £140 for Tom's Trust. Please come and visit our Greek Food Market on 16th March, open from 7.30am.

If you would like to contact our catering department please email Peter Burt on pburt@stfaiths.co.uk



Upcoming Events....

- 16th March** – Greek Food Market
- 23rd April** – St George's Day Lunch
- 4th May** – Sushi Demonstration
- 11th to 16th June** – A Taste of Summer/Best of British Food
- 22nd June** – BBQ lunch

Welfare & Wellbeing

On 19th January we focused on Wholegrains. We had a display with a selection of wholegrain produce that we use and information on the benefits of wholegrains in your diet.



If you like to view our menus you can do so by visiting the [VLE](#).

Events & Themed Lunches

On the 9th February we celebrated the start of the Winter Olympics in South Korea by having a world food lunch that included the Korean's favourite dish Bibimbap.

On 1st March we braved the *Beast from the East* to put on a World Book Day lunch with dishes inspired by classic children's stories.

This term we introduced an Allergen Free Day, once every 3 weeks, which means that all the dishes served have none of the 14 classified allergens. This has proved very popular with the children and staff with allergies who usually have to seek advice as to what dishes they can have for lunch.

You can follow us on twitter @StFaithsKitchen



Seasonal Produce

This term we promoted Heritage Carrots, Blood Oranges and Watercress as our produce of the month. Please help yourselves to the recipe cards and fact sheets that you will see each month on the counters.

Eco fact.....

We are now recording all our food waste at the school on a new system called Winnow. This system gives us a break down of all the plate waste and any left over food from breakfast and lunch. It will help us to reduce our food waste and therefore help the environment...and our food cost!

Recipe cards

This term's recipe cards include Fruit Flapjacks, Date & Coconut Energy Balls and Courgette & Sweetcorn Fritters with Sweet Chili Jam. Please help yourselves to these cards in the servery.