

We Bake A Difference

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 2023/24



Autumn/Winter

September	October	November	December	January	February
Theme Day British Food Fortnight 	Theme Day Curry Week Space Week Halloween	Theme Day Bon re Night School Meals Week Children in Need	Theme Day Turkey and Tinsel 	Theme Day Plant Power Day Hydrate	Theme Day Valentines Day Veg Power Chinese New Year
We Bake A Difference Event Sustainability	We Bake A Difference Event Sugar Smart	We Bake A Difference Event Cooking Classes	We Bake A Difference Theme Portion Wise	We Bake A Difference Theme Move to Improve	We Bake A Difference Theme Curriculum Activity

Spring/Summer

March	April	May	June	July	August
Theme Day Mothers Day Lunch British Science Week World Book Day	Theme Day World Health Day Spring Themed Menu	Theme Day National Vegetarian Week Walk to School Week	Theme Day Fathers Day Lunch Wimbledon School Picnic	Theme Day Stars and Stripes Leavers Lunch	Theme Day Healthy Food Swaps Keep Active
We Bake A Difference Event Recycle, Reuse	We Bake A Difference Event Earth Day	We Bake A Difference Event Sun ower Growing Competition	We Bake A Difference Theme Staying Hydrated	We Bake A Difference Theme Smoothie Bike	We Bake A Difference Event Summer Holiday Activity Pack

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

