



WELLSPRING



Wellspring Catering Services



Wellspring Catering Services offer nutritious food and encourage children to make healthy choices.



All food offered is in line with Government School Food Standards. Menus are developed to be balanced whilst being appealing to pupils, some dishes included in each menu cycle will always be favourites.

We are committed to using Red Tractor produce where possible which guarantees farm traceability, minimum environmental impact and good standards of animal welfare. Our approved supplier of fish provides us with sustainable stocks and traceable sources. We are passionate about using high quality seasonal ingredients which have a low environmental impact.

Our recipe control software provides the Catering Lead in your school with full visibility of nutrition details for each meal with allergen control information. For more information on Wellspring Allergen Procedures, please see the **Dietary Needs** page in this booklet.

All children in Reception, Year 1 and Year 2 are entitled to Universal infant Free School Meals (UifSM).

Please ensure that you register for free school meals regardless of the age of your child.



Menu Rotation

Our menus change termly to provide a variety of meal choices and reflect seasonal food production.



Autumn



Spring

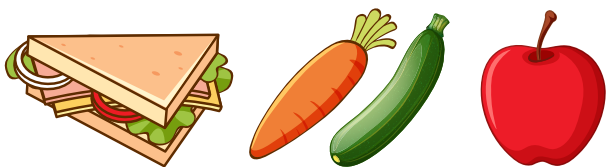


Summer



We offer a meat and vegetarian option each day, and we also offer a jacket potato option with various fillings or a sandwich selection. All meal options include a portion of vegetables or salad items, and a pudding.

For educational visits, free school meal entitled children are able to order a packed lunch which will include: a sandwich / carrot/cucumber sticks / a piece of fruit.



Please speak to us regarding lifestyle choices or dietary needs. For more information on Wellspring Allergen Procedures, please see the Dietary Needs section in this booklet.

Detail of how to place an order for a school meal and the meal cost will be provided to you by the School Office staff. This information can also be found on the school website.

Themed Menu Days

During the year we will provide themed menu days to support events and activities in school.

This may be to support Healthy Eating Week or a specific curriculum theme in school.

We encourage our pupils to provide feedback to us via Pupil Council meetings regarding popular meal choices and the special menu days they would like including in the calendar of events.



Dietary Needs

We are experienced at catering for specific dietary requirements ranging from dairy free, gluten free and vegetarian.

We cater for the 14 key allergens identified by the Food Standards Agency.

The Trust Allergen Procedure has been written to ensure that school staff, catering staff and parents are fully informed every step of the way when a dietary need is highlighted for a pupil within a Wellspring Catering Services Academy.

Whilst every precaution is taken to avoid cross contamination, we cannot guarantee an allergen free environment.

Information regarding the carbohydrate content of dishes can be provided to assist dieticians and parents to calculate intake for diabetic children. This information, whilst as accurate as possible, should be considered advisory.

More information can be found on the school website, such as; Termly Menus (*Please note that published menus may be subject to change to meet local needs*). Allergen Procedure, Dietary Needs Information Form, Our approach to Food in School Document, Breakfast and Packed Lunch Guidance.

