

FREE
meals for all
reception, year 1
and year 2
pupils

Feeding Young Minds

0202 NNEM J3WMS GNIDS

Free Meals

8 out of 10 pupils take their free meal, do you?

All children in reception, year 1 and year 2 are entitled to a free meal.
Junior aged children may also be entitled to a free school meal.
It could save you around £400 a year per child.
Applying is quick, easy and confidential it can be done in a number of ways:

Form: paper forms are available from school.

Phone: 01629 536400 or 01629 535743

Email: checking@derbyshire.gov.uk

Online: www.derbyshire.gov.uk/freeschoolmeals

Recruitment

Did you know, we employ over 1,500 staff to cook in our kitchens? We are always on the lookout for enthusiastic and friendly people to join our team, working term time only and with a basic rate of £9 per hour.

For more information please contact the jobs hotline on 08456 058058 or visit www.derbyshire.gov.uk/workingforus

Care to Comment

We welcome all enquiries and feedback on our service. If you would like to contact us we can be reached in a number of ways:

Email: catering@derbyshire.gov.uk

Phone: 01629 536704

Post: Derbyshire Catering Service,
Chatsworth Hall, Block B,
Matlock, DE4 3FW

Please visit our website to find out more about the service.

www.myschoollunch.co.uk/derbyshire

Award Winning Meals Made by Local People

Local Food by our Suppliers

Our meals are more local than you think, these are our trusted producers.

Holdsworth Foods in Tideswell provide all our groceries.

Gary Adnitt, Sales Director at Holdsworth



“It's great to work closely with Derbyshire Catering Service team to provide nutritious meals for the Derbyshire children, I hope you enjoy all the meals.”

John Palin in Tansley provide our fresh fruit, vegetables and potatoes for the majority of the county.

Tomson Buxton Ltd provide our fresh fruit, vegetables and potatoes for the north of the county.

Lower Hurst Organic in Hartington provide our organic beef meatballs, burgers and diced beef.

Andrew Sebire, Farmer at Lower Hurst Organic



“I have a herd of pedigree Herefords that graze over 275 acres at Hartington. I supply your school with organic beef, animal welfare is my top priority.”

Quality of food

For the past five years our menus have been accredited with the quality mark “Food for Life Served Here” by the Soil Association. This means that the food used in our meals is sustainable and locally sourced.

Our menus are carefully planned to encourage positive healthy eating habits

92% of our schools have a 5 star EHO rating

Our meals are freshly prepared on the day they are served

Over 95% of our staff live in Derbyshire

We provide professional dietary support for pupils on medical diets

All our meat is British and Farm Assured

Local Staff

Derbyshire Catering Service invest in their local people by paying above the National Living Wage and Minimum Wage, this helps support the local economy.

Elaine Jones, Caterer at Glossopdale School



“I have worked for Derbyshire Catering Service for 38 years. During this time I have seen many changes, I can definitely say that the quality of the food and cooking is now at its best.”

Jayne Brailsford, Catering Supervisor at Ashover Primary School

“I make it my priority to ensure that I learn all the children's names and what food they like on their plate. This means that they will always enjoy their dinner.”



Lorna Nolan, Catering Supervisor at Breadsall C of E Primary School



“I love making dinner times special for the children by making the most of the theme days. I always dress up and decorate the dining room.”

| Week Commencing | Monday | Tuesday | Wednesday | Thursday | Friday |
|---|---|---|---|--|--|
| Week A 20 April 2020 11 May 2020 08 June 2020 29 June 2020 20 July 2020 14 September 2020 05 October 2020 | Beef Bolognaise or Cheesy Bean Enchilada Pasta Seasonal Vegetables Coconut and Cherry Cookie Organic Yoghurt Fresh Fruit | Big Breakfast or Vegetarian Breakfast Diced Potatoes or Hash Browns Seasonal Vegetables Fresh Fruit Platter with a Selection of Greek and Fruit Yoghurts | Roast Beef with Yorkshire Pudding and Gravy or Cheese and Tomato Quiche Seasonal Potatoes and Vegetables Tutti Frutti Muffin Organic Yoghurt Fresh Fruit | Quorn Dippers with a Homemade Sauce and Homemade Garlic Bread Finger or Tortilla Layer Pasta Seasonal Vegetables Apple Slices with Cheese and Crackers Organic Yoghurt Fresh Fruit | Pasta Bake or Breaded Fish Fillet Chips Seasonal Vegetables Chocolate Crunch Organic Yoghurt Fresh Fruit |
| Week B 27 April 2020 18 May 2020** 15 June 2020** 06 July 2020 31 August 2020 21 September 2020 12 October 2020** | Chicken Curry or Sticky Mango Quorn Fillet Rice Seasonal Vegetables Chocolate Cookie Organic Yoghurt Fresh Fruit | Beef Burger in a Bread Bun or Vegetarian Burger in a Bread Bun Diced Potatoes Seasonal Vegetables Strawberry Mousse Organic Yoghurt Fresh Fruit | Roast Turkey with Stuffing and Gravy or Vegetarian Shepherd's Pie Seasonal Potatoes and Vegetables Fresh Fruit with Bitesize Orange Chocolate Cake Organic Yoghurt Fresh Fruit | Macaroni Cheese or Veggie Balls in a Sub Roll Served with Pasta Seasonal Vegetables Fresh Fruit Platter with Ice Cream Organic Yoghurt Fresh Fruit | Vegetarian Sausage Roll or Fishcake Chips Seasonal Vegetables Flapjack Organic Yoghurt Fresh Fruit |
| Week C 04 May 2020** 01 June 2020 22 June 2020 13 July 2020** 07 September 2020 28 September 2020 19 October 2020 | Breaded Chicken Wrap with Chef's Choice of Sauce or Vegetable Finger Rice or Pasta Salad Selection Wholemeal Shortbread with Orange Slices Organic Yoghurt Fresh Fruit | Cheese and Tomato Pizza or Cowboy Pie Diced Potatoes Seasonal Vegetables Fruity Jelly Organic Yoghurt Fresh Fruit | Roast Pork with Apple Sauce and Gravy or Cauliflower Cheese Seasonal Potatoes and Vegetables Oat Cookie Organic Yoghurt Fresh Fruit | Beef Meatballs with Homemade Tomato Sauce or Sweet Potato and Chickpea Curry Rice or Pasta Seasonal Vegetables Fresh Fruit with Bitesize Chocolate Cracknel Organic Yoghurt Fresh Fruit | Cheesy Whirl or Fish Finger Sandwich Chips Seasonal Vegetables Carrot Cake Muffin Organic Yoghurt Fresh Fruit |

Our meat is British and Farm Assured

All waste oil from our fryers, is turned into biodiesel

All our burgers and meatballs are organic

Salad, vegetables, bread, fresh fruit and drinking water are available freely. Jacket potatoes and sandwiches with various fillings are available in most schools, please check what the local arrangements are in your school. We endeavour to serve food as specified on the menu, however there are some circumstances when this isn't possible. You can be assured that these instances will be kept to an absolute minimum.

ALLERGY ICONS

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This dessert contains 50% fruit

This meal is suitable for vegetarians

This meal is suitable for vegans

We offer tailored medical diets for any child requiring them.
 Please contact Katie Woods
 01629 536702 or catering@derbyshire.gov.uk for more information.

Theme Days**

Our new Theme Days for the Spring Summer menu, made up of school dinner favourites.