



Catering Newsletter

Welcome and thank you for pausing from your day to read the first issue of our catering newsletter. I am very excited to launch this newsletter which I hope will inform and inspire you on a half termly basis with information on our food, menus, theme days and related topics. In this edition you will find information on our upcoming community events and pupil barbecues.

Each newsletter will be sent out to the pupils and available on our website.

Sincerely



Claire Chadwick Crosbie

Dates for your diary

Friday 26th May
Community Breakfast and
Coffee Morning
9:00am—11:00am

Thursday 18th May
Pupil BBQ

Wednesday 28th June
Community Breakfast and
Coffee Morning
9:00am—11:00am

Tuesday 4th July
Pupil BBQ

Community Lunch
Tuesday 11th July
12:00 midday — 1:15pm

Community Breakfast and Coffee Morning Friday 26th May 2017

James Bateman Junior High School

Invite you to their Community Breakfast and Coffee
Morning Friday 26th May 2017 9:00am - 11:00am

Juices 30p, Tea, Coffee & Hot Chocolate 50p
Toast, Teacakes, Crumpets, Scotch Pancakes from
30p

English Breakfast from £1.50

Cakes and Biscuits from 70p

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James Bateman Breakfast Club

The main aim of our Breakfast Club is to provide supervised care for children of working parents and to give the children a good start to the day. The club is open to children from 7:30am onwards and is run by a team of professional staff who create a safe and happy environment for your child. The session runs until 8:45am at which time the children are asked to make their way to their classrooms.

We take a very flexible approach to Breakfast Club and it is simply payable on the day at a daily rate of £1:50 which includes a breakfast (hot food and a drink).

"Breakfast provides the body and brain with fuel after an overnight fast - that's where its name originates, breaking the fast! Without breakfast you are effectively running on empty, like trying to start the car with no petrol!"



JBH Pupil Barbecue

On

Thursday 18th May

Hot Dogs & Burgers

Corn on the Cob, Baked New Potatoes

Sauces available

Selection of Ices

£2:15

(only choice of the day)



Week Commencing: 24/04/2017, 08/05/2017, 22/05/2017

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	All Day Breakfast	Gammon and Pineapple served with Fondant Potatoes and a Seasonal Vegetable	Love Joes Chicken Korma served with Rice and Naan	Roast of the Day served with Roast Potatoes and Seasonal Vegetables	Dish of the Day served with Chips and Peas or Baked Beans
Vegetarian	Golden Cheese Toastie	Baked Jacket Potato with a choice of Cheese, Baked Beans or Tuna	Margherita Panini served with Beans or Corn	Vegetable Pasta Bake topped with Cheese and served with Garlic Bread	Cheese and Beans Baguette
Hot Deli	Toastie of the Day, Beef Grill in a Bap, SFC served in a Lebanese Flatbread, Hot Filled Panini, Chicken Tikka Skewer served in a Naan, Golden Filled Toasties, Chicken In a Bap				
Cold Deli	Selection of Cold Sandwiches, Baps and Wraps are available on Monday and Wednesday. Crudités, Mixed Salad Bowl, Homemade Slaw available daily.				
Desserts	Vanilla Shortbread served with a Vanilla Custard	Chocolate Crispy Cake	Fruit Flavoured Jelly	Lemon Feathered Sponge served with a Vanilla Custard	Chocolate Mousse Cake
Daily	Fruit Squash, Water, Milk, Seasonal Fruit Pots, Ice-cream Tubs, and Cheese and Biscuits				

Week Commencing: 01/05/2017, 15/05/2017

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Chicken Pizza Melt (chicken Breast with a pizza topping) served with Herby Potatoes and Sweetcorn	Pulled Beef Brisket in a Bun with slaw and BBQ Sauce served with Sweet Potato Wedges	Love Joes Chicken Korma served with Rice and Naan	Roast of the Day served with Roast Potatoes and Seasonal Vegetables	Dish of the Day served with Chips and Peas or Baked Beans
Vegetarian	Golden Cheese Toastie	Baked Jacket Potato with a choice of Cheese, Baked Beans or Tuna	Margherita Panini served with Beans or Corn	Vegetable Pasta Bake topped with Cheese and served with Garlic Bread	Cheese and Beans Baguette
Hot Deli	Toastie of the Day, Beef Grill in a Bap, SFC served in a Lebanese Flatbread, Hot Filled Panini, Chicken Tikka Skewer served in a Naan, Golden Filled Toasties, Chicken In a Bap				
Cold Deli	Selection of Cold Sandwiches, Baps and Wraps are available on Monday and Wednesday. Crudités, Mixed Salad Bowl, Homemade Slaw available daily.				
Desserts	Chocolate Shortbread served with a Vanilla Custard	Butterfly Cake	Fruit Flavoured Jelly	Chocolate Iced Sponge with a Vanilla Custard	Raspberry Bun served with Pink Custard
Daily	Fruit Squash, Water, Milk, Seasonal Fruit Pots, Ice-cream Tubs, and Cheese and Biscuits				

School dinners vs. packed lunches

Over the past decade school meals have been transformed. In 2006, standards were introduced stating that school meals should provide a portion of each of the following foods daily protein food, low fat carbohydrate food, dairy, fruit and vegetables and restricted sweetened drinks, savoury snacks and confectionery. In 2014 The School Food Plan upheld these food based standards.

Children having a school lunch are:

- Encouraged to eat and enjoy a wider variety of foods.
- Less likely to drink sweet drinks and have water instead.

- More likely to eat fruit and vegetables.

- Served balanced meals that are more likely to reach the guideline amounts.

- Able to enjoy food which has been freshly prepared.



Competition

To launch our new half termly catering newsletter we are asking pupils to come up with a name for it. Entry forms are available from the Catering Manager in the Dining Room where there will also be a box to put your completed entry form in. The winner of this competition will be announced in the next newsletter.

Inside Next Issue

- Welcome
- Dates for your diary
- Updated menu
- Meet our team
- Photo Gallery
- Top Tips to a Healthy Packed Lunch
- Competition Winner

