

Derbyshire Catering Service Newsletter

Spring Term 2025

Happy Easter

Head Teacher Cluster Meetings

Joanne Davidson & Sara Jones have recently been invited to attend Head Teacher cluster meetings, these have proved to be a very positive means of communication between the Catering Service and the Schools.

We are keen to build on our existing relationships and welcome invitations to any future meetings.

Website

For more information about the Catering Service, Free School Meals & the Medical Diet Portal, please visit our website

www.schoolmeals.derbyshire.gov.uk



Feedback

As part of Derbyshire Catering Services consultations with schools on the way we charge for your meal provision, we're running an online survey to ask for your views on where we should prioritise our spending, and which parts of the service is most important and least important to you as a school and why. The information from this survey will help the Catering Service to prepare for the future, guide our spending, prioritisation of work and our wider strategic aims.

We'd therefore be grateful if you could complete the survey which contains some key questions relating to your school meal provision.

Please follow the link below:

[Derbyshire Catering Service Questionnaire](#)

Theme Days



In **June** we are supporting the England Women's Football team at The Euros, we selection of flags to colour and decorate, that can be used to display around your service counters

Introducing our Fake Away Day for the **May** school census we are introducing a number of popular meal items, that are frequently requested by pupils.



In **July** We end the Summer Term, with our very popular Seaside Special!

As the schools start back in **September**, we Go Back in Time to think about favourite meals from when the pupils parents & grandparents had school meals.



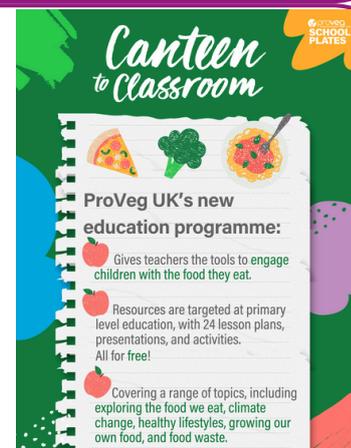
This **October** lets explore Space with school meals that are out of this World!

For further marketing literature, stickers or resources please contact sarah.titley@derbyshire.gov.uk

Pro Veg Educational Plans

We are currently working alongside with ProVeg UK, to support their efforts in teaching children about the environmental impact of their food choices.

ProVeg have recently developed a brand new educational programme, 'Canteen to Classroom', where they teach children about the food they eat, where it comes from, how it is made, and its impact on our health and the planet. They can support teachers with 24 high-quality, evidence-based lesson plans and have a range of free resources, if you would like further information, please email sarah.titley@derbyshire.gov.uk



You said we did!

By far the most concerns we receive from schools, academies and parents are regarding the perceived strange combinations of food we seem to offer and serve,

‘The menu has too many carbs on pizza days’ – The government food standards do advise some form of carbohydrate each day (including bread) but to address this we will no longer offer pizza with pasta; it will be served with a small portion of diced potatoes or wedges instead.

“Why are so many meals deconstructed for example chicken pasta bake and chicken curry”, some schools believe this confuses the children, as the dishes don’t resemble what is actually on the menu, meaning that pupils, by choice, will often take just plain pasta, chicken or rice, all of which looks very bland and dry. Hence, the majority of our complaints about the food and that it is not value for money. We totally appreciate that our kitchens do this with the very best intentions, however we would like you to support all units, if possible, to serve chicken curry as it should be with the cooked diced chicken in the curry sauce, so that it is ‘chicken curry’. However, for pupils who do not like curry, they can choose from the other alternative options available which will be chow mein, pasta pots, jacket potato with a filling or a sandwich meal. There's plenty of other choice, we will work with your school and we can offer flexibility and even create a bespoke menu tailored to your school needs.

Pasta Pots/Jacket Potatoes/Sandwiches – Our catering supervisor is asked to discuss and agree with you, the offer of a choice of pasta pots, jacket potatoes or sandwiches alongside the main options. Using the recipes provided, our teams can make different versions of the pasta pots throughout the menu cycle

Fish Friday – we will offer salmon mayo as a jacket potato or sandwich filling on one Friday throughout the menu cycle. Whilst we appreciate there will be very low uptake of this option, it means we can offer the more popular fish products but still comply with the school food standards.

Desserts with Fruit – The school food standards state that we must offer 2 desserts per week that contain 50% fruit. Therefore, it is essential that when a dessert is shown on the menu ‘with fruit’ that a bitesize portion of dessert is served alongside a half portion of fruit. We request that our teams present the fruit offer as attractively and colourful as they can and offer different fruits throughout the menu cycle.



Please find below the notes that we issue to the school kitchen:

Week 1 Notes

- Monday - Crispy Beef Taco – Grab & Go Offer (Optional paper wraps to use) Staveley Junior School Catering Team created this dish for a theme day where it was well received by the pupils
- This menu gives specific cookies which should be served each week.
- Tuesday • Pizza will be the more popular choice but lasagne should be served as an option.
- Small portion of diced potatoes or wedges should be offered following concerns from Headteachers that the meal is carbohydrate heavy.
- If a full salad bar is already offered, add another vegetable to your counter.
- Wednesday: Roast of the day – please chose the most popular meat option for your school.
- Serve a colourful selection of fruit alongside a bitesize flapjack portion.
- Thursday: Breakfast remains a very popular day so has stayed on this menu. Offer diced potatoes if hash browns are not popular.
- Wibble Whip is a new mousse product, use this to make a half chocolate mousse, half orange jelly dessert.
- Muffin recipe uses up yoghurt.

Week 2 Notes

- Monday • Golden pastry topped pie – can be made using a bechamel sauce or gravy if preferred by pupils.
- Oaty cookie can be made using different dried fruits.
- Serve an additional vegetable if cucumber sticks already offered on salad bar.
- Chocolate pear slice should be dense like a brownie.
- Wednesday • Popular sprinkle cake remains on menu.
- Thursday • Chicken Wrap - Grab & Go Offer.(Optional paper wraps to use)
- The salsa alongside the wrap will create a colourful, summery dish.
- Strawberry whip made with the new Wibble Whip.
- Scrumble has been created to offer the topping of a crumble separately to the fruit, all parts should be offered to the pupils.

Week 3 Notes

- Tuesday • Burger options - Grab & Go Offer. (Optional paper wraps to use)
- Serve an additional vegetable if coleslaw already offered on salad bar
- Thursday • Chicken curry is made with cooked diced chicken and tikka or korma sauce ideally served together.
- Cheese panini has been very successfully trialled as a great second option on a Friday.
- Pancakes are a popular dessert, be creative with your coulis.

Your Catering Support Team

Spring Term 2025

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Brampton Primary School
Brockwell Junior School
Brockwell Nursery & Infant School
Cavendish Junior School
Cutthorpe Primary School
Dronfield Infant School
Dronfield Junior School
Gorseybrigg Primary School
Holmesdale Infant School
Lenthall Infant & Nursery School
Marsh Lane Primary School
Northfield Junior School
Penny Acres Primary School
Ridgeway Primary School
St. Andrews C.E. / Methodist Primary School
(Dronfield)
Stonelow Junior School
Unstone Junior School
Unstone St. Mary's Infant School
Wigley Primary School
William Levick Primary School

Abercrombie Primary School
Barlborough Primary School
Christ Church C.E. Primary School
Eckington Camms C.E. Primary School
Henry Bradley Infants School
Highfield Hall Primary School
Hollingwood Primary School
Holly House School
Hunloke Park Primary School
Immaculate Conception Catholic Primary
Inkersall Spencer Academy
Killamarsh Infant & Nursery School
Killamarsh Junior School
Killamarsh St. Giles' C.E. Primary School
Newbold C.E. Primary School
Norbriggs Primary School
Renishaw Primary School
Speedwell Infant School
Spinkhill Primary School
Spire Infant & Nursery School
Spire Junior School
St Marys Catholic Primary School
St. Joseph's Catholic & C.E. Primary School
Staveley Junior School
William Rhodes Primary & Nursery School
Woodthorpe C.E. Primary School

Anthony Bek Community Primary School
Arkwright Primary School
Bolsover C.E. Junior School
Bolsover Infant & Nursery School
Brockley Primary & Nursery School
Brookfield Primary School
Calow C.E. (VC) Primary School
Clowne Infant & Nursery School
Clowne Junior School
Creswell C.E. Infant & Nursery School
Creswell Junior School
Duckmanton Primary School
Model Village Primary School
Palterton Primary School
Park Federation of Schools
Whaley Thorns Community Primary
& Nursery School
Whitwell Primary School
New Bolsover Primary School
Langwith Bassett Primary School
New Direction inclusive schooling
Stubbin Wood School

Contact the Catering Team

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