



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, please contact us:

Online: www.derbyshire.gov.uk/freeschoolmeals

Email: checking@derbyshire.gov.uk

Phone: 01629 536400 or 01629 535743

Form: paper forms are available from school.

Comments/Customer Feedback

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 C,
Matlock, DE4 3FW

Please note, we have now moved from Block B to Block C.

Visit our website to find out our latest good news stories and menus.

www.myschoollunch.co.uk/derbyshire

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.

AUTUMN WINTER MENU 2020-21

Feeding Young Minds

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



www.myschoollunch.co.uk/derbyshire

Derbyshire Catering Service COVID-19 Response



Since March, 98% of the schools we serve have been open. We have continued to provide a flexible service working with schools to ensure pupils and staff are safe, but more importantly pupils who need it are offered a nutritionally balanced meal.

Here is small recap of what we have been up to:

- Created 6,700 food hampers for pupils including provision for Easter and the summer holidays
- Implemented new Health and Safety procedures to keep staff and pupils safe
- Developed new menus which can easily be eaten in different dining environments i.e. a classroom, whilst still meeting strict Government School Food Standards and our quality mark "Food for Life Served Here"
- Created 168 different medical diet menus
- Purchased new kitchen equipment to meet service demands
- Welcomed 2 new schools into our catering family
- Helped 1,756 additional parents and carers to claim free school meals



Amongst all of this, our staff have found spare time to:

Decorate the house and upcycle old furniture

Sew scrub bags for NHS staff

Bake cakes for NHS staff

Go shopping for vulnerable community members

Start a new healthy eating programme

Importance of a Hot School Meal

Derbyshire Catering Service are very proud of the food we serve and are pleased that recognition is growing nationally around the many benefits that school meals provide.

Our meals are prepared and cooked as you would make them at home and provide the familiarity of a cosy home cooked meal.

We want your child/children to enjoy school meals and these are some of the reasons:

- They are hot, healthy and nutritionally balanced
- Exceed Government School Food Standards
- Are cooked fresh on school site (or hub kitchen) every day
- Offer a selection of favourites and new dishes to provide choice and variety to suit all tastes
- Assist children by improved concentration and academic attainment
- Improves social skills and helps pupils to bond friendships by sitting together to eat a meal
- Enable children to try new foods that they wouldn't normally eat at home
- Cater for medical diets and staff are trained on allergens
- Use organic produce
- Are convenient for parents, value for money and most schools offer cashless payment
- Made fun by themed meals which are the same price as a regular meal

If your family circumstances have changed during COVID-19 your child/children could be entitled to a Free School Meal. Please visit:
www.derbyshire.gov.uk/freeschoolmeals
to find out more.



Week Commencing	Monday	Tuesday	Wednesday	Thursday	Friday
Week A 02 November 2020 23 November 2020 14 December 2020 18 January 2021 08 February 2021 08 March 2021 29 March 2021	Quorn Dippers with a Homemade Sauce or Tortilla Layer Pasta Seasonal Vegetables Homemade Garlic Bread Finger Wholemeal Shortbread Slice Organic Yoghurt Fresh Fruit	Big Breakfast or Vegetarian Breakfast Diced Potatoes / Hash Browns Seasonal Vegetables Fresh Fruit Platter Selection of Greek and Fruit Yoghurts	Roast Chicken with Stuffing and Gravy or Cheese and Potato Pie Seasonal Potatoes and Vegetables Fresh Fruit with Bitesize Flapjack Organic Yoghurt Fresh Fruit	Beef Casserole and Yorkshire Pudding or Vegetarian Sausage Roll Creamed Potatoes Seasonal Vegetables Sticky Chocolate Pudding Organic Yoghurt Fresh Fruit	Pasta Bake or *Breaded Fish Fillet Chips Seasonal Vegetables Fruit Muffin Organic Yoghurt Fresh Fruit
Week B 09 November 2020 30 November 2020 04 January 2021 25 January 2021 22 February 2021 15 March 2021	Chicken Curry or Sticky Mango Quorn Fillet Rice Seasonal Vegetables Naan Bread Chocolate Cookie Organic Yoghurt Fresh Fruit	Beef Burger in a Bread Bun or Vegetarian Burger in a Bread Bun Diced Potatoes Seasonal Vegetables Fruit and Jelly Organic Yoghurt Fresh Fruit	Roast Beef with Yorkshire Pudding and Gravy or Vegetarian Shepherds Pie Seasonal Potatoes and Vegetables Fresh Fruit with Bitesize Chocolate Cracknel Organic Yoghurt Fresh Fruit	Macaroni Cheese or Veggie Balls Sub Roll Pasta Seasonal Vegetables Apple and Blackberry Sponge with Custard Organic Yoghurt Fresh Fruit	Cheesy Bean Enchilada or *Sweet Potato Fishcake Chips Seasonal Vegetables Lemon Crunch Biscuit Organic Yoghurt Fresh Fruit
Week C 16 November 2020 07 December 2020 11 January 2021 01 February 2021 01 March 2021 22 March 2021	Breaded Chicken with BBQ Sauce or Vegetable Finger Rice or Pasta Salad Selection Chocolate and Pear Sponge Organic Yoghurt Fresh Fruit	Cheese and Tomato Pizza or Cowboy Pie Diced Potatoes Seasonal Vegetables Oat Biscuit Organic Yoghurt Fresh Fruit	Roast Pork with Apple Sauce and Gravy or Cauliflower Cheese Seasonal Potatoes and Vegetables Fresh Fruit with Bitesize Lemon Sponge Finger Organic Yoghurt Fresh Fruit	Beef Meatballs with Homemade Tomato Sauce or Sweet Potato and Chickpea Curry with Rice Pasta Seasonal Vegetables Chocolate Crunch Organic Yoghurt Fresh Fruit	Cheesy Whirl or *Fish Fingers Chips Seasonal Vegetables Cornflake Bar Organic Yoghurt Fresh Fruit

All our meat is British and Farm Assured.

The meat in our burgers, meatballs and casserole are organic.

Waste oil from our fryers is turned into biodiesel.

Salad, vegetables, bread, fresh fruit and drinking water are freely available. Jacket potatoes and sandwiches 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

Gluten	Peanuts	Nuts	Sesame seeds	Lupin	Soya	Eggs
Milk	Celery	Sulphites	Mustard	Crustaceans	Molluscs	Fish
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 Autumn Winter menu, made up of school dinner favourites.

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