

## DID HOUTROWB

- We source seasonal and local food where we can
- Our meals are freshly prepared on site
- We serve at least two portions of fruit \& veg a day
- Organic yoghurt or dairy alternative available daily
- We use local higher welfare meat and free range eggs

- Our school food meets the School Food Standards and Food For Iife criteria.


## Sustainability Charter

We are making a commitment to actively:

- Celebrate and use local and seasonal produce
- Eliminate processed foods
- Increase quantity of fresh fruit and vegetables
- Increase healthy plant proteins and wholegrains
- Include more plant based dishes on the menu
- Use less but better quality meat and dairy
- Reduce food waste
- Reduce packaging and where nécessary use compostable and recyclable alternatives


## AHTERGENS

We take every care to cater for pupils with allergies \& intolerances. Please ensure the school has an up to date completed allergy form for your child so that the kitchen are aware of your child's allergy and can then prepare the correct meal required. In the kitchen the colour purple highlights to us that we need to make a substitution from the usual ingredient so that the dish is safe for your child. For example in a gluten free meal the pasta will be highlighted indicating we will swap regular whole wheat pasta for gluten free pasta. In the case an ingredient cannot be substituted or taken out of the item it will be highlighted in red so please do not order.any meals that are in red to avoid confusion Please order and select your meal in the usual way.

## WHERE OUR FOOD COMES FROM

1. Frank Mann, Torquay
2. Dole, Newton Abbot
3. Riverford Dairy, Staverton
4. McKelly, Crediton
5. Terry Prentice, Torquay
6. Kingfisher, Brixham
7. Savona South West
8. Apricot Centre
9. Shillingford Organics

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NOTHCE BOARD






