



School Lunches Update!

We are pleased to tell you that we, along with other schools in the Outwood Academy Grange Trust, have chosen to continue to partner with ISS, our current school meals providers. Here's a bit of information on what ISS do and how they will be supporting our school food culture over the coming months and years.

Quality Ingredients

Over 90% of the food served by ISS is freshly prepared onsite each day by trained chefs using great quality ingredients, including:



- Free range eggs
- Sustainably sourced fish
- Meat which satisfies UK welfare standards
- A wide range of seasonal and British produce

All the dishes on the menus are free from undesirable food additives and hydrogenated fats and do not include any GM ingredients.

Catering for Different Needs

Our caterers work with parents, schoolteachers and pupil councils to develop menus and ensure that each day offers healthy, delicious and varied meal options. Lunch choices include a variety of meat and vegetarian dishes accompanied by fresh vegetables. Pupils can also add salad items to their plates from a self-serve salad bar, which changes daily. Desserts include hot and cold puddings and fresh fruit. ISS can also provide special dietary menus where requested via their Special Diets Process. For more information on special menus, email ISS' Nutrition Team at nutrition@uk.issworld.com

Pupil Experience

ISS has created a service excellence concept called Feeding Excellence Every Day (FEED) which looks at the school meals service through the eyes of a child to try to make every moment of lunch enjoyable – from ordering and eating to clearing and leaving. It focuses on great customer service and improvements to the dining environment such as snack stops, bright colourful salad bars and exciting hydration stations. Through introducing these changes in dining halls, ISS hopes to make lunch a time which every child really looks forward to every school day!

Theme Day Fun!

To support educational activity and add even more fun to lunchtimes, ISS regularly holds events and celebrations with special menus or tasters. Examples include World Book Day, where the catering teams dress up and hold competitions, and Green Fingers Gardening Week, which focuses on the seed to plate journey and gets children tasting and voting on new dishes to add to the menus.

Want to Know More?

Check out ISS' menu flyer to find out more about their services.

Alternatively, if you would like more information on any of the above, or if you have any questions regarding other school food matters, please do get in touch with ISS by emailing hello@feedinghungryminds.co.uk