



WELCOME TO IDSALL SCHOOL NEWSLETTER — From Inside the Kitchen

We are delighted to be sharing with you our 2nd newsletter for the new academic year , keeping you updated with what's coming up & an overview of what's been going on

MORE THAN FOOD

Firstly, we are caterers , but we believe what we do is more than just food

We are in a unique position to be able to nurture & educate through the food we serve

Forming healthy eating habits is a valuable part of your child's education

85% of the food we serve is freshly prepared on site daily & is in line with British Government school guidelines giving your children the fuel to succeed

INSIGHT & INNOVATION

The food that we serve is shaped to reflect the latest world trends & create our own version of high street brands as well as serving the ever popular traditional menu

We have a full calendar of events including seasonal campaigns & theme days

A PARTNERSHIP

Most importantly we are here to be a part of Idsall school community , if your child has any specific dietary requirements, we are more than happy to answer any questions .

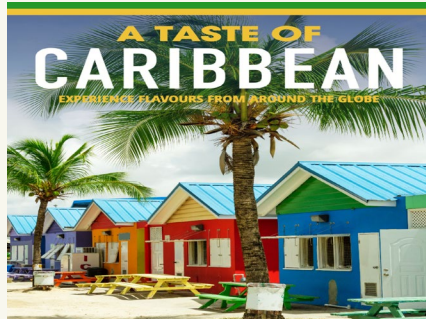
Above all, we are here to ensure that the food we serve is tasty, the pupils are happy and that we make dining at Idsall enjoyable !

Warm Wishes,

Lynsey Harper

Catering Manager | Aramark
Harper-lyn@aramark.co.uk

So What Have We Been Up To So far This Term ...

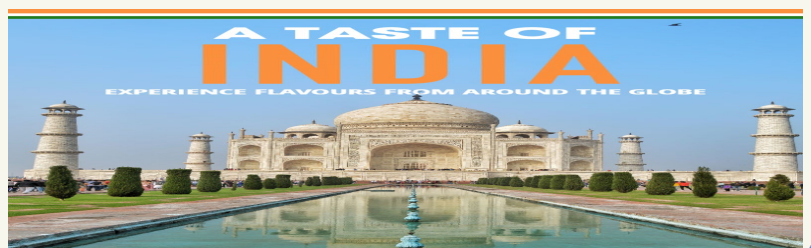


September saw a new academic year & 3 new members of staff including an apprentice Chef

A taste of India was our Census day theme - traditional Curries , Poppadum's , Onion Bhajis & Tikka spiced chicken Sub rolls

Caribbean Day celebrating all Jerk spice on offer – Chicken Rice & Peas, Spiced Hot Dogs

National British Food Fortnight saw us celebrate with Traditional Fish & Chips



It's Been a Tasty One!



UPCOMING THEME DAYS OCTOBER EDITION...

