



WELCOME TO IDSALL SCHOOL NEWSLETTER — From Inside the Kitchen

HAPPY NEW YEAR

We are delighted to be sharing with you our 3rd 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 the 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 ...

December was of course Christmas Month

Or

'Festival'

We celebrated with Christmas themed foods on a weekly basis

Pigs in Blanket Hot Dogs

Christmas lunch in a Yorkshire Wrap

Festive Paninis /Wraps/Sandwiches & Baguettes

Christmas was also celebrated with decorations , cakes & treats

*We catered full Christmas lunch for the local community as well as
Christmas Dinner day at Idsall for all the staff & students*



It's Been a Tasty One!

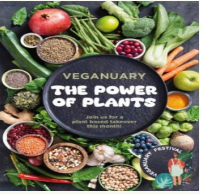


UPCOMING THEME DAYS

JANUARY EDITION

IDSALL School Marketing Calendar January

PROMOTION



Veganuary
Throughout January

FOOD EVENT



THEME DAYS



Burns Night- Scottish Theme
w/c 15th January

Australia Day- Sunshine dishes!
w/c 22nd January

CHEF'S THEATRE

POP UP FOOD



Veganuary WOW



Our ever popular Cluck concept- new dishes throughout January

SUPPLIER TASTING	Start of term- menu tasters/samples Week commencing 4 th January
ADDED VALUE	Eat the seasons- tactical awareness campaign. Healthy eating and health by stealth nudges.
CIRRICULUM LINKS	To be confirmed, following collaboration with the school
CUSTOMER ENGAGEMENT	Food focus group- Date to be agreed with the school
SCHOOL ASSEMBLIES	To be confirmed, following collaboration with the school
PRODUCT TASTING	Wipe out waste- Veganuary theme. Turning plant based food waste products into new dishes, interruption table. Date to be agreed with the school.
LOYALTY SCHEME	Veganuary buy 9 plant based dishes, get one free!
NEWSLETTERS	Monthly Newsletter to be sent for Ouse News
MYSTERY SHOPPER	To be confirmed, following collaboration with the school
TRY BEFORE YOU BUY	Daily menu samples.

