



# Let's Dine at Hollinswood



October 2022





# Hello! ...again

## Dear Parents/Carers,



## Kathy

We hope you all had a wonderful half-term break!

My team and I are happy to be back as we have many exciting things to look forward to this term - from celebrating National School Food Week on the 7th-11th Nov to working with the school council to action our latest eco-initiatives and begin planning seasonal events for December!

You may have also seen that we're now on DoJo! We are thrilled to join you online and are especially excited to share the everyday moments in and out of our kitchen, as well as keeping you informed with upcoming events and menu changes.

In this newsletter, we have put together some of the highlights of this term so far, along with an introduction to the remainder of our Let's Dine catering team here at Hollinswood. So we hope you enjoy browsing through this month's newsletter which has been designed with you in mind!

Scroll down for more...



# Contents

Featured in this issue...

Meet our Team

Page 4

NSFW 7-11th

Page 6

Food Standards

Page 7

Herb Garden

Page 11

Half-term Highlights

Page 12

MORE Half-term Highlights

Page 13



# Let's...

## Meet our catering team!

### Hollinswood



### Loz



**FUN FACT**  
...I went to  
Hollinswood  
Primary  
as a  
child!

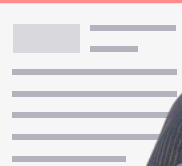


As our **STAR BAKER**, I am in charge of making all of our delicious **cakes, biscuits, bread, and puddings!** I have worked at **Hollinswood Primary** with **Let's Dine** for 10 years. I am also part of the **Let's Clean** team who make sure the school is kept **clean and tidy!**

### Sam



**News**



**FUN FACT**  
... I design  
our news-  
letter!

As our **COLD PREP CONISSEUR**, I am responsible for preparing the **salad bar, fresh fruit, bread, and staff lunches** everyday. I also help to design our **Fun Fact bubbles** for the dining room. I have worked at **Hollinswood Primary** with **Let's Dine** for 3 years.





# Let's...

## Meet our catering team!



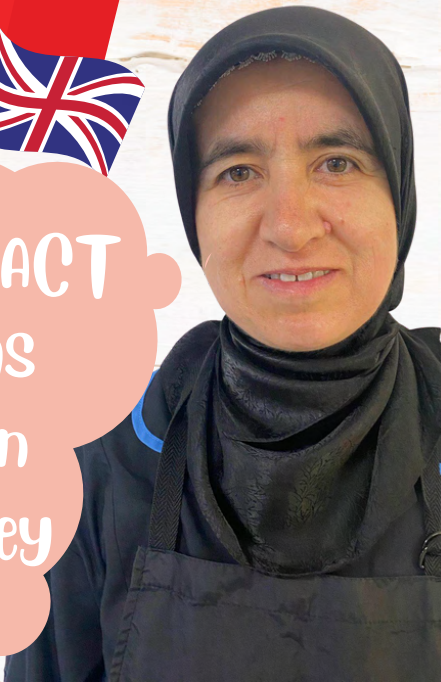
### Hollinswood

## Serpil

As our CHIEF SANDWICH MAKER, I am in charge of making the children's sandwiches everyday. I have worked at Hollinswood Primary with Let's Dine for just over 2 years now. In my spare time, I enjoy cooking, baking and making home-made Jams!

FUN FACT

...I was born in Turkey!



## Sylke

As our ALL ROUNDER, I step into any role that is needed for our team to deliver our service. I have worked at Hollinswood Primary with Let's Dine for 10 years. I am also part of the Let's Clean team for a secondary school in our local area!

FUN FACT

... I was born in Germany!





# National School Meals Week

7<sup>th</sup> – 11<sup>th</sup>



November  
2022

NSMW 2022  
TOGETHER  
we make a  
difference



Join us for a fun-packed week:

## What's on?

Monday: 'Subway' Bar

Eat more, waste less!

Tuesday: British Roast

Celebrating our VIPs!

Wednesday: Chinese Buffet

Something Different!

Thursday: Keen for Green

Plant-based Inspired!

Friday: Fish & Chip Shop

Keeping it Local!

Spread the word

USE HASHTAGS

#NSMW2022

#LACA\_UK #tasteforyourself #makingadifference

@NSMW @LACA\_UK @nationalschoolmealsweek

#nationalschoolmealsweek #laca\_uk

Scan the QR code to find  
out more and download  
**FREE RESOURCES**





# Let's...

## Comply with Food Standards!



### Eating in school should be a Pleasurable experience...

Here at Let's Dine Catering Services, we comply with the School Food Regulations 2014 set out by the UK government.

These regulations ensure that the food provided to pupils in every school is nutritious and of high quality; to promote good nutritional health in all pupils; protect those who are nutritionally vulnerable and to promote good eating behaviour.

These school food standards are designed to help children develop healthy eating habits, and ensure they have the energy and nutrition they need to get the most from their whole school day!

## Principles of Food Standards:



Cook food that looks good and tastes delicious



Provide a wide range of foods across the week



Use fresh, sustainable, and locally sourced produce



Educate the children about what they are eating



## A child's healthy, balanced diet should contain:

- plenty of fruit and vegetables
- plenty of unrefined starchy foods
- meat, fish, eggs, beans and other non-dairy proteins
- some milk and dairy foods
- a small amount of food/drink high in fat, sugar, salt



## Allergens, Intolerances and Cultural Dietary Requirements...



### Food allergies or intolerances must be taken seriously!

The Food Information Regulations 2014 requires school caterers to show the allergen ingredients' information for the food they serve. This makes it easier for schools to identify the food that pupils with allergies **can** and **cannot** eat.

## Let us know!



We are currently updating our records for every child here at Hollinswood Primary School! Please let us know if there are any changes to your child's medical/allergen/cultural dietary requirements.

**If you would like to arrange a meeting with Kathy,  
Please contact the school to schedule a time and date!**





# Evidence of a Good Provision:

Here at Let's Dine we actively comply not only with the government regulations on food standards but also to what they consider a 'good provision' to be. Let's see how our team at Hollinswood Primary School measures up to the government standards...

## ☑ an attractive, happy and calm dining environment

Our dining halls have recently undergone a makeover – we have introduced the children to our new 'VegetaPAL' characters and 'FUN FACT' bubbles that display a variety of food facts for the children to learn! We have also printed colouring in activity sheets to take home – check out some of the artwork created by some of the children in breakfast club on page 12.

## ☑ staff and children eating together

In true Hollinswood tradition, our lovely headteacher Mrs Osbourne joins the children for lunch on our roast dinner day every week!



**FUN FACT**  
Did you know...  
APPLE Sauce was the FIRST  
food to be eaten in SPACE!

## ☑ catering staff who are happy and engaged with school staff and children throughout the day

We endeavour to make lunchtime a happy time for all! We have enjoyed seeing the children's responses to our 'Fun Fact Bubbles' and 'Meet the Team' boards – they now know our names and what we look like both in and outside of work hours! In our commitment to the children, we also work collaboratively with the school staff to ensure our service is delivered the best it can be! We are also committed to working with the school's eco council on their environmental initiatives!



# Evidence of a Good Provision:

## ✓ children and Parents being actively consulted

Part of our commitment to the children, is also a commitment to the parents to keep them informed in all matters related to their child(ren)'s school lunch - this is why we created this newsletter that is designed with you in mind!

## ✓ a cashless Payment system to reduce the stigmatisation of free school meals

Hollinswood Primary school operates on a cashless payment system, which helps to destigmatise free school meals and ensure every child is treated the same.

## ✓ independent verification that school food standards are met across the school day

We work closely with the Environmental Health Officers to ensure that we remain compliant to the government food standards. We are proud to maintain the highest rating of 5 stars at Hollinswood Primary school!

## ✓ making water the drink of choice, that is freely and easily available throughout the day

At lunchtime, we serve water with our school meals unless we are hosting a theme day where other choices may be available. We support our school's plastic free agenda by using water jugs, and reducing our use of single-use plastic where possible.





# The School Herb Garden

We love to use the  **freshest**  of ingredients in our recipes, especially when they are right on our doorstep!

We picked  **fresh rosemary**  from the school  **herb garden**  and added them to our roast potatoes! Our ' **roasties** ' are a hit with the children and the staff... as well as us!

We would also like to say a  **BIG**  thank you to  **Mrs Telford**  for growing the biggest marrow we've ever seen and inspiring us to use it for our  **vegetarian**  recipes - we always ask our children for feedback on our food and we are happy to report that they  **LOVED**  it!



## Did you know...

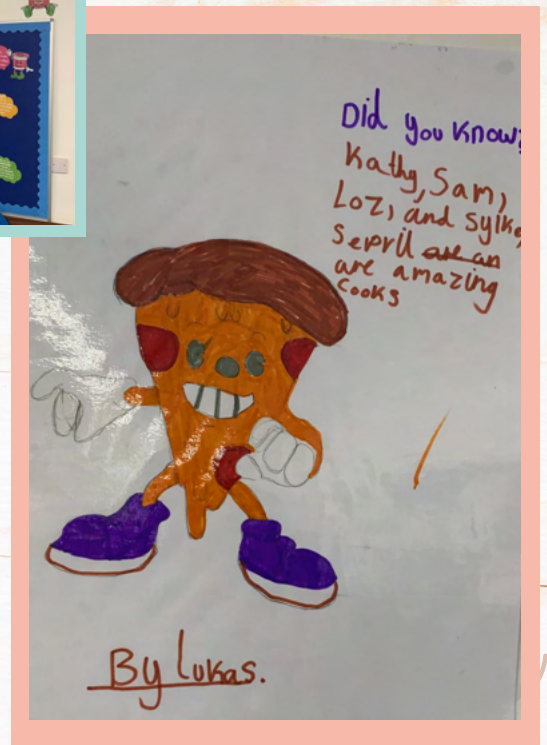


EVERY child in KS1 is entitled to a UNIVERSAL INFANT FREE SCHOOL MEAL? For parents with children in KS2, our Let's Dine service continues to be an affordable alternative when compared to the cost of a home packed lunch!  **Dine with us and SAVE £££'s!**



# Term Highlights...

We love the **artwork** made by some of the children from **breakfast club** so much that we have featured them on one of our walls in the dining area! We can't wait to see what the children create next!



Sam enjoyed playing a game of **noughts and crosses** this half-term with **Mrs Downes**.

We were so impressed with her interpretive drawings that we gave her an award! **Can you guess what they are??**





# More Term Highlights...

Well done to Kathy for raising over £200 for SU2C by volunteering to cycle the distance to another branch of CANCER RESEARCH UK in Worcester!

Thank you to everyone at school who also kindly sponsored Kathy on behalf of the Hope House Dark Run Telford this Saturday!



Congratulations to all the staff and students who won the Environmental 'Make a Difference' Award - we look forward to supporting you in putting our latest eco-initiatives into action!



Kathy and Sam have collected four bags of rubbish helping to clean up around the Town Park and Hollinswood on their early morning walks before work so far! If you see them - give them a wave!





A decorative border at the top of the page featuring various autumn leaves in shades of red, orange, and yellow, along with small red berries.

# That's all folks!



By Lexie-Louise Scott

## See you next time!

A decorative border at the bottom of the page featuring various autumn leaves in shades of red, orange, and yellow, along with small red berries.