

Our delicious hot food at Takeley

I like the lunch times because they put different things on the menu and we get to try them." Bethany

By improving quality and standards school meal take up has risen from 25% to 66% - our food is made from scratch on site in order to give the children the best lunch we can. We are very proud of our delicious lunches which we serve on white plates rather than in moulded trays. Presentation is really important and we use as much produce from our kitchen garden as possible.

Many of our staff members choose to eat with the children (approximately 90% of teachers) and parents are invited to join us every Thursday.

In order to educate the children about which food and drinks were healthy we looked at what was available during the school day and made changes. Now every child has access to water but we do not allow fruit squash and we stopped serving cookies at break time and have replaced them with fruit.



We also wanted to encourage more children to eat a healthy school lunch so we created a rotating three week menu based on feedback from children and parents and what seasonal produce was available. When we have introduced new

tastes our catering manager has visited classes with bite- sized samples so that children could try them before they chose them as a full meal.

Over time we have been able to source local producers for meat, eggs and vegetables and a significant proportion of this is organic.