

# Total Catering Solutions (SE) Ltd News Letter

March 2019

## Meopham Community Academy

Thank you for all of your comments regarding the catering at Meopham Community Academy, good and not so good.



*'Jacket Potatoes are sometimes overcooked and chips soggy'*

- We have met with our kitchen ladies and looked at other ways of cooking and hot holding the jacket potatoes and chips, spot checks show that this has greatly improved the finished product.



*'Is my child taking items from each of the food groups?'*

- Our ladies have been instructed to put a portion of Protein, Carbohydrate and Vegetables on every child's plate, we have improved the presentation of the fresh vegetables which we hope encourage the children to eat them. The 'Eat well Plate' is on display in the dining hall and healthy eating is promoted through our Roots to Food activities.



*'How do you deal with portion sizes and maintaining choice Until the end of service?'*

- Portion sizes are restricted to the Government School Food Plan, there is a 'from' and 'to' element to it, so we tend to give the KS2 children the top end of the scale, there is always additional homemade bread (no spread allowed) and a self-serve salad bar available throughout service. There is always a choice to the end of service, plus there are additional portions cooked. A diary is kept to record the most popular items and we adjust our sales mix accordingly. Some of our schools have a pre-order service to ensure that their child gets their favorite meal, we will be more than happy to do this at Meopham if the school would like us to.



*'Desserts should be restricted to fresh fruit & yoghurts'*

- Done, three days a week we only serve yoghurt and fresh fruit pots. If there is a demand to take this to five days we are happy to do so.



*'Some food is not very hot towards the end of service'*

- TCS have ordered some new hot plates for use at the school, we are just waiting for the school to complete the electrics and these can be installed.

**Have your say!** Your comments are always welcome, please feel free to contact us on [gill@tcsinfo.co.uk](mailto:gill@tcsinfo.co.uk)

**ISO14001 Environmental** – We are proud to hold this accreditation and continue to improve our service with the Environment in mind. March sees a reduction in single use plastic and removal of unsustainable Palm Oil.

**COOKERY CLUB – coming soon!**



## Things you think are great!

**Local Suppliers** – all of our meat is bought from Glovers Farm in Hartley – sausages and burgers are made by them to the Food For Life Standard. Fruit and veg come from TH Brown Farm in Shorne.

**Bespoke menu** – your children, through the school council group, are consulted about the menu, they are shown what makes a healthy menu and have a say in how it takes shape.

**Special Diet Requirements** – thank you for your comments on how we help children with food allergies. Our staff are well trained and understand how important it is that you and your child have confidence in what we do.

Roots to Food – we understand your children have loved the Roots to Food presentations, these form an important role in your child's appreciation of healthy food. Please see the Roots to Food web site for more details <http://www.rootstofood.com>