

Cotham School Catering Provision

Cotham School is pleased to advise that from 1 September 2020 we started working with the catering company, Caterlink to provide the schools daily food requirements. Cotham and Caterlink are working together to provide a healthy and appetising range of food. The same high standards of food that have always been provided will be maintained, the existing catering team are working under the direction of the Catering Manager, Polly Cotton and are receiving the support of a major food provider.

Caterlink is a national company who are experts in the field of providing meals in education, in secondary schools, primary schools and colleges and will bring a range of new ideas and experience to the catering experience.

Staff

The school catering team is employed by Caterlink.

Our usual food offering consists of:

Menus

The school normally operates a rotating five week menu. Each day the menu contains soup, a main dish (both meat and vegetarian, plus potatoes and vegetables) a pasta dish, and a desert. The menu is reviewed regularly and less popular items can be removed and replaced with alternative dishes. This ensures that the school is always working to provide what the students enjoy eating whilst meeting healthy food standards. These options are served in the main dining hall and the dining hall in K Block.

Sandwiches

The school offers a selection of cold sandwiches, baguettes, wraps and salads available from the canopy area. Sandwiches are prepared fresh on a daily basis and include a different 'special' every day alongside the standard range of meat, tuna, cheese and salad options.

Cashless

The school operates a totally cashless system for food sales in the school. Every student has a card which can be 'charged' with cash online or physically replenished with cash using money loaders on the school premises.

Free School Meals

Students entitled to free school meals have a meal credit amount added to their cashless card on a daily basis. The student then selects a meal and presents their card to pay in the same way as any other student. Catering staff are able to see on the system that students are entitled to free school meals, the school does not allow the student to buy snacks with their entitlement; students must use the credit to purchase a meal.

Healthy Schools

All meals on the school menu are created using guidance from Healthy Schools (School Food Standards). This enables the school to provide a balanced and healthy diet to our students at all times.

Dietary Requirements

The school menu covers a range of dietary requirements to include; vegan, vegetarian, pescatarian, and meat eaters. Meat at the school is halal, the school does not serve any pork or products that include pork. This enables us to provide for the full range of dietary differences that our students have.

Allergies

The school requires all medical conditions, including allergies to be recorded in the school's management information system (SIMS). Any recorded allergy information for students is flagged when a student scans their card, alerting all staff to any allergens in the food served enabling them to take the necessary preventative action. Sandwiches have allergy information printed on individual labels and allergy information can be provided by any member of the catering team for any meals served in the main canteen.