



Providing a life-enhancing education that develops the character, talents and potential of every child

ACHIEVEMENT ~ DIVERSITY ~ RESPECT

Headteacher: Ms Jo Butler

October 2025

Cotham School Catering Provision

Cotham School works with an external catering company called ABM Catering to provide the school's daily food requirements. Cotham School and ABM Catering are working together to provide a healthy and appetising range of food. ABM Catering is a national company that is an expert in providing meals in education, in secondary schools, primary schools and colleges and will bring a range of new ideas and experiences to the catering experience. All food served by ABM Catering at Cotham School is Halal and meets the national Healthy Schools guidelines

ABM Catering offers a number of meal deals, including a main meat/fish or vegetarian meal or a sandwich with either cake, fruit or dessert pot for £2.80. They are also providing free of charge Hydration Stations to anyone making a purchase at one of the catering outlets. Cotham School is working to eliminate single-use plastic cups and bottles, so it would be appreciated if students could please bring their own reusable bottles for this purpose. ABM Catering will be extending the meal deal offer to provide further choices over the term and will also run a number of themed days. Please look at the website and in the weekly bulletin for further details

Staff

The school catering team is employed by ABM Catering.

Our usual food offering consists of:

Menus

The school normally operates a rotating three-week menu. Each day the menu contains a varied range of dishes including 'grab and go' options, main dishes (both meat and vegetarian, served with vegetables and salad as appropriately paired to the dish), a pasta dish, and a dessert, cookie or cake. The menu is reviewed and regularly

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adjusted according to the popularity of dishes. This ensures that the school is always working to provide what the students enjoy eating whilst always meeting school-compliant healthy food standards. These options are served in the main dining hall in A block and the dining hall in K Block.

Sandwiches

The school offers a selection of cold sandwiches, paninis, wraps and salads available from both dining halls. Sandwiches are freshly available on a daily basis and include a range of fillings 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 'topped up' 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 where students are entitled to free school meals; the school does not allow the student to buy snacks with their entitlement; students must use the entitlement to purchase options from the range of meal deals that are available.

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 for our students at all times.

Dietary Requirements

The school menu covers a range of dietary requirements to include: vegan, vegetarian, pescatarian, and meat eaters. The 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 to be advised by parents and carers, including allergies. This information, once received, is recorded in the school's management information system (SIMS). Any recorded allergy information for students is flagged when a student scans their card, alerting the catering team to any allergens in the food served, enabling them to advise the student and take the necessary preventative action.