



STONEYGATE SCHOOL

Sodexo is proud to work in partnership with Stoneygate School in delivering the catering services from September 2016.

The health and wellbeing of pupils is of paramount importance to us and we understand that good nutrition is vital in helping them to achieve their best both in and outside of school.

We source our food responsibly and ethically and are proud to have long standing relationships with our suppliers. All of our food is made fresh from scratch, every day.

We strive to provide fresh, nutritious seasonal food and we use the best of British seasonal fruit and vegetables where possible. Fresh bread is baked daily and there is a varied salad bar available at lunch and supper.

We help pupils to adopt a healthier diet by using only lean cuts of meat, trimming all excess fat before cooking and only using rapeseed oil for cooking and olive oil for dressings. To reduce levels of salt in our meals we use herbs as an alternative to salt.

Meat and poultry can be traced back to British farms. We only use Red Tractor certified fresh British beef, pork, lamb and poultry. Our fresh British bacon is made from pork reared on UK farms and smoked using beechwood chips for a delicate but delicious taste. The chefs only use fish from sustainable sources and are encouraged to use Omega3- rich fish as often as possible.

We take pride in sourcing the best ingredients to make the best food. It's simple, we only use:

- 100% Red Tractor fresh milk and cream
- Fresh British fruit and vegetables wherever possible
- RSPCA Freedom Food accredited pork and British Lion marked eggs
- MSC certified fish and seafood
- Fairtrade, Rainforest Alliance and organic coffee

For further information why not visit our website: www.independentsbysodexo.com