

# NATIONAL SCHOOL MEALS WEEK



You Said	We Did..
You wanted bigger portions for older children	The school food standards set the portion sizes and therefore portion sizes are beyond our control
Hold 'Invite Parent to Lunch Day'	We do offer Invite to lunch days, Mothers day and Friendship day in the schools already
You do not know anything about the kitchen its cleanliness or whereabouts	Taster sessions are held in the school dining room where information can be collected and the homemade food tasted.
It would be nice to have more organic choices	We are Food for life silver in Reading which includes organic beef and organic milk
You Said make allergy friendly meals	We cater for special diets across the Reading schools if you child has an allergy please pass the doctors note to the school office who will request a Chartwells special diet
Tastier more varied menu at cheaper cost	The Menu development team gather feedback from 1000 of children across the country to build a suitable menu , we do not use any salt in our dishes spices and herbs are used to enhance flavour we offer organic ingredients to ensure of good quality.
Giving cakes in pudding makes me feel unhealthy and they have it almost every day	The Spring / Summer 2018 menu has a sugar reduction of 17.6% since Autumn / Winter menu 2016. Achieved through menu engineering, recipe development, and portion size control. The menu includes an innovative and tasty dessert selection and continues to meet the requirements of the School Food Plan standards.
Encourage them to eat through a teaching programme	We offer cookery clubs, bread making sessions, smoothie and wok sessions for the children to learn more about the food on offer.

