HOLROYD HOWE

Catering Review



Spring Term - 2024

Here at Wrekin College— we strive to offer our pupils a first class and varied catering service. Nutrition is at the forefront of our food offer to give our pupils a fantastic healthy lunch. Here are some things have we done over the year and have planned for the Summer Term

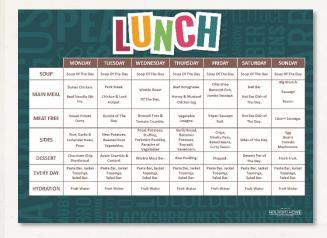
Nutrition and Sustainability Visits

We have an amazing Nutrition and Sustainability team that have visited the school throughout the academic year.

They host assemblies and classroom sessions, teaching pupils the importance of a balanced meal, and the role we can play in looking after our plant.

The team will visit on June 4th to host nutrition for exam success.





Menus Refresh!

Our fantastic Chefs refresh our menus each term, to reflect some of the pupils' favourite dishes, whilst making sure they get a balanced nutritional meal. All menus are reviewed by our company nutritionists, who advise throughout the whole year.

Students share their food preferences with us via the food committee. They requested Japanese dishes. Our chef Kei is hosting Ramen evenings this term, one of many 'pop-ups' this term.

Please see our new menus for the Summer Term below.

Planned Events

It's looking to be a very busy term, and just the way we like it in the catering department! We have plenty of events planned, some of which include -

World Bee Day / World Environment Day

Indoor BBQ

Celebrate summer sport

And many more...



Highlights of the 2023/2024 School Year in Catering

We have provided over 135,000 meals this academic year across all year groups, not including any hospitality events or extra catering.

The team worked tremendously hard to not only produce these meals, but deliver them with a smile and excellent customer service! We are on hand to ensure our pupils experience the best food services possible, because we love what we do and we want them to love it too!











OUR TERM IN

Pictures



Pasta Bar

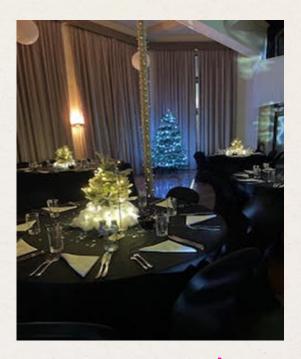
Our pasta bar has been a fantastic addition to the lunchtime meal selection.





Happy Easter

We celebrated Easter with some amazing chocolate nest cupcakes.



Party Night

Our fabulous dining room all set out ready for some fun!

OUR TERM IN

Pictures



Sustainability

Focusing on reducing waste while championing sustainability.



Some of our delicious food.



Exotic Fruit Event

Showcasing pomegranate, figs, pineapple and a trio of melon.



Chef Kei

Originally from Hong Kong Kei now shares his knowledge with the team of chefs, producing stunning chefs demonstrations.