

# Catering Review

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 4<sup>th</sup> to host nutrition for exam success.



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	Soup Of The Day	Soup Of The Day	Soup Of The Day	Soup Of The Day	Soup Of The Day	Soup Of The Day	Soup Of The Day
MAIN MEAL	Butter Chicken, Beef Noodle Stir Fry	Pork Steak, Chicken & Leek Hotpot	Wendin Roast Of The Day	Beef Bolognese, Honey & Mustard Chicken Leg	Chop Shop Battered Fish, Jumbo Sausage	Deli Bar Hot Eco Dish Of The Day	Big Brunch Sausage Bacon
MEAT FREE	Sweet Potato Curry	Quiche Of The Day	Broccoli Feta & Tomato Crumble	Vegetable Lasagne	Vegan Sausage Roll	Hot Eco Dish Of The Day	Quorn Sausage
SIDES	Rice, Garlic & Cauliflower Steam, Peas	New Potatoes, Roasted Root Vegetables	Roast Potatoes, Stuffing, Yorkshire Pudding, Parasch of Vegetables	Garlic Bread, Baked Potatoes, Broccoli, Sweetcorn	Chips, Mushy Peas, Salad Beans, Curry Sauce	Sides Of The Day	Egg Beans Tomato Mashed Potatoes
DESSERT	Chocolate Chip Shortbread	Apple Crumble & Custard	Wendin Mess Bar	Rice Pudding	Flagjack	Dessert Pot Of The Day	Fresh Fruit
EVERY DAY	Pasta Bar, Jacket Potatoes, Salad Bar	Pasta Bar, Jacket Potatoes, Salad Bar	Pasta Bar, Jacket Potatoes, Salad Bar	Pasta Bar, Jacket Potatoes, Salad Bar	Pasta Bar, Jacket Potatoes, Salad Bar	Pasta Bar, Jacket Potatoes, Salad Bar	Pasta Bar, Jacket Potatoes, Salad Bar
HYDRATION	Fruit Water	Fruit Water	Fruit Water	Fruit Water	Fruit Water	Fruit Water	Fruit Water

## 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.