

You asked.....

Caterlink replied....

<p>We were asked to stop offering higher fat foods.</p>	<p>We offer a selection of alternative products to higher fat foods and use reduced fat mayonnaise in our sandwiches</p>
<p>We were asked about our vegetarian options.</p>	<p>Vegetarian options are available on the menu and within the snack range. Our development team are always looking for innovative and new ideas. We have just brought out new concepts which also include a vegetarian range</p>
<p>We were asked about our food * rating.</p>	<p>We hold a 5* rating which is the highest available</p>
<p>We were asked about our organic offering.</p>	<p>Organic fruit and vegetables are not possible due to cost implications. However we have recently introduced a new range of organic drinks</p>
<p>We were asked about our food * rating.</p>	<p>Healthy choices are available at all times</p>
<p>We were asked about food availability /saturated fat and sugar.</p>	<p>We produce our dishes with as little saturated fat and sugar as possible. We have a range of vegetable based cakes which reduce the need for as much refined sugar. To ensure the students have a choice of every dish/item would incur a large amount of wastage</p>
<p>You raised concerns about the food availability at the last sitting.</p>	<p>The year groups are rotated to give them full choice regularly.</p>
<p>We were asked about where to find information about the school menu.</p>	<p>The menus and tariffs are displayed on the school website and updated when changed.</p>

<p>We were asked about breakfast cereal availability.</p>	<p>Porridge was on offer but did not sell. We will look into alternatives</p>
<p>We were asked if those with packed lunches were able to eat alongside those with school dinners.</p>	<p>This is regulated by the school due to space constraints</p>
<p>You raised concerns about the freshness of the fruit and vegetables available.</p>	<p>We have fresh fruit and vegetables and fresh meat delivered 3 times/week. Vegetables are always available plus an extensive salad bar, fruit pots and whole fruit.</p>
<p>We were asked about the cost of fruit.</p>	<p>We offer a selection of prices within the range</p>
<p>You raised concerns about main meals running out.</p>	<p>We endeavour not to sell out of main meals and this very rarely happens. The student year groups rotate to avoid disappointment</p>
<p>You raised concerns about the length of time spent queuing.</p>	<p>This is an issue in most schools but the students are served as quickly as possible .</p>
<p>We were asked about why we have chips, bacon or sausage on the menu and about sugar in drinks.</p>	<p>These are served in line with the school food guidelines</p>
<p>We were asked about our gluten free options and issues around cross contamination.</p>	<p>Our staff are trained in all aspects of cross-contamination but due to the layout of the kitchen and limited storage it would be very difficult to prevent this happening. We do offer some gluten free dishes and the students can talk to our chef at any time to help them make decisions should they wish to do so. We aim to accommodate student needs wherever possible.</p>

<p>We were asked about our fresh food policy.</p>	<p>We are a fresh food company offering a wide range of products that are prepared on site daily</p>
<p>We were asked about how we encourage healthy eating.</p>	<p>We do have a rewards system in place and there are termly prizes for the most points gained by a boy and girl from each house.</p>