Why School Meals?

The menu is designed to supply a third of the daily nutrient requirement.

Regular promotional events and theme days to fit in with popular occasions and the National Curriculum.

School lunch is a quality alternative to a packed lunch and actually works out cheaper if you count up all the items taken from your store cupboard.

A cashless payment system is currently being introduced across the borough which enables parents to pay online for their children's lunches.

Achievements

Joanne Stoddart Cook at Raynham Primary School won the London final of LACA School Chef of the Year in February of this year.

Free School Meals

If you think that you may be entitled to free school meals please contact us for further information on:

0208 379 5367

(8.30 am - 12.00pm then 2.00pm - 4.00pm)

Contact Us

We welcome feedback and encourage support for your school meals service. Together we can ensure that your child understands the importance of a varied and balanced diet.

Tel: 0208 379 8833 or 0208 379 8871

Write to: Enfield Catering Services, 7th Floor Civic Centre, Silver Street, Enfield, EN1 3XA

Visit: www.enfield.gov.uk

School Meals in Enfield



We hope to welcome your child to school meals when they begin their education.

We offer a good customer friendly service which is committed to continuous improvement and development to further reach customer demands.

School dinners can often be a child's main meal of the day.

Obviously, the nutrition gained from that meal will have a huge impact on that child's health and well-being, and as eating habits are developed early in life, can greatly affect them in the long-term. With concerns about childhood obesity and related diseases at an all time high, the quality of school dinners has been put in the spotlight. If attempts to educate children about healthy eating in the classroom are to have any effect, then it is necessary to reflect those lessons in the dining hall.

Nutritionally Balanced

Our menu and recipes are developed in consultation with stakeholders and customers and exceed the requirements of the school nutrition standards. The menus in Enfield are nutritionally balanced and comply with the Government's nutritional standards. All menus are analysed by our own nutritional advisor. For further information on the standards please visit the School Food Trust website.

www.schoolfoodtrust.org.uk

To ensure satisfaction we are firmly committed to customer consultations and surveys at all levels. Several of our school pupil councils sample new recipes and give opinions on our services.

There are also comment books in all Primary schools for pupils to give opinions, we are also in the process of undertaking a customer market survey across the borough which we will use to move the service forward.

We can also receive parental comments on our website:

www.enfield.gov.uk

Our Menus

Our menus change twice a year and we attempt to make some seasonal changes. We can also provide specialist ethnic and therapeutic diets, access to this is via your child's school, our team are available for consultation.

We see school lunch as an integral part of the learning experience, sitting around a table to eat and hold a conversation is part of social education.

Our meals are freshly cooked daily by our qualified and trained staff; the majority of schools in Enfield have their own kitchens.

This year Enfield Catering has joined the 'food for life' Catering Mark and have been given a bronze award. This indicates our commitment to use of locally grown produce and the quality of the ingredients which we purchase. In addition, we try to ensure much of the produce we use is seasonal, as well as locally sourced.

Examples of locally sourced produce include salad items, onions and potatoes that are sourced from the Lea Valley. Much of our fruit and vegetables, such as our apples, pears, leeks and sweetcorn and many others, are UK sourced when available.

We also use free range eggs, and recently won the 'Good Egg' award from Compassion in World Farming.

Enfield Catering Services also won an award for 'Good Food on the Public Plate' from the Greater London Authority this year.

For for catering





Menu Offer

Mair

We offer a choice menu including a vegetarian meal daily served with either potatoes, pasta or rice and vegetables or a salad bar choice.

Dessert

Mostly fruit based pudding as well as fresh fruit or yoghurt.

