

# **Free Meals**

It could save you around £400 a year per child.

Applying is quick, easy and confidential it can be done in a number of ways:

**Online:** www.derbyshire.gov.uk/freeschoolmeals

Phone: 01629 536400 or 01629 535743

Form:

#### Recruitment

Did you know, we employ over 1,500 staff to cook in our kitchens? We are always on the lookout for enthusiastic and friendly people to join our team, working term time only and

jobs hotline on 08456 058058 or visit

#### Care to Comment

We welcome all enquiries and feedback on our service. If you would like to contact us we can be reached in a number of ways:

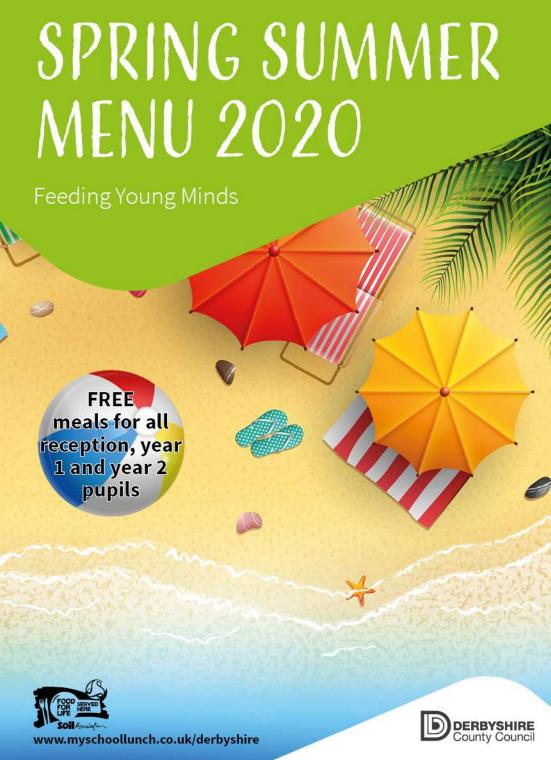
Chatsworth Hall, Block B,

Matlock, DE4 3FW

Please visit our website to find out more about the service.

www.myschoollunch.co.uk/derbyshire





# Award Winning Meals Made by Local People

92% of

our schools

have a 5 star

**EHO** rating

# **Local Food by our Suppliers**

Our meals are more local than you think, these are our trusted producers.

Holdsworth Foods in Tideswell provide all our groceries.

Gary Adnitt, Sales Director at Holdsworth



It's great to work closely with Derbyshire Catering Service team to provide nutritious meals for the Derbyshire children, I hope you enjoy all the meals.

**John Palin** in Tansley provide our fresh fruit, vegetables and potatoes for the majority of the county.

**Tomson Buxton Ltd** provide our fresh fruit, vegetables and potatoes for the north of the county.

**Lower Hurst Organic** in Hartington provide our organic beef meatballs, burgers and diced beef.

Andrew Sebire, Farmer at Lower Hurst Organic



I have a herd of pedigree Herefords that graze over 275 acres at Hartington. I supply your school with organic beef, animal welfare is my top priority.

# **Quality of food**

For the past five years our menus have been accredited with the quality mark "Food for Life Served Here" by the Soil Association. This means that the food used in our meals is sustainable and locally sourced.

Our menus
are carefully
planned to
encourage positive
healthy eating habits

### **Local Staff**

Derbyshire Catering Service invest in their local people by paying above the National Living Wage and Minimum Wage, this helps support the local economy.

Elaine Jones, Caterer at Glossopdale School



I have worked for Derbyshire Catering Service for 38 years. During this time I have seen many changes, I can definitely say that the quality of the food and cooking is now at its best.

Jayne Brailsford, Catering Supervisor at Ashover Primary School

I make it my priority to ensure that I learn all the children's names and what food they like on their plate. This means that they will always enjoy their dinner.



All our meat

is British

and Farm

Assured

Lorna Nolan, Catering Supervisor at Breadsall C of E Primary School



I love making dinner times special for the children by making the most of the theme days. I always dress up and decorate the dining room.

Our meals
are freshly
prepared on the
day they are
served

We provide professional dietary support for pupils on medical diets

Over 95% of our staff live in Derbyshire



#### **ALLERGY ICONS**







































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We offer tailed medical diets for any child requiring them. Please contact Katie Woods 01629 536702 or catering@derbyshire.gov.uk for more information.



This dessert contains 50% fruit





Marine Stewardship Council compliant

## Theme Days\*\*

Our new Theme Days for the Spring Summer menu, made up of school dinner favourites.

