

HELLO!

Welcome From All At Olive Dining

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We love to hear feedback on the
service we provide. Please send any
questions or requests to:

info@olivedining.co.uk

Remember to follow us on social
media as well and keep updated with
all our latest news and events.

 @olivediningltd

 @olivediningltd



WELCOME TO OLIVE DINING

Hello and Welcome.

We hope you have had a lovely summer break.

Here at Olive we pride ourselves on the food we produce and the ingredients that we use. We ensure that we use locally sourced produce to support the local community and manage road miles to support the environment within our schools.

We have been working hard on creating new menus full of flavour and nutrition.

Stephanie Spratt, MD Olive Dining Ltd



Free School Meal Entitlement

Is your child eligible to receive a free nutritional hot or cold school meal?

You can find out by clicking onto the government website <https://www.gov.uk/apply-free-school-meals>

We relish in making great food for young people and getting them engaged with healthy eating.



UPCOMING THEME DAYS

Autumn Theme Days:

September

Love British Food

October

Taco Day

Black History Day

November

Dia De Los Muertos

World Cup Football

December

Christmas Countdown
and Festive Lunches



Eat the Season

We are introducing **Eat the Season** which will mean students can enjoy 3-4 recipes a month in which a seasonal vegetable is used.

September - Beetroot

October - Winter Squash

November - Apples

December - Kale

SUSTAINABILITY AND THE ENVIRONMENT

From Farm to Fork:

Eating seasonal produce whenever possible is the eco-decision.

Seasonal fruit and veg requires significantly less emissions to grow as it will not require heating greenhouses and does not need to be flown overseas.

Buying seasonal also allows the local and national farmers to flourish, and also means your food is fresher, tastier and packed with nutrients. What's not to love!

We work in partnership with our suppliers to reduce packaging and to provide fresh, seasonal, and local ingredients from environmentally sustainable sources.

Through working with local suppliers, we also reduce the number of road miles our food travels, producing fewer emissions and maintaining the freshness of produce.



**OUR MEAT
COMES
FROM
FOOD
STANDARD
ASSURED
FARMS**

**WE USE TRADITIONAL CHINA
PLATES & BOWLS TO REDUCE
WASTE**



**ALL OUR EGGS
ARE
FREE RANGE**

**OUR FISH
COMES
FROM
SUSTAINABLE
SOURCES**

**ALL
DISPOSABLE
PRODUCTS ARE
VEGWARE,
COMPOSABLE
DOWN TO SOIL
LEVEL IN 4
WEEKS**