

CATER^{ed}
FEEDING AMBITIONS - MAKING A DIFFERENCE
EVERY CHILD, EVERY TIME

Dear colleagues

We understand that numbers are estimates and will vary since this is very much a moving picture, but this will help us to manage the production and delivery of the hot food service for those pupils in school and the offer for those at home for staffing and support our suppliers with stock ordering and control.

Free school meals: extra funding will be provided to support schools to provide food parcels or meals to eligible students. The national voucher scheme will also re-open so that **in the event schools cannot offer food parcels** or provide an alternative local solution, every child can access free school meals while they are learning at home.

CATERed can provide those weekly food parcels.

From today CATERed staff in your school kitchen will have all of the details to place orders with our suppliers and for those parcels to be produced, on site for collection, from next week.

A collection of various grocery items including canned soups, a bag of potatoes, a package of salami, a carton of milk, a container of cherry tomatoes, a bunch of bananas, several apples, a cucumber, a block of cheese, and a container of yogurt.

Pupils entitled to Free School Meals and at home

<https://laca.co.uk/laca-view/free-school-meals-guidance-producing-food-parcels>

What does the guidance say?

Food parcels should:

- contain food items rather than pre-prepared meals due to food safety considerations
- minimise the fridge and freezer space that schools and families will need to store foods
- contain items which parents can use to prepare healthy lunches for their child/children across the week
- not rely on parents having additional ingredients at home to prepare meals
- not contain items restricted under the [School food standards](#).
- cater for pupils who require special diets, for example, allergies, vegetarians, vegans or religious diets - schools should ensure there are systems in place to avoid cross-contamination
- contain appropriate packaging sizes for household use, rather than wholesale sizes

Food parcels must be distributed in line with guidance on [social distancing](#) at all times.

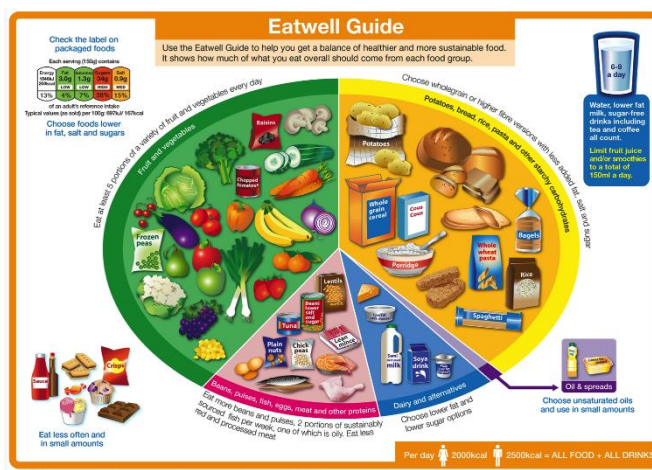
What's in a weekly food parcel?

A weekly FSM Food Parcel for one pupil will contain:

- 1 x loaf of bread **or** 1 x pack of rolls / 10-inch wraps
- 2 x baking potatoes
- 1 x cucumber
- 3 x large tomatoes **or** 1 pack of cherry tomatoes
- 1 x standard tin sweetcorn in water
- 5 x portions of fresh fruit (e.g. apples, satsumas, bananas) **or** 3 x portions of fresh fruit **and** 1 x tin fruit in juice (e.g. pears, peaches, fruit cocktail)
- 2 x items from the following: 1 x pack sliced cooked meat (e.g. chicken, ham or vegetarian / vegan alternative) **or** 1 x tin meat **or** 1 x tin tuna in water **or** 6 eggs
- 200g block of cheese **or** 3 cheese portions
- 1 x tin baked beans
- 1 x 500g pot plain low-fat yoghurt **or** 3 individual serving yoghurt pots
- 1 x litre / 2 pints semi-skimmed milk

If more than one child is needing a parcel in a family, we will make sure there is a variety of bread products, fruit and protein.

In line with the standards for school food, the parcels should not contain any sweet or savoury snacks and only plain yoghurt and follows the Eatwell Guide



How do you order the Weekly Food Parcel for eligible FSM pupils?

To order the weekly food parcels we have produced a simple form for you to fill out and email / pass it to the catering manager in your school kitchen

What do we need to know?

- The number of parcels required (number of pupils and if they are a family group)
- The special / medical / dietary requirements of the pupils per parcel

Please liaise directly with your catering manager on site regarding numbers of parcels required as you would do for daily meal numbers.

Where the numbers of food parcel orders are high, we can, of course, prepare on different days to manage production which may support ease and management of collection from school.

Pupils in school for educate (key workers) or vulnerable pupils

For all pupils in schools, we will be offering a freshly prepared hot food offer as close to the published menu as possible which will allow for the requirement for school food standards to be met as well as allergens and special / medical diets.

We will take full account of any COVID measures that you have in place locally and where the offer may need to be amended e.g. for service in classrooms.

Where a pupil is not entitled to free school meals then they should be charged for the meal in the usual way

Thank you for your continued support and cooperation, meeting the need and feeding pupils eligible for free school meals is all our responsibility.

Importantly, this supports the school food operation, continued employment of staff, maximising hours that can be worked during lockdown, the school food supply chain and infrastructure and will allow CATERed staff in your school kitchens to be able to respond quickly and appropriately to the needs of your pupils and families.



Bread Pearce

Managing Director

On behalf of the CATER^{ed} Board of Directors

07 January 2021