



Hello & welcome to the **Eativerse**

From your school's catering provider

Our mission is to engage children in the world of food. Many millions of light-years away is a whole other universe, quite unlike our own. It's called the Eativerse; a system of planets and stars that centre around all things food.

The Eativerse is an educational platform that encourages children to make healthy lifestyle choices now and in the future by allowing them to explore a universe of food and drink!

HELLO I'M
JAMIE

PLANET BOOST
(HEALTH + WELL-BEING)

MEET PIP

Taylor Shaw
Seeing food differently



Taylor Shaw is the caterer of choice for thousands of primary pupils across the UK

Our menu is appetising, nutritious, balanced, and designed to encourage children to enjoy food, learn, play, and grow.

Lunch is an integral part of the school day and something all children should look forward to.

Our dedicated catering team ensures the dining hall is a welcoming and happy place for your child. How we serve our food is just as important as the food itself.

Our menus meet the Government's School Food Standards and the bronze Food for Life standards

- ✓ All meals are freshly cooked by our catering team in your school kitchen to ensure we always offer fresh and nutritious food whilst minimising salt and sugar in recipes
- ✓ No undesirable additives or artificial trans fats are used
- ✓ Our menus provide for all dietary and cultural requirements
- ✓ Our suppliers adhere to all appropriate food safety standards
- ✓ Our catering team is supported with skills training in fresh produce

Food for Growth & Development

Good nutrition choices are vital to children's health, academic achievement, and wider performance at school.

Many studies have shown that hunger affects concentration and that well-nourished children fare better at school.

Our Dietitians

Our dietitians work alongside our Chef teams to ensure menus are nutritionally sound, shaping recipes to ensure they meet the School Food Standards and standards set by Public Health England.

Managing Allergies & Other Medical Diets

Your child's health and safety will always be of the utmost importance to us, and having accurate information about dietary needs and allergies is crucial for us to prepare and serve meals that meet their requirements.

Taylor Shaw's dietitians and catering team work together and follow a robust process, so you can feel reassured that whenever safely possible, an alternative menu will be provided. All the team receive allergy training annually, and whenever there's an update to allergen laws.



HELLO
I'M KLUG

MEDICAL DIET
MENUS

A GUIDE
FOR PARENTS,
GUARDIANS +
CARERS

Medical Diet Menus

Our **GUIDE FOR PARENTS, GUARDIANS + CARERS** contains further information about the medical diet process and includes step by step instructions for you to record this information to ensure we are fully aware of any medical diet requirements.

Copies are available from your school



Our Menu

Our diverse menus include a wide variety of options to suit all tastes and are based on feedback from pupils, staff, the catering team, parents and guardians. We run a three-week menu cycle that changes twice a year. Our lunch service includes a choice of:

- ✓ Meat & vegetarian main courses
- ✓ Halal main courses
- ✓ Vegetable side options
- ✓ Sandwiches & jackets
- ✓ Daily salad selection
- ✓ Hot & cold desserts including fresh fruit & yoghurt
- ✓ Free drinking water

In addition, to help smooth the transition for KS2 pupils to KS3 we provide a range of 'grown-up, hand-held' options served in compostable or recyclable packaging.

Better for the Planet & Better for Us

As part of our commitment to reducing our carbon footprint, our menu includes less carbon-intensive meats and an expanded range of dishes featuring plant-based proteins.

Choosing plant-based proteins is not only better for the planet - it also offers a range of health benefits, including:

- ✓ Rich in fibre, vitamins & minerals
- ✓ Low in saturated fat
- ✓ Supporting a healthy digestive system
- ✓ Helping to keep our hearts healthy

We Source Responsibly & Use:

- ✓ Red Tractor-certified meat
- ✓ Marine Stewardship Council fish (MSC)
- ✓ Free-range eggs
- ✓ Local suppliers for bread, fruit & vegetables, & dairy products to reduce food miles
- ✓ Seasonal produce

Eat & Learn

We encourage pupils to learn about food through fun-themed events, assemblies, and displays with messaging around health and wellbeing. This educational program helps children to:

- ✓ Keep themselves healthy by making informed decisions about the food they eat
- ✓ Learn where food comes from
- ✓ Understand seasonality & how a variety of ingredients are grown, reared, caught & processed
- ✓ How to eat better for the planet



Look out for the plant-based protein symbol throughout the menu.



HI I'M BUD

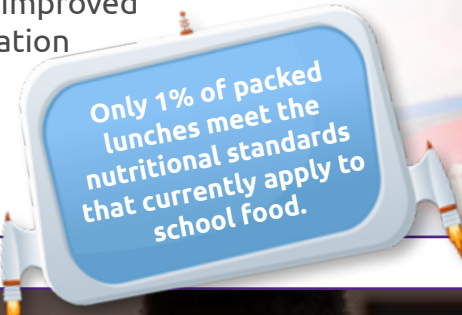


Eating a School Lunch is Better for Your Child

Did you know only 1% of packed lunches meet the nutritional standards that currently apply to school food?

Five reasons school lunches are better:

- ✓ Save time & money
- ✓ Nutritionally better than a packed lunch
- ✓ Promotes a varied diet & encourages new tastes
- ✓ Inclusivity, dining with friends
- ✓ Help academic attainment by being linked to improved concentration



Only 1% of packed lunches meet the nutritional standards that currently apply to school food.

Free School Meals



DID YOU KNOW...
ALL PUPILS ARE ELIGIBLE FOR
A FREE SCHOOL MEAL WORTH AT
LEAST £480 PER YEAR!

Please contact the office for more information

£480 figure based on the Government's daily cost of meal provision of £2.58 per child (updated 8th August 2023) was used to derive an annual cost of £480 (assuming 190 days in an academic year).