



**Enfield Catering Services**  
**Dedicated to food, health and education**



## Enfield Catering Services Vision

Actively work to educate and improve the well-being of the next generation by making healthy eating easy and interesting.

To provide consistent high quality, nutritious food that is appetising, freshly cooked on site and ethically-sourced.

Work in partnership with schools ensuring continuous innovation to meet your needs now and in the future.

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 [www.myschoollunch.co.uk/enfield](http://www.myschoollunch.co.uk/enfield)



# Underpinning our Values

## Fresh

Our food is freshly prepared on site, using seasonal, sustainable and healthy ingredients, that are free from undesirable additives and trans fats. All our meat is freshly sourced from a wholesale butcher and is Farm-assured as a minimum. Over 90% of the dishes on our menus are freshly-prepared by our site Chefs, using healthy raw and ethical ingredients.

## Quality

We use high quality ingredients in our recipes, ensuring our dishes are of the highest standard. Our fresh carrots, Yeo Valley Yoghurts, milk, oats, baked beans, tinned tomatoes and wholemeal flour and lamb burgers are certified organic. Our cucumber, peppers, courgettes, spring onion, red onions are all grown locally in the Lea Valley area. Our free-range eggs come from a family-run farm in Hertfordshire. We pride ourselves on delivering consistently well-presented quality food that looks and tastes good, served by friendly, knowledgeable and dedicated staff prepared with highest food hygiene standards.

## Tasty

We offer a choice of healthy, balanced meals that also taste good! Our Menu Development Chef is continuously working to bring new, exciting and tasty dishes to our menu. Our goal is to make healthy eating easy and interesting. We arrange regular taster events to engage pupils, parents and school staff; the feedback we receive helps shape our new menus.

## Healthy (Nutritious)

Our menus meet the Government's school food standards. All our menus are analysed by our dedicated Nutritionist and individual dietary needs can be catered for. Our meals provide pupils with the perfect amount of nutrition they need to make the most of the school day. We are dedicated to the well-being of pupils in Enfield schools and believe this; along with education is the key to improving the health of our next generation.

## Education

Actively work to educate schools, parents and pupils in the benefits of eating healthy and balanced meals, and ensure learning in the classroom is reflected in the dining room. Educate all ECS staff to ensure they are equipped with the skills they need to deliver our vision 'committed to improving the health and well-being of Enfield's next generation'. Work with schools to support the curriculum by incorporating interesting and innovative food. Our menus reflect the cultural diversity of our Borough.

## Ethical

We are an ethical company and purchase free-range and organic products with high regard to animal welfare wherever possible. We never use fish on the Marine Conservation Society 'fish to avoid' list and are certified with the Marine Stewardship Council. We work to procure local produce, lowering carbon emissions and pollution, and our waste oil is converted to bio-diesel. This is an investment in the local community and local economy and is a way to reconnect people with where their food comes from and how it is produced. Whenever possible we use cleaning products that are not tested on animals. We've achieved the Silver Food for Life Catering Mark, which ensures that the meals we serve meet the high standards demanded, and have also received the "Good-egg" award and the "Good dairy" commendation from Compassion in World Farming.

# Enfield Catering Services: Our Promise to You

- Friendly, professional and approachable catering staff providing excellent customer service
- Commitment to deliver on our vision to promote, food, health and education
- Proactively seek customer feedback and ensure any issues are dealt with promptly and professionally
- Menu Development Chef producing innovative menus that are refreshed regularly to encourage pupils to try healthy and interesting dishes
- Consistent high quality food that is appetising, freshly cooked on site, ethically-sourced and tastes good
- Constant monitoring of our menu mix to ensure adequate choice is available daily
- Serving healthy and appetising food with consistent portion sizes to ensure all pupils receive the correct level of nutrition
- Working in partnership with schools to meet individual needs whenever possible
- Provide a full range of catering services including hospitality, breakfast clubs and after school clubs
- Regular taster events to introduce new dishes to parents and pupils
- Themed days promoted in advance to maximise pupil interest and encourage them to try foods from around the world
- A proactive program to address repairs, maintenance and the annual servicing of kitchen equipment and buildings, including scheduled deep cleans
- Cashless payments systems and associated support service
- Dedicated Area Chef Managers for daily site management
- Qualified Nutritionist to oversee nutrition standards and creation of adapted allergen menus