



# Newsletter

*News from your friendly catering team*

## Welcome to your new Caterers

**Taylor Shaw** are very much looking forward to the food journey at St Peters and we will be implementing many exciting new features to Catering **from 13<sup>th</sup> April**. We will initially be implementing our interim grab and go menus. This is to enable safe and speedy service during pandemic times. We look forward to having our full offer available very soon.

## Survey feedback

Thankyou to all students and Parent/guardians whom have completed our initial **feedback survey**. This has given us a good idea of your expectations and will be the starting point for ongoing improvements in Catering, see overleaf

## Further engagement

We will continue to engage with students and parents throughout and will be meeting with student councils after Easter to further gauge opinions and expectations..

## Sustainability

We are very proud to say that our food is served in sustainable packaging and **90% packaging is compostable** made from food sources such as sugar cane and corn starch. **Much more on sustainability to come**. Please see our website for more information.





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## The future of food at St Peters.....

The **5 key points parents and students have made** via surveys are...

- **Variety and Choice** Please take a look at our **new menus** on the Schools website, we have a **wider range** of meals, drinks, desserts, snacks, sandwich fillings, vegetarian options. Please come and see for yourself. **We have invested in the 6<sup>th</sup> form area** including **new coffee machine, PDQ Card machine** and other service equipment and will be providing a service from here from the 13<sup>th</sup> April with **further items available to 6<sup>th</sup> form students**
- **Nutrition and Healthy food** Our menus comply with the governments food standards guide and we hold a SOIL accreditation meaning **90% of our menu is freshly made on the premises** as well as **locally sourced, MSC compliant and organic** where possible. More salad items will be available from 13<sup>th</sup> also as requested in surveys.
- **Availability of food for all year groups** We believe that **every choice should be available to all students** until the bell sounds
- **Better pricing** Take a look at our tariff on the Schools website **prices are now cheaper in all areas**, we also have **many meal deals for you to choose from at £2.35** available including main and hot dessert, baguette and water for example.
- **Faster Queuing systems** From 13<sup>th</sup> April there will be a new service station "**The Hub**" available for students to use, this will be primarily grab and go items including freshly made paninis and toasties plus the same as main servery which will **reduce Que sizes**. We have also **invested in further staffing** which will not only enable us to further develop the service in time but help to **reduce queuing times further**.



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## So much more to come...

We will be holding an **official launch** in the near future including **lots of fun, competitions, prize giveaways, food giveaways pop up street food stands, guest Chefs** and much much more.

We will be working with the School in developing the dining area with a **fully re-branded Canteen** in the near future, watch this space.

There is **so much more to look forward to** with the new dining experience at St Peters and we are really looking forward to serving you all after Easter, **please do come and try the new offer out.**

We are also looking forward to working with the School, parents and Students to continually develop the service at the School.

Kind Regards

Chris Lawrence  
Area Operations Manager  
Taylor Shaw

