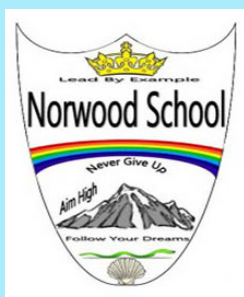


Welcome to Caterlink

WE ARE REALLY EXCITED TO BE
WORKING WITH YOU!



Competition to rename your packed lunch service



**Caterlink are really looking forward to feeding all the children at
Norwood Primary School from Easter**

But we would like your help in renaming the Packed Lunch service!

**Enter our competition by completing this form and return it to the
School Office by 31 March for a chance to win a fantastic prize!
Winner will be announced on Friday 28 April!**

Your child's name

Class

New name for packing lunch service

.....



Great things we do every day

Good Chicken Award – Caterlink are proud to hold the Good Chicken Award, having been awarded the accreditation for our dedication to sustainably sourcing chickens. The award celebrates companies that use higher welfare chicken production systems in their supply chain.

Good Egg Award – This award recognises companies that have committed to use only cage-free eggs or egg products in their supply chain.

Food for Life – We are proud Food for Life caterers having been the first contract caterer to be accredited with the prestigious award back in 2011.

Fresh homemade bread – We cook bread daily and also use flavoured breads to bring new flavours to your children's palates.

Freshly prepared dishes daily – We pride ourselves on using the highest quality products using highly trained teams to prepare and cook fresh dishes daily using raw ingredients to assemble tasty, nutritious dishes.

Added Benefits!

Assemblies – We deliver assemblies to cover a wide range of topics such as healthy eating including live cooking demonstrations and a visit from our mascot JoJoe Crow.

Chefs Adopt A School – Our Development Chefs will host these sessions 3 times a year and get pupils cooking from raw basic ingredients including bread making, knife skills and exploring the 5 senses.

Kitchen Gardens – Through the WSH Charitable Foundation we are able to offer kitchen gardens where pupils can grow vegetable and herbs. This helps children understand where fresh produce comes from with our chef implementing these items into our recipes.

Taster Sessions – These are hosted at the end of the school day to allow parents and guardians the opportunity to try dishes on the menu. We also ask for feedback on our dishes to help shape our menus for your school.

Menu flyer and Magnet – We issue every pupil with a magnet and then each term a menu flyer with each new menu cycle is sent home. This allows the menu to be discussed and displayed at home.