

## Introducing abm Catering Solutions

We are delighted to have been chosen by your School as their catering partner, guaranteeing unrivalled attention, expert support and most importantly, a service tailored specifically to reflect your Schools needs and values. abm is an independent company based in Warwick who have managed food services in Nursery and Primary Schools for over thirty years and currently operate in over eighty Schools throughout England. We are already operating in Northamptonshire and from September this provision will grow to provide the catering services at all Pathfinder Schools. We would like to introduce some of the team from abm who will be supporting your school.

abm in partnership with the School would like to introduce our "Grow" brand to create an exciting and warm environment for the pupils. Additionally, we will be introducing a Soil Associated Bronze Food for Life standard menu that is specifically adapted to meet the needs of your group of schools. Using our experience and by working closely with the schools prior to each termly menu revision, we can adapt, evolve with trends and be flexible in our approach to ensure that you have the desired menu, however if children have identified any dishes that are not popular then we can make changes.

### **Great Food**

We will launch new menus aimed at meeting the demand of a more discerning pupil base, offering them popular recognised traditional dishes both meat and vegetarian, jacket potatoes, cold deli and salad bar with specified recipes using fresh ingredients. This will be available throughout each lunch service taking into consideration the use of local foods and seasonal fresh selections.

### **Ordering your child's meal.**

You will be able to view the three-week menu and order your child's meal on SchoolMoney. We will need to know if your child has any food allergies so we can manage this and ensure they are given the correct food.

You will be able to go online and order food as normal during the last week of August.

We look forward to welcoming the children in September!







Welcome to your new  
restaurant  
service by abm

From Wednesday 4<sup>th</sup> September abm catering will be delivering a new dining room service in all Pathfinder Schools.

A new vibrant look dining room and a range of freshly prepared, innovative, seasonally influenced menus will be offered as part of the lunch service. At abm we firmly believe in delivering a fresh, nutritious meal service that provides pupils with excellent choice, quality and value that meets their needs and exceeds expectations.

## An uncomplicated, fresh approach to food.

### Fantastic Food

Our aim is to serve great, fresh food using the very best of seasonal ingredients to create amazing, innovative and exciting dishes.

### Awesome People

It's not just the food that is important, it is the whole meal experience. Our team are proud of the food they serve. That's why you will experience a friendly, smiling, polite service. It is a recipe for success.

### Our Food Offer

We will launch new menus offering pupils popular and traditional dishes both meat and vegetarian, filled jacket potatoes or a pasta dish, expansive cold deli and salad bar with specific recipes using fresh ingredients. This will be available through each lunch service taking into considerations the use of local foods and seasonal fresh selections.







# School Lunch menu

## Week Three Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Beef meatballs in tomato sauce with rice	Mild Cajun chicken, roast potatoes & gravy	Roast chicken, roast potatoes & gravy	Pasta bolognese	Fish fingers with chips
Vegetarian meatballs in tomato sauce with rice	Cheese & tomato pasta twists	Vegetarian cowboy pie	Mixed bean fajita	Vegetable burger in a bun
Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling
Selection of season vegetables & salad	Selection of season vegetables & salad	Selection of season vegetables & salad	Selection of season vegetables & salad	Selection of season vegetables & salad
Chocolate cookie	Jam sponge	Iced lemon sponge	Sultana oat cookie	Fruity Friday

MAIN MEAL    VEGETARIAN    JACKET POTATO    SIDE DISH    DESSERTS

### Food for Life

With this menu we continue with our achievement of Food for Life menu which briefly means your children are being provided healthy, well balanced and professionally created lunches made from the highest ingredients, including free-range, organic and MSC certified fish.

For more information on the award please visit [foodforlife.org.uk/schools](http://foodforlife.org.uk/schools)

### Our Menu

Our menus meet or exceed government food standards for school meals. Do not include fish on the Marine Conservation Society 'Fish to Avoid' list. Only contain British HMC certified assured meat. Are nut free.







## Week One Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken & tomato pasta	Pork sausage, mash potato & gravy	Roast gammon, potatoes & gravy	Lasagne with potato wedges	Fish fingers with chips
Macaroni cheese	Veggie sausage, mash potato & gravy	Sweet potato parcel	Vegetarian lasagne with potato wedges	Vegetarian fingers & chips
Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling
Selection of season vegetables & salad	Selection of season vegetables & salad	Selection of season vegetables & salad	Selection of season vegetables & salad	Selection of season vegetables & salad
Flapjack	Banana traybake	Ginger shortbread	Marble cake & custard	Fruit Friday
<b>MAIN MEAL      VEGETARIAN      JACKET POTATO      SIDE DISH      DESSERTS</b>				

Freshly baked bread, fresh salad bar, water, seasonal fresh fruit and fruit yoghurt



## Week Two Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Ham pizza with potato wedges	Mild chicken curry, rice & naan bread	Roast turkey, roast potatoes & gravy	All day breakfast	Fish fingers with chips
Cheese & tomato pizza with potato wedges	Mild vegetable curry, rice & naan bread	Cheese & baked bean puff with potatoes	Vegetarian pasta bolognese	Vegetarian fingers & chips
Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling	Jacket potato or sandwich with a choice of filling
Selection of season vegetables & salad	Selection of season vegetables & salad	Selection of season vegetables & salad	Selection of season vegetables & salad	Selection of season vegetables & salad
Treacle sponge & custard	Cinnamon oaty cookie	Vanilla ice cream	Jam tart	Fruity Friday
<b>MAIN MEAL      VEGETARIAN      JACKET POTATO      SIDE DISH      DESSERTS</b>				

Freshly baked bread, fresh salad bar, water, seasonal fresh fruit & fruit yoghurt



Dear Parent / Carer,

My name is Clare Hanna and I am the Health and Safety Manager for abm catering ltd. Within my remit I manage and oversee food safety, food standards, allergens and nutrition across the company. At abm catering ltd. we are very conscious of varying dietary requirements and needs of the young people we serve food to.

At the very core of abm catering ltd. is the desire to provide a service of safe, fresh, nutritious food. We are a contract catering service that holds strong values to ensure that our young people have the opportunity to receive a healthy and filling meal at school every day.

With this in mind we believe that it is very important that every child has the opportunity to receive a balanced and wholesome meal irrespective of their dietary requirements or needs. For this reason, we have devised a procedure for special diets where the needs of a young person require that our staff are provided with the knowledge and understanding of the young person's needs and that alternatives can be provided where it is necessary to deviate from the regular menu.

It is very important that this special diet procedure is followed for every young person who has any food allergies or other medical requirements, to ensure that every young person receives food that is safe for them to eat.

Please find enclosed the special diet procedure and special diet request form. I ask that you ensure that a special diet request form is completed for every young person, with dietary requirements, by the parents/guardian or carer. Once completed, the special diet request form must be provided to the catering manager on site whom will share it with the operations manager/director, the abm nutritionist and myself. All information will be treated in confidence and in line with the General Data Protection Regulations.

I thank you in advance for your cooperation in this matter. If you have any concerns, queries or comments please advise me through any of my contact details below.

Yours sincerely

Clare Hanna  
Health and Safety Manager  
abm catering ltd.  
[channa@abmcatering.co.uk](mailto:channa@abmcatering.co.uk)  
07710653603



# Special Dietary Request Form

UNIT:.....



Student Information	
Name:	Photo:
Address:	
Date of Birth:	
Class/Form:	

Allergy/Intolerance Information
Allergy/Intolerance Details:
Symptoms:
Daily Care Requirements:

Contact Information	
Parent/Guardian Name:	GP Name:
Home Telephone Number:	Telephone Number:

Date special diet form passed to abm catering ltd.: Signature of School Representative:
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Date special diet issued by abm catering ltd.: Signature of abm representative:	Review Due:
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Receipt and agreement of Special Diet: Date:	Signature of Parent/Guardian:
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We will **provide**  
our pupils in  
**Reception, Year 1**  
**& Year 2** with a  
**free 2 course**  
hot or cold  
**meal everyday**

Please take a look at our delicious  
menus and take advantage of the  
time and money you will save.

Contact our school office for more details.

