

BUTTERWICK KITCHEN

SCHOOL FOOD STANDARDS AND FOOD FOR LIFE CRITERIA

All our Dinner Menu's have to meet the following criteria set out by the above:-

Free Range Eggs are used at all times.

Food on our menus do not contain any undesirable additives i.e. Flavourings, Colourings, Sweeteners or Trans Fats.

All the meat used for school dinners is from a local butcher (H. Dawson & Sons) and we have all the Red Tractor Certificates.

Vegetables are from local sources.

No Fish are served from the Marine Conservation Society (MSC) 'Fish to Avoid' List.

Fruit is available as a pudding every day.

Wholemeal bread is a requirement every day.

To meet School Food Standards Agency requirements a form of Carbohydrates is to be served everyday whether it be Potatoes, Rice, Pasta etc.

We are allowed to serve fried food twice a week. Our chips are hand cut and only fried once on the day they are served.

We are allowed to serve Hotdogs, Burgers, Doughnuts etc on treat days, like Halloween, Guy Fawkes Night or every so often on a menu where non of those occasions arise.

The Baked Beans that we use are Low Salt and Low Sugar.

The Fruit Salad is in natural juice.

Vegetarian Sausages, Meat Free Mince, Meat Free Chicken Fillets and Veggie Burgers are always in stock.

Wholemeal Flour, Pasta and Rice are a requirement and are being introduced into the menu.

If a child with a food allergy would like school dinners then we spend time adapting the meals to suit that child.

We are always looking at ways to improve or introduce new items onto the menus and this will always be a working progress.