

Bolton Council School Meals Information

Universal Infant Free School Meal (UIFSM)

Did you know primary school pupils who attend Reception, Year 1 and Year 2 are entitled to a free **U**niversal **I**nfant **F**ree **S**chool **M**eal. The scheme is available to pupils regardless of their family's household income. You do not need to apply, simply let us know at the front office on 01942 634672.

Statutory Free School Meal SFSM

If you already receive housing benefit or council tax support (or have recently applied), you do not have to do anything.

If you do not receive housing benefit or council tax support, you need to apply for free school meals.

Apply for free school meals: www.bolton.gov.uk/free-school-meals-clothing-allowance/free-school-meals-help-school-uniform

Value for money

- Bolton School Meals offers primary pupils a two-course meal at lunchtime, with appropriate accompaniments which includes a choice of dessert, and sides e.g., vegetables and/or a trip to a salad bar and additional bread.
- Our main courses include a minimum of three choices every day.
- Our desserts include three choices each day (main dessert, fruit and yoghurt).
- We always provide vegetarian options.
- We steam, bake, and roast, and some kitchens use energy saving combination ovens.
- We can cater for therapeutic diets when requested in advance.
- Both allergen and nutritional information are available on our standard recipes and menus and are available on request.
- The price of a primary school meal, two courses, which consist of a main meal, dessert seasonal vegetables, salad/salad bar, bread, and a drink is £2.55 per day or £12.75 per week.

Primary school menus and school food standards

School Food Standards help children develop healthy eating habits; they place an emphasis on providing a wide range of foods across the week. To ensure pupils get the energy and nutrition they need to learn and develop. We provide meals in accordance with School Food Standards.

“Food For Life” catering mark

Bolton School Meals scoop catering award

Bolton School Meals, the catering service provided by Bolton Council, has been recognised for excellence.

The service has achieved the Food For Life Served Here Bronze Award from the Soil Association for serving healthy and sustainable meals.

The award recognises caterers who are serving meals that go beyond meeting the School Food Standards and ensure that children are being served meals that are not only delicious but also good for health, nature, and our climate.



School Meals staff receiving the award from the Food for Life Team

Food for life: www.foodforlife.org.uk/

Special diets and food allergies

We cater for pupils with specific food-related conditions such as coeliac, milk, egg, dairy free and lactose intolerance. With a little advanced notice and the confirmation from the pupil's dietitian, hospital, or GP we will provide an individual menu and if we can, we try to accommodate specific dietary needs from our standard menu and our ingredient range. Please let school know if you child has a special dietary requirement.

Parent information leaflet: Therapeutic diet and nut allergy disclaimer leaflets are available on request from the catering Office Tel:01204 336975

Ingredient quality, animal welfare and sustainable supply

- Our aim is to provide primary pupils with high quality, healthy and affordable food choices, helping them to perform well in school.
- We comply with the purchasing principles of the DEFRA Government Buying Standards for Food and Catering Services.
- Our suppliers are vetted, and where possible we aim to source suppliers local to Bolton to minimize food miles and ensure our produce is as fresh as possible.
- The ingredients and food we use does not knowingly contain nuts or is processed in a factory that has handled nuts.
- Our ingredients are free of artificial additives, colourings and mechanically recovered meat.
- Over 75% of our dishes are freshly prepared from unprocessed ingredients
- All our chicken, pork and beef are UK Farm Assured Red Tractor.
- Our eggs are from Free Range hens.
- Our fish products are sustainably sourced approved by the Marine Stewardship Council served, and our tuna is dolphin friendly.
- Our whole potatoes are fresh
- Our chips are part cooked fresh or frozen
- Low Fat yoghurts are locally sourced from Lancashire
- Fresh fruit, vegetables, and salad are delivered daily from Preston.
- Bread and morning goods delivered daily from award-winning family bakers in Chorley.
- Our supplier in Preston has used milk from their own herd of cows for more than 50 years, to produce the low-fat yogurt we serve at lunchtime and milk from local farms around Garstang is used to make the cheese that we use.
- We serve world famous Harry Ramsdens' battered fish.



Cleanliness - star ratings

When it comes to cleanliness, our motto is “Clear and clean as you go. Bolton school meals are achieving five-star ratings, and kitchens who have achieved the highest score on the last three consecutive Environmental Health visits have achieved a “Food Hygiene Elite Award.” The time between Environmental Health visits for many 5-star businesses, depending upon its size could be expected to be up to 2 years.

Ratings are a snapshot of the standards of food hygiene found at the time of inspection. This includes handling of food, how food is stored, how food is prepared cleanliness of facilities, how food safety is managed.

Food Hygiene Rating Scheme: www.food.gov.uk/safety-hygiene/food-hygiene-rating-scheme

Check your schools rating here:

www.scoresonthedoors.org.uk/council/bolton-metropolitan-borough-council

School kitchens are regularly monitored by the Catering Management Team.



Promotional theme days

We have themed menus and photographs available for schools to promote theme days and to add a bit of fun to the school dining experience and to encourage pupils to try new dishes. Many of our themed day promotions include giveaway items such as stickers, colour in place mats and on occasions we run a competition for all those who take part.

e.g., Football frenzy and Christmas theme days: 21st November - England v Iran, 25th November - England v USA, 29th November – England v Wales and from 1st December until 22nd December we will be serving Christmas lunches.



Our catering team

Our staff work in both a customer-facing role and behind the scenes, they strive to be positive, presentable, friendly, and approachable, to customers and give all pupils an enjoyable school meal experience.

Our kitchen managers are craft trained and have opportunities to continue to develop their foodie and customer service skills and knowledge by attending internal and external training in subjects such as Healthy Food and Special Diets, Allergen Awareness, Food Safety, Customer Care, Equality, and Diversity and First Line Management.

School meals kitchen staff receive Living Wage, and they have a range of benefits including the Greater Manchester Pension scheme, and staff discounts, which helps to reduce staff turnover.