

# WELCOME TO THE DINING ROOM BY PABULUM - YOUR SCHOOL CATERER



## OUR VISION

Our vision is to be at the forefront of improving the next generation's health and well-being, by shaping the food culture in Education that inspires a passion and love of fresh food, without compromise.

**UK FARMERS AND FOOD PRODUCERS HAVE SOME OF THE HIGHEST ENVIRONMENTAL AND ANIMAL WELFARE STANDARDS IN THE WORLD. THIS IS SOMETHING TO BE PROUD OF.**

The National Food Strategy report

We are proud of the menus that we create which feature wholesome, nourishing, and delicious dishes, freshly cooked from scratch, every day. Our food choices promote healthy eating and encourage the children to experience a wide range of tastes and flavours. We firmly believe that the children are more likely to eat what they themselves have chosen.

## Our Menu

We use 80%  
British Produce

65% of our  
veggie / vegan  
choices are  
plant based

We also  
have the  
Good Egg  
Award!



**A choice of 3 main meals each day:  
fish / meat, vegetarian / vegan  
& jacket potato or pasta**

**A choice of 2 vegetables**

**A choice of 8 'help yourself' salads**

**A choice of 2 fresh breads**

**A choice of 3 puddings, fresh fruit platter,  
homemade yoghurt or hot pudding  
with homemade custard**

All our fish meets  
the MSC  
standards



All our meat  
and dairy  
produce is  
Red Tractor  
Assured



## OUR FOOD

All our food is freshly prepared using seasonal produce from local suppliers. We always cook from scratch prioritising the incorporation of raw proteins, whole grains, fresh fruits and vegetables. We include hidden vegetables in our dishes, like beetroot in our chocolate brownies to incorporate additional vitamin C, fibre, manganese, potassium, and iron. Beetroot is also a fantastic natural sweetener. We use pulses, beans, seeds and grains in as many dishes as we can because these are great sources of iron, potassium, magnesium and B vitamins.



## ALLERGENS & SPECIAL DIETS

We have our own in-house team of nutritionists who will cater for any children with allergens and will look at every special diet on a case-by-case basis. Our team will speak with the family / carers to understand their needs and create a menu that will be nutritious and safe.

## THE CHILDREN'S DINING EXPERIENCE

Our industry leading Pabulum Dining Experience focuses on creating a social, family experience at lunchtimes promoting interaction between the children. This has a positive impact in the dining room and supports learning outcomes in the classroom. All the dining tables have tablecloths, cutlery holders, bread baskets, napkin holders alongside fresh herbs or flowers.

## TAKING CARE OF OUR PLANET

We have several initiatives happening in the dining room that support sustainability, reducing our carbon footprint, and making a positive impact on the planet.

- We avoid single use plastics
- We have a no waste policy of fresh produce in the kitchens
- We promote minimal food wastage in the dining room through education
- Our cleaning chemicals are all supplied in concentrate form
- Our waste cooking oil is turned into biodiesel and used for fuel
- We involve the School Council in prompting initiatives within the dining room that will make a positive impact on the planet

## YOUR VOICE MATTERS



We give all the children the opportunity to participate in our dining room survey called "Your Voice Matters". This is conducted on an interactive screen so the children can rate the food, the service, and how they felt about the overall dining experience. These results are shared with the school and the catering team. The catering team complete our extensive customer service training known as "Heads Up", and this is measured through the survey.

