

tasty VIEWS

WELCOME!!

At Chartwells we aim to be so much more than just a catering provider; putting great food on plates is really only the start. We want to go way beyond that by working in partnership with schools making a valuable contribution to supporting young peoples learning, development and attainment.

Stay safe. Eat well.

Making visits to our restaurants safe & enjoyable.

Our Health & Safety teams have been working hard to ensure customers visiting our restaurants will be safe and our clients assured we will be taking the necessary steps. We know that taking a break is an essential part of your day. We have reworked our food and drink offers to continue to provide a great service to our customers. Over recent weeks over 80% of our UK Workplace restaurants have remained open. We have been working hard to develop a full return to work programme & toolkit, taking recent learnings from our UK & Global businesses.

Keeping our customers safe is our number one priority. We have implemented a range of safety measures across our front & back of houses:

- Clear signage & managed journeys to help customers navigate our restaurants, dining rooms & cashier stations.
- Adopting additional safe distancing processes in kitchen areas & workstations behind the scenes.
- Ensuring all our Catering teams are trained, supported.
- All touch points and hand contact areas sanitised throughout the day.
- Enhanced cleaning in all dining areas.



Keeping our customers excited about our Food

Our chefs have been busy cooking up exciting new dishes & offers in our restaurants & coffee shops.

- Refining menus and offers to suit your service model & flexible break pattern.
- Making the offer accessible with click and collect & table booking systems.
- Seasonal menus using the best ingredients & fresh produce available.

Keeping our customers fit & healthy

There is an increased focus on Health & Wellbeing, our Wellness Wednesdays will help our customers to feel their best:

- Balanced diet: improving customers lifestyle with mindful food & drink ideas.
- Exercise tips: small changes customers can make in the working day or at home to give them a boost.
- Restore & strengthen: essential rest ideas to help customers sleep & relax better.



Sanitising Stations



Cashless Payments



Assisted Service



Protective Screening



Social Distancing



Queue Management



Dining Areas

As we continue through these very difficult times it is important we make our dining rooms safe and enjoyable. Stay safe eat well is a guide to ensure we have clear signage and managed journeys through our dining rooms

Our promise to you...

WE ONLY USE
Lion Quality
British Eggs

WE SUPPORT
82 BRITISH DAIRY FARMS

ALL OUR BEEF
is from
THE UK OR IRELAND

FARM TO FORK
We can trace every cut of meat back to the farms of origin.

ALL OUR BANANAS & SUGAR ARE
Fairtrade

REDUCING OUR CARBON FOOTPRINT
over 30%
OF OUR PRODUCTS ARE TRANSPORTED BY VEHICLES THAT RUN ON BIODIESEL

ALL OUR FISH
comes from sustainable well managed sources
(our Friday Fish is MSC)

WE BUY **95%**
of our seasonal vegetables direct from British growers

Our chicken and milk are
RED TRACTOR APPROVED

Added Value

Not only do we serve healthy nutritious meals but we also carry out added value sessions in line with our beyond the Chartwells Kitchen concept. They consist of interactive nutrition workshops and assemblies, smoothie bike sessions, investigating ingredients and lots more curriculum based options

HEALTHIER LIVES
BALANCE

HEALTHIER FOOD
INVESTIGATING INGREDIENTS

HEALTHIER FUTURES
MY YOUNG MIND

HEALTHIER LIVES
FIT FOOD

HEALTHIER FUTURES
FUTURE FOOD

HEALTHIER FOOD
GLOBAL FLAVOURS



more than just amazing food

Eat, Learn, Live helps us to educate young people about how to lead a happy, safe and healthy lifestyle while contributing to a sustainable world.

Sugar



What's in your food?

Find out by downloading the FREE Be Food Smart app



Chartwells have reduced the total sugars of their Primary & Secondary School menus by 22% and dessert recipe book by over 30%.

This has been achieved by:

- Reformulation of popular recipes to reduce sugar content
- Reduction in portion sizes of high sugar items staying (still staying within the School Food Standards portion guidelines)
- Working with suppliers to reduce sugar content in ingredients
- Increasing the number of fruit-based desserts on the menu

Chartwells continue to work towards a healthier menu as part of our 2020 Health & Wellbeing strategy commitments

Autumn Winter Menu Launch

The central development team have developed a 3 – weekly Global Adventure Menu. The menu shown is Week 1! It has been produced with extensive research and feedback from pupils and parents to include grab and go items that always prove popular

THIS WEEK'S Eats Week One

FOOD UNION
BY CHARTWELLS

	option one	option two	Everyday faves!					
			Jackets	Pizza & Pasta	Hot Snacks	Subs	Salad	Sarnies
MON	American Beef Burger or the Incredible Vegan Burger with Tasty Wedges and Coleslaw	Mexican Mexican Spiced Chicken Flatbread and Tomato Rice with Crunchy Raw Slaw	With a whole load of hot and cold topping options	A range of pasta sauces and pizzas daily	Delicious, hot range of paninis, toasties and pasties for you to choose from	Our favourite sub bar with meat and veggie fillings	Choose from a whole selection of amazingly fresh salad bases and customise as you wish!	Your favourite sarnie fillings everyday!
TUE	Chinese Sweet & Sour Chicken with Rice or Vege Chow Mein with Sweet Chilli Broccoli	Italian Traditional Lasagne with Garlic Bread or Vege Ball Marinara Sub Roll with Garlic and Herb Wedges and Coleslaw	With a whole load of hot and cold topping options	A range of pasta sauces and pizzas daily	Delicious, hot range of paninis, toasties and pasties for you to choose from	Our favourite sub bar with meat and veggie fillings	Choose from a whole selection of amazingly fresh salad bases and customise as you wish!	Your favourite sarnie fillings everyday!
WED	British Roast Turkey or Vegetable Pastry Slice with Roast Potatoes, Carrots, Cabbage and Gravy	Mexican Beef Barbacoa Burrito with Sweetcorn	With a whole load of hot and cold topping options	A range of pasta sauces and pizzas daily	Delicious, hot range of paninis, toasties and pasties for you to choose from	Our favourite sub bar with meat and veggie fillings	Choose from a whole selection of amazingly fresh salad bases and customise as you wish!	Your favourite sarnie fillings everyday!
THUR	Indian Chicken Korma and Rice or Vege Biryani with Lime Spiced Sweetcorn	Chinese Sweet Chilli Chicken Noodles with Stir Fried Veg	With a whole load of hot and cold topping options	A range of pasta sauces and pizzas daily	Delicious, hot range of paninis, toasties and pasties for you to choose from	Our favourite sub bar with meat and veggie fillings	Choose from a whole selection of amazingly fresh salad bases and customise as you wish!	Your favourite sarnie fillings everyday!
FRI	British Battered Fish or Breaded Chicken Strips with Chips, Peas and Baked Beans or Dirty Fries with Coleslaw	Italian BBQ Chicken Mac N Cheese with Broccoli	With a whole load of hot and cold topping options	A range of pasta sauces and pizzas daily	Delicious, hot range of paninis, toasties and pasties for you to choose from	Our favourite sub bar with meat and veggie fillings	Choose from a whole selection of amazingly fresh salad bases and customise as you wish!	Your favourite sarnie fillings everyday!

There are options for **everyone**



Allergens are always top of our mind and our chef development team work closely with our supply chain and ingredients manager to source and include as many ingredients as possible are free from the 14 EU Allergens in our recipes



WE HOPE YOU'VE ENJOYED THE READ!

For further information please contact your Chartwells team at your school

