Introducing

Twelve 15

Feeding Surrey's Future







HELLO FROM TWELVE15

Everything you need to know about Junior School Meals.







LUNCHTIME IS IN SAFE HANDS



Twelve15, part of Surrey County Council, is the catering provider for your child's school.

Twelve15 has been providing school meals throughout Surrey for **over 70 years.**

We are experts in Education Sector catering and take great pride in what we do, feeding thousands of pupils daily.

There has long been a positive association between learning outcomes and nutrition. Every weekday we focus on providing fresh, healthy and nutritionally balanced lunches that **adhere to Government Food Standards.**

We have a three week menu cycle (bi-annual menu), which typically includes **three daily hot meal options including a vegetarian offering.**



80% of our meals are made from scratch using fresh ingredients.



School Meals vs Packed Lunch <

Did you know preparing a healthy packed lunch costs on average 45% more than unhealthy options? (According to *The Food Foundation, May 2024).



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Twelve15 has got you covered

We provide a balanced, nutritious and **value for money two course meal daily** (plus a salad bar and fresh bread) to help support learning outcomes and wellbeing.

Spring/Summer 2025 Example menu



MAKING A NUTRITIONAL DIFFERENCE

The wellbeing of pupils is at the heart of our established catering service.

All our menus are developed with young people in mind, we always include firm favourites and encourage positive choices.

Our tasty homemade meals are carefully created by our Food Development Chef and his team, and then prepared by your dedicated school kitchen team.

We provide healthy meals which are delicious and satisfying. We like to make our recipes as nutritionally dense as possible - we add carrots and courgettes to our homemade tomato sauce. We also reduce salt and sugar in our recipes whenever possible, for example our sponge puddings contain 50% fruit. Even our new ketchup contains 88% tomatoes (and 75% less sugar and 80% less salt than regular versions).

GUARANTEED TRACEABILITY

- · All our meat is Red Tractor certified.
- We never serve any fish on the Marine Conservation All our Primary Society's 'fish to avoid' list. school kitchens
- We do not use any Ultra-processed foods.
 We do not use MSG (Monosodium Glutamate), aspartame, hydrogenated oils, mechanically recovered meat or Genetically Modified ingredients.

We are passionate about sourcing and cooking easonally whenever possible and the majority of Twelve15's produce is sourced within the UK.



JUNIOR SCHOOL MEAL FAQ's



What is the cost of school meals and how do we register?

The price per meal is currently £2.80 (April 2025) – which entitles your child to a balanced main course, dessert, fresh bread daily and a salad bar.

Your child may be entitled to a <u>Free School Meal</u>, please speak in confidence to a member of the School Office.

What criteria do the <u>School Food Standards</u> specify?

Two portions of fruit and vegetables must be served daily, alongside a dairy item, carbohydrate and protein. There is also an emphasis on wholegrains and oily fish, whilst less healthy items such as fried foods and processed products are restricted.

My child has allergies/requires a special diet, can they have school meals?

We are experienced at catering for specific dietary requirements ranging from vegan and halal to vegetarian and gluten free. We cater for the 14 key allergens identified by the Food Standards Agency (including nuts, sesame and soya). You can find more information on our <u>website</u>.

How will my child's allergy/special diet be managed at lunch time?

Schools follow their own protocols hinged around guidance, which might for example include a photo ID. Please ask your School Office for further information on its procedures.

My child is nervous about school meals, how do I reassure them?

They will quickly get to know our friendly catering team, who always make an effort to know their pupils. School staff will also be on hand to support in the dining area.

My child is a picky eater, how do you cater for that?

Our dedicated catering team will be able to support them during the lunchtime process, alongside teaching staff.

Schools offer at least two daily choices, some offer three so there are options. Menus are available in advance so you can discuss the food with your child and help reassure them.

Being with peers can also help your child discover new foods and be encouraged to try.

Can my child switch to packed lunch after having tried school meals if they don't like them?

We think that is unlikely! However, you can switch between the two. Why not give them a go?



Still want to know more about Junior School Meals? Interested in a school meal experience?

Please drop us a line and we'll do our best to help <u>ask.twelve15@surreycc.gov.uk</u>.

SPEAK TO YOUR SCHOOL OFFICE TODAY TO REGISTER - Don't miss out







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