



### **Edwards and Ward in a nutshell**

Edwards and Ward are an independently run catering company and have been working with schools for nearly 20 years, we have grown steadily during this time and work very closely with our partner schools to deliver a truly reliable and trusted service for their pupils and staff.

### **Food & Ingredients**

- Your lunches are cooked fresh every day
- Are we are a fresh food company, all of our fresh meat, fruit and vegetables are locally sourced to ensure the freshest ingredients possible without the food miles
  - Our meat comes from John Sheppard, a country butcher in Bristol
  - Our fresh fruit and veg comes from A David, based in Bishop Sutton
- We believe that it is important that our food looks good, tastes delicious and satisfies the children.
- Lunchtime is when the pupils can relax and socialise with a delicious meal that will keep them nourished and sustained throughout the afternoon.
- We are passionate about food and are here to help the pupils choose a balanced diet by creating attractive and nutritious menus and providing engaging information about how to eat healthily.

### **The Menu**

- The focus of our menu development is based on quality and variety; they are designed to be attractive and appetising. Understand that eating habits change as we grow means we are constantly looking for ways to develop with your children.
- Having feedback from the pupils throughout their time at school is essential to help us understand their likes and dislikes whilst maintaining our focus on encouraging, educating and promoting our offer.

### **A planned calendar of events.**

- Delivering tasty and nutritious lunches is what we do every day but we also like to maintain interest for the pupils by working with the school to support their curriculum. Our event diary for the year is planned to ensure we can keep the children interested with themed lunches and tasting tables to help broaden their food horizons.
- During each term we will hold many events to keep lunchtime interesting for all the students. “talk like a pirate day” and “winter tasting table” these are just some of the fun days we have planned.

### **Enrichment**

- We also help with enrichment activities in school through cookery classes, food demonstrations with parents and students and healthy eating work shops.

### **Special Diets**

- We are committed to provide meals for students needing special diets for medical and cultural requirements, wherever possible. Our nutritionist analyses the special diet forms you return to create a specific menu for your child and their dietary need.

**Please visit our website for more information**

**[www.edwardsandward.co.uk](http://www.edwardsandward.co.uk)**