

A LITTLE UPDATE...

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We love to hear feedback on the service we provide. Please send any questions or requests to:

enquiries@olivedining.co.uk

You can also check out our app! Introduced earlier last year, the Olive Dining app makes it easier than ever to stay up-to-date with what food is being served, and what's going on with the company.



Follow us on social media!



[@olivediningltd](https://twitter.com/olivediningltd)



[@olivediningltd](https://www.instagram.com/olivediningltd)



WELCOME BACK TO A NEW SCHOOL YEAR!

LET OLIVE TAKE THE STRAIN USE YOUR ENTITLEMENT

Here at Olive we pride ourselves on the food we produce and the ingredients that we use. We ensure that we use locally sourced produce to support the local community and manage road miles to support the environment.

Our menus are designed to suit to each individual school, our Chefs will ensure that they include all your children's favorites.

All our food is prepared in the school kitchen from scratch, the staff are trained in creating the menus that we provide, our focus is on nutrition, creating an innovative menu that the students will enjoy.

If a child is eligible, their parent or guardian can claim at any age - from pre-school to further education. If a child qualifies for school meals, they remain eligible until they finish the phase of school they're in as of 31 March 2022, whether primary or secondary.

To check eligibility please visit www.gov.uk/apply-free-school-meals

Sample Menus:

THE OLIVE MENU

WEEK 1

APPLES SEPTEMBER | ROCKET OCTOBER | BUTTERNUT SQUASH NOVEMBER | BRUSSEL SPROUTS DECEMBER

WHATS IN SEASON...

	MON	TUES	WED	THURS	FRI
BREAK	Margherita Pizza (G, MK)	Selection of Patties (CE, G)	Selection of Hot Patties (G, MK)	Sausage Pate Pain (G)	Selection of Patties (CE, G)
BREAK	Garlic Bread (G)	Hash Browns	Onion Rings (G)	Nachos, Tomato & Cheese (MK)	Flavoured Dough Balls (G, MK)
DELI	Jacket Potato with a Selection of Toppings	Meatball Marinara Sub (CE, G, MK)	Jacket Potato with a Selection of Toppings	Hot Cajun Chicken Wrap (E, G)	Chicken Burger with French Fries (G)
MAIN	Creamy Tomato Mac & Cheese (CE, G, MK)	Chicken Tikka Masala with Steamed Rice (MK)	Sausage & Mash with Seasonal Vegetables (G, MK, SU)	Pasta Bolognese (CE, G)	Fish & Chips (E, F, G)
VEGGIE	Penne Pomodoro (G, CE) V	Vegetable Korma with Steamed Rice (MK)	Quorn Sausage & Mash with Seasonal Vegetables (E, G, MK)	Roasted Vegetable Pasta (CE, G) V	Mexican Veggie Burger with French Fries (G) V
PUD	Chocolate Chip Cookie (E, G, MK, SD)	Fruit Pot	Blueberry Muffin (E, G, MK)	Fruity Jelly Pot	Chocolate Brownie (E, G, MK)
ALLERGENS KEY	CE - CELERY F - FISH M - MILK N - NUTS SO - SOYA S - SULPHUR DIOXIDE CR - CRUSTACEAN E - EGGS G - CEREALS CONTAINING GLUTEN P - PEANUTS SE - SESAME SEEDS L - LUPIN				

Go Vegan **V** Olive

THE OLIVE MENU

WEEK 2

APPLES SEPTEMBER | ROCKET OCTOBER | BUTTERNUT SQUASH NOVEMBER | BRUSSEL SPROUTS DECEMBER

WHATS IN SEASON...

	MON	TUES	WED	THURS	FRI
BREAK	Vegetable Pate (CE, G)	Sausage Pate Pain (G)	Pepperoni Pizza (G, MK)	Selection of Patties (CE, G)	Meatball Marinara Sub (CE, G, MK)
BREAK	Garlic Bread (G)	Hash Browns	Onion Rings (G)	Nachos, Tomato & Cheese (MK)	Flavoured Dough Balls (G, MK)
DELI	Spicy Vegetable & Sausage Burrito (CE, G) V	Jacket Potato with a Selection of Toppings	Hot Cajun Chicken & Mixed Pepper Wrap (CE, G, MK)	Jacket Potato with a Selection of Toppings	Beef Burger with French Fries (G, SD)
MAIN	Tomato & Basil Pasta/Grain (CE, G, MK)	Sweet & Sour Chicken with Steamed Rice	Chilli Con Carne with Seasoned Wedges (CE, G)	Chicken Carbonara (G, MK)	Fish & Chips (E, F, G)
VEGGIE	Creamy Mushroom Pasta (G, MK)	Black Bean Vegetable Stir Fry with Steamed Rice (G, SD)	Veggie Chilli with Seasoned Wedges (CE, G)	Tomato & Pepper (CE, G) V	Quorn Hot Dog with French Fries (E, G)
PUD	Shelfbread (G)	Fruit Pot	Chocolate Chip Muffin (E, G, MK)	Granola Pot (G, MK)	Fruity Flagjack (G)
ALLERGENS KEY	CE - CELERY F - FISH M - MILK N - NUTS SO - SOYA S - SULPHUR DIOXIDE CR - CRUSTACEAN E - EGGS G - CEREALS CONTAINING GLUTEN P - PEANUTS SE - SESAME SEEDS L - LUPIN				

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How Are We Handling COVID

We have conducted Risk Assessments on all of our sites. All of our kitchen staff have been trained and receive regular updates with regards to protocol and safety measures.

It is important to keep everyone safe, some of the measures we have introduced are:

- All staff to complete a Health declaration as a reminder they cannot attend work if they have symptoms
- If a staff member suggests they have symptoms are are i work, they are to be sent home immediately and told to get a test
- Staff should be socially distancing to 2 metres, so if 2 people are working together, they should be over 2 metres apart
- One person only at a time in a changing room - **this is compulsory**
- Kitchen & dining room COVID cleaning schedules are to be completed daily
- Ensure all masks are being work correctly and no one is sharing visors
- Ensure visors are sanitised after use
- Enforce handwashing routine

REMEMBER

