

radish
IT'S ALL GOOD

*Providing you
the confidence in
the catering
service we
provide your
children.*

Welcome Back

From all at Radish

**WE HOPE YOU AND YOUR
FAMILIES ARE KEEPING
WELL. AS YOUR SCHOOL
CATERER WE WANTED TO
REASSURE YOU ON ALL
THE MEASURES WE HAVE
IMPLEMENTED TO ENSURE
THAT WE SUPPLY YOUR
CHILDREN A SAFE HOT
SCHOOL LUNCH.**

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WWW.RADISHALLGOOD.COM

Q. What measures have you put in place to ensure my child's food is safe?

A. Every School Radish caters for is different, so we work closely with the school to introduce the most effective health & safety measures, environmental changes and menu choices for your community. This has included training for all the catering staff, new service layouts, completion of risk assessments and most importantly heightened hygiene guidance for everyone who enters the dining environment.

Q. What kind of meal will my child receive?

A. We are working with all our schools to help support bringing hot meals back to lunchtimes as soon as possible. If it is determined that a hot meal service cannot be provided (based on availability of space, equipment, school staff etc.) then we will provide a temporary pack lunch offer instead.

It is extremely important that we never compromise safety, there may be changes to the food offer as we adapt to any possible supply challenges (which we have seen during the past few months). For example, we may have menu variations or product swaps if we can not get hold of certain ingredients, these will be made in consultation with your school and will not impact any child with a special dietary need.

AS SOON AS LOCKDOWN WAS ANNOUNCED IN THE UK, WE BEGAN PLANNING FOR WHEN THE SCHOOLS WOULD REOPEN. SPECIFICALLY, WE KNEW THAT VARIOUS MEASURES WOULD NEED TO BE IN PLACE TO MAKE SURE THAT WE COULD OFFER YOUR CHILD A HOT NUTRITIOUS MEAL ON THEIR RETURN.

THIS WAS A FAST-PACED PROJECT AS WE DID NOT KNOW WHEN THE LOCKDOWN WOULD END, IT WAS OUR OBJECTIVE TO ENSURE OUR SCHOOL KITCHEN AND STAFF WERE PREPARED FOR WHEN THEY WERE ABLE TO REOPEN. IN ADDITION, THERE WERE STILL SCHOOLS THAT REMAINED OPERATIONAL THROUGHOUT LOCKDOWN AND WE WANTED TO HELP ENSURE THE SAFETY OF THEIR PUPILS AND OUR STAFF AS SOON AS POSSIBLE.

BELOW ARE ANSWERS TO THE MOST COMMON QUESTIONS WE HAVE BEEN ASKED SINCE LOCKDOWN

Q. Will this impact my child who currently has a special dietary need?

A. No. We will continue to be able to offer all special dietary needs to our pupils as we did before.

If your child has a specific dietary need for medical reasons, we are more than happy to provide them. A dietary safeguarding form is available from the school's reception we ask that you fill this in, attaching a letter of confirmation from a medical professional, i.e. a GP or Dietitian and return it to the school office, then we will do the rest!

We can also answer any concerns you may have with a dedicated 1-2-1 meeting with our Company Nutritionist

Q. How will you ensure that the hot meals offer a varied balanced diet?

A. Our menus are all created on the principles of the plate model and comply fully with the current Government standard so that the children reach the right balance.

Our commitment goes beyond just delivering food. From a health and nutrition perspective, we ensure that we use the best ingredients from within each food group and prepare, cook and serve these in the right ways to help support our customers' health and wellbeing needs.

Our Nutritionist checks every menu to make sure that they offer a variety of different foods to help pupils meet their requirements and thrive throughout the day.