

tasty VIEWS


 SEPTEMBER 2017

LACA FINISHING TOUCHES



Congratulations !

In July 2017, 13 Lewisham Chartwells staff members took away the LACA Finishing Touches competition award.

See the great results below

Name	Class Entered	Award
Dalila Christopher Assistant Area Manager	Covered Sponge or Gateaux	Silver + Best in class
Stephen Lusted Trinity Secondary	Special Diet Cake	Silver
Mandy Cox Area Manager	Cupcakes	Silver
Comfort Kumi Kilmorie	Covered Sponge or Gateaux	Bronze
Paige Koloko Sydenham	Tray Bake	Bronze
Russell Ockwell Training Kitchen	Biscuits	Bronze
Karis Betts Chartwells Nutritionist	Special Diet Cake	Bronze
Sabrina Harrison Forest Hill Boys	Decorated Celebration Cake	Certificate of Merit
Shereene Weston Training Kitchen	Cupcakes	Certificate of Merit
Patricia Rose New Woodlands	Decorated Novelty Cake	Certificate of Merit
Tracy Lee St John the Baptist	Biscuits	Certificate of Merit
Wilhelmina Lang Sedgehill	Tray Bake	Certificate of Merit
Olufunke Abuwa St Margaret's Lee	Covered Sponge or Gateaux	Certificate of Merit

MARINE STEWARDSHIP COUNCIL (MSC)

Chartwells joined the MSC programme in April 2016.

Launching in Chartwells Lewisham
October 2017

The Marine Stewardship Council (MSC) is an international organisation, which addresses the problems of unsustainable fishing and aims to protect seafood supplies for the future. The MSC uses its blue ecolabel to identify sea food that has come from sustainable fisheries certified to its standard.

Chartwells has achieved MSC accredited status across their menus.

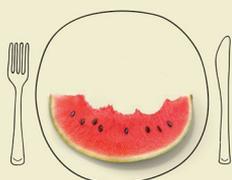
For further information, please visit the MSC website:
<https://www.msc.org/>

Look out for the identifying sticker in your kitchen:



CHARTWELLS NEW MENU LAUNCH IN OCTOBER 2017

The new menu for Primary and Secondary schools will be launching on **30th October 2017**. Copies of the menu will be sent to your school and will also be available on the Lewisham School Meals website:
<https://lewishamschoolmeals.co.uk/> under "Our Food" section.



eat



learn



live

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.



Chartwells
EAT LEARN LIVE



NUTRITIONIST'S CORNER

with Karis Betts

Special Diets

Chartwells are passionate that every pupil has the same opportunity to eat school food regardless of their medical requirements, therefore special diets are an extremely important part of our catering provision. We define a special diet as a requirement different to the choices offered on the main menu due to a food allergy or intolerance. Lifestyle choices such as vegetarianism and religious diets are not defined as a special diet as we are confident our main menu offers a variety of different foods to cater for these needs.

For a special diet to be put in place, a request form must be completed and signed by the parent. To ensure ultimate transparency and safeguarding of the child, this request form must be supported with medical correspondence or the request will not be processed. All information will be kept strictly confidential. A menu will then be created for single or multiple allergies by the special diet team. I am on hand year-round to manage special diets, alleviate parent concerns and to support our catering teams to ensure special diet pupils eat safely with us.

Please don't hesitate to contact me with any requests for or queries around special diets.

karis.betts@compass-group.co.uk

SUGAR SMART – OUR PLEDGE

High rates of overweight and obesity among children in the UK are an important public health concern. One in every three children is obese or overweight by the time they start secondary school.

Chartwells have the responsibility to help tackle the level of obesity by promoting and encouraging healthy eating habits into our children.

We have pledged to:

- Ensure all drinks served in schools are compliant to the school food standards
- Provide information on healthy food e.g. posters, classroom workshops and flyers
- Continue to reduce the amount of sugar on the primary and secondary school menus.

For more information, please visit the Lewisham School Meals Sugar Smart blog:

<https://lewishamschoolmeals.co.uk/sugar-smart-our-pledge/>

LEWISHAM

training kitchen

MEET THE NEW MANAGER

We are pleased to announce the role of Lewisham Training Kitchen Manager has been filled by our very own school Chef Shereene Weston (pictured below)



Shereene has been with Chartwells for 8 years, during which time she has held the position of Chef Manager. A committed company advocate and longstanding Lewisham resident. Shereene has received many accolades with Chartwells. Notably winning the LACA London Chef of the year award 3 years in a row. She is very charismatic and appeared on the popular BBC *One Show* last year with the other LACA contestants.

For more information about the Training Kitchen, please visit: <https://www.lewishamtrainingkitchen.com/> or email: shereene.weston@compass-group.co.uk

LEWISHAM PEOPLE'S DAY

'Pizza for the people' Sponsorship

Lewisham People's day is the biggest, free community event in South East London and is sponsored by Chartwells.

This year, Chartwells created "Pizza for the people" pop-up training kitchen. Throughout the day, festival visitors had the opportunity to participate in making healthy wood-fired pizzas.



WE HOPE YOU'VE ENJOYED THE READ!

For further information on any of our articles or to give your feedback, please contact:

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Website: <http://lewishamschoolmeals.co.uk/we-value-your-feedback/>

