

Dear Parent/Carer,

## **Caterlink in Partnership with Spalding**

We are very proud and privileged to be appointed as the catering provider at your child's school from February 12<sup>th</sup> 2024.

Caterlink is a leading provider of contract catering to the education sector throughout the UK. We pride ourselves on innovation and commitment to finding imaginative new ways to enhance every student's dining experience, by making school food tasty and appealing.

It is said that food fuels the brain. Eating a well-balanced diet helps with physical fitness and general good health, both in body and mind. A well-balanced diet means getting the right nutrients your body needs to be in tip top condition – protein helps with repair and growth, carbohydrates and healthy fats provide you with energy, water replaces lost fluids and fibre, and the right vitamins support healthy body maintenance. By getting pupils into the habit of eating healthily, we can avoid the risk of serious health problems in the future.

There's also a great deal of importance placed on the vital role we play in educating young people on good nutrition and healthy lifestyles and additional education programmes we deliver through our "added benefits" activities such as smoothie bike, bread making, healthy eating assemblies to name a few.

We will work closely with Spalding Parish and Samantha, the onsite Catering Manager and team who are all fully committed in ensuring that we work together to deliver a great catering service for all at Spalding Parish.

We will be investing in the school by refreshing the front of house service areas with new equipment, new signage, and display wares, where we will continue to deliver our healthy and balanced menus to ensure pupils continue to enjoy the dining experience. Seasonal and nutritionally balanced healthy menus will change twice annually offering variety along with new dishes to stimulate inquisitive minds and encourage students to try new foods.

At the heart of our offer is freshly prepared, great-tasting and attractively presented food that's fully nutritionally analysed by our in-house nutritional team. We put the highest possible emphasis on healthy, balanced, nutritionally compliant school meals that provide excellent value for money,

Our food offer works by combining dining concepts that are vibrant and diverse in terms of our menu offer. Our menus include dishes from all over the world, including Italy, Spanish, American and Chinese, to name a few. We do, however, understand that it is important to maintain traditional British dishes as well as incorporating dishes from ethnic backgrounds on our menus.

I would like to take this opportunity in thanking you for the time in reading this update letter, for your continued support and I look forward hearing the positive feedback from pupils over the coming months.

Kind Regards

M J Yorke-Harrison
Jenny Yorke-Harrison
Operations Manager