



Monday, 15 July 2024

Important Information regarding School Meals

We are excited to announce that we will be implementing a new software called SchoolGrid for the ordering and payment of your child's school meals, starting from Wednesday 4th September 2024. **We will no longer be using ParentPay to take payment for school meals.** You will still need to create an account even if you do not pay for school meals, as this system is also used for selecting your child's choice of meal.

With SchoolGrid, you can easily order and pay for your child's meals with just a few clicks. To get started, SchoolGrid will be sending you a welcome email with instructions on how to activate your account and create your password. We will let you know what date to look out for this in your inbox.

Please note that in order for your account to be created, we will be sharing your information with SchoolGrid. You can view SchoolGrid's Privacy Policy on the following link: <https://app.schoolgrid.co.uk/termsfuse/Privacy-Policy.pdf>.

You can order on a daily, weekly, monthly or even termly basis, from a choice of 4 different meals per day. Children can alternate between school meals and packed lunches on a daily basis, with no need to inform the office or give notice. The system will allow you to place as many orders in advance as you like, up to the point the menu has been opened for. You can also make a same-day order up to 8:55am. If you pay for your child's meals, then you have two options on SchoolGrid: You can top up your account by making a card payment or, alternatively, you can set up a Direct Debit.

To place an order, you need to ensure you have the relevant credit on your account or a Direct Debit set up. If you do not have these, you will be unable to order and will receive a reminder message to make payment. With Direct Debit, SchoolGrid collects the payment on a monthly basis and it is collected in arrears (you will be paying for the meals already taken). Your Direct Debit amount can vary depending on the number of meals taken within the period, so a statement will be sent to you two weeks prior to the collection, detailing the exact date and the amount to be collected, as well as all the meals included.

Please remember to cancel your order if your child will not be having the meal at lunchtime, for example they have changed their mind or are absent from school, otherwise you may still be charged. This also helps cut down on food wastage.

We hope that you find SchoolGrid easy to use and convenient for ordering and paying for your child's school meals. Should you have any questions or concerns, please do not hesitate to get in touch. SchoolGrid support can be contacted via email on support@schoolgrid.co.uk or by telephone on 01506 300310.

Kind regards,

Mr N Harris
Head of School

Sarah Lathlane - Executive Headteacher
Neil Harris – Head of School

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Equality | Trust | Engagement | Teamwork | Respect | Aspiration | Resilience

Here are some key points to enable a smooth meal ordering process for 4th September:

30 hours Nursery children:

- Nursery school meals are **£2.00** per day, £10.00 per week
- If your child is having a school meal please log into your SchoolGrid account and choose the meal option at home, in advance, ensuring payment is made as per SchoolGrid instructions
- All children accessing 30 hours (including children who bring a packed lunch) will also need to pay a supervision charge of **£2.00** per day, £10.00 per week as our 30 hour offer does not include the lunchtime period. This charge should be paid in full, in advance on **ParentPay** (not SchoolGrid)

To recap, if your child is having a school meal then £10.00 payment for the meals needs to be made on SchoolGrid **and** £10.00 payment for the supervision needs making on ParentPay.

If your nursery child is having a packed lunch then the £10.00 per week supervision charge payment should be made in advance on ParentPay.

Key Stage 1 children:

- All Key Stage 1 children (children in Reception, Year 1 and Year 2) are entitled to Free School Meals through the Universal Infant Free School Meal Scheme which is funded by the Government. We strongly encourage all our families to take advantage of this £532.00 per year cost saving which ensures your child receives a hot, well-balanced meal every day
- To order just log into your SchoolGrid account and choose your child's meals options at home, in advance. NO payment needs making on SchoolGrid for Key Stage 1 children

Key Stage 2 children:

- New lower meal price from September, **£2.80** per meal, £14.00 per week
- Log into your SchoolGrid account and pre-order your child's meals in advance, ensuring payment has been made as per SchoolGrid instructions
- Pupils in receipt of benefit related free school meals will make their meal choices on SchoolGrid but no payment will need to be made

Please remember that if your child is absent then this new ordering system puts the responsibility of cancelling your child's meal on the account holder (parent/guardian), this needs doing on SchoolGrid before 8:55am. This will ensure that the meal order does not go through to the kitchen to be prepared.

Further advice on the SchoolGrid system is available directly from them as overleaf and all other queries can be directed to the office.

A warm welcome from Academy

We are delighted to be working in partnership with Castle Hills Primary Academy providing excellent menus and food offerings to the children and staff, exciting times!

Castle Hills Primary Academy Catering Times

Promotions

Look out for our upcoming theme days – we'll be featuring special themed menus which are a great opportunity to have some fun!

Who are we?

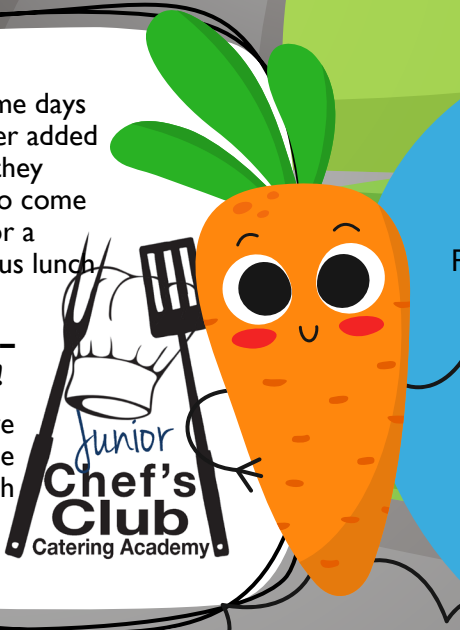
- Academy is a dynamic, fresh and vibrant catering division within the OCS organisation, bespoke to the Education sector including Primary schools, Secondary schools and Colleges.
- We believe our commitment for quality in all aspects of food service is unrivalled. We deliver a wide range of fresh food via our Catering Teams, providing truly personalised menus and food solutions.
- Our passionate and innovative approach to food allows us to deliver fresh and exciting dishes, prepared and served to exceed the highest quality expectations.
- We use local producers as well as our larger supplier base to provide a national network of local supply which is particularly important as we love to use fresh, seasonal produce.
- We only use top quality, grade one suppliers who provide us with farm assured, Red Tractor certified, organic, MSC and Fairtrade ingredients and products.
- Further details will be available on request.



We hold regular theme days and events which offer added variety and interest, they encourage students to come into the restaurant for a nutritious and delicious lunch experience.

Also coming soon – Junior Chef's Club!

Plus other interactive fun events during the lunch and post lunch time provisions.



Nutritional Standards

Academy are proud to work with Castle Hills Primary Academy in conjunction with the School Food Trust and our own Nutritionist, Louise Goodall. We provide pupils and staff with nutritionally balanced and delicious meals. Louise analyses our menus to make sure that they are both compliant and balanced, helping you to get the right nutrients to keep you healthy!



Our aim is to ensure that pupils who require specific diets and textures receive safe high quality food choices, and that their nutritional needs can be met.

MENU CYCLE WEEK ONE

AUTUMN TERM

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Breaded Chicken Strips	Meatballs and Pasta with Tomato Sauce	Roast Chicken & Gravy	Hot Dog with Ketchup	Fish Fingers
VEGETARIAN	Quorn Dippers	Pasta with Separate Sauce	Homemade Cheese and Potato Pie	Veggie Sausage Hot Dog	Cheese & Tomato Pizza
STARCHY FOOD	Potato Wedges	Garlic Bread	Yorkshire Pudding and Roast Potatoes	Diced Potatoes	Chips
VEGETABLE	Garden Peas Baked Beans	Sweetcorn	Carrots & Green Beans	Garden Peas Coleslaw	Baked Beans Coleslaw
DESSERT	Fruit Flapjack	Chocolate Shortcake	Mini Doughnuts	Marble Cake & Custard	Cornflake Cake
AVAILABLE DAILY	Jacket Potatoes with Cheese, Beans or Tuna Sandwiches with Ham, Cheese and Tuna Salad Trolley Assorted Desserts				



Food Allergies and Intolerance

If you require information on allergens or suffer from a food intolerance, please speak to a Team Member before you order your food and drinks.



MENU CYCLE WEEK TWO

AUTUMN TERM

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Chicken Nuggets	Sausage	Roasted Gammon	Chicken Burger on a Bun	Salmon Fishcake
VEGETARIAN	Veggie Bolognese	Veggie Cottage Pie	Veggie Toad	Veggie Burger	Cheese and Tomato Pizza
STARCHY FOOD	Potato Wedges	Mashed Potato	Roast Potatoes	Diced Potatoes	Chips
VEGETABLE	Garden Peas or Salad	Baked Beans Green Beans	Carrots and Broccoli	Sweetcorn & Coleslaw	Baked Beans & Coleslaw
DESSERT	Muffin of the Day	Raspberry Buns	Ice Cream	Chocolate Sponge & Custard	Cookies
AVAILABLE DAILY	Jacket Potatoes with Cheese, Beans or Tuna Sandwiches with Ham, Cheese and Tuna Salad Trolley Assorted Desserts				



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MENU CYCLE WEEK THREE

AUTUMN TERM

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	All Day Breakfast Sausage & Egg	Barbecue Chicken Wrap	Roast Beef	Theme Day	Fish Fingers
VEGETARIAN	All Day Breakfast Veg Sausage & Egg	Veggie Bolognese	Homemade Cheese and Onion Pasty	Theme Day	Cheese and Tomato Pizza
STARCHY FOOD	Hash Brown	Potato Wedges	Yorkshire Pudding and Roast Potatoes	Theme Day	Chips
VEGETABLE	Baked Beans	Sweetcorn Coleslaw	Carrots & Broccoli	Theme Day	Baked Beans Coleslaw
DESSERT	Chocolate Muffin	Raspberry Traybake	Ice Cream	Theme Day	Iced Shortcake
CARBS	Jacket Potatoes with Cheese, Beans or Tuna Sandwiches with Ham, Cheese and Tuna Salad Trolley Assorted Desserts				



Food Allergies and Intolerance

If you require information on allergens or suffer from a food intolerance, please speak to a Team Member before you order your food and drinks.



Please make the school aware if you have any reactions to the 14 allergens. Also, let us know if you have any other dietary requirements by email at

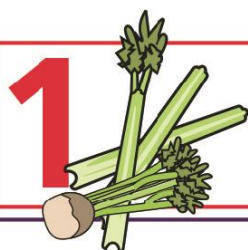
14 Allergens

Coming to a food label near you



The way allergens are labelled on prepacked foods is changing because of new regulations. The Food Information Regulation, which comes into force in December 2014, introduces a requirement that food businesses must provide information about the allergenic ingredients used in any food they sell or provide.

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens, and some examples of where they can be found:



Celery

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

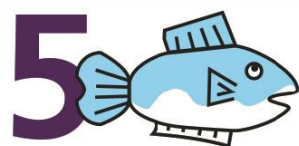


Crustaceans

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

Eggs



Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.

Lupin





7 Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

8 Molluscs

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews



9 Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

10 Nuts

Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.



11 Peanuts

Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

12 Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.



13 Soya

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

14 Sulphur dioxide (sometimes known as sulphites)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.



For more information, visit: food.gov.uk/allergy or nhs.uk/conditions/allergies

✉ Sign up to our allergy alerts on food.gov.uk/email, or follow [#AllergyAlert](https://twitter.com/AllergyAlert) on Twitter and Facebook

f Let's keep connected at food.gov.uk/facebook

t Join our conversation @[food.gov.uk/twitter](https://twitter.com/food.gov.uk)


YouTube Watch us on food.gov.uk/youtube

ALLERGEN AWARENESS

If you require information on allergens or suffer from a food intolerance, please speak to a Team Member before you order your food and drinks.

Thank You

academy 



SAVE EVERY YEAR WITH UNIVERSAL INFANT FREE SCHOOL MEALS

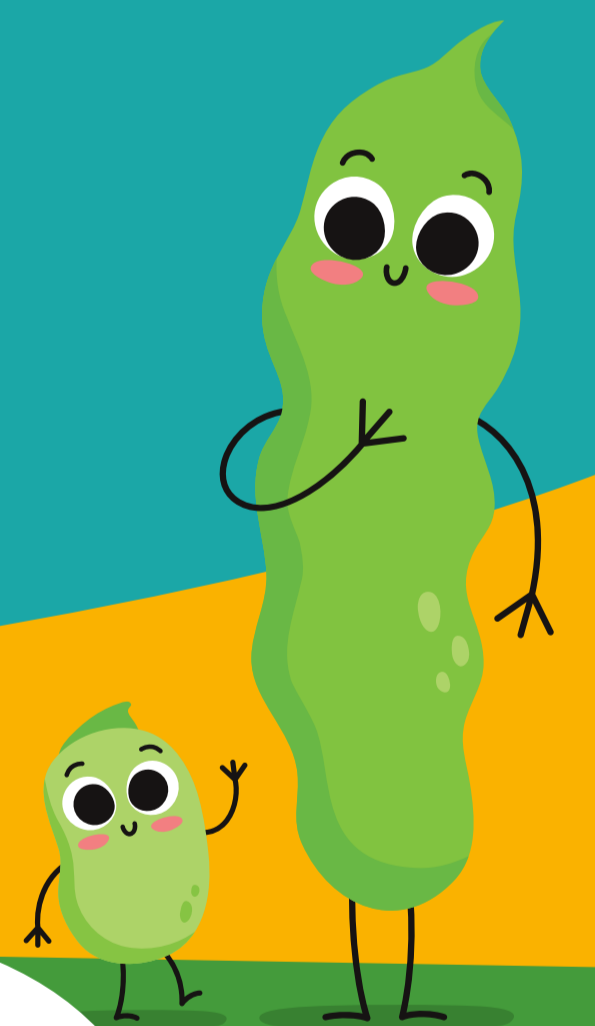
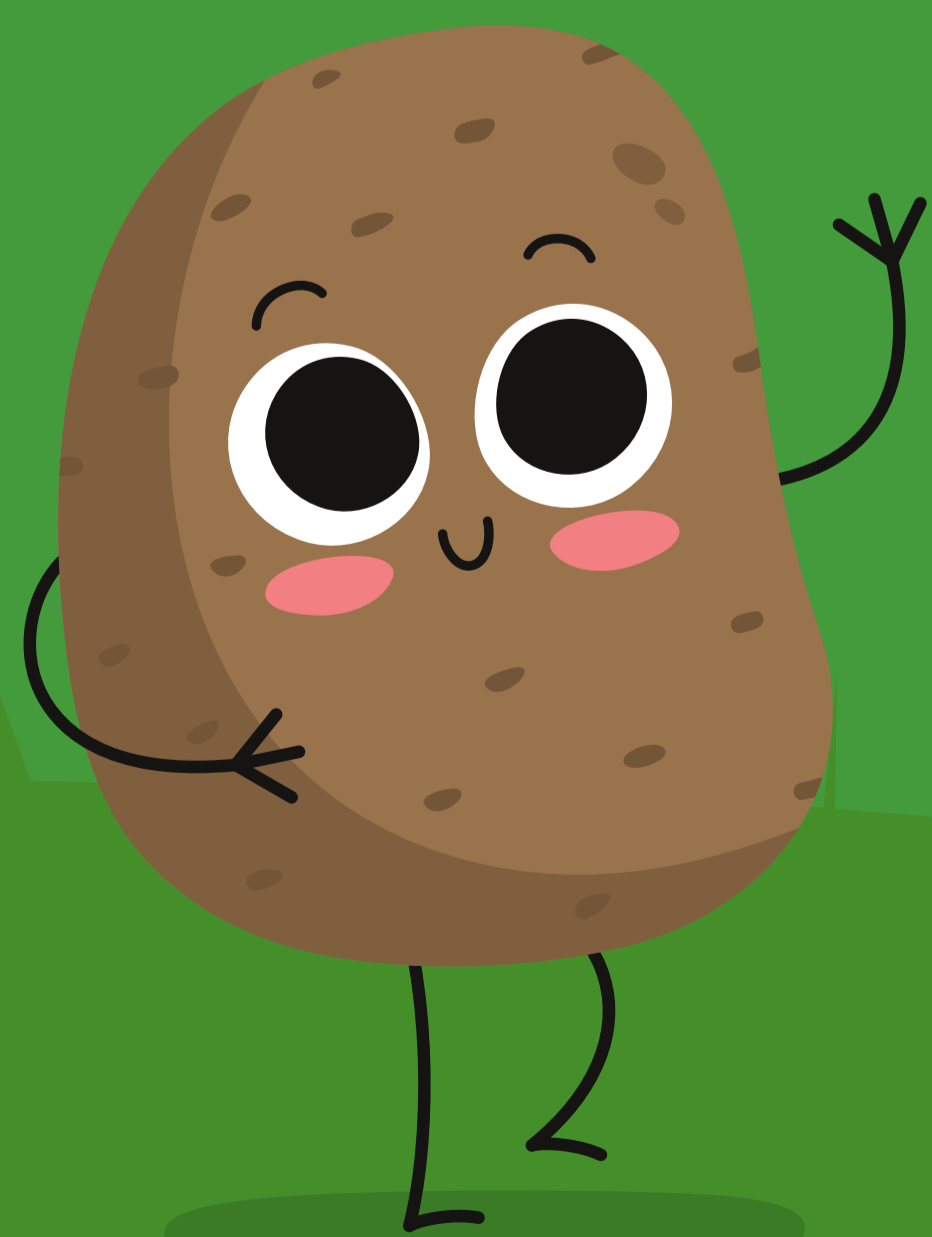
DID YOU KNOW?

All children from Reception and years 1 & 2 are able to benefit from the Universal Infant Free School Meals programme.

This offer does not depend on your household income or whether you receive any benefits, every child in these year groups is eligible to take up the offer!

DID YOU KNOW?

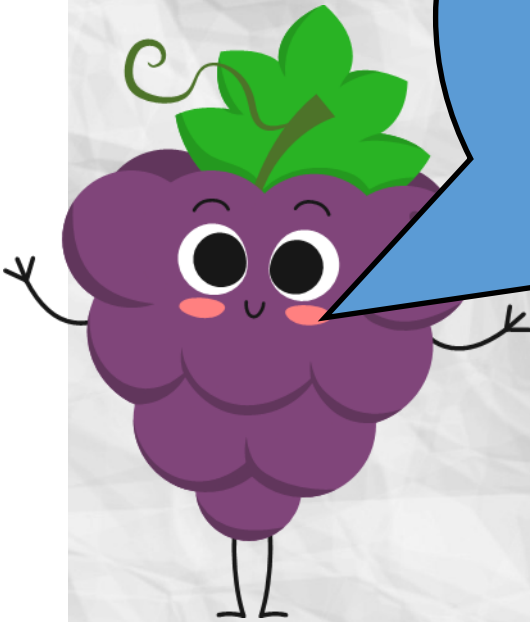
Packed lunches for school trips count as a free meal too!



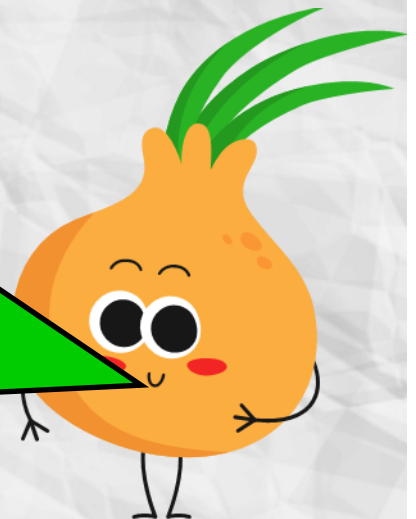
LOWER PRICE!!!

HELLO!

**Did you know that we
have reduced our
school meal prices to
£2.80?**



**That's fantastic!!!
It will help our families
at Castle Hills Primary
Academy, and makes
school lunch more
affordable.**





FSM Information

Your child may qualify for free school meals if you get any of the following:

- Income Support
- Income-based Jobseeker's Allowance
- Income-related Employment and Support Allowance
- Support under Part VI of the Immigration and Asylum Act 1999
- The guaranteed element of Pension Credit
- Child Tax Credit (provided you're not also entitled to Working Tax Credit and have an annual gross income of no more than £16,190)
- Working Tax Credit run-on - paid for 4 weeks after you stop qualifying for Working Tax Credit
- Universal Credit - if you apply on or after 1 April 2018 your household income must be less than £7,400 a year (after tax and not including any benefits you get)

Save £532.00

Per year – apply now



Benefits to having a free meal

Your child receives a well-balanced meal

- Less money spent at the supermarket
- No more time spent preparing lunches
- Keeps energy levels up and aids learning
- Parents can monitor what their child is eating each day on-line

Save £532 per year – that's £2.80 per day



Important to know

To redeem:

- No ticket required
- No stigma attached
- Anonymous
- Allowance automatically updated, so no need for you to do anything

If you have any questions, please contact

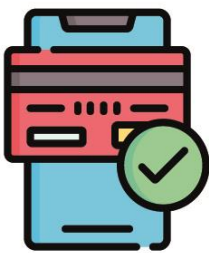
Lisa.vernon@ocs.com for further information.

What can I get for my free meal allowance?

Example 1 – Any Main Meal which is the main or veggie choice of the day and a choice of desserts

Example 2 – A Handmade Sandwich with salad and a choice of desserts

Example 3 – A Jacket Potato with a choice of fillings with a choice of desserts



- On-line payments, pay anywhere in real time via SIMS PAY
- Allergen Information displayed when a pupils name is displayed
- Speeds up service
- No need for cash in school



Any Questions? Speak to our Manager
Lisa.vernon@ocs.com