

July 2022

Dear parents and carers,

STAR EATS Catering Service

We are delighted to be able to tell you about our new catering service, STAR EATS, which will officially launch in September.

As you will already know, at The STAR Multi-Academy Trust we are passionate about creating an environment in which every young person can realise their full potential. To achieve that, we think it's important that our children have access to tasty, nutritional meals that can help keep them energised throughout the day.

By bringing our catering in-house, we can better involve parents, young people and staff in developing our menus; we can choose where we source our food supplies; and we can better integrate food education and cooking into our curriculum.

We are excited to welcome Stephen Harper, our newly appointed Executive Chef, who will spearhead this unique initiative which we are confident will significantly improve the quality of school meals across our Trust.

We know that you may have additional questions about these changes, and so we have included a brief FAQ as well as a menu for the first half of next term below which we hope will be helpful.

As a final note, we feel it is important to be fully transparent and to let you know that there will be a price increase from September.

We know this is not ideal, however please note that this would also have been the case had we remained with our former catering provider and is a reflection of the rising costs of supplies and staff. We remain confident that as part of this move we will be able to better reflect that price increase in the quality of food and meals that we offer.

Feedback is always welcome. If you have any further questions or suggestions on how we can improve this new service please contact us on stareats@starmat.uk

Kind Regards

lan Yapp Chief Education Officer



"I am honoured to be joining the team at STAR EATS, as Executive Chef.

The transition for the school and children is my highest priority to ensure all children have a choice of healthy nutritious and delicious foods.

It is my outlook that all children have the ability to be involved, to not only allow them to enjoy the meal, but also gain knowledge around balanced eating."



Stephen Harper, Executive Chef

Frequently Asked Questions:

Why have you decided to take the catering in-house?

We believe we can provide a better quality service which will allow us to provide a more varied, nutritional menu to our children, as well as to engage them more in what they are eating and how the meals are made.

What are our hopes for this service?

Over time we want to develop a whole new vision for STAR EATS, consulting with children and families to develop exciting new menus, launching an online brand and image which will be attractive to all. Of course we intend to spend very little on 'glitz' versus quality product and getting our menus right! It will take a little time for us to develop our service and we will be working with you to get it right so please do share your thoughts and ideas along the way at stareats@starmat.uk

How much will each meal cost?

The new meal price will be £2.50 per meal for years 3, 4, 5 and 6 and £1.80 per nursery meal. Children in reception, years 1 and 2 will continue to have their meals free of charge through the Universal Infant Free School Meals scheme.

Free School Meals

Applying for a free school meal is now much easier!

All applications are now made online. In just a few simple steps you'll receive a decision on whether your application has been successful.

Don't miss out on £450 of free school meals - apply today at ow.ly/EPnW50JOBjn

Why have the prices gone up?

The increase in the price of each meal reflects an increase in costs for produce, as well as staffing costs. We have kept this as increase as low as possible.

We appreciate that price increases are never welcome; however we believe that the quality of food and the wider educational value that the children will receive as a result of the Star Eats catering service will demonstrate good value for money.

Why didn't you stay with the former supplier if it was cheaper?

The cost of the catering provided by NYCC was also due to increase in line with inflation in September. We wanted to create a whole new vision for our meals more in line with our own school communities.

What if my child has a special dietary need?

We will continue to collect this information in the same way and ensure that all dietary requirements are met. Please continue to talk to your school based staff and we will ensure all special requirements are met.

How will we ensure Compliance and Food Standards are met?

We will be registering as a new business with Environmental Health and our consultancy firm will ensure that all Health & Safety legislation is met.

Find us on Instagram @starmateats



	WEEK 1					
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Main 1	Tomato & Mozzarella Pasta Bake	Local Sausage, Mash Potatoes & Gravy	Roast Chicken, Stuffing & Yorkshire Pudding	Homemade Margherita Pizza	Fish Fingers and Chips	
Veggie	Tomato & Mozzarella Pasta Bake	Veggie Sausage, Mash Potatoes & Gravy	Baked Fajita Wrap	Homemade Margarita Pizza	Veggie Fingers and Chips	
Main 2	Jacket Potato and/or Sandwich	Jacket Potato and/or Sandwich	Jacket Potato and/or Sandwich	Jacket Potato and/or Sandwich	Jacket Potato and/or Sandwich	
Dessert	Jelly & Ice cream	Apple Crumble & Custard	Rice Pudding	Raspberry Mousse	Melon Trio	

Bread of the day, vegetables or salad, fresh fruit & yoghurt served with every meal

CEO: Ian Yapp B.Sc. (Hons)

WEEK 2 **THURSDAY MONDAY TUESDAY FRIDAY** Main 1 Beef Burger in a Crispy Chicken Homemade Crunchy Fish Cake Pasta Bolognese Homemade Bun Katsu Curry Pepperoni Pizza **Crispy Sweet** Homemade Veggie Veggie Burger in a **Crunchy Potato** Veggie Pasta Potato Katsu Veggie Pepperoni Homemade Bun Cake Bolognese Curry Pizza Jacket Potato **Jacket Potato** Jacket Potato **Jacket Potato Jacket Potato** 7 Main and/or and/or and/or and/or and/or Sandwich Sandwich Sandwich Sandwich Sandwich Butterscotch Dessert Marble Sponge & Oat & Apple Cheese & Cinnamon Roll Mousse with Cookie Custard Crackers Banana

Bread of the day, vegetables or salad, fresh fruit & yoghurt served with every meal

	WEEK 3					
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Main 1	Macaroni Cheese	Sweet and Sour Chicken	Minced Beef and Dumpling	Homemade Veggie Feast Pizza	Fish & Chips	
Veggie	Macaroni Cheese	Homemade Veggie Sausage Roll	Baked Veggie Fajita	Homemade Veggie Feast Pizza	Cheese & Onion Pasty	
Main 2	Jacket Potato and/or Sandwich					
Dessert	Bread & Butter Pudding	Jelly, Sponge Fingers & Custard	Shortbread Biscuit	Frozen Fruit Crush & Yoghurt	Ginger Sponge & Ice cream	

Bread of the day, vegetables or salad, fresh fruit & yoghurt served with every meal