

Welcome



Welcome to Cityserve – Birmingham's foremost and largest provider of nutritious and tasty student food. This is a flavour of what will be delivered within your school in the coming terms. Starting a new school or year-group is very exciting and so is lunch time! Encouraging everyone that lunchtimes are a fun part of the school day we offer lots of different, delicious, healthy and nutritious foods to try.

At Cityserve.....

Everyday across Birmingham we provide over 70,000 students with nutritious, tasty food – so it's fair to say we know a thing or two

about school meals! Every plate is freshly prepared using the finest locally sourced ingredients so that all learners have access to healthy and nutritionally balanced meals - helping with their development both in and out of school. At Cityserve you can be assured that pupils' welfare is at the heart of everything we do. We're not motivated to cut corners or costs to return dividends to shareholders - the health and wellbeing of our young people is our priority.

Value for Money

Our meals are excellent value and ensure that every student is prepared to learn and live well. All Infant school children (Reception and Years 1 and 2) are entitled to a free school meal, which saves around £400 a year against the cost of a daily packed lunch. You can be assured of a nutritionally balanced meal that isn't 'fast-food'!

Tuition of Nutrition Better Eating leads to Better learning

Our menus are as diverse as our City and are developed to meet the School Food Plan which is about delivering good food and encouraging healthy choices leading to overall happiness and wellbeing. Eating healthier food like fruit and vegetables, whole grains and oily fish is promoted, whilst deep fried foods, manufactured meat products and sugary drinks are restricted. This helps to develop a healthy attitude towards food from a very early age.

Every day, our meals include at least:

- 2 portions of fruit and vegetables (we aim to reduce the 80% of children not currently achieving their '5 a day' by promoting healthy dishes in a fun and engaging way)
- Starchy carbohydrates such as rice and pasta to provide energy
- Dairy food rich in calcium for strong bones and teeth
- Protein from meat and fish to support the body's growth and repair
- Milk or water

To find out more information please visit www.schoolfoodplan.com
We are actively engaged in many Health & Wellbeing Groups in
Birmingham, seeking to prevent childhood obesity and diabetes and
are naturally aligned to the Birmingham Public Health team.
Children who eat better are more able to learn and are healthier
and happier people.

Keeping it Local Supporting the West Midlands

All of our suppliers are located within 22 miles of Birmingham City Centre. We do this to support the local economy, keep the food as fresh as possible and to reduce the impact of 'food-miles' on the environment. We buy sustainable ingredients from sustainable sources:

- MSC (Marine Stewardship Council) sustainable fish products
- Red Tractor Products food from trustworthy sources
- Organic products
- Fairfrade Products empowering disadvantaged producers in developing countries
- Free Range Eggs

Our suppliers also support our local food bank initiatives and assist with food donations and deliveries.

Growing Minds

From Farm to Fork and Seed to Plate

We believe in the importance of understanding where food comes from by kick-starting imaginations through growing, picking, preparing and eating wholesome fresh food. We support the national 'Incredible Edible' Network www.incredibleediblenetwork.org.uk through our Seed to Plate scheme – and provide funding to schools to create their own garden farms. We also work with schools to help develop lesson plans to incorporate cooking skills and healthy living – including encouraging student teams into entering competitions such as McDougall's Young Baking Team of the Year,

Variety is the Spice of Life!

We have regular theme days to capture the imagination and bring learning to life - a celebration of multi-cultural global events, or local activities where an exciting menu is offered to celebrate and create discussion and learning topics.

Menus change weekly. Most schools operate a 3 week menu, which take account of seasonal variations.

	Monday	School Ferourites Tuesday	Rosst Divisor Wednesday	World Food Thursday	Fishy Friday
	Behalf Euroages & Grary Marvetteus Macartesi Cherse Jacket Potato & Tuta Mayonnaise or Grand Cheese	Tengs Spirach & Potato Cesserole Vegetativ Chits	Reset Charles & Gooy Vegetable Hospiel Taria & Red Onion Fottata	Spiced Vegetable Service Falterman's Curry	Breaded Fluit Filler & Kenchup (IRSC) Mined Bean Crispbake
	Garden Peas Garden Peas	Baked John Wedges 12 Winternal Pile Break Seediary	Forested Follows Virtualize Publing Cellings	Seasonal Wared Vegetables	S Jacket Figure Baket Searce in Tomato Stock
ı	Silved Carryts	Green Beans	Carrot & Swede Sators	Brocest Florets	Fresh Colesian Crunch Garden peas
	Carton of Sons Statemed Ship Malor Frank & Creany Yoghust Fresh Fresh Salad	Apple Crumble & Creany Contact - Strit Four Contact - Strit Streamed Milk Multiple Fresh & Creany Yeghort	Cartine Suitana Flaggerk Cartine of Seric Separated Moller Fresh & County Voglant Fresh Fresh Platter	Freezign Upone Spain. Cate - St's Fruit Carton of Sons Stannad Mile Multor Fresh & Creamy Vighan	Verifie to Cream Carton of Sens Semmed Sitis Maler Fresh & Creamy Virghort Fresh Fresh Fuller
	From Security Securit				







Theme days include:





For more information please e-mail: cityserveinfo@birmingham.gov.uk