

KITCHEN DIARIES

FROM CHARTWELLS INDEPENDENT

Welcome to the inaugural foodie newsletter from your culinary team.

We look forward to serving a slice of good food news every term – sharing new recipes and having foodie fun with theme days as well as insightful nutritional tips on how to nourish little minds.

PASSION FOR NUTRITION

We know that there's more to catering than serving nutritious meals packed full of the highest-quality ingredients. It's also critical that we empower pupils with the knowledge and confidence needed to establish healthy food habits that will look after their wellbeing long after their time at school comes to an end.



WHAT ARE BEYOND THE CHARTWELLS KITCHEN WORKSHOPS?

Our award-winning education programme offers a series of exciting, engaging, educational classroom workshops, designed for each age group, covering all areas of food, nutrition, wellbeing, and sustainability.

Our aim is to not only bring learning to life, but also to help young people build a personal toolkit of knowledge, skills and inspiration that carries them into adulthood, and empowers them to become passionate about their own health, wellbeing, and future.

THEME DAY MENUS

Our menus make learning full of fun and flavour!

Our menus and concepts make learning about different foods fun for pupils, with multi-sensory-themed days throughout the year that encourage them to try something new.

We have some exciting food theme day events ahead starting with the King's Coronation, National Vegetarian Week and National BBQ Week.



SUSTAINABILITY

At the heart of Chartwells Independent is our passion and commitment to reach Net Zero by 2030.

One way we will look to achieve this is by addressing the complex issue of food waste and finding solutions to reduce this in our schools by 50% over the next seven years.

Our chefs have created a delicious cauliflower macaroni cheese combining two family favourites – cauliflower cheese and macaroni cheese.

Zero Waste Crispy Cauliflower Macaroni and Cheese – super simple and tasty, and zero waste of course.