

Food for thought

Our termly overview of food nutrition and good news.

Version One

Taylor Shaw
Seeing food differently

Edwards & Blake

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Welcome



Welcome to Food for Thought – our termly overview of food, nutrition and good news stories from across our education business.

At Taylor Shaw and Edwards & Blake, we pride ourselves on serving healthy, nutritious and tasty meals. We value the importance of the few moments we have at lunchtime to create excitement and engagement around food, supporting the social experience food can offer. As well as the opportunity for us to educate our pupils and students on how to make better food decisions.

For us, seeing food differently is at the heart of every meal.

You can find more information on our website www.taylorshaw.com

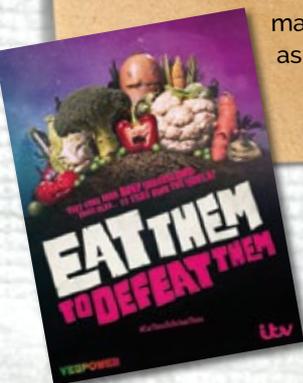


VEGPOWER

This spring we partnered with the Food Foundation and ITV to bring VEGPOWER to our primary schools. The VEGPOWER campaign is focused on encouraging children to #EatThemToDefeatThem.

Turning the traditional advertising of vegetables on its head, by encouraging children to eat their veg to defeat them. We have seen phenomenal success throughout our primary schools, with the children making active choices to have vegetables as part of their lunch.

itv



A bit about us and the food we serve



100% of our eggs come from free-range hens



All our dishes comply with **Government School Food Standards**

100% of our meat is Red Tractor Certified



We have been catering in education for over **20 years**



Across the UK, we cater to over **700** sites

Around our business

We go above and beyond to provide a one of a kind lunch service for the pupils and students we serve. Our teams are at the heart of what we do, bringing food to life in school and college kitchens.

Primaries

Perfect Peas at Brooms School

Pip from the Team at Brooms School, Durham, dressed up as a pea to support 'Pea Week' alongside running a creative competition for the pupils to make their best 'Pea' inventions. The pupils were extremely engaged and excited, making an active decision to choose peas for their lunch.

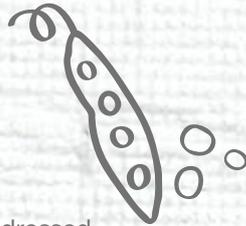


Image: Stephenson Way Valentines

Valentines at Stephenson Way

Children at Stephenson Way were greeted by this magnificent display on Valentines Day. The Stephenson Way team made delicious Valentines cupcakes for the children to enjoy.



Image: Brooms School



Introducing the FAB4 A Force for Food. Our superheroes are on a mission to educate children about the nutritional benefits and goodness of fruit and vegetables, combined with the importance of hydrating well. The FAB4 are the face of the food we serve within our primary schools.

Promotions in our primary schools

This year we were excited to introduce our new Promotional Planner to our schools. Our 'one-stop' guide to theme days, calendar events and CSR messages.



Some of our promotional focuses, so far have included; The Eatwell Guide, educating pupils on how to build a perfectly balanced plate.

Theme Days, including World Book Day, Roald Dahl day and World Space week. As well as supporting other key calendar dates, promoting fruit and vegetables, trying something new and important CSR messages.



Up and Coming

We are excited to share with you some of the theme days and key messages we will be focussing on for the months ahead.



Secondaries and Colleges



Perfect Pizza!

Alongside the traditional Italian favourite, the team at Hugh Sexey School, Somerset served up a delicious healthy treat, fruit pizza. A juicy melon base, topped with blueberries, strawberries and bananas – delicious!



Image: Hugh Sexey fruit pizzas



Introducing our Promotional Planners

This year we were thrilled to introduce our new Promotional Planner to our schools and colleges. Our Secondary and College planners were carefully created together following feedback from our students and teams.

Our 'one-stop' promotional guide, contains theme days, calendar events and CSR messages for our schools and colleges to run. So far, we have celebrated numerous theme days including; National breakfast Week, Popcorn Day and Taco Tuesday. As well as key calendar dates, CSR messages and healthy swap messages



MAKE



Images: Urban Rajah Pav Bhaji, Indo-Chinese and the original Buroti wrap.

INDIAN STREET KITCHEN

URBAN RAJAH



We have been collaborating with TV chef and author, Ivor Peters to bring the Urban Rajah Indian Street kitchen to our schools and colleges - fusing the much loved essence of traditional Indian cuisine with a more modern hand-held format.

Students can enjoy 3 delicious cuisines: Pav Bhaji, Indo-Chinese and the original Buroti wrap. All served with a selection of sides and CQUIN and school complaint drinks.



Up and Coming

We are excited to share with you some of the exciting theme days and key messages we will be focussing on for the months ahead.



Healthy Swaps

As part of our commitment to educate our students on better food decisions, we developed a suite of healthy swap messages.

The messages were developed specifically for our Secondary Schools and Colleges to educate and highlight key everyday food and drink that can be 'swapped' for a healthy and tasty alternative.

CSR

We provide our schools and colleges with monthly CSR messages highlighting our corporate responsibility initiatives.

Our messages include important information around health and wellbeing, seasonality, provenance, the environment and sustainability.

Charlotte Wright, CSR Manager, ensures all key Corporate Responsibility messages are relevant and interesting to the pupils and students at our schools and colleges.



Award Winners!

We won a prestigious FSM award for our commitment to Corporate Social Responsibility.



Provenance Focus

Our Provenance focus this term is, Jackson's Dairies

For our sites based in the North West our milk is supplied by Jackson Dairies. Established in 1950 it remains a family-run business to this day. The Company is based in Stockport and embraces environmental best practice, as well as consumer awareness of product source and treatment. It is reinforcing its commitment to decrease the amount of waste sent to landfill through the use of PET (a strong, lightweight form of polyester); not only is it 100% recyclable, but also extremely light so as to use less fuel in transport.



Interview with Jason Jackson Senior Development Chef

Here we feature Jason, our dedicated education development chef sharing with us his inspiration for food.

How long have you worked for Taylor Shaw?

Almost Three years.

What was your first job?

I joined the Royal Navy as a chef at 16. An amazing six years. I started at the very bottom as a junior assistant cook; they taught me the classics of food and in some cases how to upscale what I had learned to 3,000 plus! I got to travel around the world and that time formed the base for many of my values today

What is your favourite dish?

You wont beat Steins Bouillabaisse and fruits de mer. Cooked fish at its best.

Who has inspired you?

When I was younger Marcon Pierre White. Now it could be Yotam Ottolenghi or Rick Stein.



Accreditations

As part of our Corporate Responsibility commitments we are proud that all our meat is Red Tractor and our Fish MSC certified. As well as partnerships with Fairtrade, The Soil Association and BRC.



Red Tractor

The Red Tractor certifies that food has been produced to independently inspected standards right across the food chain – from farm to pack.



MSC

The MSC's mission is to use their ecolabel and fishery certification programme to contribute to the health of the world's oceans by recognising and rewarding sustainable fishing practices, influencing the choices people make when buying seafood, and working with our partners to transform the seafood market to a sustainable basis.

