



SELWOOD ACADEMY

FIND OUT MORE ABOUT
YOUR SCHOOL CATERERS

Cleverchefs

CLEVERCHEFS.
PASSIONATE ABOUT PERFECTION



CLEVERCHEFS BY NATURE

WELCOME

We wanted to say **hello** and introduce ourselves. We are super excited to be your newly appointed catering partner at Selwood Academy.

Providing **amazing** food is the main focus of our business. We go that extra mile to give our pupils that real "**wow**" factor in presentation and taste, whilst keeping that recognisable food that can be of comfort.

Cleverchefs was founded in 2015 by Nick Collins, who you may have seen on **Masterchef the professionals** a few years ago. Brought to life with a dream to produce fun and **vibrant** food worth talking about to the hospitality sector.

Our **ethos** is about providing **perfection** as standard. This means that we promise to use the **freshest** local food, cooked and served by dedicated **professionals**, whilst doing our very best to be **sustainable** in every area of our business.

We hope that we can bring a new lease of life to Selwood Academy's school food and that your child will **love** what we have to offer.

Please feel free to get in touch with us at feedme@cleverchefs.co.uk if we can be of any assistance.

GOOD FOOD
Real Chefs
GREAT VIBES



OUR FOOD PROMISES

OUR MEAT IS
ALWAYS FROM
BRITISH FARMS



ALL VEGETABLES
SERVED WILL BE
FRESH
(EXCEPT PEAS)



WE ONLY USE
FREE-RANGE
EGGS IN OUR
DISHES



CLEVERCHEFS.

PASSIONATE ABOUT PERFECTION

WE WILL ALWAYS USE
SUSTAINABLE FISH
SUPPLIERS



ALL MILK USED BY US
WILL BE FROM
RED TRACTOR
ACCREDITED FARMS



ALL BREAD WILL
COME FROM
LOCALLY
SOURCED BAKERS
OR MADE FRESH
BY OUR CHEFS ON
SITE





EATING WELL DOING GOOD

At Cleverchefs we **encourage** our pupils to get involved with our **healthy** eating ethos. Our food has to appeal to your children and we do our very best engage with them on a daily basis, to make sure that the food they receive is **satisfying** to them and balanced nutritionally.

We have some simple guidelines for our school food offer, making sure our meals have **good** sources of protein and starch, accompanied with lots of vegetables, salad & fruit.

Our kitchens will always be staffed with **real chefs**, so if your child has a food allergy or food intolerance, our well-trained team will put procedures in place to make sure we provide those meals to be safe, ensuring dietary needs are met.

GOOD FOOD
Real Chefs
GREAT VIBES

“WE ARE ON A
MISSION TO
MAKE
SCHOOL
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A MESSAGE FROM OUR FOUNDER

Our approach to food in our education business is simple, we make sure we source the very best British ingredients. nothing processed and nothing added.

We make sure our kitchens are led by real chefs, they will have a background in fresh food, our training is second to none our team members all get put through our hospitality school and are fully briefed on our mission to provide first class food & service.

We will never settle for anything less than perfect. Cleverchefs is chef led by me and I understand what real food should look like and that message filters through to the whole team. When you step onto a Cleverchefs site you can feel the passion for incredible food.

Our menus have been carefully crafted to take into account the seasons, our pupils tastes and preferences. We are on a mission to make school dinners fun and healthy.

You are in safe hands with us in your kitchens.

Nick Collins





SELWOOD ACADEMY

FIND OUT MORE ABOUT US

WWW.CLEVERCHEFS.CO.UK



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