

FOOD UNION – THE JOY OF FOOD

Food should be a source of physical, social and emotional enjoyment no matter whenever or wherever consumed.

INSIGHT LED MENUS

- The number one cuisine preferred by students is **ITALIAN** followed by **AMERICAN**.
- Students tell us they want to see **NOODLES** , **PIZZA** , **MACARONI CHEESE** and **SAUSAGE AND MASH** on the menu **PLUS KATSU CURRY**.
- **86%** of students buy food from school at least once a week.
- Top 2 reasons for eating at school are:
 - **No time to make a packed lunch**
 - **They like a hot meal**



RESPONSIBLE MENU DEVELOPMENT

Our menus are developed to support the high demands on the **teenage brain** helping students' **study and stay focused**.

Designed by culinary team, in partnership with **nutrition team**, to ensure that they strictly meet the **School Food Standards**, as a minimum.

AUTUMN/WINTER 2024



ON TREND CONCEPTS

Combining the latest street food trends with customer insight, the culinary team bring the **hottest concepts** to the dining hall every day:

BURGER BAR - CLASSICS - FEASTIVAL - NOODLE BAR - PAN-ASIAN - ITALIAN - HOT DELI - FRIDAY FAVOURITES to name just a few.

NEW GRAB & GO OPTIONS

- Mousse Pots - **CHOCOLATE BUTTERSCOTCH KRISPIE, CHOCOLATE ORANGE** and **CHOCOLATE TOFFEE SHORTBREAD**
- Bolani - **ROASTED SQUASH, PEA & SPINACH** and **PERSIAN SPICED VEGETABLE**
- MMB - **PINEAPPLE & SPINACH SMOOTHIE** and **CINNAMON PRETZEL**