



We support sustainable fishing by serving Marine Stewardship Council certified fish www.msc.org



LANARKSHIRE COUNCIL

## **Dear Parent/Carer**

From Monday 31st March 2014 we will be serving our Summer 2014 menu in your child's school which meets nutritional standards set out in the Schools (Health Promotion and Nutrition) (Scotland) Act 2007.

Community and Enterprise Resources have been working in partnership with the Soil Association to produce menus that meet the criteria for their Food for Life catering mark.

Below is an easy guide to which weekly menu is being served:

Week 1	31/3	5/5	26/5	16/6	18/8	8/9	29/9
Week 2	21/4	12/5	2/6	23/6	25/8	15/9	6/10
Week 3	28/4	19/5	9/6	11/8	1/9	22/9	20/10

An average day's Primary school lunch should contain

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557 kcals	Not less than	Total carbohydrate 74.3 g	Fibre (NSP*) 4.5 g	Protein 8.5g	Iron 3.0mg	Calcium 165mg	<b>Vitam</b> in A 150 μg	Vitamin C 9mg	Folate 45µg	Zinc 2.1mg
2328 <b>kJ</b>	No more than	Total fat 21.7g	Saturated fat 6.8g	Non-milk extrinsic sugars 16.3 g	Sodium 686 mg					

Your comments are very important to us and if you or your child has any suggestions regarding your child's school lunch, we would be grateful to hear from you by emailing <a href="mailto:gofreshgang@southlanarkshire.gov.uk">gofreshgang@southlanarkshire.gov.uk</a>

If your child has any special dietary needs, please contact the cook in charge at your child's school.

Yours sincerely,

## Stephen Kelly

Head of Facilities, Waste and Grounds Services



## Primary School Three week menu - Summer 2014

Wednesday

Melon boat (v)

Sausage with

mashed potatoes #

Thursday

Summer veg

Chicken curry and

soup (v)

boiled rice

Friday

fingers #

Tangy toasted

Fish and chips

with tomato sauce

Tuesday

Lentil soup (v)

Penne bolognaise

Week one

Starter

Blue tray

Monday

Mandarins in

fruit juice (v)

potatoes

Mince with boiled

Red tray	Macaroni cheese (v)	Cheese and tomato pizza (v)	Baked potato with tuna or cheese or coleslaw	Cheese toastie (v)	Tomato pasta (v)
Vegetables and side salad served with all meals	Sliced carrots or side salad	Coleslaw or side salad	Baked beans or side salad	Sweetcorn or side salad	Peas or side salad
Green snack	Tuna mayo roll	Ham sandwich	Cheese baguette (v)	Fairtrade banana roll (v)	Cheese sandwich (v)
Yellow snack	Cheese roll (v)	Tuna mayo sandwich	Ham baguette	Tuna pasta pot	Tuna mayo sandwich
Dessert	Yoghurt or seasonal fresh fruit	Chocolate marble cake or seasonal fresh fruit	Jelly (v) or seasonal fresh fruit	Homemade biscuit or seasonal fresh fruit	Ice cream or seasonal fresh fruit
Drinks	Fruit juice, plain or flavoured milk, 330ml bottled water	Fruit juice, plain or flavoured milk, 330ml bottled water	Fruit juice, plain or flavoured milk, 330ml bottled water	Fruit juice, plain or flavoured milk, 330ml bottled water	Fruit juice, plain or flavoured milk, 330ml bottled water
			Action in contrast of		
Week two	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Mandarins in fruit juice (v)	Lentil soup (v)	Melon boat (v)	Summer veg soup (v)	Tangy toasted fingers
Blue tray	Chicken curry with boiled rice	Mince hotpot	Steak pie with baby boiled potatoes	Sausage with gravy and mashed potatoes #	Fish fingers with chips and tomato sauce
Red tray	Cheese toastie (v)	Cheese and tomato pizza (v)	Baked potato with tuna or cheese or coleslaw	Macaroni and cheese (v)	Penne bolognaise (v)
Vegetables and side salad served with all meals	Baked beans or side salad	Peas or side salad	Broccoli or side salad	Sweetcorn or side salad	Beetroot or side salad
Green snack	Tuna mayo roll	Cheese sandwich	Tuna mayo	Fairtrade banana	Cheese sandwich
		(v)	baguette	roll (v)	(v)
Yellow snack	Cheese roll (v)	(v) Tuna mayo sandwich	Ham baguette	roll (v) Tuna pasta pot	(v) Tuna mayo sandwich
	·	Tuna mayo	- u		Tuna mayo
snack	Cheese roll (v)  Chocolate muffin or seasonal	Tuna mayo sandwich  Jelly (v) or seasonal fresh	Ham baguette  Arctic roll or seasonal fresh	Tuna pasta pot  Homemade biscuit or seasonal fresh	Tuna mayo sandwich Frozen fruit yogurt or seasonal fresh

Week three	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Mandarins in fruit juice (v)	Lentil soup (v)	Melon boat (v)	Tangy toasted fingers #	Summer veg soup (v)
Blue tray	Turkey meatballs with gravy and mashed potatoes	Spaghetti bolognaise (v)	Sausage and mashed potatoes #	Chicken curry with boiled rice	Fish and chips with tomato sauce
Red tray	Cheese and tomato pizza (v)	Fish fingers on a sandwich square with dip	Macaroni cheese (v)	Mince pie with boiled potatoes #	Baked potato with tuna or cheese or coleslaw
Vegetables and side salad served with all meals	Broccoli or side salad	Sweetcorn or side salad	Baked beans or side salad	Carrots or side salad	Peas or side salad
Green snack	Tuna mayo roll	Ham sandwich	Cheese baguette (v)	Fairtrade banana roll (v)	Cheese sandwich (v)
Yellow snack	Cheese roll	Tuna sandwich	Ham baguette	Tuna pasta pot	Tuna mayo sandwich
Dessert	Fromage frais or seasonal fresh fruit	Chocolate muffin or seasonal fresh fruit	Jelly (v) or seasonal fresh fruit	Homemade biscuit or seasonal fresh fruit	Ice cream or seasonal fresh fruit
Drinks	Fruit juice, plain or flavoured milk, 330ml bottled water	Fruit juice, plain or flavoured milk, 330ml bottled water			

A selection of bread including home baked, unlimited vegetables, fresh chilled water and extra salad is available with all meals. # A vegetarian choice is available when pre ordered.

We will demonstrate our commitment to the health and wellbeing of school pupils by introducing the Facilities Services 'Food you can trust' Food Pledge:

## **Food Pledge**

- 1. Our dishes are freshly prepared daily.
- We will continuously endeavour to increase the amount of farm assured and fair trade food we use.
- Our meals are free from undesirable additives and Trans fats with all drinks free of aspartame.
- 4. Where possible we will try to reduce food miles when sourcing our food.
- 5. We will make our menus seasonal and highlight food that is in season.
- 6. All of our meat can be traced back to a U.K. farm.
- 7. We do not serve any endangered fish and all our eggs are from cage free hens.
- 8. We will put in place measures to continuously reduce food waste and packaging to meet the Council's sustainability targets.
- We will train our catering employees on food and health and become actively involved in food education activities.
- 10. We will introduce a **food labelling system** that explains nutritional content in a way that is easy to understand.

If you need this information in another language or format, please contact us to discuss how we can best meet your needs. Phone: 01698 717729

Email: alisonw.johnston@southlanarkshire.gov.uk

www.southlanarkshire.gov.uk