Doddinghurst Church of England Junior School

Lunchtime Meals

@ St. Mary's Wavendon CofE Primary

stir.

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SCHOOL MEALS BY STIR FOOD LTD.
MARCH 2026

About Us

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Stir Food is delighted to be the chosen caterer that will provide lunchtime meals to the children at St. Mary's Wavendon CofE Primary. We're really looking forward to welcoming them into the dining room and serving them delicious, home-cooked food.

Full of Flavour and Fun

We pride ourselves on serving food to our customers that they love to eat. We involve them in designing our menus and take feedback into account to make sure that every single dish we create is just right for our young customers.

The food children eat at school plays an important role in their wellbeing, and eating a well-balanced diet not only helps to maintain and improve their health but also sets them on the right track for later life. We really understand this and that's why we're passionate about serving fresh, high quality and locally sourced food that is prepared and cooked in our kitchens, so we can guarantee they are healthy and balanced.

We also love to add some fun to the dining room - most of us have strong memories of our school lunches and we want to make sure those memories are positive. Therefore, we work hard to create dining experiences that are welcoming, warm, social and fun. We want our customers to look back at their school lunches and not only remember eating delicious food, but also having a great time with their friends!

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Fresh and Local

We are proud supporters of local and regional farmers. There are so many incredible producers right on our doorstep, so we make the most of it! This has lots of benefits, including supporting the local economy, safeguarding local jobs, telling important stories about local farming families and of course, ensuring we've got the best, freshest ingredients on our menus!

It also helps us to be sustainable - we're passionate about enhancing our customers' lives and that means helping combat climate change to support their futures. We use local, seasonal, traceable ingredients in our menus to reduce the carbon footprint of our services.

Free Lunches!

The Free School Meals scheme is a fantastic initiative by the Government to ensure that all children can eat a delicious, nutritious and filling meal each and every day.

Children in Reception, Year 1 and Year 2 are all entitled to Free School Meals and for pupils in Year 3 and upwards, there is a simple application form if you receive certain benefits. We can provide support through the application process so feel free to get in touch if you have any questions.

Research shows that school meals are consistently more nutritious than packed lunches, giving the children who eat them a better foundation for good health.

www.gov.uk/apply-free-school-meals

Here are just a few benefits to the Free School Meals initiative:

- You know your child will eat a hot, filling meal each school day
- You can be confident that our meals are healthy and balanced thanks to our company nutritionist's support
- You can help your school get extra funding through the Pupil Premium initiative.

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Our Menus

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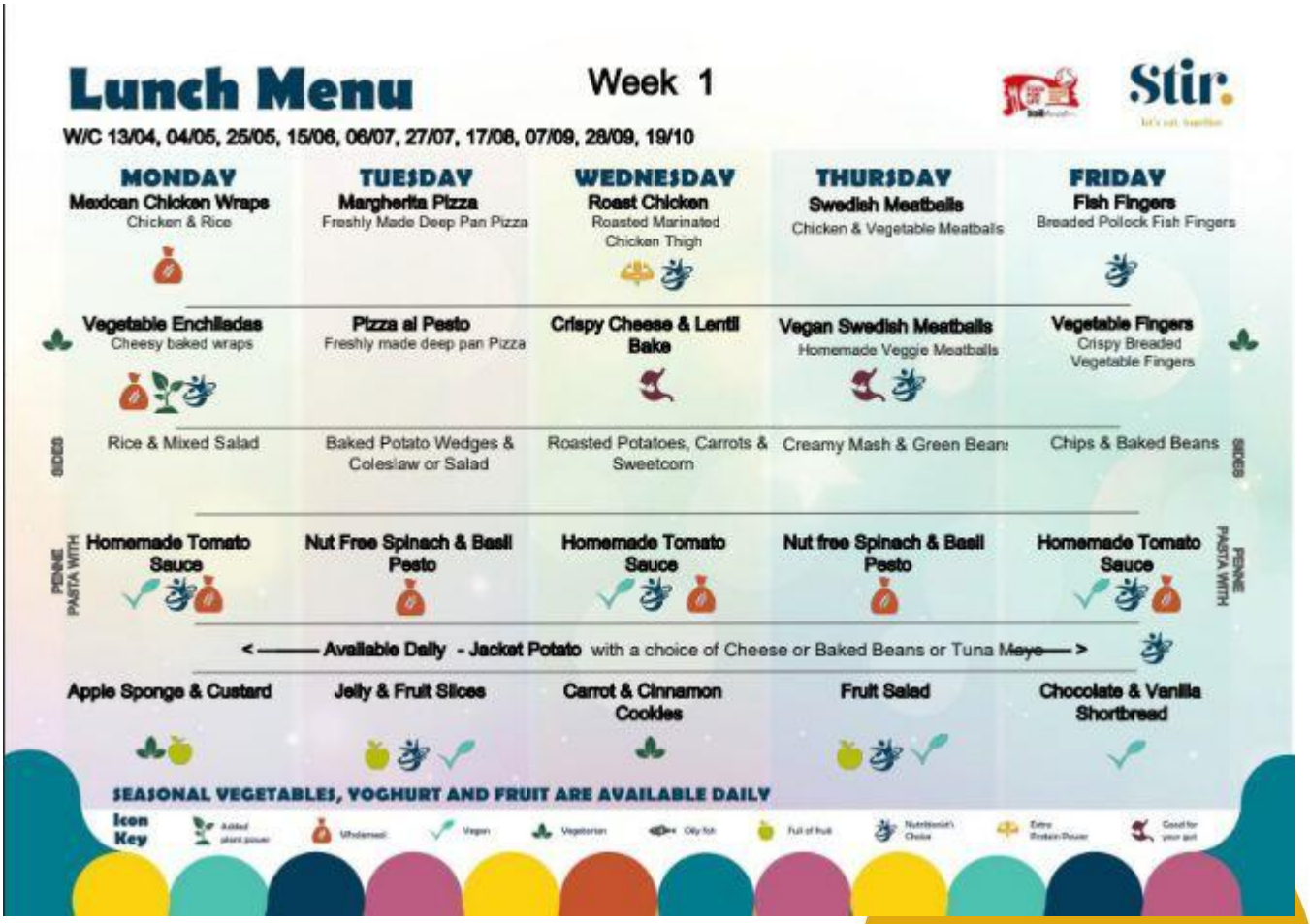
We change our menus twice a year, keeping the children's traditional favourites on but also adding in some new dishes that they might not have tried before.

We also like to introduce our customers to new flavours and textures to help broaden their taste horizons!

We can organise taster sessions before any menu changes to help the children feel more comfortable trying new things on the menu.

FOOD FOR LIFE BRONZE SERVED HERE
Soil Association

We're proud to share that our core school menus have been awarded the Soil Association's prestigious Bronze Food for Life (FFL) Award - a mark of quality that shows our commitment to serving fresh, healthy, and sustainably sourced meals every day.



Our Menus

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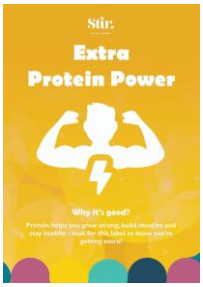
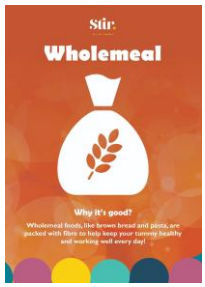
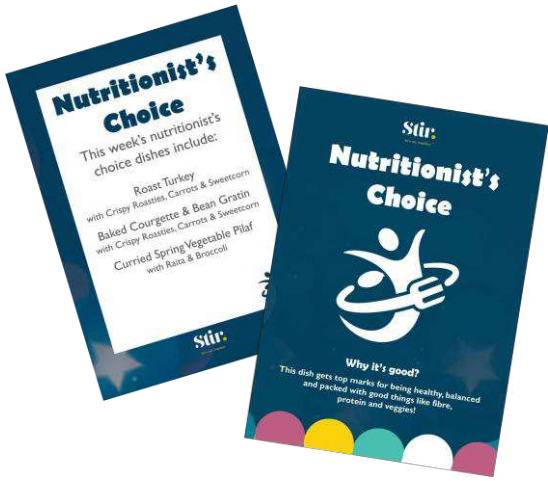
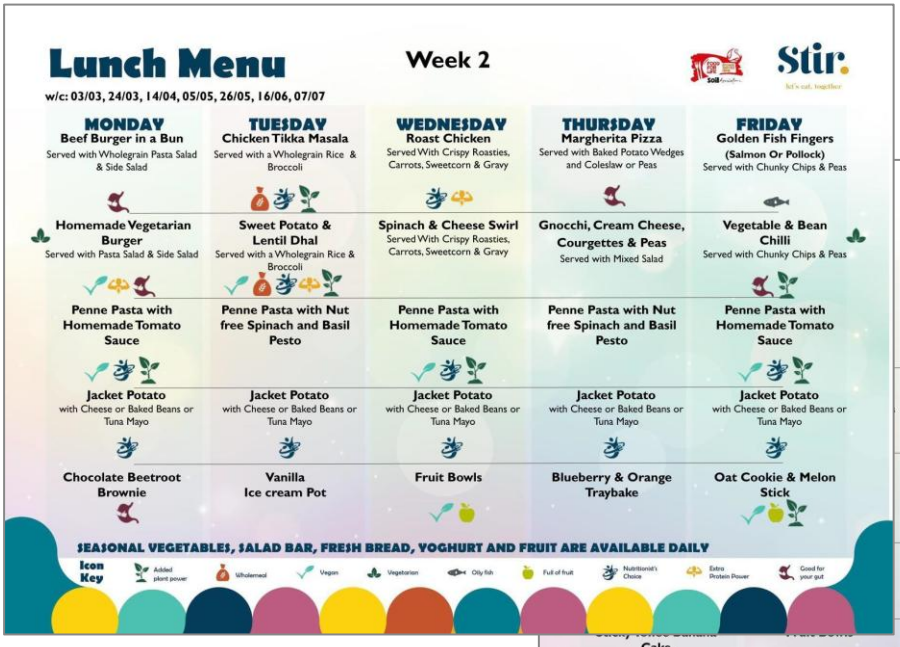
We use simple icons on our menus. These icons show things like if a meal is high in protein, vegetarian, or good for your gut. This analysis is done by qualified Nutritionists. This helps you to easily see what your children are eating, and it helps them to learn about healthy choices in a simple way. We believe knowing what's in your food makes everyone happier and healthier.









SwiftKitchen
Online Payment / Ordering System

Introducing Stir's SwiftKitchen Pre-Order and Payment System

Stir's SwiftKitchen is an innovative online pre-order and payment system already implemented successfully in several schools. This system empowers parents to make informed choices about their child's meals while significantly reducing the administrative workload for schools.
SwiftKitchen tailors its features to meet your specific needs. The system simplifies the meal-ordering process, allowing kitchen teams to focus on preparing pre-ordered meals with precision, improving ingredient management, portion control, and meal quality.

Key Benefits for Parents:

Simplifies payments with secure transactions via Stripe using debit or credit cards.
Offers transparency, allowing parents to track what their child eats.
Enables flexible ordering for any date within the term, with options to adjust if a pupil is absent.

Key Benefits for Schools:

Streamlines meal service, requiring minimal administrative support.
Eliminates cash handling and manual record-keeping.
Provides accurate data on meal uptake to reduce waste and ensure sufficient portions.
Pupils consistently receive their chosen meals, improving efficiency and satisfaction.
Wristbands aligned to meal choices ensure quick and smooth service.

Special Dietary Needs and Allergens

SwiftKitchen also ensures seamless management of special dietary requirements. Parents can communicate dietary needs via the platform, enabling us to provide suitable vegetarian, vegan, or allergen-friendly meals with no added cost to the school.

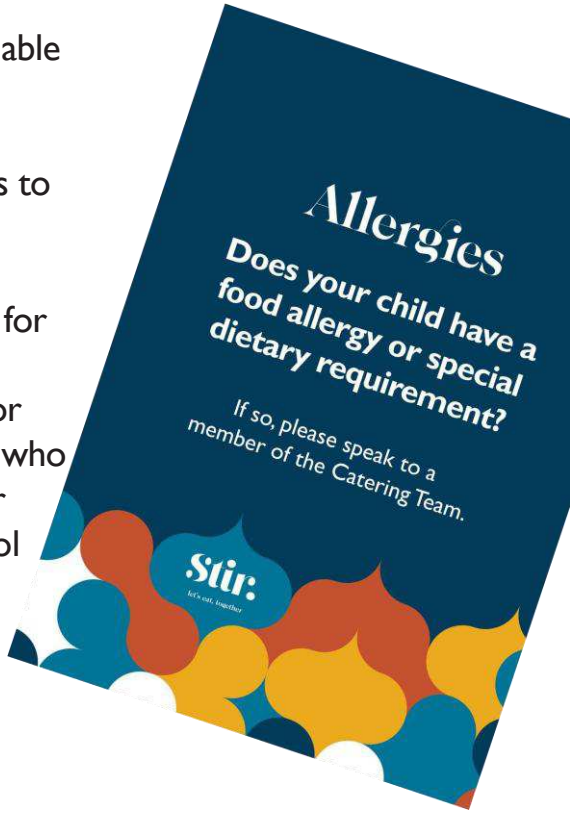
Commitment to Allergen Management

Compliance with Natasha's Law ensures all pre-packaged items are clearly labelled.
Our rigorous allergen policy aligns with UK Government guidelines, using dedicated equipment to prevent cross-contamination.
Staff receive comprehensive training on allergen handling and dietary requirements, ensuring safe food preparation and service.
By implementing SwiftKitchen, Stir ensures a smoother, safer, and more efficient meal service, helping your school deliver an enhanced dining experience for pupils while supporting staff and parents.

https://www.swiftkitchen.co.uk/
Look out for more information from your school!

Food for Everyone

Many parents believe their child can't have school meals because they have a special dietary requirement, such as an allergy or intolerance. We believe that every child should be able to enjoy a delicious school lunch that is safe and healthy for them to eat. We can provide meals for a very wide range of dietary requirements, from cultural or religious requirements to medical requirements.



We have a lot of experience in this area, as we already cater for many children in our schools who need specialised menus, whether it's egg-free, gluten-free, carb counted, vegan, Halal or more. We also cater for children with swallowing difficulties, who need softer foods. Therefore, you can be confident that your child will have a menu available so they can experience school meals alongside their peers!

We have robust food safety procedures, allergy policies and regular training sessions for our staff, to ensure we do this safely. We also have experts within our business who can provide support, from our Health and Safety team to our Nutrition Team.

It's important that we get a chance to speak to parents or carers of children who require special diets. This helps us understand the child's requirements and means we can work together to create a bespoke menu. It also means you can ask us questions, talk about any concerns and understand how we keep your child safe. We sometimes need details from a medical professional such as a GP, but we will let you know in advance if this is the case.

Please get in touch with the school or our catering team if you would like to discuss a special menu to cater for your child's dietary requirements.

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Food Education

We know we have a responsibility to help our customers develop healthy habits that they can take on into later life. Our menus give children great insight into a healthy, balanced diet, but we know that's not enough.

For that reason, we've worked hard on a plan to help our schools teach their children about food, nutrition and a healthy lifestyle. This takes many forms, including cookery workshops with our catering team, nutritional assemblies and some fun activities during lunchtime and beyond!

We also have regular 'theme days', which enable us to showcase different cuisines and just add some fun! Theme days are fun lunchtime experiences with special menus designed to add some excitement to the day.

We travel the globe, with menus from Mexico to Malaysia, India to Italy, Japan to Jamaica. We also celebrate events like Wimbledon, Easter, Diwali, Eid and much more give children a taste of the traditional foods associated with each celebration.

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Going Green

Care for the communities we work with and respect for the environment we live in is really important to us.

As a school caterer, we have a duty to play a part in educating our young customers about sustainability and setting an example of how we can care for the environment.

We train our teams on how to conserve energy, and we reduce food miles through our use of regional suppliers and fresh, seasonal produce.

We ensure that all our suppliers are also acting sustainably and work with them to introduce new ideas, products and innovations. We seek out suppliers with accreditations such as Red Tractor, British Lion, MSC- approved and Fairtrade, to really drive an environmental focus across all parts of our business.

Some ideas we've introduced over the last few years include:

- Having our used cooking oil collected and converted into bio-fuel
- Reducing our use of single-use plastics and using biodegradable or compostable alternatives wherever possible
- Offering more plant-based options to reduce the environmental strain of the meat industry.

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Why choose School Meals

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We think there are loads of great reasons to choose school meals for your child:

- Our recipes and menus have been created by passionate, creative and experienced chefs who ensure that they're delicious and full of flavour, whilst still being balanced and healthy.
- Our staff are thoroughly trained in Health and Safety and Food Safety, to prepare meals with your child's wellbeing as the top priority, including if they have special dietary requirements.
- It saves parents and carers hours making packed lunches each week (giving you more quality time with your family!)
- We work in partnership with our schools and their families to make sure that our catering service meets your specific wants and needs.
- Our school meals offer fantastic value for money, as children get hot and filling meals for excellent prices. They could even be free if you are entitled to Free School Meals! Check here - www.gov.uk/apply-free-school-meals
- Children who are entitled to Free School Meals receive exactly the same choice as their peers and no-one will ever know they are eligible - it's easy to apply and our team can provide information and support
- The healthy eating habits and social skills children pick up in our restaurants help to enhance their future as they take this on into their adult lives, setting them up for a healthy, happy life.
- We have experience working with fussy eaters and can help your child in their journey of trying new foods!
- Through the Pupil Premium, you could be supporting your school to get extra funding!

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Thank you for reading our booklet.
If you have any questions, please feel free to get in touch!

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W: stirfood.co.uk

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