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Dear Parents

Thank you everyone for taking part on the recently survey it was good to receive some great and constructive feedback.

As you are aware last academic year was a challenging year due to the restrictions put in place and while the team has worked extremely hard to keep providing school meals, we had to make some adjustments on the service offer to ensure we could comply with social distance rules.

As restrictions are been lifted, we have restored the full salad bar offer, fruit platters and yogurts, we are reviewing the menu choices to make ensure we continue to serve exciting dishes and we have some great activities planned from January to engage with the children to promote health eating.

As part of our initiative to promote health eating, as well as having the “little allotment” which focus on a particular ingredient each month and their health benefits and our special days to expose the children to new dishes we also have planned workshops with the children around health eating and the benefits of a balanced diet.

All our menus are nutritionally analysed to ensure we are complying with governments guidelines, but having taken onboard the comments from survey we will be reviewing our menus ahead of the new term , we have already address some of the survey comments to feature less sugary cakes, on Fridays we will be serving Fruit salads only, on Wednesday we will be serving jelly pots packed with fresh fruit and we have introduced reduced sugar desserts on Tuesdays, we have replaced the sugar in our reduced sugar recipes with natural sugars from the fruit or with Agave which is very low in glucose.

We are also monitoring portions size to ensure they are age appropriate and the children are happy with the portions served, the children are welcome to ask for larger or smaller portions while being served if they wish too. Please check the school website for lunch menu as well as our salad menu and please discuss these food choices with your child to help them make a balanced choice at lunch time.

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We would like to welcome our new chef Gintare Milechiniene.

Gintare has been part of the Accent catering team for over 8 years, starting her Accent catering career at Sheen Mount in 2013 working as Rob's second chef before being promoted to Chef Manager at Nelson primary school in Twickenham in 2016 and Sacred Heart primary school in Islington in 2018.

Gintare is delighted to have returned to work at Sheen Mount as she has always kept in touch with the team and even recognises some of the children that were only starting school when she first worked at Sheen Mount.

Gintare has a vast experience managing and developing her team, knows Accent Catering and Sheen Mount very well and we believe her to be the perfect fit to give continuity and to keep improving the catering services at Sheen Mount. We are confident her passion for fresh food and friendly personality will be a huge addition to Sheen Mount and will be evident as Gintare gets to know the children and settles into the role.

We would also like to take this opportunity to reiterate our commitment to working with you to ensure we are addressing the issues raised to ensure the children are receiving a nutritious balanced lunch.

