



## HOW WE ARE HANDLING COVID OFFERING CATERING SERVICES AT SCHOOL.

We are taking the safety of the students and staff extremely seriously as we prepare to return. We are continuously reviewing Government guidelines and adjusting our Risk Assessments accordingly.

Some of the measures that we have in place are as follows:

- COVID 19 secure workplace declaration in place in the kitchens
- Team training on increased hygiene practices
- Employee Health declaration on resuming work
- No external visitors allowed in the kitchen
- No agency workers will be used
- Cashiers will wear masks where social distancing cannot be practised
- Reduced menus to speed queues and aid social distancing
- Biometric readers will not be used as all purchases will be recorded manually by the till operator

## SUSTAINABILITY AND THE ENVIROMENT

We work in partnership with our suppliers to reduce packaging and to provide fresh, seasonal, and local ingredients from environmentally sustainable sources. Therefore, we are effectively reducing our carbon footprint and supporting a more geographically sustainable food economy.



OUR FISH  
COMES FROM  
SUSTAINABLE  
SOURCES



WE USE PLATES AND  
BOWLS WHERE  
POSSIBLE



ALL OUR EGGS ARE FREE RANGE

OUR MEAT  
COMES LOCALLY  
SOURCED FROM  
SOUTHBOROUGH



ALL FRUIT AND  
VEG LOCALLY  
SOURCED FROM  
BIDDENDEN



FRESH BREAD  
SOURCED FROM  
RUSTHALL



ALL DISPOSABLE PRODUCTS ARE VEGWARE.  
COMPOSABLE DOWN TO SOIL LEVEL IN 4 WEEKS

