



Dear Parents/Guardians,

Introducing the new and exciting rebrand of your school's catering facility – **Radish**.



Why?

We have combined two very successful catering companies, previously known as Catering by Churchill and Pride Catering, to form one engaging, forward-thinking and passionate company.

How does it affect me / my child(ren)?

The only changes you will see will be improvements through the catering facility at your child(ren)'s school.

We will be offering the school engaging ideas and activities which your child(ren) can be involved in, as well as yourselves, such as Taster Sessions and Parents' Evening Presentations.

We will be encouraging pupils to learn about seasonal vegetables, how to grow their own herbs, get involved in Theme Day menus which will tie into their current curriculum or support a national theme day ... to name just a few!

A prime example of other changes are the suppliers we have chosen to work with. Each of our suppliers' ethos, now, is about social values, reducing environmental impacts and ensuring we are providing the best local ingredients. This reflects our strapline and what we set out to achieve - '**It's All Good**'.

The food

We are very unique and proud in the fact we have an in-house Nutritionist, Sarah Cloete, as well as a Craft & Development Team headed up by James Minton, who are great at getting out and about to visit our schools and develop what goes on the menus. Sarah works very closely with our on-site chefs to make sure we are meeting Food for Life standards to our very best ability. James looks at innovative ways to keep our menus interesting for children and keep their taste buds tingling.

Do you want to know more?

We can organise a presentation by your **Radish** Operations Managers to introduce, inform or answer any questions you might have. Please contact your school for further details.

Yours Sincerely,

Rebecca Bridgement

Managing Director

