

The Benefits of School Lunch

As your child's **School Lunch Provider**, **HCL** takes great pride in delivering tasty and nutritional meals at every lunchtime service. There are so many benefits to having a cooked school lunch, such as:

- Nutritious meals are full of energy fuelling ingredients.
- Convenient for Parents and Carers.
- At least one portion of fruit and vegetables in every serving.
- Confidence that all meals meet nutritional standards.

As experts in nutrition and catering, providing a service that parents can trust, with menus that prioritise your children's health and well-being, is at the forefront of our operation. We're all leading busy lives, so let our menu provide your child with a hot, healthy and balanced meal.









Sustainability

We take our responsibility to implement sustainable practices that positively impact our customers, communities, and the health of our planet very seriously. This ethos is embedded in our values and policies and is reflected in our entire supply chain. HCL is taking multiple steps to reduce our environmental impact by:

- Proactively educating and raising awareness of how all ages can support sustainability.
- Encouraging all staff across the business to be environmentally responsible through regular training. Ensuring we all adhere to environmental laws, policies and procedures.
- Working with our suppliers to replace any negative environmental impacts with positive ones. Meeting these requirements is mandatory for all our suppliers.

WE'RE COMMITTED TO ACHIEVING NET ZERO BY 2030!

Social Value

Social value is important to us, demonstrated by our **Community Support Team** who deliver **Cookery** clubs, Gardening clubs, Healthy Eating workshops and **Assemblies** in our Schools. Our sessions are highly inclusive - we have parents, grandparents and siblings signing up to enjoy them!



The Community Support Team also deliver the Fit, Fed and Read programme providing cookery workshops for children to educate and inspire their young minds about healthy food and healthy eating. They are able to enjoy their healthy, nutritious meals they've created everyday during the programme.

Accreditations

We're incredibly proud that we:







 Provide the Platinum Sugarwise catering mark for all Primary Schools; giving you peace of mind that our menu consists of low amounts of 'free sugars'.

Recruitment

Join our catering team, working in part-time and term-time roles preparing and serving delicious, nutritious school meals! When you work for HCL, we will provide you with full training, personal development, part-time and term-time only hours (so you can have the holidays off to fit in with your family life), a pension, on the job support as well as discounts that can save you £100s each year! Positions are available in both Primary & Secondary Schools and our recruitment team is waiting to hear from you right now!

TO FIND OUT MORE AND APPLY FOR ANY OF OUR LATEST VACANCIES, JUST SCAN HERE.

















Served Week Commencing:

17th April, 8th May, 5th June, 26th June, 17th July, 4th September, 25th September, 16th October

MULTI CHOICE

MONDAY

Bean and Vegetable Grill (Ve)

Macaroni Cheese with Garlic Bread (V)

with Diced Potatoes or Wholemeal Pasta

TUESDAY

Chicken Pie

Spanish Omelette (V)

with Potato Wedges or Tricolour Pasta

WEDNESDAY

Roast Gammon with Gravy

Veggie Sausages with Yorkshire Pudding and Gravy (V)

> with Roast Potatoes or Wholemeal Pasta

THURSDAY

Beef Burger in a Bun

Pea and Lemon Risotto (V)

with Diced Potatoes or Tricolour Pasta

FRIDAY

Battered Fish Fillet

Cheese and Tomato Pizza (V)

with Oven chips or Wholemeal Pasta

WEEK TWO

Served Week Commencing: 24th April, 15th May, 12th June, 3rd July, 11th September, 2nd October

MONDAY

Caribbean Chicken

Veggie Burritos (Ve)

with Rice or Wholemeal Pasta

TUESDAY

Organic Beef Bolognese

Savoury Puff Roll (Ve)

with Spaghetti or Diced Potatoes

WEDNESDAY

Roast Pork Loin with Gravy

Ouorn Fillet with Gravy (V)

with Roast Potatoes or Wholemeal Pasta

THURSDAY

Quorn Hotdog (V)

Special Fried Rice with a Spring Roll (V)

with Potato Wedges or Tricolour Pasta

FRIDAY

Crispy Coated Salmon

Margherita Pizza Wrap (V)

with Oven Chips or Wholemeal Pasta

WEEK THREE

Served Week Commencing: 2nd May, 22nd May, 19th June, 10th July, 18th September, 9th October

MONDAY

Pork Sausage with BBQ Sauce

Cheese and Sweet Potato Slice (V)

> with New Potatoes or Wholemeal Pasta

TUESDAY

Veggie "Meatball" Sub (Ve)

Roasted Tomato Pasta (Ve)

with Potato Wedges or Tricolour Pasta

WEDNESDAY

Roast Chicken with Sage and **Onion Stuffing and Gravy**

Creamy Quorn Pie (V)

with Roast Potatoes or Wholemeal Pasta

THURSDAY

Mild Chilli Con Carne

Quorn Burger in a Bun (V)

with Rice or Potato Wedges

FRIDAY

Fish Fillet Fingers

Cheese and Tomato Pizza (V)

with Oven Chips or Wholemeal Pasta

Freshly baked bread, seasonal vegetables and a variety of salad are served daily • Gravy and Custard are always available separately when on the menu • All our milk is organic - fresh from the dairy







