



**Dartmoor  
Multi Academy  
Trust**

...everyone in our Trust.



Dear Parents, Guardians & Carers

Dartmoor Multi-Academy Trust are excited to announce that, from September, the Trust will be working with Goosemoor Educatering<sup>1</sup> to enhance the catering offer across our schools. This will achieve our aim of every pupil to have access to high-quality, nutritionally balanced meals and to meet the Food Standards published by the Department for Education<sup>2</sup>.

Exeter based Goosemoor Educatering focus on using the very best locally sourced, restaurant-quality products and using these to provide exciting and nutritionally balanced menus. A few examples of these ingredients are beef raised on Dartmoor, pork from Holsworthy farms, seasonal vegetables from across Devon and jams and chutneys from Lifton<sup>3</sup>.

The menu for each school will be tailored to that school. Not only will the pupils have a voice in their new menus, but they will also be inclusive of all pupils and their dietary requirements, including allergens. Where necessary, each site will have meals and recipes tailored for individual dietary requirements so that all pupils are safe, whilst also having access to delicious meals. All the dishes on menu will be nut-free.

For September we are launching menus that have been created by our Chef Managers and Goosemoor Educatering using our first-hand knowledge of pupils in schools and Goosemoor Educaterings experience. These menus, which are attached, will run until December to give us the opportunity to hear what the pupils and you have to say.

We will be holding a series of taster sessions in the new term during September and October, where you can come and meet our catering teams and representatives from Educatering. Here you and the pupils can come and taste some of the wonderful meals on offer on the new menu. The feedback we get from these sessions will help us write our menus for January 2024 so please come along if you can. Information on the dates and times at each school are to follow in the new school year.

Responding to and listening to pupil feedback is important to us and working with Goosemoor Educatering allows us to provide more of the meals that the pupils have told us they would like to see, including:

- *More healthy options*
- *A greater variety of vegan and vegetarian dishes*
- *More ethically and locally sourced products and produce*

Effective from September, the Department for Education has increased the funding for Free School Meals by 7p to **£2.53**. This recognises the increase in the cost of ingredients nationally. For this allocation we provide a main meal and a desert for pupils. In line with this from September a main meal and dessert will now be charged at £2.53 per day.

In our primary schools, to help us manage food waste and costs more effectively, we will also be introducing the requirement to book meals a week ahead. These orders will need to be placed by the Thursday preceding the following week. For example, the meal choices for the week starting on the 11<sup>th</sup> of September will need to be made by Thursday 7<sup>th</sup> September.

**Secondary school pupils will see a small increase in cost for some of the items they purchase in September, this is again due to the increase in cost of ingredients.**

**We would like to take the opportunity of the new school year and the changes to the catering offer, to reinvite parents to confirm any allergies or food intolerances to your child's school. We will then arrange for one of our Chef Managers to contact you and discuss how we can best accommodate these requirements, when catering for your child.**

If you have any questions, queries, or concerns, please do not hesitate to contact us via the usual channels.

Kind regards

<sup>1</sup> Goosemoor Educatering: [Educatering | By Goosemoor](#)

<sup>2</sup> Department for Education: [School meals - food standards - GOV.UK \(www.gov.uk\)](#)

<sup>3</sup> Goosemoor | Products: [Our Products - Educatering by Goosemoor](#)