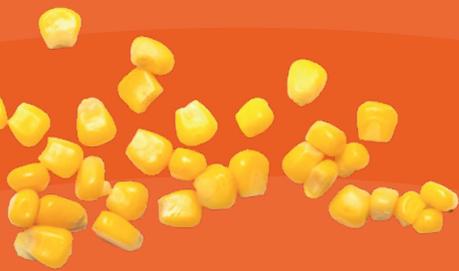


YOUR CHILD'S SCHOOL MEALS

At Chartwells, we're passionate about fuelling every child's learning with tasty, nutritious and sustainable food. Our menu is packed with smart nutritional choices that meet - and go beyond - the UK Government's School Food Standards.



SCHOOL FOOD STANDARDS WHAT INFORMS OUR SCHOOL MENU?

The School Food Standards (SFS) are Government defined nutritional standards designed to help children develop healthy eating habits.



BALANCE NUTRITION

Every meal includes fruit, vegetables, protein, dairy and wholegrains.



SUGAR AND SALT LIMITS

No added salt or confectionery. Desserts contain at least 50% fruit or vegetables.



PROTEIN VARIETY

A mix of meat, fish, eggs, beans and plant-based options across the week.



WHOLEGRAINS AND FIBRE

At least one wholegrain starchy food weekly, plus fibre-rich ingredients to support digestion.



MENU COMPLIANCE

Every recipe meets detailed government standards for frequency, portion size and nutritional value.



HOW OUR MENU STACKS UP

Every Chartwells menu is aligned to the School Food Standards and our own nutritional benchmarks, and every recipe is reviewed and approved by our team of qualified nutritionists.

- 1** We serve at least two fruit-based desserts each week and over half of our desserts contain fruit or vegetables.
- 2** Our AW25 menu includes more plant-forward options than ever before.
- 3** We've reduced sugar across our recipes by 38% since 2016 - well above Public Health England's 20% target.
- 4** Every day, children can choose from at least four dishes, including adventurous new flavours and familiar favourites. All dishes are tried, tested and approved by the real critics - our pupils.
- 5** For children with allergies or special diets, we follow an industry-leading Medical Diet Policy, overseen by our nutrition team.



WANT TO KNOW MORE?

We're here to help.
For medical diets or further questions, contact:
chartwells.medicaldiets@compass-group.co.uk

SMART SWAPS

Our Beef Bolognese is made with 50% lentils to reduce meat and boost fibre.

DID YOU KNOW?

Our chocolate brownie is made with grated sweet potato and carrot for natural sweetness.

BEYOND THE CHARTWELLS KITCHEN

School meals are just one part of how we support children's health and wellbeing. Through our award-winning Beyond the Chartwells Kitchen programme, we offer engaging education, hands-on experiences, and meaningful connections with families - helping pupils build a positive relationship with food, both in the dining hall and beyond.



Spotlight Sessions bring food and nutrition topics to life in the classroom. Designed with teachers and linked to the curriculum, each session includes ready-to-use resources for lessons and assemblies.



We love connecting with families, from tasting sessions and workshops to parents' evenings, we're here to help you understand how school meals support your child's health and learning. Ask your school to arrange a session with your Chartwells team.