



# Pabulum Fuelling Lively Minds



A huge welcome from your new catering team at Pabulum; we are delighted to be providing fresh, nutritious, honestly good food to your children at Westlands Primary School from the new Autumn term.

Pabulum is a specialist catering company that only operates in the Education sector and is based in Fleet, Hampshire. Our vision is to be at the forefront of the health and well being of the next generation by providing fresh food without compromise. We deliver freshly made food to over 140 schools in the south of England and our provenance is without question. Our fresh meat is sustainably sourced from farms accredited under the British Red Tractor certification, our menus are certified to the Soil Association's Food For Life programme and 75% of all our produce is British.

The menus are on a three week cycle and will be sent to you by the school. Inside your pack will be a magnet to hold the menu in place, for example on your fridge, but uniquely our menu can also be found on our web page <http://www.pabulum-catering.co.uk/for-parents/menus/> We ensure that our food meets nutritional standards and the requirements of The School Food Plan <http://www.schoolfoodplan.com/>

During the Summer break, the school's catering team will be undergoing a number of induction courses, learning to cook the Pabulum way, using fresh products and even getting used to their smart new uniforms! They will be supported by dedicated, highly skilled, Training & Development Chefs during the first few weeks of the Autumn term. It is in this period that your children will see the new choices and taste them, giving both the Pabulum team and hopefully you any feedback. We want to hear your views, whether it is direct to the Pabulum kitchen team or via our website [parents@pabulum-catering.co.uk](mailto:parents@pabulum-catering.co.uk)

During the Autumn term, Pabulum will be attending parents evenings so that you can taste the food, ask questions and learn more about us. We will be providing playground taster sessions and working closely with the school to support the curriculum where it involves health and well being. We love providing catering support, we even provide some cookery classes and our Executive Chef (Jack Jepson-Sykes) talks about food in assemblies!

Please note that we will be using ParentPay for online payments for school meals. Further details on how to use ParentPay will follow.

We have a great social media team on Twitter, LinkedIn and Facebook.



@PabulumCatering

**pabulummm**  
HONESTLY GOOD FOOD