



Over the weekend I heard on national radio a headteacher talking about how the school meals in their school had been regressing in quality and portion size because of the economic climate. As a result, I have felt it necessary to reach out and talk about this narrative and how Enfield Catering are responding to this and be clear in what we are doing and what we are not doing.

One of the key points being talked about is the **quality** and **quantity** of school's meals and how it is at threat of being diminished.

Enfield Catering are taking the approach of **not** reducing portions sizes. Portion sizes are set by the school food standards and this is the guidance we use and follow and are continuing to follow even with the rise of food costs.

Our commitment is to ensure that we are serving the correct amount of food to children, this does mean we are absorbing these rises, but we feel it would be wrong for this to negatively impact the children in reduced portions of food. Our offer is a main course, made up of a protein, starch and vegetable plus dessert & unlimited salad bar and bread. This is how it will remain.

Reducing portions is not a strategy we agree with nor are we looking to scope this in any operational way whatsoever.

Enfield Catering are **not regressing** on the **quality** of our meals. We are still using fresh produce and cook from scratch, on site daily. We are continuing this approach, again despite rising costs, we feel it would be wrong for this to negatively impact the children by providing worse quality food.

Other caterers may defer to using bought in, readymade items or ultra-processed foods to mitigate their costs, it is this that will impact on the quality of food that they serve. We are not doing this.

Diminishing food quality is not a strategy we agree with nor are we looking to scope this in any operational way.

We are committed to aspiring to be providing the best schools meals in the borough and continue to do this with fresh ingredients, school food standard portions, reflecting the food culture throughout the borough and connecting children with their food from farm to fork.

James Barrington BA(Hons)

**Commercial Operations Manger**

**Enfield Catering Services**



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