

St Peter's food charter



We commit to;



A Fresh Food ethos aiming to produce 90% of school food from scratch onsite



100% Yorkshire Free-Range Eggs



High Welfare Quality Meat with matching proteins across the STP daily menus



Local Yorkshire produced Beef



Fruit and Vegetables sourced as local as possible with a focus on seasonal produce



100% Fish Fillet Products and from MSC 'good fish guide'



Branded condiment Sauces



Premium Grade Locally Made Sausages



All food waste and disposables commercial composted



UK sourced sustainable natural chemicals

Nutrition: Our food charter and menu specifications ensure we deliver an age appropriate, balanced meal suitable for all our active pupils' dietary needs. These have been agreed with external independent school catering consultants to ensure what is on offer matches the needs of our pupils.