

# St Peter's School Catering Mission Statement 2023-2024

"At St Peter's School, we are unwavering in our commitment to providing pupils with the finest quality meals, produced with a dedication to health, sustainability, and the celebration of local flavours, in a welcoming, caring and inclusive community. Our mission is deeply rooted in the belief that the path to nourishing minds and a lifelong love of learning begins with nourishing bodies.

We proudly uphold a 'Fresh Food' ethos, where 90% of the school food is prepared from scratch onsite, ensuring that every dish is infused with the goodness of handcrafted care. We understand the importance of sourcing responsibly and, therefore, pledge to serve only 100% British Free-Range Eggs, High-Welfare Quality Meat and matching the proteins across our daily menus. Our branded condiment sauces complement each meal, adding a delightful touch of flavours and quality.

With a profound respect for the environment, our community and the world beyond the school, we prioritise sourcing fruit and vegetables as locally as possible, emphasising seasonal produce to support local farmers and to provide our students with the freshest, most vibrant ingredients. To safeguard our oceans and future generations, we exclusively serve 100% Fish Fillet Products that adhere to the standards of the MSC 'good fish guide.'

Local Yorkshire produced beef and Premium Grade locally made sausages are important elements of our culinary offerings, championing local excellence and flavours. Our commitment extends beyond our plates to our planet. We diligently commercially compost all food waste and disposables, playing our part in minimising our ecological footprint.

Furthermore, we advocate for the use of UK-sourced sustainable natural chemicals in our kitchen and food service operations, using the next generation of biological cleaning products, ensuring the health and well-being of our students and the planet.

At St Peter's School, we believe that a meal is more than just food; it's an opportunity to nourish, educate, and inspire; we listen carefully and openly to our stakeholders, promoting strong relationships of trust and loyalty. We are dedicated to these values, working hard to participate with wholehearted commitment and resilience, aiming to provide not only sustenance but also an understanding of where our food comes from and the positive impact it can have on our world. We are always seeking to improve and approach each challenge and opportunity with energy and optimism.

Join us in this journey, as we continue to nurture our students' minds and bodies with a menu that embodies the principles of freshness, sustainability, and community, creating a brighter, healthier future for all."

