

A LITTLE UPDATE...

Welcome back for Autumn Term!

FEATURED THIS TERM:

Welcome Back! Sample Menu	2
Upcoming Theme Days	3
What's in Season & Seasonal Recipe	3
How we're handling COVID	4
Sustainability & The Environment	4



We love to hear feedback on the service we provide.

Please send any questions or requests to:
enquiries@olivedining.co.uk

You can also check out our app!
The Olive Dining app makes it easier than ever to stay up-to-date with what food is being served, and what's going on with the company.

We are also on Instagram and Twitter.



Follow us on social media!



@olivediningltd



@olivediningltd



WELCOME BACK!

IT'S THE START OF A NEW SCHOOL YEAR

What's New?

In these unprecedented and uncertain time Olive Dining have been working tirelessly to ensure that we are ready and available to welcome your children back into the dining rooms.

The staff have really missed the hustle and bustle of busy lunchtimes watching the children choose their lunch and chatter excitedly to their friends whilst eating and then going out into the playground.

To fill our time during lock-down we have been running services for Key Workers children, preparing, and delivering food for Hospital staff and delivering afternoon tea packages to Care Homes to give the residents something to look forward too.

The Olive staff have been amazing, their food has been fabulous. Every day they have been sending me photos of the dishes they have been creating. I have been working mostly from home and every day I was starving and cant wait to get back to school.

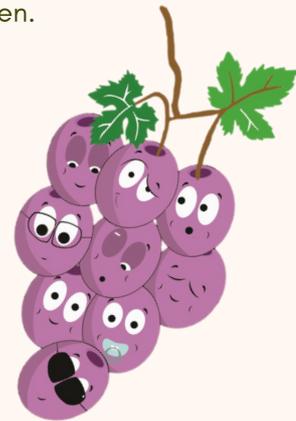
We have worked hard with your school to ensure that we are able to run services, prepare the food and safely feed your children whilst also protecting our staff.

We have created a menu for the start of term that consists of most of their favourites, is easy to eat and if weather permitting can be eaten outside or in a classroom. The catering staff at your school are keen to get back to work and participate in the COVID Recovery plan and help us get back to some sort of normality. They will all undergo training just before the new term to ensure that they are fully versant with the school's plan.

We will review the plan and our menu every day to ensure that they are widely received by your children.

I hope you have a lovely summer and look forward to seeing you in September.

Stephanie Spratt, MD Olive Dining Ltd



[WEEKLY MENU] Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish of the Day	Tomato + Basil Pasta (CE, G)	Beef Burger (G, SO)	Beef Bolognese (G)	Chicken Arrabiatta	Crispy Battered Fish Fillet (F, G)
Vegetarian Dish of the Day	Butternut Squash + Pepper Pasta (G, CE)	Vegetable Burger (G)	Quorn + Roasted Vegetable Bolognese (E, CE, G)	Mild Vegetable Chilli (CE)	Vegetable Nuggets (G)
Vegetable Choice	Sweetcorn + Broccoli Floret Chef Salad	Seasoned Wedges (G) Carrots + Garden Peas Chef Salad	Medley of Vegetables Chef Salad	Steamed Rice Green Beans + Carrots Chef Salad	Chipped Potatoes Garden Peas Chef Salad
Dessert of the Day	Citrus Cupcake (E, G) Fresh Fruit Salad Pot	Fruity Jelly Pot Fresh Fruit Salad Pot	Flapjack (G) Fresh Fruit salad Pot	Chocolate Chip Cookie (E, G, MK, SO) Fresh Fruit Salad Pot	Cinnamon Swirl (G, SO) Fresh Fruit Salad Pot
Jacket Potato Bar	Jacket Potato with a Selection of Toppings	Jacket Potato with a Selection of Toppings	Jacket Potato with a Selection of Toppings	Jacket Potato with a Selection of Toppings	Jacket Potato with a Selection of Toppings
Cold Selection	Home Baked Breads (G, SO)	Home Baked Breads (G, SO)	Home Baked Breads (G, SO)	Home Baked Breads (G, SO)	Home Baked Breads (G, SO)

SAMPLE COVID MENU



Allergens:
 CE = Celery E = Egg F = Fish G = Gluten MK = Milk MU = Mustard SE = Sesame SO = Soya
 SU = Sulphur Dioxide



COMING UP THIS TERM: THEME DAYS



SEPTEMBER 2020
VEGGIE CUPCAKE
WEEK

OCTOBER 2020
BLACK HISTORY
MONTH

NOVEMBER 2020
CHILDREN IN NEED

WHAT'S IN SEASON?

There are many benefits to eating seasonal produce as well the environmental aspect. Be it by plane, train or automobile - when food has to come a long way to get to you, it comes with a carbon footprint. It is also much healthier, it tastes better and it's exciting!

Whatever the reason, there's something about seasonal eating that seems natural and instinctive.



Sept: Apples



Oct: Chai Seeds



Nov: Bay Leaves

Don't forget to drink lots of water!

It's important to stay hydrated all year round, but during the summer it's especially important, as it's hotter and we tend to move more.

Drinking lots of water helps keep our brains functioning at their best.

In order to reduce our plastic waste while encouraging hydration, Olive Dining provides jugs of fresh water on tables during meal times to discourage single-use plastic water bottles!



Seasonal Recipe: Apple Breakfast Muffins

Ingredients - Serves 12

- 2 large eggs
- 100ml vegetable oil
- 120g white or golden caster sugar
- 50ml whole milk or soya milk
- 300g self raising flour
- 3 teaspoons baking powder
- 3 teaspoons ground cinnamon
- 1 generous teaspoons vanilla extract
- 1 pinch salt
- 100g rolled oats
- 3 apples, grated
- Demerara sugar for sprinkling

Method

- Heat the oven to 220 C / 200 C fan / Gas 7.
- In a large bowl beat the eggs. Add the oil, sugar and milk. Stir briefly with a wooden spoon.
- Add all of the other ingredients and again stir briefly so not to over mix. The mixture should be spoonable. If it is too runny then add more flour. Don't worry about the mixture being lumpy.
- Spoon into the muffin cases straight away, filling the muffin cases almost to the top (that enables them to rise in a dome shape). You can also let the mix rest for 1 hour before baking to allow for the gluten to build up.
- Bake at 220 C / 200 C fan / Gas 6 for 8 to 9 at the centre of the oven, then turn the oven down to 200 C / 180 fan / Gas 6 and bake for an additional 15 to 20 minutes.
- Cool in the baking tray for 1 to 2 minutes. Sprinkle with demerara sugar before leaving to cool on a wire rack.

COVID and Olive Dining's Sustainability & Environment Policy



How we're handling COVID

Olive Dining are taking the safety of the students and staff extremely seriously as we prepare to return to school in September. We are continuously reviewing Government guidelines and adjusting our Risk Assessments accordingly.

Some of the measures that we have put in place are as follows:

- Risk Assessments published on our website
- COVID 19 secure workplace declaration in place in the kitchens
- Team training on increased hygiene practises
- Employee Health declaration on resuming work
- No external visitors allowed in the kitchen
- No agency workers will be used
- Cashiers will wear visors where social distancing cannot be practiced
- Biometric readers sanitised between use
- Reduced menus to speed queues and aid social distancing



Sustainability and the Environment

