



Hello

Let us tell you a little bit about ourselves.

We are **passionate** about making amazing food. We always make sure we go that extra mile to give you that real "**wow**" **factor** whilst making food nutritious and delicious.

Our vision: be clever with food, use real chefs, and bring great hospitality at all levels back into the kitchen. Cleverchefs was brought to life with a dream to produce fun and vibrant food worth talking about in the hospitality sector.

Our ethos is about providing perfection as a standard. This means that we promise to use the freshest local ingredients, cooked and served by dedicated professionals, whilst doing our best to be sustainable in every area of our business.

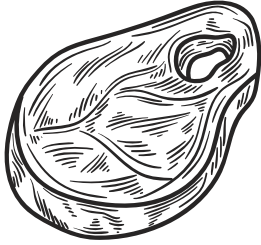
We hope that we can bring a new lease of life to the lunchtime and provide dishes that your children will love and talk about when they go home.

Please feel free to get in touch with us at feedme@cleverchefs.co.uk if we can be of any assistance.

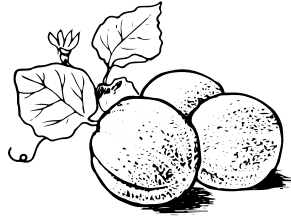


CLEVERCHEFS
BY NATURE

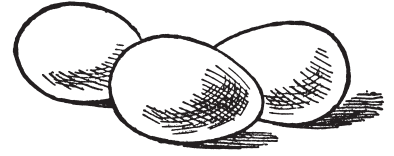
OUR FOOD PROMISES



Our meat is always from British farms



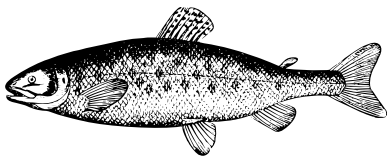
Only Seasonal veg and always fresh where possible



We only use free-range eggs in our dishes



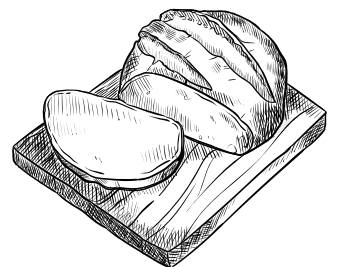
We will always use sustainable fish suppliers



All milk used by us will be from red tractor accredited farms



All bread will be made fresh by our chefs on site



CLEVERCHEFS

A HEALTHY START FOR EVERY CHILD

We understand that the first few years of eating at school can play a huge part in shaping a child's relationship with food.

Starting out in the right way, seeing healthy fresh food as the norm is so positive for their future eating habits.

We are on a mission to provide food that children want to engage with and, most of all, enjoy, encouraging our young students to try new foods and enjoy the vibrancy of different textures and tastes from across international cuisines.

“ CHILDREN WHO EAT HEALTHY, FREE SCHOOL MEALS HAVE LOWER OBESITY RATES, BETTER ACADEMIC PERFORMANCE AND BEHAVIOUR AND IMPROVED LIFETIME PRODUCTIVITY.”

The Food Foundation

We are also realistic in what we provide for our young customers, it has to be recognisable, so where we can make food that naturally appeals better for them we will, like using wholemeal pasta & wholemeal flour in our bread, reducing sugar in our bakes and fortifying sauces with vegetables. All of our primary schools use 95% fresh produce.

Pretty much everything except peas is fresh in our kitchens.



UP TO £551

PER PUPIL PER YEAR

A HOT PLATE OF FOOD FOR EVERY CHILD

Free school meals are available to any full-time pupil who is still at school and eligible. This includes nursery children who attend full days and also sixth form students.



EATING WELL DOING GOOD

At Cleverchefs Catering, we encourage everyone to participate in our healthy eating ethos.

We understand how important it is for our food to appeal to your children. But more than that, we know the importance of making meaningful connections. We focus on engaging with your children daily to ensure that the food they receive is satisfying and nutritionally balanced.

We have some simple but impactful guidelines for our school food offer, ensuring our meals have good sources of protein and starch, accompanied by lots of vegetables, salad & fruit.

If your child has a food allergy or food intolerance, our well-trained team will put procedures in place to ensure we provide those meals safely and meet dietary needs.

If your child has an allergen, please visit cleverchefs.co.uk/allergens for everything you need to know. You can then complete the form on the website link and send a copy of this and the supporting medical information to diets@cleverchefs.co.uk, as well as your school admin office, or alternatively, please request a copy from your school admin office.



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We are on a mission to make school dinners fun and healthy

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THE CLEVER WAY...

Our approach to food in our education sector is simple. We make sure we source the very best British ingredients.

Nothing processed, and nothing added.

We ensure our kitchens are led by real chefs with a background in fresh food, our training is second to none, and they are fully briefed on our mission to provide first-class food & service.

We will always strive for something perfect. Our menus have been carefully crafted to reflect the seasons and our pupils' tastes and preferences.

We are on a mission to make school dinners fun and healthy.

You are in safe hands with us in your kitchens.



Visit the
CleverFoodHub
to find our Educational
Resources and
Seasonal Magazine

SCAN ME!



Independent, innovative caterers



FIND OUT MORE ABOUT US



www.cleverchefs.co.uk



CLEVERCHEFS
Creative Minds

FREE FOOD

NOT CHEAP FOOD



FREE

To Your Child



Cleverchefs will be providing the meals at your children's school from this

September, shaking things up in the school food scene we are on a mission to get everyone who is entitled to a **FREE SCHOOL MEAL** making the most of it.

Our food is made from scratch using the very best **British** produce. Our meals are **nutritious and tasty** whilst being healthy.

We are asking all parents to give us a go and let us cook lunch for your child this term, after all you're entitled to this amazing benefit.

WE ARE HERE TO HELP

**IF YOU HAVE ANY CONCERNS
PLEASE GET IN TOUCH WITH US
AND WE WILL BE HAPPY TO
ADVISE YOU.**

FEEDME@CLEVERCHEFS.CO.UK

WWW.CLEVERCHEFS.CO.UK

