

Dear Parents and Carers,

Following a comprehensive tender process, Chapter One has been chosen to provide catering services at St Edward's Prep School. We are extremely excited to have this opportunity and look forward to starting to cater for your children after the Easter break.

What to Expect from Us

All our food is freshly prepared in the school's kitchen each day, using high quality, locally sourced ingredients. Our menus are designed to make the most of seasonal produce, whilst being as sustainable and nutritious as possible.

As well as providing excellent quality, we always take time to ensure the overall mealtime experience is as good as it can be. We offer pupils a wealth of choice; every menu includes a balanced selection of traditional classics and more adventurous flavours and concepts.

Your Catering Team

As there will not be any change to the onsite catering team, your children can expect to see the same familiar faces when they arrive for their meals. We have already met with the team to introduce ourselves and review how we can develop the catering offer. We will continue to spend time with the onsite team in the run up to the launch of the new service in April, so they are well equipped and ready to make an impactful, fresh start!

Pupil Experience

Through providing exciting mealtime experiences we endeavour to nourish and educate your children. We use a variety of themed dishes and events, alongside engaging marketing materials, to show pupils where food comes from and how it can be prepared and enjoyed.

Chapter One

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It begins with food

Over the coming months, we will hold pupil engagement sessions, which will be central to the ongoing development of our menus and concepts. These take many forms and include activities such as:

- ✓ Nutrition workshops and assemblies
- ✓ Chef-led student cookery classes and demonstrations
- ✓ Supplier showcases and demonstrations
- ✓ Seasonal tasting tables and foodie competitions
- ✓ Themed menus to celebrate different cultures and cuisines
- ✓ Special lunches to mark local and national events
- ✓ Feedback sessions and surveys

We look forward to meeting you soon to introduce you to our food and discuss any ideas or questions you might have. In the meantime, please do get in touch (our contact details are included below).

Thank you and best wishes,

Matt Went
Managing Director
Chapter One

