



HELLO & WELCOME



from your
school's catering
team

On Universal Credit?
Apply for Free School Meals
from September 2026

Taylor Shaw
Seeing food differently

Taylor Shaw is the caterer of choice for thousands of primary pupils across the UK

Our menu is appetising, nutritious, balanced, and designed to encourage children to enjoy food, learn, play, and grow.

Lunch is an integral part of the school day and something all children should look forward to.

Our dedicated catering team ensures the dining hall is a welcoming and happy place for your child. How we serve our food is just as important as the food itself.

Our menus meet the Government's School Food Standards and the bronze Food for Life standards

- ✓ All meals are freshly cooked by our catering team in your school kitchen to ensure we always offer fresh and nutritious food whilst minimising salt and sugar in recipes
- ✓ No undesirable additives or artificial trans fats are used
- ✓ Our menus provide for all dietary and cultural requirements
- ✓ Our suppliers adhere to all appropriate food safety standards
- ✓ Our catering team is supported with skills training in fresh produce

Food for Growth & Development

Good nutrition choices are vital to children's health, academic achievement, and wider performance at school.

Many studies have shown that hunger affects concentration and that well-nourished children fare better at school.



Our Dietitians

Our dietitians work alongside our Chef teams to ensure menus are nutritionally sound, shaping recipes to ensure they meet the School Food Standards and standards set by Public Health England.

Managing Allergies & Other Medical Diets

Your child's health and safety will always be of the utmost importance to us, and having accurate information about dietary needs and allergies is crucial for us to prepare and serve meals that meet their requirements.

Taylor Shaw's dietitians and catering team work together and follow a robust process, so you can feel reassured that whenever safely possible, an alternative menu will be provided. All the team receive allergy training annually, and whenever there's an update to allergen laws.

Medical Diet Menus

Our **Guide for Parents, Guardians & Carers** contains further information about the medical diet process and includes step by step instructions for you to record this information to ensure we are fully aware of any medical diet requirements.

Copies are available from your school

Medical Diet Menus

**A Guide
For Parents,
Guardians
& Carers**

Our Menu

Our diverse menus include a wide variety of options to suit all tastes and are based on feedback from pupils, staff, the catering team, parents and guardians.

We run a three-week menu cycle that changes twice a year. Our lunch service includes a choice of:

- ✓ Meat and vegetarian main courses
- ✓ Halal main courses
- ✓ Vegetable side options
- ✓ Sandwiches and jackets
- ✓ Daily salad selection
- ✓ Hot and cold desserts including fresh fruit and yoghurt
- ✓ Free drinking water

In addition, to help smooth the transition for KS2 pupils to KS3 we provide a range of 'grown-up, hand-held' options served in compostable or recyclable packaging.

Eat & Learn

We encourage pupils to learn about food through fun-themed events, assemblies, and displays with messaging around health and wellbeing. This educational program helps children to:

- ✓ Keep themselves healthy by making informed decisions about the food they eat
- ✓ Learn where food comes from
- ✓ Understand seasonality and how a variety of ingredients are grown, reared, caught and processed
- ✓ How to eat better for the planet



Better For The Planet & Better For Us

As part of our commitment to reducing our carbon footprint, our menu includes less carbon-intensive meats and an expanded range of dishes featuring plant-based proteins.

Choosing plant-based proteins is not only better for the planet - it also offers a range of health benefits, including:

- ✓ Rich in fibre, vitamins and minerals
- ✓ Low in saturated fat
- ✓ Supporting a healthy digestive system
- ✓ Helping to keep our hearts healthy



Look out for the plant-based protein symbol throughout the menu.



We Source Responsibly & Use:

- ✓ Red Tractor-certified meat
- ✓ Marine Stewardship Council fish (MSC)
- ✓ Free-range eggs
- ✓ Local suppliers for bread, fruit and vegetables, and dairy products to reduce food miles
- ✓ Seasonal produce

Eating a School Lunch is Better for Your Child

Did you know only 1% of packed lunches meet the nutritional standards that currently apply to school food?

Five Reasons School Lunches Are Better:

- ✓ Save time and money
- ✓ Nutritionally better than a packed lunch
- ✓ Promotes a varied diet and encourages new tastes
- ✓ Help academic attainment by being linked to improved concentrations
- ✓ Inclusivity, dining with friends



Free School Meals

Reception Class, Year 1 or Year 2

Your child will be able to receive universal free school meals if they're in a government-funded school and in reception class, year 1 or year 2.

On Universal Credit?

You'll qualify for Free School Meals

If you receive Universal Credit, your child will be eligible for Free School Meals from September 2026.

The income cap has been lifted, but you still need to apply through your local authority.

- ✓ Save around £480+ per child each year
- ✓ Healthy, nutritious meals every school day
- ✓ Schools may receive additional funding to support your child

You may also qualify if you receive:

- ✓ Income-related Employment and Support Allowance
- ✓ Support under Part VI of the Immigration and Asylum Act 1999
- ✓ Guaranteed element of Pension Credit
- ✓ Child Tax Credit (provided you're not also entitled to Working Tax Credit and have an annual gross income of no more than £16,190)
- ✓ Working Tax Credit run-on - paid for 4 weeks after you stop qualifying for Working Tax Credit

Children who receive these benefits directly (instead of through a parent or guardian) can also get Free School Meals.

How to Apply
Via your local authority website or GOV.UK Free School Meals application page.