



St Mary's Primary school





Louise Spiller, Catering Contract Manager with the Somerset Schools Catering Team



Our staff hold DBS certificates, and undergo the following training:
L3 Food Safety for Managers
L2 Food Safety for catering staff
COSHH
HACCP
Allergen Awareness
Manual Handling
Safeguarding

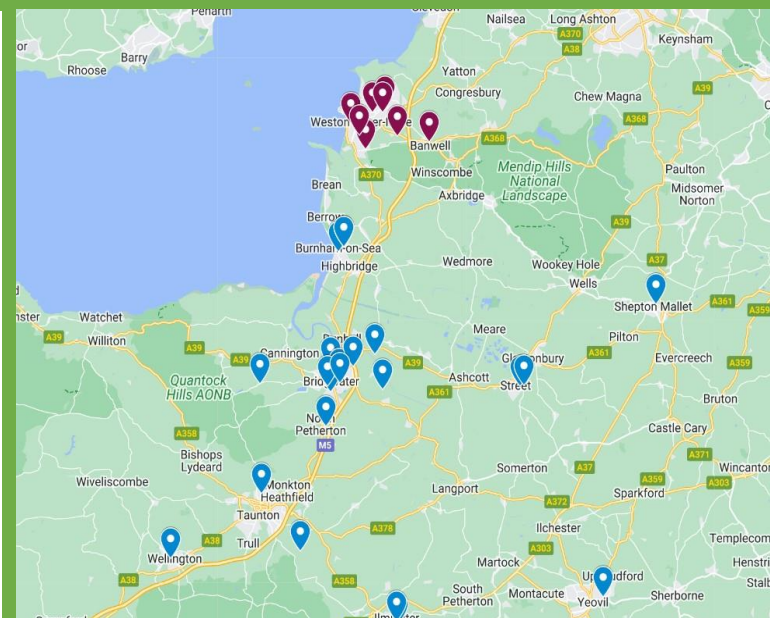
We encourage children to eat healthier by introducing them to new foods and working actively with the schools.



We source our supplies as local as possible and focus on fresh, high-quality ingredients and nutrition. work with local suppliers.

We deliver Catering & Hospitality to twenty schools in Somerset delivering 4,000 meals per day with a set two-course meal in primary schools, a cashless cafeteria and a Grab n Go option in secondary schools. We make seasonal changes to our menus three times per year in Spring, Summer, Autumn / Winter.

We encourage healthy eating with reduced sugar bakes, vegetable cakes, fresh fruit and vegetables.



Integrated FM Services we deliver



Established in 1998, BAM FM provide Integrated FM services to public and private sector clients across the UK. We have a robust presence in the Education sector with 40+ contracts ranging from primary schools, SEND, and secondary schools through to Academies and Universities, with a collective portfolio over 500 buildings.

Our Catering division is headed up by Neil Porter, Operational Manager South, who has over 40 years catering experience and is a fellow Member of the Institute of Hospitality and Director of LACA – The School Food People



Supporting Neil is Louise Spiller, Catering Contract Manager, with 17-years' experience qualified in Hospitality Supervision and Leadership, Managing Food Hygiene & Health Safety, Allergen Awareness and holds a Diploma and BTEC in Food Production and Cooking.



The children were so thrilled with the food - those who are normally fussy even gave it a try and ate it! They said it exceeded their expectations.

Lanette Cudbill
Spaxton CoFE
Primary School

We cater for our customers with menus that include gluten free, vegetarian and vegan options, offer allergen advice along with options catering for special allergen dietary needs including free from soya, dairy, gluten, sesame and nuts.

Designing our menus is a collaborative effort with clients, student and parents. We hold taster events and encourage feedback from surveys.



SUMMER MENU 2024



Week 1		Week 2		Week 3	
Week commencing ○ 15.04.24 ○ 06.05.24 ○ 03.06.24 ○ 24.06.24 ○ 15.07.24		Week commencing ○ 22.04.24 ○ 13.05.24 ○ 10.06.24 ○ 01.07.24 ○ 22.07.24		Week commencing ○ 29.04.24 ○ 20.05.24 ○ 17.06.24 ○ 08.07.24	
MONDAY	Choice 1 Crispy Chicken Goujons Choice 2 Quorn Vegan Nuggets Served with Mint & Parsley Potatoes with Corn Jacket Potato Dessert Cheese/Beans/Tuna Chocolate Shortbread	MONDAY	Choice 1 Hot Dog Choice 2 Quorn Dog Served with Homemade Rustic Wedges & Beans Jacket Potato Dessert Cheese/Beans/Tuna Fruit Cocktail & Yoghurt	MONDAY	Choice 1 All Day Breakfast Choice 2 All Day Breakfast Served with Potato Waffle, Plum Tomato Jacket Potato Dessert Cheese/Beans/Tuna Fruit Flapjack
TUESDAY	Choice 1 BBQ Pulled Pork Bap Choice 2 Quorn Burger Served with Coleslaw, Green Salad & Nacho s Jacket Potato Dessert Cheese/Beans/Tuna Strawberry Cheesecake	TUESDAY	Choice 1 Chicken & Bacon in a Creamy Sauce Choice 2 Quorn Chicken in a Creamy Sauce Served with Penne Pasta & Green Beans Jacket Potato Dessert Cheese/Beans/Tuna Eton Floss	TUESDAY	Choice 1 Fish Pie Choice 2 Macaroni Cheese Served with Baby Carrots Jacket Potato Dessert Cheese/Beans/Tuna Waffle served with Filled Berries
WEDNESDAY	Choice 1 Creamy Chicken Tikka Masala Choice 2 Carrot & Chickpea Curry Served with Rice & Filled Vegetables Jacket Potato Dessert Cheese/Beans/Tuna Fixed Fruit Jelly	WEDNESDAY	Choice 1 Beef Lasagne Choice 2 Meat Free Lasagne Served with Garlic Bread, Filled Salad Jacket Potato Dessert Cheese/Beans/Tuna Chocolate & Mandarin Cake	WEDNESDAY	Choice 1 Chicken Korma Choice 2 Baked Vegetable Korma Served with Rice & Filled Vegetables Jacket Potato Dessert Cheese/Beans/Tuna Banana Cake
THURSDAY	Choice 1 Roast Beef & Yorkshire Pudding Choice 2 Quorn Sausage Served with Crispy Roast Potatoes, Broccoli, Carrots & Gravy Jacket Potato Dessert Cheese/Beans/Tuna Chocolate & Beetroot Brownie	THURSDAY	Choice 1 Roast Gammon Choice 2 Vegetable Burger Served with Crispy Roast Potatoes, Cabbage, Carrots & Gravy Jacket Potato Dessert Cheese/Beans/Tuna Vanilla Cookie	THURSDAY	Choice 1 Crispy Roast Pork & Stuffing Choice 2 Vegan Sausage Roll Served with Crispy Roast Potatoes, Cabbage, Parsnips & Gravy Jacket Potato Dessert Cheese/Beans/Tuna Apple & Berry Crumble with Cream
FRIDAY	Choice 1 Fish Finger Friday Choice 2 Vegetarian Wrap Served with Chips & Peas Jacket Potato Dessert Cheese/Beans/Tuna Australian Crunch	FRIDAY	Choice 1 Breaded Fish Choice 2 Vegetable Pizza Served with Chips & Beans Jacket Potato Dessert Cheese/Beans/Tuna Baked Pineapple & Ice Cream	FRIDAY	Choice 1 Fish Finger Friday Choice 2 Vegetable Frittata Served with Chips & Peas Jacket Potato Dessert Cheese/Beans/Tuna Ice Lolly



Fresh drinking water & wholemeal bread are available daily.



Fresh Fruit or Fruit Yoghurt is available as an alternative to the dessert option.



(v) Vegetarian
(vg) Vegan/Plant Based



11/10/11/21

Parent Evening Taster Menus

Free student cooking classes

Social Value local community events

Xmas Halloween & Chinese New Year menus



SUMMER MENU 2024 Gluten & Dairy Free



Week 1		Week 2		Week 3	
Week commencing ○ 15.04.24 ○ 06.05.24 ○ 03.06.24 ○ 24.06.24 ○ 15.07.24		Week commencing ○ 22.04.24 ○ 13.05.24 ○ 10.06.24 ○ 01.07.24 ○ 22.07.24		Week commencing ○ 29.04.24 ○ 20.05.24 ○ 17.06.24 ○ 08.07.24	
MONDAY	Choice 1 Gluten Free Nuggets Served with Mint & Parsley Potatoes with corn Jacket Potato Dessert Cheese/Beans/Tuna GF Chocolate Shortbread	MONDAY	Choice 1 Gluten Free Sausage Served with Homemade Rustic Wedges & Beans Jacket Potato Dessert Cheese/Beans/Tuna Fruit Cocktail	MONDAY	Choice 1 All Day Breakfast GF Sausage Jacket Potato Dessert Cheese/Beans/Tuna GF Fruit Flapjack
TUESDAY	Choice 1 BBQ Pulled Pork GF Cakatta Served with Coleslaw, Green Salad & Nacho s Jacket Potato Dessert Cheese/Beans/Tuna Jelly	TUESDAY	Choice 1 GF Chicken & Bacon Tomato Pasta Served with Green Beans Jacket Potato Dessert Cheese/Beans/Tuna Fresh Fruit Salad	TUESDAY	Choice 1 GF/DF Fish Pie Served with Baby Carrots Jacket Potato Dessert Cheese/Beans/Tuna Jelly
WEDNESDAY	Choice 1 Carrot & Chick Pea Curry Served with Rice & Filled Vegetables Jacket Potato Dessert Cheese/Beans/Tuna Fixed Fruit Jelly	WEDNESDAY	Choice 1 GF Pasta Bolognese Served with GF/DF Garlic Cakatta Jacket Potato Dessert Cheese/Beans/Tuna Chocolate Muffin	WEDNESDAY	Choice 1 GF/DF Chicken Korma Served with Rice & Filled Vegetables Jacket Potato Dessert Cheese/Beans/Tuna Banana Muffin
THURSDAY	Choice 1 Roast Beef Served with Crispy Roast Potatoes, Broccoli Carrots & Gravy Jacket Potato Dessert Cheese/Beans/Tuna GF/DF Chocolate Muffin	THURSDAY	Choice 1 Roast Gammon Served with Crispy Roast Potatoes, Cabbage, Carrots & Gravy Jacket Potato Dessert Cheese/Beans/Tuna Vanilla Cookie	THURSDAY	Choice 1 Roast Pork Served with Roast Potatoes, Cabbage, Parsnips & Gravy Jacket Potato Dessert Cheese/Beans/Tuna Alpro Dessert
FRIDAY	Choice 1 Bubble Fish Served with Chips & Peas Jacket Potato Dessert Cheese/Beans/Tuna Chocolate Cookie	FRIDAY	Choice 1 Bubble Fish Served with Chips & Beans Jacket Potato Dessert Cheese/Beans/Tuna Chocolate Muffin	FRIDAY	Choice 1 Bubble Fish Served with Chips & Beans Jacket Potato Dessert Cheese/Beans/Tuna Ice Lollies



Fresh drinking water & Schar bread are available daily.



Fresh Fruit or Fruit Yoghurt is available as an alternative to the dessert option.



(v) Vegetarian
(vg) Vegan/Plant Based



A Jacket Potato with Baked Beans and Side Salad is available daily, as an alternative to the main meal. Fresh drinking water & Schar bread are available daily. Fresh Fruit is offered as an alternative to the dessert option.

Should your child have a medically diagnosed dietary requirement which cannot be met by this menu please contact our office on 01278 427171. We will be happy to discuss your child's specific requirements and create a menu suitable for their dietary needs.

11/10/11/21

BAMS PROMISE

- **Value for Money:** We understand the importance of providing high-quality meals at reasonable prices. Our focus on efficiency and cost-effectiveness allows us to offer exceptional value for money without compromising on the quality or nutritional integrity of our meals
- **Affordable and Accessible:** Nutritious meals should be accessible to all students, regardless of their socioeconomic background. Our pricing is competitive, making healthy eating affordable
- **Meal Payments:** School Grid method of parental payment
- **Healthy and Nutritious:** Our meals are meticulously crafted to provide essential nutrients vital for the growth and development of students. We prioritise fresh, whole ingredients and minimise the use of processed foods to promote optimal health
- **Cooked from Scratch:** All meals are prepared from scratch in our kitchens, ensuring maximum control over ingredients and cooking methods to maintain nutritional integrity and flavour
- **Freshly Prepared:** Meals are freshly prepared on-site to maintain quality and flavour. We prioritise seasonal ingredients to offer a diverse and vibrant menu throughout the year.
- **Local Supply Chain:** Where possible, we prioritise sourcing ingredients from local suppliers to support nearby businesses and reduce our carbon footprint. By utilising local produce, we ensure freshness while contributing to the sustainability of our community
- **Continuous Improvement:** Feedback from students and staff is invaluable in our quest for excellence. We regularly review and refine our menu based on feedback, dietary trends, and nutritional guidelines to provide the best possible experience for students
- **Diverse Dietary Needs:** Our menu accommodates various dietary preferences and restrictions, including vegan, gluten-free, dairy-free, and halal or kosher options. We strive to foster inclusivity and cater to the individual needs of every student
- **Ensuring Food Safety and Allergen Awareness:** The safety of our meals is paramount. We adhere to stringent food safety standards and maintain a rigorous allergen awareness protocol to ensure that meals are safe for consumption by all students, including those with food allergies or intolerances
- **Comply with National Food Standards:** Our meals adhere strictly to School Food Standards, ensuring that they meet nutritional guidelines and portion sizes appropriate for children of different ages. We prioritise portion control to prevent food wastage while ensuring students receive balanced and satisfying meals