

WELCOME BACK

Bidfood Education Newsletter

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SUPPORTING SCHOOLS



Written by Georgina Triniman,
Customer Marketing Executive

We'd like to start by saying Welcome Back! We're delighted to see a road map of recovery that has children's education front and centre, and we look forward to the re-opening of schools across England from the 8th of March.

We thought we would take this opportunity to remind you of some of the great support tools we have available for you. We understand that re-opening your kitchens is no small task and there are added complications such as social distancing and increased hygiene standards that add to those pressures. This letter will highlight some of the tools that might have slipped under the radar, and also remind you of any other support tools you might find useful for your school.

Finally I would like to take this time to say that we have been here before and that our teachers, cooks, headteachers and everyone involved rose triumphantly to the challenge, it is only a matter of time before we see this again.

VKITCHEN

Bidfood's new vegan product guide

We know how important reducing meat intake and increasing plant based food on menus is, both from a nutritional and environmental perspective. With the absence of meat and dairy, thinking creatively and using strong flavours is key to cooking up a vegan dish and we want to help you with this.

We have recently launched our VKitchen range with over 250 key products. The guide includes insights, recipes and products, set out in a simple and easy to navigate guide. The range includes everything from ingredients, protein alternatives, bakery, desserts and snacking.

To find out more about our VKitchen range please visit www.bidfood.co.uk/v-kitchen

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Check out our brand new Vegan range with over 250 key products!



NATASHA'S LAW

Have you signed up to part 2 of UKHospitality's Natasha's Law webinar?

We are proud to have partnered with UKHospitality to bring you a two part webinar series on 'Preparing for Natasha's Law'. We hope you enjoyed the first instalment of this; 'Navigating the changes to food labelling' that took place on 24th February.

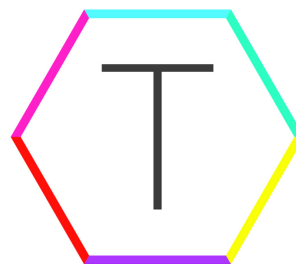
We are looking forward to sharing more details of when part two of the Webinar 'Implementing New Legislation' will be. If you missed the first webinar don't worry you can catch up here www.bidfood.co.uk/natashas-law

We hope you will find this useful and of course we are here to help where we can. Should you have any questions regarding Natasha's Law please don't hesitate to get in touch with your account manager.

TRENDS 2021

Check out the latest food and drink trends for the year ahead!

We're sure you have already seen our great Trends 2021 guide. However if you missed it you can catch up [here](#). Keep an eye out for further updates on what's happening in the throughout the year with our Trends quarterly updates.



BIDFOOD TRENDS 2021

HELPING YOU WITH

Allergens

Staying safe and up to date on allergens is a must in any out of home environment, and particularly so for children. This guide explains the differences in allergen terminology plus product suggestions and kitchen equipment to easily identify and separate your allergen containing ingredients

Food-to-go

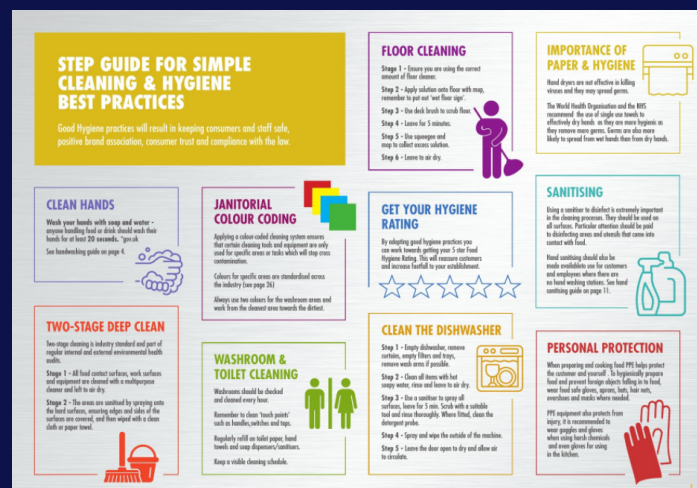
With eating on-the-go rising rapidly with consumers, many catering businesses are offering a choice of sit-in, takeaway or home delivery menu options and this guide provides a multitude of solutions that will fit your food-to-go offering perfectly. We've identified selections influenced by the latest trends in food-to-go, linking ideal containers for hot or cold food and drink with known menu stable suggestions to further support you with complete food-to-go solutions.

Hygiene

Gaining and maintaining your five star food hygiene rating is the ultimate indication of your hygiene standards. This guide gives you all the essential cleaning products plus useful insights for best practice with regards to short-term closures, reopening, hand washing and the future of hygiene requirements.



Our helpful guides are designed to make your life easier!



PAT FELLOWS TALKS THROUGH THE LATEST GUIDANCE FROM THE DFE



At last, all schools should be fully open on 8th March 2021.

The Department of Education has issued updated guidance and expectations for the provision of school meals, it states the following:

- "The Department for Education has laid out guidance and expectations for the delivery of school meals as the country exits the third lockdown. The DfE statement relating to school food service: 'We expect kitchens to be fully open and normal legal

requirements will apply to the provision of food for pupils, including ensuring food meets the standards for school food in England'. This includes for those eligible for:

- benefits-related free school meals
- universal infant free school meals.

School kitchens should follow the guidance for food businesses on coronavirus (Covid-19). Caterers should also continue to provide free school meal support to pupils who are eligible for benefits-related free school meals and who are learning at home during term time". In the guidance to Local Authorities and Schools it includes the following: -

- Mass testing for secondary pupils as all schools and colleges fully reopen from 8 March 2021 at existing school testing facilities. Schools and all secondary school and college students will take three COVID-19 tests as they return to the classroom will have discretion on how to test students over that week to enable their return to the classroom. After the initial programme of three tests in school or college, students will be provided with 2 rapid tests to use each week at home.
- Primary Schools. All pupils back but Government not enforcing bubbles though schools may continue with these. 2m rule or face masks at local discretion.

All of the above, except for the testing and wearing of masks in Secondary Schools are not compulsory, it is purely guidance not law and leaves it for the Headteacher and Senior Staff to interpret and implement. I have checked out with some schools about what they are planning for their lunchtime provision of meals for these 3 weeks. It is a mixed bag, many seem to be going to offer a sandwich meal as last October whilst others are going for a reduced choice hot food option. I regret that once more the guidance is not clear, often ambiguous and not easy to interpret.

PAT FELLOWS TALKS THROUGH THE LATEST GUIDANCE FROM THE DFE

Therefore, I strongly recommend that school caterers discuss the options with their head teacher. The safety of the catering staff is paramount. All schools have been partially open throughout the pandemic and Covid 19 procedures are already in place.

Under these circumstances probably the best course of action is to use this time to ensure a return of a hot meal provision after the Easter holidays. Just a reminder that although the Government gave 2 weeks' notice of schools reopening, in terms of food deliveries the reality is 1 week. I know that most of you have already placed your orders but if you haven't please do it today.

The introduction of the revised Food Based Nutrient Standards due for introduction in September this year has been postponed indefinitely for the foreseeable future.

Bidfood is preparing a new 3 week menu that complies with the existing standards for September which will be published after Easter.

I hope that all this information is useful, and that the roadmap keeps on course and we can get back to some sort of normality.

Patricia Fellows

25th February 2021

HERE FOR SCHOOLS

We have loads of fantastic tools to help you be stay inspired and provide the best food possible for your school.

Below are some of the extra tools we have available to you, we've got our fingers on the pulse when it comes to insight and innovation too. So keep your eyes peeled throughout the year for more great content to help you and your school.



The school caterer's handbook

Street food is one of the fastest growing channels and has begun to transform the way consumers eat over the last couple of years. Your pupils will increasingly be experiencing new flavours when eating out with their parents and introducing new recipes will bring excitement to your menus and allow you to compete with the high street.

Street eats

With eating on-the-go rising rapidly with consumers, many catering businesses are offering a choice of sit-in, takeaway or home delivery menu options and this guide provides a multitude of solutions that will fit your food-to-go offering perfectly. We've identified selections influenced by the latest trends in food-to-go, linking ideal containers for hot or cold food and drink with known menu stable suggestions to further support you with complete food-to-go solutions.



Educational posters

Making learning fun for children is key to it's success. We have 6 educational posters for primary schools, that are completely free to download and use as you wish on our website. The posters focus on 6 different vegetables, how they grow and ways you the forms you can buy them. They're great for decorating the lunch halls with and helping the children learn as they eat! Please visit www.bidfood.co.uk/schools to see more.

Blogs

We have bi-monthly blogs that are specific for the schools sector, these range from timely news coverage, breakdowns of the latest government guidance through to topical debates and stories. Make sure you keep up to date by visiting www.bidfood.co.uk/blog.



HERE FOR SCHOOLS

Code	Description	Quantity	Method
0000	Everyday Favourite Espresso Cakes	1000	1. Grease an oven proof tray.
0001	Banana	400g	2. Peel and slice the banana. Sprinkle the banana and ingredients over the base of the tray.
0002	Chocolate	200g	3. In a bowl, mix the sugar, flour, and cocoa powder. Beat well.
0003	Take a Little Caster Sugar	100g	4. Fold in the baking powder, vanilla essence, and sufficient oil, along with the milk.
0004	Reynolds Foodservice Aluminium Foil	100g	5. Pour over the fruit and bake for 20-25 minutes in a hot oven at 180°C. (Use mark 4) or until cooked.
0005	Cashew Cream	100g	
0006	Or Caster Baking Powder	100g	
0007	Or Caster Vanilla Essence	100g	
0008	Or Caster Vanilla Essence	100g	
0009	Or Caster Vanilla Essence	100g	
0010	Or Caster Vanilla Essence	100g	
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0100	Or Caster Vanilla Essence	100g	

Low sugar recipes

We support the work undertaken by the government to reduce the consumption of sugar and are actively lowering the quantity of sugar consumed from our products. We have a great recipe book full of desserts that meet the 5% added sugar targets.

The back to school checklist

We realise it is an immensely challenging time for you and we fully appreciate the sheer number of changes schools are having to make in order to keep both staff and children safe. We've used the checklist created by the School Food Plan Alliance and added our own guidance that focusses on supporting you plan your food offer and helps you create and maintain a safe environment to feed your staff and children. We've also added our own product suggestions to the checklist to support you stock up on the essential lines that will help you on your return!



Podcasts

Keep up to date with the hottest topics in the industry with our podcast series, talking with Bidfood. These short digestible episodes are great for keeping up to date with the latest market information and trends that could impact on your school. Please visit www.bidfood.co.uk/podcast to find out more.



✓Self

Health and wellbeing has never been more important, especially as students adjust to a more restrictive lifestyle. 57% of students say that they need support in dealing with stress and there has been a 50% increase in students seeking support with mental health (Mintel 2018). Wanting to support our schools tackle the conversation and provide students with practical solutions, we launched the Square Root of Self campaign in partnership with time to change early last year. Working with nutritionist Christine Bailey, we have developed a series of recipes to help our customers create menus that support positive brain function and meet their students' needs. Our guide to mental wellbeing also includes ideas for caterers on how to create positive spaces plus a host of resources and suggestions on how to talk to students about mental health.



COMING SOON...

We have a wealth on information we are excited to share with you over the coming year so we thought we'd give you a quick glimpse of what's to come!



Big virtual food & drink show

19th- 21st April



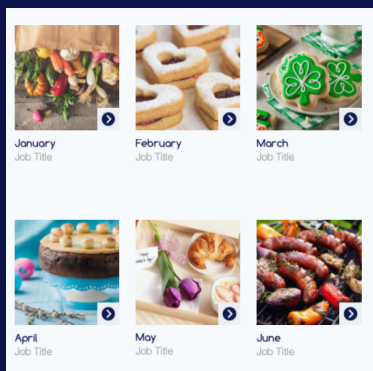
The Bidfood kitchen

29th April



Bowl food

Autumn 2021



Theme days calendar

Summer 2021



3 week menu cycle review

Autumn 2021



LACA main event

October 12th-14th

For further information on how we can support your school through the restart and onwards, contact your account manager or visit us at www.bidfood.co.uk/schools

