Renfrewshire Council schools' catering holds the Food for Life Bronze Avard for its primary school meals.

This award is an endorsement from the Soil Association Scotland that, as caterers, we serve more freshly prepared meals using local, seasonal ingredients which are free from undesirable additives and trans fats, are better for animal welfare and comply with national nutrition standards.

The Food for Life award demonstrates the Council's commitment to helping Scotland become a Good Food Nation, where the food is both tasty to eat and nutritious, fresh and environmentally sustainable.

We are frequently looking for staff across the Soft Facilities Management Service (including cleaning, catering, school crossing patrol)

Call **0300 300 0330**to apply or go to
myjobscotland.gov.uk/
councils/renfrewshire-council

Our quality pledge

- Our meals are freshly prepared with seasonal ingredients
- Our eggs are free range
- Our meat is farm level assured by Quality Meat Scotland
- We don't serve any endangered fish
- Our menu is free from undesirable additives and GM ingredients



TRY COOKING THESE SCHOOL MEAL FAVOURITES AT HOME.

		PHOV	
Ingredients		Method	EN CURRY
Onions	60g	1. Gently cook onion and g	arlic without colouring
Water	375ml	2. Mix in the curry powder	and flour and sook
Garlic	1g	gently for 2 minutes.	and itour and cook
Chicken bouillon	6mg	3. Mix in the tomato puree.	
Vegetable oil	10ml	4. Boil the water add the ch	
Cooked chicken	300g	5. Add chicken stock to the	
Curry powder	10ml	a smooth sauce, simmer	for 20 minutes.
Tomato puree	6g	6. Add cooked chicken, head 20 minutes.	t through for another
		7. Serve with boiled rice	

CHICKEN STIR FRY

Ingredients		Method
Vegetable oil Water Cooked chicken Vegetable bouillor Spring onions Soy sauce Carrots Cornflour Red peppers Garlic	12ml 250ml 300g n 7g 60g 25g 60g 15g 60g	 Cut peppers and spring onions into diamond shapes and carrots into julienne strips. Heat oil in a pan, add vegetables and stir fry for 5 minutes, add chicken and cook for a further 3 minutes Whisk together water, soy sauce, cornflour and vegetable bouillon, bring to the boil and simmer for 5 minutes. Add the chicken mixture to the sauce, add beansprouts and cook for a further 3 minutes, then serve.
Bean sprouts	50g	



Primary School Menu

£2.25 DAILY

2019/2020



Renfrewshire

PRIMARY SCHOOL MENU WEEKLY PLANNER

Our school meals are healthy, balanced and nutritious.

We take great care in what we have in our menus. Not just to meet legal requirements, but because we want our school meals to be healthy nutritious and enjoyable. If your child has a food allergy or special dietary requirements, we will work with NHS practitioners to ensure we meet their needs.

For more information or advice please email: soft-fm@renfrewshire.gov.uk
tel: 0300 300 0380

Water, milk, bread and fruit available every day

Week 1						
Monday	Tuesday	Wednesday	Thursday	Friday		
Soup						
Lentil soup	Vegetable soup		Tomato soup			
Choice 1						
Fish goujon wrap with diced potatoes & veg	rap with diced with rice		Chicken burger with salad & potato wedges	Pasta Bolognese with garlic bread & salad		
Choice 2						
Mac & cheese with veg & diced potatoes	Veggie nuggets with potato wedges & broccoli	Cheesy omelette with chips & salad	Baked potatoes with cheese & beans	Cheese sandwich with cherry tomatoes & coleslaw		
Dessert						
		Strawberry yoghurt		Ice cream		

Monday	Tuesday	Wednesday	Thursday	Friday		
Soup						
	Lentil soup		Tomato soup	Vegetable soup		
Choice 1						
Chicken goujons with salad & potato wedges	Tomato pasta with meatballs & garlic bread	Mince, mash & green beans	Fish fingers with peas & herby diced potatoes	Hot dog with salad & corn on the cob		
Choice 2						
Veggie curry with rice & naan bread	Quorn chilli with rice & pitta bread	Cheese panini with salad & coleslaw	Tomato & mozzarella pasta with salad & herby diced potatoes	Baked potatoes with cheese & beans		
Dessert						
Frozen yoghurt with mandarins		Jelly with pineapple chunks				

Week 3											
Monday	Tuesday	Wednesday	Thursday	Friday							
Soup											
Lentil soup		Vegetable soup	Tomato soup								
Choice 1											
Chicken curry with rice & naan	Bangers & mash with beans	Fish, chips & peas	Roast turkey dinner	Chicken tikka & tomato salad pitta pocket with sweet potato wedges							
Choice 2											
Tomato & basil pasta with salad & crusty bread	Egg mayo roll with salad & coleslaw	Baked potatoes with cheese & beans	Quorn burger with salad, coleslaw & roast potatoes	Margharita pizza with sweet potato wedges & corn							
Dessert											
	Ice cream with fruit			Greek yoghurt with strawberries							

The planner below shows the week that each of the menus will be served.																
Week 1	12/08/2019	02/09/2019	23/09/2019	School Holiday	04/11/2019	25/11/2019	16/12/2019	06/01/2020	27/01/2020	17/02/2020	09/03/2020	30/03/2020	20/04/2020	11/05/2020	01/06/2020	22/06/2020
Week 2	19/08/2019	09/09/2019	30/09/2019	21/10/2019	11/11/2019	02/12/2019	School Holiday	13/01/2020	03/02/2020	24/02/2020	16/03/2020	School Holiday	27/04/2020	18/05/2020	08/06/2020	School Holiday
Week 3	26/08/2019	16/09/2019	07/10/2019	28/10/2019	18/11/2019	09/12/2019	School Holiday	20/01/2020	10/02/2020	02/03/2020	23/03/2020	School Holiday	04/05/2020	25/05/2020	15/06/2020	School Holiday