



# Introducing

Twelve15

Feeding Surrey's Future



SURREY  
COUNTY COUNCIL

# What's for lunch?



## HELLO FROM TWELVE15

**Everything you need to know about School Meals.**  
Twelve15, part of Surrey County Council, is the catering provider for your child's new school.



**SCHOOL MEALS ARE FREE**

# Lunchtime is in safe hands

Twelve15 has been providing school meals throughout Surrey for over 70 years.

We take great pride in what we do, feeding thousands of pupils daily.



**All our meals are compliant with Government Food Standards.**

**80% of our meals are made from scratch using fresh ingredients.**

**Experts in Education Sector catering.**



## WHAT DOES LUNCH ENTAIL?

The wellbeing of pupils is at the heart of our established catering service.



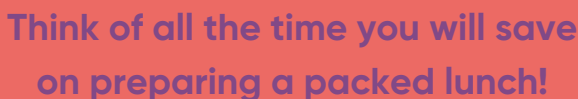
**All our Primary school kitchens are nut free**

There has long been a positive association between learning outcomes and nutrition. Every weekday we focus on providing fresh, healthy and nutritionally balanced lunches that adhere to Government Food Standards.

All our menus are developed with little ones in mind, we always include firm favourites and encourage positive choices.

Our tasty homemade meals are carefully created by our Food Development Chef and his team, and then prepared by your dedicated school kitchen team.

We have a three week menu cycle (bi-annual menu), which typically includes three daily hot meal options including a vegetarian offering.



**Think of all the time you will save on preparing a packed lunch!**



## MAKING A NUTRITIONAL DIFFERENCE

We provide healthy meals which are delicious and satisfying. We like to make our recipes as nutritionally dense as possible – we add carrots and courgettes to our homemade tomato sauce. We also reduce salt and sugar in our recipes whenever possible, for example our sponge puddings contain 50% fruit.

## GUARANTEED TRACEABILITY

- All our meat and poultry is Red Tractor certified.
- We never serve any fish on the Marine Conservation Society's 'fish to avoid' list.
- We typically source our eggs from Great Hookley Farm in Godalming.
- We do not use MSG (Monosodium Glutamate), aspartame, hydrogenated oils, mechanically recovered meat or Genetically Modified ingredients.
- We do not use any ultra-processed foods.



We are passionate about sourcing and cooking seasonally whenever possible and the majority of Twelve15's produce is sourced within the UK.



[Our current menus can be found here.](#)



- We use golden Wholegrain flour from Marriages Millers who have been milling since 1824 and still use Victorian stones for grinding.
- Our apples come from orchards in Kent.
- We only use line caught tuna.
- Our bananas and cocoa are Fair Trade.
- The ketchup we use contains 88% tomato and 75% less sugar and 80% less salt than regular versions.

**At least two  
(and usually  
three) hot meal  
options daily.**

**We bake fresh  
bread daily.**

# NEW STARTER FAQ's

## ***Why are school meals free to all?***

In 2014 the Government introduced Universal Infant Free School Meals for all Reception, Year 1 and Year 2 pupils, reinforcing how important a balanced lunch is. This entitlement is not means tested, it is available regardless of household income to anyone with a child in these year groups.

## ***How do we register for Universal Infant Free school meals (UIFSMs)?***

Please contact your school office directly to sign-up for this FREE entitlement which is worth £480.70 (and instead can go towards your family budget).

## ***What criteria do the School Food Standards specify?***

Two portions of fruit and vegetables must be served daily, alongside a dairy item, carbohydrate and protein. There is also an emphasis on wholegrains and oily fish, whilst less healthy items such as fried foods and processed products are restricted.

**School  
Food  
Standards**

  
Department  
for Education



## ***My child has allergies/requires a special diet, can they have school meals?***

We are experienced at catering for specific dietary requirements ranging from vegan and halal to vegetarian and gluten free. We cater for the 14 key allergens identified by the Food Standards Agency (including nuts, sesame and soya). You can find more information on our [website](#).

## ***My child is nervous about school meals, how do I reassure them?***

They will quickly get to know our friendly catering team, who always make an effort to know their pupils. School staff will also be on hand to support in the dining area.

## ***How will my child's allergy/special diet be managed at lunch time?***

Schools follow their own protocols hinged around guidance, which might for example include varying coloured wrist bands or photo ID. Please ask your School Office for further information on its procedures.





## ***My child is a picky eater, how do you cater for that?***

Our dedicated catering team will be able to support them during the lunchtime process, alongside teaching staff.

Schools offer at least two daily choices, some offer three so there are options. Menus are available in advance so you can discuss the food with your child and help reassure them.

Being with peers can also help your child discover new foods and be encouraged to try.

## ***Can my child switch to packed lunch after having tried school meals if they don't like them?***









We think that is unlikely! However, you can switch between the two. Why not give them a go?

***"Just try school meals and if you don't like them you can go back to your other food."***

**Year 2 Pupil**



# SPRING/SUMMER 25 EXAMPLE MENU

<div> <div>  <div> <div>Week 1</div> <div>Spring/Summer 2025 Menu</div> </div> </div> <div> <div>Weeks Starting:</div> <div>21st April, 12th May,</div> <div>9th June, 30th June,</div> <div>21st July, 15th September</div> <div>and 6th October</div> </div> <div>   </div> </div>				
Monday	Tuesday	Wednesday	Thursday	Friday
<b>Option 1</b> ✓ Cheese and Tomato Pizza with Potato Tots	<b>Option 1</b> Chicken and Five Veg Meatballs in Tomato Sauce with Couscous	<b>Option 1</b> Roast Chicken with Roast Potatoes and Gravy	<b>Option 1</b> Beef Pasta Bolognese	<b>Option 1</b> Fish fingers with Oven Chips
<b>Vegetarian Option 2</b> ✓ Butternut Squash Mac 'n' Cheese	<b>Option 2</b> ✓ Veggie Meatballs in Tomato Sauce with Couscous	<b>Option 2</b> ✓ Roasted Vegetable Parcel with Roast Potatoes and Gravy	<b>Option 2</b> ✓ Vegan Pasta Bolognese	<b>Option 2</b> ✓ Cheese and Tomato Swirl with Oven Chips
<b>Option 3</b> School's Choice	<b>Option 3</b> School's Choice	<b>Option 3</b> School's Choice	<b>Option 3</b> School's Choice	<b>Option 3</b> School's Choice
<b>Sides:</b>  Seasonal Vegetables, Salad Bar & Fresh Bread	<b>Sides:</b> Seasonal Vegetables, Salad Bar & Fresh Bread	<b>Sides:</b> Seasonal Vegetables & Fresh Bread	<b>Sides:</b> Seasonal Vegetables, Salad Bar & Fresh Bread	<b>Sides:</b> Seasonal Vegetables & Fresh Bread
<b>Dessert:</b> ✓  Chocolate Cookie	<b>Dessert:</b> ✓ Apple Sponge with Custard	<b>Dessert:</b> ✓ Peaches with Vanilla Yoghurt	<b>Dessert:</b> ✓ Fresh Dairy Yoghurt	<b>Dessert:</b> ✓ Vanilla Ice Cream
<div>  Vegetarian            Contains a minimum of 50% fruit         </div> <div>  </div>				



You can find all  
 our menus and  
 more information  
 on our meals  
[here.](#)

# STILL WANT TO KNOW MORE? INTERESTED IN A SCHOOL MEAL EXPERIENCE?

Please drop us a line and we'll do our  
best to help

[ask.twelve15@surreycc.gov.uk](mailto:ask.twelve15@surreycc.gov.uk)

