



How Autograph Primary and Secondary School Menus are Developed

Development of healthy, exciting, nutritious menus is very important to us here at Autograph, however much of this is controlled by UK legislation and the School Food Standards. These regulations state which foods and drinks can and can't be served in schools. Autograph Primary and Secondary menus are developed to make sure they comply with these requirements



Autograph Menus change twice a year, so that we can offer freshly cooked, seasonal meals in all of the schools that we cater for



For every menu change we listen to the feedback from students, pupils, teachers and our local school cooks. Our team of Nutritionists and Development Chefs use this feedback to create what we believe are tasty, nutritious and exciting menus



We think it's important that children and young adults have the opportunity to eat a variety of foods so we regularly develop new recipes, making sure that they are nutritionally balanced, and that all ingredients meet Autograph's strict Additives Policy



Where possible Autograph menus use local suppliers, Red Tractor meat and sustainably sourced fish. We are also committed to the Meat Free Monday and Peas Please Pledges. This is part of our ongoing commitment to provide all children with access to nutritious school meals, as well as helping to support a healthier planet



If you would like to make any suggestions or provide feedback we'd love to hear from you. Please contact autograph.schools@interserve.com