



NEWSLETTER

No. 763
w/c Mon 19th September
2022

No-one is born hating another person because of the color of his skin or his background or his religion. People learn to hate and if they can learn to hate, they can be taught to love for love comes more naturally to the human heart than it's opposite.

Nelson Mandela

Dear Parents and Carers,

HM Queen Elizabeth II

- Just to confirm that Monday is a bank holiday, which means that the College site will be closed, and there will be no home learning set.
- In College, there has been further recognition of the Queen through tutorials, in some lessons, and particularly through a special assembly to each School.

The Start to Term

The difficulty with things like Newsletters is that they tend to give blanket coverage. So when I say it continues to be an excellent start to the term and year, there will be students, parents and even colleagues who think “not quite true for me”. The most important thing in a school is what goes on in the classroom, and we have had a smooth start with this. A year ago we were all still in masks, there was staff absence, student attendance was patchy and about to plummet, and it was anything but smooth. We’ve now road-tested the two-week timetable and ironed out the gremlins.

The annual rhythms of the school year mean that what I call “rough play” starts about now. This is mostly boys, mostly in younger years, and mostly within their social or friendship groups. It is what it says – play which becomes too rough, for example a chasing game involving flicking ties, 1970s football tackles, over-exuberant hugs or arms around shoulders. We have staff on duty, issue frequent reminders, punish where necessary, but I mention it because it is easily confused with bullying. Not that this really matters: play which is too rough is potentially unsafe, and demonstrates a lack of thought and respect for others.

It wouldn’t be a normal start to term without bus issues. This year the issue is delays to after-school Stagecoach buses due to a large extent because of the roadworks in Westclyst. We (should) have three buses to Exeter and one to Tiverton. Yesterday, the second Exeter bus did not arrive until almost 4 pm. Please be assured that a member of staff will supervise students until that time, and on occasion when buses have been cancelled or not turned into the College we will walk students down to the Dog Village stop if they are unable to be picked up. There is no need for students to leave site to go to a bus stop: the arrangement with Stagecoach for student safety – no pavements on Station Road – is that all the buses come into the coach park.

Open Evening, next Thursday

If you are the proud parent of a Year 6 pupil then you are very welcome to attend, and please tell your friends and neighbours ! The Evening begins at 6.00 pm with a brief talk from me and the Head Students, our amazing students act as tour guides to show you around and answer any questions, there is a spy night theme, and a second talk at 7.00 pm. There will be lots of members of staff present for any questions the students can't answer, including our SENDCo for specific queries. I always think Clyst Vale is a bit like the Tardis: it's much bigger than you imagine from the outside, and much more interesting !

Annual Awards.

One of my annual pleasures is presenting the individual trophies to the Annual Award winners, and showing them their names engraved on the trophies. There will be more on this on the website front page in the very near future. In the meantime, my personal congratulations to Bracken, Daniel, Harrison, India, Mike, and Sam (the same as last year, Sam came second in the national schools' 1500m, which is some achievement). As well as congratulating them, I thanked the award winners because they have demonstrated the qualities and values we prize at Clyst Vale: caring, progress, overcoming challenge, performing arts, RRS, and outstanding personal achievement.

Students with seizures.

For parents/carers new to Clyst Vale, last year and this we have had students experiencing non-epileptic attack disorder (NEAD). There are at present three students in Year 11, all girls. NEAD means a sufferer blacks out for seconds or minutes, sometimes up to an hour, and have fits. There is usually no warning, and the students cannot control the seizures, which clearly can look quite alarming. That said, the students often recover quite quickly, especially if the seizure is short. The causes of NEAD are not well-researched, especially in children. The cause is certainly psychological, not medical (ie medication doesn't help). It is a difficult situation, probably unique in that we have two groups of students. It is a major clash between the rights and needs of the individual students, other students who are affected by their seizures, and those of my colleagues who are at risk of accidental injury. As I said to Year 7 this morning, they should not be worried and just be respectful in avoiding any student having a seizure, and please be reassured that we are continuing to work closely with the students' doctors, families, specialist agencies and the Local Authority.

Homework Club

Homework Club is up and running ! All sessions will be in IT2. Lunchtime sessions will run every day from 1.30 – 2.00pm and sessions after College will be on Mon – Thurs 3.30 – 4.45pm. Although in an IT suite, students can do other homework not requiring a computer. The sessions are supervised by a member of staff, but the expectation is that students are largely able to work by themselves.

More Clubs

As the term gets past the first two weeks, all the lunchtime clubs are springing up. At the moment, these are communicated through posters, assemblies and tutor notices, but as from next week they will be published in the Newsletter as well.

News of Former Students: Sam Pyne

We were delighted to learn that Sam, who attended Clyst Vale's Hearing Support Centre, has been appointed captain of Exeter City's Deaf First Team. Previously, he played for Bristol City's Deaf Team. Although with fewer teams, deaf football is similar to hearing football, with a league and other competitions. We wish Sam well in his first season as captain.

£5 limit on food purchases.

For many years we have had a £5 spending limit on food purchases to prevent students from temptation, or buying food for their mates. However, prices have crept up during those years, and the current economic situation has brought the point home. The default is a £5 limit, but if you as parent/carer wish to change

Harry Patch Day, 22nd September

As well as the Open Evening, we are also commemorating Harry Patch Day on 22nd September. Harry Patch was the “last fighting Tommy” from WWI, and Clyst Vale had a connection through Heather Padden, then Head of History. Harry’s personal remembrance day was 22nd September, because he and three mates were struck by a shell, and only Harry survived; it was also the end of his war.

On Thursday, there will be a cake stall outside Post-16, an Art competition, and Post-16 students will dress up. Usually any proceeds would go to the RNLI, Harry’s favourite charity, but given the situation in Ukraine and the impact on young people, we will make an exception this year and donate to UNICEF.

Covid and Scarlet Fever

The guidance for covid is unchanged. If a child under 18 has covid symptoms and/or tests positive, they should isolate for three days. They should isolate longer if they still have a raised temperature at the end of the third day. Please let Student Absence know if it is suspected or actual covid – as far as I’m aware we have had just two cases this term, both members of staff.

Keep an eye out for any symptoms of scarlet fever, too, and be sure to let us know. There’s no panic, but in recent months there have been outbreaks in different parts of the UK, partly because it’s very contagious. Initial symptoms are the same as for many things: sore throat, swollen glands and a temperature. What’s usually distinctive is that after 12 – 48 hours a rash appears on the body; it appears red on white skin, and feels rough on any colour skin. There is often a reddening of the face as well. The high temperature remains, and it lasts a few days. The good news is that it’s fairly easily treated with anti-biotics.

Second-Hand Uniform Please

If you have any unwanted or outgrown uniform of good quality, please give it a wash, pop it in a bag, and ask a child to bring it in and give it to an AtHoS or to Reception. We wish to get a second-hand shop up and running, but clearly we need some stock first ! Many thanks.

Best wishes,

Kevin Bawn
Principal

* Correction from last weeks newsletter—our new Library Manager is Eleanor Crawford

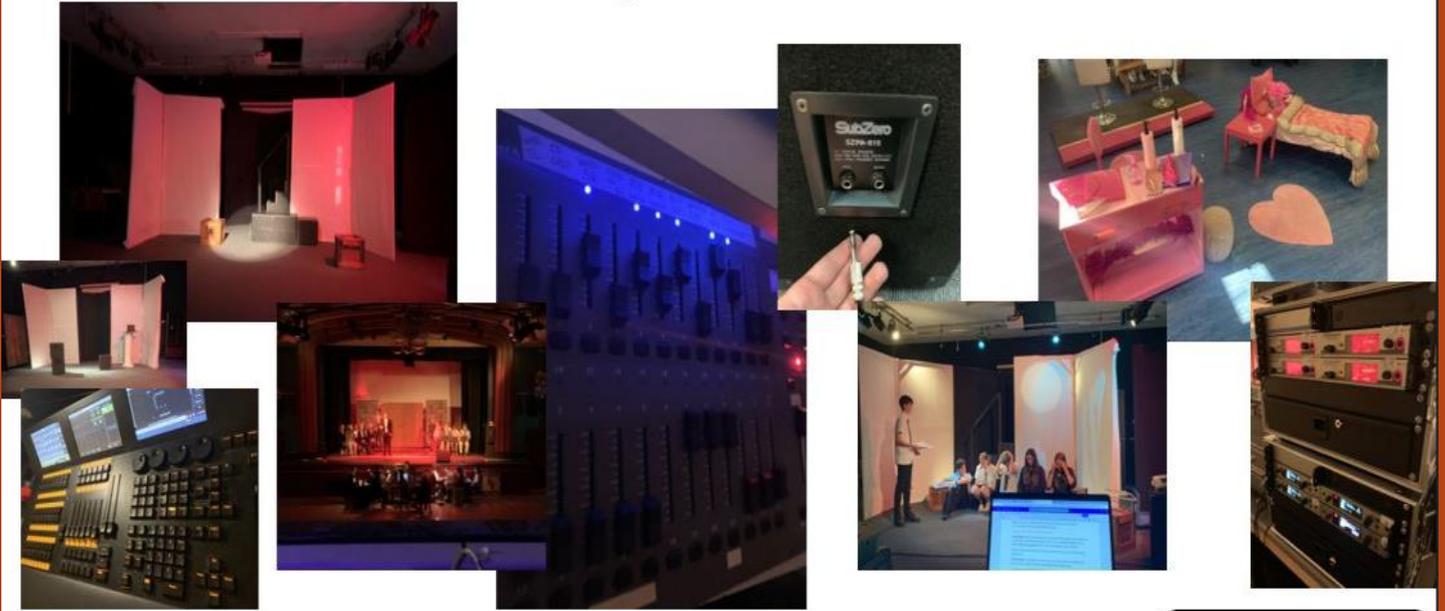
Ten Tors 2023

Want to try Ten Tors?
And/or do Bronze/Silver DofE Award?
In years 9 or 10...

Come along to Ma8
Tuesday 4th October 2022
1:30pm
To find out more...



Do you have an interest in **Technical Theatre**?
Then join our **Technical Theatre club!**



FIRST WORKSHOP: TUESDAY 20TH SEPTEMBER

EMAIL keener@clystvale.org (Miss Keene) if interested.

FOR ALL YEARS!

3:20 – 4:20

PA1 (drama studio)

Are you interested in making some fun and interesting dishes, desserts and treats? Are you creative and enjoy cooking and baking?

Cooking Club



Email : ecollins@clystvale.org if you are interested.

Limited numbers. First come, first serve. Available to year 8s for the first term. Look out for the start date on Teams– coming soon.

Every Thursday after school

3:30 –4:30pm in DT3



RUGBY CLUB

Wednesday after school (3.30-4.30pm): All boys & girls

Thursday lunchtime: KS3 Boys & Girls





Friends
Of
BYC

FRIENDS OF
BROADCLYST YOUTH CLUB

Photo Competition

Theme: Nature's Colours

1st prize is £50!

2nd prize is £25

3rd prize is £10



Two age categories:
Yrs 6-9 and Yrs 10-13

Opens Mon 22nd Aug
Closes Midnight Sun 18th Sept

For details visit: www.broadclyst.org



Friends of Broadclyst Youth Club



@friends_byc



STUDENTS OF THE WEEK



RED SCHOOL

7RDF	Brooke Baker-Holmes
7RTM	No Permission to Print
8RBAT	Brendan Waldron
8RHSP	Caitlin Baird
9RSGA	
9RZB	Kaine Abbott
10RAO	Dilly Pepper
10RMAH	Amelie Quinnell
11RER	
	No Permission to Print
11RGG	

YELLOW SCHOOL

7YBH	William Askew
7YGG	No permission to print name
8YMBR	Tabitha Cave
8YTZI	Oliver Eavis
9YSSC	Bryn Matthews
10YDST	No permission to print name
10YSP	Jaden Hooper
11YMPR	Barnaby Baines
11YNS	Tom Shelton

GREEN SCHOOL

7GLT	No permission to publish name
8GCMC	Harley Ewings
8GIM	Elysia Eshun
9GABr	No permission to publish name
9GDH	Kyle Down
10GAW	Issey Fry
10GBA	Riley Harris
11GSW	Ned Brown

CALENDAR DATES

DATE	EVENT
Monday 19th September	School Closed
Thursday 22nd September	New Intake Evening (6-8pm)
Sunday 25th—Wednesday 28th September	Y12 & 13 Bude
W/C 26th September (Mon-Thurs)	Open Week, New Intake
Wednesday 28th September	Year 7 School Photos
Thursday 5th October	Rugby U14/U16 Girls—Ivybridge
Thursday 6th October	Y7 Meet the Tutor (4-7pm)
Wednesday 12th October	Rugby Y7,Y8,Y10—Blundells
Tuesday 18th October	A Level Sociology Trip to Exeter Crown Court
Monday 24th to Friday 28th October	HALF TERM
Friday 4th November	Y8+ School Photos
Thursday 10th November	Post 16 Open Evening (6-8pm)
Saturday 12th November	Ten Tors Walk 1
Wednesday 23rd November	Plymouth Urban Regeneration Trip—Post 16 Geog.
Thursday 24th November	GCSE Celebration Evening (6-8pm)
Saturday 26th November	Ten Tors Walk 2
Thursday 8th December	Y13 Parents Evening (4.30-6.30pm)
Wednesday 14th December	Plymouth Inequalities 2021 Trip—Post 16 Geog.
Friday 16th December	LAST DAY OF AUTUMN TERM (Note Early finish 2pm)
Thursday 5th January 2023	FIRST DAY OF SPRING TERM
Monday 13th to Friday 17th February 2023	HALF TERM
Monday 3rd April to Monday 17th April	EASTER HOLIDAY
Friday 21st July 2023	LAST DAY OF SUMMER TERM (Note Early finish 2pm)

Do you use Twitter? Then why not follow us @clystvale to find out what's going on in the

Attendance, Absence and Requests for Absence

Please let the College know of any absence on the first day it occurs.

If the absence continues beyond the first day, please contact the College on each subsequent day of absence, too. To comply with safeguarding obligations, we cannot simply assume a student's sickness absence is ongoing; we need to be certain that the reason for absence is due to continuing illness.

If you do not notify the College, then we will make contact with you to identify the reason for absence. This is important as it helps to reduce unauthorised absences and truancy.

Please note, the College may ask you to provide medical proof if a student is absent from College due to illness.

Medical Appointments

We encourage students to maximise their levels of attendance; research indicates a direct link between attendance and examination performance. The timing of many medical appointments means that often students can attend school first, and return afterwards. By doing so, students minimise missed learning whilst keeping their attendance levels as high as possible. Therefore, we ask that parents/carers send their child into school for morning registration, even when a medical appointment takes place in the middle of the morning. Similarly, appointments scheduled for the afternoon should, where possible, be arranged after Period 4 - during lunchtime. Students are encouraged to return to school after a lunchtime appointment, if they can.

Thank you for your support in helping your child maximise their attendance and learning.

For Years 7 - 11 Absences

Please ring:

Sharon Leaman/Racheal Long (Attendance Officers)

Direct line: 01392 463911

Email: studentabsence@clystvale.org

For Year 12 - 13 Absences

Please ring Sue Voysey—Assistant to Head of Post 16

Direct line: 01392 462697

Email: voyseys@clystvale.org

Copying in Head of Sixth Form: haynesc@clystvale.org

CVCC Vacancies

We currently have vacancies for the following positions:

Teacher of Beliefs & Values

To start ASAP or January 2023 at the latest— we are looking to appoint a full time, permanent teacher of Beliefs and Values to join our Dynamic Humanities Department.

Teacher of Art & Photography (maternity cover)

We are looking for an innovative teacher of Art & Photography at both KS3 & KS4 to cover maternity leave. Starting 10th October 2022 to 30th July 2023.

Cover Supervisors x 2

Starting as soon as possible, we wish to appoint two enthusiastic, highly motivated and capable individuals to supervise whole classes during the absence of teachers.

The Bridge Co-Ordinator

The Bridge is our short term behaviour support room and we are looking for a highly motivated individual who can act as a role model for these students and support the delivery of a range of interventions whilst maintaining a professional approach.

Invigilators

Are you looking for a role supporting students, working hours that suit you? We're increasing our team of invigilators. If you are calm under pressure, have a pleasant nature with good observation skills, then this could be the position for you.

Teaching Assistants

To start as soon as possible, we are looking for 3x teaching assistants to join our exceptional Additional Support team.

Full details for all vacancies, including job descriptions and further information about how to apply, can be found on our website: www.clystvale.org/vacancies

and on the TES website [Teaching Jobs & Education Jobs - Tes Jobs](#) (Search Clyst Vale)

COLLEGE DRESS

Clyst Vale aims to maintain a simple pattern of College dress to promote a clear sense of identity and enable students to come sensibly dressed, at reasonable cost, for a range of learning activities. If a student is improperly dressed, correct uniform will be provided for that day or the student may be sent home to change his/her clothing, at the discretion of the Principal. **If parents are in any doubt about the suitability of an item of uniform they should check with the College before buying it.**

Uniform for all students in Years 7 to 11

- White collared shirt
- School colour tie
- Clyst Vale V-neck jumper with College logo.
- Boys trousers - Banner Slimbridge (Black)/Banner Falmouth (Black).
- Girls trousers - Trutex GTN (2 pocket black)/David Luke DL965 black).
- Skirts - Blue Tartan and knee length
- Trutex Senior stitched down/Taylor Tartan (blue) skirt and may be worn no more than 2" above the knee. Knee length black tailored shorts may be worn.
- Black sturdy shoes or **all black** trainers.
- White socks or black tights with skirts.
- Clyst Vale reversible jacket or other outdoor coat.

All uniform and PE Kit can be purchased from Thomas Moore, Exeter. Thomas Moore offers both a personal service in their shop and also the opportunity to order on line at www.thomasmooretoymaster.co.uk

- Eyebrow jewellery, facial, tongue, nose and lip studs are not permitted.
- Leather jackets, all denim garments and all hoodies are not permitted.
- Hats should not be worn indoors.
- Outer coats should be predominantly plain in colour and without large logos.
- A plain white t-shirt or vest may be worn under the shirt.
- On health and safety grounds, shoes should be appropriate for a work place. Flipflops, open toes, Uggs, Dr Martens (or equivalent) are not permitted.
- Jewellery may be worn, providing it is not excessive or potentially hazardous. However, it is a legal requirement that all jewellery must be removed before undertaking sporting activities. It is the responsibility of the wearer to do this.

The Principal, in consultation with the Governors of the College, will decide on the suitability of the appearance of a student attending the College - extreme hair styles, of either cut or colour, are not permitted.

CONTACT INFORMATION

Principal: Kevin Bawn, BA PhD

Address: Clyst Vale Community College, Station Road, Broadclyst, Exeter, Devon
EX5 3AJ

Tel: 01392 461407 **Email:** admin@clystvale.org **Web:** www.clystvale.org

Library: 01392 464010





FIND OUT MORE ABOUT
YOUR NEW SCHOOL CATERERS

CLEVERCHEFS
Creative Minds

CLEVERCHEFS
Creative Minds

FREE FOOD

NOT CHEAP FOOD

FREE

To Your Child

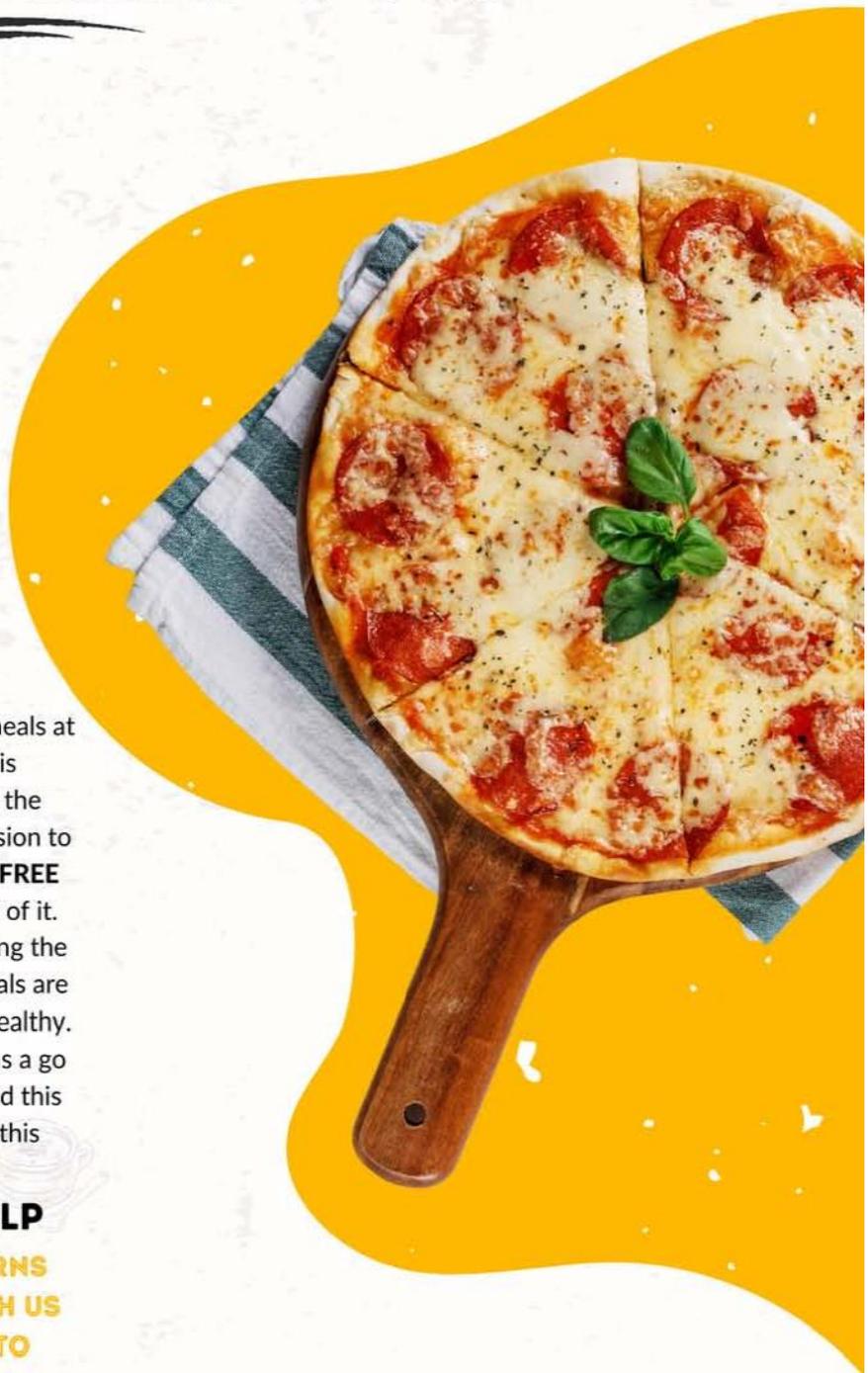
Cleverchefs will be providing the meals at your children's school from this September, shaking things up in the school food scene we are on a mission to get everyone who is entitled to a **FREE SCHOOL MEAL** making the most of it. Our food is made from scratch using the very best **British** produce. Our meals are **nutritious and tasty** whilst being healthy. We are asking all parents to give us a go and let us cook lunch for your child this term, after all you're entitled to this amazing benefit.

WE ARE HERE TO HELP

**IF YOU HAVE ANY CONCERNS
PLEASE GET IN TOUCH WITH US
AND WE WILL BE HAPPY TO
ADVISE YOU.**

Schooldinners@cleverchefs.co.uk

WWW.CLEVERCHEFS.CO.UK



YOUR
Menus

CLEVERCHEFS
Creative Minds



CLEVERCHEFS

Creative Flavours

WEEK ONE

Cleverchefs are committed to providing school food that excites. Our food is lovingly prepared by our talented team of chefs using the very best produce from around the British Isles. Our eggs will always be free-range, our chicken will always come from UK red tractor assured farms. Local fruit & veg and freshly baked bread every day. But heres the thing we are so committed to improving the meals we feed our young customers that we will always be as flexible as possible in changing dishes to suit certain tastes where possible.

GOOD FOOD

Keep Chefs Great Vibes

ALLERGEN KEY

Our commitment to food safety is of the utmost important to us, please make us aware of any allergies or food intolerances that your child may have.

- C** Celery
- E** Eggs
- D** Dairy
- N** Nuts
- S** Soya
- G** Gluten
- F** Fish
- MS** Molluscs
- P** Peanuts
- SU** Sulphur
- CR** Crustaceans
- L** Lupin
- MU** Mustard
- SS** Sesame Seeds

SECONDARY

Menu's

DAY	STREET Neat	MAIN Dish	MEAT Free	SIDE Dish	SPUD Bar	CLEVER Salads	MAIN Pudding
MONDAY	BBQ PORK BAO Marinated BBQ pork bao bun with Asian slaw	CHICKEN FRIED RICE Chinese style chicken & egg rice with fresh veg, garden peas & sweet soy.	NOODLE BOX Stir fried mixed vegetables, noodles with a sweet soy dressing.	OVEN BAKED WAFFLE FRIES <i>Serve with Keef's Veggieables</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	CHOCOLATE <i>Bermyie</i>
TUESDAY	BUTTER CHICKEN Butter chicken, sweet curry sauce, sticky rice, baby popodum	MEATBALL MARINARA Meatballs cooked in a tangy homemade marinara sauce, served with penne.	PASTA VEGANARA Vegan meatballs cooked in a homemade marinara sauce served with penne.	GARLIC FOCACCIA BREAD <i>Keef's red peppers & Courgettes</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	ORANGE & <i>Potenton cake</i>
WEDNESDAY	POSH DOGS Chicken hot dogs topped with BBQ sauce and crispy onions.	ROAST TURKEY Roasted British Turkey breast, chef's stuffing & Turkey gravy.	LENTIL & VEG BAKE Homemade lentil & roasted vegetable loaf, vegetable gravy.	CRISPY ROAST POTATOES <i>Keef's Carrots Peas</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	APPLE & <i>Pear Crumble</i> With Custard
THURSDAY	GYROS Greek pita stuffed with fries, tomato, feta and tzatziki	CHICKEN BURGER Oven baked crispy chicken burger in a floured burger bun.	MACARONI BAKE Really cheesy pasta bake, topped with a cheese crumb.	SEASONED WEDGES <i>Sweet corn & Peas</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	BREAD & <i>Butter Pudding</i> With Custard
FRIDAY	QUESADILLA Pulled chicken, cheddar cheese, salsa in a folded grilled tortilla.	CRISPY COD Oven baked fillet of fish with a wedge of lemon & Heinz ketchup.	FILLED TACOS Roasted vegetables & bean ragu filled taco's, tomato & cheese.	SKIN ON FRIES <i>Serve Peas</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	GOLDEN SYRUP <i>Sponge</i> With Custard

School Dates 5/9 - 26/9 - 17/10 - 14/11 - 5/9

CLEVERCHEFS

Creative Minds

WEEK TWO

Cleverchefs are committed to providing school food that excites. Our food is lovingly prepared by our talented team of chefs, using the very best produce from around the British Isles. Our eggs will always be free-range, our chicken will always come from UK red tractor assured farms. Local fruit & veg and freshly baked bread every day. But here's the thing we are so committed to improving the meals we feed our young customers that we will always be as flexible as possible in changing dishes to suit certain tastes where possible.

GOOD FOOD Real Chefs Great Vibes

ALLERGEN KEY

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- L** Lupin
- MU** Mustard
- SS** Sesame Seeds

SECONDARY

Menus

DAY	STREET Neat	MAIN Dish	MEAT Free	SIDE Dish	SPUD Bean	CLEVER <i>Salads</i>	MAIN Pudding
M	PIRI PIRI BAO Marinated piri piri chicken bao bun with Asian slaw	CHICKEN PIE Creamy chicken & sweetcorn topped with a rough puff pastry.	CAULIFLOWER & LENTIL PIE Roasted cauliflower with lentils in a rich sauce topped with pastry.	MASHED POTATO <i>Green beans</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	JAM <i>Relly Pelly</i> With Custard
MONDAY	G	G, D	G	D	D, F, E	G, D	
T	SQUASH KATSU Butternut squash katsu, sweet curry sauce and sticky rice.	SPAGHETTI BOLOGNAISE Ground British beef in a rich tomato & vegetable sauce.	BASIL PASTA Courgette & red pepper served with pasta shells in a nut free pesto.	GARLIC BAGUETTE BREAD <i>Sweet corn kernels</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	BANANA <i>Leaf Bread</i>
TUESDAY	G	G	G	G	D, F, E	G, E	
W	POSH DOGS Chicken hot dogs topped with BBQ sauce and crispy onions.	ROASTED CHICKEN Roasted British Chicken breast, Chef's stuffing & Turkey gravy.	LENTIL & VEG BAKE Homemade lentil & roasted vegetable loaf, vegetable gravy.	CRISPY ROAST POTATOES <i>Carrot's fireworks</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	CHOCOLATE <i>Mousse</i>
WEDNESDAY	G	G	G	G	D, F, E	D	
T	SHAWARMA CONE Pulled spiced chicken, tortilla come with yogurt and crunchily iceberg.	SAUSAGE & MASH Oven baked premium sausages rich gravy.	NOT SAUSAGE & MASH Vegetarian sausages served with a meat free gravy.	FLUFFY MASH <i>Savory cabbage</i> Garden peas.	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	CARROT <i>Cake</i>
THURSDAY	G, D	G	G, D	D	D, F, E	G, E, SU	
F	QUESADILLA Chopped ham, cheddar cheese, salsa in a folded grilled tortilla.	FISH FINGERS Omega 3 fish fingers in a light bread crumb, oven baked.	SPRING ROLLS Rainbow vegetable spring rolls with plum dip.	SKIN ON FRIES <i>Savory Peas</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	CHOCOLATE <i>Cornflake Cake</i>
FRIDAY	D	G, F	G, S, C	D, F, E	D, F, E		

School Dates 12/9 - 9/10 - 31/10 - 21/10 - 12/12

CLEVERCHEFS

Creative Minds

WEEK THREE

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SECONDARY

Menus

DAY	STREET Neat	MAIN Dish	MEAT Free	SIDE Dish	SPUD Bar	SALAD Table	MAIN Pudding
MONDAY	M TERIAKI BAO Sweet teraki chicken bao bun with Asian slaw	CHICKEN BURGER Oven baked chicken breast in a flouried burger bun.	VEGGIE BURGER Oven baked veggie burger, shredded lettuce, light mayo, salsa, brinche.	Carrot's Garden Peas	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	HOMEMADE Cookies
TUESDAY	T CHICKEN KORMA Chicken korma, Garlic naan and sticky rice.	WOOD-FIRED PIZZA tangy tomato pizza sauce topped with pepperoni & cheese.	MARGERITA PIZZA Wood-fired pizza base with simple cheese & tomato topping.	WARM POTATO SALAD <i>Schibel Slawr</i> <i>Baked Beans</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	CHEFS' Shortbread
WEDNESDAY	W POSH DOGS Chicken hot dogs topped with BBQ sauce and crispy onions.	CHILLI CON CARNE Gently spiced Mexican chilli, fragrant rice, nachos.	ENCHILADAS VEGETARIAN Corn tortilla wrapped vegetables covered with a light tomato sauce & melted cheese.	MINI PARMENTIER POTATOES <i>Green Beans</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	CHURROS Raspberry Dipping Sauce
THURSDAY	T MOROCCAN PITTA Moroccan spiced chicken and cous cous with yogurt and crunchy iceberg.	CHICKEN PASTA BAKE Baked penne pasta in a creamy cheese sauce with bacon bits.	MACARONI BAKE Really cheesy pasta bake, topped with a cheese crumb.	GARLIC BREAD <i>Carrot</i> <i>Sauvrol</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	ARTIC Kell
FRIDAY	F QUESADILLA Pepperoni, mozzarella and salsa in a folded grilled tortilla.	CRISPY FISH Oven baked coated cod fillet, oven baked fries, wedge of lemon.	VEGETABLE BIRYANI Mixed vegetables with long grain rice and a gentle spice.	SKIN ON FRIES <i>Garden Peas</i> Baked Beans	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	JAM & COCONUT Sponge With Custard

School Dates To Be Added



CLEVERCHEFS BY NATURE

WELCOME

We wanted to say **hello** and introduce ourselves.

We are super excited to be your newly appointed catering partner for your school.

Providing **amazing** food is the main focus of our business. We go that extra mile to give our pupils that real "**wow**" factor in presentation and taste, whilst keeping recognisable food that can be of comfort.

Cleverchefs was founded in 2015 by Nick Collins, who you may have seen on **MasterChef the professionals** a few years ago. Brought to life with a dream to produce fun and **vibrant** food worth talking about to the hospitality sector.

Our **ethos** is about providing **perfection** as standard. This means that we promise to use the **freshest** local ingredients, cooked, and served by dedicated **professionals**, whilst doing our very best to be **sustainable** in every area of our business.

We hope that we can bring a new lease of life to the lunch time and provide dishes that your child will **love** and talk about when they come home.

Please feel free to get in touch with us at feedme@cleverchefs.co.uk if we can be of any assistance.



OUR FOOD PROMISES

OUR MEAT IS
ALWAYS FROM
BRITISH FARMS

ALL VEGETABLES
SERVED WILL BE
FRESH
(EXCEPT PEAS)

WE ONLY USE
FREE-RANGE
EGGS IN OUR
DISHES

CLEVERCHEFS.

PASSIONATE ABOUT PERFECTION

WE WILL ALWAYS USE
SUSTAINABLE FISH
SUPPLIERS

ALL MILK USED BY US
WILL BE FROM
RED TRACTOR
ACCREDITED FARMS

ALL BREAD WILL
COME FROM
LOCALLY
SOURCED BAKERS
OR MADE FRESH
BY OUR CHEFS ON
SITE



EATING WELL DOING GOOD

At Cleverchefs we **encourage** our pupils to get involved with our **healthy** eating ethos. Our food has to appeal to your children, and we do our very best to engage with them on a daily basis, to make sure that the food they receive is **satisfying** and balanced nutritionally.

We have some simple guidelines for our school food offer, making sure our meals have **good** sources of protein and starch, accompanied with lots of vegetables, salad & fruit.

Our kitchens will always be staffed with **real chefs**, so if your child has a food allergy or food intolerance, our well-trained team will put procedures in place to make sure we provide those meals safely, whilst ensuring dietary needs are met.



“

WE ARE ON A
MISSION TO
MAKE
SCHOOL
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”



A MESSAGE FROM OUR FOUNDER

Our approach to food in our education business is simple, we make sure we source the very best British ingredients, nothing processed and nothing added.

We make sure our kitchens are led by real chefs, they will have a background in fresh food, our training is second to none, they are fully briefed on our mission to provide first class food & service.

We will never settle for anything less than perfect. Cleverchefs is chef led by me and I understand what real food should look like and that message filters through to the whole team. When you step onto a Cleverchefs site you can feel the passion for incredible food.

Our menus have been carefully crafted to take into account the seasons, our pupils tastes and preferences.

We are on a mission to make school dinners fun and healthy.

You are in safe hands with us in your kitchens.

Nick Collins



FIND OUT MORE ABOUT US

WWW.CLEVERCHEFS.CO.UK



CLEVERCHEFS
Creative Minds