



Dear Parents or Guardians

A warm welcome from all of us at Olive Dining, we are delighted to have been chosen as your school caterer and look forward to meeting all the students on their arrival back to school. We have an exciting menu on offer, and we are confident that the students will agree!

Olive Dining are committed to serving freshly produced, exciting and flavoursome food served by experienced individuals. Our people are united in their vision to make high quality, fresh and affordable school meals within London and its surrounding areas.

We pride ourselves on making handmade daily dishes using the freshest ingredients from the best suppliers without the use of any preservatives or additives. Our menu style is tailored specifically for each client, producing a nutritionally balanced and exciting food offer.

Our priority is to ensure young people appreciate our food and we strive to make it healthy, enjoyable, and educational.

In these unprecedented and uncertain times Olive Dining have been working tirelessly to ensure that we are ready and available to welcome the students back into the dining rooms.

The staff have really missed the hustle and bustle of busy lunchtimes watching the students choose their lunch and chatter excitedly to their friends whilst eating. Our restaurants feel very empty places, the quiet is eerie – we cannot wait to get back to work and fire up the ovens etc.

To fill our time during lockdown we have been running services for Key Workers children, preparing, and delivering food for Hospital staff and delivering afternoon tea packages to Care Homes to give the residents something to look forward too.

The Olive staff have been amazing, their food has been fabulous. Every day they have been sending me photos of the dishes they have been creating. I have been working mostly from home and every day I was left salivating and now cannot wait to get back to school.

We have worked hard with your school to ensure that we are able to run services, prepare the food and safely feed you children whilst also protecting our staff. We have created a menu for the start of term that consists of most of their favourites, is easy to eat and if weather permitting can be eaten outside or in a classroom.

We have had various training sessions over the summer and the catering staff at your school are keen to get back to work, each staff member has undergone training to ensure that they are fully versant with the school's plan.

Other actions taken are:

Healthy & Hygiene Declarations – each member of staff is to complete this on arrival after an absence or days leave.

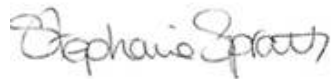
Increased Hygiene in Dining Rooms & Kitchens to include limited external visitors, washing hands after each task, no outside deliveries allowed into the dining or kitchen areas, no outdoor clothing allowed.

Updated Risk Assessment

Kitchen Sanitising Schedule – to be completed throughout the day.

We will review the plan and our menu every day to ensure that they are widely received by the students.

I hope you have a lovely summer.

A handwritten signature in cursive script that reads "Stephanie Spratt".

Stephanie Spratt

Chief Executive Officer