



AiP Newsletter

Alliance in Partnership (AiP) are delighted to provide the catering service at your school. We provide nutritious healthy meals for the students to enjoy and provide them with all the nutrients and energy to get them through their busy day. We offer a wide selection of choice to suit everybody's taste to ensure we cater for the whole school.

Our Commitment

We are all aware that, for a child to take full advantage of their learning opportunities, they need to have a well-balanced & healthy diet.

- ✓ Daily servings of fresh fruit & vegetables
- ✓ Predominantly home-cooked dishes, using
 - ✓ fresh and seasonal ingredients
- ✓ Desserts to always include a fresh fruit or
 - ✓ yoghurt alternative
- ✓ Sugar content reduced by the use of natural sweeteners in food
- ✓ Low fat spreads & semi-skimmed milk available as an alternative to full fat variety

Cooking practices are aimed at minimising fat content - including trimming fat, using lean cuts of meat, grilling & oven baking, as well as the minimal loss of nutrients like vitamin C in vegetables.

AiP specialises in education catering and have a vast amount of experience in this sector, we are at the forefront of promoting a healthy lifestyle. We believe that nutritious, healthy meals designed by pupils, with help from our staff of experts, enhance the curriculum and help children learn.

Alliance in Partnership are an independent catering company providing schools meals across the Midlands, Herefordshire, Bedfordshire, London, Buckinghamshire, Bristol, Staffordshire, Gloucestershire and Worcestershire

Menus

All meals are prepared by a dedicated catering team. Our menus run on a three week cycle and are bespoke. They are nutritionally analysed. We also do a daily special, a snack item, Pasta dish and Jacket Potatoes.

We also offer a wide selection of sandwiches, baguettes and wraps with various fillings from our deli range

Our Services

We offer a Breakfast, Break and Lunch service. We offer a substantial range of foods offering the students a well-balanced diet. We cater for all dietary requirements including gluten free, Halal and Vegetarian.



Special Days

We will be running a calendar of special days throughout the year. These will include Chinese Day, St Georges Day, Pancake Day, Mexican Day and Independence Day.



ParentPay is the web payment service that lets parents pay online by credit & debit card. You can find out more at: www.parentpay.com

Should your child have any dietary or allergy requirements you will need to fill out an allergen request form or a carbohydrate count form and send it through to our nutritionist Amy Teichman at allergens@ainp.co.uk, Amy will work with you to ensure menus are suitable for your child. The ordering form, allergy requirement and carbohydrate count forms are available from the kitchen office

For even more information please visit our website
www.allianceinpartnership.co.uk

Yours sincerely

Charlene Worthington – Area Manager

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Providing fresh, local and seasonal ingredients.
high welfare meats and sustainable fish.