

NOTRE
DAME
SCHOOL



DINING AT NOTRE DAME

Feeding your children a
healthy, balanced diet

Holroyd Howe works exclusively with independent schools and is the in-house catering company at Notre Dame. Our mission is to provide delicious handmade meals from locally sourced produce. We take our responsibility for nutrition seriously and understand the impact a healthy diet has on children's development and ability to concentrate and learn.

The team at Notre Dame is conscientious about ensuring that the girls have a balanced diet and a wide selection of food to choose from whilst also accommodating specific dietary requirements. As well as priding ourselves on preparing balanced and nutritious meals, we also strive to create a safe, happy and relaxed environment for the students to dine in.

We love what we do and always work to give students, staff and visitors the best experience.

If you have any questions, feedback or concerns at any time please feel free to contact our Chef Manager, Mandy, on dining@notredame.co.uk.

FOUNDED IN 1997

HOLROYD HOWE

FEEDING INDEPENDENT MINDS



Sustainability at Holroyd Howe

We believe that we are all responsible for the environment around us, and we need to do what we can to protect it.

We care about the impact we have on our planet, and that's why we support every school and their pupils in working towards a sustainable future. Building on a core sustainability strategy we provide sustainability guidance using education and communication tools to promote sustainability in our schools and kitchens.

We provide our schools with everything they need, to implement sustainability into their operations uniquely.

We are always mindful about the sustainable ways that we source and prepare meals, using local suppliers wherever possible. CMB Foods Ltd provide

all our meat and are a family run catering butchers. Their high-quality products have full provenance and complete traceability. Fruit and vegetables are supplied by County Supplies of Covent Garden who select seasonal sustainable produce daily and also deliver to some of London's finest restaurants and to events such as the BAFTAs. Chocolate is always popular however it appears on our menu and we insist on the best; Town & Country Fine Foods provides all our chocolate and is another family-owned business, proudly sporting the Royal Warrant.



In 2021, we won the International Green Apple Environment Award for our sustainability programme and community outreach work.



DID YOU KNOW?

- ✔ Our menu changes every week and we base our menus on seasonal produce.
- ✔ Parents are welcome any day to come and visit to see the range of food on offer and how our service operates.
- ✔ A copy of the menu is sent to every Senior student each week as a task on Firefly as well as displayed on noticeboards and in the dining room. A copy is also available on Firefly and in the Friday Mailing for all parents.
- ✔ All students are encouraged to ask for a small, medium or large portion but are always able to ask for more food or come back for seconds.
- ✔ We add vegetables, lentils and pulses to our sauces and dishes to ensure the girls are eating a balanced diet.
- ✔ We offer a variety of carbohydrates each week including potatoes, pasta and rice.
- ✔ We use a specific type of dark chocolate in our recipes to cater for pupils with allergies as it does not contain dairy or soya. It is also suitable for vegans.
- ✔ We cater for 10 severe allergies, 45 allergies and intolerances and a further 45 religious or other food preferences everyday.
- ✔ From January 2022 we provide breakfast, lunch, supper and snacks for the Nursery children 48 weeks of the year.
- ✔ We monitor all food that is thrown away on a daily basis to be as environmentally responsible as possible.
- ✔ We are very aware of the proliferation of eating disorders and are always mindful of the language we use around food – there is no such thing as 'bad' food.

MEET THE TEAM



Mandy Crane; Chef Manager

Mandy has worked in the kitchen at Notre Dame as the Chef Manager for nearly 18 years and genuinely cares about providing a brilliant service to all the pupils. Holroyd Howe's fun, friendly and innovative environment is such a pleasure to work with and Mandy tries to reflect this in the kitchens with her staff and also in the interactions with the students. No day is ever the same and Mandy loves the challenge of also catering for school Feast Days, open days and meetings, as well as the more formal leavers dinners. Mandy feels extremely honoured to have recently been awarded the Holroyd Howe Founders Award which is given in recognition of excellence.



June; Kitchen Supervisor

June has been at Notre Dame for 23 years and has seen many changes to the catering operation including a full kitchen refurbishment. When she started the school catered for around 100 pupils and staff which has now grown to a staggering 600. Her role includes assisting the Catering Manager and creating the salad bar, including introducing fresh, vibrant and exciting salads for all. June was awarded runner up for the 'Unsung Hero' award in 2020 for her contribution to the team and has received recognition for her long service.



Lisa; Chef

Lisa has been at Notre Dame for 15 years. Her role includes cooking the main lunch, baking and creating innovative menus for themed days. She enjoys the challenge and variety that her role offers; seeing pupils' happy faces when enjoying their lunch makes her day.



Laura; Service Supervisor

Laura has recently been promoted to Service Supervisor after a successful four years as Catering Assistant. She is in charge of the main service and completes all the allergy management required for our pupils. Working with a great team and the daily challenges faced gives her job satisfaction and she feels Notre Dame is a great place to work.



Luisa; Catering Assistant

Luisa started with us in 2018 and likes working in a friendly atmosphere. She enjoys the theme days when all the pupils are excited to try something new.



Katie; Catering Assistant

Katie joined Notre Dame just as the pandemic started so has seen many changes in her short time at the school. She enjoys all aspects of her job, especially interacting with the pupils.



Jodie; Catering Assistant

Jodie has been at Notre Dame since 2019 and loves coming to work. She enjoys the variety her role brings and likes to be kept busy. She feels very much part of the Notre Dame community.



Farrah; Catering Assistant

Farrah is our newest team member having joined us in December 2021 and is just starting to find her way around. She is enjoying learning new skills and likes the fact Notre Dame is such a friendly place to work.



Joanna; Catering Assistant

Joanna has just returned to us after a 3 year maternity break and is enjoying being back in the kitchen and helping all the pupils at lunch.



FOCUS ON THE SENIOR SCHOOL DELI COUNTER

Senior School students have the option to choose lunch from the Deli Counter; we offer a different bread option every day.

There are at least eight filling options available at the Senior School deli counter every day. There is a chicken option (roast chicken, a chicken filler such as coronation chicken or chicken & bacon), cheese, tuna mayo, egg mayo and humous. Plus three other protein options that change – Red Leicester/ Brie, salami/sausage/marinated chicken and ham/bacon. These are in addition to lettuce, tomato and cucumber which are always available.

All students selecting the deli option are always encouraged to help themselves to soup and fruit as well as the optional extras at the salad bar.

No wonder this is such a popular option!





We encourage feedback from staff, parents and students in order to provide the best service we can; if you would like to provide feedback, please email dining@notredame.co.uk

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