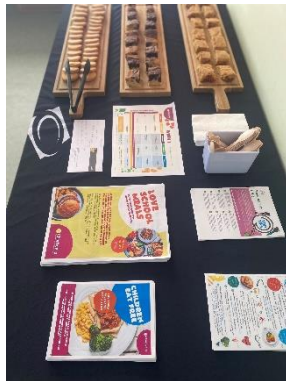


# tasty VIEWS

Sept 2023

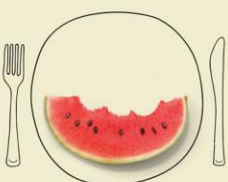


## Did you know?

- Chartwells will be launching our new Autumn/Winter menu at the start of Term 2 focusing on:
  - Nutrition: Creating healthy, nutritiously balanced meals including 3 of your 5 a day!
  - Sustainability: Plant based ingredients minimises menu impact on the environment.
  - Sensory familiarity: Serving delicious, seasonal and familiar dishes that children will enjoy.
- Chartwells has a daily audit system, MPRO5, in place in all our kitchens to support and showcase the great work being done by our teams. We found this practice leads to an improved customer experience by ensuring consistency of the quality and compliance of our food offer. With access to photos submitted daily it is also a great way for Chartwells to recognise when our teams are serving great food consistently.
- Chartwells provides various opportunities for continual training of all our staff members via online courses, one to one training as well as through our annual group training sessions. This year our annual training sessions will take place in 4 separate locations across Kent during the months of October and November. We are confident that everyone will put the knowledge gained to good use in the year ahead.
- Chartwells offers a range of participation initiatives to all our clients including educational workshops, taster events, school council meetings and bespoke theme days. For more information, or to make a booking, please contact our Participation Manager, Louise Esterhuyzen at [louise.esterhuyzen@compass-group.co.uk](mailto:louise.esterhuyzen@compass-group.co.uk)

## Upcoming Events

- September Theme Day: Bee Thankful
- October Census Theme Day: Burger All Stars
- Autumn/Winter Menu Launch: Start of Term 2
- November Theme Day: Let's Rocket
- December Theme Day: Merry Christmas



eat



learn



live

*more than just amazing food*

**Eat, Learn, Live** helps us to educate young people about how to lead a happy, safe and healthy lifestyle while contributing to a sustainable world.

**Chartwells**  
EAT LEARN LIVE