

# APSE: The Green School Meal League

NYES Catering



# Our Service

- 75% of our meals are cooked daily on-site
- Main suppliers located within Yorkshire to reduce carbon footprint, and promote local
- Knowledgeable & evolving service – over 30 years experience
- Commitment to great quality and nutritionally balanced food
- Make eating school meals fun with the help of Pea-ter Pod



# Special Diets

- Inclusive Offer
- Variety of menus on offer:
  - Plant Based
  - Egg Free
  - Milk Free
  - Gluten Free
- Meat free day each week in primaries
- Vegetarian option available daily
- Plant based option available every week



# What is the Green School Meal League?

- The Green School Menu League launched last year by Meatless Farm in collaboration with the UK's youngest vegan chef Omari McQueen and non-profit ProVeg UK's School Plates programme to find the UK's greenest school menu to **inspire, educate and encourage** children to eat more **sustainable** food
- ProVeg International is a food awareness organisation with the mission to reduce the global consumption of animals by 50% by 2040



# The Green School Meal League – 2<sup>nd</sup> Place

- Recognised for working closely with Suppliers & ProVeg
- Our menus incorporating a vegetarian option every day
- Our menus incorporating a vegan option at least once per week
- Having a specialised plant based menu
- Using local suppliers



# Q & A



# Thank you

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