

WELCOME

Taylor Shaw
Seeing food differently

FROM YOUR SCHOOL'S CATERING PROVIDER



Taylor Shaw is the caterer of choice for thousands of secondary school students across the UK.

We believe lunch is an integral part of the school day.

When students sit down with friends, they cement relationships, enhance social skills, and replenish both their body and mind.

Our menus are exciting, nutritious and appealing.

Served in a supportive environment designed to educate students about how they can make healthy choices to support their wellbeing and improve their ability to focus.

We regularly introduce new concepts and dishes with strong street food influences that are familiar to students, from global flavours featuring amazing cuisines from around the world to our meat free vegetarian and vegan inspired range.

What's on the menu

Our freshly prepared menus meet the Government's School Food Standards and the Bronze Food for Life standards. Our service includes:

Morning Break

A wide range of snacks plus hot and cold Grab & Go items.

Lunch

Enjoy traditional favourites every day, including Roast Dinners, Fish & Chips, Homemade Curries, and Sausage & Mash. Meat, vegetarian, and vegan options are always available.

Concept Counters

Switch it up with our street food favourites!



Wok My Way – Asian-inspired noodles with your choice of protein and vegetables.



Flatbreadz – Authentic Greek flatbreads topped with marinated chicken or plant-based protein.



Chick N' Run

Chicken served with a range of signature marinades and seasoned rice.



Spud Stop – Hot, loaded jacket potatoes with a daily range of tasty toppings.



Pot & Tasty – A daily range of ready-to-go pots including pasta, salads, and rice bowls.



Desserts – Enjoy our chef's choice of sweet treats, served daily.



Cold Grab & Go

Items – Choose from sandwiches, wraps, baguettes, fruit, yoghurt & dessert pots, and drinks available every day.

TWO ITEM DEAL



Meal Deals

Our meal deals are priced in line with your school's Free School Meal Allowance and offer great value for money.

Please see the school website for further details.

Healthy Eating Information -

eatuitive
EAT INTUITIVELY

Eatuitive is our wellness initiative designed to help students make informed food choices that support healthier, more fulfilling lives.

It provides engaging information and video content created by Registered Dietitians, ensuring students receive accurate, trustworthy advice, avoiding reliance on misleading information often found on social media.

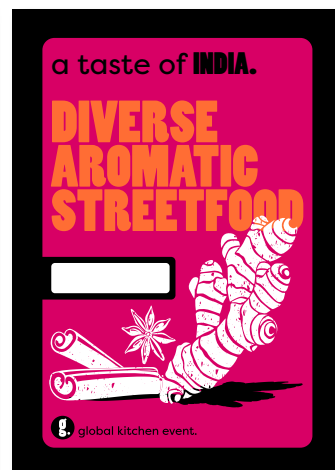
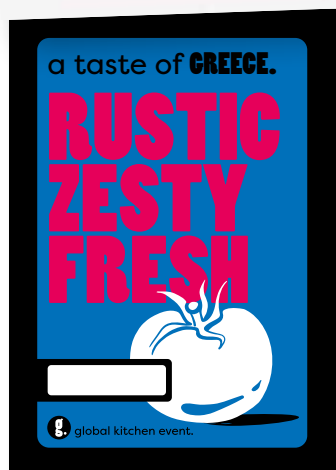


2025/26 SECONDARY SCHOOLS & COLLEGES					
YEARLY PLANNER - SELECT YOUR EVENTS					
SEPTEMBER Global Kitchen / Pop Up France, Germany, Spain, Italy, Poland European Day of Languages Health & Wellbeing Launch of eatuitive Inclusion & Diversity Rosh Hashanah Jewish CSR Recycle Week	OCTOBER Global Kitchen / Pop Up India National Curry Week Key Date Halloween Health & Wellbeing Hello Yellow World Mental Health Day Inclusion & Diversity Black History Month Diwali Hinduism, Sikhism, Buddhism, Jainism	NOVEMBER Global Kitchen / Pop Up Mexico Key Date Bonfire Night Stranger Things Day Remembrance Day Children in Need Health & Wellbeing Odd Socks Day	DECEMBER Key Date Christmas Lunch 12 Days of Christmas Christmas Jumper Day	JANUARY Global Kitchen / Pop Up Veganuary Plant-based Menu Health & Wellbeing Considerations for a Balanced Vegan Diet CSR Veganuary Eating for the Environment	FEBRUARY Global Kitchen / Pop Up Chinese Lunar New Year Year of the Horse Italy National Pizza Day Key Date Valentine's Day Shrove Tuesday Inclusion & Diversity Ramadan Begins LGBT+ History Month
MARCH Global Kitchen / Pop Up British Pie Week Eid al-Fitr Muslim Key Date St David's Day World Book Day St Patrick's Day Comic Relief Inclusion & Diversity Holi Festival Hinduism Eid al-Fitr Muslim Barramundi Ends Muslim Health & Wellbeing Nutrition & Hydration Week	APRIL Global Kitchen / Pop Up Jamaica Key Date Easter St George's Day Health & Wellbeing Allergy Awareness Week	MAY Global Kitchen / Pop Up Greece Key Date National Harry Potter Day Doughnut Week	JUNE Global Kitchen / Pop Up Asia Key Date Taste the Summer Food & Drink Range FIFA World Cup 26 Prom Events Inclusion & Diversity Pride Month Windrush Day Health & Wellbeing Natalia Allergy Research Foundation Anniversary	JULY Key Date LACA School Chef of the Year Registration Opens Taste the Summer Food & Drink Range FIFA World Cup 26 Prom Events	eatuitive Launching Sept 2025 Eatuitive is our wellness initiative that enables students and staff to make choices that empower them to live healthier, more fulfilled lives by giving them the tools to become more intuitive about what their body needs. Health & Wellbeing Session Available Jan 2026 Classroom session for delivery by Subject Teachers/Teaching Assistants PHISE - KS3 The role of a balanced diet as part of a healthy lifestyle and the impact of unhealthy food choices



Theme Days

Keep an eye out for our regular Theme Days and Global Kitchen Pop-Ups, featuring exciting flavours from around the world.



Minimising Our Environmental Impact

We ensure that we minimise our environmental impact wherever possible, initiatives include:

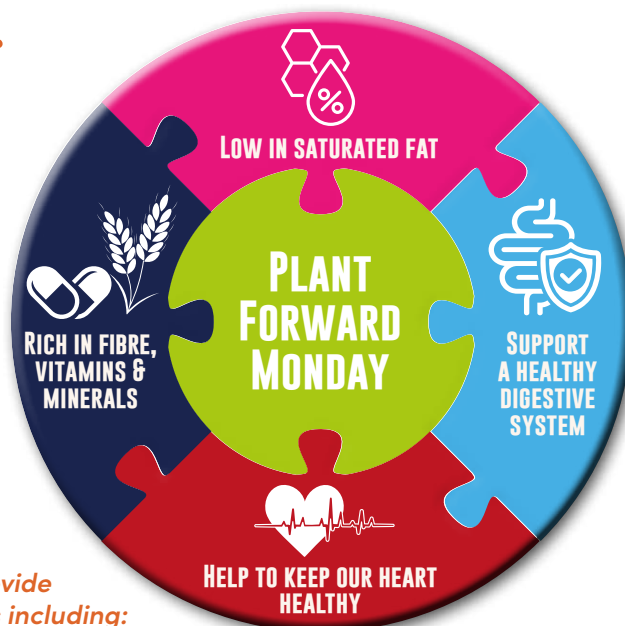
- Managing & reducing food waste
- Reintroducing ceramic crockery & metal cutlery whilst using compostable or recyclable food packaging where applicable
- Menus using seasonal produce
- Using free-range eggs & local suppliers to reduce food miles
- Sourcing responsibly by using Red Tractor certified meat and Marine Stewardship Council fish (MSC)



Better For Us & The Planet

As part of our carbon reduction strategy, we have moved to less carbon-intensive meats and introduced our Plant Forward Monday initiative where all dishes served every Monday contain plant-based proteins.

Plant-based proteins provide many nutritional benefits including:



Allergen Management

At Taylor Shaw, all our colleagues are trained and up to date with allergen procedures and will provide accurate allergen information to your child.



Eating School Lunch Is Better For Your Child

Did you know only 2% of packed lunches meet the nutritional standards that currently apply to school food?

Five reasons school lunches are better;

1. Save time & money
2. Nutritionally better than a packed lunch
3. Promotes a varied diet & encourages new tastes
4. Inclusivity, dining with friends
5. Help academic attainment by being linked to improved concentration

Data provided by; Kids Food Guarantee Update: Packed Lunches – May 2024.

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Daily School
Meal Cost

**£2.50 to
£2.80²**

Choosing
a school meal

could save you

£148
per year^{1!}

Daily
Packed
Lunch Cost

**£3.26 to
£4.52³**

Free School Meals

Your child may be able to get free school meals if you get any of the following:

- Income Support
- Income-based Jobseeker's Allowance
- Income-related Employment and Support Allowance
- Support under Part VI of the Immigration and Asylum Act 1999
- The guaranteed element of Pension Credit
- Child Tax Credit (provided you're not also entitled to Working Tax Credit and have an annual gross income of no more than £16,190)
- Working Tax Credit run-on paid for 4 weeks after you stop qualifying for Working Tax Credit
- Universal Credit – if you apply on or after 1 April 2018 your household income must be less than £7,400 a year (after tax and not including any benefits you get)
- Children who get paid these benefits directly, instead of through a parent or guardian, can also get free school meals.

1. Calculation based on a weekly saving of £3.80, comparing a weekly school meal cost of £12.50 (lowest range) to a weekly packed lunch cost of £16.30 (lowest range) over 39 weeks.
2. 2025 School Meals Report – Parent Pay
3. Packed Lunches vs School Meals – 2024 School Health UK

Find out how to apply on your local authority's website or contact your school