



RODE & NORTON ST PHILIP SCHOOL  
FEDERATION

FIND OUT MORE ABOUT  
YOUR SCHOOL CATERERS

*Cleverchefs*

**CLEVERCHEFS.**  
PASSIONATE ABOUT PERFECTION





# CLEVERCHEFS BY NATURE

## WELCOME

We wanted to say **hello** and introduce ourselves. We are super excited to be your newly appointed catering partner at Rode & Norton St Philip School Federation.

Providing **amazing** food is the main focus of our business. We go that extra mile to give our pupils that real "**wow**" factor in presentation and taste, whilst keeping that recognisable food that can be of comfort.

Cleverchefs was founded in 2015 by Nick Collins, who you may have seen on **Masterchef the professionals** a few years ago. Brought to life with a dream to produce fun and **vibrant** food worth talking about to the hospitality sector.

Our **ethos** is about providing **perfection** as standard. This means that we promise to use the  **freshest** local food, cooked and served by dedicated **professionals**, whilst doing our very best to be **sustainable** in every area of our business.

We hope that we can bring a new lease of life to Rode & Norton St Philip School Federation food and that your child will **love** what we have to offer.

Please feel free to get in touch with us at [feedme@cleverchefs.co.uk](mailto:feedme@cleverchefs.co.uk) if we can be of any assistance.

**GOOD FOOD**  
*Real Chefs*  
**GREAT VIBES**





# OUR FOOD PROMISES

OUR MEAT IS  
ALWAYS FROM  
BRITISH FARMS



ALL VEGETABLES  
SERVED WILL BE  
FRESH  
(EXCEPT PEAS)



WE ONLY USE  
FREE-RANGE  
EGGS IN OUR  
DISHES



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WE WILL ALWAYS USE  
SUSTAINABLE FISH  
SUPPLIERS



ALL MILK USED BY US  
WILL BE FROM  
RED TRACTOR  
ACCREDITED FARMS



ALL BREAD WILL  
COME FROM  
LOCALLY  
SOURCED BAKERS  
OR MADE FRESH  
BY OUR CHEFS ON  
SITE







# EATING WELL DOING GOOD

At Cleverchefs we **encourage** our pupils to get involved with our **healthy** eating ethos. Our food has to appeal to your children and we do our very best engage with them on a daily basis, to make sure that the food they receive is **satisfying** to them and balanced nutritionally.

We have some simple guidelines for our school food offer, making sure our meals have **good** sources of protein and starch, accompanied with lots of vegetables, salad & fruit.

Our kitchens will always be staffed with **real chefs**, so if your child has a food allergy or food intolerance, our well-trained team will put procedures in place to make sure we provide those meals to be safe, ensuring dietary needs are met.

**GOOD FOOD**  
*Real Chefs*  
**GREAT VIBES**

“WE ARE ON A  
MISSION TO  
MAKE  
SCHOOL  
DINNERS FUN  
AND  
HEALTHY.”

## A MESSAGE FROM OUR FOUNDER

Our approach to food in our education business is simple, we make sure we source the very best British ingredients. nothing processed and nothing added.

We make sure our kitchens are led by real chefs, they will have a background in fresh food, our training is second to none our team members all get put through our hospitality school and are fully briefed on our mission to provide first class food & service.

We will never settle for anything less than perfect. Cleverchefs is chef led by me and I understand what real food should look like and that message filters through to the whole team. When you step onto a Cleverchefs site you can feel the passion for incredible food.

Our menus have been carefully crafted to take into account the seasons, our pupils tastes and preferences. We are on a mission to make school dinners fun and healthy.

You are in safe hands with us in your kitchens.

*Nick Collins*







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FIND OUT MORE ABOUT US

[WWW.CLEVERCHEFS.CO.UK](http://WWW.CLEVERCHEFS.CO.UK)



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