

Catering updates

Catering Newsletter – July 2026

Technology!

The school have slowly been introducing fingerprint scanners at the till point to replace the Sodexo cards .

- This is a choice and only pupils with parent authorisation prior will take part.
- The catering team will still be accepting the Sodexo cards
- Top up and balances are still managed through ParentPay

Missed the comms on this and would like to allow authorisation then head over to your parent pay app and complete the form



Why the changes?



Throughout this academic year we have been generating 'you said – we did' feedback based on changes made on the responses received from our surveys that was sent out to the pupils during the year.

Changes are imperative to allow us to grow and improve and try new things, it's also enables us to adapt to climate change and the economy changes.

Coming up in the next academic year

- New menu cycle
- More themed Days
- Pop up tents / talks and workshops

Senior pupil updates

Sixth Form Café

Coming 2026 / 2027

- Coffee and Iced drinks
- Improved Deli Bar Offerings
 - Healthy Snack Pots
 - New retail offerings
- Workshops and talks to be booked in and available



New offering!

In addition to our daily lunch offering, we are introducing a new snack range.

Sweets treats; protein top ups and snacks designed for refuelling the brain and the body.



The Catering Team joins in World Culture Day



- We had best of **British** serving fish and chips and apple crumble and custard
- Taste of **India** serving shahi paneer curry, tandoori chicken, kheer, mango lassi
- **Mexican** Bar serving burritos, nachos, churros and cinnamon pineapple

The staff loved to get involved, taking part in bringing their cultures in dress too.



Sunshine and pop-up tents

The run up to May half term, the catering team led themed pop-up tents in the playground, offering the pupils something fun and interactive at lunch time, its was hard work and hot but

lots of fun

Noodle Bar

Simpson Tent

AGSB Way

Texas BBQ

AGSB SFC

Pizza Bar

David Attenborough 100-year anniversary tent

Circus Tent

Plus, others



Dietary Requirements



Allergens

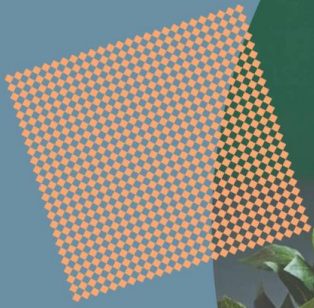
If you have an allergy or intolerance, please speak to a member of our catering team before you consume any food or drink. The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients change.

Our Foods

We are constantly revising the catering provisions here at AGSB . Each service we aim to provide a dish Halal certified meat and vegetarian options as well as cater for specific dietary requirements. Our Catering team at service points are aware of the products we use and will be able to advise pupils if needed. If you require further information, please do not hesitate to contact us

GLUTEN FREE

Due to the cost and waste management Gluten Free options are not readily available on our counters. If you would like to ensure you receive a gluten free meal, please contact Angela Peacock in the Catering Team or the school delegate Andrea Passey Angela.peacock@sodexo.com
a.passey@agsb.co.uk



**Our contact details for all things
food related;**

Angela Peacock
Catering / Cleaning Manager @AGSB
Angela.Peacock@sodexo.com

**Thank You
For Reading!**