

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.

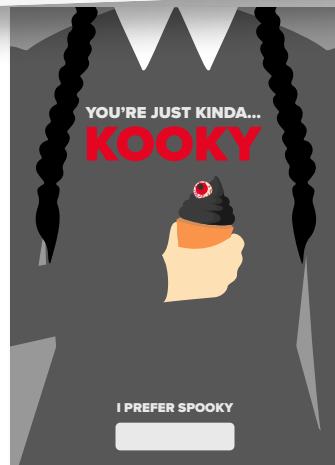


2026/27 SECONDARY SCHOOLS & COLLEGES					
YEARLY PLANNER - SELECT YOUR EVENTS					
SEPTEMBER Global Kitchen / Pop Up ☐ France, Germany, Spain, Italy, Poland ☐ European Day of Languages Health & Wellbeing ☐ Launch of eatuitive Inclusion & Diversity ☐ Rosh Hashanah Jewish CSR ☐ Recycle Week	OCTOBER Global Kitchen / Pop Up ☐ India National Curry Week Key Dates ☐ 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 Dates ☐ Bonfire Night ☐ Stranger Things Day ☐ Remembrance Day ☐ Children in Need Health & Wellbeing ☐ Odd Socks Day	DECEMBER Key Dates ☐ Christmas Lunch ☐ 12 Days of Christmas ☐ Christmas Jumper Day	JANUARY Global Kitchen / Pop Up ☐ Vegetarian Plant-based Menu Health & Wellbeing ☐ Vegetarian Key Considerations for a Balanced Vegetarian Diet CSR ☐ Vegetarianism for the Environment	FEBRUARY Global Kitchen / Pop Up ☐ Chinese Lunar New Year Year of the Horse ☐ Italy National Pizza Day Key Dates ☐ Valentine's Day ☐ Shrove Tuesday Inclusion & Diversity ☐ Ramadan Begins ☐ LGBT+ History Month
MARCH Global Kitchen / Pop Up ☐ British Pie Week ☐ Eat-A-Fit Month Key Dates ☐ St David's Day ☐ World Book Day ☐ St Patrick's Day ☐ Comic Relief Inclusion & Diversity ☐ Holi Festival Hinduism ☐ Eid al-Fitr Muslim ☐ Ramadan Ends Muslim Health & Wellbeing ☐ Nutrition and Hydration Week	APRIL Global Kitchen / Pop Up ☐ Jamaica Key Dates ☐ Easter ☐ St George's Day Health & Wellbeing ☐ Allergy Awareness Week	MAY Global Kitchen / Pop Up ☐ Greece Key Dates ☐ National Harry Potter Day ☐ Doughnut Week	JUNE Global Kitchen / Pop Up ☐ Asia Key Dates ☐ Taste the Summer Food & Drink Range ☐ FIFA World Cup 26 ☐ Prom Events Inclusion & Diversity ☐ Pride Month ☐ Windrush Day Health & Wellbeing ☐ Natasha Allergy Research Foundation Anniversary	JULY Key Dates ☐ 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

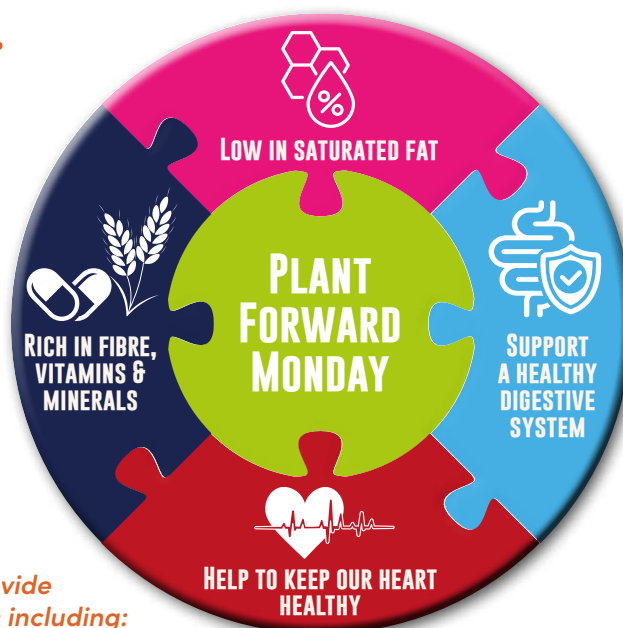
We ensure that we minimise our environmental impact wherever possible, initiatives include:

- 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.*

Choosing
a school meal

could save you

£148

per year*!

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Free School Meals

On Universal Credit? You'll qualify for Free School Meals

If you receive Universal Credit, your child will be eligible for Free School Meals from September 2026.

The income cap has been lifted, but you still need to apply through your local authority.

- ✓ Save around £480+ per child each year
- ✓ Healthy, nutritious meals every school day
- ✓ Schools may receive additional funding to support your child

You may also qualify if you receive:

- Income-related Employment and Support Allowance
- Support under Part VI of the Immigration and Asylum Act 1999

- 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
- Children who receive these benefits directly (instead of through a parent or guardian) can also get Free School Meals

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

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