



## **MRS TINA DEAR – CATERING MANAGER**

### **ST STEPHEN'S JUNIOR SCHOOL KITCHEN**

As with all kitchens being the heart of the building, here at St. Stephens that is no exception.

It's a busy, bustling department with a dedicated team willing to deliver the very best food that our children need.

Along with a nutritionally balanced diet, we discuss daily new and tasty ideas that the children will be excited about and will look forward to at meal times.

We prepare fresh fruit platters that are delivered to the classrooms three times a week and a special homemade pasta sauce that is made from seven different vegetables that is blended together so the children are getting all the goodness without even knowing it!

We also take special care with all dietary requirements; from dairy free to vegan to halal and everything in between.

When we first see the little Year 3's joining the school who can barely see over the counter to the maturing Year 6's, who have grown into fine young students and who will soon be saying goodbye to their Junior School. It reminds us that it's a very demanding role but it is hugely rewarding to know that we have all played a special part in feeding their big appetites and fuelling their learning.