

Dear Parent/Carer,

Re: New Catering Supplier, Cucina

We are pleased to announce that, following a lengthy period of tendering, Cucina have taken over as the new catering supplier for Aspirations Trust and, therefore, Magna. They have been successfully providing the food service facilities at the Livingstone Academy site in Bournemouth since September last year and we have already had very positive initial feedback from students here as well.

Cucina are an entirely food-led business. They are a proudly chef-led business, with every school or academy boasting a highly trained Executive Head Chef. They use a range of local and national suppliers from which all fish is MSC certified, all eggs and mayonnaise are free-range, 90% of the fruit and vegetables are grown in the UK and the vast majority of the meat is Red Tractor accredited. They create a wide variety of tasty dishes that students love to eat, teaching them that nutrition doesn't come at the sacrifice of flavour and embedding an ethos around food that sets positive foundations for life.

You can find a link to the three weekly menus and the price tariffs <u>here</u>. Please take a close look at what has changed.

Yours sincerely,

SA-EM

John Eldridge Director of Business and Operations





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