



Educatering
The School Food Revolution

GROWING GREAT CHEFS



For October, we are concentrating on International Chefs' Day, 20th October. This year's campaign is 'Growing Great Chefs' and what better way than to share this with the next generation of 'Great Chefs.'

Cooking is more than making a tasty meal. It involves calculations, weighing, time management, patience and learning the importance of healthy eating. Introducing cooking at a young age can build fine motor skills and the perseverance of trial and error too. You can start by washing the vegetables, peeling the potatoes or carefully chopping the ingredients (use a butter or a child friendly safety knife for this).

If you would like some ideas on how to introduce cooking to your children, we can offer some advice via email.

WE WOULD LIKE TO TAKE THE CHANCE TO SHOWCASE OUR BRILLIANT SCHOOL CHEFS. TAKE A LOOK AT SOME OF THE INCREDIBLE CREATIONS MADE FOR YOU.



CHALLENGE

We would like to see your cheffing skills in action. Can you create one of the following dishes?

Send your photos of your creations to jodie.peek@goosemoor.uk

MIXED FRUIT SALAD
OATY COOKIES
HANDMADE PIZZA (CHOOSE YOUR TOPPINGS)

THIS MONTH WE ARE GOING TO PACIFIC WEST

For the last two decades, quality and innovation in frozen seafood has been at the forefront of Pacific West Foods.

"Pacific West owes its success to a simple, time-tested philosophy –an uncompromising dedication to producing only the freshest, highest quality seafood products and fulfilling this promise consistently. All Pacific West's seafood products are designed to provide "convenience without compromise" and are very much sought after within the Foodservice industry."

For Educatering, we use Pacific West Food's premium salmon fingers. Oily fish is essential for school food menus. An option of oily fish must be available at least once every three weeks. There are many reasons why salmon is a fantastic addition to your diet; it can fuel your growth, support brain development, and help prevent illness.

Pacific West have recently explored their vegetarian/vegan range. From plant-based calamari to plant based fishless fingers, they are already proving to be popular.

In 2023, Pacific West won 3 new awards at the British Frozen Food Federation. The winning products were Lemongrass & Chili Prawns - Best New Starter/side/ingredient Product (gold), Lemon & Pepper Salmon - Best New Meat Main Product (gold) and Street Foodie Jackfruit Bao Buns - Best New Meat Free Product (bronze)

In addition to these three awards, pacific west also won the Overall Foodservice Product of the year with Lemongrass & Chili Prawns.



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