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## REDUCE - REUSE - RECYCLE

At Olive Dining, our aim is to be carbon neutral by 2025 and we are continuously working towards reaching this goal and reducing our carbon footprint. We use crockery and cutlery in the majority of our schools and Kraft design disposables that are bio-degradable and breakdown to soil level within 6 weeks. We also make sure we switch off equipment and lights when not in use and flat pack and recycle all cardboard.



## OLIO

In our kitchens, we have a zero food waste policy, which can occasionally be difficult to achieve. However, since partnering with OLIO last year (a food waste collector company), we have managed to do this successfully plus give back to the local communities we work with which is so important, especially with the current cost of living. We are extremely proud to say in 2022, we saved:

7,627kg of carbon emissions avoided



1,585kg of edible food donated



351 equivalent trees planted



1,321,000 litres of water saved



### OLIO volunteers were thrilled with the experience

*"Collecting from the school is fun as it takes me back in time. The types of food collected are so varied and beneficial for others, that they went very quickly once I listed them on the app. I hope the relationship between us will continue as we tackle food wastage and help others to be fed."*

Food Waste Hero  
Samantha-Angela, collecting from Sydenham School



OLIO

## OUR PRODUCE



All of our suppliers are based locally which not only helps reduce our carbon footprint but ensures we provide and guarantee the freshest products possible.

We work in partnership with our suppliers and wherever possible, we ensure we use re-usable crates for fresh food deliveries instead of other means of packaging, especially plastic.

Our main supplier for our fruit and vegetables is Watts Farm

## DELICIOUS & HEALTHY MENUS

Our development chef team are always working hard to create and produce new, exciting and innovative menus which are packed full of flavour and nutrition.

Our 3-weekly cycle menus run every term and offer plenty of variety to suit everyone's tastes. Meals are balanced and prepared on site, using only the highest quality ingredients, 95% of which are fresh.

## TOP VALUE MEAL DEAL AVAILABLE



Our meal deal offer is excellent value and significantly beats the prices at any high street retailer.

It includes a hot meal or choice of fillings in a freshly made baguette/ or sandwich plus a hot pudding or fruit pot!

The meal deal offer can also be purchased as a Free School Meal. We strongly encourage to [click here](#) to see if you are able to claim a FSM for your child or children.

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