



A warm welcome from Cucina,
your NEW catering provider at
Atlantic academy

Cucina

We are delighted to partner with the students, teachers, and staff at Atlantic Academy.

Our aim, along with the school, is to provide all students with an exceptional catering experience. Our fantastic catering teams will be serving exciting menus packed with healthy ingredients, that are full of variety, and with loads of interesting new things to try. It's important that the food tastes as good as it looks, and we're sure you won't be disappointed.

What's on the menu?

Cucina has long been considered the most inventive school caterer and that's because we're very clear about our food. All our dishes are prepared every day using quality, fresh and seasonal ingredients that are responsibly sourced. As well as ensuring the food on the plate is healthy, we want our customers to understand the importance of eating the right foods and help them with their food and nutrition journey. Here's a taste of what's to come:

•A huge selection of 'grab and go' items including baguettes, paninis, burritos and salads to name a few.

•A variety of healthy, tasty main meals prepared fresh every day from carefully selected ingredients. The menu will follow a similar weekly pattern so you know what to expect; for example, we always serve a Curry every Thursday and fish and chips on a Friday.

•Our V range with loads of amazing vegetarian and vegan choices to choose from including the V Burger, Falafel & Houmous Market Wrap and Vegan Homebakes.

•A salad bar bursting with homemade healthy salads such as pomegranate quinoa, roasted sweet potato and rocket, or chilli, orange and beetroot. All pre-boxed and ready to be collected.

•Theme days; Chinese New Year, American Drive-Thru, BBQ Beach Party, Harry Potter and Love British Food Fortnight, and many more.

What's New?

Cucina are re-launching their Naturally range offering a wider selection of healthier options. These a mixture of vegetarian, vegan and protein fuelled dishes. Look out for our new range featuring everything from new mezze boxes to buddha bowls and vibrant salad pots. Prices range from £1.80 - £2.50.

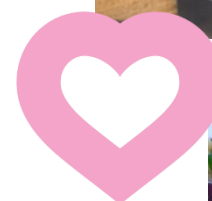
Street Vibes is a new concept rolling into your school very soon. Each month focuses on a new country and the offer features traditional dishes from around the world. We will be covering Korea, China, Greece and many more. Prices range from £1.00 - £2.35 for main meal dishes.

What meal deals are available?

The most popular meal deal is the 'Blue Dot Meal Deal' for £2.30. Students can choose any 4 items (usually 70p each) displaying a blue dot sticker for £2.40. Items include selected rolls, half sandwiches, drinks, cakes and tray bakes, fruit bags, drinks and more! The Blue Dot meal deal is also available to students who have an FSM allowance.

Dietary Requirements

If you have a dietary requirement or allergy you can still eat with us. All our dishes are covered with allergen matrixes which can make choosing something to eat easier than you may think. Speak to Dave Mercer, the chef for any information you may need. We can also alter ingredients if there is something you really love.



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I have a free school meal allowance, what can I have?

We want to ensure that all of our customers have access to a healthy nutritious meal and, with this in mind, they can choose from a hot main meal, pizza, salad box, panini or other nutritious snack plus either a hot pudding, fruit pot or freshly-made cake. They can also choose to switch the pudding for a drink, if they'd prefer.

What is being done to ensure the school kitchen is Covid Secure?

With the current social distancing rules and staffing restrictions, some of our great offers and services may be reduced. However, as soon and as safely possible, we will resume our normal excellent offer and service.

We are currently providing a hot lunch service in the dining room and other pop up stations with year groups coming through at allocated times in their bubbles.

We have carried out risk assessments, changed our Standard Operating Procedures and trained all of our kitchen staff to put the correct safety measures in place to ensure we are Covid-19 secure. Posters, signs, and floor markings will help guide you to know where and how you can get the best out of the catering service. We are doing everything we can to protect our staff and customers to ensure everyone is kept safe and receives a great meal from Cucina at Atlantic Academy.

Tell us what you think

Once you've tried our service, let us know what you think. Drop us an email at hello@impactfood.co.uk to tell us about your dining experience. We're always happy to hear your feedback on our service. We look forward to seeing you soon!

Yours sincerely
Wendy Moore

**Regional Operations
Manager**
Cucina IFG



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