

# Welcome to Caterlink

WE ARE VERY EXCITED TO BE  
WORKING IN PARTNERSHIP  
WITH CATERLINK  
FROM FEBRUARY 2026!

**Caterlink**  
FEEDING THE IMAGINATION



**Great  
Learners  
Trust**

Inspiring Excellence | Empowering Futures



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FULLED BY **PASSION**  
DRIVEN BY **PRIDE**  
POWERED BY **PEOPLE**

CORE VALUES | **caterlink**  
leading the imagination



# 25 YEARS OF EXCELLENCE IN SCHOOL FOOD

**Energy Balance**  
We aim for the total energy we consume to equal the total energy we use over time. It's important to make sure you eat enough food to fuel or your exercise. Every day does not have to be perfect!

**What is a Balanced Diet?**  
A healthy balanced diet includes eating foods from all **five food groups**: fruit & veg, carbohydrates, protein, dairy and fats.

Aim to eat a variety of different foods from each food group to help you get a wide range of nutrients for your body to stay healthy.

- 1 Fruit & Veg**  
Fruit & veg are full of vitamins, minerals and fibre. Eat at least 5 portions of different fruit and veg every day. Fruit and vegetables should make up 1/3 of the food we eat!
- 2 Carbohydrates**  
Carbohydrates are our main source of energy. Carbohydrates should make up another 1/3 of the food we eat. Choose wholegrain varieties for added fibre, such as wholewheat pasta and brown rice.
- 3 Protein**  
Protein is essential for our body to grow and repair. Beans, pulses, fish, meat and eggs are good protein sources.
- 4 Dairy**  
Dairy foods such as milk, cheese and yoghurt are important for our bone health and are a good source of calcium.
- 5 Fats**  
Some fat in our diet is essential, but we don't need much! Choose unsaturated fats (healthy fats) e.g. olive oil, nuts, seeds and avocado.

Water is important too!

Originally established in 1999 as a modest catering enterprise in Kent, Caterlink has undergone significant growth over the past 25 years. Today, the company is dedicated exclusively to serving clients within the state education sector, providing fresh and nutritious food to more than 650 clients across over 1,600 locations. Caterlink is proud to deliver in excess of two million meals each week, supporting a diverse portfolio that includes standalone contracts, an expanding number of Multi Academy Trusts—both small and large—and several Local Authority Group contracts. The company places a high value on long-term partnerships and is honoured to have maintained relationships with many schools exceeding 15 years.

**25+**  
Years of Experience

**1,600+**  
Schools

**350k**  
Meals per day

*Caterlink has been named  
England's leading school caterer  
for their sustainability efforts*

Holding true to our  
founding principles

Trusted Partner  
Nationwide

Served across the UK



# IT'S ALL ABOUT OUR FOOD, PEOPLE & CUSTOMERS



At the heart of our business are three core pillars that drive our commitment to excellence: **our food**, **our people**, and **our customers**.

Caterlink is proud to have been the first UK contract caterer to receive the Soil Association's Food for Life Catering Mark, and we continue to collaborate with the Food for Life Partnership, recently becoming the first UK caterer to achieve full accreditation at the silver standard for 100% of our primary schools. Our menus will therefore always meet, at a minimum, the Silver Food for Life standard and comply with government requirements for school food.

We maintain a flexible approach to accommodate specific local needs and ensure our food offers include a comprehensive range of vegetarian and vegan options.

The safety of our customers is our highest priority. We are proud to work closely with the Natasha Foundation and have been recognised for our achievements in this area by receiving the LACA & Natasha Allergy Research Foundation Allergy Management Award in 2024.

# INTRODUCING OUR GLT TEAM

Craig is a senior commercial leader with over 30 years of experience delivering growth, operational excellence, and long-term client partnerships across complex, multi-site environments. He brings a strong blend of strategic thinking and practical execution, with a track record of improving performance, strengthening client relationships, and leading high-performing teams.



**Craig Marston**  
**Regional Director**

As the Trust lead for Caterlink working with GLT, I bring 29 years of knowledge and experience within the Catering Industry with the last 11 of those specialising in the state education sector. Working towards feeding the imagination of pupils across my portfolio to allow them to succeed in all aspects of their daily school lives as well as leading the Caterlink team working in Partnership in delivering great food and service daily.



**Mark Harrison**  
**Operations Director**

# INTRODUCING OUR GLT TEAM



**Suzanne Kench**  
**Group Manager**

Our Day-to-Day lead for the Great Learners Trust, working closely with our teams at each school as well as our clients to bring the daily lunches we serve and the dining experience to life. Suzanne has a tested track record in delivering great standards across multiple schools with a big smile and can do attitude.



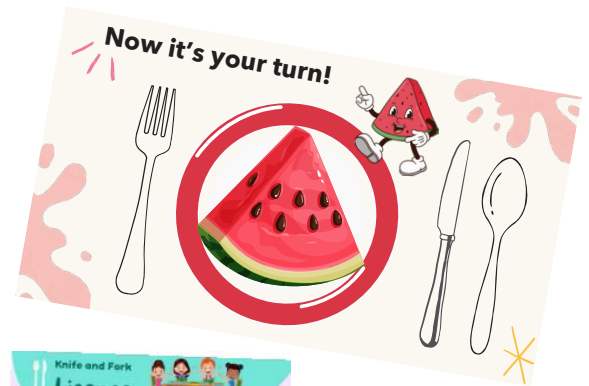
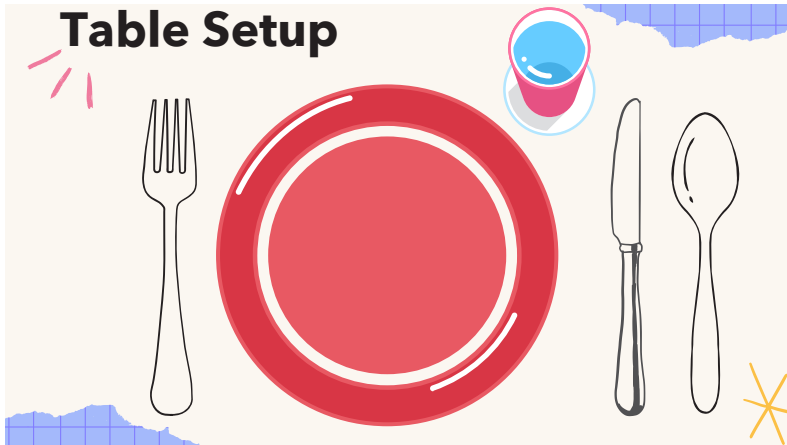
**Nigel Joliffe**  
**Development Chef**

As the Craft Lead for the Great Learners Trust, Nigel uses his vast experience in the education industry to nurture and develop our teams to being out the best of them to deliver tasty nutritious food and taking them on a culinary journey around the world. When Nigel isn't working with the teams you can find him delivering added benefit sessions such as Taste and Sensory sessions and delivering our famous Knife and Fork sessions to support the youngsters to obtaining their knife and fork licence.



Great Learners Trust and Caterlink are passionate about working with all our KS1 children to help them achieve their Knife and Fork licence as part of the added benefit and educational sessions.

# KNIFE AND FORK SKILLS





# Our Caterlink Lunches



Over 75% of our meals are cooked from scratch on site by our kitchen teams



We use red tractor certified meat



Our fruit and veg is locally supplied

We use Fairtrade cocoa powder

All contain a portion of carbohydrates and a portion of protein

Many of our dishes contain hidden wholegrains to increase fibre

salads are available daily, with freshly baked 50/50 bread



Scan our QR code to find out more!

		SPRING SUMMER MENU 2026					caterlink feeding the imagination
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
<b>WEEK ONE</b>	<b>Option One</b>	Macaroni Cheese (V)	Piri Piri Pork Sausage Roll or Halal Chicken Hot Dog with Potato Wedges	Roast Chicken*, Stuffing, Roast Potatoes & Gravy	Spaghetti Bolognese*	Pollock Fillet Fingers or Salmon Fish Fingers with Chips & Tomato Sauce	Whole grain Vegan Vegetarian * Halal Option Available
	<b>Option Two</b>	✓ Chickpea Curry with Rice	✓ Mild Mexican Chili with Rice	✓ Roasted Quorn, Roast Potatoes, & Gravy	Smoky Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce (V)	
	<b>Sides</b>	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	<b>Dessert</b>	NEW Banana Mousse	Orange Drizzle Cake (V)	Peach Crumble with Custard (V)	✓ Apple Flapjack	✓ Strawberry Jelly with Mandarins	
<b>WEEK TWO</b>	<b>Option One</b>	Cheese & Tomato Pizza with Summer Mixed Salad (V)	Beef Chili** with Rice & Sweetcorn & Cucumber Salsa	Roasted Pork or Halal Chicken Sausage, Roast Potatoes & Gravy	Greek Chicken* Pita with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	
	<b>Option Two</b>	✓ Lentil & Sweet Potato Curry with Rice	✓ Spaghetti & Meatballs in a Tomato Sauce	✓ Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Wrap with Herby Rice, Tzatziki & Salad (V)	NEW Cheesy Broccoli Frittata with Chips (V)	
	<b>Sides</b>	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	<b>Dessert</b>	Iced Vanilla Sponge (V)	Peaches & Ice Cream (V)	Eves Pudding (V)	Jam & Caramel* Sponge with Custard (V)	✓ Oaty Cookies	
<b>WEEK THREE</b>	<b>Option One</b>	✓ Tomato Pasta	Beef Burger* with Potato Wedges & Rainbow Salad	Roast Chicken*, Mashed Potatoes & Gravy	Chef Shipka's Chicken* Korma with Rice	Fishfingers with Chips & Tomato Sauce	
	<b>Option Two</b>	Aubergine & Potato Curry with Rice	✓ Mexican Bean Roll with New Potatoes & Rainbow Slaw	✓ Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	All Day Vegetarian Breakfast (V)	Cowboy Sausage and Bean Hotpot	
	<b>Sides</b>	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	<b>Dessert</b>	Pineapple Upside Down Cake (V)	Cheese & Crackers (V)	✓ Apple & Raisin Flapjack	✓ Strawberry and Apple Crumble with Custard (V)	✓ Vanilla Shortbread	
<b>AVAILABLE DAILY:</b>		Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

Our menu features MSC certified sustainable fish



We use eggs from free range chickens



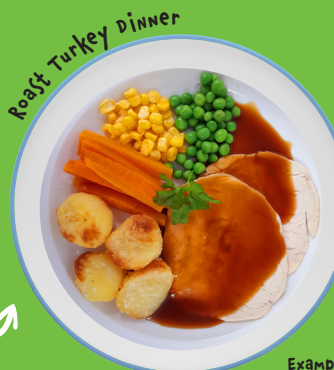
We use RSPCA Assured poultry

We serve fresh drinking water with every meal



## Allergy statement

IF YOU WOULD LIKE TO KNOW ABOUT PARTICULAR ALLERGENS IN FOODS PLEASE ASK A MEMBER OF THE CATERING TEAM FOR INFORMATION. IF YOUR CHILD HAS A SCHOOL LUNCH AND HAS A FOOD ALLERGY OR INTOLERANCE YOU WILL BE ASKED TO COMPLETE A FORM TO ENSURE WE HAVE THE NECESSARY INFORMATION TO CATER FOR YOUR CHILD. WE USE A LARGE VARIETY OF INGREDIENTS IN THE PREPARATION OF OUR MEALS AND DUE TO THE NATURE OF OUR KITCHENS, IT IS NOT POSSIBLE TO COMPLETELY REMOVE THE RISK OF CROSS CONTAMINATION.



Roast Turkey Dinner

Fresh Fruit is available alongside our dessert of the day



Apple sponge & Custard

Example lunch & dessert

# What's on Offer Daily from our Menu?

Our 3 Week Menu is on the next page for you to see what delicious dishes will be on offer from the 23/02/2026

- ◇ Every day you can choose between two hot main meals, one of which is vegetarian
- ◇ You can also select a Freshly Baked Potato or Sandwich with various fillings
- ◇ We offer a Halal and Non-Halal option for each of our Meat Main Courses.
- ◇ All of our meals are served with homemade bread and salad bar daily
- ◇ Children can choose a scrumptious pudding of the day or fresh fruit or yoghurt daily
- ◇ We offer 2 fresh vegetables daily to accompany all of our main dishes.

Caterlink is passionate about delivering quality food to our customers daily with balance and nutrition at the heart of our menus, to ensure this we are proud to be the market leaders in only offering Food For Life Silver standard menus across all our Primary Schools.



# SPRING SUMMER MENU 2026

## WEEK ONE

23/02/2026  
16/03/2026  
20/04/2026  
11/05/2026  
08/06/2026  
29/06/2026  
20/07/2026  
14/09/2026  
05/10/2026

## WEEK TWO

02/03/2026  
23/03/2026  
27/04/2026  
18/05/2026  
15/06/2026  
06/07/2026  
01/09/2026  
21/09/2026  
12/10/2026

## WEEK THREE

09/03/2026  
13/04/2026  
04/05/2026  
01/06/2026  
22/06/2026  
13/06/2026  
07/09/2026  
28/09/2026  
19/10/2026

### AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

### MONDAY

### TUESDAY

### WEDNESDAY

### THURSDAY

### FRIDAY

#### Option One

Macaroni Cheese (V)

Phat Pasty Pork Sausage Roll or Halal Chicken Hot Dog with Potato Wedges



Roast Chicken\*, Stuffing, Roast Potatoes & Gravy

Spaghetti Bolognaise\*


Pollock Fishfingers or Salmon Fish Fingers with Chips & Tomato Sauce

#### Option Two

 Chickpea Curry with Rice 

 Mild Mexican Chilli with Rice 

 Roasted Quorn, Roast Potatoes, & Gravy

 Smokey Bean Burger with Wedges & Tomato Sauce

Cheese & Bean Pasty with Chips & Tomato Sauce (V)

#### Sides

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day


Vegetables of the Day

Vegetables of the Day

#### Dessert

**NEW** Banana Mousse


Orange Drizzle Cake (V)

Peach Crumble with Custard (V) 

 Apple Flapjack 

 Strawberry Jelly with Mandarins

#### Option One

Cheese & Tomato Pizza  with Summer Mixed Salad (V)



Beef Chilli\* with Rice & Sweetcorn & Cucumber Salsa 

Roasted Pork or Halal Chicken Sausage, Roast Potatoes & Gravy

Greek Chicken\* Pitta with Herby Rice, Tzatziki & Salad

Battered Fish with Chips & Tomato Sauce

#### Option Two

 Lentil & Sweet Potato Curry with Rice 

 Spaghetti & Meatballs in a Tomato Sauce

 Veg Wellington, Roast Potatoes & Gravy

Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad (V)

**NEW** Cheesy Broccoli Frittata with Chips (V)

#### Sides

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

#### Dessert

Iced Vanilla Sponge (V)

Peaches & Ice Cream (V)

Eves Pudding (V)

Jam & Coconut Sponge with Custard (V)

 Oaty Cookie 

#### Option One

 Tomato Pasta

Beef Burger\* with Potato Wedges & Rainbow Slaw

Roast Chicken\*, Mashed Potatoes & Gravy

Chef Shilpa's Chicken\* Korma with Rice 

Fishfingers with Chips & Tomato Sauce


#### Option Two

 Aubergine & Potato Curry with Rice 

 Mexican Bean Roll with New Potatoes & Rainbow Slaw

 Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy

All Day Vegetarian Breakfast (V)

Cowboy Sausage and  Bean Hotpot

#### Sides

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

#### Dessert

Pineapple Upside Down Cake (V)

Cheese & Crackers (V)

 Apple & Raisin Flapjack 

Strawberry and Apple Crumble with Custard (V) 

 Vanilla Shortbread

### MENU KEY:



Whole grain



Vegan



(V) Vegetarian



\* Halal Option Available

# What do I need to do if my Child has Allergies?



## ONLINE ALLERGEN & INTOLERANCE FORM

At Caterlink the safety of our pupils is our number one priority, and we take catering for customers with food allergies and intolerances very seriously.

The below information details how to complete our online form for pupils who require a special diet menu due to allergens, intolerances or medical conditions.

**STEP 1** You can request a special diet menu by completing our online Allergy & Intolerance Form - [CTL – Food Allergy & Intolerance Form V2](#)

This needs to be submitted with supporting medical evidence from an NHS professional (a GP/consultant or registered dietician). This can be a letter, copy of medical notes, an Allergy Action Plan signed by a medical professional or a screenshot from the NHS app. Medical evidence is an industry-wide requirement, recommended by the Lead Association for Catering in Education (LACA).

Please ensure that when you enter the school name that the postcode listed is correct for the school's address.

**STEP 2**

Whilst waiting to see if a special diet menu has been approved any children with food allergies or intolerances can be provided with a 'safe meal' - jacket potato with baked beans, vegetables and fresh fruit salad (if suitable for the pupil's allergies).

If you would like your child to have a 'safe meal' please let your school know.

**STEP 3**

The Caterlink team will review the request and check that it is safe to cater for using the LACA Special Diet Risk Analysis Process for Caterers where required. The risk analysis looks at the pupil's requirements, the medical evidence, the capability of the kitchen facilities and the school environment to determine if the request is low, medium or high risk.

**STEP 4**

If deemed safe to cater for our Caterlink nutrition team will then develop the special diet menu, with at least one suitable meal option daily. This can take up to four weeks from receiving all of the information required.

Should your child's allergies or intolerances change, you should request the link from the school and choose 'Updated Request'.

If your child has become allergic or intolerant to additional foods, please ring the school immediately and request a safe meal.

At Caterlink the safety of our pupils is our number one priority, and we take catering for our customers with food allergies and intolerances very seriously.

If your child has an allergy, Caterlink will need to be informed of this, even if the previous caterer was aware.

The way to inform us is to click the link below or via our allergy flyer sent via the school (the form to the left is what to look out for. We will require medical evidence, which you can upload via the form.

Once this has been received and reviewed, we will then produce a special diet menu to share with you to approve. Until we have the medical evidence, we will provide a safe meal of a Jacket Potato and fruit (depending on the allergies)

[CTL - Food Allergy & Intolerance Form V2](#)



# How do I order an Allergy Meal?

Once you have received your special diet menu (example below) you will be ready to order an allergy meal via ScoPay.

- ◇ To place a meal order for an allergy meal, you will need to log in via the ScoPay portal
- ◇ Follow the steps in the how to order section of this booklet
- ◇ Scroll through the Meal options and select one of the following depending on the menu available on that day which will be one of the following, Allergy Option 1, Allergy Option 2 or Allergy Alternative Option. Please refer to the weekly dates and the day of the week when placing your order on the special diet menu provided, as this is what our kitchen teams will be reviewing

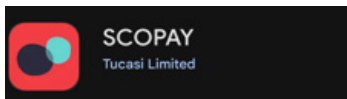
		Allergy/Intolerance Menu				
Allergy / Intolerance:					Milk Free	
Child Name/Names/Area :		Jo Blogs				
Dates / Term:		SAMPLE MENU			Implementation Date: 19/02/2026	
<b>PLEASE READ BEFORE SERVING</b>		Only recipes with a corresponding code listed on the menu should be served to the pupil. Do not make any amendments to the special diet menu or offer any additional dishes. If the code for the dish is on the menu but on a different day, the menu item is suitable for the allergies mentioned in the title. e.g. Fish fingers can be served on a Tuesday even if they are on a Friday on the menu. *All recipe codes are given in bold (e.g., F6) - to find the primary recipe on Sharepoint or any other search with the letters P#1 - e.g., P#1F5.				
DATES	WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
23/02/2026	Option 1	V237 V225 Plant Balls in Tomato Sauce with SD84 Rice		C4 C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy	NEW C124 Chicken Biryani	F6 Fish fingers or F1 Salmon Fish fingers with SD5 Chips & SD14 Tomato Sauce
16/03/2026	Option 2		BB3 Beetroot and Lentil Burger in a SD17 Bun with SD6 Potato Wedges	V232 Vegetarian Wellington with SD82 Roast Potatoes and SD118 Gravy	NEW V270 BBQ Sausage Pasta with SD50 Garlic Bread	
11/05/2026	Alternative-Meat	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)
08/06/2026	Vegetables	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day
29/06/2026	Dessert	FRESH FRUIT	NEW D268 Apple Crumble Cake (No Custard)	D224 Fruit Medley	D235 Jelly with Mandarins	D197 Syrup Sponge (No Custard)
14/09/2026						
05/10/2026						
DATES	WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
02/03/2026	Option 1	NGC160N GCI GLUTEN FREE MILK FREE HERBY PIZZA SWIRLS - Free from main 14 Allergens with SD6 Potato Wedges	SD8 Spaghetti B48 Bolognese	QB14 BBQ Chicken or V311 Quorn with QB16 Seasoned Potatoes and QB3 Sweetcorn Salad		F7 Breaded Fish or F6 Fish fingers with SD5 Chips & SD14 Tomato Sauce
23/03/2026	Option 2	V309 Mild Mexican Chili with SD84 Rice	V233 Vegan SD8 Spaghetti Bolognese		V303 Creamy Chickpea and Coconut Curry with SD84 Rice	
27/04/2026	Alternative-Meat	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)
16/05/2026	Vegetables	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day
15/06/2026	Dessert	NEW D267 Gingerbread Cookie	D169 Chocolate and Beetroot Brownie (No Chocolate Sauce)	D223 Fruit Salad	D243 Sticky Toffee Apple Crumble (No Custard)	D57 Vanilla Shortbread
06/07/2026						
01/09/2026						
21/09/2026						
12/10/2026						
DATES	WEEK 3	Monday	Tuesday	Wednesday	Thursday	Friday
09/03/2026	Option 1				C102 Mild Caribbean Chicken with GR5 Golden Rice	F6 Fish fingers with SD5 Chips & SD14 Tomato Sauce
13/04/2026	Option 2	NEW V263 Chefs Special Lentil Curry with SD84 Rice	V302 Tomato Pasta	V238 Vegan Sausage with SD82 Roast Potatoes & SD118 Gravy	V306 Caribbean Stew with GR5 Golden Rice	
04/05/2026	Alternative-Meat	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)	SD55 Jacket Potato with SD22 Baked Beans, or F11 Tuna Mayo (No Cheese)
22/06/2026	Vegetables	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day	Vegetable of the Day
13/06/2026	Dessert	D85 Oaty Cookie	D236 Pear Crumble (No Custard)	D225 Fruit Salad	NEW D265 Jamaican Ginger Cake (No Custard)	FRESH FRUIT
07/09/2026						
28/09/2026						
19/10/2026						
<b>ALLERGY INFORMATION:</b> Whilst every opportunity has been taken to remove necessary allergens, we cannot rule out the risks of elements and traces of allergens within products and cross contamination within the kitchen environment. If this is a concern due to the severity of the allergy/ <b>Pupil Identification:</b> Each child requiring a special diet should make their self known to the catering team and should be accompanied by a school representative, when receiving their meal.						

# HOW TO ORDER a meal via ScoPay?

Once you have received your special diet menu (example below) you will be ready to order an allergy meal via ScoPay.

- ◇ You will need to set up a ScoPay account to order and pay for food.
- ◇ You can do this by either downloading the app via the App store or Google Play or by clicking on the link below
- ◇ You will then set up your account. The school will send you your account details. If you have multiple children at the school, you will set up one account and then add your other children
- ◇ You will need to enter your payment details – you can either pay by credit or debit card or set up a direct debit, you can also pay via Google Pay or Apple Pay.
- ◇ There is also the option to set up low balance alerts.
- ◇ If you have children in KS1 who are entitled to free school meals or are eligible for free meals in KS2 you will not need to enter payment details.
- ◇ Orders must be placed by 21:00 for the following days meal options, you can order a term in advance. Cut off for cancelling a meal is 08:30 on the day.

<https://www.scopay.com/login>

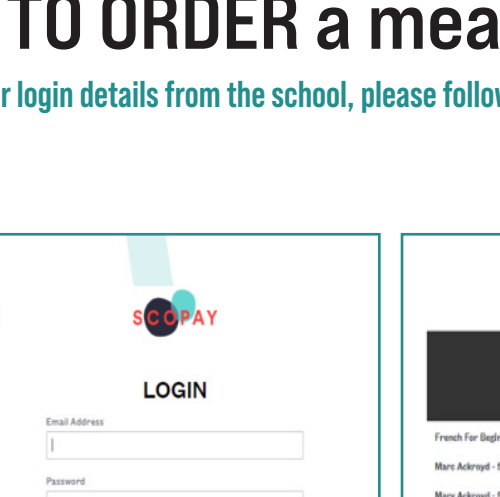


# HOW TO ORDER a meal via ScoPay?

Once you have received your login details from the school, please follow the below process:

Meal Price is £2.90

**Step 1**  
Go to the  
www.scopay.com website  
and login with your email  
address and password



**LOGIN**

Email Address

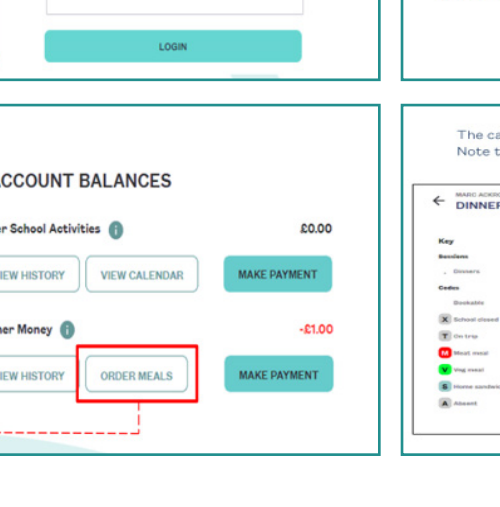
Password

LOGIN

**MARC ACKROYD** ▾  
SCOPLAY School

French for Beginners - SCOPLAY School  
Marc Ackroyd - SCOPLAY School  
Mary Ackroyd - SCOPLAY School

**Step 2**  
Select the child  
you wish to view



**Step 3**  
Next to Dinner  
Money select  
**ORDER MEALS** or  
**VIEW CALENDAR**


▼ **ACCOUNT BALANCES**

After School Activities ⓘ £0.00

VIEW HISTORY VIEW CALENDAR MAKE PAYMENT

Dinner Money ⓘ -£1.00

VIEW HISTORY **ORDER MEALS** MAKE PAYMENT



The calendar will be displayed showing meals ordered.  
Note the Key on the left hand side.

← MARC ACKROYD  
**DINNER MONEY**

**Key**

- Bookable
- School closed
- No trip
- Must order
- Long meal
- Home sandwich
- Absent

**ATTACHMENTS**  
Full School Menu for 2018-19 (01 Sep 18 - 31 Jul 19)

MAY 2019

	MON	TUE	WED	THU	FRI	SAT	SUN
School closed			M	V	M	X	X
Must order							
Long meal	X	M	M	V	V	X	X
Home sandwich							
Absent	M	M	V	V	M	X	X

TODAY < >



# HOW TO ORDER a meal via ScoPay?

## HOW DO I ORDER MEALS?

*Note that depending on the options selected by your school, you may need to make a payment for school dinners before you can order them online*

*The system will prompt you to top up*

Select the day you wish to order a meal  
The options available to you will be displayed

Tap the required option  
Tap OK

### Dinner Money

#### Dinners

23rd February 2026

#### M: Meat meal - £2.90

Fish cake, garden peas, potato wedges  
Fruit yoghurt



#### V: Veg meal - £2.90

Vegetable bake, garden peas  
Jam sponge & custard



OK

CANCEL

# We'd Love to hear from you

GLT Trust Survey



For support with any of the following topics please contact Suzanne Kench [skench@caterlinkltd.co.uk](mailto:skench@caterlinkltd.co.uk)

- ◇ Special Diet/Allergy Queries
- ◇ Meal Ordering System Queries

For helpful hints and tips on how to use the ScoPay system please click on the below link

[help.scopay.com](http://help.scopay.com)

Please Scan the QR Code to provide valuable feedback

# WHAT PARENTS & CARERS ARE SAYING

We love gathering pupils' and parents' views on our service as this helps us develop and improve. Every term we conduct surveys and use this insight to inform our menus. Here's some recent feedback from parents:

"Love the range on the salad bar, so much to choose from."

"I would never have thought courgette will work in a cake. It tastes lovely!"

"Wow so many vegetables. Amazing how you can hide so much also, such a great idea will be trying this at home"

"My child loves the puddings here and especially the choice of different fruits."

"There is such a wide choice on the menu, it's great. Can I come and have lunch lol"



### Sugar Reduction Project Nine Year Update

Since September 2016 caterlink have ensured that school lunches not only meet the government recommendations for free sugars, but are actually much lower! In the last school year school lunches contained just 3.8g of free sugar on average!

This reduction is brought:

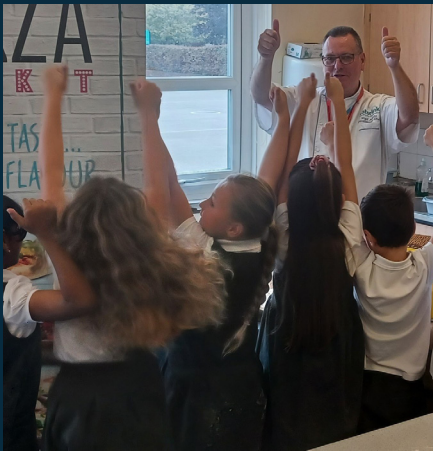
- Reformulating recipes and removing high sugar ingredients
- Flavouring our own yogurt on site
- Using fruit to sweeten desserts

Pre-2016 Caterlink average	13.6
Suggested maximum per school meal	6.5

Let's Explore Food -

## BREAD MAKING

Learn with caterlink feeding the imagination











I spy with my little eye...



How many of each fruit & vegetable can you find?

I love this game!



	<input data-bbox="231 744 279 795" type="text" value="4"/>		<input data-bbox="367 744 414 795" type="text"/>		<input data-bbox="494 744 542 795" type="text"/>		<input data-bbox="646 744 694 795" type="text"/>
	<input data-bbox="231 834 279 901" type="text"/>		<input data-bbox="367 834 414 901" type="text"/>		<input data-bbox="494 834 542 901" type="text"/>		<input data-bbox="646 834 694 901" type="text"/>

Now you've found us, can you spell some of our names?

# MAKING FOOD FUN!

1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	



# CATERLINK

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