

Planet Plate Meals

Healthy Pupils - Healthy Planet Restaurants

We are changing some of our meals to make them more sustainable, making small tweaks to some of our recipes.

We are not eliminating meat altogether as we passionately support our local farming industry. It's more about ensuring that the meat we do use is high welfare and better quality, but using less of it! We are also adding

quality plant protein to our dishes to enable us to achieve a better sustainable rating and working with our local butcher and veg supplier to create 'Planet Plate Meatballs' and 'Happy Planet Mix'. These contain higher welfare meat, veg and plant proteins and we use these in our bolognaise, chilli, cottage pie, lasagne and other combination dishes.



WHERE OUR FOOD COMES FROM

Fruit and Vegetables

Total Produce: using 40 local farms across the South West.

Apricot Centre, Totnes,
Shillingford Organics

Butcher

McKelly - Cridton

Fish

Brixham Seafish

Wholesale

Savona South West



When you see this logo you know we have made adaptations to our recipe to help our carbon footprint! In these dishes we use meat from local 'Farm Wilder' farms which have higher welfare standards and farm regeneratively to improve biodiversity and the environment. We reduce the meat content in favour of quality plant protein and pulses. In doing this we help combat climate change by reducing carbon emissions and global warming. They are really tasty too!



DID YOU KNOW?

- We cook from scratch using raw ingredients
- Our food does not contain unfavourable additives or preservatives
- We do not buy genetically modified meat
- Our meat is farm assured, fish sustainably sourced and eggs are free range
- We use fresh, local, seasonal and organic produce where we can