Chartwells Schools

Autumn/Winter 2025-2026

MONDAY - Week One

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	MACARONI CHEESE	8 portions per tray	160°c	45 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Carb					
Vegetarian Dish	CHICKPEA & VEGETABLE MASALA WITH RICE	4 portions per tray	160°c	35 - 45 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	BAKED BEANS	54g per portion	160°c	35 - 45 mins	Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Veg 1	CARROTS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	PEAS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	RASPBERRY SPONGE SLICE	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Apples, oranges, pears, etc

Chartwells Schools

Autumn/Winter 2025-2026

TUESDAY - Week One

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	PORK SAUSAGES	2 per portion	160°c	50 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Carb	MASHED POTATO	100g per portion	160°c	45 - 55 mins	Cook from frozen. Calculate number required, place on baking tray and cook as required
Vegetarian Dish	CREAMY CHEESE & TOMATO PASTA	8 portions per tray	160°c	45 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	GRATED CHEESE	30g per portion			Calculate the amount required & serve in a bowl
Veg 1	PEAS	27g per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	SWEETCORN	27g per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	
Fresh Fruit	MELON	1 per serving	N/A	N/A	Melon - cut into 8 slices, then cut each slice into 8 portion and serve with yoghurt pot

Chartwells Schools

Autumn/Winter 2025-2026

WEDNESDAY - Week One

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	ROAST TURKEY	1 slice per portion	160°c	35 - 45 mins	Separate slices (can be loosley folded), place on a baking tray, add some water or gravy and cook for required time
Carb	ROAST POTATOES	100g per portion	160°c	45 - 55 mins	**Frozen -** Cook from frozen. Calculate the weight required, place on baking tray and cook as required **Chilled -** Place tray in oven and cook for required time (11 portions per tray)
Vegetarian Dish	ROAST QUORN FILLET	1 per portion	160°c	45 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Gravy	GRAVY	1 per portion	N/A	N/A	Make as per the instructions on pack. Place in thermal jugs to service
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	TUNA & SALMON MAYO	80g Per serving	N/A	N/A	Calculate the amount required 50% Tuna, 50% Salmon (1 tin tuna, 20ml of mayo), mix and serve in a bowl
Veg 1	BROCCOLI	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	CARROTS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	JAMMIE JACK FLAPJACK	30 Portions per tray	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

Autumn/Winter 2025-2026

THURSDAY - Week One

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

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CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	ITALIAN CHICKEN	14 Portions per tray	160°c	50 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Carb	RICE	14 Portions per tray	160°c	45 - 55 mins	Add a splash of water before cooking
Vegetarian Dish	CHEESE & TOMATO PIZZA	**4 portions per tray**	160°c	8 - 10 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required. Slice before serving
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	BAKED BEANS	54g per portion	160°c	35 - 45 mins	Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Veg 1	PEAS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	SWEETCORN	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	CRISPY CRACKLE BAR	18 portions per tray	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

Autumn/Winter 2025-2026

FRIDAY - Week One

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

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DIH & SERVICE HACCP

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CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	BATTERED FISH FILLET & TOMATO KETCHUP	1 per serving Tomato Ketchup - 1 Teasp per serving	160°c	50 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Carb	CHIPS	100g per portion	160°c	45 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Vegetarian Dish	QUORN DIPPERS & TOMATO KETCHUP	3 per serving Tomato Ketchup - 1 Teasp per serving	160°c	50 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	GRATED CHEESE	30g per portion	N/A	N/A	Calculate the amount required and serve in a bowl
Veg 1	BAKED BEANS	54g Per serving	160°c	35 - 45 mins	Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Veg 2					
Dessert	Chocolate Mousse	50g (110ml)	Mousse ratios (See back of packet) **120g** mousse & **300ml** water = 8 x 50g (110ml) ptns **600g** mousse & **1500ml** water = 42 x 50g (110ml) ptns **1220g** mousse & **3000m**l water = 84 x 50g (110ml) ptns		Pour required cold water into large bowl and add required amount of mousse mix. Whisk at high speed for 3 mins and place in the fridge for **1 hour before serving**
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

Autumn/Winter 2025-2026

MONDAY - Week Two

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

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CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	CHEESE & TOMATO PASTA	8 portions per tray	160°c	45 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Carb					
Vegetarian Dish	VEGGIE BALLS IN TOMATO SAUCE	14 portions per tray	160°c	50 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Veg Carb	RICE	14 portions per tray	160°c	45 - 55 mins	Add a splash of water before cooking
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	BAKED BEANS	54g per serving	160°c	35 - 45 mins	Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Veg 1	SWEETCORN	27g per serving	Microwave full power		Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Veg 2	CARROTS	27g per serving	Microwave full power		Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Dessert	CRISPY CRACKLE BAR	18 portions per tray	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

Autumn/Winter 2025-2026

TUESDAY - Week Two

SIMPLICITY COOKING HACCP

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CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	PORK SAUSAGES	2 per portion	160°c	50 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Carb	MASHED POTATOES	100g per portion	160°c	45 - 55 mins	Cook from frozen. Calculate number required, place on baking tray and cook as required
Vegetarian Dish	QUORN SAUSAGES	2 per portion	160°c	50 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	GRATED CHEESE	30g per portion	N/A	N/A	Calculate the amount required and serve in a bowl
Veg 1	BAKED BEANS	54g per serving	Microwave full power		Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Veg 2					
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	MELON	1 per serving	N/A	N/A	Melon - cut into 8 slices, then cut each slice into 8 portion and serve with yoghurt pot

Chartwells Schools

Autumn/Winter 2025-2026

WEDNESDAY - Week Two

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

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CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	ROAST CHICKEN	1 Chicken Breast per portion	160°c	50 - 55 mins	Place on baking sheet & cook for the required time
Carb	ROAST POTATOES	100g per portion	160°c	45 - 55 mins	**Frozen -** Cook from frozen. Calculate the weight required, place on baking tray and cook as required **Chilled -** Place tray in oven and cook for required time (11 portions per tray)
Vegetarian Dish	CHEESE & ONION PASTY	1 per portion	160°c	50 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Gravy	GRAVY	1 per portion	N/A	N/A	Make as per the instructions on pack. Place in thermal jugs to service
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	TUNA MAYO	80g Per serving	N/A	N/A	Calculate the amount required (50% tuna & 20ml of mayo per tin), mix and serve in a bowl
Veg 1	BROCCOLI	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	CARROTS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	VANILLA SPONGE	16 portions per tray			Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

Autumn/Winter 2025-2026

THURSDAY - Week Two

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

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CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	BEEF BOLOGNESE PASTA	6 portions per tray	160°c	45 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Carb					
Vegetarian Dish	CHEESE & TOMATO PIZZA	**4 portions per tray**	160°c	8 - 10 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required. Slice before serving
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	GRATED CHEESE	30g per portion			Calculate the amount required. Serve in a bowl.
Veg 1	PEAS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	SWEETCORN	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	TOFFEE APPLE MUFFIN	1 per portion	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

Autumn/Winter 2025-2026

FRIDAY - Week Two

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

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CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	BATTERED CHICKEN BITES & TOMATO KETCHUP	14 portions per tray 3 per serving. Tomato Ketchup- 1 Teasp. per serving	160°c	approx. 40 mins	Decant from tray & place on a baking sheet lined with parchment and cook as required
Carb	CRISPY DICED POTATOES	100g per portion	160°c	45 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Vegetarian Dish	VEGGIE FINGERS & TOMATO KETCHUP	2 per portion. Tomato Ketchup- 1 Teasp. per serving	160°c	50 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	BAKED BEANS	54g per portion	N/A	N/A	Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Veg 1	PEAS	27g Per serving	Microwave on Full Pwer		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	CARROTS	27g Per serving	Microwave on Full Pwer		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	STRAWBERRY JELLY	80ml per serving	Jelly ratios (See back of packet) **54g** jelly & **540ml** water = 568ml		1. dissolve jelly crystals in boiling water2. stir well until dissolved3. pour into jug, bowl, etc and leave to set for 1 to 2 hours. This can be set outside of the fridge
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

Autumn/Winter 2025-2026

MONDAY - Week Three

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	MACARONI CHEESE	8 portions per tray	160°c	45 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Carb					
Vegetarian Dish	VEGGIE PASTA BOLOGNAISE	6 portions per tray	160°c	45 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	BAKED BEANS	54g per portion	160°c	35 - 45 mins	Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Veg 1	CARROTS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	PEAS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	BANANA MARBLE CAKE & CUSTARD	20 Portions per tray	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

Autumn/Winter 2025-2026

TUESDAY - Week Three

SIMPLICITY COOKING HACCP

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DIH & SERVICE HACCP

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CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	CHICKEN PASTA SERVED IN A CREAMY TOMATO SAUCE	6 portions per tray	160°c	50 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Carb					
Vegetarian Dish	CHEESE & TOMATO PIZZA	**4 portions per tray**	160°c	8 - 10 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required. Slice before serving
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	GRATED CHEESE	30g per portion	N/A	N/A	Calculate the amount required and serve in a bowl
Veg 1	PEAS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	SWEETCORN	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	JAMMIE JACK FLAPJACK	30 Portions per tray	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

Autumn/Winter 2025-2026

WEDNESDAY - Week Three

SIMPLICITY COOKING HACCP

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DIH & SERVICE HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	ROAST GAMMON	1 slice per portion	160°c	35 - 45 mins	Separate slices (can be loosley folded), place on a baking tray, add some water or gravy and cook for required time
Carb	MASHED POTATOES	100g per portion	160°c	45 - 55 mins	Cook from frozen. Calculate the wieght required, place on baking tray and cook as required
Vegetarian Dish	QUORN SAUSAGES	2 per portion	160°c	50 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Gravy	GRAVY	1 per portion	N/A	N/A	Make as per the instructions on pack. Place in thermal jugs to service
Jacket Potato	JACKET POTATO	1 per serving	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	TUNA MAYO	80g Per serving	N/A	N/A	Calculate the amount required (1 tin tuna, 20ml of mayo), mix and serve in a bowl
Veg 1	BROCCOLI	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	CARROTS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	VANILLA SPONGE	16 portions per tray	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

Chartwells Schools

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THURSDAY - Week Three

SIMPLICITY COOKING HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	BEEF BURGER IN A BUN WITH KETCHUP	1 per portion	160°c	50 - 55 mins	**DEFROST BUNS BEFORE SERVICE** Cook burgers from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Carb	CRISPY DICED POTATOES	100g per portion	160°c	45 - 55 mins	Cook from frozen. Calculate the weight required, place on baking tray and cook as required
Vegetarian Dish	VEGGIE BURGER IN A BUN WITH KETCHUP	1 per portion	160°c	50 - 55 mins	**DEFROST BUNS BEFORE SERVICE** Cook burgers from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	GRATED CHEESE	30g per portion			Calculate the amount required. Seeve in a bowl.
Veg 1	BAKED BEANS	54g per serving	Microwave full power		Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Yoghurt	FRUIT YOGHURT	1 per serving			Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	MELON	1 per serving			Melon - cut into 8 slices, then cut each slice into 8 portion and serve with yoghurt pot

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FRIDAY - Week Three

SIMPLICITY COOKING HACCP

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CORE TEMPERATURE TO BE ABOVE 75°c FOR A MINIMUM OF 30 SECONDS AFTER COOKING

DIH & SERVICE HACCP

Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature.

CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

	Menu	Portion Weight/ Amount	Regen Oven Temp	Regen Oven Timings	Additional preparation / cooking instructions
Main Dish	FISH FINGERS	3 per portion	160°c	50 - 55 mins	Cook from frozen. Calculate number required, place on baking tray lined with parchment and cook as required
Carb	CHIPS (Main Dish Only)	100g per portion	160°c	45 - 55 mins	Cook from frozen. Calculate the wieght required, place on baking tray and cook as required
Vegetarian Dish	QUORN SAUSAGE COWBOY PASTA	8 portions per tray	160°c	45 - 55 mins	Can also be heated using the microwave (50% power until core temperature reaches minimum of 75°c) Approx. 15 mins
Jacket Potato	JACKET POTATO	1 per portion	160°c	Approx. 55 mins	Pre-cook (6 at a time) for 8 - 10 mins in microwave then place on baking tray and finish cooking in the oven
Jacket Topping	BAKED BEANS	54g per portion	160°c	35 - 45 mins	Calculate the amount required. Cook in oven in gastro. Alt method cook in microwave (see packaging for timings)
Veg 1	PEAS	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Veg 2	SWEETCORN	27g Per serving	Microwave full power		Place in microwavable bowl, add a splash of water then cover with clingfilm. Cook for 8 - 10 mins or until reaching 75°c
Dessert	OATIE COOKIE	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Yoghurt	FRUIT YOGHURT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%
Fresh Fruit	WHOLE FRUIT	1 per serving	N/A	N/A	Serve as per dessert ratio. E.g. 80%, 10%, 10%

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Vegetable Cooking Instruction

SIMPLICITY COOKING HACCP

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DIH & SERVICE HACCP

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CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER

The total weight of a portion of vegetables for a primary child is **54g,** if the menu states two vegetables then each child will receive **27g** of each. Calculate your total amount of vegetables required, weigh and decant into steam bags then tie the top into a knot.

VEGETABLE	Each 2.6kg bag contain **48 full** portions of **54g**	Each 2.6kg bag contain **96 half** portions of **27g**	Standing Time before removing from the steam bag
CARROTS DICED	4 minutes	3 minutes	1 minute 30 seconds
SWEETCORN	3 minutes 30 seconds	2 minutes 30 seconds	2 minute
PEAS	3 minutes 30 seconds	2 minutes 30 seconds	1 minute
BROCCOLLI	3 minutes 30 seconds	2 minutes 30 seconds	1 minute

Chartwells Schools	**Autumn/Winter 2025-2026**
	Homemade Bread
	SIMPLICITY COOKING HACCP
	Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature. **CORE TEMPERATURE TO BE ABOVE 75°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING**
	To make one loaf of bread (30 - 40 portions)
INGREDIENTS	750g Bread Mix 550ml Warm Water
METHODS	1. Mix 750 grams of bread mix with 550ml of water in a mixer. 2. Place on slow speed for 1 minute. 3. Then fast speed for 6 minutes. 4. Mould into bread shape. 5. Prove under V. Gen lights for 15 minutes. 6. Switch to 55 minute oven, which will take approx 10 minutes to heat; Leave bread mix on the hot plate till oven has reached required temperature. 7. Bake in oven at 160 degrees for 35 – 40 minutes. *IF NO MIXER IS AVAILABLE* 1. Mix 750 grams of bread mix with 550ml of warm water. Knead for 10 – 15 minutes until smooth. 2. Mould into bread shape place on a floured baking tray or on a layer of greaseproof paper. 3. Prove under V. Gen lights for 15 minutes. 4. Switch on 55 minute oven, which will take approx 10 minutes to heat; leave bread mix on the hot plate till oven has reached required temperature. 5. Bake in oven at 160 degrees for 35 – 40 minutes.

Chartwells Schools	**Autumn/Winter 2025-2026**
	CUSTARD & GRAVY COOKING INSTRUCTIONS
	SIMPLICITY COOKING HACCP
	Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature. **CORE TEMPERATURE TO BE ABOVE 75°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING**
	DIH & SERVICE HACCP
	Ensure a clean wiped probe is inserted into the centre of each dish when taking a core temperature. **CORE TEMPERATURE TO BE ABOVE 63°C FOR A MINIMUM OF 30 SECONDS AFTER COOKING & EVERY 90 MINUTES THEREAFTER**
	Custard (35 portions)
INGREDIENTS	320g Complete Custard Powder 1600 ml Cold Water
METHOD	1. Place 1300ml of cold water into a plastic jug and microwave for 4 minutes. 2. Place 320 grams of custard powder into a bowl. 3. Whisk in 300ml of cold water. 4. Slowly pour the boiling water into the custard mix, whisking all the time. 5. Return mixture to plastic jug 6. Microwave for 1 minute. 7. Remove and stir. 8. Whisk custard and pour into a warmed jug ready for service
	Gravy (35 portions)
INGREDIENTS	140g Gravy Powder 1800 ml Cold Water
METHOD	1. Place 1700ml of cold water into a plastic jug. 2. Microwave for 5 minutes. 3. Mix 140 grams of gravy with 100ml of cold water into a smooth paste. 4. Whisk boiling water slowly into the gravy paste until mixture is smooth. 5. Return to microwave for 1 minute. 6. Remove and whisk 7. Return to microwave for 1 minute. 8. Whisk and pour into a warmed jug, ready for service.