



fresh food

School Lunch Options

brought to you by Origin Food Service Management

Hot Lunch

Origin Food Services is currently providing a service to the boarders on site, but we are able to extend our service by offering a hot lunch to day scholars. Our menus are well researched and reengineered seasonally, ensuring the best possible options are on offer with specific focus on balance and health, the menu can be found on the Bishops Intranet under catering.

We believe balance is an important ingredient to success so we have also included limited meals that students like to eat, like burgers and the odd dessert. What's important to note with these items is the frequency of the offering and how they are made. We do not buy processed foods, we hand make all our items, and we have a baking kitchen at the school that makes most of our baked items, like breads, cakes and desserts.

The six week menu cycles have been approved by a registered dietician in terms of giving students a balanced, great quality, appetising menu, with a home from home feel. Offering seasonal menus to allow us to use seasonal produce when we cook and to offer a new and exciting menu for each seasonal change. Part of our process is to look at food trends and web them into our planning, to offer new exciting combinations and tastes.

Over and above this, we take the students on fun cultural journeys throughout the year. An example of this is this year's 'World Street Food Festival'. We cook authentic meals providing information on each country to facilitate learning, these have been a great success at the other private schools we operate. If you would like to sign up for the Hot Lunch please complete the meal order form and send it back to Mrs Gabriels bgabriels@bishops.org.za.

Grab & Go

Over and above the Day Scholar meal we operate the on site Tuckshop. Here, we aim to provide students with a healthy grab and go choice. Once again, we make all the product on site, using fresh, local produce and most of our 'made on site' packaging is biodegradable. Our focus is to offer an authentic, tasty, artisanal grab 'n go product that is made daily on site.

Our marketing encourages students to drink more water and we do not push any suppliers agenda to make more money. Our intention is to get the boys to eat better, and as a result of this, still water is our top seller. We do not offer fizzy drinks and we are constantly looking for ways to guide the children to make better choices. Examples of items on offer; smoothies, freshly made sandwiches, salads and fruit. We also offer a variety of baked goods that are made on site and a limited sweet and crisp option as a treat but these are not advertised to the boys.

Mark Holgate

Managing Director (Owner)



Origin Food Services brings you The Tuckshop



Food Options on Offer at Bishops Diocesan College

Origin Food Service Management are the caterers at Bishops Diocesan College. We are a small business that has niched ourselves in the education sector in order to provide a relevant and focussed service. Our objective is to take the school dining experience to a whole new level by using high quality, fresh, local produce, as well as improved cooking processes, food presentation and service. We have extensive experience in the food service industry and look forward to using that to improve the experience for your children.



70-80% of the Tuckshop's 'made on site' product packaging is biodegradable

