



# dolce

Education Catering

Catering Services

FARINGDON COMMUNITY COLLEGE



## Street Kitchen

### AT FARINGDON COMMUNITY COLLEGE

We will revolutionise the menus across Faringdon community college. The common misconception when catering to young adults is that they favour convenience and fast food. At Dolce, we pride ourselves on crafting exciting, enticing concepts and flavours presented in a style that reflects popular eateries across the country. Students and staff will see a range of modern, street-food style and trend-led dishes, served with accompaniments to complement the offer - Homemade and freshly produced from sustainably sourced raw ingredients by well-trained cooks.

Our exciting concepts and menus will combine with the aromas and sounds of a food festivals to tempt your students and increase uptake. Our food court and concepts will include:

**The Street Kitchen** - showcasing Live Cooking dishes from around the world, traditional hot mains, and an exciting range of daily specials.

**Casa Brasilia**, our South American-inspired outlet, where it's all about the bastes and the marinades, which include Very Peri, Not So Peri, Louisiana BBQ, Jerk and Chipotle, to name a few.

**The Italian Kitchen** - a Grab & Go hotspot. Students will enjoy an expanded range, including pasta pots, panini, freshly made baguettes, hand-stretched pizza and drinks.

In all our outlets, **allergen warnings** will be present alongside food items. Retail products will be labelled in compliance with Natasha's Law. All disposable packaging and cutlery will be eco-friendly and able to be recycled.



LIVE COOKING

### BREAKFAST

A tasty offering to kick start the day with a range of delicious hot breakfast items, chilled yoghurt, cereals, refreshments and a complimentary bowl of homemade porridge. This makes the service more inclusive, helping to fight food poverty. Magic Breakfast can also help schools with students from disadvantaged backgrounds, offering healthy breakfasts to those with food insecurity.



### MID-MORNING

A range of options with a daily special, including fresh dough pizzas, toasted snacks, breakfast muffins, rolls, baguettes and refreshments.

### TRADITIONAL

There will be two traditional hot main courses with at least one vegetarian option. These are carefully crafted using various preparation techniques, and fresh produce is served with vegetables and side dishes to complement. There will also be a dessert of the day to enjoy as part of the main meal deal.

### HOT GRAB & GO

An exciting range of self-serve grab & go items and street food - fresh baguettes, flatbreads, burgers, noodles pots, pizza, pasta, panini and many more.

### LIVE COOKING

One of the main attractions of the Street Kitchen is our innovative Live Cooking concept. Giant paella pans, housed on induction hobs, sat on Moroccan patterned tile tops, are used to serve exciting street food dishes from around the world. The gentle heat creates aromas, sounds, drama and the sensation of food festivals to the hot counter - proving the most popular option across our secondary schools and encouraging students to choose healthy lunches.



### COLD GRAB & GO

Freshly prepared sandwiches, salad, pasta and yoghurt pots - packaged and professionally labelled in line with Natasha's Law. Housed in branded chill decks to give that high-street vibe.

### HEALTHY SNACKS

An oasis in a sea of savoury. Home to the finest Dolce home baking and healthy snack offerings. We will display a contemporary selection of freshly made biscuits and cakes in wooden trays with clip-on chalkboard displays alongside fruit bowls, natural energy snacks and flapjacks.



Casa Brasilia is a South American-inspired, chicken-based concept with ideas based on some popular high street brands. These include Nandos, Wrap it up, Taco Bell and Wahaca. It's all about the bastes and the marinades, which include Very Peri, Not So Peri, Louisiana BBQ, Jerk and Chipotle, to name a few. We have a selection of different offers, from drumsticks, wings, traditional South American, Caribbean and Portuguese dishes with a street food twist, plant-based alternatives and a great selection of hand-held grab-and-go items. These can all be included as part of a meal deal and are included in the price of a free school meal.







The Italian Kitchen takes the best aspects of high street cafe takeaways. It mixes it with the efficiency and popularity of bakery products and the diversity of daily specials to draw from brands such as Upper Crust, Greggs, Pret a Manger and Leon. This Italian-inspired offering will serve a range of freshly prepared hot and cold grab and go items alongside hot and cold drinks and an array of freshly baked snacks and fruit.



### THE 3 P'S - PIZZA, PASTA, PANINI

Our food offering in this area will boast fresh hand-rolled pizzas, our exciting 4ork pasta concept using freshly prepared pasta and a range of complimentary sauces accompanied by a range of delicious hot-filled panini.

### STREET FOOD DISH OF THE DAY

Additionally, there will be a tempting grab and go dish available daily, featuring dishes such as Slow Roasted Gammon & Roast Dinner Yorkshire Pudding Wrap and Indian Butter Chicken with Spiced Lentil Rice, Flatbread & Coronation Slaw.

### AVAILABLE DAILY

Our extensive range of mid-morning break items will also be available here to speed up service and reduce queues at the Street Kitchen; these include hot breakfast muffins, bagels and waffles that replicate those found on the high street. At lunchtime, students and staff can choose from freshly made sandwiches, baguettes, panini's, pasta pots or jacket potatoes as part of the meal deal offer.



<https://youtube.com/IT3AaGcH3KA>







the  
ITALIAN KITCHEN



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