

LITTLE CHEF

INFORMATION FOR 2024-2025



SOMETHING ABOUT US

School canteens are more than just places where students grab a quick bite between classes; behind the counters and amidst the bustling students, the unsung heroes of the school canteen staff work tirelessly to provide meals and nourishment that fuel young minds and bodies. At the heart of their mission, which we started at BISB in 2019, lies a commitment to using healthy ingredients and preparing nutritious meals that promote student well-being.



Dedicated Team:

School canteen staff are often the first to arrive and the last to leave, working long hours to ensure students have access to balanced meals throughout the day. From chefs to kitchen assistants, each team member plays a vital role in the smooth operation of the canteen. Their dedication extends beyond simply serving food; they actively engage with students, encouraging them to make healthy choices.

Emphasis on Healthy Ingredients:

A cornerstone of the school canteen's approach to nutrition is the use of fresh, wholesome ingredients. Instead of relying on processed foods laden with preservatives and additives, canteen staff prioritises fresh fruits, vegetables, lean proteins, and whole grains. These ingredients provide essential nutrients and contribute to the meals' overall flavour and appeal.

NAVIGATING THE SCHOOL LUNCH EXPERIENCE: A Guide to General Information

Here's a guide to some general information about school lunch at the Little Chef canteen that parents, students, and educators should know.

Nutritional Guidelines

School lunches are designed to meet specific dietary guidelines set by government authorities or educational institutions. These guidelines ensure that meals are balanced and provide essential nutrients for growth and development. Typical requirements include serving fruits, vegetables, whole grains, lean proteins, and low-fat dairy products while limiting sodium, saturated fats, and added sugars.

How to register for lunch?

Please, complete the application here: <https://littlechef.sk/application-form/> .

Meal options

Parents can choose two types of main meals for their child, Year 2 and above. Little Chef also provides meals for students with food allergies or intolerances to ensure their safety and well-being during lunchtime.

How to choose your lunch?

Little Chef canteen uses a biometric web portal to choose and cancel lunches. You can find the guide on how to do it here: <https://littlechef.sk/how-to-choose-your-lunch/> . You will receive your login credentials after successfully registering for lunches.

Please note:

- Lunches are automatically pre-ordered
- The system is pre-ordering option 1 on the menu
- You must make a change to the menu if you wish to have option 2
- You must cancel the lunch if your child won't be at school. It is necessary to do so by 12:00 noon of the previous working day; otherwise system won't let you do it.
- You can cancel or change Monday's lunch by 12:00 noon on Friday of the previous week only.
- You must pay for lunch unless it is cancelled before the deadline.

What is part of the lunch?

Here's a breakdown of what a school lunch at Little chef includes:

SOUP



HOT MAIN COURSE

accompanied by carbohydrates such as rice, pasta, potatoes, etc.



SALAD

salad bar offers daily at least four types of salads



FRUIT

four times a week



HOMEMADE CAKE

once a week



BEVERAGES



Lunch menu (Nursery, Reception and Year 1)	
NOTE: cost of lunch for this age group includes morning and afternoon snack	4,70€
Lunch menu (Year 2 - 5)	4,95€
Lunch menu (Year 6 - 9)	5,25€
Lunch menu (Year 10 - 13)	5,45€
Lunch menu gluten free/lactose free/other food restrictions	6,90€
Snack (filled pastry, milk product, fruit, muesli bar)	3,65€

School subsidies

The Slovak government subsidises school lunches for selected year groups. The lunch subsidies are available only if you apply to school. The subsidy amount represents lunches taken during the school term. Please note that the subsidy is only for lunches taken, not lunches which will be ordered and uneaten. The subsidies will always be deducted from the invoice at the end of each school term because the reimbursement is done retrospectively. This subsidy is mirroring the Slovak system as follows:

Children in last year of the Pre-School Education (Reception)	1,40€	per day per lunch taken
Students in Years 1 – Year 4	2,10€	per day per lunch taken
Students in Years 5 – Year 9	2,30€	per day per lunch taken

The condition that needs to be met is that the child participated in education and had lunch on that day at school (e.g. if a child is absent - this day cannot be counted in).

Payment system:

Parents pay for the lunches at the beginning of each term. The Little Chef team will issue an invoice for a number of days related to the term. For example, term 1 will have 70 school days – an invoice will be issued for 70 lunches. If your child will only eat 40 lunches out of prepaid 70, the remaining money will be deducted from your invoice for the next term. If you decide that you don't want to continue with lunches, it will be sent to your bank account.

CONTACT: If you have any other questions about lunches or snacks, please feel free to contact us:

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