



Catering Update 2017

'AiP were delighted to have been awarded the Catering Contract at Beaufort in October 2016 and have been developing our partnership with the school. The contract was launched with new menus and our "Food Smart" marketing.

AiP attended the parents evening leading up to the launch of the new service which was welcomed by all visitors. They all enjoyed samples of the menu and where we were on hand to answer any questions.

New intake parents enjoyed a session with Theresa where the menu and dietary requirements were discussed whilst the children experienced the lunch service.



AiP together with Theresa, the Catering Team, and discussions with the School have reviewed the Menus since the start of the Contract, to offer a Menu that the Pupils enjoy

The daily menu choice will follow:

- Main Meal Offer served with seasonal vegetables
- Vegetarian Offer served with seasonal vegetables
- Jacket Potato with a variety of toppings
- Deli Sandwich with a choice of fillings
- Self-Serve Salad Bar
- Variety of home-made dessert options

We continue to focus our attention on sourcing quality ingredients with organic beef, milk and potatoes now incorporated into the menu. All the meals prepared are done so using fresh produce from local growers, for example: our chicken is free range and comes from Hereford and most of our vegetables are grown in Worcestershire, Evesham and Pershore.



Theresa has organised a variety of workshops during the spring term which have been enjoyed by the pupils. The pupils who have taken part in the workshops have been chosen as a reward for good behaviour. The workshops have included the following:

- Fresh fruit wraps
- Pizza making
- Smoothie bike challenge



Auditing:

Termly audits are completed by Theresa and include HCCAP 15 and 17 and cover: Hygiene Training, Temperature Records, Delivery Check Records, Gas Safety, Fire Safety, First Aid, Uniform, Food Quality, Food Presentation, Client Comments and Customer Feedback. The kitchen and team have been awarded a **5-star rating** from the EHO.

Theresa holds regular meetings with Jo Bunting to review the catering service delivery and how AiP are performing.

Training:

The team have all completed a refresher course in Health and Safety, Food Safety, COSHH, HACCP, Allergen Training with refresher training courses planned for the new academic year along with Customer Care training.

Finance

The sales are as projected with the food costs coming in line using the local suppliers where possible. On average, there is a daily uptake of UIFSM and FSM of around 71%, the school receive a monthly invoice from AIP.

The meal price is £2.15 and is reviewed annually.

Control of costs are at our risk and are managed closely by Theresa.

Future Planning

Theresa and our team of Executive Chefs will continue with the success of the workshop classes. Should you have any question or queries regarding the catering services provided by AiP please do contact Sally Tyson Key Client Director on tel: 0121 420 3030.