

Altrincham Grammar School for Boys

Prepared for: Mr Gartside, Board of Governors

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January to March 2018

Contents

- Healthy Eating
- Old Boys Dinner
- Ashley Cricket Club Sportsman's Dinner
- Senior Sports Awards Evening
- The Great Carol Cake Off
- Safeguard Audit
- Health and Safety
- Marine Stewardship Council – MCS
- Comments and Feedback

Healthy Eating

On return after the Christmas & New Year celebrations, health, nutrition and well-being are of high importance here at AGSB. We are committed to providing healthier food and drinks for all individuals. Within Sodexo Independents we have the Fresh Food from Scratch offer, which is 95% of all food sold is cooked from scratch on site and is very popular with the pupils and the offer goes from strength to strength. We continue to follow our own 10 commandments to healthier eating.

- 1: Reduced levels of salt.
- 2: Reduced levels of sugar.
- 3: Low fat spreads
- 4: Light Mayonnaise in salads & sandwiches
- 5: Reduced levels of saturated fats
- 6: Fry chips once a week using rapeseed oil in our fryers
- 7: Fresh Seasonal Vegetables on our Menus
- 8: Healthier cooking methods eg: steamed, baked & stir fry
- 9: Whole Fresh fruit & Fruit pots available daily
- 10: Fresh milk available daily

Available Daily we have freshly prepared sandwiches, fruit pots, fruit juices and smoothies & salad pots & low sugar drinks options.



Old Boys Dinner



This term has been exceptionally busy with the March being the busiest.

We held three functions during this month, starting with The Old Boys Dinner on the 9th March for 77 guests, followed by Ashley Cricket Clubs Sportsman's Charity Dinner then The Senior Sports Awards Evening.

All three events ran very smoothly without any hitches and we received excellent feedback on all.

*Seared Salmon with Nicoise Salad
with a Lemon & Herb Dressing*

Pork Fillet with a Herb & Mustard Seed Crust, Fondant Potato, Buttered Kale, Crispy Crackling and a Caramelised Apple and Calvados Cream

Or

*Chargrilled Vegetable and Halloumi Tian
with Fondant Potato and a Tomato Sauce*

*Vanilla Brulee
with Strawberry Compote and Ginger Crumb*

Tea, coffee & mints

Ashley Cricket Club Sportsman's Dinner

- We were proud to be asked again to host Ashley Cricket Club's Charity Sportsman's Dinner after the success of last year's event. This year we welcomed 160 guests for a three course meal and an evening of entertainment and charity auction. The evening went very smoothly without a hitch and we look forward to welcoming them back next year.

*Seared Salmon with Nicoise Salad
with a Lemon & Herb Dressing*

*Pork Fillet with a Herb & Mustard Seed Crust, Fondant
Potato, Buttered Kale, Crispy Crackling and a Caramelised
Apple and Calvados Cream*

Or

*Chargrilled Vegetable and Halloumi Tian
with Fondant Potato and a Tomato Sauce*

*Vanilla Brulee
with Strawberry Compote and Ginger Crumb*

Tea, coffee & mints



PIC•COLLAGE

Senior Sports Awards Evening Wednesday 28th March



This event grows year on year and is a great evening of celebration and achievement.

Senior Sports Awards Evening 2018



Roast Topside of Beef served with Yorkshire Pudding,
Roast Potatoes
Carrots
Buttered Cabbage

Baked Vanilla Cheesecake
with Chocolate Shortbread base
and Strawberry Compote

The Great Carol Cake Off Fundraising Event

Carol Turner

Carol came to work for Sodexo here at AGSB in October 2013 and instantly her baking skills were a hit. Carol would bake for the three service areas and also for our school functions on top of serving the boys at lunchtime. She was always such a hard working person with a smile for everyone and a friendly face on the counter. Carol would help anyone and always give 110% to her role and to the school. Carol would also bake and donate to the charity events here at AGSB including Chads Challenge and Chads Tea Party. She was generous to a fault.

18 months ago Carol was diagnosed with cancer and after good and bad outcomes from many forms of treatment Carol had a short stay in a Hospice and did return home for a short time but is now back in hospital. Carol has now decided to not have further treatment and wants to just be able to enjoy the rest of her life, however long that may be. Carols words and very matter of fact about it.

That's Carol, to the point and direct with a beautiful heart and a shining smile. The team wanted to do something to help her financially and so we decided to hold 'The Great Carol Cake Off' Gill Williamson helped us plan and communicate the event and I cannot thank her enough. In total we have raised over £1000.00. I am awestruck and amazed at the generosity of all who baked, donated and bought. We hope to pass this money over to Carol during the Easter Break so she can use however she wishes. I know that the photos and story of the event that I will share with her will mean so much to her too.

Thank you so much to all at AGSB.

THE GREAT CAROL CAKE OFF

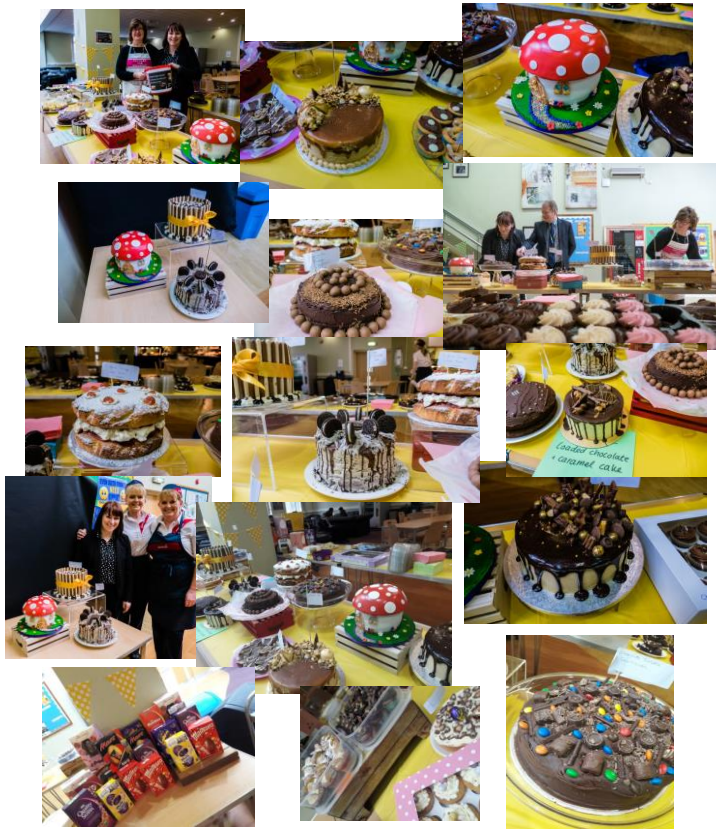
*CAKES FOR OUR LOVELY FRIEND
CAROL*

BAKE, DONATE, BUY, ENJOY



*20TH
MARCH
2018*

The Great Carol Cake Off



Carol was so well thought off by all at AGSB. We are truly grateful for the support shown for the fundraiser for Carol. We raised an astonishing £1045 for Carol with the help of Tom Murray, auctioneer extraordinaire and Gill Williamson, fundraising queen. One cake ended up in a bidding war between Rob Cummings and 6th form pupils. Rob paid a whopping £90.00 for his cake. Amazing generosity by Rob. Other cakes fetched between £30.00 and £70.00, again a massive thank you to all who baked, donated and bought on the day.

We visited Carol in the hospice on Thursday 5th April and she was very poorly but she was able to see all of these pictures and videos and of course the money that had been donated just for her. She was truly astonished!

Sadly on Monday 9th April at 5.30am, Carol lost her fight and passed away peacefully with her sister at her side.

She will always be remembered for her warm smile, her generosity and also her stubborn streak , which we all know is what got her through for so long.

Health & Safety

During January we launched the safety pyramid, you should see this up in the catering area of your site. The idea of this is to act as a visual aid for our teams to see how long they have been accident free as a site.

This will improve their engagement with health & safety and reward the great work they are doing.

Certificates as awarded at different milestones along the way hopefully achieving platinum for 365 days accident free



Marine Stewardship Council - MCS

During March all of our site Managers and Head Chefs have completed online training in MCS –

- What it means and it's importance
- How we treat MCS fish in our units
- How we can communicate this to our customers

Sodexo is now the leading contract caterer using MSC-certified fish in the UK. Look for the ecolabel on products to ensure they are MSC-certified. We serve sustainable fish at more than 375 schools and universities, 54 hospitals, 150 defence sites and 350 company restaurants, visitor attractions and national events. We have the largest number of MSC certified sites within the contract catering sector.

Look out for more details coming to your site soon



Follow the link to their website for more information

[MSC Website](http://www.msc.org)



Client comments

We welcome your comments and feedback

- Signed
 - Dated
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