

Termly Review for AGSB

Prepared for: Graeme Wright and Board of Governors

Prepared by: Patricia Bowden Catering Manager

September 2019 to December 2019

September

This new term we are focusing on healthier choices for our morning break & lunchtime options. We are working with the school towards Healthier School Award and in line with this we are changing some of our food items and menu mix.

Changes include: Reduced pastry items, salt no longer offered at the till, reduction in use of sweets and chocolate to garnish cakes, cupcakes and cookies, changing some cooking practises to healthier methods to reduce fat content, healthier grab n go choices, higher proportion of wholemeal breads, wraps & hoagies, we no longer sell ice creams and we have reduced the number of sugary drinks.



October

Wasteless Week

Environmental issues are never far from our minds. During Wasteless Week we met with the Eco Group to discuss ways of reducing the use of disposables within school. We also highlighted this very important issue with educational displays and wall art. Watch this space for upcoming initiatives in the New Year.



Halloween

Lots of fun for Halloween with some scary cakes & bakes



November

Chads Ladies Evening.

Each year the team are proud to support this great fundraising event. Lots of items were donated and made up into a hamper which guests could bid on.

Chad's Challenges presents
LADIES' NIGHT
19 NOV
7-9PM
ALTRINCHAM GRAMMAR SCHOOL FOR BOYS
MARLBOROUGH ROAD
WA14 2RS
LIMITED AVAILABILITY
TICKETS £5
AVAILABLE AT RECEPTION
or email: agsbadmin@agsb.co.uk
Join us in supporting the Christie

STALLS WITH TREATS AND GIFTS
LIVE MUSIC
CANDLES SILENT AUCTION
CARDS & WRAPPING PAPER
JEWELLERY & CLOTHING

DRINKS AND TREATS
RAFFLE PRIZES
HANDMADE CHOCOLATES
CHRISTMAS WREATHS
CHRISTMAS HANDMADE GIFTS

Did you know that everything we raise will be donated to the Chad's Much Loved Fund? This helps Palatine Treatment Centre at The Christie to provide treatment and care for young cancer patients including haematology and transplant inpatients. Let's give a little something that will go a long way.

House Shout.

As proud sponsors of Tatton House we were delighted to be invited to the inaugural House Shout Competition. It was great to see so much talent and was a very enjoyable evening



WEDNESDAY 20TH NOVEMBER

WE INVITE YOU TO ATTEND THE INAUGURAL HOUSE SINGING COMPETITION

STUDENTS FROM EACH HOUSE WILL PERFORM TO WIN THE GARTSIDE HOUSE MUSIC CUP. EACH HOUSE WILL PERFORM 3 PIECES OF MUSIC:

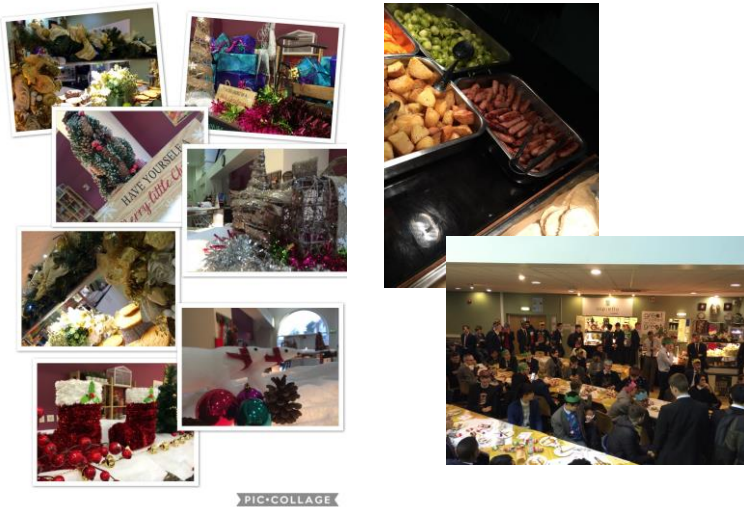
- 1) MUSIC ENSEMBLE
- 2) TRADITIONAL CHORAL HARMONY
- 3) VOCAL UNISON.

7PM - CASH BAR - COLEMAN HALL

TICKETS FROM EVENTBRITE.COM



December



Christmas comes round ever so quickly and we all look forward to the Christmas Lunch day. With the school band playing Christmas carols in Stamford Hall and Karaoke in the 6th Form, we served 480 lunches. We received great feedback from pupils & staff and we would like to wish all of the pupils, staff and governors a happy & healthy New Year

During December we put on our Street Food Concept – Cabana Mexicana. On the menu we had Pork Carnitas, Chicken Fajitas and Mexican Vegetable Burittos with Mixed Bean Salad, Salsa and Chilli Chocolate Brownie. This was a very popular day.



People

During the first term back we had a few changes in the team. Ellie has replaced Veronica. Julie our baker left at the end of September for pastures new and a change of direction to be replaced by Katie who has come over from AGGS.

At the end of December Emma left us for a new job at Altrincham College, we are currently recruiting for this position.

It has been a very challenging term due to sickness, bereavements and equipment breakdowns but the team have really pulled together to ensure that we still provided a consistent, professional service.

All team training is up to date to include Health & Safety, Food Safety and Allergen management and our Head Chef Mark completed his Level 3 Food Safety Refresher during October.



Compliance

During this term we had our Safeguard audit. This checks that we are compliant in our audits, training and due diligences records covering food safety and health and safety. A few areas for attention within the building/kitchens has been passed onto school personnel. We are pleased to say that we received a 'Green' result.

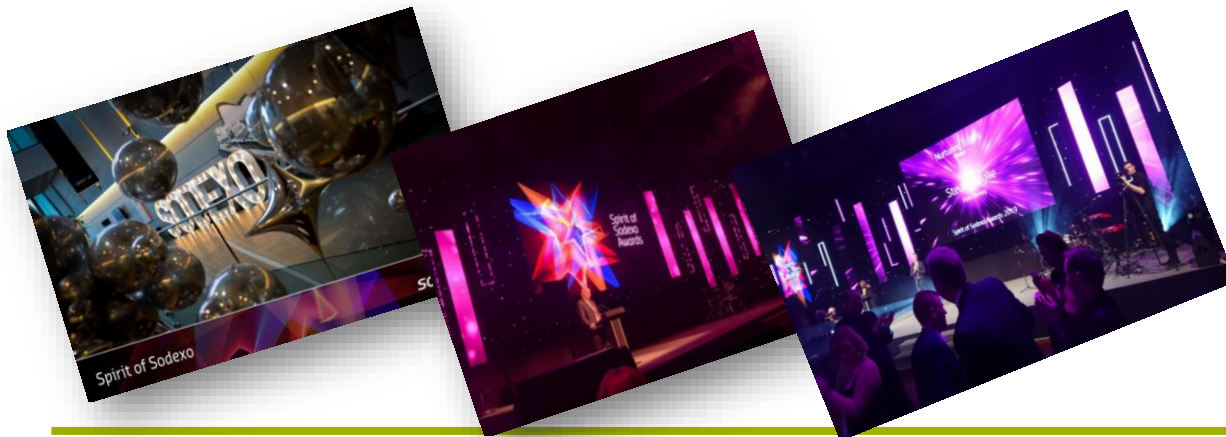
The team are very focused on health & safety whilst at work and we continue to report all near misses and investigate fully any accidents that may occur.



Spirit of Sodexo 2019

Bringing together 600 Sodexo employees for a night to remember, the first ever Spirit of Sodexo Awards honoured national finalists and winners across 20 categories, recognising their commitment to living our company values, and helping Sodexo to deliver the difference in Quality of Life services.

The Spirit of Sodexo Awards event was the culmination of a brand new programme to recognise our people, and, after 1,200 nominations were whittled down to 174 national finalists, the room was poised to hear who would be in the select group of just 20 national category winners.



Independents- National Winners:

Nurturing talent –
Steve Wylie

Spirit of Inclusion-
Jenny Katoroz

Segment Winners-
Employee of the year
Ewa Panielik

H&S Champion –
Amanda Vettese

H&S Initiative
Jo Cutts

Alan Tilley –
Susan Mallows

Cleaning

The cleaning team had a member of staff leave at end of the Summer Term.

This position has been filled with Nathan Long and we are working on filling the remaining vacancies we have.

We have Robert Bailey on long term sick which is being covered by staff doing overtime.



Completed Training

Health & Safety

Job specific

Observed Competency Checks

Safeguarding

Annual Declaration

Safeguard Audit

Happy to report cleaning got a green on their safeguarding audit and we continue to do ongoing training throughout the coming year

Spirit of Sodexo 2019



Spirit of Inclusion-
Jenny Katoroz

I was very proud to receive this Spirit of Inclusion-national award on behalf of myself and my staff. It's been a great experience working alongside Pure Innovation and helping people with learning difficulties, whom would normally struggle to find work, a chance to have a job. It's a pleasure to watch them grow in confidence and to help them reach their life goals.

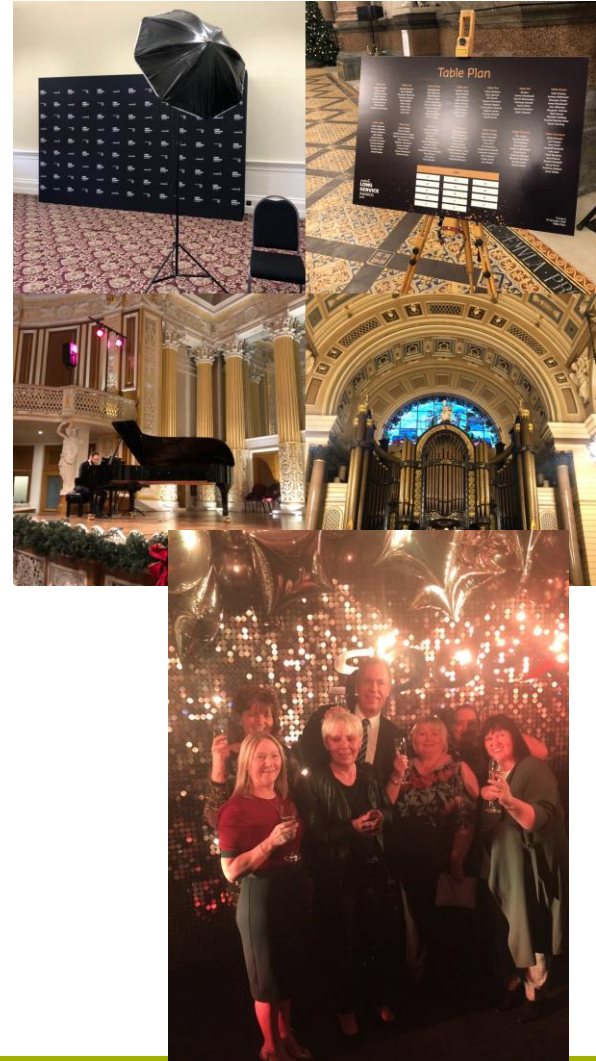
Long Service

Long service awards took place on the 11th December in Liverpool.

This is to award those members of our teams that have provided years of loyal service to us and our clients.

We celebrated across the business 20, 30, 40 & 50 years of service

Carolyn attended the awards this year for her 30 years of long service to the company



Sustainable Disposables

CLOSE THE LOOP with vegware™ 

As part of our Better Tomorrow 2025 plan we have committed to reducing our use of plastic and waste.

Vegware is a new plant based product that is helping us with achieving these plans.

Unlike normal disposables, these go in with any food waste and are compostable in a commercial composter.

This product will break down in 12 weeks and be turned in to high grade fertiliser.



Vegware holds independent composability certification and have conducted extensive trials in organic recycling facilities

This is helping close the loop in food service



Future 50 Foods

What is Future 50?

- 'Future 50' is a movement to utilise 50 nutritious and sustainable plant-based ingredients
- Contributes to Sodexo's 10 Golden Rules and the well-being of our guests and part of our journey for a Better Tomorrow
- Matches growing consumer demand for sustainable foods using simpler, cleaner, and healthier ingredients

Why is Future 50 important?

- 75% of the global food supply comes from only 12 plant and 5 animal species
- Rice, maize and wheat make up nearly 60% of calories from plants in the entire human diet
- 2 billion people suffer from nutritional deficiencies due to limited diets
- Over 2 billion adults are classed as overweight, 650million are obese

Sodexo's 2020 chef of the year competition criteria is based on the Future 50



[Future 50 Link](#)

Health & Safety

Coming soon.....

Integrated Audit Management system, this will be our new online system that will monitor all of our compliance checks on site.

Replacing the amount of paperwork we complete onto online system means we have site of all relevant information on checks that have been completed and what is due

Changing our Safety Culture programme, this looks at the way our people see and respond to health and safety in a positive way.

Often health and safety is seen in a negative light by people and no one appreciates the real benefit of what it is doing “if your doing it right nothing happens”

This is part of our zero harm culture, building on our commitment to making sure everybody goes home safe



Coming Next at **AGSB**

- New healthier lines for morning break.
 - Healthier options at lunchtime.
 - Reusable cup introduction for 6th form coffee shop.
 - Coffee grinds for your garden from the coffee shop.
 - Health and Wellbeing Talk for pupils in GCSE Food Technology.
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Client comments

We welcome your comments and feedback

- Signed
 - Dated
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