

# Altrincham Grammar School for Boys

Prepared for: Graeme Wright, Board of Governors

Prepared by: Patricia Bowden

January to April 2019

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# January

On our return from the Christmas Break the focus was very much on encouraging pupils to increase their intake of fruit & vegetables using the Food Heroes and Veg Power Campaign - Eat Them To Defeat Them. We highlighted each day the vegetables on offer and aimed to educate pupils on the use of 'wonky veg' and as a company how we rescue it from landfill



# February

## Chinese New Year

In February we celebrated Chinese New Year with a delicious dish on each day complete with sides & accompaniments.

Oriental Crispy Beef & Vegetable Stir Fry

with Szechuan sauce.

Chicken Chop Suey.

Sweet n Sour Vegetable Stirfry

Egg Fried Rice

Egg Noodles



## Pink Week

- Every year AGSB holds Pink Week and we in the Sodexo team love to support this. The team this year all donned something pink and made donations to the charity. In the 6<sup>th</sup> form lots of activities were going on through the week. Pink Week is part of the Paint Altrincham Pink in support of Prevent Breast Cancer and is an independently funded charity aiming to reduce incidents of breast cancer. This year the charity raised £15000 of which AGSB raised £1500. Wow – well done AGSB !!



# March

## Events

March is always our busiest month with two functions being held. We had The Annual Old Boys Dinner on the 15<sup>th</sup> March and Ashley Cricket Club Sorts Dinner on the 29<sup>th</sup> March. Both of these functions were highly received with lots of great feedback on the quality of the food and the standard of service



## Session Band Night

The eagerly awaited Session Band Night was held in March by AGSB with our very own Julie Stratton singing a couple of tracks with the band. It was a fantastic evening.





# April

In April we had another of our very popular Street Food Pop Ups. This time we had a concept called Dabbawalla, which is authentic Indian street food. We had new dishes such as Chicken Kaathi Rolls and Paneer Makhani plus a few other popular items.



# Senior Sports Awards Evening

- In the final week of the term we had the Senior Sports Awards Evening. This a great evening celebrating the sporting achievement's of AGSB pupils. A delicious Roast Beef Dinner was served followed by Chocolate Profiteroles.



# Engagement

This term we celebrated our Head Chef Mark's engagement. Mark will be getting wed in August of this year Angi our Assistant Chef celebrates her one Year Service with Sodexo.

I also would like to thank the team for their hard work and commitment that they show every single day.





# Sodexo Chef of the Year 2019



**On the 22<sup>nd</sup> January Andy Voice was named Sodexo Chef of the Year having beaten six other finalists at a live cook off at the Foodservice Show in Birmingham.**

The senior sous chef for Independents by Sodexo at Dorney Lake, Eton impressed the judges with his menu

*Voice said: “Sodexo and the guys I work with have put a lot of effort into supporting and mentoring me. They have been there from the beginning when the ideas were on paper, the first dishes, adding things, changing how things look on the plate – their feedback is what’s most important to me because I know they will be honest.”*



# Sodexo Chef of the Year – The Winning Dishes



## **Starter**

Savoury Carrot Cake



## **Main**

Loin and Neck of Lamb with Celeriac and Artichoke



## **Dessert**

Blood Orange Soufflé

# Health & Safety

## Be food safe –

Sodexo believes in providing fantastic food in a sustainable and innovative way, overseen by chefs who represent the very best in culinary talent

Of course, great food must also be safe food - and we have a commitment to the safety of our food services. We are all responsible for our personal safety and the safety of those around us.

This 8 week programme works through all aspects of food safety delivered in small bite size sections to be used during the weekly huddle



# Coming Next at AGSB

Street Food Evolution Pop Up – Ziki ( Lebanese )

National Vegetarian Week

6<sup>th</sup> Formers Last Day Breakfast

Staff Leaving : Veronica Durojaiye

New staff : Alex Bairstow, Pure Innovations

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# Client comments

We welcome your comments and feedback

- Signed
  - Dated
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