

Altrincham Grammar School for Boys End of Autumn Term 2021

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COVID19 – Updates



ready to rise *sodexo*

**NEW WAYS
OF WORKING
SAME 3 CHECKS
FOR SAFETY**

- Do I know how to do the job?
- Do I have the right equipment?
- Is my environment safe?

If the answer is **no** to any of the checks, stop what you are doing and speak to your manager or supervisor, so that a solution can be found.

**HAVE A
SAFE DAY**
with sodexo

This term we have continued to respond to the changes brought about due to COVID the impact on the school day.

We continue to carry out COVID refresher training

All staff supplied with masks and expected to wear them in communal areas as per school policy.

We continue to follow & support school policies in Covid management.

Lateral Flow tests distributed to all team members. This is carried out twice per week.

Perspex screens remain in place where practicable

COVID risk assessment in place and reviewed regularly.

Cleaning practices continually monitored.

A comprehensive business continuity plan in place.

Manager has completed a “how to” manual to ensure the smooth running of the business should she need to self isolate

We have suppliers set up who can supply us with “ready meals” and prepared sandwiches should the need arise.

Promotions and Theme Days

Each year we support European Languages Day. This is growing each year and we are looking to incorporate some new ideas next year. The menu this time consisted of :

Greek lamb moussaka,

Kottbullar – Swedish Meatballs with Potato,

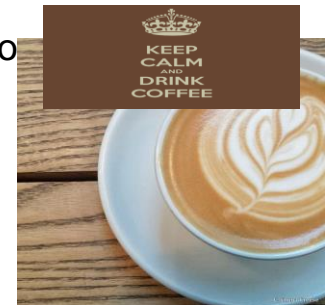
Chicken Gyros Flatbread with Tzaziki,

Spanish Omelette



Each week in the 6th form we ran offers for the 6th form students to promote our coffee offer. These included things like free caramel syrup with Latte. 20% off any hot beverage when purchasing food.

To remind staff that we were now back to our normal service times we ran a Staff offer in 6th form coffee shop 20% off all hot beverages in October.



Staff Special Offer
Start your day with a warming
Fairtrade Aspetto Coffee
from our 6th Form Coffee Shop
30% off for two weeks for all school staff
Open from 9.30am until 1.20pm

The Food of Michaelmas 2021

- It was great to be able to serve our Traditional Christmas Lunch this year after having to reduce it significantly last year due to the pandemic. We had a record number of lunches served this year. 545 in total. Everyone had a great time. There was seasonal music and carols supplied by members of the school band and the seasonal must have of a Christmas CD through the now refurbished speakers in the dining room. A very Festive day all round.



PPDS – Natashas Law

Natasha's Law –

Following the tragic death of teenager Natasha Ednan-Laperouse, who died after suffering an allergic reaction to a Pret a Manger baguette, the Department for Environment, Food and Rural Affairs (DEFRA) confirmed that the changes (known as Natasha's Law) were to be introduced. These changes were implemented in September.

Here at AGSB we have now moved to an open, non-packaged range of hoagies and baguettes, fruit pots and jellies and continue to look for ways we can increase the range of the grab n go offer whilst remaining compliant to Natasha's Law.



Team Recognitions

Each month we recognise any special birthdays, anniversaries and team members that have gone the extra mile.

This term we have Yi Cheng who celebrates 15 years with us here at AGSB and Caroline Wilkins who has been with us for 1 year.

A well deserved night out for the team at Christmas after a busy year.



Cleaning

- This term has been a real challenge for the cleaning team as we now have four vacancies. These are proving very difficult to fill as are all industries at this current time. With support from the team on site doing extra hours and support from the team at AGGS we are managing to keep on top of all cleaning and continue to look at all avenues to aid recruitment.





Sodexo has spent a significant amount of time taking action to support positive wellbeing and mental health, especially within the workplace. Our people are important to us!



Food waste reduction remains an important topic and a key commitment as part of our Better Tomorrow 2025 corporate responsibility roadmap, contributing to the Planet pathway of Sodexo's Social Impact Pledge.



A hunger-free world is possible! Acting sustainably for a world without hunger means acting for a better quality of life. Sodexo is supporting organizations with fundraising, hands on and skill based volunteering.

Key Sustainability



Sodexo UK & Ireland set out an ambitious new target to be carbon neutral by 2025 and launched the roadmap to Net Zero by 2045.



We are committed to sourcing Red Tractor assured products, sustainable fish and products that are in season wherever possible. We were the first catering company to ensure that its fresh meat, sourced from British farms, is Red Tractor accredited.



Wasteless Week



Sustainability

Due to the pandemic the use of disposables has increased everywhere to help reduce the use of multi use equipment and so help reduce the spread of the virus. Here at AGSB we are mindful of the environmental impact and use a range of bio degradable boxes, wooden cutlery, paper cups and cardboard trays. We also try to minimise the use of these wherever possible.

We also highlighted this very important issue by creating an educational display and wall art.



Sodexo Food Forum in Coventry

- The Future of Food & Trends
- Powering Performance & British Nutrition Foundation
- Introduction from our suppliers



New Autumn/Winter Menu Launch

Our focus

- Eat Seasonably
- Best of British
- Best of Scottish

Seasonal ingredients

- Pak-Choi
- Beetroot
- Parsnip
- Red Cabbage

Autumn/ Winter 2021 refresh feature a balance dishes with a wide range of choice as we recognise one size doesn't fit all within school we serve.

independents
by *sodexo**



Looking Ahead

- Introduction of daily Hot Grab n Go offer.
 - Extending the range of hot food at lunch time.
 - Chinese New Year.
 - Introduction of Daily Hot Dessert.
 - Recruitment of another assistant chef.
 - Re-introduce Food Committee Group.
 - Re-introduce Eco Group.
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Client comments

We welcome your comments and feedback

- Signed
 - Dated
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