

Altrincham Grammar School for Boys

Prepared for: Graeme Wright, Board of Governors

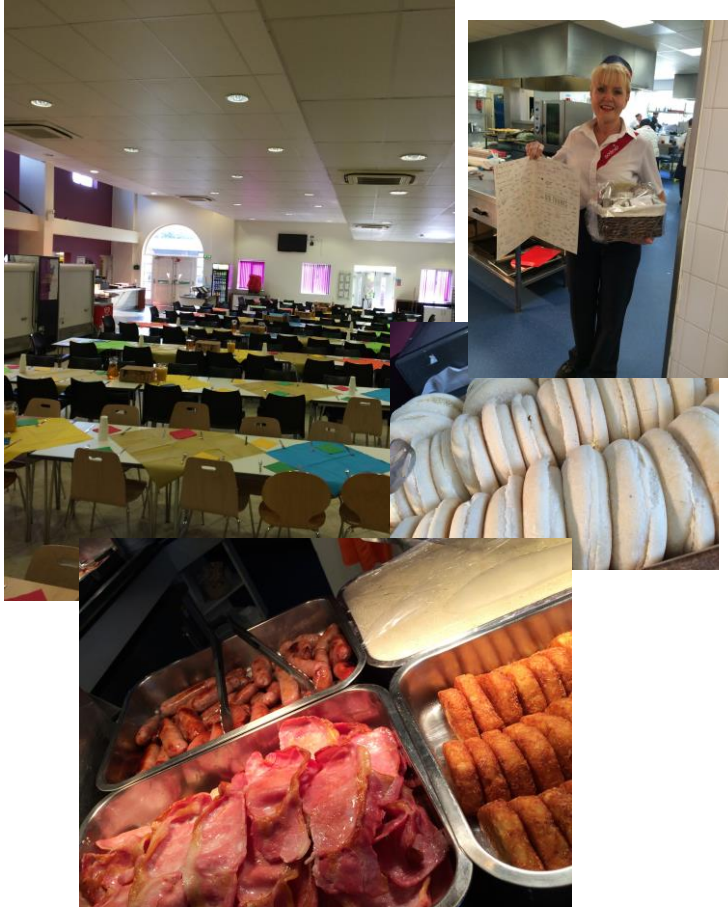
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May – July 2019

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Yr 13 Leavers Breakfast



After the success of last years Leavers Breakfast, school decided to do this again for this years leavers. Teachers & pupils alike commented on how great it was & thoroughly enjoyed it. Julie, Janice & Emma were presented with a small gift from the pupils, thanking them for their service to them. Julie even stood up and made a small speech praising them for being such a great year group and a pleasure to talk to each day in the coffee shop. We shall miss them and wish them every success for the future.

Chads Tea Party



THANK YOU for getting Chad's
Challenges

"To Infinity and Beyond"

Home Star Baker

Tricia Bowden

We raised £600 for the Willow Foundation

Each year the team supports the fantastic
Chad's Tea Party. Raising lots of money
for a very worthwhile cause. Team
members also brought in cakes & bakes to
donate to the fundraising

Team News

Two members of the team got married during this term. Julie our Baker married Kevin and Mark our Head Chef married Amanda. We wish them well for the future.



We also welcomed an additional member to the team. He is called Alex and joins us through Pure Innovation which is an organization that helps people with disabilities get into work.

Veronica who worked with Tina in the Grammar transferred to another school, Chethams School of Music. We have a new member of staff starting to take over from Veronica called Elspeth.



Healthy Eating Week

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



This summer we looked to making our offer even healthier and made changes to our offer. All sandwiches and rolls were wholemeal and wraps were multi seeded. We introduced a porridge bar with healthy topping at morning break. Hard boiled eggs for a protein snack, wholemeal pasta on the Pasta Bar and healthier choices were introduced for hot snacks at Lunch time.

This is a theme that will continue to be developed in the new school year with more healthy changes to come.



Reducing Sugar

Reducing the amount of sugar children consume in their daily diet is a key subject and one we are working hard to address

This summer we introduced a selection of lower sugar recipes created by Tom Allen our development chef.



Health and Safety

- Tricia volunteered to be a Fire Marshall and attended the Fire Marshall Training held by the school in July.
- All of the catering team attended refresher training in Food Safety using our Be Food Safe Toolkit.



Cleaning at AGSB



- The cleaning team had a member of staff leave at end of the Summer Term. This position has been filled with Neil Hughes and we are working on filling the remaining position that we have.
- Ongoing training carried out and refresher training planned for August for the whole team.
- We have been carrying out internal audits to monitor cleaning standards and training needs.



Diversity and Inclusion



Sodexo took part in this year's Pride in London parade, the largest event of its kind in the UK, on Saturday 6th July.

This year's parade celebrated 50 years since the birth of the modern LGBT+ rights movement as thousands of people made their way through the heart of the West End.

Sodexo colleagues from the Pride UK & Ireland employee network were front and centre, with 35 team members representing the company and helping to raise awareness of LGBT+ issues.



James Thatcher, account manager in Schools & Universities, took part: "As a manager, I want to ensure that my team understand that they can be proud of their sexuality.

I'm lucky to have a great team at Birkbeck, so when they asked me if they could take part in the Pride march, I wanted to be there with them to show my support."

Queen Anne Kitchen – Ascot



Once again our chefs completing the chefs scholarship supported the Tanner Brothers in running the very busy pop up kitchen at Royal Ascot.



This provided a great opportunity for the chefs to work in a fast paced environment with some of the best chefs in the country.



Reduction in Single Use Plastic

Through our Better Tomorrow 2025 roadmap, Sodexo UK and Ireland made a commitment to ensure 70% of its waste is recycled or reused by 2020, rising to 90% by 2025.

As part of World Environment Day on 5 June 2019, our sites are being asked to phase out polystyrene foam items. In doing so, we will reduce the demand for production of such containers which, during manufacture, release harmful chemical by-products into our atmosphere.

Polystyrene items are non-biodegradable, non-recyclable and light-weight, meaning that they can easily escape into the environment and cause harm



Health & Safety

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) will be fully introduced by the summer of 2021.

Ahead of the government announcement on Natasha's Law, Sodexo UK & Ireland set up a working group with the aim of preparing the organisation for changes in legislation.

We will continue to explore ways in which Sodexo can engage with consumers and provide them with as much information as possible as we work towards labelling PPDS foods.

We will continue to communicate any changes that will need to be implemented as they are agreed and become policy



Client comments

We welcome your comments and feedback

- Signed
 - Dated
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