

Torfaen School Catering – A History

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Where we were

- Original Leadership Team of 3 catering managers, a finance officer and a Dietitian
- Average Meals Served per day 3300 in Primaries
- Menu of two hot choices or a packed lunch
- Minimal Special Diet requests via the NHS
- 30 Primary Schools and 2 Secondary Schools
- Service Neighbourhood Services Directorate

What a difference 10 years makes.....

Where we are now

- Leadership Team of 3 catering managers, 2 supervisors, 3 mobile cooks, a systems manager, and a Dietitian
- Average Meals Served per day 4,600 in Primaries
- Menu of one hot meal, veggie meal or a salad bar / pasta option
- Special diets update to come!
- 28 Primary Schools and 3 Secondary Schools
- Service Children & Families Directorate

UPFSM

Full Key Stage 1 rollout – September 2023

Full Key Stage 2 rollout – September 2024

Kitchen Refurbishment

Digital Challenges

Number of Meals Served anticipated to double at 66% uptake to over 6,000 meals a day

UPFSM ONLINE APPLICATION FORM

Reception and new to the area

https://iweb.itouchvision.com/portal/itouchvision/r/customer/category_link?cuid=BFA177CA3BCD46AD88E0534F500A8C0BED0ADD2C&lang=EN&P_LANG=en

Pupils moving into year groups 4, 5 and 6 in September 2023

Years 4, 5 & 6:

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Ongoing Challenges

Staff retention

Procurement

Digitalisation

Future investments

Funding streams

Green agenda

Managing expectations

Menu design

Our customers always come first!!!!

School Catering Dietitian
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2013

4 alternative
menus

Catholic

Vegetarian

Pescatarian

Carb Count (diabetes)

Roll on 2023

43 alternative menus

Catholic, Veggie, Pescatarian, Pork free now catered for in standard menu

18 allergy excluding menus (1 to combination of 12+ allergies, 1 air-borne)

11 named pupils (autism, ARFID, FPIES, sensory hypersensitivity diagnosis)

6 named pupils (sensory hypersensitivity diagnosis PLUS allergies)

2 named pupil PKU menus

1 named pupil low MCT menu

2 carb count menus (standard and gluten free version)

1 calorie counting menu (children's weight management service)

1 fat counting menu (cystic fibrosis)

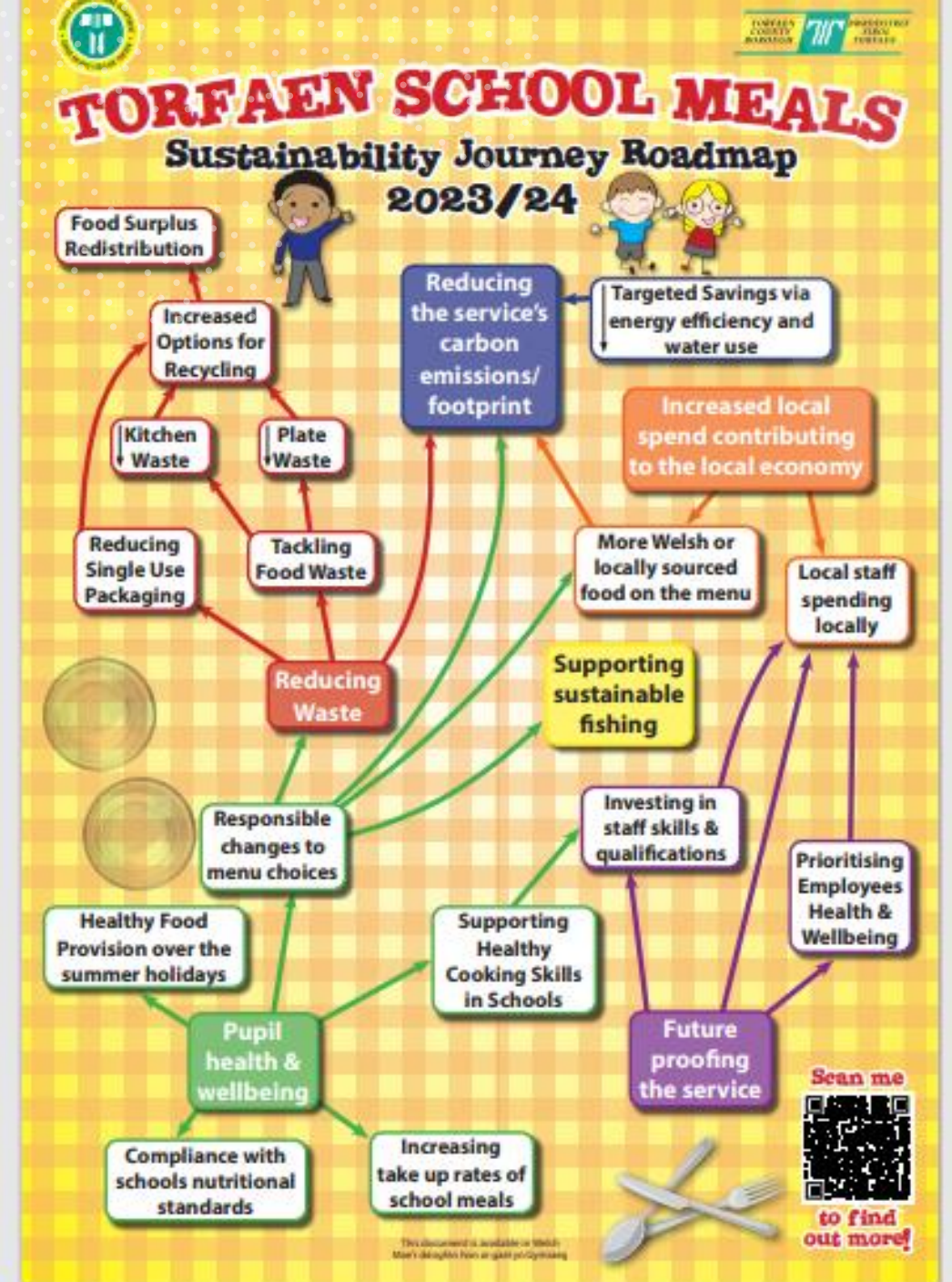
1 vegan menu (lifestyle)

Future Proofing Special Diet Provision

- Safety 1st – UPFSM roll out enabled system where every pupil makes declaration on whether special diet needed
- Dietitian brought in-house from NHS – opportunity to invest in training and post development
- Lifestyle diets catered for by 2nd choice on menu (100+ veggies, pescatarians, pork free, pork and beef free etc)
- Appropriate and relevant catering staff training



Dietetic post development to meet needs of service, e.g. Sustainability





Any Questions?

Thanks for listening 😊