



Facilities
Management
Services

Education
Catering



- **HBC's Education Catering Services**
- **UIFSM – Implementation Process**
- **Performance**
- **Future Strategy**
- **Future Challenges**

HBC'S Education Catering Service



- Provide a in house school meal service to 36 schools in total out of 37 schools in the town
- 4 Secondary and 32 Primary schools
- Serving approximately 12 thousand meals each day
- 275 staff
- Hartlepool is classed as an area of disadvantage
- Price of School Meal = £1.90 (Primary) £2.10 (Secondary) – *soon to be increased by 10p*
- Committed to Governments School Food Plan Initiative

UIFSM – Implementation Process



- UIFSM Started Sept 2014
- HBC received 159K Capital Funding towards kitchen equipment
- Project Management Plan
 - Assessing potential new pupils using Key Stage 1 role numbers
 - Increases varied from 30 -70 extra children per school
 - Assessed kitchen equipment and function
 - Staff recruitment
 - Working with Headteachers, Voluntary Aided Schools and Diocese
 - Working closely with Parents and Elected Members

UIFSM – Implementation Process



– Challenges

- Staff Recruitment
- Logistics of serving high number of meals within limited timeframe and space
- Physical fabric of some kitchens
- Small management team
- Regular visits over the first month to all Schools regarding transition

Performance



- Working with Benefits Team to maximise FSM take-up
- Parents Consultation
 - 71% felt that children benefited from eating a main meal at lunch time
 - 61% felt that children benefited from being able to network with friends
 - 64% Felt that School meals were healthier
- Overall Primary School Meal take-up
 - 13/14 - 62%
 - To date – 74%

Future Strategy



- Parent /Children/Headteacher Consultation - Satisfaction with Service
- Food for Life - Silver Award
- Working with Schools where take-up under 55%
- Staff Training
- Retaining Services and Jobs in-house
- Whole School approach to food

Future Challenges



- Retaining in-house provision
- Keeping prices down
- Sustaining locally sourced products
- Local Authority cuts

Posters in schools

 <p>RED</p>	<p>Protein: chicken, meat, eggs or non-meat options such as; Quorn, cheese or pulses such as kidney beans etc. There are at least 3 choices everyday to choose from.</p>
 <p>BLUE</p>	<p>Starchy Carbohydrates: bread, pasta, rice, potatoes etc. There will be 2-3 choices everyday to choose from.</p>
 <p>GREEN</p>	<p>Vegetables: carrots, broccoli, swede, cauliflower etc. There will be 2-3 choices everyday to choose from.</p>
 <p>PINK</p>	<p>Desserts: children will have a choice of hot or cold puddings ranging from fruit sponges, yoghurts, flapjacks/tray bakes or fresh fruit/fresh fruit salad. There will be a selection everyday to choose from.</p>

Has your child had their 4 spoons to a healthy lunch?

To better help your children understand what they are choosing we devised this simple Visual chart below:-

 <p>What is Protein</p>	<p>Protein is a main meal item the can be made from either Meat/Fish/Cheese/Quorn. For example:- Roast Beef, Sausages, Lasagne</p>
 <p>What is Starchy Carb</p>	<p>Starchy Carbohydrates are Potato, Bread or Rice dishes that compliment your main meal protein item.</p>
 <p>What is Vegetables</p>	<p>This is all your vegetable or salad items including Baked Beans and Spaghetti Hoops. Eating at least 2 portions of vegetables daily helps towards your 5 per day.</p>
 <p>What is Dessert</p>	<p>A dessert is something that you can eat after your main meal. All our desserts are fruit based to help towards your 5 a day. Fruity Fridays are a day when only fresh fruit or 90% fruit based items are served. For example, frozen fruit smoothies, fruit ice creams.</p>