

Renfrewshire Council School Catering Service Modernisation



Schools Catering Service – Overview

1. Review of service approved by Council in 2010/2011
2. Review implemented in 3 phases
 - Phases 1 and 2 – Efficiencies
 - Phase 3 - Innovation, supported by self funded investment of £250,000

Aims and Objectives

- Modernise and revitalise both primary and secondary schools catering service
- Provide service that meets with pupil and parent aspirations
- Generate additional income to Council
- Increased uptake of paid and free meals by pupils

Primary School Pilot - Overview

- Piloted in 6 primary schools from February 2013
- Move away from traditional “meat and two veg” service
- “Grab & Go” and “Dine in Day”
- Extensive consultation and engagement with pupils, parent councils and Headteachers
- Pupil design of menus choices



New School Menus

**GRAB
& GO
+ DINE IN
DAY**

www.renfrewshire.gov.uk/schoolmeals

Our school meals are healthy, balanced and nutritious. We've been listening to suggestions from pupils and parents and are trying out some new menus in your school until June 2013.

We're introducing more 'Grab and Go' options and, on Wednesdays, will offer a traditional two-course, restaurant-style meal, when the menu will be chosen by pupils.

Please take a look at what's on offer.


Renfrewshire
Council

“Grab & Go”

- 4 days per week
- 3 choices
 - 2 hot and 1 cold
- All two course options
- Meet nutritional requirements
- Packaged to “Grab & Go”
- Supported by full recycling of waste and food packaging
- Meet / Eat / Play



"Dine in Day"

- Restaurant style service
- Pupils choose each week's meal option
- Themed days with partners
- Rebrand service

Weekly planner

Week 1	Week 2
28/01/2013	04/02/2013
11/02/2013	18/02/2013
25/02/2013	04/03/2013
11/03/2013	18/03/2013
25/03/2013	Holiday
Holiday	16/04/2013
22/04/2013	29/04/2013
07/05/2013	13/05/2013
20/05/2013	28/05/2013
03/06/2013	10/06/2013
17/06/2013	24/06/2013

Themed Menus

February
w/c 18.02.13
St Valentine's Day
and Chinese New Year

March
w/c 11.03.13
Red Nose Day



April
w/c 22.04.13
Hop into Spring

May
w/c 20.05.13
American Day

June
w/c 17.06.13
Barbeque Summer

DINE IN DAY On Dine in Wednesdays, we'll be serving the pupils' choice of food. Each month, a year group will choose from a wide range of options and vote for the dish that they want to see on offer. There will always be a baked potato choice for those who'd prefer it.


February Primaries 1 - 3
March Primary 4
April Primary 5
May Primary 6
June Primary 7


www.renfrewshire.gov.uk/schoolmeals

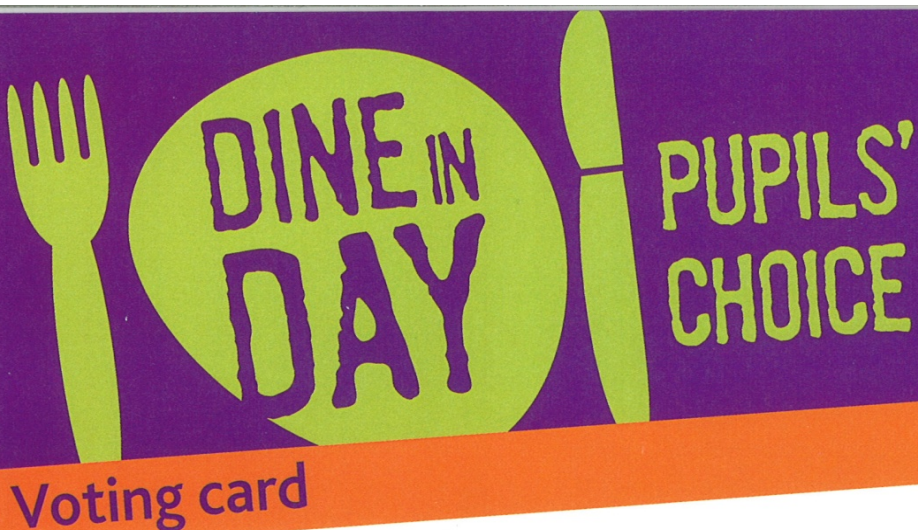
Grab & Go menu planner

Week One

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Hot chicken panini, Deli Pot	Turkey meatball with pitta bread, potato wedges		Fish fillet in a bun, Deli Pot	Hot dog sausage, hot dog roll, potato wedges
Option 2	Assorted sandwiches and fillings, Deli pot	Wraps and assorted fillings, Deli pot		Wraps and assorted fillings, Deli Pot	Assorted sandwiches and fillings, Deli pot
Option 3	Baked potato Assorted fillings	Baked potato Assorted fillings		Baked potato Assorted fillings	Baked potato Assorted fillings
Selection of seasonal fruit	Seasonal fruit	Seasonal fruit		Seasonal fruit	Seasonal fruit
Vegetables	Sweet corn	Roasted vegetables		Roasted red onions	Cherry tomatoes
	Mixed salad	Mixed salad		Mixed salad	Mixed salad
Starter/dessert	Soup of the day	Soup of the day		Soup of the day	Soup of the day
	Peach yogurt	Fruit chunk muffins	Banana cookies	Mandarin jelly	
Drinks	All meals are served with a choice of drinks including milk and water.				
Bread and salad	All meals are served with a choice of bread and salad.				
Vegetables	All meals on the menu are served with a selection of vegetables.				

Week Two

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1	Chicken goujons, pitta bread, Deli pot	Beef burger, floured bap, potato wedges		Turkey panini, Deli pot	Cheese and tomato pizza, potato wedges
Option 2	Assorted sandwiches and fillings, Deli pot	Assorted sandwiches and fillings, Deli pot		Wraps and assorted fillings, Deli pot	Assorted sandwiches and fillings, Deli pot
Option 3	Baked potato Assorted fillings	Baked potato Assorted fillings		Baked potato Assorted fillings	Baked potato Assorted fillings
Selection of seasonal fruit	Seasonal fruit	Seasonal fruit		Seasonal fruit	Seasonal fruit
Vegetables	Baby carrots	Green beans		Roasted red onion	Sweet corn
	Mixed salad	Mixed salad		Mixed salad	Mixed salad
Starter/dessert	Soup of the day	Soup of the day		Soup of the day	Soup of the day
	Fromage frais	Extra fruit Jelly	Fruit chunk muffins	Banana cookies	
Deli pots	Deli pots consist of pasta and rice.				
Vegetarian	Vegetarian meal available upon request.				
Produce	All of our potato-based meals are freshly made and baked, not deep fried.				
Fillings	A choice of meat, cheese and tuna available daily.				



Name

class/year

Dine in Day

It's your time to choose!

1. Take a look at the menu
2. Pick your favourite food and tick the box next to it
3. Return your voting card to your teacher

The dish that gets the most votes will be on Wednesdays' dine in menu.

Spaghetti Bolognese	<input type="checkbox"/>
Roast Beef and Yorkshire Pudding	<input type="checkbox"/>
Minced Beef and Dumpling	<input type="checkbox"/>
Beef Sausage and Gravy	<input type="checkbox"/>
Steak Pie	<input type="checkbox"/>
Beef Curry	<input type="checkbox"/>

Chicken Curry	<input type="checkbox"/>
Chicken Tikka and Rice	<input type="checkbox"/>
Roast Chicken in Gravy with a Yorkshire Pudding	<input type="checkbox"/>
Chicken and Vegetable Pie	<input type="checkbox"/>
Chicken Casserole and Herby Dumplings	<input type="checkbox"/>
Roast Turkey and Gravy	<input type="checkbox"/>
Turkey Meatballs in Tomato & Basil Sauce	<input type="checkbox"/>
Pork Sausage Casserole	<input type="checkbox"/>
Pork Steak with a B B Q Sauce	<input type="checkbox"/>
Pasta Carbonara	<input type="checkbox"/>
Pasta Roma with Garlic Bread	<input type="checkbox"/>
Macaroni Cheese	<input type="checkbox"/>
Fish and Chips	<input type="checkbox"/>

Primary School Pilots - Outcomes

- Faster and more efficient service – more time to play!
- Calmer atmosphere in dining halls
- Increased uptake of healthier side dishes through pupils' own choices
- Packed lunch and paid meal pupils mixing together
- Increased meal uptake
- "Do Your Bit" Recycling being embraced by pupils
- Improved team working between teaching staff and catering staff
- Morning break food provision popular and reassuring for parents



Primary School Pilots – Pupils and Teachers Feedback

- “Our children are really enjoying the 'Grab and Go' options, in particular the children enjoy being able to help themselves to the fresh bread, salad and deli pots.”
- “There really is a great deal of choice for the children and the dining room staff are helping the children to select healthy options.”
- “Children are asking to go for school meals when they have never done so before.”
- “The 'Dine in Day' was a huge success. All of the children enjoyed having their meal served to them by the staff.”
- “One little girl said it was 'just like a dinner party'. ”
- “This has been the best day of my life 'Missus'.”











Secondary School Innovation

Background

- Very traditional service model
- Little ongoing support and investment

Service Development

- Benchmarking – Local Authorities, NHS, High Street
- Customer requirements and aspirations
 - marketing survey

Secondary School Innovation

Outcomes

- Cafe style service
- Modern eating environment – reflects a more sociable experience

Coffee shop facilities

- Wifi
- Additional service points
- Modern food choices and trends
- External serving points



Secondary School – Live Pilot

- Park Mains High School
 - Live pilot
 - Café style service
 - Menus reflecting high street and pupil trends
 - Coffee bar and associated coffee shop seating
 - Multiple service points
 - Modern, fresh eating environment
 - Competitively priced with high street competitors



Secondary School – Live Pilot

- Park Mains High School
 - Uptake increased by 30% overall for paid and free meals
 - 10% increase in net income
 - All aspects of service, particularly coffee shop, used by pupils
 - Regular menu refresh
 - Headteacher pleased with pupil retention in school

Secondary School - Overview

- Replicate Park Mains café style service success in 6 non-ppp high schools
- Coffee bar
- Modern soft and hard seating
- Menu and pricing reflective of High Street and pupils trends
- Modernisation of eating environment
- Pupil involvement in artwork for coffee area



Secondary School Overview

Mobile Vehicles and Kiosk

- 2 mobile catering vehicles and 1 kiosk
- Providing external selling points within school grounds
- Creates employment opportunities for Senior Pupils and TOPS candidates
- Provide service to hub customers at weekends and evenings
- Mobile vehicle use outwith school hours at:
 - Depots
 - Playing fields
 - Council events



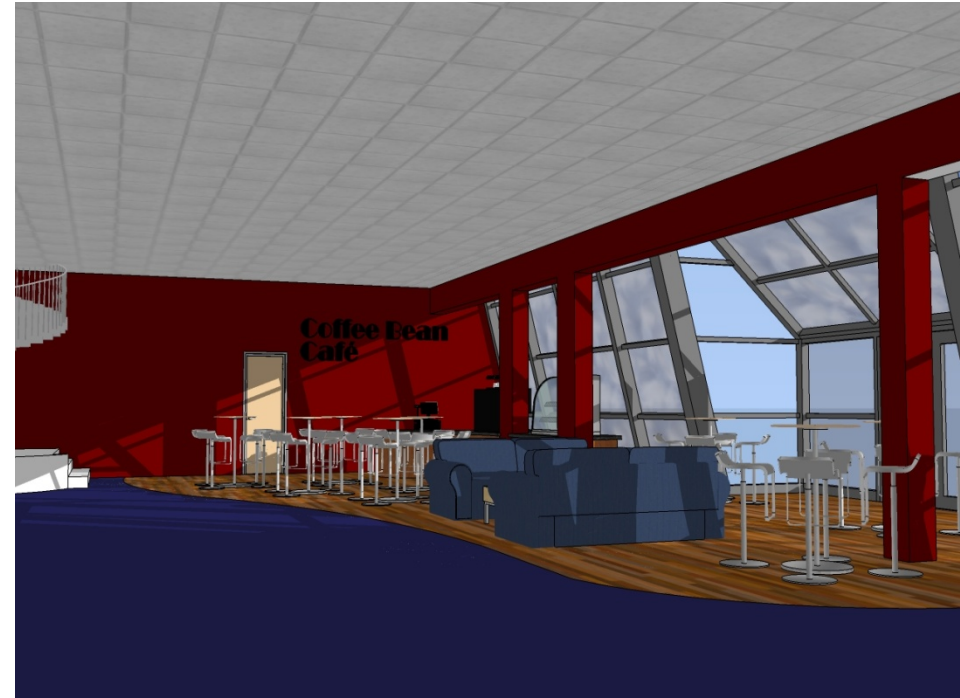
Project Management Approach

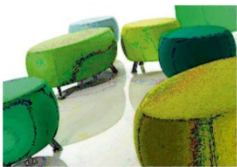
- **All Services Coming together**
 - Business Services
 - Education
 - Communication
 - Corporate Landlord
 - Procurement
 - Community Resources



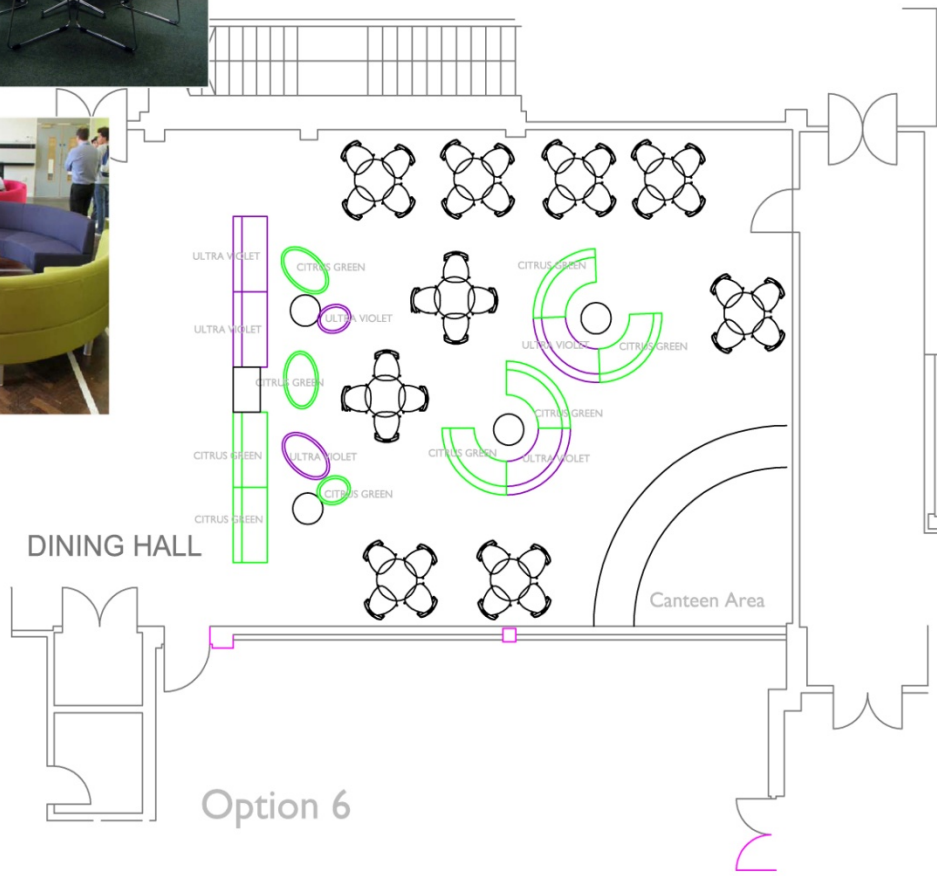
Schools Catering Pilots Housing & Property Services

- Management of investment projects and architectural services
- Lifecycle investment – Corporate Landlord
- Redecoration of schools
- Replacement floor coverings in secondary schools
- Removal of old branding and associated fixtures and fittings





A3 1:100



Option 6

Notes

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PLEASE NOTE:
DIMENSIONED
LOCATION OF
CANTEEN COUNTER
MUST BE CONFIRMED
BEFORE FURNITURE IS
ORDERED
UPHOLSTERY FABRIC:
CHEIFTAIN, JUST
COLOUR:
ULTRAVIOLET
CITRUS GREEN

PINBOARDS
BRADBURY OMEGA
PLUS:
PURPLE OMP 632
SWIZZLE OMP648

FLOORING IF
APPLICABLE:
POLYSAFE WOOD
VERMONT MAPLE 3097

CURRENT CAPACITY 76
NEW CAPACITY 71

ALL WALLS TO BE
WHITE

Information issue

CLIENT
Trinity High School
Student Cafe

PROJECT
Leven 0

DRAWING NO.
PG A(00)002 -Trinity High School-C.DWG

REVISION
PG A(00)002 -Trinity High School-C.DWG

JOB NO.
AFH
DRAWN BY
GD
TAR NAME
AFH 000

SCALE
A3@1:100
CHECKED BY
GH/LC
DATE
5/2/13

Johnstone High School – Pre Investment



Johnstone High School – During Construction



Johnstone High School – Post Investment





Renfrew High – Post Construction





menu

menu

menu

COLD
ICES

HOT | FRESH |
TEA | COFFEE

PERFECT
PANINI
FRESH
FRUIT



TASTY
TOASTIES

WONDERFUL
WRAPS



SCRUMPTIOUS SANDWICHES



Renfrewshire
Council



FRESH
COFFEE
TASTY
TOASTIES

CRUNCHY
BAGUETTE

SUPER SOUP

SCRUMPTIOUS
SANDWICHES

FRESH
COFFEE
CRUNCHY
BAGUETTE



Secondary School Cafe Model

Early Feedback

- Positive feedback on transformation of dining hall areas.
- Now meets with pupil expectations
 - Environment
 - Food
 - Pricing
- Head Teachers delighted with modernised facilities.
- Kiosk proving very popular with pupils.



Primary & Secondary School Performance Outcomes

Primary School Pilots

- Free school Meals uptake – up 9%
- Paid meal uptake – Up 11%
- Gross income increase – 30%

Secondary Schools

- Gross income increase by 33%
- Net income increase of 15 %
- Paid Meal Uptake increased by 60%
- Free Meal Uptake increased by 61%

Kiosk & Vans

Average income - £230 per day per school

Operating as a stand alone business at a small profit



Costs !!

Primary Schools

- £ 8,000- 10,000 Per School

Secondary School

- Coffee Bar Fit Out & Equipment - £30,000
- Furniture - £10,000
- Coffee Machines & Small Equipment - £10,000
- Corporate Landlord Investment -£60,000 – £80,000

School Catering Service – Phase 4

- Role out of Primary School Model
- Bedding in of Secondary Model
- Cashless Catering to all Primary Schools
- Central production + Hub & Spoke Model
- Early Years Strategy – School Meals during holiday periods
- Food Strategy for Renfrewshire – Community Plan