

# **Derbyshire Catering Service Innovation in School Catering Post COVID-19**

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# Derbyshire Catering Service COVID-19 Response

- 98% of Derbyshire schools open throughout lockdown
- No staff furloughed
- Reduced menu served
- Food hampers created
- Easter opening
- Bespoke risk assessments
- School charging method
- Contractual gains



Food Hamper

# Derbyshire Catering Service COVID-19 Response

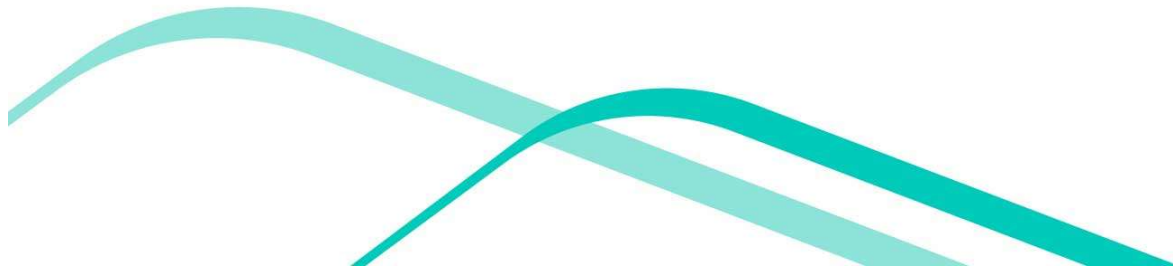
- Free School Meal Entitlement
  - April 2020 – 20,248 eligible parents
  - June 2020 – 22,004 eligible parents
  - 8.6% increase in eligibility in 2 months
- Communication with Catering Staff
- Emergency close down procedure
- Communication with schools

Reward stickers for pupils with positive COVID-19 messages



# Planning for the Autumn Term

- Contact with each school to discuss requirements
- Menus comply with School Food Standards and Food for Life ethos
- 186 different medical diet menus created
- Secondary school bespoke menus
- Additional equipment sourced costing £12k
- Projecting 70% of 'normal' uptake



# School Planning “Thinking Outside the Box”

Buxton Junior School





# Planning for the Autumn Term

## New Situation – New Menu


**Hot To Go Menu Summer 2020**

Week Commencing	Monday	Tuesday	Wednesday	Thursday	Friday
<b>WEEK 1</b> 8 <sup>th</sup> June 29 <sup>th</sup> June 20 <sup>th</sup> July 14 <sup>th</sup> September 5 <sup>th</sup> October	Pork or Vegetarian Hot Dogs	Margarita French Bread Pizza	Hot Roast Beef or Quorn Fillet Loaded Cob	Crispy Quorn Dippers and Salad Wrap	Fish Finger Sandwich
	Hash Browns or Diced Potatoes Seasonal Vegetables	Homemade Garlic Bread Selection of Salad & Vegetable Sticks	Mini New Potatoes Seasonal Vegetables	Pasta Salad Seasonal Vegetables	Chips Seasonal Vegetables
	Coconut & Cherry Cookie	Yoghurts & Fresh Fruit	Tutti Fruitti Muffin	Apple Slices with Cheese & Crackers	Chocolate Crunch
<b>WEEK 2</b> 15 <sup>th</sup> June 6 <sup>th</sup> July 31 <sup>st</sup> August 21 <sup>st</sup> September 12 <sup>th</sup> October	Breaded Chicken or Quorn Fillet and Salad Wrap	Organic Beef Burger with Salad in a Bun	Hot Roast Turkey or Quorn Fillet with Stuffing Loaded Cob	Vegetarian Sausage Roll	Sweet Potato & Salmon Fishcake
	Pasta Salad Seasonal Vegetables	Cheese Straws Seasonal Vegetables	Mini New Potatoes Seasonal Vegetables	Jacket Wedges Seasonal Vegetables	Chips Seasonal Vegetables
	Chocolate Cookie	Strawberry Mousse	Fresh Fruit with Bitesize Orange Chocolate Cake	Yoghurts & Fresh Fruit	Flapjack
<b>WEEK 3</b> 1 <sup>st</sup> June 22 <sup>nd</sup> June 13 <sup>th</sup> July 7 <sup>th</sup> September 28 <sup>th</sup> September 19 <sup>th</sup> October	Organic Beef or Veggie Meatball Sub Roll	Breaded Chicken or Quorn Fillet and Salad Wrap	Hot Roast Pork or Quorn Fillet with Stuffing Loaded Cob	Margarita French Bread Pizza	Fish Finger Sandwich
	Pasta Salad Seasonal Vegetables	Cheese Straws Seasonal Vegetables	Jacket Wedges Seasonal Vegetables	Homemade Garlic Bread Selection of Salad & Vegetable Sticks	Chips Seasonal Vegetables
	Wholemeal Shortbread & Orange Slices	Fruity Jelly	Oat Cookie	Fresh Fruit with Bitesize Chocolate Cracknel	Carrot Cake Muffin

Vegetarian meals, vegetables, fresh fruit and drinking water are available daily. Tailored medical diet menus are available, please contact [catering@derbyshire.gov.uk](mailto:catering@derbyshire.gov.uk) for more information.

**Food for Life Soil** logo and **Fruit & Yoghurt Served Daily** logo are present at the bottom of the menu.

www.myschoollunch.co.uk/derbyshire



# Planning for the Autumn Term

New Situation - New Menu

**Whittington Green School**  
**Grab and Go Menu: Week Three**  
**Autumn Winter 2020/21**

	Monday <small>GLOBAL ADVENTURES</small>	Tuesday <small>FAMILY FAVORITES</small>	Wednesday <small>ROAST LUNCHEON DAY</small>	Thursday <small>TASTE OF ASIA</small>	Friday <small>CATCH OF THE DAY</small>
<b>Main Meal One</b>	BBQ Chicken & Salad Wrap	Hot Dog	Loaded Roast Turkey Cob/Baguette	Cottage Pie	Catch of the Day
<b>Main Meal Two</b>	Quorn Dippers & Salad Wrap	Vegan Hot Dog	Loaded Roast Quorn Cob/Baguette	Vegan Sausage Roll	Macaroni Cheese Bake
All main meals are served with seasonal vegetables and traditional accompaniments.					
<b>Light Bites</b>	A selection of hot paninis, jacket potatoes, pasta pots and cold sandwiches/baguettes are available daily.				

Please speak with a member of the Catering Team if you have a food allergy.



# Planning for the Autumn Term

## COVID-19 Safety Posters

### Safety for Teams

- Only one team member should be in the WC/Changing Room at any one time.
- Keep personal items in a locker or separate from your colleagues' belongings.
- If you demonstrate symptoms for COVID-19: High temperature, continuous cough, loss of taste, loss of smell. **DO NOT** come into work but report it to your line manager.
- Wash your uniform daily.
- REMEMBER! You must NOT wear your uniform to work.**
- If you have a cough or cold: Always wash your hands immediately for 20 seconds.
- CATCH IT** **BIN IT** **KILL IT**
- CLEAN and DISINFECT** the WC/Changing Room door handles more frequently. Use Magic Quickclean.

Image Sources: Nison Project - Simon Clark, Nikita Roth, Graetill, Victoria Point, James Rogers, Stephanie Walters, Massimo Design, Kim DA, Amickay, @myhustleover, Victoria, Niloufar-Tahar and Tom Taylor.

### Safe Kitchen Practices

**REFER TO THE KITCHEN CLEANING ROTA**

- CLEAN and DISINFECT** all surfaces more frequently using Magic Quickclean.
- Wash hot gloves, oven cloths and cleaning cloths daily.
- Focus on high contact points and light equipment.
- Wash your hands more frequently with soap and water for 20 seconds when preparing and serving food.
- Always maintain a distance of 2m between you and others wherever possible.
- Serve food maintaining a 2m distance between team members and customers.
- Adapt the sequences of daily jobs.

Image Sources: Nison Project - William Tatali, Imi Skyle, Vectors Market, Akram Calnan, IssaAbu, Hira Park Lin, Jody, Victorias, Francilly Constantin Serra, Marlon and Joe Designer.

### Visitors and Deliveries

- Only authorised persons are allowed in the kitchens.
- Visitors must be kept to a minimum.
- Visitors and staff must maintain a distance of 2m.
- Delivery drivers, always keep 2m between you and our team member.
- Imagine two shopping trolley lengths.
- Drop deliveries inside the kitchen observing the 2m rule.
- Or leave deliveries outside in an agreed place if space is limited.

Image Sources: Nison Project - Amosio Roma, Joe Designer, Francilly Constantin Serra, Neilson, Layrak, Martin David and Adrian Couper.



# Planning for the Autumn Term

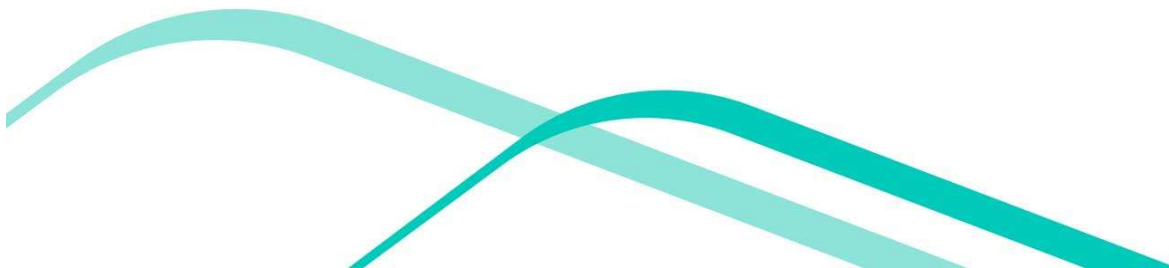
- Adjusted working patterns for kitchens
- PPE – including visors
- Risk Assessments extended to include vulnerable and BAME staff
- “Welcome Back” theme day



# Future Sustainability

## Threats

- Reception pupil numbers decreasing therefore UIFSM entitlement reduced
- UIFSM guaranteed until September 2021
- Brexit



# Future Sustainability

## Opportunities

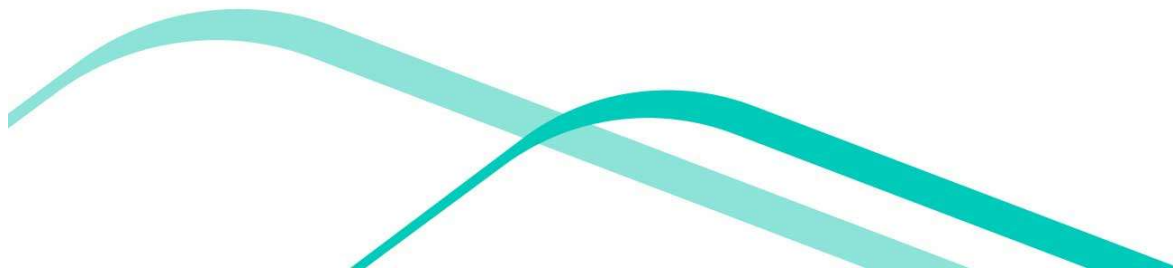
- FSM entitlement increasing
- FSM vouchers spiked public demand for all year round provision
- Review meeting planned to discuss Derbyshire Catering Services response to the first phase



## Summary

As we move into the recovery phase, there are a myriad of strategic and practical considerations as well as risks requiring careful coordination and ongoing dialogue with schools and service leaders.

We are operating in a time of uncertainty and volatility, the only small consolation is that we are not alone in this.





# Thank You

For our latest news and updates please visit:  
[www.myschoollunch.co.uk/derbyshire](http://www.myschoollunch.co.uk/derbyshire)

