



Manchester Fayre: Get with the Programme

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Our Manchester Approach: people driven, aspiring to create better lives



- ▶ Draws upon our Social Value to offer a service that goes beyond the school meal
- ▶ Supporting the Manchester workforce - 90% of our workforce are Manchester residents, paid the Manchester living wage 95p more than national minimum wage
- ▶ Providing high quality nutritious meals to children who need it
- ▶ Comprehensive training schemes to upskill staff and support the delivery of a high quality service

Trainee Apprenticeship Scheme: Growing our own wood

- ▶ Trainee Unit Manager Scheme:
 - Development programme open to all catering assistants
 - Hospitality & Supervision Leadership apprenticeship in conjunction with Accrington & Rossendale college
 - Based in a training kitchen fully supported by experienced Unit Manager
 - To date all trainees have been successfully appointed to unit manager role
 - Further success for Joanna with award of Accrington & Rossendale Apprenticeship Award 2018



Trainee Area Manager Programme

- Application and interview process
- Development programme to support trainees to fully understand all aspects of the operation - from weighing up to business planning!
- Continual professional development with internal and external qualification opportunities
- To date 6 trainees successfully appointed to Area Manager positions
- Three have subsequently been further promoted to positions within the city council
- Currently recruiting

Food Production & Cooking

Qualification: Intermediate Level Apprenticeship

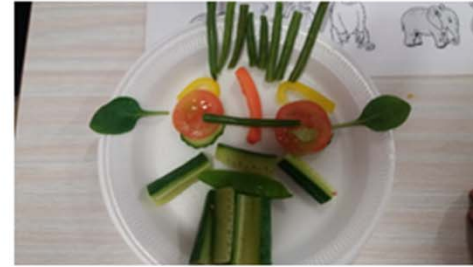
- ▶ NVQ Level 2 Food Production & Cooking
- ▶ Level 2 Certificate in Hospitality & Catering Principles
- ▶ Maths Functional Skills Level 1
- ▶ English Functional Skills Level 1
- ▶ Employee Rights & Responsibilities
- ▶ Personal Learning & Thinking Skills

Nutrition Student Placement Programme

- ▶ 48 week placement in conjunction with Manchester Metropolitan University
- ▶ Grade 1 plus flexibility allowance
- ▶ Provides the resource to support social value approach
- ▶ Gives students opportunity to apply knowledge in real life situations and to gain many other valuable skills
- ▶ First month of placement spent working as catering assistant in the kitchens

Supporting health of Manchester residents

- ▶ Learn to Label
- ▶ Cookery Clubs
- ▶ Food Tasting
- ▶ Bespoke lessons linking with school topics
- ▶ Parent Workshops
- ▶ Packed lunch guidance



Nutrition Student Success

- Challenging journey to start
- All students on placement with us have achieved 1st class hons degree and secured employment in relevant field
- Outcomes for us:
 - New recipe book designed
 - Structured cookery club designed and delivered in more than 30 schools
 - Food for life bronze accreditation
 - Excellent relationship with our customers

Thank you for listening

