



Catering Service

Introduction

The Catering Service is accredited with the Food for Life Served Here – Silver Award from the Soil Association, which recognises us nationally as a beacon of excellence in the provision of fresh, locally and regionally produced food. We pride ourselves on our craft skills which are used every day in preparing nutritionally sound meals, caring for the dietary needs of children and young people. We provide the service in educational settings, so we make sure our staff are trained in safeguarding, equalities, and data protection.

We believe that a healthy, balanced diet is essential for children and young people so we provide fresh food that is cooked daily on school premises.

Service benefits

- We are committed to the delivery of exceptional catering and take pride in customer service, so you can be confident that all your needs are taken care of
- All staff are employed by us meaning you don't need to worry about covering staff absence, recruitment or day to day management
- All staff are DBS checked
- Specialist knowledge and expertise in the education sector
- A partnership approach allows schools to manage service costs
- Menus are compliant with the Nutritional Guidelines for school meals
- We care for the dietary needs of children and young people

Freshly prepared delicious and nutritious meals

Key features

Full Catering Service

The Full Catering Service is our most comprehensive product. We offer a fully managed service for the provision of school meals, covering areas such as food safety and risk management.

- A food safety management system which encompasses all aspects of food safety from procurement to service
- Menus which are compliant with nutritional standards and information for schools and parents with regards to allergens and special diets
- Staff trained and encouraged to develop their culinary skills

Monitoring and Inspection Service

The Monitoring and Inspection Service is included in the Full Catering Service for primary schools. Secondary schools can purchase it as a complementary service to enhance the provision of school meals.

All aspects of providing a catering service are monitored and inspected, including Food Safety Management Procedures food storage and preparation, temperature control and health and safety.

- Inspections are made without prior notice, twice a year unless an alternative arrangement is made
- Each inspection generates a scored report highlighting areas requiring attention as well as areas performing well
- The team also provide practical advice to the Headteacher/authorised officer if requested

Heavy Equipment Insurance Scheme

A fixed price is charged at the start of the financial year for an insurance scheme which covers the repair, maintenance, servicing and replacement of heavy kitchen equipment including the instalment of new and disposal of old. The scheme includes cover for all items which are not "fixed" as part of the kitchen fixtures and fittings, including:

- Ovens, combination ovens, steamers
- Food mixers, food processors, food blenders
- Vegetable processing equipment including potato rumpers
- Free standing refrigerators and freezers
- Food service equipment, including counter and food service trolleys
- Dishwashers



Contact us

To find out more about any of the services we offer and how we can support you please contact the North Yorkshire Education Services team:

T: 01609 533222 E: nyes@northyorks.gov.uk W: www.nyeducationalservices.co.uk