

Mrs Chris Hobbs
Business Manager
Writhlington School
Knobsbury Lane
Radstock
Bath
Bath and North, East Somerset
BA3 3NQ
chobbs@wsbe.org.uk

A state secondary school transferring its catering service from the local authority caterers to in-house.

The consultancy brief was to support the transfer by providing a professional framework to operate under, put in place all the elements for the new term (including the latest phase of the School Food Standards) and improve the existing service standards.

Initial project completed in 2007 however this has been extended and is on-going to include Catering Management coaching and assisting the development of new kitchen facilities within the new Pathfinder School re-build.

“Running our own catering service is a new departure for us. In order to give ourselves the best chance of success it was important to get the infrastructure right – the menus, the equipment, staffing, suppliers and a guide (vision) on how to move forward with confidence. We now have a clear direction and know what needs to be done to stay on course.

I have appreciated the very regular progress updates. The consultant worked at a good pace, delivered as promised on his own tasks and ensured we did the same by prompting and supporting at the appropriate times.

Working with Review has made a refreshing change”.

The School is now running its own catering service and, against a general backdrop of falling sales throughout the secondary school market due the changes enforced by the School Food Trust, sales have increased by 25%!