

# Let's Dine

**APSE Finalist 2017 & 2018 Best Performer: Transformation & Efficiency**

**Telford & Wrekin Council's Catering business, provides a fully staffed and serviced school meal provision to educational facilities throughout Telford and Shropshire.**

We support the nutritional wellbeing of students and don't make profits from children or shareholders.

We understand that not every school has the same requirements – many prefer to cater in-house, often facilitated by external consultants to ensure that procurement, menu development, finances, marketing, customer service and legislative compliance are all to a high standard.

**We are delighted to extend our provision of support to schools that have decided to manage their catering service in-house** or require the services of professional advice and practical hands on support. Whether it's for peace of mind, or to help free up invaluable school time.



## **Transition into in-house Catering**

### **We can provide**

- Personalised Food Safety Management System
- HACCP Development - checking this up to date
- Include Food safety policy and related Documentation HACCP Development - checking this up to date
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- Implementation and staff Training on HACCP
- Completion of Food Registration for your premise
- Menu compliance - allergen file with your agreed menu
- Support on sourcing local Suppliers
- Support with procurement of services such as waste management/Kitchen Cleaning
- Health and Safety Audit twice a year - written report/recommendations
- Complete a Health and Safety Manual for your Catering Team that is site Specific
- Implementation and staff Training on Health and Safety
- Quarterly Visits to complete Quality Audits
- Collation of Records and Documentation – with complete written report

**Contact**

**Lorna Hicks**  
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**Telford & Wrekin**  
**COUNCIL**

## Back of House/Front of House Health Checks

- Quality of Food
- Menu compliance
- Assessing Staff and Service Enhancement
- Health and Safety check, risk assessment, procedures, written report of findings
- Support your staff to complete allergen training
- Food Hygiene Compliance - written report of findings
- Advice and Recommendations - written report of findings
- Marketing
- Customer Experience
- Staff Training
- Level 3 Food Safety
- Level 2 Food Safety
- COSHH Training
- Health & Safety Package
- Other training available including First Aid at Work, Safeguarding and Health & Safety.

**We can tailor a package to meet your requirements, email us to find out more!**



# Contact

**Lorna Hicks**  
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