

Stockport School is a popular, over-subscribed high school with 1100 pupils on role. When the catering contract with the local council came to an end in 2014, the new Head Teacher Ian Irwin, decided that with the assistance of CMC, the school could improve the current service and offer the students and staff better quality meals. CMC were the catering consultants at a school where Mr Irwin had previously worked and he had been impressed by lunch service and the standard of the meals.



CMC'S SOLUTION

In the summer of 2014, CMC Consultants Drew Sinclair and Mike Atkinson, together with the school Catering Manager Janet Brown, started by looking at improving the menu offer and changing suppliers for better quality products. Whilst the traditional service was maintained CMC also introduced a new street-style food offer with pasta and curry pot takeaways and a Deli and sandwich bar. CMC worked with the whole catering team to ensure that all staff were trained to create and deliver the new menus and concepts.

Drew and Mike have also implemented new safety systems and ensured that all the catering staff are trained accordingly. These include the CMC HACCP, Risk Assessment, COSHH system and Allergen Awareness with all staff trained to Level 2 Food Safety as well as Health & Safety awareness. Following this the catering team has received 5* from the Environmental Health visit and a 100% internal audit score.

CMC have also worked with the Assistant Head Nicky Trbojevic and Business Manager Karen Tankard, to implement a new cashless payment system and both staff have been central to a dining room makeover to compliment the new service.

THE RESULT

"CMC have pro-actively monitored the progress of the change both financially and operationally. They have identified and provided an on-going training plan, helped us through the planning of new menus, the sourcing of quality fresh produce, identification of allergens, pricing etc whilst ensuring that all food standards are met. The move to in-house catering has opened up the opportunity to offer a healthy variety of menu choices which are tailored to suit the tastes of our students.

We had regular visits from Mike, who rolled up his sleeves, donned his chef's hat and worked alongside colleagues to make the initial changeover more streamline.

We have updated and decorated our facilities with a striking corporate image, to include a Café Diner offering a full roast dinner with fresh vegetables or pasta/curry pots every day, a Deli bar with pizzas, burritos, paninis and a Sandwich Shop.

We have had very positive feedback from students, parents, carers and staff about the new arrangements, increased uptake generally but also with our FSM students.

All of these changes have been facilitated by CMC with regular support visits and we would like to thank them for seeing us through such major changes with professionalism, dedication, displaying a genuine interest in the success and well-being of the school."

Nicky Trbojevic
Assistant Headteacher