

Schools Catering

A Complete Catering Service
Great Local Food For
Great Local Children

Trusted and Reliable



Doncaster
Metropolitan Borough Council

Welcome to Doncaster Schools Catering

What we do

School Catering are proud that every day, our professionally qualified catering teams provide around 16,000 meals in 115 schools throughout Doncaster. We also provide meals to the Council's Social Education and Day Centres.

Food

We pride ourselves in being a "Food for Life" organisation, and as such the quality of the food we supply is extremely important to us. Many of our products are quality assured, carrying the Red Tractor mark, MSC mark or Quality beef/pork mark. Our eggs are sourced exclusively from a Yorkshire free range farm. We only purchase class 1 fruit and vegetables and all suppliers are rigorously checked before they can supply.

Menus

We get excited about food and know that a healthy school lunch can help children to achieve more. We serve healthy nutritionally balanced meals, which are freshly prepared daily by our locally employed well-trained staff. By listening to our customers' likes and dislikes we can serve meals that are not just healthy, but food they will enjoy. We work closely with head teachers to help schools achieve their objectives and transform their pupil's lunchtimes.

Menus offer a combination of both traditional and international meals, which are served with fresh vegetables, salads, fruit and home baked products.

Our meals meet the government's standards on school food and can be tailored to suit the unique requirements of each school.

Social Responsibility

As well as buying local, caring for the environment and working hard to support the health and wellbeing of local children, Doncaster Schools catering also value our staff. We have an extensive training and development programme and are committed to supporting a "Living Wage"

Caring for the Environment

Reducing Food Miles – Local Procurement

As a Food for Life organisation, when selecting supplies Schools Catering don't just buy British we use:

- Doncaster pork
- Doncaster bottled water
- Yorkshire beef
- British chicken
- Yorkshire free range eggs
- Yorkshire milk
- Yorkshire fresh herbs
- Doncaster bread, or freshly baked on-site
- Yorkshire & regional vegetables

Recycling

Each kitchen has recycling bins for:

- Paper
- Cardboard
- Cans
- Used cooking oil (*goes to make bio diesel*)
- Plastic
- Waste food (*goes to Doncaster anaerobic digester making electricity, heat and fertiliser*)

Energy Efficiency

Schools Catering ensure that:

- Lights are switched off when not needed
- Cooking equipment is used for the minimum time required
- Energy efficient dishwashers are introduced
- Energy efficiency rating is considered when purchasing equipment

Supplier Management

When selecting suppliers Schools Catering take into account:

- Supplier environmental policy
- Age, size and efficiency of delivery vehicles
- Use of bio diesel
- Packaging, and recycling systems

Achievements and Performance

School meals take-up

For many years our take-up has been consistently higher than the national average and one of the best in the region.

- Doncaster primary average - 58%
- National primary average - 43%

Awards and recognition

Doncaster Schools Catering constantly strives to improve the service and develop their staff:

- “Food for Life” bronze award status
- Large employer of the year 2013
(Awarded by Doncaster College for supporting apprenticeships)
- Regional School Chef of the year finalist
- APSE nomination for most improved service
- Partner with Doncaster College and the NHS in the regional “FEAST” training kitchen
- Annual Awards evening to recognise staff achievements throughout the year “The Oscars”
- Participants in TV programme, “Street Market Chef”
- Worked with School Food Trust on “Train the Trainer” and “Small Steps” projects
- Provided dinner at Mansion House for the High Sherriff of Yorkshire and honourable guests

Quality and Assurance

Menus

Doncaster Schools Catering ensures that our menus are:

- Designed to the latest mandatory requirements for nutrition
- Designed using “Saffron”, an industry leading software package
- Food for Life bronze award compliant
- Created using local and seasonal products
- Tried and tested by pupils
- Discussed with qualified Nutritionists

Produce

We take care to source the best possible produce which includes:

- MCS compliant fish (Marine Conservation Society)
- Red Tractor approved poultry
- EBLEX quality standard beef
- British quality assured pig standard
- Class 1 fruit and vegetables

Operations

In delivering the service we have in place:

- 5* Hygiene (the maximum) ratings at almost all sites
- CHAS registration (Contractors Health and Safety)
- A comprehensive kitchen manual in all sites
- COSHH compliance (Control of Substances Hazardous to Health)
- Detailed Risk assessments
- Regular audit and monitoring visits
- Quality Mark (awarded 2013)

Fun and Promotional Activities

Theme days

Doncaster Schools Catering supports schools by providing these days linked to individual schools requirements, borough wide initiatives and national events. Examples include:

- Calendar days:
 - Christmas (ever popular)
 - Easter
 - Bonfire Night
 - Halloween
 - Valentines Day
 - Chinese New Year
 - American Independence Day
- Special events:
 - Sporting such as world cup, Olympics, Wimbledon
 - Royal Wedding
 - Queens Jubilee
 - Red Nose Day
 - Doncaster Rovers free ticket competition
- Curriculum and cultural:
 - Italian, Spanish, Indian
 - WW1, WW2
 - Rainforest
 - Tudor
 - World book day

Outside of school Sites

Not all our fun events take place in schools. For example we have arranged for:

- Pupils to have themed dining experience with war veterans (including Ben Parkinson and Doncaster's oldest surviving soldier)
- A silver service dining experience for pupils
- Pupils to be judges of a regional competition (on TV recently)
- Visits to ReFood in Bentley to see the Anaerobic Digestion plant
- Pupils to judge regional School Chef of the Year competition