



BROOKDALE BISTRO NEWSLETTER



We want to keep you up to date with the success of our new catering arrangements; which we took 'In House' in May from this year. Our aim was to have total ownership ensuring the service focuses totally on our pupils. Some of our key achievements over the last 6 months have been:

- An increase in pupils taking a school lunch by over 26%.
- Themed menus have increased the number of pupils using the facilities by a further 43% on that day.
- Over 85% of all dishes are freshly prepared on site. Items such as fish fingers are bought in ready-made – but we ensure the best quality products are bought.
- Our purchasing requirements have drastically improved with the fresh fruit and vegetable deliveries increasing by over 50% and the butcher by 100%, No fresh meat was purchased under the old catering arrangements.
- The selection available to the pupils has increased by over 30% on a daily basis.

However one of the most rewarding and positive achievements is the excellent feedback received from the customers – our pupils. Some of the comments have been:

- “The best meal ever”
- “I really enjoyed my dinner”
- “I want to have school dinners all the time”

We are constantly developing the catering service to keep it fresh and exciting for the children and we will keep you informed of any new catering options within the school.

If you would like to know more about the catering service please either call into school or ring Sue McDowell Catering Manager on 678 5003.

