



mission: nutrition



Our School Food Vision

Serving up a delight

A warm welcome to this first issue of Mission Nutrition where we offer a fresh view of catering. This newsletter is the first course in a series of communications to share news and keep you up to date on developments.

Controlling costs: Prices held for 2018 / 19



As autumn rounds up, no doubt you have received the indicative charges letter. With schools facing challenges such as increasing budget pressures we took the important decision not to increase catering service charges for 2018/19 and have held prices, offering budget certainty for another year.

On behalf of the whole team, may we take this opportunity to thank you for your continued business.

No Price Increase

Voice of the customer: School Ambassadors

At SIPS Catering, we don't rest on our laurels. Importantly, we think of young people as the end consumer. With this in mind, we are introducing our School Meal Ambassadors programme to make a sustained difference by encouraging positive food choices from a young age. The food ambassadors can form part of the school council to ensure their voice is heard. Should you want to be involved, please get in touch by emailing catering@sipseducation.co.uk

Naturally, the views of schools and wider stakeholders are also imperative, so please get in touch too.



Meet the Senior Management Team

Our staff visit your school regularly. There is also remote help in the form of a catering hub of expertise at SIPS Education Head Office where experts offer advice, answer questions and share invaluable experience.

Let's get to know the catering senior management better.



Name: Richard Eyley
Position: Head of Catering

**Catering
Leader**

From summer sizzlers to winter warmers, Richard knows food through and through. His career began in contract catering, setting him on a direction that would last a lifetime. Retailing and high-street catering ensured the fundamentals, followed by working for a large local authority. Progressing to senior management, Richard joined the largest catering service in the world. In July 2016, Richard attained the coveted position as Head of Catering at SIPS Education, leading a busy team of 300+ professional catering staff.

Life outside work – Richard is married with family. He enjoys holidays, films and time with friends, and on some occasions a dinner party complete with all the trimmings!



Name: Dawn Taylor
Position: Operations Manager

**Operations
Leader**

Dawn is a true convert to the world of food and hospitality, having enjoyed a whole career in various diverse catering environments. For many years, Dawn was licensee of a Black Country public house building a reputation for excellence, quality food and service that kept the customers coming back. Dawn's impressive catering CV provides the perfect depth and breadth with both operational and strategic skills. Dawn is responsible for the operational delivery of the catering service, looking after the field-based team.

Life outside work – Dawn enjoys walks, nature and music.



Name: Tracey Pace
Position: Service Development Manager

**Product
Leader**

With a passion for delivering excellent food, Tracey has 30 years' educational catering experience. With a flair for continuous improvement, Tracey manages ongoing service development with skills including negotiating, and managing robust and effective contacts to deliver high-quality services. She is responsible for the management of SIPS major supplier contracts.

Life outside work – When Tracey isn't hatching plans to make our service even better, you'll find her walking in the countryside or with friends enjoying comedy nights and quizzes.

No secret ingredients: The Food Portal shows everything you want to know

We are
committed
to the
School Food
Standards

Education catering is a mix of creativity and compliance. Delicious and attractive food full of nutrition for a very important group in our society. Whether it's out of necessity or simply out of interest, some customers wish to find out more about our meals. SIPS Catering has therefore ensured allergen and nutritional information is at your fingertips. Our food portal is a database of live information that provides all of this.

Our user-friendly site supports customers to make informed choices.

- Search by dish or browse menus.
- Allergen and nutritional information in clear recognisable format.
- Updated in real time from our central menu management system.
- Accessible on all platforms - including tablet and mobile phone.
- No username or password required.
- Schools can link from their websites.
- Based on 2,000 calorie diet - the same as supermarket labelling.



Vegetable Risotto

A selection of vegetables in a Brown and White Rice Risotto

Each pot contains



of an adult's reference intake

Typical values (as sold) per 100g: Energy 670kj / 150kcal

Why not take a look today:
www.sipseducation.co.uk/foodportal

People Matter: Staff Recognition

SIPS's values are reflected in the hard work of all the team. Our front-line employees play a crucial role within the school day, serving up tasty dishes daily. We therefore wanted to recognise the sterling efforts and so launched the CEO Award which recognises rapport with young people, a passion for food and excellent working practices.

The winner was Sukhjeet Kaur-Nahal of Sacred Heart Primary School demonstrating excellence in behaviours and exemplary operational delivery. You may notice the attire - it was the Wild West Theme Day, just one of the ways we assist schools with special menus and marketing support. Tracy commented: "Sukhjeet embodies the principles upon which SIPS is built, hard work, passion and service, a worthy winner of the award."

Wild West Theme Day



Tracy Pearce, SIPS CEO, presents Sukhjeet with the prestigious award

SIPS Senior Managers visit the School Kitchen



Tracy Pearce, SIPS CEO, and Richard Eyley, Head of SIPS Catering, visit the Sacred Heart Primary School facilities

Thank you for taking the time to read about the latest SIPS Catering developments.

Please do look out for our spring edition of

mission:
nutrition



Food is our passion, education catering is our specialism

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