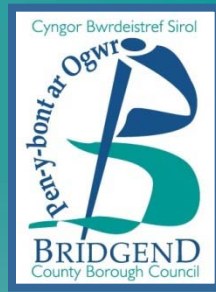
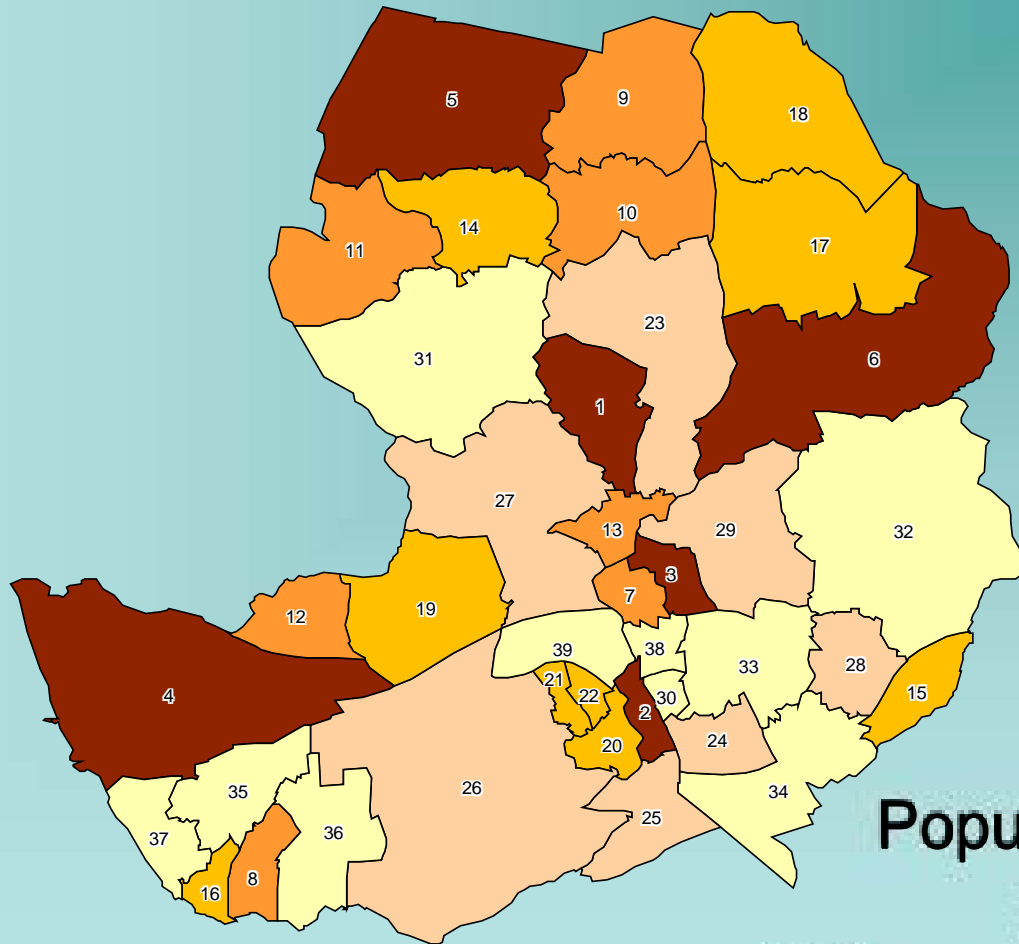




Mrs Louise Kerton
Business Manager
Catering Services



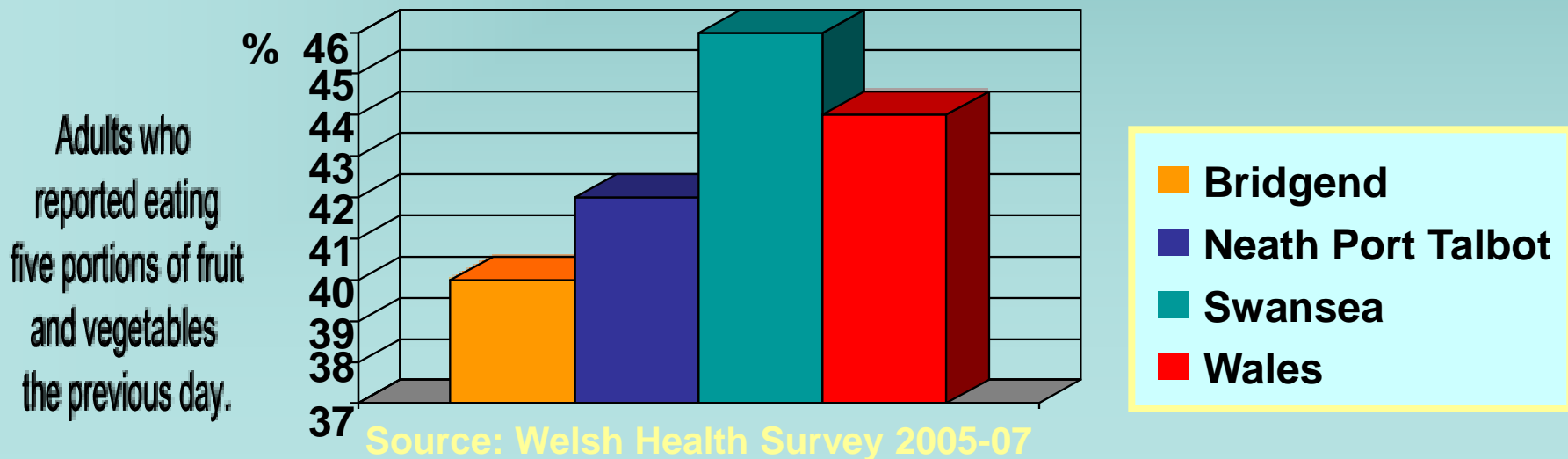
Demographic of Bridgend County Borough Council

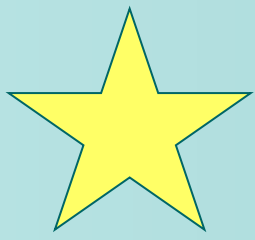


Population 135,000
39 wards
8 Communities First Areas

Bridgend County Borough is considered to be amongst the most deprived areas in Europe and had been designated an Objective 1 area.

The Authority have launched a Food and Nutrition Action Plan in partnership with the National Public Health Service for Wales and the Local Health Board





Winner



Best Performer Education Catering 2007/2008

**Pat Davies
&
Lynette Daniel
attended
apse Awards
at
Hilton Hotel, Blackpool
04.12.2008**



Finalist - 2007

Best Performer - 2006



apse

Performance Indicators

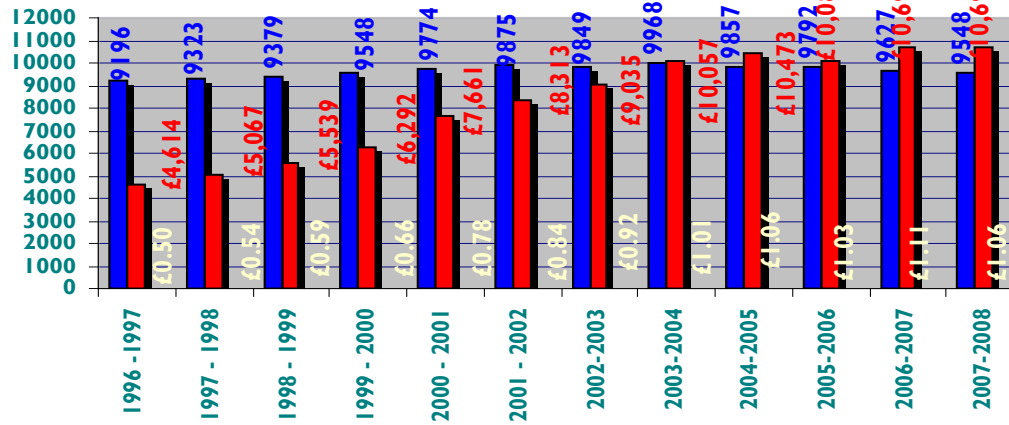
High Standing

- 07 Paid meal uptake all schools - 49.39%
- 36a All meal uptake - 55.17%
- 34 Percentage of schools holding a food safety award - 100%
- 40 Percentage of schools that do not use disposable cutlery/crockery - 100%
- 19 Average pupil spend per paying pupil (secondary)- £1.06

Performed Well

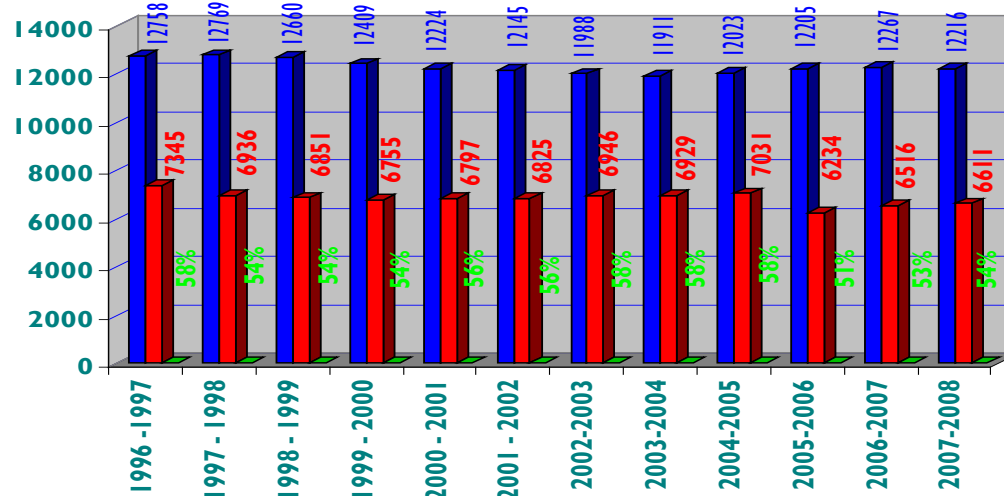
- 04a Free meal uptake Primary schools - 84.58%
- 10a Paid meal uptake Secondary schools- 55.07%
- 13 Primary school meals served per staff hour - 10.24
- 14 Special school meals served per staff hour - 8.56
- 15a Primary and Special school meals per staff hour - 10.14

COMPREHENSIVE SALES RESULTS & MARKET SHARE



- School Roll
- Daily Income
- Pupil Spend

PRIMARY SALES RESULTS & MARKET SHARE



- School Roll
- Daily Average
- Market Share

Future Challenges for Catering Services

- Comply with the Welsh Assembly Governments Appetite for Life, Nutritional Standards for school meals.
- To increase the uptake of healthy school meals by investing in kitchen facilities & equipment.
- Commitment to staff Training & Development.





Progress So Far....

Salad Bars &

Waste Collection Stations in Primary Schools

Nutrition Training for all cooks

Nutrition Diploma Training for all managers and supervisors





Since December 2008, 3 healthy school meals trainers have been appointed to identify training and equipment needs and support the cooks with menu changes and implementation of Appetite for Life.





Get Cooking!



**Catering Services introduced
a fun, basic skills cookery course
during the summer holidays 2008.**



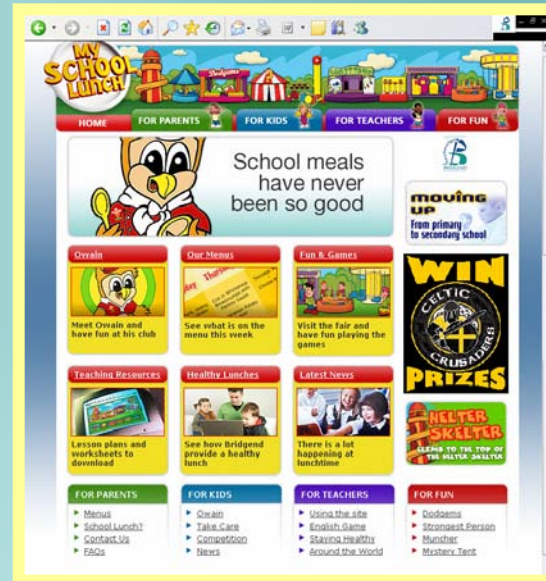
Menu's

Catering Services have developed a menu leaflet for all new parents giving them details of the department and the services on offer to their children.



Launched in September 2005, the website has proven a great success in reaching parents, children and teachers.

Children enter competitions, talk to Owain and give their views on their school meal.



Teachers download worksheets on healthy eating which follow the National Curriculum for their classes to complete.

Parents can download menu's, find out our latest news and give thier views on our lunch service.

**appetite
for
life**

