



Association for Public Service Excellence

Soft FM Innovation Awards 2023

Celebrating outstanding achievement and innovation
within local government cleaning and catering



Join the conversation:

@apseevents #apseFM

Evening Programme

19:00 Pre dinner drinks reception

19:30 Dinner commences

21:00 Awards Ceremony

Evening entertainment will commence following the awards

Tonight's charity raffle will be drawn to support APSE's nominated charity, Parkinson's UK.

How to enter

Place a minimum of £5 into one of the envelopes on your table. Write your name, organisation and table number on the front of the envelope. APSE staff will collect the envelopes during the comfort break.

Prize

A £150 Love2shop voucher

PARKINSON'S^{UK}
CHANGE ATTITUDES.
FIND A CURE.
JOIN US.

To request photographs from tonight's event, contact Megan Butterworth at:

mbutterworth@apse.org.uk

For details on how to enter the 2023 service awards, contact Matt Ellis at:

mellis@apse.org.uk

For exhibition and sponsorship opportunities at any APSE event, email Matt Paton at:

m.paton@spacehouse.co.uk



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Award categories

Building Cleaning

Dumfries and Galloway Council - *Building Facilities*

Assistants Paper Flow Reduction

Dumfries and Galloway Council - *Introduction of cleaner and green chemicals and cleaning equipment*

Neath Port Talbot Council - *Striving towards the new net zero carbon requirement*

South Lanarkshire Council - *Facilities Operational Control Centre/Emergency Cleaning Team*

Catering

Blackpool Council - *Chefs Academy*

Derbyshire County Council - *Food Explorer Campaign*

Monmouthshire County Council - *Introduction of Universal Free School Meals for all Primary School Pupils*

Torfaen County Borough Council - *Universal Primary Free School Meals Online Application: 3 in 1 Data Capture*

Wokingham Borough Council - *School Meals Catering*

A guide to the finalists...

Building Cleaning

Dumfries and Galloway Council

Building Facilities Assistants Paper Flow Reduction

Developing PowerApps, introducing iPads to Building Facilities Assistants (Janitors) and implementing new systems has allowed Dumfries and Galloway Council to reduce the paper flow between frontline service to back office administration on essential building safety compliance, PPE ordering, reporting repairs, performance monitoring, real time data and communication. Not only does this make the service more efficient, it is enhancing the digital skills of essential frontline operatives.



Dumfries and Galloway Council

Introduction of cleaner and green chemicals and cleaning equipment

Dumfries and Galloway Council's Facilities Services are supporting the Council's Priority to "urgently respond to climate change and transition to a carbon neutral region" by introducing cleaner and green chemicals and equipment. Facilities Services have invested in upgrading cleaning equipment. The replacement of equipment was a necessary expense as aside from the additional maintenance cost of keeping the old equipment running, there were long term savings to be had by purchasing energy saving equipment.



Neath Port Talbot Council

Striving towards the new net zero carbon requirement

From January 2022, the net zero carbon requirement becomes part of the Welsh Government Sustainable Communities for Learning Programme. Action on climate change and decarbonisation are key to the strategic/legislative context for DARE [Decarbonisation and Renewable Energy Strategy] setting out the vision for climate action up to 2035.



South Lanarkshire Council

Facilities Operational Control Centre/Emergency Cleaning Team

Facilities had an established central control centre dealing with day-to-day staffing cover across the FM services. During and subsequently post-pandemic this operation was expanded to provide an emergency cleaning response during the initial periods of lockdown, but has been retained post-pandemic to continue providing emergency cleaning throughout the authority. This can range from supporting staff shortages in schools/premises to providing scheduled Electrostatic Sprays to Council Care Homes. The team is available during normal working hours and outwith normal hours to respond and these have also recently included outbreaks of Strep A in schools and continuing Covid outbreaks in other vulnerable establishments.



Catering

Blackpool Council

Chefs Academy

The Council are in the second year of their Chefs Academy project, and are proud to say it is going from strength to strength. Chefs Academy has been developed for the students and businesses of Blackpool, tailored to the unique needs of our town and community. Students from the first Cohort have gone on to succeed in college, with the current classes inspired themselves to continue their own studies once they leave school.

The logo for Blackpool Council, featuring the text "Blackpool Council" in a purple serif font with a thin purple underline.

Derbyshire County Council

Food Explorer Campaign

Following obesity and health studies, from the Department of Health and Social Care, relating to primary school pupils in the area, the Derbyshire Catering Service (DCS) Team created and launched the Food Explorer campaign to empower pupils to try different food groups and ask questions about what is on their plate. Whilst the campaign promotes the significance of a balanced diet, the key objective is to make good food fun!

The logo for Derbyshire County Council, featuring a stylized purple 'D' icon followed by the text "DERBYSHIRE County Council" in a purple sans-serif font.

Monmouthshire County Council

Introduction of Universal Free School Meals for all Primary School Pupils

Following an announcement from the Welsh Government in December 2021 to introduce Universal Free School Meals to all primary school pupils by September 2022, the Council faced the challenge of ensuring that all kitchens had enough space, cooking and serving capacity to cope with the increase in meal numbers. The Council also faced the task of appointing 53 new staff including Cooks, Assistant Cooks and Catering Assistants and increasing existing staff contracts.

The logo for Monmouthshire County Council, featuring a stylized green and black icon of a person holding a tray above the text "monmouthshire sir fynwy" in a green and black sans-serif font.

Torfaen County Borough Council

Universal Primary Free School Meals Online

Application: 3 in 1 Data Capture

Streamlining multiple teams' requirements into one succinct online form, saving time, processing hours, multiple communication methods and confusion for our staff and stakeholders. Clear messaging and wide promotion using existing and new communication channels has made this the new go-to process.

This innovative solution has shifted departments out of silo working and shown the potential for more matrix working across divisions. Using this success story as a baseline, we will be looking for more forward-thinking ideas to improve our services and make the customer service experience as easy as this was.



Wokingham Borough Council

School Meals Catering

Faced with ongoing economic and market challenges to supply healthy food to our schools, Wokingham Borough Council (WBC) have developed a close working partnership with our School Meals Catering supplier to provide meals across 19 of the borough schools. We recently reformed our service offering further by combining kitchen maintenance service into this offering.

As well as comprehensive support and management of the contracts, freeing up valuable school administrator time, we are ensuring that that entire package surrounding school meals is procured and managed as effectively as possible by us as a trusted partner.



**WOKINGHAM
BOROUGH COUNCIL**



All-Party Parliamentary Group for School Food

Excellence in School Food Awards

2023

Providing an opportunity for those working within school food a chance to step forward and shine



Join the conversation:

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Award categories

Individual

Katharine Tate – The Food Teacher™

Gillian Boundy, ANutr – Southwark Council

Dr Nick Capstick OBE – School Food Review Group

Schools

St Anthony's Catholic Primary School

Rye Oak Primary School

Spa School Bermondsey

Groups

Fish in Schools Hero Programme – Food Teachers
Centre

Healthy Zones – School Food Matters

The Rethink Food Academy – Rethink Food

A guide to the finalists...

Individual

Katharine Tate – The Food Teacher™

The Young Chef of the Year Awards were developed by The Food Teacher™ as a collaboration between local health, public health, nutritional therapy and schools, to model transformation food education in schools.



The awards ensure relevant curriculum delivery through whole class teaching in an innovative, teacher led programme. They cover the National Curriculum for 'Cooking and Nutrition', the new statutory RSE and Health Education guidance (2020) and other curriculum areas such as English, Science, Maths, Geography, ICT and Art and Design. They also link to Ofsted's new Common Inspection Framework by 'Creating a culture and ethos of healthy eating' (2022).

Gillian Boundy, ANutr – Southwark Council

Gillian Boundy, School Food Improvement Officer, is quietly undertaking a school food revolution across all Southwark schools. Leading the Southwark School Meals Transformation Programme, Gillian is spearheading a multipronged, multi-partner approach helping all schools improve the quality and uptake of their meals.



Bringing together school leaders, Council teams, and community groups, she is focused on providing a mix of support, training and quality assurance interventions. Gillian is helping schools pool their resources and create better value for money and better nutritional outcomes. Gillian's work influences the national conversation, being picked up by DfE and the Food Standards Agency.

Dr Nick Capstick OBE – School Food Review Group

Nick Capstick OBE is a headteacher and CEO of White Horse Federation, covering more than 30 schools in SW England. Since July 2021 he has chaired the School Food Review Working Group (SFRWG). Despite numerous other roles, he has selflessly devoted his time and effort to the group and brings far more than good time-keeping to the meetings. Nick has made countless media and public appearances representing the group. The SFRWG's successes – including national school food policy changes – are in no small part thanks to Nick. Millions of children will grow up with better food thanks to his work.



A guide to the finalists...

Schools

St Anthony's Catholic Primary School

St Anthony's Catholic Primary School is a maintained school for pupils in nursery to Year 6, situated in East Dulwich in Southwark.



This school is dedicated to providing an environment that ensures the healthy choice is the easy choice, supported by a new whole school food policy.

In 2022, the School Business Manager, Angela Boilson has played a key role in:

- developing a whole school food policy in collaboration with the school community, and
- co-designing and testing bespoke School Food Management and Improvement Training, which will be compulsory for all Southwark School Business Managers from 2023.

Rye Oak Primary School

Rye Oak Primary School is a maintained school for pupils in nursery to Year 6, situated in Rye Lane in Southwark.

Rye Oak is committed to ensuring that all pupils are healthy in mind, body and spirit.



It takes a whole school approach to food, supported by a clear school food policy. Rye Oak already holds the Healthy School Gold Award.

As well as a chef led, cooked from scratch menu, this in-house school is exceptional in the extent to which food education reaches across the academic curriculum. It also offers plenty of hands on cooking lessons.

Spa School Bermondsey

Spa Bermondsey is a secondary co-educational school for students aged 11-19 with a primary diagnosis of Autism, situated in the London Borough of Southwark.

Standing out from the crowd, Spa School Bermondsey is a meat free school with a vegetarian café which is open to the public.

In 2022, Spa Bermondsey was chosen as Southwark Food Flagship School; working with other schools in the borough to support autistic pupils develop healthy eating behaviours and offer advice and support to schools wanting to move towards a climate friendly menu. The school has recently also printed its own fantastic pupil led cookbook full of pictures to make following the cooking method accessible.



A guide to the finalists...

Groups

Fish in Schools Hero Programme – Food Teachers Centre

St Anthony's 'Fish in School Hero' seeks to give pupils a chance to prepare, cook and eat fish, aiming to develop more positive attitudes towards eating fresh fish sourced in the UK. Through providing locally sourced fish and teacher training, the programme overcomes the current obstacles to lesson planning and gives young people an exciting and delicious experience. It is directed particularly at schools in the most deprived areas, where pupils are unlikely to have access to fresh fish. As a result, nearly 70% of pupils want to cook fish again and eat more fish in the future.



Healthy Zones – School Food Matters

School Food Matters is working with Impact on Urban Health to deliver a five-year programme to address health inequalities in Lambeth and Southwark, to make the healthy choice, the easy choice in schools. A specialist team including trained nutritionists has been delivering the Healthy Zones programme for the past two years and so far, 29 schools have taken part. In consultation with pupils, staff, parents, and caterers, School Food Matters is offering support to improve the food served in breakfast and after-school clubs and is helping schools to write and implement school food policies to embed lasting change.



The Rethink Food Academy –

Rethink Food

Rethink Food want everyone to live a food secure life. It is their belief that quality food education is the key to achieving this. The Academy has committed to revolutionising food education and in doing so will deliver 10 million hours of education in support of improved food security. In Jan 2022, in partnership with Landsec and the White Rose shopping centre, the Academy repurposed an empty shopping unit and created The Rethink Food Academy. The Rethink Food Academy helps build independence, resilience and food security for children, their families, and the wider communities across the city and beyond.

