



BCS

Blackpool Catering Services

Serving Our Community and Preparing the Future

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www.blackpool.gov.uk

Background

- Blackpool – most deprived town in the country
- Aug 2019 – service no longer viable
- Loss of corporate support
- Staff morale
- FSM funding - £1.56m; UIFSM funding £1.4m



Blackpool Catering Services' mission is to be an industry-leading Catering Service with sustainable community approach to improve nutrition, health, education, and employment

Our Journey



- Supported our community with food provision
- Changed our Marketing & Branding
- Welcomed 23 new kitchens
- Increased School Meals from 35,000 to 100,000 a month
- Gained our **Bronze Food for Life** accreditation
- Signed up to the "Peas Please Pledge"
- Opened our Chefs Academy
- Public Sector Catering - **Team of the Year 2021**
- LACA Board Member North West



Aligning the Service to Corporate Objectives

- Corporate Objectives
 - Reducing inequalities
 - Improving Health & Wellbeing of young people
 - Obesity Strategy
- Highlight the opportunities
- Utilise the Scrutiny Process
- Involve others in the journey
- Make some noise



Our team are local and based in Blackpool ensuring you have the support you need everyday!

Developing a Shared Vision

- Understand the needs of the community
- Develop a partnership with Schools
- Work across departments to deliver a quality service
- Review your supply network
- Sometimes change is good!
- Innovate to improve the service



“Having Blackpool Catering Service operating within our School gives us confidence in the nutritional standards in our lunch provision, the service and management are second to none and have built a vital partnership with us
Karen Appleby – Headteacher Kincaig Primary School



Not Just Serving The Community!

- Investing in Our Young People
- Unique Learning Opportunity
- Engaging Young People with Employment
- Delivering Primary Curriculum
- Sports For Champions
- Supporting the School Improvement Priority Plan

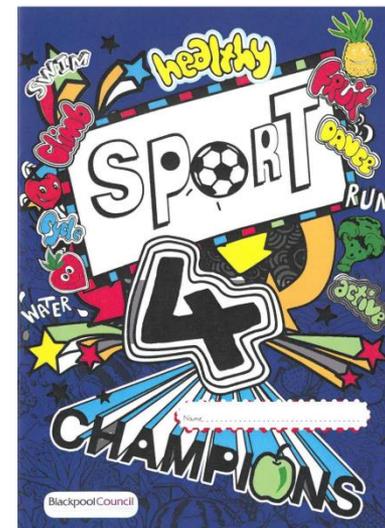


We Are Preparing The Future



Not Just Serving The Community!

- Food Tastings / Cookery Demonstrations
- Curriculum Linked Theme Days
- Sports for Champions Initiative
- Supplier & Partner Talks
- School Staff Training (Food Safety & Allergen Awareness)
- Our Suppliers have also agreed to offer the following:
 - Educational school trips to a local dairy farm at Weeton
 - Free samples of tropical and/or unusual fruits and/or vegetables for taster sessions
 - Visit from fruit and vegetable supplier for education workshop
 - Trevor's have offered to organise a trip to their warehouse which includes a tasting session



We Are Preparing The Future

Delivering a Consistent, High Quality Service

- Develop a partnership stakeholders
- Be visible in the operation
- Develop and succession plan
- Plan a management structure for now and the future
- Use technology to manage the service
- Using a Local Supply Chain
- Branding and Marketing



	MONDAY	TUESDAY	WEDNESDAY ☺	THURSDAY	FRIDAY ☺
FRESH	with a selection of fillings: Tuna Crunch & Mayo, Chicken & Bacon Carage, Sealfood, Ploegman's, Egg Mayo, Plain Ham, Plain Cheese	with a selection of fillings: Tuna Mayo, Cheese, Sealfood, Ploegman's, Egg Mayo, Plain Ham, Plain Cheese	PLATED & BAKED SALADS HOMEMADE SANDWICHES, PLAYBREADS & SUB ROLLS	with a selection of fillings: Chicken & Bacon Club, Tuna Crunch Mayo, Sealfood, Plain Ham, Plain Cheese	with a selection of fillings: Chicken & Bacon Club, Tuna Crunch Mayo, Sealfood, Plain Ham, Plain Cheese
FAST OPTIONS	CHINESE CHICKEN CURRY (V) VEGGIE BURRITO & RICE	(V) CREAMY TOMATO MASCARPONE PASTA TANGHOON CHICKEN & VEGETABLE RICE	LOCALLY BAKED JACKET POTATO (V) BOLOGNAISE & GARLIC BREAD CHICKEN BITES AND CHIPS	(V) PASTA BASILICA JERK CHICKEN & RICE	SWEET CHILLI CHICKEN NOODLES
TASTY	(V) PIZZA MARGHERITA BBQ SHREDDED PORK ENCHILADAS PROVENCAL CHICKEN, BRAISED RICE AND FRESH VEGETABLES	HOT AND SPICY PEPPERONI PIZZA FISH FINGER BARRACAKE BRAISED STEAK, NEW POTATOES & FRESH VEGETABLES	MARKINATED RED TRACTOR CHICKEN FILLET IN A BUN HAWAIIAN PIZZA ALL DAY BREAKFAST ROAST PORK DINNER, ROASTIES, SAGE & ONION STUFFING AND FRESH VEGETABLES	CHICKEN & SWEETCORN PIZZA TERRAN CHILLI, CHEESE, STEAMED RICE (DANGO CRUMBS) BEEF LASAGNE CHEESE AND HERB BREAD COOKS CHEESECAKE	MEDITERRANEAN TUNA PIZZA ALL AMERICAN HOTDOG WITH FRIES AND SIDES BATTERED FISH, CHIPS & PEAS VANILLA SPONGE & CUSTARD
DESSERTS	STRAWBERRY SHORTBREAD MOUSSE	CHOCOLATE BROWNIE	SELECTION OF HOMEMADE CAKES, COOKIES & BISCUITS SELECTION OF FRUIT & LOCALLY MADE YOGHURTS		

Produce & Suppliers

- We work in partnership with our suppliers to source local, quality products wherever possible
- Where possible we buy assured meat, fish and eggs
- We follow the Government Buying Standards for food and catering services



Tomatoes - Blackpool

Salad - Poulton-le-Fylde

Eggs – Poulton-le-Fylde

Potatoes – Weeton

Little Town Dairy – Preston

Dry & Frozen Goods – Blackpool

We use suppliers who are committed to social value



“It is our belief that in serving meals with the right nutritional balance it will boost a child’s development, behaviour and ability to learn”



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