

BARNABAS OLEY PRIMARY SCHOOL CATERING CASE STUDY



Barnabas Oley Church of England Primary School is based in Cambridgeshire. They attended our Catering Roadshow in March 2017 with a vision to improve their current food service provision and transform their existing kitchen into a production kitchen.

CLIENT OBJECTIVES

- Provide high quality, freshly prepared meals on site
- Install a production kitchen to provide in-house catering
- Increase the quality and standards of meals, offering a variety of healthy options for both the pupils and staff

OUR SOLUTION

- Introduce a new Head of Kitchen and training for the kitchen team to ensure meals are delivered to a consistently high standard, daily
- We worked with our catering equipment company to design and install a kitchen
- Implemented our primary school Eats and pick and mix menu to ensure the students have access to healthy, balanced meals

CLIENT BENEFITS

- We worked in partnership to develop a catering solution to meet the needs of the school
- We worked with a strong focus on increasing standards and food quality
- We worked with local suppliers to provide high quality freshly provided meals on-site



Rebecca Smith
Headteacher

“We have been delighted with the service provided by Vertas to date. The children are raving about the increased range of choice and quality of food provided each day and comment that the staff are always really smiley! Vertas definitely offered a ‘can do’ solution to our catering requirements.”