

MILE CROSS PRIMARY SCHOOL CASE STUDY - CATERING



Mile Cross Primary School in Norwich were looking for a caterer that would listen and adapt to their requirements, whilst offering solutions to improve the pupil dining experience.

SCHOOL OBJECTIVES

- Proactive support for the kitchen team to improve performance
- Create an improved dining experience for pupils and staff
- Increase the uptake of pupil school meals

EATS SOLUTION

- Assign a new Head of Kitchen to support the current kitchen team
- Servery improvement including re branding, providing table cloths and cutlery baskets on all of the tables to provide an enhanced dining experience
- Reduce the price for Key Stage 2 paid pupil meals to £1.50 a meal

SCHOOL BENEFITS

- The Kitchen team are more efficient and the food quality has improved
- Pupils at the end of service have food of the same quality as those at the start of service and can enjoy a dining experience that resembles experiences outside of school.
- More pupils are now enjoying a healthy lunch; a key influencer towards reducing obesity levels



Stuart Allen
Headteacher of Mile
Cross Primary School

“We are excited to be working in partnership with Vertas as they share the same values as we do and are committed to creating fresh, healthy and innovative food to support the health and well-being of our children. We chose Vertas as they listened to the children and worked to meet the school’s needs; positively encouraging us to visit other schools they provide for. The difference in the quality of the food and the eating environment was immediate.”