

## Food for Thought!

I am the area catering manager for the Pele Trust and have been in my current post for approaching three years. Over this time, I have successfully taken all the founding schools' catering provision in-house.

Previously I have worked in other schools/trusts and have a great track record of improving the quality of the catering to our customers - the students. Prior to my 10 years of experience in an education setting I have been lucky enough to run the catering operations at prestigious sites including The Sage Gateshead & Durham Cathedral.

My approach is Students come first. Over the last couple of weeks and moving forward, I have started to immerse myself into John Spence and get to know the students' likes and dislikes.

I have already met with the school council once and have received fantastic feedback, which I plan to implement within menus/services moving forward. This is just the start of an exciting journey John Spence is on with its new in-house offering. All menus will be designed bespoke to the school to ensure the options are healthy, balanced and exciting for all students.

We will link what's happening in the dinner hall with current trends on the high street and also back to the curriculum within the school. Feedback and constructive criticism is also key. We will simply change and adapt until we get the service working for your children/young adults.

Pele Trust is currently advertising for the position of Chef Manager that will be based at John Spence to ensure the new standard of service is maintained (information regarding this post can be found on the school's website and jobs NE).

As part of the new service we will be introducing a new till system that will operate with Biometrics, more information will be sent out in the coming weeks regarding this.

The new and improved service will go live on Monday 15th April, but it won't stop there we will continue to look at new initiatives to evolve and improve.

Richard Bell