



Thomas Deacon Education Trust

Unity of Purpose

Trust | Diversity | Excellence | Transformation

Welcome to TDET *Catering*

The art of food

Introduction

to TDET Catering



Thank you for expressing your interest in the Thomas Deacon Education Trust (TDET) Catering Services.

At TDET, we are dedicated to empowering our community through high quality education. We understand that food plays a very important role in enabling our pupils and staff to achieve their very best.

We are proud to provide fresh, nutritional and healthy food to our pupils, staff and visitors at the Trust and the schools we partner with. Our menus bring together traditional favourites as well as exciting new flavours, working with each academy to provide a mix and match offer to suit their requirements.

Our dedicated staff prepare fresh food daily to serve and exceed the expectations of our customers. Our catering team is led by Michael Dove, TDET Catering Operations Manager, and Michael is supported by his catering leadership team, as well as 52 catering staff across TDET. Our team work closely with principals to ensure we provide the best food offer for each academy, tailored to the needs and requirements of pupils and staff.

This document will introduce you to our fantastic team, our vibrant and creative food offer and our overarching policies. We hope it will give you a flavour of what you can expect from our services but if you have any further questions, please get in touch.

Introduction

to Thomas Deacon Education Trust

TDET is a multi-academy Trust and charitable organisation dedicated to raising educational outcomes across a range of primary and secondary phase schools and academies in the East Midlands.

We are a Trust that unites and empowers like-minded schools to achieve the very best for our pupils and communities. At the heart of our vision is a profound belief that difference is a strength to be valued and celebrated.

TDET academies are connected by a common set of values to empower every pupil, every member of staff, parents and the community through high quality education.



Trust

We are honest and supportive



Diversity

We embrace individual differences



Excellence

We want the very best and never give up on doing what is right



Transformation

We work together to make a positive impact

We work across all key phases of education to provide every child in our communities with the best life chances and high aspirations. All TDET schools strive to give our pupils the very best education possible and we insist upon the highest academic standards.

Our academies work closely together, taking part in real and meaningful collaborations between teachers, pupils and local business leaders. We value our local communities and actively encourage our schools and staff to share best practice to benefit all pupils within each local area.

Through experience, we know that there is no such thing as a one-size-fits-all approach to education. Our academies are individual members of the Trust community and are connected by a common set of values including Trust, Diversity, Excellence and Transformation, but are free to innovate and adapt to the needs of their pupils and the local community.

We firmly believe that the Trust as a whole is more than the sum of its parts. Therefore, all of our schools are equally valued and contribute to the development and direction of the Trust as we grow together.

Meet the team



“The importance of providing a healthy, nutritious hot lunch offer is key to supporting the education of each of our pupils.”

Michael Dove

TDET Catering Operations Manager

“I am responsible for working with each of our academies’ catering teams to provide a high quality food provision, whilst working with our suppliers to ensure that the team are able to use the very best products available.

I am proud that we take our children’s welfare into account when we create menus for each of the academies. The importance of providing a healthy, nutritious hot lunch offer is key to supporting the education of each of our pupils.

Our menus are changed on a regular basis to ensure that we are presenting a varied food offer as well as bringing high street brand recipes into the academies.

When I joined TDET, I brought with me over 40 years’ experience in the catering sector, working as a Chef, a Chef Manager, Catering Manager and General Manager. I am proud of what I have achieved across the sector and make use of my skills and experience to ensure that all academies at TDET are well catered for.”



“For some children, sadly, the meal they have at school is the only hot meal of the day, so I feel it’s my duty to ensure that every meal served is of high quality and excellent value for money.”

Sarah Bucknall

TDET Head Chef

“I’ve been in catering for a little over 20 years, but my love for cooking started as a child, when I would help my mum bake homemade bread and cakes. The first catering job I had was at a small school near my hometown of Nuneaton. This was where my passion for catering really took off. I saw so many children coming to school without a proper breakfast, and so it is the importance of a healthy and nutritious meal that guided me to where I am in my career now.

From that very first school I worked at, I have progressed in various roles. I started as a Kitchen Assistant, before moving on to be a Cook of the largest secondary school in Warwickshire, and then to where I am today as Head Chef at TDET. School catering has always been something I care greatly about. For some children, sadly, the meal they have at school is the only hot meal of the day, so I feel it’s my duty to ensure that every meal served in our refectory is of high quality and excellent value for money.”



Mandy Wright

TDET Training Support Leader

“My job is varied and I find the role rewarding, as every day provides a new challenge.

I am dedicated and passionate in supporting the catering teams in all aspects within the kitchens across the Trust, which includes the planning and delivery of mandatory training courses in Health and Safety, Manual Handling, Allergen and Food Safety to keep the company compliant.

I have been in the Catering Industry for 30 years, where I have gained experience in various hotels, conference and school catering. I previously worked for Cambridgeshire County Council for 15 years in school meals with three years as part of the Training Team, where I delivered Level 2 Food Safety for HABC accreditation and supported the training needs of 25 Schools within Cambridgeshire.”



Our Support Team

We have a mobile support team who cover any absences in our academies. This ensures that our high standards are fully maintained and the needs of our pupils are supported on a consistent basis. These members of staff are fully trained in all aspects of supporting our daily food offer and are a key part of the team.

Our Food Offer



Our menu choices bring together traditional favourites as well as exciting new flavours, working with each academy to provide a mix and match offer to suit their requirements

Each academy has its own identity and the pupils within them have different tastes. We take the time to sit down with Principals and Head Cooks to discuss the options available at their school. This supports all academies by ensuring the pupils are catered for and their welfare is considered throughout the process. We also appreciate the opportunity to discuss our food offer with pupils to capture their tastes and make our provision exciting to them.

Our menu choices bring together traditional favourites as well as exciting new flavours, working with each academy to provide a mix and match offer to suit their requirements. We cater for all dietary and religious requirements within our menus where possible to ensure that no pupil goes without a nutritious, healthy meal.

Our menus are changed regularly to capture any seasonal produce available from our local suppliers as well as including calendar favourites. We have also introduced a monthly themed menu that means pupils can experience tastes from different cultures around the world.

To ensure we provide the best food offer for each academy, we produce a set of key performance indicators, along with a monthly trading account. These indicators are designed to meet the requirements of the individual academy as well as some Trust-wide focusses. We believe that these are essential to allow Principals to have an insight into our provision and to create an open discussion about any aspects of our service.

Example Menu

Week 1		Monday	Tuesday	Meat free Wednesday	Thursday	Friday favourites
	The main plate	Chicken & sweetcorn pie (halal) served with mash potato, roasted carrot, parsnips & gravy	Turkey korma served with rice & mango chutney	Southern fried quorn fillet (halal) served with wedges & a fresh mixed salad	Roast beef (halal) with Yorkshire pudding served with roast potatoes, fresh carrots, sweetcorn & gravy	Fish cake with a fresh parsley sauce served with chips, beans or mushy peas
	The vegetarian plate	Creamy vegetables in a wrap served with new potatoes & homemade coleslaw	Chickpea & spicy vegetable soup served with pitta bread	Muffin omelette with cheese served with spaghetti hoops & wedges	Roasted stuffed pepper served with roast potatoes, fresh carrots & sweetcorn	Vegetable spring roll served with chips, beans or mushy peas
	The healthy plate	Jacket potato with tuna mayo & cheese served with a fresh mixed salad	Jacket potato with cheese & beans served with a fresh mixed salad	Jacket potato with cheese served with a fresh mixed salad	Jacket potato with beans mayo served with a fresh mixed salad	Jacket potato with cheese or baked beans served with a fresh mixed salad
	The sweet plate	Homemade fruit of the forest cheesecake	Spiced orange cake with white chocolate frosting & custard	Selection of fresh fruit puddings Red apple & banana milkshake	Homemade fudge tart with hot chocolate custard	Trio of angel delights
A daily selection of fresh fruit and brown bread is available to compliment the daily hot food offer						
Week 2	The main plate	Beef bolognaise (halal) served with pasta & garlic bread	BBQ chicken (halal) served with herby diced potatoes, sweetcorn & fresh mixed salad	Vegetable lasagne served with garlic bread & a fresh mixed salad	Chicken sausage (halal) with Yorkshire pudding, served with mash potato, fresh carrots & broccoli	Pizza served with chips, salad & coleslaw
	The vegetarian plate	Red onion, spinach & mozzarella tart served with new potatoes & corn on the cob	Vegetable burger in a roll served with herby diced potatoes, sweetcorn & fresh mixed salad	Sweet potato & butternut squash curry served with a stir fry vegetable rice	Quorn sausage with Yorkshire pudding served with mash potato, fresh carrots & broccoli	Cheese pizza served with chips, salad & coleslaw
	The healthy plate	Jacket potato with beans served with a fresh mixed salad	Jacket potato with cheese served with a fresh mixed salad	Jacket potato with tuna mayo served with a fresh mixed salad	Jacket potato with beans served with a fresh mixed salad	Jacket potato with cheese or baked beans served with a fresh mixed salad
	The sweet plate	Marbled sponge served with custard	Shortbread fingers served with custard	Selection of fresh fruit puddings Melon and banana boat	Homemade Bakewell tart with custard	Frozen yoghurts
Example menu at Welbourne Primary		Meat Free Monday	Tuesday	Wednesday	Mega Pizza Thursday	Friday
	The main plate	Vegetable pasta bake creamy tomato sauce topped with cheese	Meatballs in a herby tomato sauce served with pasta	Roast chicken breast with stuffing & gravy, roast & mash potato	Homemade ham, sweetcorn and cheese pizza	Breaded fillet of fish served with chips
	The vegetarian plate	Homemade leek and potato soup with freshly baked bread	Homemade cheese & broccoli quiche served with new potatoes	Quorn sausage twists	Homemade cheese and pepper pizza	Vegetable fingers served with chips
	The healthy plate	Jacket potato with cheese and beans	Jacket potato with baked beans and cheese	Jacket potato with cheese and beans	Jacket potato with tuna, cheese or beans	Jacket potato with cheese and baked beans
	Daily vegetable selection	A freshly mixed salad, sweetcorn	Fresh rainbow salad, baked beans	Green beans, fresh baton carrots	Homemade fresh salad, corn on the cob Herby diced potatoes	Baked beans, peas, mushy peas
	The sweet plate	Chocolate and strawberry angel delight served with a mint shortbread	Homemade frosted carrot cake	Rice Krispy square	Homemade chocolate and pear sponge with custard	Fruity flapjack

Theme Calendar



As part of our high quality offer for schools, we can implement a yearly themed calendar. This captures a variety of national, cultural and seasonal events throughout the year allowing pupils to enjoy exciting food and flavours from across the world. It allows pupils to enjoy curriculum-based ideas in the menu to bring another element to their learning.

We work alongside the school's student council to make sure the calendar is a success. It is really important to involve the pupils in this process, as ensuring that they are happy and their health is taken care of is our main aim.

Theme Examples

- Italian day
- Bonfire night
- Chinese New Year
- Christmas
- Shrove Tuesday
- Mexican
- Taste of America

Marketing and Communications



Marketing

Marketing and promotion are critical to the success of the catering department. An engaging marketing strategy ensures pupils are aware of any offers and promotions that we have on, resulting in a more efficient catering service where queues are reduced.

We work closely with our suppliers to source new products and bring high street brands (eg. Holy Cow & LoveJo's) into our refectories, alongside our own in-house brands (eg. Perfect Pasta, It's a WOK, The tasty roll). To promote these, we make posters and share further information through school assemblies, notice boards and school council meetings.



Communicating with parents

We keep parents informed about our high-quality food service by communicating through the school website and parents evenings.

Each school's website has a dedicated catering page that shows the weekly menus and highlights any food promotions on offer at the school.

At key parent evenings, a member of the catering leadership team is on hand to answer any questions relating to the catering service. Parents and carers are provided with an introduction pack which gives them information relating to the catering service, sample menus and a simple guide on how to provide a healthy packed lunch for those pupils who bring in a packed lunch. We also offer a food tasting session so parents can enjoy the food that their child receives in our daily food offer.

Our Policies



Food Allergen Policy

We take the welfare and allergens of pupils, staff and visitors into account when we are producing our food offer and have put in place a clear procedure and policy which is adhered to within all of our academies.

TDET is committed to ensuring that all the food we serve is safe and complies with all food regulations. All of our catering staff are fully trained in allergen awareness and can offer support to anyone who requires specific information.

Our allergen policy clearly states the process which all of our academies comply with and ensures that we have a consistent approach across TDET to give the customer complete confidence.



Food Standards Policy

When using our catering service, you can be assured that we maintain the high standards of service expected by all of our pupils, staff, visitors and parents.

These guidelines are set out in our Food Standard Policy and are implemented across all academies. All staff are fully trained on these policies and ensure that they are followed in our daily production and service.

A copy of the policy is available upon request.



Healthy Eating

At the heart of our service is our continued commitment to the wellbeing of pupils, staff and visitors. We develop our menus to support healthy eating, which includes the reduction of salt in our food, meat-free days and vegan options. We also aim to reduce sugar within our food and offer a substitute in the dishes where possible.

We support National Healthy Eating Week by introducing a special menu and offering various activities for the pupils to take part in. These include smoothie bike demos, supplier tasting sessions, and healthy food promotions.



Training and Development

TDET believe that the training and development of our staff play an important part in delivering a high-quality service to our academies. With the support of the Catering Training Support Leader, we have developed a detailed training planner for all of our staff. This ensures that we capture all legal requirements of training to provide food in a safe environment.

Regular training also gives our staff the confidence to develop their own skills and personal development while allowing them to deliver an efficient service across our catering.

Our performance review process helps us to identify areas of development, including skills and knowledge. This ensures that our staff are reaching their potential and that we are picking up and addressing any gaps in the team's skillset.

We actively encourage all staff to develop personally through their own learning and are aware that people learn effectively in various ways. As a result, we offer a diverse learning experience to all staff, including e-learning, mentoring and coaching, and internal and external training courses.



Our Environment

All of our catering teams are committed to ensuring that we have as little impact on the environment as possible through our work. As a result, we have introduced several incentives to help support and educate the staff and pupils on our mission.

Across our academies, we focus on protecting the environment by reducing single-use plastics and have introduced a new range of plant-based packaging. We also have clearly labelled bins in all refectories, so all waste is disposed of appropriately.

We can all play our part to protect our planet for future children to enjoy. We continue to monitor food waste in all of our catering departments and aim to reduce this on a consistent basis.

We try to purchase local foods as much as we can with the aim to reduce food miles. We work closely with a variety of organisations, such as Peterborough Environment City Trust and ProVeg, to promote awareness in our schools.



Please get in touch with Michael Dove, Catering Operations Manager

Tel: 01733 426067

Mobile: 07885 212011

Email: michael.dove@tdet.education



Unity of Purpose

Trust | Diversity | Excellence | Transformation