

CASE STUDY

Innovate Services revamps Rednock School's catering

New in-school café receives a thumbs-up from both students and staff.

Rednock School, a rural Comprehensive in Gloucestershire, has opted to copy its city counterparts and revamp its catering facilities into a sleek, modern café environment with the help of innovative catering operator, Innovate Services. The catering facilities have been refreshed and a new menu incorporated to create a more relaxed, retail-style environment, which has received a thumbs-up from students and staff, proven by an additional 28% uptake since it launched in September.

Having updated the kitchen serving area, a Teppan Grill has been introduced to offer an exciting new range of stir-fry style lunches. Feedback from the students has confirmed that they like the speed of the service and the freshness of the food; they also feel that it is healthy and therefore appealing. In addition, a Coffee Republic counter, which serves a range of freshly-made coffees, has been launched for sixth form students to use throughout the day. This facility enables staff and students to work comfortably in an adult environment where the refreshments are first class and the studying is relaxed and engaging.

Dave Alexander, Head at Rednock School said it was prompted to update its catering offering in line with the general achievements of the school: "We needed to make a step change to attain excellence in the catering facilities, in line with the ambition to achieve excellence in school provision," he explained.

"We also noted the importance of healthy eating for our students as part of their general well-being. With this in mind we ran a tender process and Innovate came out top in terms of food quality, the desire to be the best, their general client rapport, together with recommendations

from ten other schools. It's been excellent working with Innovate and the buzz in the café at breaks and lunch time is fantastic."

Rednock School, situated in the suburbs of Dursley and Cam, holds specialist science college status and caters for 1400 pupils aged from 11 to 18 years. In addition it has achieved Artsmark Gold and Sport England Activemark for the quality of its curriculum and opportunities for students in Performing Arts and PE and Sport.

Since Innovate came on board the take up of school meals has gone up 28%, with an average of 800 students and staff now using the facility on a daily basis. "The feedback has been very positive indeed," said Dave Alexander. "Innovate is very professional and its team serves up tasty, affordable meals. They are inventive in their approach."

Innovate also runs a new breakfast club from 8:00am and is open during breaks and for lunch. It is open to staff after hours and when parent meetings are being run. "The café is open all day and is extremely popular, Dave Alexander said.

Following on from the success of the launch of the new catering facilities, Dave Alexander has ambitious plans in the future. "We want to push the café concept further and open up the restaurant concept to make it more sophisticated and accessible to the outside community".

innovate
my goodness!