

## Queen Elizabeth's High School 'innovates' its student school

Innovate Services awarded catering contract to provide new menus and lunch service to Queen Elizabeth's 1,200 students.

Innovate Services, the innovate catering operator to the education sector, is now providing the complete catering services of **Queen Elizabeth's High School** in Gainsborough, Lincolnshire. The decision to use Innovate was taken by the school governors following presentations by several organisations earlier this year and further recommendations by other local schools who have partnered with Innovate for their catering services.

Queen Elizabeth's High School is a selective mixed Grammar School for 11-18 year olds, situated in Gainsborough. Innovate has worked closely with the School's leadership team to create a menu that will appeal to all students, in addition to updating the servery area. Innovate now provides a modern, café-style service, designed to appeal to students, where they can sit, eat and enjoy meals with friends.

'We already have the 'Healthy School Status' so finding a provider that could continue to supply healthy options with an improved service was key.' Explains Lynn Marriott, Bursar at Queen Elizabeth's High School. 'We are also keen to encourage students to try different foods, so an increased variety of meal choices was also high on our agenda. With the new 'themed' menus and prices starting from £1.10 for sandwiches, £1.00 for soup and £2.50 for a main meal and dessert, we feel Innovate has really been able to meet these needs.'

'We have more than 1,200 students so we also see the reduction in queuing time through the implementation of a cashless system as a real benefit.' Continues Lynn Marriott. 'Many of our students engage in lunch-time activities so the new 'hot chute' for grab-and-go food allows them to take advantage of a hot meal option, which can work around their personal timetables.'

'For those who want to 'eat in', the servery area itself has been upgraded from the stainless steel and manual tills installed in the 1980s, to a modern, fresh and more inviting space' confirms David Allsop, Headteacher at Queen Elizabeth's High School. 'The opening hours have been increased so the catering area is now open all day, offering students more flexibility over meals times. The option to eat breakfast before lessons start is a bonus for those students who use the service.'

Since Innovate took over the catering at Queen Elizabeth's High School, a wider choice is available, resulting in an increased uptake of the service. 'Feedback on the catering and quality of food offered has been excellent so far,' said Innovate Services' spokesperson. 'We will be conducting several surveys to gain more detailed student feedback at the end of term to help us bring in any further improvements and also ideas for a new sixth form café area, which we are aiming to create next year.'