



ATLP Caterings Vision

One Trust, One team - Together we are stronger



The Arthur Terry Learning Partnership (ATLP) have a **One Trust** focus – to improve outcomes and experiences for everyone of our children, by working together and supporting each other. At ATLP Catering, we understand the responsibility food plays 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 in nurturing & aspirational environments. Our menus bring together traditional favorite's as well as exciting new flavours.

Our one trust catering service provides children with nutritious and tasty food which supports their health and wellbeing. Using the best and freshest ingredients, our superb service team have children at the heart of everything we do.

This document will give you a taste of what you can expect from our services and introduce you to our fantastic team, our vibrant and creative food offer, our overarching standards and outline how we will implement this in our schools.

If you have any further questions, please get in touch.

Contact; Catering@ATLP.org.uk

Food Safety

The ATLP considers food safety matters to be a priority in the conduct of its daily business. The ATLP recognises its moral and civil duty to ensure that all food and drink manufactured, stored, distributed, handled, and sold for human consumption is safe and without jeopardy to the health and safety of the consumer.

The ATLP Catering Operations Manager in conjunction with the Leadership Team at all schools within the ATLP will ensure that arrangements are in place to develop, implement and maintain a well-defined Food Safety Management System for schools.

Food Allergens

The ATLP is committed to reducing the risk to our stakeholders regarding the provision of food which could lead to an allergic reaction by Promoting food allergen awareness. Providing clear guidance to all staff on their responsibilities for the provision of food to the end user who may have an allergy or intolerance. Providing clear guidance to all staff on their responsibilities in relation to the labelling requirements for food that is prepacked for direct sale (PPDS).

All allergen information is provided by the suppliers/manufacturers of the ingredients and stored on our Reli-Ops system. This can be accessed by schools directly or parents & carers with accounts.

Training

Here at ATLP Catering we work closely with our teams to expand their skills and identify how we can support and develop them.

We offer a diverse learning experience to all staff, including e-learning, mentoring and coaching, and internal and external training courses and actively encourage all our team to develop personally through their own learning.

All our managers are trained to level 3 food hygiene & safety accreditation.

Sustainability & responsible business

At ATLP where children lie at the heart of everything we do, we understand our role in preserving the needs of the present without compromising the needs of the future.

We have introduced a paperless catering management system to reduce our carbon footprint.

All of our food packaging is recyclable, and we continue to increase the level of fresh vegetables, fruit & plant based meals on our menus. We are committed to working with its suppliers to build greater transparency within its supply chains. The meat we use is red tractor assured, our fish carries the marine stewardship approval and the eggs are free-range.