



abm Catering work in partnership with Echelford Primary School in the delivery of quality lunches. Together we are always looking at ways to develop the lunch services and as a result we are delighted to tell you that abm Catering will be introducing our new GROW brand at Echelford Primary School which will create a fresh new look, dynamic and exciting lunch service.

The launch will include new vibrant uniforms for the Catering Team, a new look service counter area using our new GROW branding along with new marketing information in support of our new service. In addition new service ware to enhance the presentation of the food.

Our Soil Association Food for Life menu will continue to be produced fresh onsite and is specifically adapted to meet the needs of your school. Prior to each menu revision we will work closely with your school, using our experience to evolve with trends and be flexible in our approach; ensuring you have the desired menu. If children have identified any dishes that are not popular than we can make further changes.

Great Food

We will always launch new menus aimed at meeting the demand of a more discerning pupil base, offering them popular recognised traditional dishes both meat and vegetarian, jacket potatoes with a choice of two fillings, cold deli with a choice of three fillings and an extensive salad bar with freshly baked bread. This will be available throughout each lunch service taking into consideration the use of local foods and seasonal fresh selections.

For us to deliver our continuous great service with detailed customer focus, we believe it is imperative to provide the required specialist resource. We would like to introduce some of the team from **abm** who will continue to serve your school:

Joan Ayton – Catering Manager

Debra Read – Senior Catering Assistant

Colin Barclay – Operations Manager

John Richards – Chef Support Manager

Craig Flavell – Safety & Wellbeing Manager

Simon Willis – Operations Director

