

Innovate IFG

Alderbrook School Newsletter
December 2024

Team Updates!

Following on from the last newsletter where we met our Executive Chef Dan, please see below for some important changes to our team at Alderbrook.

- Assistant Chef Manager, Pawel, pictured in the centre, joined the team in September 2024 and has gone from strength to strength. Pawel's daily responsibilities include producing the main meal of the day along with serving the students on the counters. Pawel joins us after working in several premium hotels & independent pubs and has brought a wealth of skills to the already talented team!
- Sixth Form Supervisor, Haleema, pictured on the left, has been promoted into the role in September 2024! Haleema is responsible for the Sixth Form Café and delivering excellent service every day to staff & students.



Tasting Tables @ Alderbrook

During the Summer Term 2024 we launched our new added value activity at Alderbrook. The new Tasting Table concept which allowed students to have a fun, hands on experience working with food.

So far we have successfully run the Tasting Tables with vegetable Sushi and most recently, a festive bakery decorating sessions! Both events held in Cartwright Hall were hugely popular and well attended

Look out for our next session where we are planning to host the pizza decorating pop up!



You Said, We Did...

In the summer term of 2024, Alderbrook & Innovate undertook a catering survey for all students, with the headlines pictured to the right along with the actions taken!

- We have purchased a fryer to improve on the quality of chips served every Friday
- Improved our Halal signage at the counter
- Increased the volume of vegan/vegetarian options

We will aim to run a further survey in the Spring term to capture more views from the students at Alderbrook and continue to improve their experience

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You Said, We Did

<p>YOU SAID...</p> <p>The cookies are too <u>hard</u> and we prefer a softer/gooier texture</p>	<p>We did...</p> <p>We are now cooking our cookies at a lower temperature for a short time to give that softer texture requested</p>
<p>YOU SAID...</p> <p>Chips can be dry and go cold quickly</p>	<p>We did...</p> <p>We are exploring the possibility of adding a fryer which would improve the texture & temperature of the product</p>
<p>YOU SAID...</p> <p>It can be hard to tell which items are Halal and which are not</p>	<p>We did...</p> <p>We will ensure the counter glass is clearer so you can be certain which items are Halal. We will also look to add the certification to the canteen for further clarity</p>
<p>YOU SAID...</p> <p>I'd like to see some more vegetarian/vegan options please</p>	<p>We did...</p> <p>We will ensure a selection of vegetarian/vegan options are available every day, don't forget our salad bar is also made fresh every day!</p>

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You Said, We Did

<p>YOU SAID...</p> <p>It can take a long time to get to the front of the queue</p>	<p>We did...</p> <p>In September, Innovate will conduct a timing exercise to see the average speed of service</p>
<p>YOU SAID...</p> <p>You should wear gloves whilst serving food</p>	<p>We did...</p> <p>We ensure the team regularly wash their hands and use service equipment.</p>
<p>YOU SAID...</p> <p>I find it can be expensive in the canteen</p>	<p>We did...</p> <p>Enhanced the meal deal marketing & posters around the service areas to showcase the best value options along with launching our <i>Powerbites</i> range for £1.30 available every day!</p>
<p>YOU SAID...</p> <p>Can you bring back the chicken wraps?</p>	<p>We did...</p> <p>Absolutely! Dan & the team will review the hot/cold chicken wrap options ready for September 2024.</p>