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A FRESH NEW LOOK

ISSUE 1 | SPRING 2008

MEET THE NEW LOOK CHEF DEVELOPMENT TEAM

Chartwells' chef development team plays an important role in driving the development of the craft skills amongst chefs working in your schools; ensuring your pupils get delicious, appetising and nutritious meals at every sitting.

Their work includes regular craft development workshops and one-to-one training; imparting best practice to our teams. They also help educate pupils on the benefits of healthy eating through our established "fun into food" programme.

In the north the team is now led by regional development chef Michael Lakey, who is joined by area development chefs David Riley and Paul Smith. The southern team is led by regional development chef Paul O'Dowd, who works alongside area development chefs John Simpson and Tony Long.

All the team bring with them a vast knowledge and experience of school food catering.

Also part of the team is executive chef, Andrew Walker, who is charged with driving training and client relationships.

There's additional support from Matt Hayes, who supports the chefs with menu and new product development and Darren Tinkler who runs our "fun into food" programme.

Mick Hickman, head of craft development for education, said: "These new changes are great news for the service Chartwells provides to schools on a daily basis.

"Our 'bigger and better' chef development team is committed to enhancing the already top quality skills of our chefs, as well as reinforcing the healthy eating message for pupils through our 'fun into food' programme."



Executive Chef Andrew Walker and Nutriologist Nicky Martin

GREEN QUALIFICATION ROLLS OUT

Chartwells' teams are celebrating as the first colleagues around the business have gained a new NCFE level 2 qualification in sustainable development.

With a commitment to ensuring our teams continue to learn and develop, as well as educating our customers about the world in which they live, the opportunity to gain a qualification in such an interesting and relevant area has led to over 100 team members signing up for the new distance learning programme.

Introduced to help catering teams further develop their knowledge of sustainability and learn more about environmental issues, the course explores the role of the individual in making organisations greener and covers subjects such as environmental legislation, recycling, saving energy and the use of seasonal produce.

Catering manager Annette Fearn, was one of the first team members to pass the certificate. "As school caterers, we help take care of children every day and I think it's important that we look after their futures too by doing what we can to act responsibly and protect the environment," she says.

Annette has worked with her school to introduce a number of environmentally-friendly initiatives, including increased recycling of kitchen packaging. A new cardboard recycling system has just been launched and Annette is working hard to further reduce waste generated by the school kitchen.

"Sustainability is a key issue for Chartwells and our school clients," says Tony Byrne, business director for education. "The new Sustainable Development qualification enables our catering teams to extend their knowledge and helps them put the theory into practice."

DID YOU KNOW?

There's much more we can all do to ensure a sustainable future for the planet. Here's just a flavour of some of the activities we're currently undertaking. Watch out in future issues for further updates!

MAKING A SUSTAINABLE DIFFERENCE

Local sourcing, recycling, ethical trading, provenance, carbon footprint and organics are the key areas that spring to mind when we talk about sustainable or responsible practices.

'Sustainability' is the key focus for the majority of food industry leaders and research shows that consumers increasingly make decisions based on provenance (source); six out of 10 of us (according to research company Nielsen) actively try to buy local products.

As our interview with new regional sourcing manager, Jane Wakeling, shows (see overleaf), there's a lot of debate in the market about just what these issues mean and what we as a sector can do to address them. Nobody has it exactly right but we'd like to think we're making great progress.

LOCAL SOURCING

- We buy direct from growers and producers; ensuring we can maintain a robust supply chain and have complete traceability from field to plate and ensure supplier due diligence.
- We can access more than 60 local bakers who are an average 30 miles from our units.
- A regional distribution hub in Boston, Lincolnshire ensures none of our fresh produce travels too far; and contributes to the fact that 100% of our root vegetables are now sourced from the UK (where seasonality and quality allow).

ETHICAL

- We're moving solely to Fairtrade bananas from May this year.
- We can offer clients a totally Fairtrade solution if they so wish.
- All our fresh poultry is British Farm Assured and Red Tractor certified.

PROVENANCE

- We can supply Welsh lamb, Scottish beef, Gloucester spot pork, Greshingham duck and a range of other regional meats, where clients request it.

RECYCLING

- We have a wide range of disposables available for use in our business.
- The new landfill tax which was introduced in April this year has given businesses an added impetus to recycle. We already work with partners to ensure we can recycle as much waste as possible.
- Our used cooking oil can also be recycled and used as biofuel!

CARBON FOOTPRINT

- We have consolidated the number of deliveries to our schools to just two to three per week.
- 40% of our suppliers' fleet operates on biofuel.



We're pleased to introduce regional sourcing manager, Jane Wakeling. Jane joined Compass in December 2007, having previously worked for Food for Britain. She has a wealth of knowledge of British suppliers and manufacturers. Here, we ask her about some of the issues facing our business:



Jane Wakeling
Regional Sourcing Manager

Q:WHAT PERCENTAGE OF THE PRODUCTS COMPASS PURCHASES ARE SOURCED IN THE UK?

We currently purchase over 50% of our total requirement for food from the UK. This includes: 90% of fresh red meat and 100% of fresh poultry, 100% of root vegetables (when in season), 100% of eggs and milk and 92% of potatoes. This sits well with DEFRA's figures which highlighted the UK's self-sufficiency for food at 60% in 2005.

We also need to remember that there are some foods – like exotic fruit – which will never be grown in the UK. In cases like this we need to look at other measures to support sustainability - like ethical purchasing.

That's why we're moving all of our bananas to Fairtrade by May this year!

Q:WHAT CRITERIA MUST A REGIONAL PRODUCER MEET TO BECOME A COMPASS SUPPLIER?

Health and food safety is paramount and will not be comprised. All suppliers must undertake an audit process prior to supplying our business. We are aware that this may seem daunting, so assisting these suppliers to understand and meet the requirements is part of my remit.

Q:WHAT HAS SURPRISED YOU AT COMPASS?

This is a large and diverse business so I knew there would be plenty of opportunities! I've been delighted to see how much is already in place around the topic of sustainability. It's a great foundation on which to build.

It is important that we focus on developing existing partnerships and identify new opportunities that meet the demands of our clients and customers, within a fully managed and safe supply chain.

Q:WHAT CHALLENGES DO YOU SEE FOR THE FOODSERVICE INDUSTRY AND EDUCATION SECTOR?

A big challenge is clearly defining what people mean by 'local'. There are a number of definitions which vary considerably.

Equally, in some parts of education it is more challenging to find solutions within an often fixed (and limited) budget. What we can do is ensure we have a range of solutions available for clients and remain focused on providing a solution which meets as many of the criteria as we can for sustainable and ethical purchasing.

Other challenges include identifying products that do not add further complexity to the supply chain.

We've made great progress in some parts of our education business in managing our supply chain more effectively and in cutting down on the number of deliveries we make to schools – in turn helping to reduce our carbon footprint.

MEET OUR MILK SUPPLIERS

Milk is one of the nation's core foods; used everywhere from breakfast cereals to delicious desserts and as the base for many nutritious drinks.

We're extremely proud of the fact that 100% of our milk is sourced in the UK and not only that, we can trace our milk back to the individual farmers who supply us either via the Dairy Farmers of Britain (DFoB) cooperative or, where we use organic, to Rachel's Dairy.

Dairy Farmers of Britain is a cooperative of 2,200 dairy farmers across the UK, which means small and large local producers can tap into one central point to supply Compass. The sites have high environmental standards and are all 100% British Red Tractor Farm Assured.

We also have available milk from Rachel's Dairy which was the first organic dairy brand in the UK. This milk, which is a more expensive option, comes from the Organic Milk Suppliers Cooperative (OMSCo). OMSCo works on a similar basis to Dairy Farmers of Britain giving smaller farmers the chance to supply larger companies.

FOLE DAIRY (DFOB)

- Old Hall Farm, based in Wetley Rocks in Staffordshire, is one of many farms that supply Fole Dairy.
- The farm is run by Michael Hulse, a second generation farmer, who has lived on the 200 acre farm all his life.
- He and his wife Kay have brought their three daughters up there too.
- He runs the business in partnership with his mother Barbara.



ABERYSTWYTH DAIRY (RACHEL'S DAIRY)

- Richard's Pearsy family farm in East Devon supplies into the Aberystwyth Dairy.
- The family have been pioneers of the organic cause and have been one of Rachel's main suppliers since 1991.



LINCOLN DAIRY (DFOB)

- Chris and his wife Jane run the South View Farm business, working with 100 Friesian cows.
- They are a key supplier to the Lincoln processing plant.
- Chris grew up on the farm and the couple are passionate about preserving traditional methods of farming.



PORTSMOUTH DAIRY (DFOB)

Roger from Marshall's farm is a third generation tenant farmer working with over 280 cows, across 700 acres. Roger also grows cereals on his farm to keep his herd well fed!

