

Goodbye 2022, Hello 2023!



Food sustainability focus at LACA

The Yorkshire and Humber region of LACA held its Autumn/Winter conference in November, with speakers from a range of national food brands and organisations, coming together to shine a light on sustainability in food to avoid the wasting of natural resources whilst raising awareness of the contributions and programmes available to help minimise climate change. FM's Executive Chef and FIPC Manager, Damien O'Brien was one of those speakers, and he shared with delegates the details of how FM achieved a sustainability transformation at our state of the art Food Innovation and Production Centre. Damien, who is the vice-chairperson of LACA's regional committee also showcased the school catering innovations that continue to be made within our district.

"Eat Them to Defeat Them" was created by Veg Power and ITV as a fun way to encourage kids to eat more veg. The multi-award-winning campaign and associated schools' programme has been a huge success - over 1 million children took part last year! They host activities in thousands of schools, and have websites full of tips, hacks advice to help you succeed. The campaign is returning in February 2023, ready to change children's eating habits for the better. Click the logo to find out more!



Don't forget to contact us at FM (via your SDM) to book fruit and vegetable awareness sessions - that we can provide - to support the campaign!

Cost of living impacts

BBC news recently broadcast an in-depth piece on how the cost of living crisis risks turning into a public health crisis for children. Schools are once again at the forefront in terms of the impacts on children and the efforts being made. The school featured in the article was Dixons Marchbank Academy in Bradford, with a focus on some of the challenges being faced, the important part being played by school meals, and how the school community is working together to provide support to those particularly in need during these difficult times.

[Watch it here!](#)

[Click here to access information for parents on Free School Meals](#)

Winning ways

FM Services had a very positive end to 2022 by gaining and retaining catering contracts in and around the Bradford District. We tendered for the primary catering services in the Delta Academies Trust, holding off stiff competition from private catering contractors to win Lowerfields, Ryecroft, Whetley, Southmere, Parkview (based in Leeds) academies, while also retaining Greengates Primary Academy.

The success didn't end there, as we also retained the Pennine Academies Yorkshire MAT consisting of Clayton Village, Crossley Hall, Grove House, Hollingwood, and Laycock primaries. We also gained two new contracts from the Trust, Horton Grange and Farnham Primary which we are delighted to welcome into the FM family.

Then finally for 2022 we retained Worth Valley, Reevy Hill and Woodside Academies who are all part of the Leading Learners MAT.

All wrapped up!

FM's Culture Kitchen finally hits the outdoors! As part of FM's ongoing service development at Coop Academy Grange, we followed up our internal dining area rebranding with the vinyl wrapping of a pre-existing outdoor service pod.

We hope you agree that we transformed a functional (but rather plain) space into a much more vibrant and funky place!



SCOTY 2023

School Chef of the Year (SCOTY) is an annual event that showcases the fantastic talents of school catering staff. The process has now started to discover who will be crowned SCOTY for 2023, and it could be YOU!

The competition requires you to use your cooking skill and imagination to create a meal (main and dessert course) suitable for an 11 year old. There are various competition requirements e.g. a food cost of £1.60 per meal, the meal needing to reflect School Food standards, being capable of being mass produced in a school kitchen etc. Full details are available online or via your SDM.

You can register your interest online at www.laca.co.uk/scoty no later than Fri 27 January, or by contacting your SDM. Your actual entry form would then need to be submitted by Fri 3 March.

As well as the accolade of taking part, there are some really attractive prizes to be won:

National Final Winner: £1,000

National Final 2nd Place: £500

National Final 3rd Place: £300

Local Regional Winner: £100

All FM staff taking part will have the full support and mentoring of FM's Executive Chef & our service standards team.

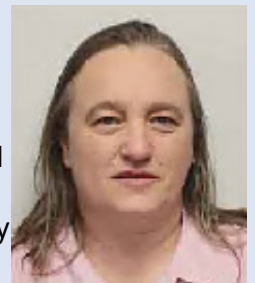
Christmas fayre

Our wonderful catering teams always surpass themselves at Christmas time with the fantastic festive spreads they serve up, and this year was no exception. Thank you to Reevy Hill who sent us through some great pictures of their week long Christmas celebration!!



Introducing...

My name is Ann Neville and I started my current role of Area Cleaning Manager in June 2022, so I'm a relatively new member to Facilities Management team. I manage 21 sites and 50 staff across the city, and this involves visiting sites on a regular basis and speaking with the teams and the clients. My previous roles included working in the sports industry for many years and until recently I was a duty manager at the Science and Media Museum.



Hello, my name is Michael Preston and I have recently started working as an area cleaning manager for FM Cleaning. In my previous job, I worked as a mobile cleaner/manager in the private sector. Whilst new to the Council, I have 12 years of experience in the private sector, most recently as cleaning manager. I look after 29 buildings and 82 staff, with most of these being situated in the Aire Valley and Keighley area.

