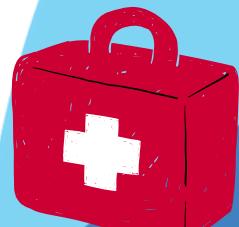


NEWSLETTER

NEW ROLES / FIRST AID

Congratulations to Farzana Kauser for being appointed into the role of Senior Business Admin Officer! She has started her new job on the 1st Jan 2025. A massive well done!

Also a congratulations to William Bonfield & Hummera Memon for their new roles as Service Delivery Managers – Welcome to FM and well done!



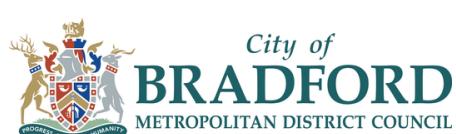
Chris Morton and Farzana Kauser have been recertified as FM's Head Office First Aider's with their first aid course training – well done!



FM IN COLLCABORATION WITH...

FM are working together along with Fix our Food, University of York, Proveg International and the University of Bristol to transform school meals towards a more healthy and sustainable outcome.

The protocol is a Fix our Food experimental school project developing new school food menus that benefit children's and planetary health – in an effort to tackle poor global population dietary intake. The aim of this project is to co-design new school food menus that benefit population and planetary health, through swapping out menu items (and/or ingredients) with a high environmental impact for those with a lower impact. This will be achieved whilst meeting school food standards, optimising nutritional quality, limiting cost impacts and demonstrating acceptability by children, caterers and kitchen staff.



THEME DAYS

We've had some great theme days running into the new year and through to spring. Thank you to all of our kitchen teams for their hard work, and for making these theme days happen – they all look great!



Chinese New Year
at Reevy Hill



Chinese New Year
at Wibsey Primary



Valentines at
St John The Evangelist



Valentines at
Wibsey Primary



Valentines at
Reevy Hill



Space at
Wibsey Primary



World Book Day
at Miriam Lord



World Book Day
at Trinity All Saints



World Book Day at
St Matthew's Catholic

WORLD
BOOK
DAY

Read More



EID CELEBRATIONS 2025 - EID MUBARAK!



CROSSLEY HALL

Eid celebrations at Crossley Hall Primary School

REEVY HILL

Iftar celebrations at Reevy Hill to celebrate breaking fast with families.



WIBSEY PRIMARY

Eid celebrations at Wibsey Primary School

FRUIT TASTING AT ST ANNE'S CATHOLIC PRIMARY SCHOOL

Introducing a wide variety of fruits can help children develop a taste for healthy foods, making it easier to maintain good eating habits as they grow up.

Children at St Anne's Catholic Primary School, Keighley got stuck into fruit tasting!



[Read More](#)



WORLD ROTARY CLUB EVENT AT CITY HALL

The international Rotary Club turned 120 years old on 23rd February 2025. The head of the rotary club was invited over from America to Bradford. They had a tour of City Hall, and were then served a hot and cold buffet which was all done by the City Hall catering team, headed up by Allison Pollard. The club celebrated the entire weekend with various visits around Bradford.

The club celebrated the entire weekend with various visits around Bradford.



BDAT SCHOOLS 5 * RATING



Both St Oswald's C of E Primary Academy and St Philip's C of E Primary Academy were visited by Environmental Health Officers, and have received a 5 * rating. This is a great achievement for both schools, which have been with FM since September 2024. A 5 * rating shows both schools have very good food hygiene and safety standards. The rating covers a range of things such as;

- Handling of food
- How food is stored
- How food is prepared
- Cleanliness of facilities
- How food safety is managed

This is a brilliant result for the schools, and a massive thanks to the kitchen teams that help make this happen!



NATIONAL APPRENTICESHIP WEEK 10TH-16TH FEBRUARY 2025

National Apprenticeship Week (NAW) is the biggest week in the apprenticeships and skills calendar! It took place from 10 to 16 February 2025. The week brought together everyone passionate about apprenticeships and skills to celebrate the value, benefit, and opportunity that they bring.

The Department for Education announced that the theme for National Apprenticeship Week 2025 is 'Skills For Life'.



Did you know
18% of Council
apprenticeships
work as chefs?