

NEWSLETTER

FM SET TO TRANSFORM SCHOOL CATERING ACROSS FOCUS TRUST

FM Service's has officially begun the mobilisation of its brand-new catering contract with Focus Trust, marking the start of an exciting journey to transform the dining experience across seven primary academies.

From 28th August 2025, children at Birstall Primary, Boothroyd Primary, Fieldhead Primary, Shibden Head Primary, Thornhill Junior & Infant, Thornton Primary, and Wilsden Primary will enjoy fresh, nutritious, and inspiring meals designed to fuel learning and wellbeing.

Running alongside this, our Marketing team and external installation team have worked over the summer to brighten up the dining room experience for the pupils at each school. 'Place for taste' primary branding has been installed for service counters and dining rooms within the Trust. From stand alone menu boards, to healthy messaging, to their very own bespoke 3 week menus displayed for all to see.



THEME DAY

There's been some fab theme days on the run up to the Summer holidays. Thanks to the kitchen teams that are involved!

Take a look at Seaside Day at Girlington! Also, be on the look out for your theme day briefing pack in the coming weeks.

HOSPITALITY APPRENTICESHIPS WEEK 2025

We are delighted to announce Hospitality Apprenticeships Week 2025. This will be taking place from Monday 29th September to Sunday 5th October 2025! The week is dedicated to celebrating apprenticeships in the hospitality sector and showcasing the diverse career paths available.

This year's theme, 'Powered by People', highlights the individuals, skills, and ambitions that drive the industry forward. The campaign will champion apprentices, employers, and providers working together to build a stronger, more inclusive and skilled workforce.

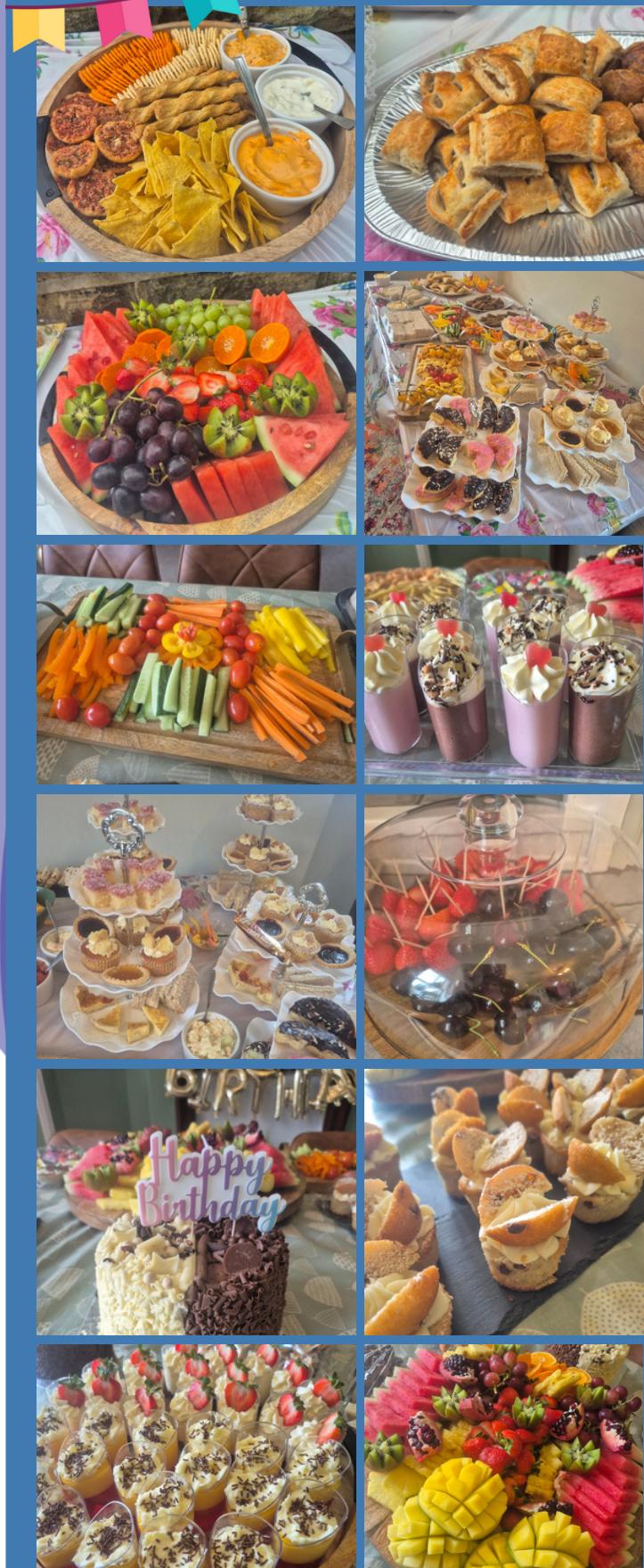
FM Services are playing our part. Congratulations to Adriana Day on completing her LV 4 Hospitality Management qualification! A few words from Adi about her course; "I started my L4 Hospitality Management Qualification when I became a Service Standards Mentor & Mobilisation Manager. I had to complete an On-Demand test, 9000-word Business Project and a 90-minute Professional Discussion. Learning about every aspect of the business, and not just what my role entails, more about the role of everyone involved in making FM Services tick. What I learned, I have applied to my role, to help my staff, to help managers improve their management skills, and to better understand their roles. I would love to do more, it is quite exciting learning new things!"

Also a huge congratulations to all of those who have completed their LV2 Food Production NVQ Qualification - well done to Cheryl Prendergast, Elizabeth Speed, Giuliana Mamuse, Glyn Alderson and Rachel Wilson!

16% of all Council Apprentices are FM Service's staff. These are just a very small snippet of our fantastic kitchen staff who have already completed their NVQ LV2 in Food production, and we already have another 32 employees who have just enrolled with HIT Training & NLTG to start their qualification this academic year, so good luck to all and a well done!



GOING ABOVE AND BEYOND



Nasim Akhtar has been employed by FM since 2004 with a variety of roles. Most recently, working as a Residential Service Standards Mentor Manager for 3 years within children's residential homes. Nasim's role is to teach young people living skills, which includes learning how to budget shopping, cooking skills along with training in hygiene management.

Nasim works on many occasion's catering events with the assistance of the young people within her 9 children's homes. The most recent, was a birthday party for Miley at Hollybank. In addition, Nasim also hosts theme days to help young people learn about different dishes. The admiration for Nasim from her homes' managers and young people, has gained her the award of 'Inspire employee of the month'. This was awarded from the CEO of Bradford Children and Families Trust.

Also a buffet for Newholme children's home garden party on 27th August. A wonderful day with managers and children from other homes. Nasim, who has been teaching the older children to cook, had help during the day. They expressed their love for cooking with Nasim and have learnt to cook many new dishes, a valuable skill for the future.

A massive appreciation for Nasim, you're an asset! Thank you for all of your hard work, the food looks amazing!

VEG NAMING COMPETITIONS

Over the course of the beginning to the middle of 2025, FM have held fruit and vegetable naming competitions among a few of our primary school operations. The aim is to engage students with our branding, giving our characters and brand mascots names. There were some great suggestions, after a difficult decision we have named our competition winners...



Bobby Broccoli

Farnham Primary School, Year 6 Huzaisa H, Year 5 Qasim Maheen



Albert the Apple

Co-op Academy Smithies Moor, Year 6
Jacob Alderson & Cara Alishad



Tom the Tomato

Co-op Academy Smithies Moor, Year 6 Shaun H,
Faizaan Raul & Joshua Parsons

Farnham Primary School, Year 6 Abdulhai Noman & Asad Emaan



FIX OUR FOOD TASTER EVENT



What is fix our food? FixOurFood is a multi-disciplinary research programme, anchored at the University of York, which aims to transform the Yorkshire food system to one that is regenerative – benefitting both human and planetary health.

The fix our food taster event took place at the storehouse, in collaboration with Inn Churches. The event saw children from Co-op Academy Penny Oak's and Poplar's Farm Primary School taking part.

There were lots of dishes to trial including Boston Beans & Sausage, Lentil Daal with Crispy Chickpeas and much more!



Last, but not least, please make sure all staff have completed their training. New term, new stories, please send in any good news stories for our upcoming FM News newsletter to either:

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