

# FM NEWS

Issue 5

# Our new FIPC makes the news!

FM's new Food Innovation and Production Centre (FIPC), with its energy-efficient, lower carbon operation marks another milestone for school meals in Bradford.

The FIPC has made a bright start to it's new era as FM's flagship catering facility with a great deal of media interest since its opening.

The FIPC, based at Mitre Court in Bradford was created to replace our previous Laisterdyke CPU, which whilst it had served us well over many years, was a building that had one of the highest energy consumption levels across the whole Council. The new energy efficient building however, has a footprint that is a ¼ of the size of the previous facility making it cheaper to maintain, heat and clean.

In the planning stages for the FIPC, all aspects of the food's journey, from preparation to plate have been carefully considered in a comprehensive re-engineering of the whole process to address the environmental impact of the catering operations. This has resulted in improvements such as

- Hi-tech cooking equipment enabling significant cooking time reductions e.g. from 3 to 4 hours down to 45 minutes for large batches of food
- More environmentally friendly blast chiller freezers saving time and energy
- Highly effective heat recovery systems that take waste heat from the blast chiller freezers and use it to heat the building's hot water.
- Improved logistics allowing delivery vehicles to be reduced by a third
- Reduction in labour hours used at the FIPC of nearly 25%
- Total anticipated energy savings of £60, 000 per year

Whilst efficiency and energy saving were key considerations, maximising the quality of the food for our customer has always been our the top priority, ensuring the meals being produced are ones that school children want to eat.

So, our executive chef Damien O'Brien and his team will be using this superb catering facility to continue with their innovative creations, adding enticing new dishes to Bradford's school meal menus.



Click on the image above to see one of the bulletins that aired on BBC Look North

# WELL DONE

We are shining a well-deserved spotlight on colleagues that have really stood out and gone that “extra mile”.

## A Historic Celebration

We expected FM’s fantastic school catering to be taking part in this once in a generation event, & we certainly weren’t disappointed.

We saw seas of Union Jack bunting; masses of red, white and blue decorations, and our catering teams looking decidedly regal as they served up a feast to their loyal and fellow royal (for the day) customers.

Thank you to everyone that helped make it such an enjoyable and memorable occasion!

## FM win PAYMAT tender

We are pleased to report that FM have won the catering tender for the Pennine Academies Yorkshire Multi Academy Trust (PAYMAT).

The tender included some of FM’s current contracts, namely: Clayton Village, Crossley Hall, Grove House, Laycock and Hollingwood primary schools, the latter of which FM regained in September 2020. Also within this tender win were Horton Grange, and Farnham primary schools, which we are happy to have regained from Mellors Catering.

Our thanks to PAYMAT for the trust that they’ve placed in us during these very challenging times for school caterers across the country.



Our FM kitchen teams at St. Columbas & Steeton getting fully into the Platinum Jubilee spirit!



# Your News

If you have any interesting news, or would like to share ideas or successes with your colleagues, please contact our editorial team on 01274 431422 or by e-mail at:

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