



Woodbridge High School

We are a large expanding secondary school in East London; the school became Educo clients in 2006 when the existing catering service was being run by a large multi-national catering company who were clearly underperforming. The quality of food was very poor and investment by the caterer in the catering service was non-existent. There was little, if any, financial information available to the school and the catering service was costing the school budget considerable sums of money.

In partnership with the school, Educo implemented its three step model:

- A clear specification of the catering service directed at our school's individual needs.
- A thorough, competitive and OJEU compliant tender process to award the catering contract to a relevant, commercial catering company. Educo ensure the school is fully protected by the adoption of the Educo catering contract, setting out the relationship between the school and the catering contractor to ensure best practice for both food delivery and financial procedures.
- Thereafter the partnership between the school, Educo and the caterer is ongoing with regular meetings to evaluate meal and service developments for the duration of the catering contract. Educo also undertakes a monthly assessment of the school catering contract and regular on site audits of the service with follow up action plans to ensure the catering service remains alive, relevant and keeping well ahead of developing best practice.

Educo managed an OJUE compliant tender process leading to the appointment of a new catering contractor, with all the operating matters including financial responsibility and commercial risk passing to the newly appointed contractor. The Caterer and the School both signed up to the bespoke terms and conditions of the Educo catering contract which gives all the necessary protections to the School.

Under the new service the food options have developed considerably with the provision of a healthy, Bronze Food for Life quality meal. On a daily basis there are multiple food options, from grab and go, to a full menu service. The food quality is excellent; the number of school meals eaten has tripled. Regular service and financial monitoring and improved communications ensure clear objectives and targets are known to the kitchen staff and catering management. The Caterer works in partnership with us and Educo to ensure ongoing best practice and to implement continual improvements to the catering service.

Instead of the meal service being a drain on the school budget, Woodbridge now receives a substantial surplus from the meals service which contributes meaningfully towards the school budget.

