

Lewisham School Meals

Annual Report

Year Two: 1st May 2016 - 31st April 2017





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Corporate Overview



Introduction from the Contract Manager

On behalf of the Chartwells Lewisham team I am pleased to introduce our second annual report in the continued partnership with Lewisham Council.

Chartwells is part of Compass Group UK and Ireland's commercial catering sector is committed to providing tasty, sustainably sourced and nutritionally balanced meals to Lewisham schools.

Chartwells have been providing food to school children of Lewisham for over ten years. , Since our contract with Lewisham Council commenced in May 2015 we have continued to build on our service development plan.

Highlights of the year include the introduction of sustainably sourced seafood to our menus, joining Jamie Oliver's *Sugar Smart* campaign, and our chef Shereene Weston winning an award at the LACA (Lead Association for Catering in Education) National finals three years in a row.

The number of Silver *Food For Life* school meals served by Chartwells in Lewisham was 3.3 million (2016/2017). Our report provides further details of measuring success through meal uptakes and the initiatives that we carry out to educate children on the importance of eating a healthy meal.

All Chartwells dedicated personnel are invested in continuing to enhance the catering service we provide to Lewisham schools. We are very proud of our loyal team members, many of whom celebrated their 25th year anniversary with Chartwells Lewisham this year.

Looking ahead to 2017/18 Chartwells will continue to drive meal uptake and develop our educational activities as well as provide new employment opportunities for the people of Lewisham.



Gordon Stenhouse
Chartwells Senior Regional Manager for
Lewisham

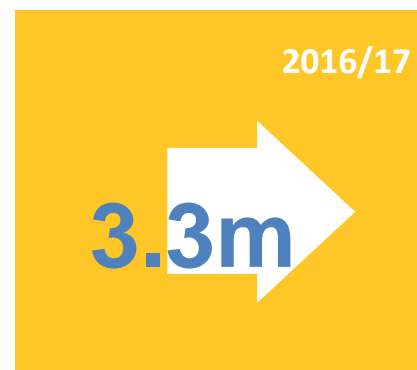
Chartwells investment into Lewisham

To ensure that schools have the necessary tools to deliver a great service each year Chartwells continues to invest £30K per annum in light catering equipment and £23K in the licensing costs of Bluerunner for both the Primary and Secondary schools.

In addition to this Chartwells jointly funded a new cashless catering system in two secondary schools this year at a cost of £14k.

Chartwells continues to invest £75K a year into the operating of the very popular *Lewisham Training Kitchen*.

Review of 2016/17 Meal Numbers



Number of meals served in 2016/17



Number of Free school meals served in Lewisham in 2016/17

2016/17 Vs 2015/16



- + 15,000 free school meals served.
- + 171,000 total meals served.

Public Benefit

Chartwells continue to have a positive impact on the local communities living in Lewisham. Summarised below are some of Chartwells key community programmes that take place in our schools and training kitchen:

Chartwells sponsors Lewisham People's Day

A regular stall holder at Lewisham People day we hold educational and interactive activities for the local community to join in.

Free weekly 'Community Cooks' sessions at the Training Kitchen

Friday's 'Community Cooks' is a free drop-in session open to all participants to try their hand at cooking basic dishes from scratch.

Free accredited training for school mealtime supervisors

Delivering free training sessions on food safety to school staff in Lewisham and eight foodbank staff from the Downham and Whitefoot Food Project.

Free community development hours

This year 40 free hours were used by a variety of community groups at the Lewisham Training Kitchen. These bookings support organisations like; Lewisham Public Health, Lewisham Reach, Young First, Lewisham Child Minders, Lewisham Young Carers and Downham Brownies.

LEWISHAM
training kitchen

In association with

**THE
GREEN
MAN**



Above: Award winning LTK Chef Manager Shereene Weston at work in the *Lewisham Training Kitchen*



Annual Performance Review **2016/17**

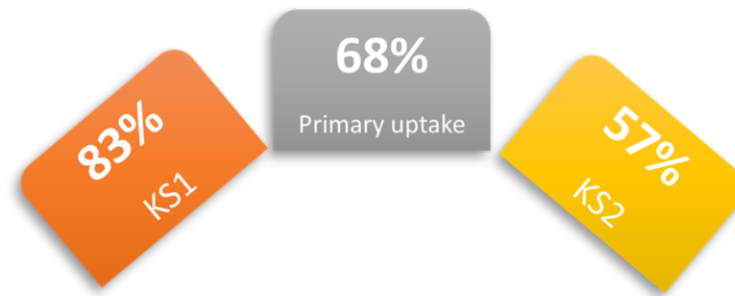


The following Chapters will cover the performance areas of contract delivery for the period of April 2016 to March 2017.

-  Business Development
-  Health, Safety and Environment
-  Our People
-  Marketing & PR



Primary School Meal Uptake 2016/2017



Annual meal uptake by key stage Vs school roll

Free School Meals (FSM) and Universal Infant Free School Meals (UIFSM) Uptake 2016/17

As a Local Council catering company we have a duty of care to the young children in the community therefore we fully support the UIFSM initiative. We aim to break down any barriers to pupils using their entitlement striving to achieve 100% uptake.

We served 1.7 million primary school free meals in Lewisham in 2016/17, 34,000 more than in 2015/16.

We continue to drive free school meal uptake in a number of ways:

Parent food tasters

Holding food taster evenings at schools in conjunction with Q&A sessions with our Nutritionist this helps to keep parents informed about our food offers.

Menu development

Through parent and student councils new menu taster sessions we obtain valuable feedback to help us tailor our food offers to better suit the diverse community groups within our schools.

Online marketing

Raising public awareness of our food offers and FSM entitlement through our Lewisham School Meals website.

Parent flyers

Keeping parents and carers informed about our latest offers. Every new menu cycle we distribute 30,000 menu flyers in schools.

Theme days

A great way of providing children with an opportunity to explore culturally relevant food. Theme days are a key driver in meal uptake, in the summer term theme days helped lift an overall meal uptake by 7%.

Bespoke Special Diet Menu's

Our dedicated 'Graduate Nutritionist' provides pupils with specific dietary requirements and a bespoke menu as part of our school meal inclusion drive.

Business Development

Secondary School Meal Uptake 2016/17

This year 50 out of every 100 students had a Chartwells meal this is an increase of 4% compared with 2015/16.

625,504
Meals Served

Pupil Paid Meals

The Pupil paid meals uptake has increased by 13% on last year as our 2015/16 work to increase uptake continues e.g. implementing cashless catering into additional Secondary schools to shorten queuing times which is seen as a major barrier to meal uptake.

Pupil Free (FSM)

83% of Lewisham Secondary FSM pupils took a meal on the spring 2016 National census day. However a recent survey from the Children's Society found only 53% of FSM children use their entitlement every day. 62 free school meals out of every 100 were consumed in 2016/17, as Chartwells continues to strive for 100% free school meal uptake.

Cashless Catering

Case Study – Trinity Secondary School

On the 20th of February 2017 Trinity Secondary school joined Conisborough College using a web based cashless payment system.

The results of which have seen improved queuing times and a 5% higher meal uptake when comparing the schools like for like figures April 2017/16.

Next year Sydenham Girls and Forest Hill boys will join Trinity Secondary school in becoming fully cashless.

Marine Stewardship Council (MSC) Award

The Marine Stewardship Council (MSC) is an international organisation which addresses the problems associated with unsustainable fishing and aims to protect seafood supplies for the future.

Why is MSC necessary?

In the early 1990s, the impact of overfishing of seafood supplies and ecosystems was becoming an increasing concern across the world. Overfishing (i.e. catching more fish than the population can replace) has serious consequences which affects the balance of life in the oceans but also impacts on coastal communities. Some marine populations have declined so much that their survival as a species is severely threatened.

The MSC allows fisheries to show that they are well managed and that they fish in a sustainable way. MSC certified sustainable fisheries ensure that fish are caught at levels that allow fish populations and ecosystems to remain healthy and productive. The MSC's traceability standard, 'Chain of Custody' ensures that fish can be tracked back from ocean to plate.

The MSC uses its blue ecolabel (see below) to identify seafood that has come from sustainable fisheries certified to its standard. The MSC's mission is to transform the seafood market to a sustainable basis by recognising and rewarding sustainable fisheries and influencing people's choices when buying seafood.



Chartwells has achieved MSC certification across their Lewisham school menus. This means hoki fillets, salmon fish fingers/fishcakes and breaded pollack served in primary schools across the Lewisham local authority contract are all MSC certified sustainable!

Look for the MSC logo on our school menus October 2017

Business Development



What is Sugar Smart?

Sugar Smart is a new community led campaign to reduce sugar in our diets. High consumption of sugar leads to weight gain and childhood obesity in Lewisham sits well above the national average.

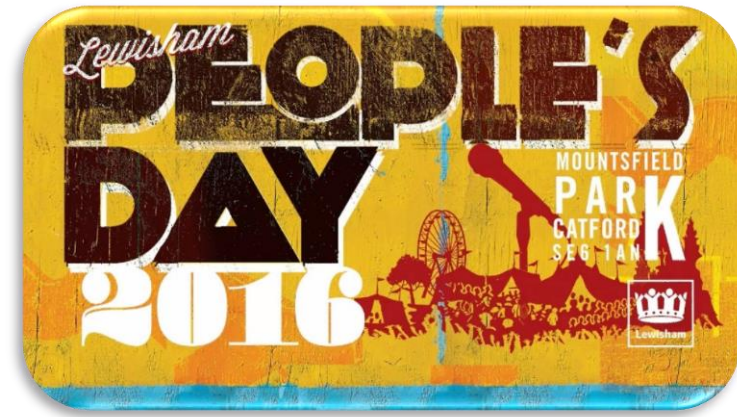
Lewisham, together with Greenwich council have signed up to become the first Sugar Smart Boroughs in London. This was launched with an event catered by Chartwells at PLACE/Ladywell on the 21st of October 2016.

Local organisations' and businesses' in Lewisham are becoming Sugar Smart by pledging to make changes that will support our community in making healthier and lower sugar choices.

What have Chartwells pledged?

Chartwells has become a Sugar Smart organisation and have made a number of pledges to promote a healthier, lower sugar lifestyle in Lewisham. These include:

- Ensuring all drinks served in schools are compliant to the school food standards.
- Providing information on healthy food e.g. posters, classroom workshops and flyers.
- Continuing to reduce the amount of sugar in the primary and secondary school menus with each menu cycle.
- To achieve a sugar content reduction of 20% by the year 2020 in Chartwells menus.



Lewisham People's day is one of south east London's biggest free festivals. This year's event took place in Mountsfield Park on the 9th of July 2016 and has been a proud fixture in the Lewisham events calendar for 32 years.

Chartwells sponsored the celebrations for a second year with a ready, steady, go – pasta making workshop. 150 people from the community really enjoyed learning about how to make fresh pasta, with the best part eating their pasta dish after.



Staff Training

New Lewisham Training Kitchen (LTK) apprentice Russell Ockwell has joined us after being a longstanding LTK Community Cooks volunteer. Russell is currently working on an NVQ in Professional Cookery at Lewisham College and supports LTK Manager Shereene Weston with schools and community groups.



Russell (far back) assisting with the Community Cooks session

School Activities

YMA (Young Makers Agency) project

LTK has partnered with the YMA (Young Makers Agency), the YMA is a creative project whose aim is to engage young people between the ages of 13 – 19 in making the things they really want to see happen in their neighborhood a reality.

The project attracts around 40 young people every Tuesday evening and includes students from most of the boroughs Secondary Schools. LTK has hosted 8 Street Food sessions in the kitchen where the young people are involved in creating popular street food in a safe and hygienic environment and then serving it to the wider group for their evening meal. While still in its developmental stage the project has been very popular and we are planning to support it further and develop the session plans.

Community Activities

"They came back very enthused by the course, and said it was really good."

Luisa Element
School Business
Manager



Dalmain School Supervisors at the Lewisham Training Kitchen.

School Meal Supervisor Food Safety Training

From January 2017 Chartwells started a free one day food safety training course at the Lewisham Training Kitchen.

The course consists of a verbal and practical presentation, followed by a computer based ELearning course which is specific to their role.

Training covers Food Safety basics, Health and Hygiene and Allergen Management. Over 50 supervisors have attended, on completion each received a City and Guilds accredited training certificate recognised by Environmental health.



In Unit Health and Safety (HSE) Campaigns

Starting in September 2016 a new in unit HSE campaign will be taking place over a 12 month period. This is aimed at reducing the numbers of lost time injuries this year and to further prevent them occurring by using Compass Groups 'Slips, Trips and Falls' awareness campaign. All Unit Managers will conduct refresher training with all unit Staff, these topics are chosen based on our Safety First statistics. Focusing on the front line colleagues the campaign is divided into two themes:

'Get a Grip' (October- March) and 'Cut It Out' (April-September)

Next year there will be a central review to measure incidents and the impact of the campaign.

E-Learning

In September 2016 we launched two newly revamped HSE staff training courses.

- Working Safely
- Working Safely with Food

All front line colleagues using eLearning will complete 'Working Safely' (19 modules), whilst only those whose role involves food handling will complete 'Working Safely With Food' (13 modules).

Safeguarding Policy Update

When the new Government Safeguarding guidelines were introduced in September 2016 we updated our company Safeguarding policy by bringing it in line with the new government guidance. In addition the new policy is displayed in our kitchens across Lewisham alongside the school's individual policy and their Safeguarding officer's details.

Environmental Health



85%

46 out of 54 sites were awarded between 4-5 Stars

April 16-March 17.

The food hygiene rating awarded to a business reflects the standards of food hygiene found on the date of inspection by the local authority body. Chartwells will continue to work with Lewisham Council to achieve a 4-5 star rating in each kitchen that Chartwells operates.

Health, Safety and Environment

Increasing the accuracy of measuring plate wastage



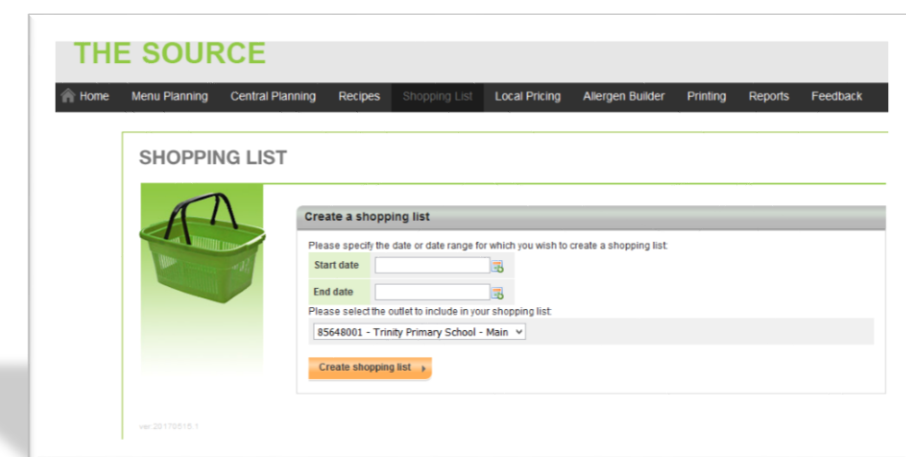
Winnow is a digital system that automatically measures food waste using any bin on the smart scale. It's simple to operate, just select what food is wasted and how. Cloud based software records and analyses the days waste. Reports are then sent showing the highest areas of waste. Savings can then be made by implementing improvements based on accurate data.

Compass Group UK and Ireland are testing this system across the entire business estate, including Lewisham. In March 2017 we selected Lancelot Primary School to trial Winnow over a three month period.

Based on the data received following this trial, Compass will make the decision whether or not to roll this system out across the entire estate.

The Source

Launched by Compass Group in September 2016, The 'Source' is a new resource which has been developed to enable our Secondary School Unit Managers to access all menu related information in one place. From allergen cards to stock ordering, this new site provides time saving efficiency. As well as this, the accuracy of menu ingredients ordering using the shopping basket tool has minimised food wastage across the secondary schools.



Award Winning Staff

Each year Chartwells enter *School Chef of the Year* for London and the South east.

Three time LACA (Lead Association for Catering in Education) winner Shereene Western pictured here on the right. Represented Chartwells this year, although Shereene's menu did not win, Chartwells won the best marketing for the South East at the 2016 national finals.



Dedicated People

Every year we give out a number of long service awards to many of our team members who have been with us for 5 years or more.

In 2016/17 we gave this award out to 58 employees in Lewisham in recognition for their hard work and commitment to the borough.

We would like to thank them all for their commitment and passion in delivering school meals and supporting pupil and children to lead a healthy well balanced life.

Within the Lewisham contract Chartwells have a high rate of staff retention, with less than 5% of staff leaving within six months of starting employment with us.



Our People

Qualified Staff in Lewisham

All Chartwells staff complete a 12 week accredited e-learning course valid for three years. Mandatory modules include Food Safety, Safeguarding and Health & Safety. In addition we support our staff with gaining a National Vocational Qualification (NVQ) in Professional Cookery for Levels 2 or 3 in partnership with Lewisham College. This is an annual course with staff attending college for one day a week. Starting in September, their place on the course is subject to the results of their literacy and numeracy test results. In 2016/17 we had 8 employees studying towards a National Vocational Qualification after successfully gaining a place on the course.

Apprenticeships

In January 2017 our office apprentice completed her NVQ L3 in Business Administration and is now a permanent member of our administration team. We recruited 2 new apprentices in 2017 from the Mayors Apprenticeship Scheme; A Food Service apprentice at the Training Kitchen who is completing an NVQ in Professional Cookery level 2 and 1 Office administrator apprentice completing an NVQ L3 in Business administration. All apprenticeships are fully funded by Chartwells and typically take a year to complete. Once qualified, employees can diversify their role within Chartwells and the wider arms of Compass Group.

Work Experience

In partnership with Lewisham Council's Work Experience Team, we hold work experience placements for 14-16 year olds and 16+. In 2016/17 we filled 6 placements at the Lewisham Training Kitchen from pupils attending school in the borough.

Recent Graduates

We employ a dedicated graduate nutritionist to prepare bespoke special managed diet menus for the children in Lewisham. Our Nutritionist also promotes healthy eating within the borough with our Fun into Food assemblies and interactive workshops presented in schools around Lewisham.

Learning and Development

Each menu cycle the Food Development team led craft training workshops with all Unit Managers at the Lewisham Training Kitchen to improve the food offer to pupils. *What Excellence Looks Like* presentation guides are kept on site for the Manager to refer to and use as a training tool for new starters.

Investment in to the Borough

Chartwells are committed to supporting Lewisham social outcomes through our local resident's employment drive, with 70% of our workforce being local residents in 2016/17. We continue to work with Lewisham Council and the 'Job Centre Plus' to assist local residents not in education, employment or training (NEET) back into work. Helping the young people of Lewisham identify their career options through work placements (6 this year) and Secondary school career fairs.

By giving our people the opportunity to develop with us through NVQ training courses and apprenticeships, we have helped 14 Lewisham residents this year to progress in their chosen careers through internal promotions and nationally recognised qualifications.

Community Involvement Activities

This year 31,319 local residents benefited from our community involvement, through;

- Lewisham peoples day (open to all)
- Lewisham Training Kitchen community cooks free sessions x4 a month (480 attendees)
- Added value events (5,839 attendees) listed below:
 - Nutritionist's added value whole school assemblies.
 - Workshops at both the school and Lewisham Training Kitchen.
 - Bore Place farm class trips.
 - Supporting community led charity events at the Green Man Community Hub.

Local Business

Chartwells is committed to supporting the local economy of Lewisham and where possible using local businesses to support the contract. Over the course of the year we have utilised a number of local business in assisting our operational needs as follows;

- **Manpower** – Use of local Temp Agency to fulfill our temporary staffing needs.
- **Equipment** – Local catering equipment hire for our hospitality and event needs.



(350 of 500) Of Our Staff Are Lewisham Residents



£128,152 Spent In Local Lewisham Businesses



6 Work Experience Placements Taken By Lewisham Residents



31,319 Local Residents Benefited From Our Community Involvement

Feedback

Annual surveys of our service are used to gain valuable contract insight from both schools and parents. We continued to develop on our service to schools, maintaining our whole school approach to food culture. We have engaged with schools and parents to tailor our service to meet their needs and increase meal uptake. I have listed below the outcome of the feedback we have received.

Annual Parent and Headteacher online Surveys

Parent - 'We're all ears' online survey November 2016

This survey was launched nationally via E-shot during national school meals week to 541,000 parents nationally in conjunction with being promoted on the Lewisham School Meals website and by school newsletters.

The outcome showed no change to the high levels of service satisfaction received in 2015. The results of the 2016 survey were used to develop our service for the forthcoming year. See highlights of service developments below;

<p>Survey outcome compared with 2015:</p> <p><i>Parents felt taster sessions encourage them to pay for a hot meal.</i></p> <p>Development: We have increased the number of parent taster sessions held in schools.</p> <p><i>An 8% drop was reported in the UIFSM take up. Out of those, the majority of patents were unaware of their entitlement.</i></p> <p>Development: We increased the promotion of UIFSM at parent tasters and through school assemblies.</p> <p><i>In 2016 theme days are a more popular reason to purchase a meal.</i></p> <p>Development: Three theme days a term are offered to schools. We will be working with schools to ensure parents can purchase a meal on the day for their child(ren).</p> <p><i>Tuesdays and Thursdays are least favorite meal days.</i></p> <p>Development: Chartwells Autumn / Winter menu has addressed this, serving proven popular dishes on those days.</p> <p><i>Main barriers for parents (no change from last year) meal price and children not liking every dish.</i></p> <p>Development: More engagement with student councils, new menus have been developed based on their feedback during taster sessions.</p> <p><i>Parents preferred communication via email or electronic newsletter.</i></p> <p>Development: promoting the Lewisham School Meals website to parents. Digital copies of our menus sent to schools to publicise on their parent portals.</p>
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School-'School leader Survey' (online) February 2017

Only 17% of school leaders took the survey back in February. Unfortunately the response rate was not high enough for us to gather sufficient data to produce a concise report. We will run the survey again next year and we hope at least half of all schools will participate.

Regular Headteacher Meetings

1,860 meetings were conducted in 2016/17 with the Head of school or Business Managers. These meetings were used to improve our service through individual service level agreements being agreed and reviewed annually. An example of a positive meeting outcome: John Ball School are now implementing regular parent taster sessions in the school to help improve their school meal uptake.

Free class cooking sessions at our Training Kitchen

1,320 school pupils learnt practical craft skills with our free cookery sessions. Pupil feedback is received at the end of each session and evaluated. This feedback is used by the Kitchen Manager to develop future sessions. This year we received 95% positive feedback!

Marketing & PR

Termly School Incentive

The 'Meet the Grower' termly incentive at Bore Place organic working farm is now in its second year.

We created this incentive to; drive termly meal uptake in traditionally low uptake schools, and reward schools who have achieved a better than average meal uptake.

The original offer was for 30 pupils to enjoy an educational visit to Bore Place organic farm in Kent. With all costs covered by Chartwells, except for transportation.

In 2016 we updated this offer and opened it up to include more choice of activities. Based on the feedback we received from schools last year, we now offer winning schools the following options to choose from:

- A day trip to the farm for 30 pupils.
- Teacher's twilight (after school) sessions.
- Whole school assemblies.
- Continued professional development (CPD) teachers Farm visit.

In 2016/17 with the updated offer in place only 5 out of the winning 60 schools took up the offer (Eliot Bank, St. Stephen's, St. Winifred's, St. William of York and Elfrida). This is a great curriculum led offer and we encourage any winning school to take up this offer in 2017/18.

FIELD TO FORK DAY

New offer for Schools in Lewisham



60 Schools

Won the Bore Place incentive May 2016– April 2017.

322 Pupils

Benefitted from this incentive.

98% Positive Feedback

From schools who rated their experience and said they would be keen to visit again.



Engagement

Lewisham School Meals – Dedicated Website

Created in September 2015 to better communicate our offer to the public, the site has received over 5,000 visitors since its launch and contains information on our catering service, people, facilities and how to contact us.

Lewisham Training Kitchen – Community Sessions

'Community Cooks' was set up to support the local community by providing free weekly cookery classes designed to teach a basic life skill. With an emphasis on preparing nutritionally balanced, money saving recipes our classes tackle public health issues such as obesity and unhealthy eating habits. 528 Lewisham residents participated in our sessions this year.

Private Hire; we also hire out our facility to the public and organisations alike. In partnership with Lewisham council we offer 100 free development hours a year to organisations' whose application meets Lewisham Council's criteria.

Social Media – Follow us on

- Instagram, our @Lewishamschoolmeals account showcases the great food that we serve in the borough. Launched in 2016 we are looking to grow our 8 followers by encouraging students to tag us in on their favorite healthy food pictures. Part of a marketing campaign in conjunction with healthy eating week 2018.
- Twitter, @LTKLovesFood shouts about the great work which is done in our dedicated training facility. Since its launch in 2015 we have tweeted 234 times, grown our fan base to 202 followers, with our tweets receiving 98 likes!

Marketing & PR

Communication - Termly newsletters to schools

In October 2016 we launched the first termly newsletter to Lewisham primary schools. This newsletter emailed to schools, highlights the developments and activities held by Chartwells each term. The newsletter also contains useful contact information and school incentives.



Theme Days



In January 2017 the new theme day menus were launched in primary schools. Developed by our central marketing team, with supporting promotional material. These theme days are based on different countries cuisines and supported by our food superhero *Sadie the explorer*. Schools that hold a theme day typically see a 15% lift in meal uptake in comparison to a standard trading day.

Looking Forward to 2017/18







The new service development plan for the forthcoming contract year will cover the key, contractual areas plus a wider view of Chartwells aspirations for 2017/18.

As with 2015/16 service development plan it will continue to reflect the needs and objectives of the schools and local community, incorporating London Borough of Lewisham's aims and objectives in line with our continued partnership and commitment to the Council.

Developments

The next page will focus on our key development areas for 2017/18 as outlined below;

-  **Business Growth**
-  **Health, Safety and the Environment**
-  **Our People**
-  **Marketing and PR**

Business Growth

New Developments in 2017/18

We are taking the following initiatives to increase meal uptake in 2017/18

Menu Development

Chartwells are developing a new secondary school menu with feedback gained from pupil forums. This menu offers more global choice and is in line with popular meal offers on the high-street.

Acquisitions

All Saints Primary school in Blackheath joins Chartwells Lewisham contract in June 17. With this addition to the primary school sector we are strengthening Chartwells Lewisham portfolio.

Service Delivery

Chartwells monitoring officer reviews the service at each Chartwells Lewisham site annually. The recommendations in these reports are implemented to improve service delivery at each site to increase meal uptake.

Health, Safety and the Environment

Staff Training

Chartwells will continue with the slips, trips and falls awareness campaign in 2017/18 to drive forward a reduction in recorded long term injury.

The free school Meal Supervisor food safety training program is developing with a new session plan and will continue at the Lewisham Training Kitchen with 12 sessions a year.

Moving forward technologically in 2017/18

Chartwells employee's Health and safety certification records will be more easily accessible to the local authority. The certificates will be held in a cloud based drive replacing the paper records kept on site, reducing the amount of paper used within the Chartwells contract.

Sugar Smart Pledge

Chartwells will continue to monitor sugar levels each menu cycle and make reductions in sugar levels with each new menu on an ongoing basis until our target of 20% by 2020 has been reached.

Our People

London Living Wage (LLW)

In 2017 the wage for all our employees is expected to increase in line with the new LLW. As we continue our commitment of fair pay to the people of Lewisham and the wider community.

LACA Awards

In June 2017 our staff will be participating in LACA's (Lead Association for Catering in Education) 'Finishing Touches' competition. Chartwells will be competing against other catering professionals, hoping to bring back gold medals for all our staff entries.

Employment, Skills and Business

We will continue to utilise our Training Kitchen for staff craft training, work experience placements and community involvement activities. Growing our partnerships with the schools to increase our reach in the Mayor's apprenticeship scheme to Lewisham secondary school leavers.

Marketing & PR

Theme Days

2017/18 will see the development of theme days across the contract. Taking feedback on board from this year's events we will improve the marketing and theme day menus.

Added Value

Our nutritionist is leading the way in adding value to our service in Lewisham. Hosting assemblies on Sugar Smart and utilising the cooking in the classroom sessions at the Lewisham Training Kitchen. The Chartwells Nutritionist continues to drive the importance of health and wellbeing to the children of Lewisham.

Digital Marketing

In October 2017 we will be distributing business cards to parents, publicising the *Lewisham School Meals* website. We aim to encourage parents to go digital, viewing our menus, communicate with us and discover our community activities via our online website.

We are striving to increase the *Lewisham School Meals* site visits in 2017/18. In order to move towards producing more digital marketing content, thus cutting down on our carbon footprint by reducing the amount of paper used in our marketing campaigns.

Chartwells Lewisham Catering Facilities

Primary Schools

Adamsrill
Ashmead
Athelney
Baring
Beecroft
Brindishe Federations
Childeric
Coopers Lane
Dalmain
Downderry
Edmund Waller
Elfrida
Eliot Bank
Forster Park
Good Shepherd
Gordonbrock
Holbeach
Holy Cross
Holy Trinity
Horniman's
John Ball
Kelvin Grove
Kender
Kilmorie
Launcelot
Lucas Vale
Myatt Gardens
Our Lady of St. Philip
Perrymount
Rangefield
Rathfern
Sandhurst
St. Augustine's
St. Bartholomew's
St. James Hatcham
St. John the Baptist
St. Joseph's
St. Margarets Lee
St. Mary Magdelene
St. Mary's
St. Saviour's
St. Stephen's
St. William of York
St. Winifred's
Stillness
Torridon
Trinity
Turnham

Nursery Schools

Clyde
Chelwood

Specialist Schools

Drumbeat
New Woodlands
Greenvale
Watergate

Secondary Schools

Addey and Stanhope
Bonus Pastor
Conisborough College
Deptford Green
Forest Hill
Sedgehill
Sydenham
Trinity

Other Facilities

Wearside Staff Canteen
Laurence House Trolley Service
The Lewisham Training Kitchen





EAT |



LEARN |



LIVE |

Chartwells
1st Floor,
Lewisham Old Town
Hall Catford Road
London
SE6 4RU

