



WICKERSLEY
PARTNERSHIP
TRUST.



Introducing

a Brand New

Catering Service for Rawmarsh



Smart bites for bright minds

Vision for In-House Catering Service at WPT

From September 2025 Wickersley Partnership Trust (WPT) will bring the catering services in-house and will be operating the Catering Services across 10 of our schools instead of having an appointed contract caterer. We have employed a Senior Catering Manager to manage the transition process and who will have responsibility of the service moving forward.

Our vision for the in-house catering service at the WPT is to provide an exceptional, student-centred food experience that enriches the overall school environment. By integrating the catering team into the Trust's wider community, we aim to create a service that is not only agile and cost-effective but also deeply connected to the values of the Trust.

This service will offer traditional, homemade meals with a wide variety of options that cater to diverse tastes and dietary needs, while also providing professional development and robust employee benefits for the catering staff.

Key Benefits for Staff and Students

Agility

- **For Students:** Students will benefit from a more responsive and flexible catering service, with menus that can evolve based on feedback, special requests, and seasonal offerings. This ensures that their meal experience remains exciting and meets their nutritional and taste preferences yet remain safe and compliant. Access to the catering team and senior management with whom special diets can be discussed and tailored for more complex needs.
- **For Staff:** As part of the Trust, catering staff will have direct access to the decision-making processes, allowing them to respond quickly to changes in student needs or menu requests. This means quicker adaptations to seasonal changes, dietary preferences, and special school events.

Value for Money

- **For Students:** The school's in-house catering service allows for greater control over budgeting, ensuring that meal prices remain affordable while still providing quality food. As a result, more funds can be diverted to the students' experiences, supporting initiatives such as nutritional education, meal subsidies, and dedicated events that benefit all Students.
- **For Staff:** By becoming part of the Trust, catering staff will enjoy a range of employee benefits, such as job security, competitive salaries, and access to the Trust's local government pension scheme. These benefits contribute to a stable, motivated, well-supported workforce, ensuring the highest standards in food preparation and service.

We do not plan on changing the meal tariff until September 2026 and there will be 6 weeks' notice before this is implemented.

Development of Key People

- **For Students:** As the catering team develops, students will experience more refined and diverse meal options. The staff's growth enables them to introduce new and exciting dishes, including more traditional, home-style meals that children love. The team will continuously innovate to offer a variety of healthy, tasty, and culturally inclusive options, ensuring that all



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students feel valued and have access to the nutrition they need to thrive.

- **For Staff:** The in-house catering model creates opportunities for staff to develop and progress within the Trust. Through training programmes in nutrition, food preparation, leadership, and customer service, catering staff will be empowered and more able to advance in their careers and take on more responsibility. This investment in their development ensures that the team remains highly skilled, motivated, and capable of meeting the growing needs of the school community.

Traditional, Homemade Meals with Variety

- **For Students:** Students will benefit from a menu that offers a diverse range of home-style meals, incorporating seasonal ingredients and family favourites. Menus will be carefully designed to appeal to all age groups, ensuring that students enjoy a variety of options that are both nutritious and comforting. The focus on wholesome, traditional meals will foster a sense of warmth and care, encouraging Students to engage with the food and look forward to mealtimes.
- **For Staff:** Catering staff will take pride in serving traditional, homemade meals that reflect the values of the school community. By creating meals from scratch using fresh, locally sourced ingredients, staff will foster a deep sense of connection to the Trust's ethos and culture. The catering staff will be an integral part of the community, contributing to the positive school atmosphere with their dedication to quality food.

We recognise that transforming the catering service will not happen overnight, but we want you to know that we have various exciting plans in the pipeline to make our service more appealing and vibrant for the children. We are committed to making changes that will not only enhance the quality of meals but also create a more engaging and enjoyable dining experience.

Ideas for our upcoming initiatives include introducing new theme logos, organising art competitions for students to have input into the look and feel of the service, and other creative ideas to involve the students in shaping their dining environment. We want to ensure that the service feels fresh, fun, and reflective of the school community.

While these changes will take time, please know that we are dedicated to making improvements and value the hard work and dedication you bring to this service. Together, we will build something truly special for the students.

Timeline of Key Events

October 2025 – School Council will gather to review some new dishes and choose dishes for the main menu.

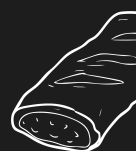
November 2025 – The new menu will launch with a three-week menu cycle. This will launch after the October half term.

We will be offering more carbohydrate options more often. Students will still get the recommended portion but will have flexibility around their choices and, if they like, they will be able to 'half and half'. It does not work with all meal choices but where we can make it work a choice will be offered.

Bread options, if suitable for a dish, will change to accompany the main meal. For example, if the main meal is curry, we will be serving naan bread. This will be offered at the counter and put



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on the students' meal portion.

Pizza toppings will change, but do not worry - there will always be 'just cheese' for those who are not ready to experiment with toppings.

Roast dinner day will also offer a Yorkshire pudding wrap or hot sandwich option where possible.

Fish Friday will have the extras, sausages, nuggets, fish cakes served with a choice of mushy peas, curry sauce and/or gravy.

There will be daily pasta, rice or noodle pots for a quick snack and a smaller budget. These will have a variety of meat and vegetarian toppings available.

Sandwiches will still be available but we are aiming to provide a wider variety of fillings and bread choices. Not all options will be available every day, this will depend on what we find to be popular with the students. Expect to see hot and cold options that will rotate across the weeks.

Jacket potatoes will come with the option to have a hot filling at least once per week when the main meal is suitable. For example, bolognese, chilli, or curry if they prefer a change to the usual. They will also come with a side salad and/or coleslaw.

For the winter menus we are offering a hot pudding choice with custard every day.

During this half term our Senior Catering Manager will be visiting all schools to discuss likes and dislikes with students, Headteachers and the catering teams. They'll also work on developing dishes that will allow the menus to remain compliant with the School Food Plan but that the students have requested are swapped.

December 2025 - Christmas Dinner will be bigger and better than ever.

January 2026 - Slight amendments to the menus will be introduced across the schools based on feedback from the students.

April 2026 - New menu rolled out. You will see seasonal changes to the menu. Some of the core day and meal arrangements will remain the same but there will be lighter dishes for warm weather, and this will run through until the October half term of 2026.

June 2026 - We will be asking for more feedback from parents/carers to see if we are meeting expectations. This will help us to continue to improve the service as we move forward into the next academic year.

We would like to take this opportunity to thank our students, parents/carers, staff and external stakeholders for their patience and understanding as we move over to our new service. Our core belief as a Trust is to never do less for anyone else's child than we would our own, and we truly believe that this is the right decision for our students and families.

If you do have any comments or suggestions, please email catering@wickersleypt.org.



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