

Supplementary Information

**HAVANT BOROUGH COUNCIL
COUNCIL
28 March 2018**

Dear Councillor

I am now able to enclose, for consideration at next 28 March 2018 meeting of the Council, the following supplementary information that was unavailable when the agenda was printed.

Agenda No	Item
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5	Park Community School and Tuppenny Barn Organics	1 - 22
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much more than just a school

Park Community School



Steven Cross – Head Chef

much more than just a school

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Tuppenny Barn



Maggie Haynes - CEO

The Beginning

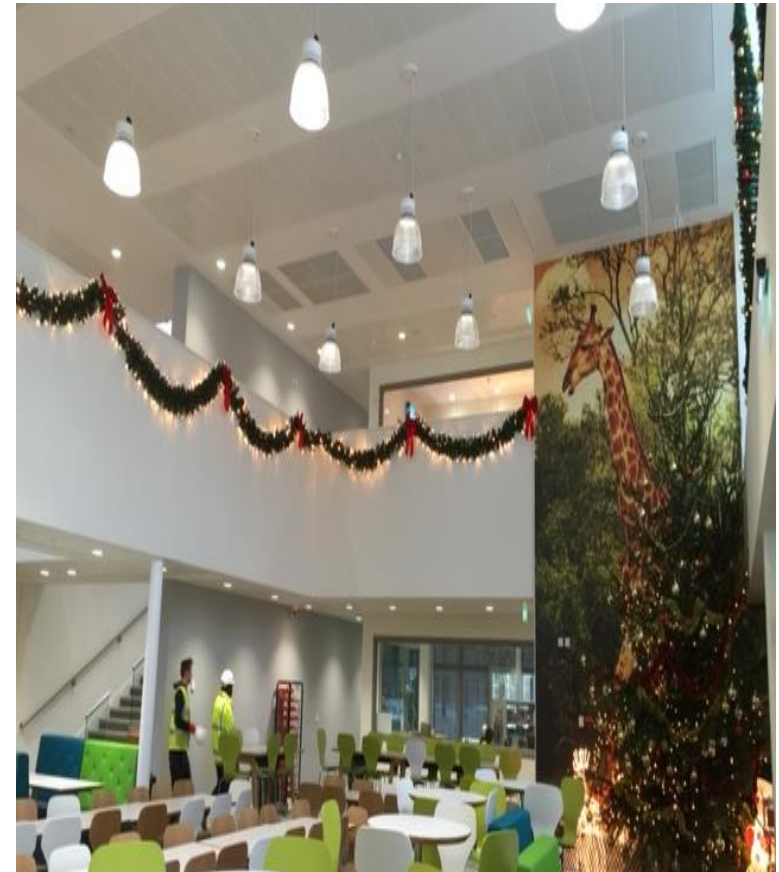
- Park Community School decided to take their school catering in house from September 2014
- This was due to the school wanting more flexibility and better food quality for the students
- Steven was employed as Head Chef from June 2014 moving into the new school from September 2014
- First summer for Steven was learning about how schools operated and understanding the new School Food Plan
- The School Food Plan was put in place from July 2013 and written by Leon Brothers, Henry Dimbleby and John Vincent



Park Community School



- Park Community School is a large secondary school set in the heart of Leigh Park, Havant
- 900 students, 160 staff
- Our Head Christopher Anders has modelled the school on being “Much More Than Just a School” and for me this is really true
- Free school meals 190, 25% of school students
- Disadvantaged Children/ Pupil Premium make up 50% of Park Community Schools Students
- Making sure our students are fed, happy and ready to learn is very important to us all, so good healthy food that students want to eat is vital



Steven Cross - Bio



- Cooking from a very young age with mother Marie Cross who is also a chef
- 19 years working in the Catering Industry
- Studied 4 years South Downs College
- Fine Dining back ground working at –
- Buckingham Palace – Royal Household
- Winsor Castle – Royal Household
- 36 On The Quay – Emsworth – 1*
- JSW – Petersfield – 1*
- Langrish House Hotel – Langrish – 2AA
- Park Community School

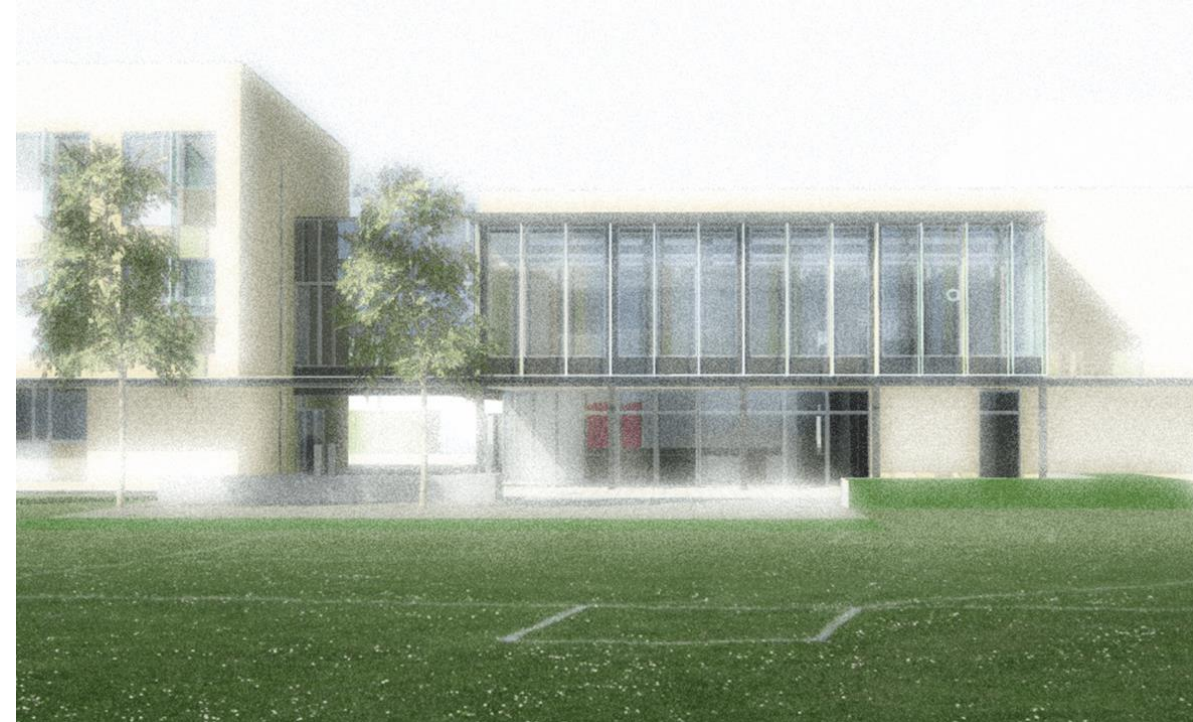
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School Vision



- Our community is central to everything we do, our vision is to be “Cathedral in the Community”
- We commit resources and time to forging partnerships to provide innovative activities for local people
- Looking to providing a safe-haven for our students in and out of school hours





Facts and Figures a selection

90% of FSM Students
eating daily up from
40%

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Revenue has increased
by 70%

Park Community School
now offers catering
Consultancy to 5 other
Hampshire Schools

Work with 5 Organic
Local Suppliers

Caterers for 7 specialist
dietary requirements
daily

2000 Hot meals cooked
per week

950 Christmas lunches
cooked and served
within 2 hours each
year, last day of school
term

Open Christmas Day
serving 120 MUNCH
Christmas Lunch

Pupil Comments

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"The new menus are great and the food is so tasty" – Connor Hancock Year 8

"I like to try all the new food on offer in the restaurant" – Demi Leigh Avery Year 8

"The school food van is so good and I can enjoy the Park Pasta" – Mia Inglis Year 10

"Breakfast is my favourite and its great to start my day!" – Ryan Legg Year 7

"The Kitchen is my favourite place to visit and I really like talking to Chef Cross" – Charlie Dean Year 9

Progression



- Farm / Small Holding 2015
- Park Community School Food Ambassadors
- Food Education and Cooking Clubs
- External Catering – Weddings, Theatre events, Licenced Bars, Parties and much much more
- Catering Consultancy – 5 Other Hampshire Schools



Progression

- MUNCH – Holiday hunger program
- MUNCH – Community Fridge
- MUNCH – Sunday Lunch
- MUNCH – Thursday Supper
- MUNCH – Christmas Day
- Key Donations – Postcode Publications, Local Councillors and Businesses

MUNCH

Recognition and Awards



- Soil Association Food For Life Gold School
- Soil Association Food For Life Silver School
- Soil Association Food For life Bronze School
- EDUCatering Excellence Award – Newcomer of the year 2016
- EDUCatering Excellence Award – Secondary School Caterer of the year 2017
- Hampshire Local Authorities Eat Out Eat Well Gold
- Fairtrade Fairactive School Award
- Fairtrade Fairaware School Award
- Essential Cuisine 2017 British Best Brigade Finalist



My Vision



- Happy healthy students
- Student food education
- Supporting and working with local businesses
- Working with quality ingredients
- Seasonal Ingredients
- Organic foods
- Teaching children to enjoy food and love to cook



Opportunities



- Continue to build relationships
- Develop the Park Community School Catering Service
- Look to branch into Primary Schools
- Continued work within our community
- Future opportunities for the tendering process at Staunton Country Park and beyond
- Transferring of skills and knowledge between Tuppenny Barn and Park Community School
- Increasing future joint ventures
- Becoming an award winning partnership
- Strengthening an already strong link



Tuppenny Barn

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Tuppenny Barn Organics

- Providing local food for the community
- Increasing the biodiversity of the site
- Running a business that promotes sustainability in all of its working practises

Tuppenny Barn Education

- Creating an environment in which our community can re-connect with the environment, re-invigorate local food production and learn skills to promote sustainable living
- Food Education















much more than just a school

