

# Focus on... Better School Meals

Issue 6

## Rieber's new Thermoport "Midi K" a winner with Rise Park School

■ Rieber's new Thermoport "Midi K" range has proved a winner with kitchen staff at Rise Park School, Romford, Essex.

Kitchen Supervisor Lauren Humphrey leads a team providing 270 junior and infant meals daily, 170 of which need transporting across the road to the infant section of the school, usually achieved



*Bigger wheelbase helps with the bumps*

with the two boxes illustrated unless the meals are particularly bulky.

The in-built heating system helps to hold food up to +85degC in each of the stackable boxes. Rise Park's model also features heavy-duty castors to cope with the uneven path to the infant school.

Says Lauren, "BGL Rieber provided training and a demonstration of how to

pack and move the boxes when they were delivered.

"Temperatures are checked before and after delivery. On average, the meals lose about 8degC, but some foods perform differently. Cottage pie for example can go in the box at 91degC and be 80.9degC at the serving point, way above the minimum temperature required here of 63degC.

"The bigger wheelbase helps with the bumps; they are easy to clean and pull along to the infant school, great product."

The Thermoport "Midi K" range is designed for hot and cold meal delivery, transport and serving. They are available in orange or black, as a top or front loader, heated or unheated, Thermoports are stackable and easily wheeled from the kitchen to their destination, on various trolleys and castor bases dependent upon requirements. The Thermoport "Midi K" range has a combined fill volume of approximately 104 litres.

Dennis Brewin, Catering Operations Manager, Catering Services, London Borough of Havering is responsible for the Education catering at 65 Schools in the



*Loading the two Thermoport "Midi K's"*

borough and also manages Havering's Meals on Wheels service.

"I have used Thermoport boxes for many years and know them to be robust and entirely reliable when it comes to maintaining temperature.

**"The Rieber Thermoport "Midi K" range units were chosen for Rise Park and numerous other schools within the borough because they have the additional capability of heating and holding the chamber up to 85degC, which provides useful additional hot storage for the kitchen and ensures the meals are served piping hot from start to finish during the serving process.** I am reassured that even on the coldest days and if there is a delay in service, the meals served will be up to the highest standards expected by ourselves and the parents."

### MILLIONS OF MEALS SUCCESSFULLY SERVED EVERY YEAR WITH THERMOPORT BOXES AND GN CONTAINERS WITH LIDS

■ BGL Rieber has supplied enough Thermoport food transport boxes and containers to UK schools to feed the entire population safely and hygienically, albeit not in one sitting! We know about food transportation. For more information on Rieber products and how school meals caterers are benefitting from using them, visit [www.bglriber.co.uk](http://www.bglriber.co.uk)

**When only the best will do... Accept no compromise!**

# BGL Rieber Rieber, the name you can trust

## Making the Best Better

**BGL Rieber are the acknowledged experts in school meals transport**

“They are robust; we have not had to replace any due to wear and tear, not bad, as some are 20 years old.”

■ **Wherever hot, cold and frozen food need transporting safely, Rieber has the right solution for you.**

We work with you to ensure your hard work is presented in the best way. BGL Rieber has worked with school caterers since the 1980s. We have a large and loyal customer base and will happily put you in touch with users of our products, for independent feedback on their performance and value.

### Thermoport Food Transport Boxes and GN Containers “Good for Handling”

Ian Sandison, Business Support Officer at **Aberdeenshire Council** has many years’ experience of Rieber Thermoports; more than 400 are in use.



*Thermoport 50, also available in black*

“They are easy to stack and transport; they hold their temperature and you can serve straight out of them. They are also robust; we have not had to replace any due to wear and tear, not bad, as some are 20 years old.

“With regard to packing, it is all about maintaining the quality of the food that goes in. We try not to pack more than an hour before they are due to be served.”

### Temperature Retention

Jim Hodgens, Services Development Officer, **Belfast Education and Libraries Board**: “Thermoports have



*BGL Rieber's Regional Sales Manager Paul Franks explaining how to load Thermoport 50 food transport boxes for school meals.*

been in use here for years; very handy for transport, good for manual handling and they do hold temperature.”

Belfast has more than 300 boxes in use and are well aware that correct packing is critical to the success of the system – “it’s all about temperature retention.” Belfast revised its documentation to increase the emphasis on not opening the transport containers until ready for service.

**“Training is key and BGL Rieber has helped there.”**

Edwards and Ward’s fresh food philosophy has helped achieve a ‘Gold Food For Life Award’ in 230 schools in **Gloucestershire and North Somerset.**

“To achieve high quality standards, we have taken total control of the delivered meals process. We use our own staff to pack, deliver and serve the food and that ‘ownership’ ensures we get the very best service,” says Jane Woolf, Contracts Manager.

“Staff are trained how to pack the Thermoport boxes. BGL Rieber gave us the initial training which showed, for example, that it is imperative to use the correct size containers for food.”



*Thermoport insulated food transport boxes; easy to stack and handle.*

for food transportation

FIND OUT MORE AT  
[www.bglrieber.co.uk](http://www.bglrieber.co.uk)

# Solutions for...

## School Meals

■ “BGL Rieber has supported LACA since its early days and we believe just as passionately, that by working together we can maintain the highest standards in the school catering service and thus make a major contribution to the health of our nation’s children,” says Gareth Newton, MD, BGL Rieber.

New products that will prove especially useful for schools include the **Thermoport 2000U stainless steel food transport trolley**, with up to 130 litres GN compatible capacity for delivering hot meals. It also comes in an ultra-heavy duty version.

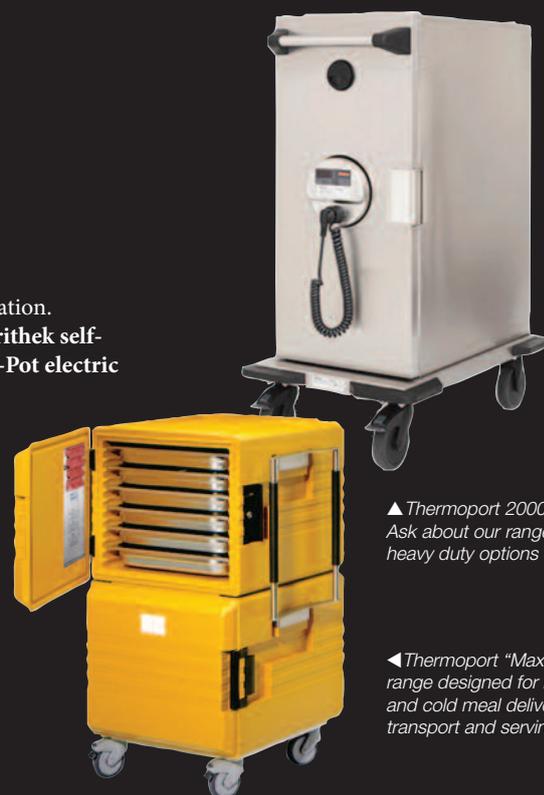
The **Thermoport “Maxi K” range** is the big brother to the “Midi K” and designed for hot and cold meal delivery, transport and serving. Available in orange and black, chilled or unheated, the Thermoport “Maxi K” range is stackable and easily

wheeled from the kitchen to its destination.

Further developments include **Varithek self-ventilating front cooking systems**, **K-Pot electric chafing dishes**, **Metos bulk cooking kettles** and **°CHECK**, which captures HACCP-data digitally and forwards it to a database, using a smartphone and temperature sensor or installed sensors.

°CHECK is used for gaining a real-time overview of temperatures as well as digitally capturing and documenting this data.

Time-consuming bits of paper everywhere are a thing of the past.



▲ Thermoport 2000U  
Ask about our range of heavy duty options

◀ Thermoport “Maxi K”  
range designed for hot and cold meal delivery, transport and serving



## Refurbishing counters with new fascia and multi-use cooking hobs can cost much less than buying new

■ Conventional hot serveries or counters can only keep food hot. Rather than replacing them with like for like, consider using Rieber ‘front cooking’ units that keep food hot, but can also cook anything from bacon & eggs, stir-fries and omelettes to noodles

– maximum versatility from one unit!  
“Much of the cost of counters is in building the frame. Refurbishing with new panels and multi-use cooking hobs can cost much less than buying new counters,” says Jon Walker, Commercial Director, BGL Rieber.

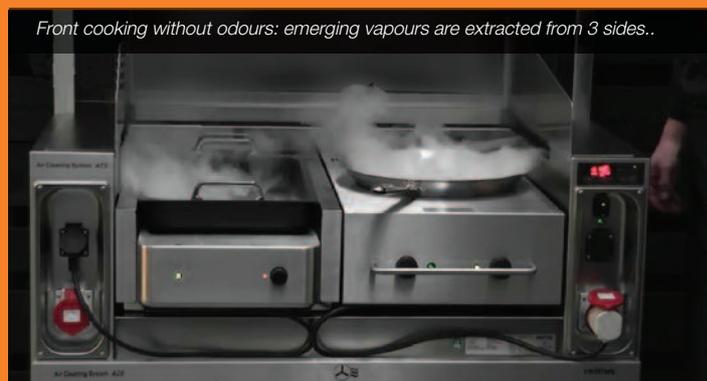
## Front Cooking

■ Rieber Varithek ‘front cooking’ units do not need overhead extraction because they are self-ventilating. Front cooking is safe and clean and highlights that food is being ‘cooked to order’, communicating key messages such as healthy eating.

“One girl said to me she had never eaten vegetables before. Stir-frying mushrooms, peppers...they loved it and more importantly, they loved how the food tasted. That was no ordinary lesson!”

**Chris Gallagher Catering Manager/Head Chef at Corpus Christi Catholic Sports and Technology College, Preston uses Rieber’s**

**Varithek to cook meals and for lessons in class:** “We use Rieber’s twin-module Varithek front cooking system in two ways; for cooking stir-fries and kebabs in the main refectory and for a lesson on ‘wellbeing’. This included a talk about healthy eating and the whole food plate. We stir-fried vegetables, chicken and sauces to a full class so they could see for themselves what we were talking about.”



Front cooking without odours: emerging vapours are extracted from 3 sides..

Rieber front cooking - Your healthy lifestyle choice!

# Better Food for Tower Hamlets

■ Tower Hamlets pre-empted the government by launching free school meals in the Borough for all Reception, Year 1 and Year 2 schoolchildren in September 2013.

From September 2014, every primary school pupil, regardless of family income, receives a free school meal. The initiative went beyond the government's scheme that provided meals up until Year 2.

Serving more than 30,000 school lunches every day, Tower Hamlets enjoys a reputation as one of the best school meals services in the country. The

Council's Contract Services team won the

Catering Business of the Year accolade at the LACA awards 2014, the second time the team has won and Tower Hamlets is the only council to have ever won twice. BGL Rieber are proud to be associated with this fantastic achievement.

Anita Selby is CPU and Delivered Meals Manager at Tower Hamlets. The CPU produces 1600 school meals daily, delivered to 30 sites, as well as 350 meals on wheels for local residents.

It is hoped that a new innovation will be the introduction of providing cook/freeze Halal meals later this year to other neighbouring Local Authorities.

**All meals are transported using Rieber Thermoport food transport boxes. The schools receive Thermoport 50 boxes, which take GN containers.**

Meals on Wheels use the larger Thermoport 1000 and 1000KB (heated) boxes, which are loaded with plated meals.

**“We have been using Rieber insulated boxes for over 20 years. In terms of hygiene, durability and temperature**



Thermoport 50 boxes, which take GN containers

**control, they are tried and tested,”** says Anita Selby. “We have done a lot of work training the staff to pack boxes correctly. Regional Sales Manager Paul Franks provides ongoing training support for new staff as we need it.”

*Paul Franks Fish finger tip (courtesy of Tower Hamlets dinner ladies): Stack them on their side, not lie them flat, for cooking. This allows more to be cooked at once and more to be packed into the boxes. It is also easier to portion 2/3 at a time if they are on their side.*

## K-Pot Servery for Corringham Primary

■ Space was too tight for a conventional servery unit at Corringham Primary near Stanford-le-Hope, Essex.

Explains Beverley Bailey, Head of Kitchen, “Food is transported here for service but there was not enough space for servery equipment. The K-Pot units really served the purpose.

**“If you are limited for space, then the K-Pots really are fine for both hot and cold food.”**

Corringham uses up to seven K-Pots at one time. The units are fully mobile, easy to carry and just need plugging in to begin serving.

The K-Pot uses Ceran heating to offer a chafing dish that will hold hot food ready for service. Featuring one or two

holding or cooking zones and sized to suit GN containers, K-Pot will also regenerate and even cook like a hob. Cold holding variants are also available that use frozen ‘pellets’ to ensure a stable cool temperature. Recent developments include an induction version offering powerful and fast cooking.

K-Pot offers significant health and safety advantages – there is no risk of fire, as with gel-based chafing dishes – and risk assessment is much easier.

**“If you are limited for space, then the K-Pots really are fine for both hot and cold food.”**



Stainless steel version of K-Pot

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