

# Top quality marks for Thermoport users

■ Delivered school meals in Gloucestershire are winning top marks for quality.

In a recent survey, three council auditors awarded the delivered meals service 100% for their food.

Backing up the audit results, Gloucestershire increased meal take-up by 13.4% during April and May and more than 41,500 meals are now being served weekly compared with 38,000 in 2010. More schools are also joining the contract.

Pupils in primary and secondary schools have also given a higher rating for the look, taste, choice and amount of food in a recent survey of 19,000 pupils. Some 73 per cent of primary pupils said the food on offer allows them to eat healthily, usually or most of the time, compared to 53 per cent in 2006.

Contractor Edwards and Ward won Gloucestershire schools in 2009 and 56 primaries receive meals delivered in Rieber Thermoport food transport containers.

Key to the contract is performance monitoring, kitchens and meals are continually audited.

"Gloucestershire has three dedicated County Council Monitoring Officers and a further three are employed by us," said Edwards and Ward Contracts



Manager Jane Woolf.

"To achieve these 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.

## Little oven suits Robin Hood

■ The amalgamation of an infants and junior school to create Robin Hood Primary, Nottingham, brought two schools together, but raised an awkward problem when it came to transporting school meals.

"The trolleys from the main kitchen could not travel over the rough ground between the two school buildings," explains Julie Mayhew, Training and Development Officer, Catering and Facilities, Nottingham City Council Catering Service,

"Even if we could get the trolleys there, they would not fit into the small goods lift which accessed the servery.

"Rieber's Hybrid Kitchen is smaller than the trolleys, easier to move around and easily fits into the lift.

"We are currently serving around 30 meals from it, cooked in the main kitchen, but this number will eventually rise to around 100. It keeps good temperature and has really suited our needs."

### HYBRID KITCHEN

Robin Hood uses a Hybrid 140, with a 63 litre capacity, 14 support rails and external dimensions of 492 x 769 x 793. Heating elements are situated in the door, providing a maximum temperature of 140 degC. This model can accommodate 2 x 200 mm GN 1/1 + 1 x GN 1/1, 100 mm. The range extends to the Hybrid 200 and has the same capacity as the 140, but a maximum temperature of 200 degC.

Hybrid Kitchens offer a lightweight and flexible approach to mobile, front of house foodservice.



The system covers hot, chilled and ambient foodservice and can also incorporate hot and cold food service options and cooking facilities including induction wok, smooth griddle, boiling plates and food warming.

## Front of house breakfast service brings its own ventilation

■ "One cannot think well, love well or sleep well, if one has not dined well," said Virginia Woolf.

The caterers at Darwin College, University of Kent, wanted to introduce a more customer focussed, front of house breakfast offer during a recent refurbishment.

But they could not put any additional ventilation in place, a problem solved with Rieber's Varithek ACS front cooking unit.

"The Varithek offered self-ventilation and we wheel it into the Origins Bistro for breakfast service," said Catering Operations Assistant

Rachel Timson.

"It is working very well. It is used mostly to cook breakfast items, but it does occasionally get used at lunchtimes. Because it is a customer-facing cooking solution, we can ask customers 'how would like your eggs?'"

"This was the ideal solution for us."



# BGL Rieber Specialities are

## Top quality marks for Thermoport users (cont)

■ "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.

"Meals leave the kitchen as late as possible, so they are not hanging around unnecessarily. We also manage the recipes for the boxes, undercooking vegetables slightly, for example, as they will continue cooking in their own heat."

### RIEBER THERMOPORT



Gloucestershire is using black Thermoports – "smart and slick" – according to Jane Woolf.

The Council originally bought 400 orange Thermoports 20 years ago and has now replaced these with the black model, produced on special order in Germany. Fourteen of these have built-in heating, to maintain food temperature: "These are ideal for use at the smaller primaries and in big drafty halls – they have been quite a success," says the Council's Stephen Haywood.

"Schools are joining the contract because of the improvements in quality. The original boxes were date stamped 20 years ago; they do take a battering and lids do get left on oven tops. We have absolutely no complaints."

Gloucestershire has also bought new GN pans from Rieber, incidentally the World's largest manufacturer of GN pans.

### 2011 UK EDUCATION CATERER OF THE YEAR AGREES

Hampshire County Council Catering Services (HC3S) scooped the title at the recent Cost Sector Catering Awards held in London.

HC3S provides school meals at 448 primary and special schools and 31 secondary schools throughout the county.

"The Rieber Thermoports plug that gap for schools which have no facilities on site," says Arthur Cosgrove, Catering Support Manager, HC3S.

"We use the correct inserts and are fairly clever with our packing. Each box is filled up with a complete meal – protein, carbohydrate, vegetables, sauce/gravy/custard and dessert. About 20 meals can be served from one box and this saves opening all the boxes at the same time and ensures the last in the line does not get a cold meal.

"Thermoports are timed to arrive 15 minutes before use and they are well within the legal temperatures and hot."

### MOBILE FOOD TRANSPORT AND SERVING EQUIPMENT

Rieber's range of mobile equipment includes: -

- A huge range of Thermoport food transport options for delivering cook/chill and cook/serve meals in tip-top condition. Available in the famous Rieber orange, but also in black or stainless steel.
- 'Rolli' trolleys for the storage and transportation of Thermoport boxes.
- Rack trolleys suited to GN or Euronorm sizes with the options of insulated covers and stainless steel or coloured plastic panelling in a choice of colours.
- A range of strongly built (and quiet) general purpose trolleys.
- And a hugely versatile range of plate and bowl dispensers including hot and refrigerated options.

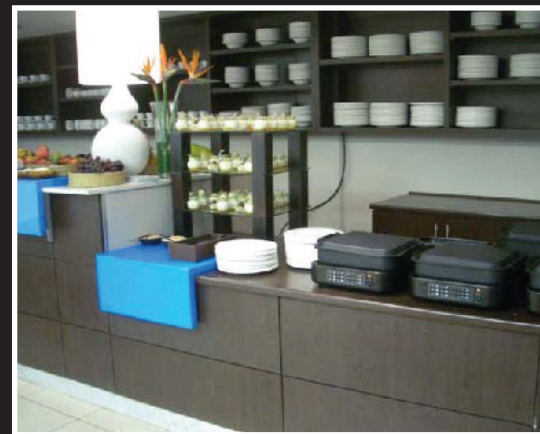
In addition to the Hybrid Kitchen, K-Pot and Varithek units features elsewhere in this issue, BGL Rieber also offers the lightweight and flexible Servocuccina system for serving or cooking food. Also available breakfast and clearing trolleys, cook and hold ovens, mobile bains marie, mobile buffet systems, GN 1/1 heated or refrigerated delivery carts with optional extras such as sneeze screens, food conveyors and banqueting trolleys.



## K-Pot

■ The multipurpose K-Pot chafing dish provides multiple heating and serving options, and improves sustainability and health & safety, compared with conventional chafing equipment.

Using precise Ceran, K-Pot can regenerate as well as cook, hot hold or griddle. Cold holding variants are also available.



## MULTIPOLAR communal fridge

■ Ideal for student or staff accommodation – and most recently prisons – Rieber's 'Multipolar' undercounter and cabinet compartmentalized refrigerators offers from 4 to 16 lockable compartments within an impact and shock resistant outer cabinet.

Northallerton Young Offenders Institute recently took delivery of several cabinets to hold food for day release inmates.



## NEW SCHOOL MEALS RECIPE BOOK



■ Free to download from the Rieber website, [www.bglriber.co.uk](http://www.bglriber.co.uk) is the new series of Hackman recipe books covering School Meals, Indian cooking, pastry, cakes and bread mixes, soups, stews and sauces in a range of portion sizes from 100 to 20,000.



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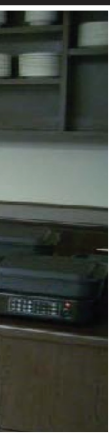
Unlike conventional chafers which use smelly gel heaters (which only heat the food in two spots) K-Pot ensures food will not burn.

H&S: There is no risk of fire, as with gels – and risk assessment is much easier. One university stated they could save over £5000 a year on gels alone (using 20 K-Pot units). Your carbon footprint will be improved because no carbon monoxide is generated using K-Pot.

#### World Cup

K-Pot played a starring role at the 2010 World Cup and 2009 FIFA Confederations Cup, serving VIP catering.

The K-Pot 'kitchen' fits on a single europallet and can entertain up to 60 people.



## Delicate cook chill at New Cross Hospital

■ A new £3million (CPU) at the Royal Wolverhampton Hospitals NHS Trust's New Cross Hospital enables food to be cooked and chilled on-site and re-heated at ward level.

Producing 2,000 meals daily in a five day week, it could produce three times that number. Some 25 staff work at the CPU with a further 60 at ward level.

Pictured: Martin Cantor, Catering Project Manager with just cooked and portioned mashed potato.

BGL Rieber supplied four Proveno Combi Pro kettles, two x 200 L, and two x 150 L.

Proveno's will automatically cook and mix, ensuring nothing sticks or burns. They also have an optional cooling facility.

The CPU was designed initially by foodservice consultant Kate Gould, FCSI. Martin Cantor then project managed the design/build process: "The kitchen had to last 10 years. For producing mince, mashed potato, rice pudding – standard items off the menu in volume, the Hackman Metos kettles



are absolutely brilliant."

Rieber Thermoports scored highest on a competitive tender. One winning aspect of the Thermoport system is that their castors do not wobble at walking speed, so progress through busy wards is smooth and quiet. A purpose-built 'dolly' takes the Thermoports to the lifts serving 30 wards.



#### INVERCLYDE

BGL Rieber has also supplied four x 300 L Hackman Metos Proveno Cool Pro kettles for a new cook-freeze CPU at Inverclyde Royal Infirmary.

Similar to the Combi Pro, these models feature automatic stirring and whipping (using a bottom mounted attachment) to suit different recipes, but automatic cooling is also part of the system.



## Plated meal trolleys for Aberdeen

■ Aberdeen Royal Infirmary is running a new cook-serve system.

Some 58 Unitray plated meal delivery trolleys are involved. Each can distribute hot and cold food on a single tray. A central partition allows the two different environments to be separately controlled. Forced ventilation for both environments optimizes their temperature uniformity.

A motorized version makes it possible to run for five hours and tackle slopes of up to 15%.

For kitchens with limited space, Unitray also features the DS-ONE wall-mounted regen station. Fixed to the wall and adjustable in height to accommodate uneven floors etc., the DS-ONE will automatically or manually regen or chill the tray shuttle, which simply slots into place.

Pictured: Plated meal trolleys being loaded at North Manchester Hospital.

## Lincolnshire chooses Hackman Metos kettles for primary meals

■ Lincolnshire Food in Schools Co-ordinator David Saunders has put Hackman Metos kettles at the heart of new primary kitchen facilities for the County.

The primary equipment includes kettles, plus combination oven, cooking range and fryer.

"The advantage of this package is that a relatively low number of staff can produce a large volume of meals.

"The extra productivity and flexibility of this system will allow Lincolnshire schools to produce fresh, high quality volume meals for primary children. The system also frees up staff to cater for more profitable food items, such as Subway-style sandwich bars and stir-fried dishes cooked to order."

#### GRANTHAM KITCHEN FEATURED BY SFT

King's Secondary School in Grantham is now featured on the School Food Trust website as a case study in excellence.

The school has cut queues, increased capacity and increased take up. Bursar Peter Kirkbride reckoned to pay for his new kitchen (including two Hackman Metos kettles) in just 3.5 years by providing schools outside with a delivered food service using Rieber delivery boxes.



Pictured is Head Chef Stewart Scrupps. Find out more on the SFT website and at [www.bglrieber.co.uk](http://www.bglrieber.co.uk)

# School food court includes servery that cooks

■ "We had been stuck in a time warp with either wet wells or flat hobs with gastronomers on top. There was no versatility with that system. You can't cook with it; all you can do is serve food," says Catering Manager Mike Thorne, Bryanston School, Blandford, Dorset.

Introducing 'theatre' into mealtimes excites the taste buds and raises the interest of pupils.

Bryanston has installed a food court with front cooking options including stir-fry, noodle bar, crepe bar, wrap bar and omelette bar.

The main servery cooks food in front of the

customer, as well as holding hot food. Key equipment is Rieber's EST Ceran module, which can hold or cook anything from fried eggs to noodles and can simmer dishes such as curry sauces, holding them ready for service.

Opposite are salad bars and the Rieber Varithek mobile induction front cooking section, which can serve 180 stir fry meals in 40 minutes. Up to 900 meals can be served at one sitting, 800 within 40 minutes.

"I was staggered not to have seen more Rieber equipment in use in the wider market. I would be

more than happy to recommend Rieber equipment to anyone thinking about changing their service equipment."

More on this story at: [www.bglriber.co.uk](http://www.bglriber.co.uk)

The EST Ceran module can be retrofitted into existing servery counters, or built into new ones.

Varithek is a modular prime cooking system offering induction with one valuable added-extra – built-in ventilation. There is no need for expensive overhead ventilation with this system.



## University of Warwick

■ Warwick now has five Rieber Varithek units, three used for mobile cooking and two fixed units.

During fresher's week, a mobile Varithek demonstration showed students how to cook simple dishes for themselves, including pasta, chicken casserole, savoury pancakes and a stir-fry.

"We also work with Old El Paso to demonstrate how to cook fajitas for students at home," says

Graham Crump, the University of Warwick Executive Development Chef.

"Varithek really is very versatile; you can just move it around for various events."

Varithek has also been used by Warwick Conferences for a Hell's Kitchen event, an exercise designed to put managers under the spotlight, challenging their leadership, team and practical skills.

## Thermoport offers perfect solution for...

■ Every year for 30 days prisoners fast from dawn to sundown during Ramadan, creating logistical problems for the caterers.

Prior to using Thermoports, prisons fed fasting prisoners by serving up sandwich based meals or hot soups or stews in vacuum flasks. Both methods required extra labour and supervision.

Rieber's Thermoport 10 insulated food containers will keep one meal hot for more than

four hours. The boxes are filled during the usual meal service for collection by prisoners. No extra labour is required and prisoners get a hot meal when they are ready.

Catering Manager HMP Garth: "They are brilliant. We were recommended other boxes by the prison service but Rieber's are better. We carried out a test starting at 86degC. Four hours later they were at 78degC. The catering staff are happy and the Imam

and prisoners have given rapturous applause."

### Meals on Wheels, Forest of Dean Age Concern

Since 1993 Age Concern, Forest of Dean, has delivered hot meals into the homes of older people living in the area, helping reduce the isolation and loneliness associated with old age.

Delivering more than 30,000 meals per year, the service is run by Kim Worgan.

"Rieber supplied individual and bulk Thermoport boxes. Some are as old as the service, 17 years and they have lasted well considering they are used every day! We bought more boxes two years ago and as long as the food is hot when it goes into the boxes, it will keep hot for the two hours needed."



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