

Focus on..

Even better School Meals

Issue 8



*"Cooking food from fresh has made all the difference!"
Bridget Wray, Unit Supervisor, Endsleigh Holy Child
Voluntary Catholic Academy.*

Micro kitchen with new menu success for Hull Catering!

■ The school meals service in Hull has successfully introduced new 'Micro Kitchens' cooking fresh meals for schools with no previous kitchens of their own.

Hull Catering is working to replace the system of transported meals from production kitchens in order to boost meal take up and improve quality, particularly presentation.

Micro Kitchens are smaller versions of traditional school kitchens, designed to

meet the needs of the smaller dining units without their own cooking facilities or dedicated ventilation canopies.

Equipment successfully trialled and purchased by Hull Catering includes Rieber's Navioven, a table-top unit for baking, simmering, core-temperature simmering, braising and regenerating food, with a temperature range +20 °C to +240 °C. Naviovens are now used at six schools in Hull.

Bridget Wray is the Unit Supervisor at primary school Endsleigh Holy Child

Voluntary Catholic Academy.

She reports that the lunch service has been:

"Transformed...when we were serving meals delivered from another school kitchen we were catering for 110-150 meals daily.

"Now, with the new Micro Kitchen, we are serving 230 meals daily – cooking food from fresh has made all the difference."

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Adopt a Riebear and WIN up to £500 for your chosen charity

■ RieBear loves to help serve better food and that is why he has chosen to be an ambassador for BGL Rieber who make it their job to help schools transport and serve better food.

See page 3 for how you can adopt a RieBear and then be in with a chance to win cash for your chosen charity.

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As well as using the Navioven for baking her own home-made bread – pictured right to celebrate St Patrick's Day – Bridget also uses the oven for casseroles, pasta, pies, cakes, biscuits... and fried eggs, which can be cooked on the floor of the oven."

Carole Webster, Area Supervisor, Hull Catering Facilities, Hull City Council explains: "As part of Hull Catering's 'Service Improvement Plan'



Navioven - mobile, functional and programmable oven

and as part of our partnership working with schools, we have been developing and trialling the Micro Kitchens. **We were faced with the problem of converting small dining centres and looked at the Rieber ovens because they provide much needed versatility, are cost effective and, most importantly, do not need a separate extraction system.**"

Continues Carole Webster:

"The smell of good food cooking down the school corridor, the variety of food and colours from the meals have got both the pupils and staff excited. Children eat with their eyes and meal take-up numbers have almost doubled. The whole dining experience has changed and is proving a massive success, with lots of visitors from other schools wanting to hear about our new micro kitchens. "We at Hull Catering feel very proud and privileged to have been part of this project – this is the future."



Thermoport proves a hit with South Hunsley School and Sixth Form College

■ Catering Manager Evelyn Wood is a long time user of Rieber's Thermoport insulated food transport boxes. She manages the catering for a 2000 pupil school where the meal uptake is upwards of 1700 lunches daily.

Thermoports are used for a variety of purposes. Thermoport 50 boxes are used for transporting around 30 hot meals to a

nearby primary school and up to 100 meals for the sixth form dining area. The larger 1000K boxes are also used to hold baguettes; some 350 are sold every day!

"Would I recommend Rieber's Thermoports – definitely, we use them every day and they work brilliantly," says Evelyn.

"I would also recommend Rieber's

Regional Sales Manager Paul Franks; he helped us with some training recently and is a real asset to the company. He knows his stuff, is friendly and approachable and gave us some good advice on catering for an increase in uptake.

"We needed Paul to come in and explain to the serving staff that if you open the boxes and food containers too early, you will let all the heat out," says Evelyn. "His training worked a treat."



HOW TO ENSURE MEALS ARE SERVED HOT FROM RIEBER THERMOPORTS

After hot meals are packed and transported to the service location, it's quite natural for some of the catering staff to lift the lids off the boxes and serving containers to have a peek at what is inside. Another common issue is opening the boxes to get ready ahead of serving time.

Either way, the problem is the meals will lose some of their heat.

All of Rieber's Regional Sales Managers will assist with training and advice where necessary. Paul Franks was called into South Hunsley specifically to help retrain catering staff in the correct use of the Thermoport boxes.



BGL Rieber's Paul Franks pictured training kitchen staff on Thermoport 50 boxes used for school meals

ter school food

FIND OUT MORE AT
www.bglrieber.co.uk

Volume cooking for Bolton School



■ Bolton School is celebrating 500 years of history in 2016 with a brand new kitchen complete with a Metos Culino combi kettle featuring automatic mixing.

Bolton-based J P Commercial Kitchens planned, designed and specified the prime cooking and fabrication equipment for this project, working directly with the school from the planning stage over a 5-year period.

Says Janet Pendlebury, MD: "We have worked with the school over many years on a number of kitchen projects.

"BGL Rieber provided the initial training for the customer, who are using the kettle as one of the main production tools in the kitchen."

Metos kettles present a solid and safe production solution for schools. Europe's market-leader in cooking kettles, Metos manufactures 40 litre models through a range of sizes up to 400 litres.

Metos produces three models of kettle – Viking, Culino and Proveno

- Chefs can focus entirely on cooking, rather than moving pots, pans and opening oven doors.
- 'BurnPrevent Control' on the Proveno model ensures food does not overcook, providing better quality and easier cleaning. Even proving dough is safe and easy.
- Cook and hold programs (Proveno) ensure food is ready when you are and energy is also saved because full power is only used when needed; otherwise power reduces to suit the cooking programme.

Recipe books are available to download from the BGL Rieber website covering Indian cooking, pastry, cakes and bread mixes, soups, stews and sauces in a range of portion sizes from 100 to 20,000.

Follow the RieBear



■ The competition to win £500 for your chosen charity is open to all public sector catering managers – contact us to ask for an adoption form, via email to sales@bglrieber.co.uk

Terms and conditions apply – there's only a limited number of RieBears – see www.bglrieber.co.uk for full details.

To win up to £500 for your chosen charity, just tweet or email your pictures of RieBear helping to serve better food (this could be at your school or on your travels...)

Tweet your pictures to @bglrieber or send pictures to sales@bglrieber.co.uk and we will tweet the pictures on your behalf.

RieBear's motto: "Get organised for better food"

At the end of 2016 all the pictures will be judged and the top 5 will either win £500, £250 or 3 x £50 for a charity of their choice.

Rieber Navioven

■ Table-top unit for baking, simmering, core-temperature simmering, braising and regenerating food. Temperature range from +20 °C to +240 °C.

Rated at 230 V, it uses a standard electric socket and offers pre-programmed control.

Continuous circulating air control enables a wide variety of cooking methods, from gentle to powerful.





K-POT servery for Corringham primary

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

Explained Beverley Bailey, Head of Kitchen, "Food is transported here for service but there was not enough space for servery equipment.

"The K-Pot portable 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

servicing.

K-Pot uses Ceran heating and features one

or two holding or cooking zones, sized to suit GN containers. K-Pot can also regenerate and even cook like a griddle. 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.



HOW WE CAN HELP YOU TO PROVIDE BETTER SCHOOL MEALS

BGL Rieber has more than 30 years' experience of working with schools, and offers a unique understanding of your requirements.

We take pride in...

- ✓ supplying high quality, efficient and cost effective equipment
- ✓ maintaining good communications, providing detailed, informed and professional feedback and services
- ✓ delivering rapid availability of spare parts and maintenance services.

Contact us to find out more E: sales@bglrieber.co.uk

T: 01225 704470 W: www.bglrieber.co.uk

Are you hearing our Tweets?



Yes it's true we are avid tweeters at BGL Rieber.

So don't miss out on news and special promotions, follow us today by following [@bglrieber](https://twitter.com/bglrieber)

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