

Introducing abm catering solutions

We are delighted to have been chosen by your School as their catering partner, guaranteeing unrivalled attention, expert support and most importantly, a service tailored specifically to reflect your Schools needs and values. abm is an independent company based in Warwick who have managed food services in Nursery and Primary Schools for over thirty years and currently operate in over eighty Schools throughout England.

We are already operating in Cambridgeshire and from September, this provision will grow to provide the catering services at Offord Primary School. We would like to introduce some of the team from abm who will be supporting your school:

Wendy Naisbit – Operations Manager

Nathan French – Support Chef Manager

Craig Flavell – Nutritionist

Simon Willis – Operations Director

abm in partnership with the School would like to introduce our "Grow" brand to create an exciting and warm environment for the pupils. Additionally, we will be introducing a Soil Associated Food for Life standard menu that will be produced on site and is specifically adapted to meet the needs of your School. Using our experience and by working closely with the School prior to each termly menu revision, we would adapt, evolve with trends and be flexible in our approach to ensure that you have the desired menu, however if children have identified any dishes that are not popular then we can make changes.

Great Food

We will launch new menus aimed at meeting the demand of a more discerning pupil base, offering them popular recognised traditional dishes both meat and vegetarian, jacket potatoes with a choice of three fillings, cold deli bar with a choice of four fillings and an extensive salad bar with specified recipes using fresh ingredients. This will be available throughout each lunch service taking into consideration the use of local foods and seasonal fresh selections.

We look forward to welcoming the children in September!

