

About Alliance in Partnership

Alliance in Partnership (AiP) are delighted to be the chosen caterers at The Ursuline Academy Ilford. We provide nutritious healthy meals for the students to enjoy and provide them with all the nutrients and energy to get them through their busy day. We offer a wide selection of choice to suit everybody's taste to ensure we cater for the whole school.

AiP specialises in education catering and have a vast amount of experience in this sector, we are at the forefront of promoting a healthy lifestyle. We believe that nutritious, healthy meals designed by pupils, with help from our staff of experts, enhance the curriculum and help children learn.

AiP are an independent catering company providing schools meals across the Midlands, Herefordshire, Bedfordshire, Cambridgeshire, Oxfordshire, London, Buckinghamshire, Kent, Bristol, Staffordshire, Gloucestershire, Shropshire, Warwickshire and Worcestershire.

Our menu offers a choice of fresh, healthy cooked food which meets the Government food based standards and has been nutritionally analysed to create balanced, healthy meals. Our menus retain the Food for Life Catering Mark and are freshly prepared using the finest, fresh and local ingredients.

All meals are freshly prepared daily by a dedicated team using fresh ingredients. We operate menus on a 3 weekly cycle* which includes main course, vegetarian course, a jacket potato or a cold deli offer as well as a guest dish. A full copy of the menu can be found on this the school website.

* Due to Covid-19 restrictions we are currently offering a reduced service

The logo for Alliance in Partnership (AiP) is written in a large, green, stylized font. The letters are bold and have a slightly irregular, hand-drawn appearance.

SAFE RETURN TO SCHOOL

To put your mind at ease we have...




CONDUCTED
a re-opening risk assessment



AGREED
a local plan with school management



DELIVERED
Covid-19 safety training for the team



INCREASED
hygiene measures, providing PPE, enhanced handwashing & extra cleaning



INTRODUCED
social distancing in the kitchen, servery & food collection areas



REMOVED
self-service food counters to reduce risk of contamination



AGREED
a plan for receiving school meals without mixing social bubbles



SET UP
regular team briefings to provide important updates on safety compliance



PREVENTION OF

COVID-19

HOW WE ARE KEEPING OUR STUDENTS SAFE

PERSONAL PROTECTION

1

Minimum staff on site.

All staff will wash & sanitise hands on arrival and continue to wash throughout the working day at dedicated handwash & sanitise facilities.

Put on personal protective equipment (PPE): Apron, Gloves, Hairnet, Mask or Visor



KITCHEN

Sanitise, sanitise, sanitise

To help create a safe experience for everyone, we're enhancing our high standard of cleanliness even further & will be introducing a number of additional measures.

Our kitchens will be cleaned and sanitised regularly throughout the working day, along with a thorough clean down at the end of the working day. We will minimise the amount of shared contact areas in our kitchens and staff have been issued with personal bottled sanitiser for their work areas



2

HEALTH & SAFETY

3

All staff have undergone thorough Covid return to work training

Risk assessments have taken place in line with Government guidelines.

We will continue to adjust our food service in accordance with current food safety recommendations.



SOCIAL DISTANCING

All staff will practice social distancing as per the Government guidelines.

The safety of our school community & suppliers is important and we will be maintaining social distancing at all times.

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