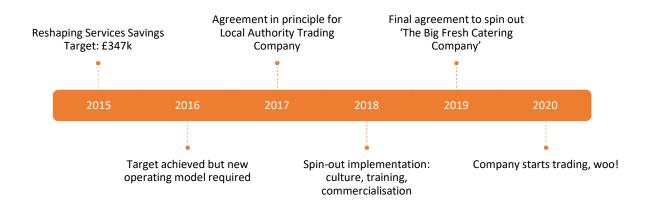
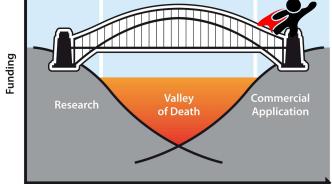


Background





Concept | Commercialisation | Growth



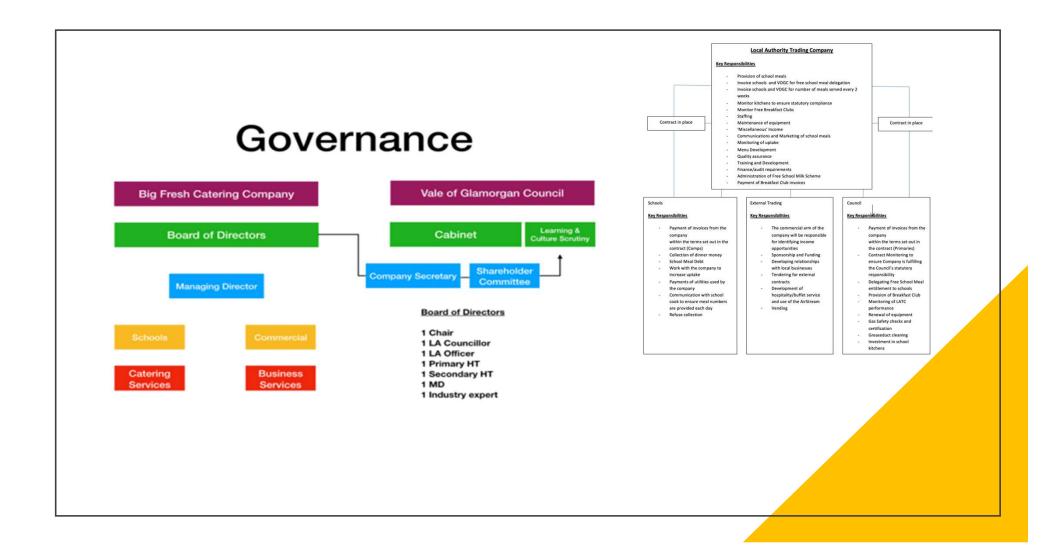
Your Board



Carole Tyley	Managing Director, BFCC
Julie Thompson	Head, Primary Sector
Lee Humphreys	Head, Secondary Sector
Cllr John Thomas	Vale Councillor
Trevor Baker	Vale Officer (Chair)
Victoria Davidson	Company Secretary
James Sommerin	Industry Expert

A **board of directors** (B of D) is an elected group of individuals that represent shareholders. The **board** is a governing body that typically meets at regular intervals to set policies for corporate management and oversight. Some private and nonprofit organizations also have a **board of directors (That's us)**.





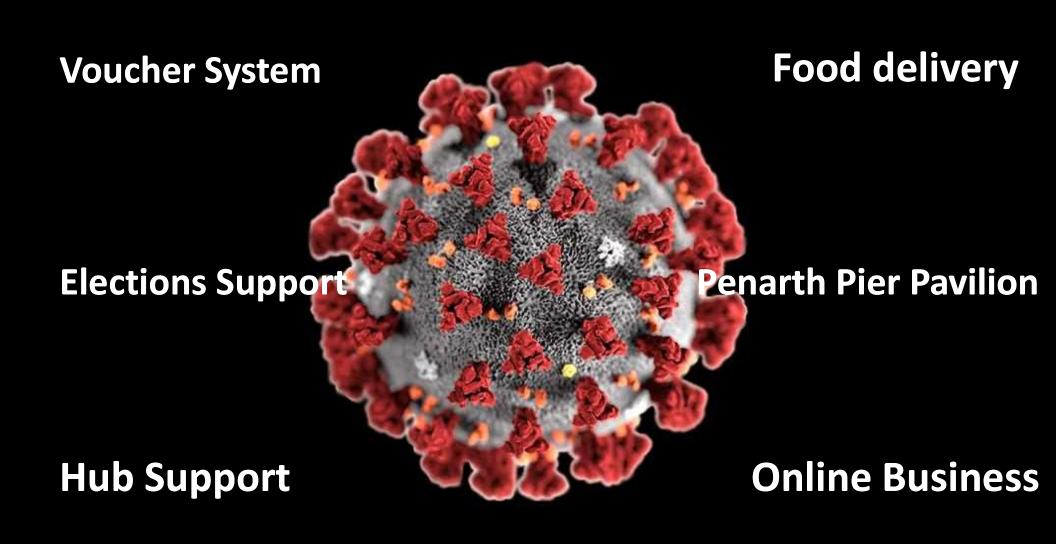






Our Culture is our Success

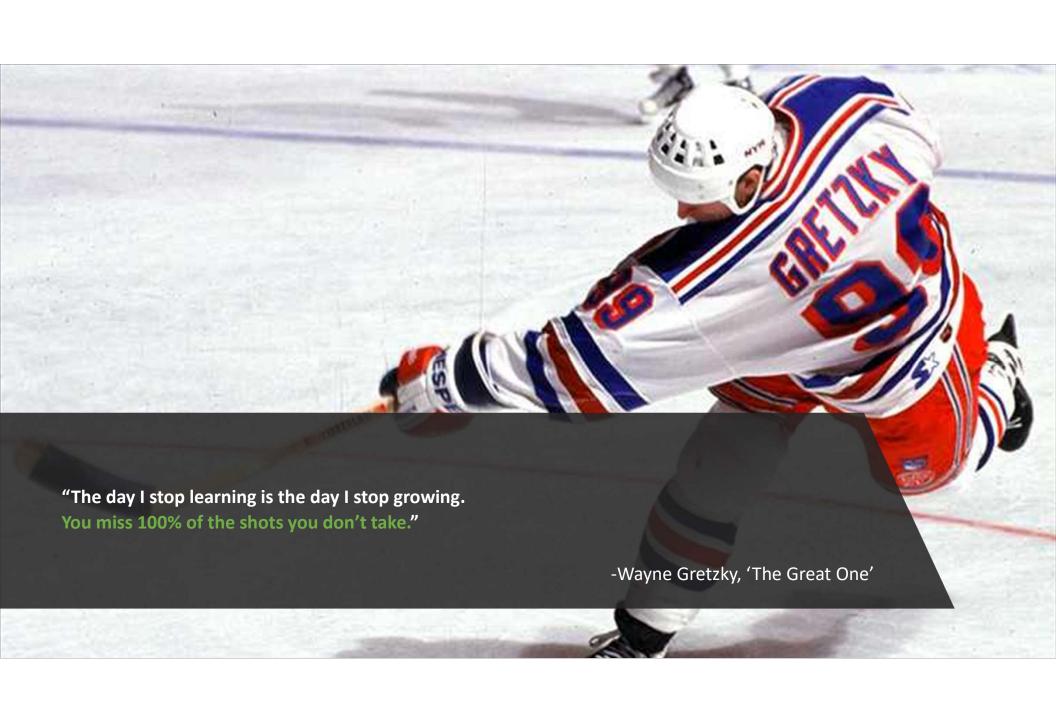




Developing and supporting staff

- Secondment opportunities
- · Commercialisation training
- Leveraging experience: freshly baked products
- Staff wellbeing throughout the pandemic
 - Furlough, full pension
 - Rota working
 - No working for staff with families and caring duties
 - Loyalty cards
 - Free parking











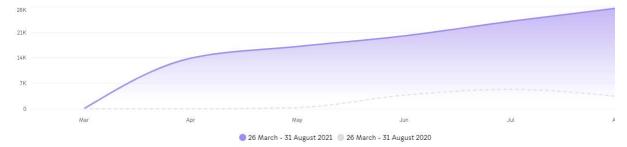




Sales details



Sales by month







Added Value

- 20 new jobs have been created since September 2019
- New menus reflecting changes in legislation (Natasha's Law)
 - Allergen free: Gluten, nut, milk, soya etc
 - New vegetarian and vegan menus added
 - All menus now certified compliant by Welsh Government
- Engagement programme with parents and pupilsNew menu items cooked from scratch
- Increasing spend on ingredients and options
- Good Citizenship Part of Project Zero, Sustainability
- And......



BFCC Investment Programme

- · Pay-out to schools based on profits & surplus
 - No play, no pay
 - £255k
- School & Community funded projects
 - Outside school provision for pupils including meals
 - Idea, who's going to run it, and impact
 - £60k
- Good Citizenship Fund
 - Community sponsorship for pupil groups (eg football clubs)
 - £5k
- Quality and ingredients
 - Additional 5p per meal towards food
 - Enhancing school dinners
 - £88k
- Operations and Development
 - Capital reserve for asset management (school equipment)
 - Commercial development: more in = more out
 - £135k









This year's funded programmes

- Wellbeing Hub
- Nutrition Pod
- Secondary Breakfast and afterschool club
- Afterschool enrichment clubs
- Outdoor gardens and cooking areas
- Outdoor alfresco dining
- Snack Shacks/Forest School
- Eating and cooking for life
- Kitchen enhancements



School Based priorities 2021

- New cashless-catering solution in secondary schools
 - Pre-ordering/click and collect by pupils (fewer queues!)
- Year 7 Free Breakfast Club Pilot Scheme
- New menu for September in Primary & Secondary
 - Meeting statutory legislation around Natasha's Law
- Re-introduction of theme days and curriculumled food themes as required by schools
- Parental engagement and value for money







Bursting with fresh ideas and innovative menus. We're **BIG** on supplying catering to schools, business and communities. When our super chefs and delivery teams have finished cooking up delicious, innovative meals they look at how the profits can go back into schools to do some good.

We're BIG, we're FRESH and we're friendly.

Come and have a chat today!

hello@bigfreshcatering.co.uk

www.bigfreshcatering.co.uk