



**Cheltenham College is one of the foremost public co-educational boarding schools in the country, with an enviable reputation for academic achievement and breadth of extra-curricular opportunities.**

Their aim is to provide a first class all-round education, combining stunning traditional surroundings with a dynamic and modern co-educational context.

The college provides approximately 1,800 meals a day, seven days a week and their dedicated chefs work hard to provide a menu to cater for every pupil's needs, whether it be a dietary or religious requirement or purely personal taste.

As part of their commitment to safety, Cheltenham College has worked with Envesca for over ten years to ensure that all catering staff are highly trained with a combination of public and in-house courses undertaken. In addition, Envesca have supported the College in the creation and development of their food safety and health and safety management systems.

Andrew Hailes, Domestic Bursar at Cheltenham College says, *“We recognise the importance of keeping up to date with changing legislation and the need to ensure that our staff have the best quality training possible. Envesca’s specialist knowledge and the company’s accessibility has been key to the great relationship we have built over the years.*”

*Envesca have trained our new recruits as well as refreshing the knowledge of our other team members. They also update our Food Safety Management System and Health and Safety Manual as our requirements change and develop. Their annual inspection gives us very good guidance as to how we might be viewed by the Environmental Health Officer (EHO) and enables us to improve our systems and processes on an ongoing basis.”*

“ *The outcome is staff that are more vigilant and motivated with a greater understanding of food safety and health and safety procedures.* ”