



The Cheltenham Ladies' College is a well-respected independent boarding and day school for girls aged 11 to 18 years based in Cheltenham, Gloucestershire.

Support services within the college include the catering department with a large team of staff all needing formal training, especially in food hygiene.

When considering a training company, it was decided that the Executive Chef should attend the CIEH Level 2 Award in Healthier Food and Special Diets course run by Envesca to get a feel for the company's training style and to ensure that the college would be happy with the level of training provided by Envesca.

The Executive Chef returned from his course highly impressed with the training he experienced and a meeting was arranged with Sue Ellis, Managing Director, of Envesca. The training requirements of the in house catering team were discussed and subsequently Envesca were selected as the college's preferred supplier.

Envesca have since provided CIEH Level 2 and Level 3 Awards in Food Safety in Catering and CIEH Level 2 Award in the Principles of Manual Handling as well as Basic First Aid training, tailored specifically to the needs of the department.

Sarah Parker, Catering Service Manager, shares, *"As a result of working with Envesca, the Cheltenham Ladies' College Catering Department has a motivated team that is right up to date with all their training needs.*

"By utilising Envesca on an on-going basis, the nature of our business and the catering team itself is better understood and because the training is flexible it can be fitted in around timescales and working patterns."

"We also have the reassurance that Envesca, with its professional and efficient approach, is there to support the management team with our yearly training plan and is able to help us further develop our Food Safety Management Systems based on HACCP principles."