

CASE STUDY



Dauntsey's is a well-established independent boarding and day school based on the northern edge of Salisbury Plain.

When you serve over 1700 meals a day then it is vital you keep on top of things in the kitchen.

The school demands stringent operational standards but, due to the pressure on the catering department, it was not possible to organise in-house training and they required an external training company to train their team.

The initial criteria were to engage an established Chartered Institute of Environmental Health (CIEH) training centre with a good reputation. From the options available, the school finally chose Envesca, based on their expertise, friendly office team, flexibility and value for money offered.

The team of chefs underwent the CIEH Level 3 Award in Food Safety and the school was delighted when several of the candidates gained a Merit Pass (over 80%) in the examination, at the end of the three day course.

Lloyd Childs, Catering Manager, is enthusiastic about the training and guidance he has received and reports, *"I have been delighted with the training and guidance we have received. My team is motivated and maintains excellent standards especially as Envesca continue to provide updated tips and advice to both the catering team and other areas of the school."*

"Recently, Envesca assisted us with the implementation of the new allergen regulations. We are confident that we now meet the EU Food Information for Consumers Regulation 2014 by providing complete and correct food allergen information."

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