Great Feedback

"Pabulum have a proven track record of success in serving food which meets high standards of quality, provenance and freshness – with a commendable 94% of food served in their Gyms & Cafeteria prepared from scratch with fresh ingredients – and as such are well-placed to provide high quality school meals in other education contracts"

Commonwealth Day at The World Community School

We held a Commonwealth theme day across our business on 9th March. At Worle Community School this tied in nicely with a current school fundraising project based in Tanzania. Steve Spofford and his catering team worked with the school to combine the two events very successfully. The pupils thoroughly enjoyed tasting some delicious food from Tanzania and other Commonwealth countries.

Pabulum Pancake Day Promotion

Well done to everyone for your efforts on Pancake Day, yet again the event was a huge success and we raised £1350 for the Red Balloon Learner Centre in Reading!

Pabulum Pancake Day Promotion

Great Feedback

I have made a commitment to all of our people that by the end of 2015 Pabulum will become an employer of choice.

• A company that has carefully thought about creating and offering a work culture and workplace environment that attracts and retains superior employees.

• Why? So our people in Pabulum can reach their full potential by us managing them ethically to build trust with a sense of meaning and purpose, that underpins loyalty and supports the retention of our people.

To enable us to achieve this we have created a Pabulum People Plan, which illustrates how we achieve this. I will be updating you on our progress not only through the newsletter, but also in Digest and at Meet 2015.

Food for Thought

I trust you find you well with a new spring in your step, as the sun is just starting to make an appearance, and the daylight is staying with us. Nothing is more wonderful than just coming back out of hibernation from a deep winter - with new invigoration and enthusiasm, the last few weeks have been spent conjuring up lots of new ideas with all of the Food Development Team.

In February we christened our newest Flagship House, Reading Road North, Fleet, Hampshire, GU51 4WP.

Follow us on twitter @PabulumCatering

Flagship House, Reading Road North, Fleet, Hampshire, GU51 4WP

I would like to celebrate with you some wonderful news. We have achieved our first Food For Life Gold award in our Cypress Group of schools, by using only fresh and seasonal food, no frozen meats, with 94% of our food made from scratch on site. What a wonderful achievement and congratulations to everyone involved. Now that we have confidence in achieving Gold without compromising on our food offer and our values, why not achieve this in all our schools?

I hope you find you well and in good spirits.

Firstly, I would like to thank all of you who have taken part in our employee survey. As you know Pabulum has a huge desire to become an employer of choice by the end of this year. This starts with listening to what you have to say about us and how we can create a culture that we are all proud to be part of.

We will be sharing the results of the survey with you over the coming months, and I hope you will all be able to attend Meet 2015 on Friday 26th June, when we will present to you our “People Plan” based on what you have had to say.

As part of this same project, in March, we will be re-launching our Mission Statement and Values and these will be communicated by myself via a video on our website and will become part of our new and revised induction programme. These values can be seen in our newsletter and every week in Digest – PASSION, EDUCATION, SENSATION and INNOVATION.

I am very proud that we now have a very strong team of Development Chefs (9), led by Jack Sykes, who have been very busy over half term working on new products and conceptual ideas in our Pabulum Cookery School. They intend to introduce these new ideas into the next cycle of menus.

I hope you all enjoy the newsletter.

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For Del Boy to visit in his Robin Reliant Van! The menu looked so fabulous that even Nelson and Mike couldn’t stay away.

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Keeping Our New Site Faces Smiling!

BY VIKKI STUBBS
vikki.stubb@pabulum-catering.co.uk

In 2015 the team and myself will be focusing on becoming an employer of choice, and will be introducing a Continuous Improvement Program (C.I.P) to the business. We have developed the C.I.P to enable us to improve contract retention, deliver consistency and agree key performance indicators set in partnership with our clients. This will become an effective communication tool measuring our success and strengthening our client relationships, enabling us to further identify business opportunities and risks.

The C.I.P will be introduced to our clients prior to the start of the new client contract year. A director or member of the senior leadership team will accompany each operations manager when presenting the annual business review as part of the C.I.P.

I am currently working with Felion and Antina, strengthening the operations structure, as I want to promote training and development to all of you. I will be sharing this with you at Meet 2015, when everyone will see how we may progress within the structure, and what level of training we can provide to you to enable you to do this.

One-Off Day!

In 3 of our Bexley Schools they recently held a “Wear your Onesie to School Day” to raise money for Comic Relief and Red Balloon.

The catering teams came up with a Breakfast themed menu, and the teams all dressed up, along with the staff and pupils at the school.

A massive well done to the Pabulum/Queen Group names who took part in the Fleet Half Marathon on Sunday March 29th, raising £1.5m in support of the Red Balloon Learner Centre in Reading. The team included: Lorraine Pickett, Paul Barber, Anna Fox, Jane Ward, James O’Brien, Nigel Pickett, lain Weatherley, Richard Tiley, Nick Smith, Nick Fab, Carina Whitehead, Simon Parish, Rob Richman, Gareth Pugh, Brian Warren and Tony Wicking.

Thank you to all those who came along on the day to support and as we go to press the amount raised is £4,000!

Donations may still be made via https://www.justgiving.com/Tony-Wicking

Sales & Marketing Update

BY MIKE RICHARDSON
mike.richardson@pabulum-catering.co.uk

I have been with Pabulum for 16 months – and what a whirlwind it has been!

Passion – working together

We have two new Business Development Executives – Aileen Simpson and Ian Carpenter, both of whom have already chalked up new business wins for 2015. We also have a new Marketing Assistant, Lorraine Pickett and the team has an impact with their designs for themes and events.

Innovation – pioneering new ideas

Lauren, our Marketing Manager, has introduced a new piece of technology called an “App” that allows our Marketing Team to keep in touch with parents, governors and, where allowed, with pupils. It will instantly send promotions, new menus and polls to all of our Marketing Team to keep in touch with parents, governors and, where allowed, with pupils.

Sensation – a feast for the senses

We have reached a landmark in our new business pipeline. Of the 13 new openings this financial year, we are proud to announce that all 13 will open in April 2015 – which is worth over £1.5m in turnover! Now that will keep our mobilisation team busy this Easter!!

Finally, a bit of Education. It pays to provide a Sales and Marketing team that is fully up to date with its tools of the trade. Our Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term. Unbelievable! As Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term. Unbelievable! As Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term. Unbelievable! As Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term. Unbelievable! As Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term. Unbelievable! As Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term. Unbelievable! As Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term. Unbelievable! As Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term. Unbelievable! As Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term. Unbelievable! As Head of New Business, Tony Jackson has been awarded £100 for providing me with a sales lead at Week 2 of Half Term.