



School Catering as Easy as 1,2,3 For North Yorkshire County Council

Background

As the largest county in England, North Yorkshire is home to 25 secondary schools and nearly 300 primary schools. Joanne Simpson, Area Manager for catering facilities at North Yorkshire County Council is part of a dedicated team serving over 40,000 meals a day.

Wrapmaster® was rolled out across all school kitchens in just two months.

The professional dispensing system was introduced to all secondary and primary school kitchens within two months, as part of the council's strict policies on hygiene and food safety.

"Food Safety is a top priority and we were keen to source new products that will help us to maintain the high standards we have in our kitchens, ensure we provide the very best levels of food safety, as well

as meet the needs of individual pupils and their welfare. We must be very careful, and Wrapmaster® helps keep the kitchens clean, reducing the daily hazards linked to having film, foil and parchment in the kitchen."

One school that's already benefitting from Wrapmaster® is Applegarth Primary School, Northallerton. "It's a big responsibility and safety is very important" says Head Chef, Tracey May.

“ Wrapmaster® is a lot faster and easier to use, anything that saves time in the kitchen is a good idea! ”

*Catering Facilities Area
Manager, Joanne Simpson*





Concealed blade for safe cutting,
no more cuts from cutter box blades



Reduces waste and increases
productivity with a proven 20% cost
in use saving vs cardboard cutter box



Easily disinfected in a
commercial dishwasher



Easy to clean and sanitise during service,
reduces the risk of cross-contamination.
Recommended by food safety practitioners

"We have a number of allergens including dairy. There's a strict system in place with dietary sheets on each pupil, so we can prepare food safely and *Wrapmaster® provides an easy, fast and very safe solution.* I like the fact we can wipe it and wash it daily."

Joanne adds;

"It's much better for kitchen safety. *Hygiene is paramount and Wrapmaster® is so clean and tidy.* you can put it in the dishwasher and wipe it down so there's no chance at all of cross-contamination."

Applegarth's catering team has been using the Wrapmaster® 4500 to dispense 45cm cling film and foil, as well as the smaller Wrapmaster® 3000 (30cm wide) for baking parchment. With sustainability a key focus for the council, this was another positive for Joanne.

"Waste is really important. I like that the larger Wrapmaster® 4500 can be used to cover bigger trays with foil and the smaller Wrapmaster® 3000 can be used for wrapping platters and sandwiches with cling film and lining trays for baking."

So, would Tracey recommend Wrapmaster® to other school caterers? "The Wrapmaster® is a lot faster and easier to use, anything that saves time in the kitchen is a good idea!"

Joanne and the team are planning to add another dispenser to primary school kitchens.

"For me, *Wrapmaster® is safer, faster and cleaner.* We'd like to introduce another dispenser into our primaries, where they will use foil and parchment. Wrapmaster® is clean, tidy and just looks better in the kitchen."



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