



# Wrapmaster® gets Top Marks from Ormiston Horizon Academy

## Background

With over 1100 pupils to serve in just one hour, providing a top-quality catering offering at Ormiston Horizon Academy is no easy feat, but Director of Catering, John Whittle – or Chef Jon – is doing just that.

Drawing on 30 years of culinary experience – which includes the role of Executive Chef at Staffordshire University – the award-winning chef and his dedicated team prepare nutritional dishes that are a nod to the latest food trends influencing menus on the high street. With pupils treated to street food inspired dishes, which include burritos, Taco Tuesday, Curry Fusion, a noodle bar and even a school-friendly take on the Yorkshire Pudding Wrap has made an appearance.

*The Wrapmaster® Duo frees up so much space - 40% less space than two dispensers.*

With a close-knit team of 12, John's kitchen works like clockwork to deliver a daily meal deal for just £2.80 per pupil. The kitchen

working proficiently and sustainably to meet the daily challenges of school catering.

“ I've always trusted Wrapmaster, it's chef friendly and the EHO love it! ”

*Director of Catering,  
John Whittle*





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

"Keeping costs down is imperative and we work as smart as we can in the kitchen, that goes from batch cooking to keep food waste to a minimum to recycling. *I've always used Wrapmaster® and take it from kitchen to kitchen.* I introduced the Duo to the academy 18 months ago when I discovered they were using the old-fashioned cardboard boxes."

Taking up 40% less space than two dispensers, the Wrapmaster® Duo dispenses two material types from one dispenser and is designed for larger kitchens using high volumes of film, foil and baking parchment.

John comments:

"The Wrapmaster® Duo frees up so much space – it's a real space saver. Another positive is that we don't use as much cling film as we used to, with the old boxes you wasted loads and the cling film wasn't as good quality. It's easy to use and most importantly the team like it."

With a food hygiene rating of five out of five, the dedicated team is winning the battle against cross-contamination and food safety.

"*Hygiene and food safety are very important,* especially when you're dealing with pupils and food allergies, we also have members of staff with coeliac disease, so we have to work hard to stay on top and minimize the risk of cross-contamination.

"Cardboard cutter boxes can harbor germs and there's a big contamination risk. The catering team like Wrapmaster® as they don't fall apart when they get wet and there is no risk of the blades breaking or taking your fingers off. It's easy to clean and dishwasher proof, the environmental health officers love them."

"I can't fault it," John adds. "I trust Wrapmaster®, it's very chef-friendly."



For more information on Wrapmaster®  
call 01952 678800 or visit [www.wrapmaster.global](http://www.wrapmaster.global)

Follow Wrapmaster®  
[www.twitter.com/WrapmasterUK](https://www.twitter.com/WrapmasterUK)