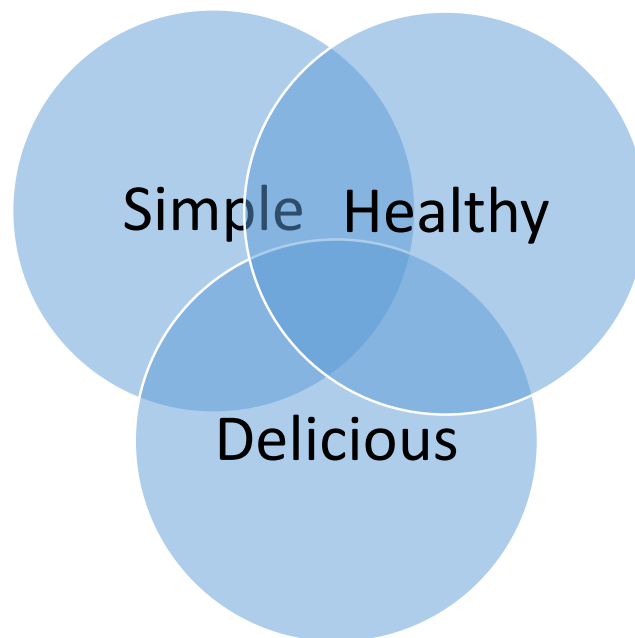


The Great Plate is a new social business from the team behind The Long Table.

We are going to revolutionise the way school meals are cooked, eaten and shared across the school communities in Gloucestershire. We are starting in Amberley and Nailsworth. We have three main goals for the food provision in Amberley:

1. To continue and develop the work of Colourful Catering in producing the best quality, locally sourced and professionally cooked food for children's lunches.
2. To develop an Amberley School Freezer of Love for everyone in the school community to benefit from- children, teachers, parents and families.
3. To create a training model that allows us to train young chefs through apprenticeships to cook amazing food that is eaten in their local community.

Our values around food are summed up



We are a social enterprise, that means we are a trading company that is not for profit. We make our money by selling things but all the surplus is used to further our social goals. In this case, it is making sure every child and family can have year round access to good food.

We will be working as partners with the school leadership teams, the families and our colleagues at The Long Table to help deliver a new type of school meal company. As we get to know everyone and build up trust we hope to be able to experiment and develop new ideas to see how we get good food onto the plates of everyone, all year round.

The Team

The team is led by Maisie and Shane. Shane is the head chef and Maisie is the business lead. They are working together to deliver our food and the service at lunch time. We are working with Mandy, Grier and Yvonne to ensure that the service at lunch is excellent. The team have a range of experience- years of chef work, nutritionist training, working with Colourful Catering at the school

and even working as a zoo keeper and providing the food for filmstars on the sets of blockbuster movies!

What is a Freezer of Love? How is this new service going to work?

The Long Table developed a network of freezers of love during the lockdowns over the past year. We realised that cooking food and freezing it can create the most amazing instant, accessible resource for people as they run around living life. Through a freezer, busy NHS staff (or teachers), parents looking to get a quick, healthy fast food choice or those going through busy time in life, like having just had a baby, could all get healthy, delicious food in an instant.

Equally, COVID awoke the world to the reality of food inequality in our county and the work of people like Marcus Rashford and more locally Bishop Rachel has even more so focussed this question on the unequal distribution of food for children of school age.

The problem was, how do we fund and develop a freezer of love model? The answer we think is via school kitchens. We will cook extra meals each day at school at our cost. These meals would be frozen down and stored ready to be distributed to school community. This will work as the marginal cost to produce 50 pasta meals is almost exactly the same as to produce 55 meals. The majority of the cost is not the ingredients but instead the staff etc which are fixed regardless of output of meals (these costs are paid for by the school catering contract). We could then store 25 meals per week ready for the school holidays for families to take home.

We are inviting parents, pupils, teachers and families to join us in this new experiment. Can we make healthy, delicious and simple food available for everyone by working together as a connected community?