



BROWNHILLS

ORMISTON ACADEMY

Dear families, friends and our wider community,

Introducing the BOA Kitchen: the updated and improved catering provision at Brownhills Ormiston Academy.

At Brownhills Ormiston Academy, we are always looking for ways to improve the school experience for our pupils and to support families wherever we can. Today, I am delighted to announce one of the most significant changes we have made in recent years.

After decades of using external catering companies, Brownhills Ormiston Academy has brought its catering provision entirely in-house.

Welcome to the BOA Kitchen.

This is not just a name change, it is a major investment in our pupils, our families and our school community. You will have heard me say that we are proud to serve the Brownhills community, and this is part of taking action to support our community.

For some time, I have wanted greater control over the catering experience at Brownhills. While we were fortunate to have a fantastic catering team, there were elements of the provision that simply could not be transformed whilst catering was managed by an external company. The menu, the portion sizes, the pricing structure, the flexibility and the overall experience were all constrained by a system over which I had limited control.

Pupils told me they wanted improvements. Families told us that value for money was important. I knew that portion sizes needed to increase and prices needed to come down.

Last year, following pupil voice, we were able to make several immediate improvements, but those changes were achieved through the incredible work, commitment and determination of Mrs Naomi Evans and her team, rather than because the system itself was right.

As a result, I took the decision to begin the process of bringing catering in-house. After many months of planning and hard work, I am delighted to say that our contracts with external providers have now ended and the BOA Kitchen is officially open. I would like to thank Mrs T Harriman, Business Manager, and Mrs M Plowman, HR Manager, for their hard work in managing this transition.

Mrs Naomi Evans is now our Head of Kitchen and a Brownhills employee, leading the catering provision as part of our staff team. The entire catering team now formally joins the Brownhills family, with Mrs Stanton serving as Cook alongside Mrs Evans and the wider team.



PROUD TO SERVE FANTASTIC FOOD TO THE BROWNHILLS COMMUNITY



Putting Families First

One of the most important reasons for making this change was the continuing cost-of-living pressures facing families.

I know that many households are feeling the impact of rising costs, and I wanted our school to take practical action that would make a genuine difference.

Bringing catering in-house gives us the freedom to reduce prices, increase portion sizes and improve quality all at the same time.

For pupils who use the BOA Kitchen every day, these savings will build up significantly over time. It is one of many ways that we are trying to make life a little easier for families whilst ensuring pupils continue to enjoy high-quality food throughout the school day.

Bigger Portions, Better Value

I am particularly pleased that we have been able to increase the size of many of our most popular meals. Pupils can now expect larger portions of:

- Curry
- Rice
- Pasta
- Chips
- Pizza
- Jacket potatoes

We have also improved our meal deal so that it will now include a hot meal, a homemade pudding and a small bottle of water, so pupils no longer need to purchase their drink separately. This means pupils will no longer need to purchase water separately, providing even greater value.

More Choice Than Ever Before

Another key priority was expanding the menu and introducing greater variety. From this autumn, we will operate three rotating menus, meaning the menu only repeats once every three weeks.

We know pupils enjoy our breaktime offer and our hugely popular Friday menu, so the favourites that pupils enjoy most will remain in place. Alongside those favourites, we are introducing a range of exciting new dishes, including:

- Cottage pie
- Homemade soup
- Chicken kiev
- Sweet chilli noodles
- Chicken fajita rice bowls
- Chicken korma
- Hunter's chicken
- Roasted vegetable pasta bake
- Swedish meatballs
- Mexican stuffed peppers
- Homemade baguettes
- A new sandwich range
- Curry sauce available on Fridays



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At breaktime, following consultation with pupils, we are also introducing:

- Sausage and cheese muffins
- American pancakes
- Toasted bagels
- Crumpets

In addition, sausage rolls are becoming larger to provide better value for money.

Significant Price Reductions

As well as increasing portion sizes and expanding the menu, we have been able to make substantial reductions across a wide range of items.

Break:

- Cheese on toast: 90p to 75p
- Mini pizza: £1.40 to £1.30
- Ham and cheese panini: £2.15 to £2.00
- Breakfast wrap: £2.35 to £2.20
- Cheese toastie: £1.15 to 95p
- Ham and cheese toastie: £1.15 to £1.00
- Sausage roll: £1.10 to £1.00 (with a larger size)
- Breakfast roll: £1.30 to £1.20

Lunch:

- All main hot meals: £2.75 to £2.50
- Tomato pasta and garlic bread: £2.50 to £2.25
- Pizza slice: £1.20 to £1.00
- Topped pizza: £1.45 to £1.20
- Jacket potato with one filling: £2.05 to £1.85

Fridays:

- Fish and chips: £2.60 to £2.50
- Chicken nuggets and chips: £2.60 to £2.50
- Chips: £1.45 to £1.20 (with an increased portion size)

Autumn launch

The launch of the BOA Kitchen is only the start of this journey to develop catering at Brownhills.

As our in-house team becomes more established and continues to develop the provision, we will look for further opportunities to improve the experience for pupils and increase value for families. We will continue to listen carefully to pupil voice and use feedback to shape future developments.

I am incredibly proud of what Mrs Evans and her team have achieved in helping us reach this point. Their hard work, commitment and passion for serving our pupils have been instrumental in making this vision a reality.

I am excited for pupils and families to experience the benefits of this new catering provision.

With very best wishes,
Mr R T Doodson
Headteacher



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