

Catering at Chase Terrace Technology College is provided by Alliance in Partnership

Who are we

Alliance in Partnership are a specialist education caterer based in the West Midlands and one of the few 'education' catering companies in the UK.

We are a vibrant company with a fresh and enthusiastic approach with drive to provide healthy, nutritious food to our customers. Our offer is tailored to our clients needs and the success of our contract is down to the close working relationship we establish with our customers and our clients.

Our knowledge of your unique requirements ensures that you are in safe hands and given the opportunity, our relationship will continue to be long-standing and highly successful.

Our core values have been developed with our staff to ensure we continue to provide the highest quality service with; respect, honesty, integrity, transparency and fairness. We aim for the highest possible standard by creating and maintaining an environment which values our staff, customers, recognises achievement, uses our resources effectively and efficiently.

AiP hold Food for Life Catering Mark Bronze accreditation which shows our commitment towards fresh, sustainable foods in our schools and towards the environment. Our food is sourced locally wherever possible, we use farm assured meats and MSC fish throughout our business. We hold the Gold accreditation within the Royal Borough of Kensington & Chelsea and this is achieved on 50% local purchases, 30% organic and MSC fish.

Our school portfolio now stands at 147 contracts, we have committed, and enthusiastic local support within all of our areas of business with our management structure having come from a craft based background. We have short reporting lines to ensure decisions are quick and effective and keep our business moving forward and enables us to be reactive to the changing needs of our customers.

Our Food Offer

Breakfast : offering a wide bakery selection, toast with a selection of preserves, cereals, seasonal fruit and yoghurt pots. Launch a new hot chocolate and bean to cup coffee offer.

Morning break : offering a variety of homemade hand held snacks including paninis, hot baguettes melts, baguettes, bloomer sandwich range and a daily guest special.

Lunch: we would offer of a traditional style meal with a vegetarian choice along with the introduction of our food concepts Bellissimo, Deli...licious, Soul Food, Asian Creation to bring variety and seasonal offers.

Deli Range: our brand deli....licious offers a wide variety of bread products and freshly prepared fillings with firm favourites and daily guest specials. We ensure that the deli offer maximises the tariff spectrum as we look at both premium and regular sandwiches/ baguettes along with ½ sizes for those with limited budgets.

Beverage Range: AiP have a wide and varied beverage offer allowing students a good choice and value for money. We will look to launch a bean to cup coffee offer along with hot chocolate as we believe this would be welcomed and adds a cosmopolitan element to the core services.



Our Food Concepts

Our range of food concepts bring along a new trendy food offer to the pupils for example:

The **“Deli....licious”** is the deli food concept which allows us to offer a large choice of bread products filled with a selection of hot and cold fillings and accompaniments.

The **“King Edward”** food concept the offer is a crisp baked potato with a variety of hot and cold toppings daily which include the firm favourites that of: baked beans, tuna mayonnaise but we also look to offer a daily guest special which is seasonal and increases the choice.

“Bellissimo” is all things Italian and one which is embraced by pupils, this follows our Italian flair offering a selection of pizzas and pastas with authentic homemade toppings. Pasta varieties will include spaghetti, fusilli, penne, tagliatelle and many more with chilli beef, arrabiata, bolognese, cheese, carbonara, mushroom toppings. A selection of pizza bases with various toppings marguerita, hawaiian, spicy pepperoni and many more.

“Asian Creation” is a concept which follows cuisine from the countries of Asia bringing through dishes of cultural diversity. Asian creation will incorporate many tasty delights with food from china, India, Thailand and Japan, noodle dishes, rice dishes, curries, oriental stir fries are some of the many fusions and flavours to tempt your taste buds with.

Soul Food is our hearty and wholesome concept which encompasses dishes like Homemade Soup, Hot Pot & Casseroles & food from Southern United States. Typical ‘Soul Food’ is influenced by the African Americans and is distinguished with its cultural foods. ‘Soul Food’ was traditionally cooked in cast iron skillets and iron pots. The wholesome and hearty homemade soups and crock pot dishes will add variety to this concept using fresh seasonal products.

“Arabica” is our bean to cup beverage offer, giving a real flavour of the high street offering quality coffee products barista style drinks would be available such as Americana, Latte, Cappuccino, Mocha along with Hot Chocolate and Tea. The Arabica concept would feature our “Arabica Loyalty Card” scheme when you buy 9 drinks you get the 10th free or Arabica Meal Deals such as buy a coffee and get a cookie half price.

“Cakes and Cookies” Concept this is our home baked range offering a tray bakes, flapjacks, muffins and cup cakes. Our cakes and cookies concept offers a selection of 12 best sellers made fresh everyday .



Example Menu and Tariff

Week One

October 2012 – April 2013



Monday	Tuesday	Wednesday	Thursday	Friday
Chicken & Sweet Corn Calzone	Lasagne	Chicken Tikka Masala	Roast Beef with Yorkshire Pudding	MSC Fish Finger
Mediterranean Vegetables with Cous Cous 'S'	Quorn Sausage Fusilli	Sweet Potato and Spinach Curry 'S'	Roasted Vegetables in a Yorkshire Pudding 'S'	Vegetable Pasty 'S'
Coleslaw Garden Peas	Mixed Winter Salad 'S' Baton Carrots 'S'	Onion Salad Riata Sauce 'S' Sweet Corn	Cauliflower 'S' Carrot Batons 'S'	Peas
Jacket Halves 'S'	Garlic Bread	Rice Naan Bread	Mashed Potatoes 'S'	Chips
Strawberry Mousse with Whipped Cream	Chocolate Sponge with Chocolate Sauce	Pineapple Upside Down Cake with Custard	Apricot Shortbread 'S'	Apple Flapjack 'S'

Fresh seasonal salad, sandwiches, baguettes, wraps, salad bar, jacket potatoes with various fillings and daily pasta available.
Home-baked range of cakes and cookies, fresh fruit and cold desserts available.
Look out for guest lines on blackboards.
'S' represents seasonal produce

Breakfast



Toast	30p
Crumpet	30p
Cheese on Toast	65p
Beans on Toast	75p
Cheese Toastie	£1.00
Pain au Chocolate	50p
Toasted Tea Cakes	60p
Croissant	50p
Toasted Bagel 1/2	50p
Toasted Bagel Whole	90p
Bacon petit pain	£1.00
Danish Pastries	60p
Fruit Bag from	20p
Fresh Fruit from	30p
Yoghurts	45p
Hot Chocolate 7oz Cup	50p
Bean to Cup Coffee Range 10 oz Cup	£1.00

A&P Tariff

Morning Break



Toast	30p
Crumpet	30p
Cheese on Toast	65p
Beans on Toast	75p
Daily Guest Bar Option from	£1.50
Panini 1/2	80p
Panini Whole	£1.60
Soup & roll	£1.00
Croissant	50p
Toasted Bagel 1/2	50p
Toasted Bagel Whole	90p
Garlic Bread	40p
Bacon petit pain	£1.00
Danish Pastries	60p
Fruit Bag from	20p
Fresh Fruit from	30p
Yoghurts	45p

Goodness Me

One Pot Menu Example

Asian creation



'Flavours & Fusions'

Bellissimo!



'The Cheese used to make'

SOUL FOOD



'Vegetarian & Plant'

Monday	Tuesday	Wednesday	Thursday	Friday
Firecracker Sausage Pasta	Bolognese One Pot Bake	Hot Pot	Beef in Black Bean Sauce	Thai Green Chicken Curry & Rice
Spicy Fried Rice	3 Cheese Pasta	Vegetable Curry & Rice Pot	Vegetable Pasta Bake	Black Bean Noodles

Homemade baked range from our cakes and cookies concept

Main Tariff



LUNCH

Meal of the Day inc Pudding	£2.20
Vegetarian Meal of the Day Inc Pudding	£2.20
Main Meal Only from	£1.60
Jacket Potato with Butter	80p
Jacket Potato with 1 filling	£1.20
Daily Guest offer from	£1.50
Bellissimo offer from	£1.50
Asian Creation from	£1.50
Dessert of The Day	60p
Vegetable Portion	50p
Jacket Potato, Chipped Potatoes, Herbed Diced Potatoes	80p
Baguette Full	£1.60
1/2 Baguette	80p
Freshly Prepared Wraps	£1.50
Freshly Prepared Sandwiches from	£1.20
Build your Own Salad Pots from	£1.00
Pasta Pots from	£1.00
Fruit Yoghurt	60p
Fresh Fruit	30p
Variety of Muffins	60p
Homemade baked Cakes & Cookies from	50p

A&P Tariff