

Sodexo retains contracts with independent Scottish schools

2 years ago



Contract extensions have been awarded to [Independents by Sodexo](#) has secured contract extensions with Edinburgh Academy and Strathallan School in Scotland, retaining catering, hospitality and cleaning services.

Following a formal tender process Sodexo has retained its 30-year partnership with Edinburgh Academy for an additional five years, delivering catering and cleaning services for the 1,200 students at nursery, junior and senior schools. Cleaning will cover the entire school facilities, including the gym, classrooms, dining rooms and corridors.

The company has also retained its catering contract with Strathallan School, a co-ed boarding and day school for more than 550 pupils aged 5 to 18, located in Perth, for a further seven years.

Future plans for both contracts include the renovation of the schools' respective dining areas, in an effort to continuously improve students' experience and modernise the dining rooms.

The dining room at Edinburgh Academy Junior school has been transformed and named The Arboretum, ready for the start of the new academic year with the refurbishment of the senior school dining room planned for later in the year.

Independents by Sodexo will introduce its new food offer providing healthy and sustainable meal options which have been specifically designed by its experienced chefs, as a way to enhance shared dining experiences and bring the school community together.

The culinary teams will serve tasty dishes from our new destination counters: Market Fresh, Kitchen

Favourites and World Tour.

The World Tour counter will focus on regional cuisines where students can build their own dishes such as a grilled Moroccan spiced pollock, chickpea harissa tahini with chargrilled vegetables inspired by North African flavours.

In addition to featuring local, seasonal and sustainable ingredients throughout menus, The Kitchen Favourites counter includes the ideal roast dinner, whether a Red Tractor Pork loin or a Butternut Wellington with all the trimmings and classics such as locally produced sausages with red onion gravy and creamy potato and winter root mash as well as hand made super grain burgers loaded with mature cheddar cheese and caramelised onions.

To continue raising awareness around food and cooking, Sodexo will continue to provide students with nutritional know-how from its skilled chefs, through its Chefs in the Classroom programme, linking health and wellbeing to the school curriculum.

Managing director Steve Hawkins said: "We're thrilled to continue our long-standing partnership further with Edinburgh Academy and Strathallan School and to continue to support both schools in providing nutritious healthy experiences.

"With the students back to school this month, the local teams are really looking forward in showcasing the new offers, initiatives, and working with the schools on transforming their dining spaces."