

# Sodexo secures a five-year contract with King's School Rochester

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Independents by [Sodexo](#) has been awarded a prestigious five-year contract to deliver bespoke catering services at King's School Rochester, the second oldest school in England.

The partnership will see Sodexo serve over 130,000 meals each academic year, enhancing the dining experience for both boarding and day pupils across the Junior and Senior schools.

Under the agreement, Sodexo will provide breakfast, lunch, supper, and hospitality services from two main kitchens and the popular on-site retail outlet, "Bob Doubles." The catering team will also serve pupils and parents at the school's sports centre and playing fields via a mobile catering trailer, enhancing match day and event hospitality.

The school selected Independents by Sodexo for its fresh food ethos, commitment to local sourcing, and innovative approach to food education and sustainability. Over 90% of dishes will be made from scratch using ingredients sourced from trusted local suppliers, including Watts Farm in Aylesford, Kent. Beyond serving great food, Independents by Sodexo also stood out for its focus on engaging pupils in nutrition, sustainability, and food culture through an exciting calendar of enrichment activities.

With a shared commitment to sustainability, Sodexo will introduce its [WasteWatch food waste management programme](#) and carbon labelling in both kitchens, helping to reduce food waste and educate pupils on the environmental impact of their food choices. These tools will support the school's broader sustainability strategy, which includes student sustainability ambassador roles, food waste challenges, and themed eco-awareness days.

Food education will be a central feature of the partnership and Sodexo's in-house nutritionist will deliver

assemblies, talks, and workshops on topics such as balanced nutrition, the impact of food on mood, and dietary needs during adolescence. Pupils will also be able to take part in “chefs in the classroom” sessions, interactive cookery classes led by Sodexo development chefs to build confidence and practical food skills.

With a long-term goal to achieve 90% school meal uptake by year four, Sodexo will also introduce more flexible ordering options for senior school pupils to improve accessibility and convenience. The team will also enhance boarders’ experiences by unifying catering services into a cohesive, home-from-home offering.

Simon Knight, managing director for Independents by Sodexo, said: “We are incredibly proud to partner with King’s School Rochester. Our team is excited to deliver fresh, nutritious, and inspiring food experiences that not only support the school’s sustainability goals but also deepen pupils’ understanding and appreciation of food. At Sodexo, we believe food is far more than just fuel, it is a cornerstone of school life that brings people together and nurtures pupils’ wellbeing and growth.”

Nick Ball, Bursar, Kings School Rochester added: “Food plays a vital role in the daily life and wellbeing of our pupils. We were impressed by Sodexo’s commitment to quality, sustainability, and education, and we are confident this partnership will significantly enhance the dining experience across our school.”