



Leading Education Catering Specialists

Our Chef Development and Nutrition teams create modern and exciting menus which are served by skilled, caring professionals.

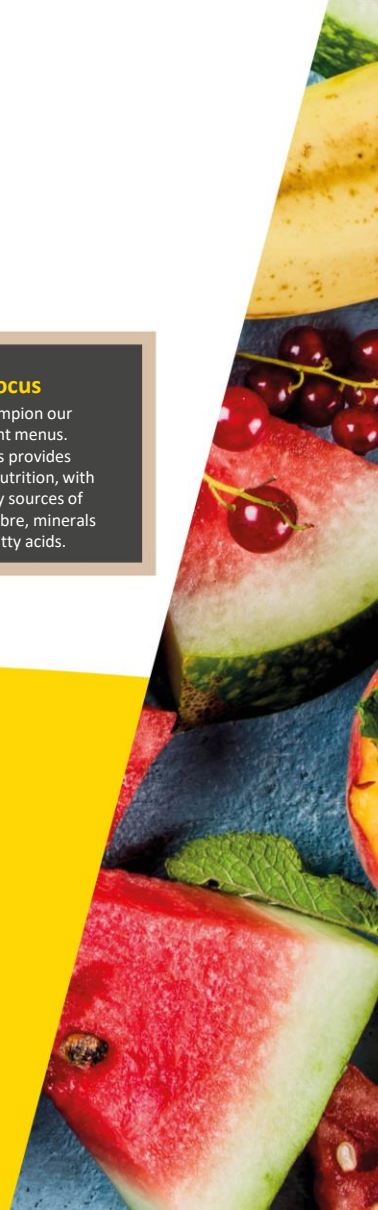
We pride ourselves in delivering catering solutions in line with School Food Standards and making a difference to young customers in primary, secondary & further education throughout the UK, whilst delivering sustainable value.

Expert focus

We proudly champion our school compliant menus. Academy always provides regular, balanced nutrition, with a focus on healthy sources of protein, vitamins, fibre, minerals and omega 3 fatty acids.

Our Concepts

We have a range of exciting food pop-ups that tap into high street and current culinary trends



INTRODUCING ACADEMY

At Academy, we provide a tailored food service specifically designed for the education sector. We are proud to serve fresh, healthy, and delicious meals to pupils of all age groups across the country. We are dedicated to delivering a real focus on healthy eating and sustainability, whilst providing a quality service for the children at Bournville School and Bournville Primary.

FOOD PROVENANCE

Food provenance is incredibly important to us at Academy, and we are committed using the best produce available, with a focus on seasonally sourced ingredients. All suppliers, including those local to Bournville School and Bournville Primary are carefully vetted and audited, and can demonstrate a clear provenance path from field to fork.

OUR TEAM

The team at Bournville School and Bournville Primary are led by Diane Andrews, Catering Manager. They work to a three-week menu cycle and provide a range of hot and chilled meals including deli offers, grab and go products, theme and concepts events throughout the study week. We would love to hear from you so please do let us know if you have any feedback or ideas.

