

Food is a central part of the Winchester experience for virtually every pupil. Mealtimes provide the opportunity to share experiences, build relationships, and appreciate individual perspectives. The House staff and setting foster this atmosphere and create the home environment where this can occur.

Over the last year we conducted a full review of our catering provision. The aim is to improve the choice, quality and nutritional value of our food, whilst maintaining high standards of sustainability. After a (highly) competitive tender process, we are delighted to announce that from August 2022 we will be partnering with Chartwells Independent for the provision of all the College's catering and hospitality.

Chartwells Independent is the leading caterer within the Independent School sector, boasting more than 50 years' experience and operating more than 100 schools across the country. As the partnership develops, pupils, parents and visitors are likely to see improvements in many areas, including:

- An improvement in the quality, choice and variety for pupils across the day.
- A more sustainable and environmentally-conscious operation, with reduced carbon footprint and less waste.
- Access to an award-winning medical diets system, delivering safe, nutritious and inspiring food for everyone regardless of special dietary requirements.
- Greater access to quality, local and seasonal ingredients, supporting British producers.
- Access to a "Beyond the Kitchen" programme, which will enrich learning around nutrition and health, cooking and food, mental wellbeing, and sports and exercise.
- Improved match teas and special events.

Chartwells Independents will have a stand on "The Mall" at Wykeham Day showcasing some of the upcoming initiatives, so please drop by to hear more about the partnership and discuss the exciting future of food and hospitality at Winchester College.

You can find out more about Chartwells Independent here.