

CALEDONIAN
PRODUCE &
BO'NESS ACADEMY

PERFECTLY PLACED
FOR FUTURE
GROWTH



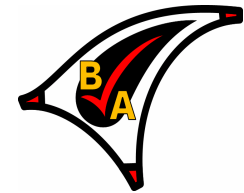
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BAKKAVÖR



Who are we?

Bakkavör Group - at a Glance



// An international food manufacturing company specialising in fresh prepared foods and produce



// Main customers are food retailers (mainly UK, also in Continental Europe and China)



// Focuses on creating "meal solutions" under customers' own-label

// Operates 46 factories

// Manufactures 4,700 products in 17 product categories



// Employs 16,000 people in seven countries

Who are we?

Caledonian Produce



- // Produces 80 fresh prepared take-away salads, side of plate salads, prepared vegetable, prepared potatoes & nutritionally balanced fresh ready meals.



- // M&S only customer



- // Employs 760 people, seven days a week, 24 hours a day

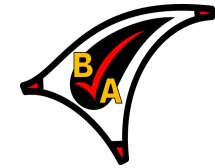


- // Operate over 6000 different manufacturing process
- // We use over 300 different types of raw materials



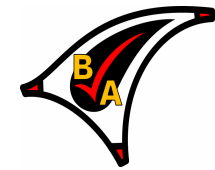
Background

- // 10 years local support – Primary Cluster, Business Dynamics etc
- // Determined to Succeed Publication and contacted initiated with Bo'ness Academy
- // Range of opportunities
- // Exchange of ideas



Partnership Agreement

- // P7 Transition Project
- // Food Challenge
- // Science/Biology
- // Maths
- // Business Studies/Accounts
- // PSE
- // Extended Work Experience
- // CPD for Staff
- // Sponsorship Opportunities

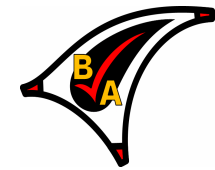


S1 Food Challenge

// The brief

- “Design a Deli Side Salad that would appeal to M&S’s younger consumer”





Impact on Caledonian Produce?

- // Corporate Social Responsibility - Fulfilling a moral obligation within the community (strategic aim of the company)
- // True team – where does the business end and school start?
- // Raised awareness of the business
- // Promotion of career opportunities



Impact on Bo'ness Academy?

// A Curriculum for Excellence

- Sharing good practice
- Pupils and teachers working together
- Achievement for all

// Enterprise

- Real problems and solutions
- Taking risks in a supportive environment

// Share good practice

// Recognising key strengths of colleagues in other departments

// Creation of cross functional teams

// Increased awareness of local economy and job opportunities

// Better understanding of commercial approaches and decision making



Impact on Pupils?

// Skills for learning

- Evaluate against CfE outcomes
- Cooperative working
- Understanding the relevance of different subject areas
- Setting the learning within a real life context
- Integrated approach



Impact on Pupils?

// Skills for Life

- Safe food handling
- Healthy eating
- Cooperation/teamwork
- Budgeting/financial management
- Resilience
- Realistic expectations
- Ambition



Impact on Pupils?

// Skills for Work

- Time management
- Interview skills
- Career opportunities
- Presentation skills
- Determination
- Responsibility