



Learning Legacies



Catering and London 2012 Briefing

25 January 2010

Further to publication in December 2009 of the London 2012 "Food Vision", a briefing was held at the LOGOC offices for representatives of Further and Higher Education. Jan Matthews, Head of Catering, Cleaning and Waste, described the scale and diversity of food service which is now being planned. It 2012 Games will require the most complex catering operation in the world ever in peace time!¹

14 million meals will be served over the 34 days of the Olympic and Paralympic Games. 16,500 athletes and team officials, 4,000 technical officials, 4,000 members of the "Olympic and Paralympic family", 168,000 members of the workforce, and 20,000 members of the media will be fed as well as ticket holders and those involved in corporate sponsorship and hospitality. There will be a predicted 62,000 meals served in the athletes' village on the busiest days of competition.

The vision is one of a tastier, healthier, greener Games which establishes pioneering standards in the foodservice sector. All staff working will have been trained to "Olympic standards".

Opportunities for HE and FE come from the requirement that companies tendering, through the "Compete For" process², to deliver elements of the catering for the Games can demonstrate innovative partnerships with colleges and universities. This is likely to mean a commitment to the employment and training students as members of the workforce at all levels - and opportunities to further enhance or to establish formal links to programme curricula. There seems to be a genuine concern that companies should to recruit staff through this route rather than from overseas. There will be developmental opportunities for college staff through secondment.

The Games provide opportunities for HE and FE to work with "live research case studies" on processes and practices which are appropriate to meeting the standards of foodservice which have been established. Specialist courses in some institutions will be endorsed. The Games also provide an opportunity to showcase and raise awareness of the foodservice sector with resultant benefits in terms of recruitment to courses.

We encourage those interested in these developments to work together with other institutions, and through CHME and PACE, to establish dialogue with employers who are likely to be tendering. We look forward to learning more from you about your involvement in catering for the Olympics and Paralympics and, more particularly, to enhancement of the learning opportunities you are able to offer your students which these developments afford.

¹ <http://www.london2012.com/news/2009/12/london-2012-will-serve-best-of-british-food-at-the-games.php>

² <https://www.competefor.com/business/login.jsp>