



BAILIWICK OF GUERNSEY
LAW ENFORCEMENT

23rd October

Healthy eating Wednesday was the centrepiece of a Wellbeing Week at Bailiwick Law Enforcement.

Waitrose supplied free fruit for the entire organisation as well as ingredients so students from the catering and hospitality course at the College of Further Education could cook a healthy breakfast, lunch and dinner for nearly 100 staff across a single day – including several in Alderney.

Head of Law Enforcement Ruari Hardy said: “It’s been a fantastic day here at Police Headquarters. As well as business as usual, staff from across Law Enforcement have been able to come and enjoy a fresh and healthy breakfast, lunch or dinner and the mess hall has been a real hive of activity with a wonderful atmosphere. The students from the College of Further Education have demonstrated their skills and ability, and we are delighted to have been able to aid in their studies toward cookery as part of their second year course in hospitality and catering. I, along with everyone else they cooked for today, wish them the very best of luck with the rest of their course. The students are a credit to the College of Further education.

“Also we would like to thank the course tutor, Julie Hyde for her energy and commitment to the project. The ingredients were generously supplied by Waitrose to encourage healthy eating, we are thankful for their support to allow today to happen. We have charged a modest sum for the meals and will be donating the proceeds to Children in Need, further enhancing the community engagement from today; we have also included our colleagues in Alderney as I was scheduled to meet with staff on the island today and was able to deliver some healthy food for them to enjoy too.”

Paula Protheroe, Branch Manager, Waitrose & Partner’s Admiral Park said: “Bailiwick Law Enforcement work around the clock to keep everyone in the island safe and we wanted to make a small gesture to show our gratitude. We were asked to help provide some inspiration to encourage the team to make healthy, convenient dishes to work around their shifts and the cookery students from the College of Further Education have done an incredible job in creating quick, delicious meals out of the ingredients we provided, which the team can enjoy whether eating at work or home.”

Ben Lee, 17, was one of the students who cooked the meals and said: “because breakfast was hot food it was made to order – and that meant everyone watching us cook, and that certainly took some getting used to!”

Logan Le Messurier, 17, was the other student and said: “it has been really good experience in the kitchen today, cooking for over 50 people in one sitting for breakfast has really taught me how service with prepared to order food has its advantages over straight to order.”

Hospitality and Catering Department Chef and Front of House Lecturer Julie Hyde said: “it has been just brilliant that they have done this service and had some realistic work experience. They have both done very well and there has been good communication between them throughout. Today has been a real success.”

The Guille Allés Library has also supplied a range of cookbooks for the busy staff to look through and take pictures of their chosen recipes to try at home.



