

Site

HMP Wealstun

Name of project / initiative

Catering Projects

Overview

Wealstun have an extensive range of catering-related projects. Novus run a popular staff mess, on a not-for-profit basis, with the prisoners involved offered a range of catering and hospitality training and qualifications. The Clink charity run a “commercial catering” programme, offering training up to Level 2 as a “production chef” (relevant to working in settings such as schools, pubs and fast food outlets), with a Clink resettlement worker working with graduates for a full year to help them find suitable employment on release.

The charity Food Behind Bars provide advice and guidance on healthy eating, as well as recipes for a health choice option on the prison menu, and run cookery classes for the men (with the produce sold in the staff mess). And the prison’s Farms and Gardens grow a range of produce used to supplement the prisoners’ diet.

Benefits

Between them, these various initiatives help to improve the diet of prisoners in the jail, while also offering industry-relevant training and qualifications, and helping to improve employment opportunities on release – as well providing staff with a mess, where they can buy food and coffee, and eat in comfort away from the wings, without needing to leave the jail.

What’s special about it?

As set out above, these various catering-related initiatives provide a range of benefits to both prisoners and staff.

Wider applicability

All of these initiatives could be rolled out more widely, although a mess does require a suitable space, and may have some initial set up costs.

For more information:

Contact: Head of Reducing Reoffending / Head of Residence

See also: [KnowX.uk/Wealstun-RMT22.pdf](http://KnowX.uk/Wealstun-RMT22.pdf) (images)

Submitted by:

The Governor