

26<sup>th</sup> October 2018

Dear Parent/Guardian,

The Euroroute Cuisine is planning changes to its layout and menus to better suit the skills and support requirements of the people who use services whom are based in catering.

In this regard the Services now wish to engage with you and keep you apprised of the changes and incorporate feedback where possible.

The vision for the Euro-route has changed over the years and must always remain responsive to the needs of the people who use services and also to best practise in service delivery (New Directions).

Carriglea Cáirde Services wish to create a quality training environment for the people who use services whereby they train, integrate with customers and learn skills in the Euro-Route and in time have the opportunity to transition to mainstream employment whilst providing a quality product and enjoyable experience for customers.

The Euroroute was developed as a base for this training and to continue meeting this function/ purpose it must evolve to current best practise in service provision.

In order to help Carriglea Cáirde Services in this process your feedback is welcome and I invite you to a meeting in the Anne Le Roy on next Thursday 1<sup>st</sup> November, 2018 at 7 p.m. to further discuss same and incorporate feedback.

Yours faithfully,

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**VINCENT O'FLYNN**  
CHIEF EXECUTIVE