





## **ABOUT US!**

We are education catering specialists with over 25 years' experience in the industry. We focus solely on primary, secondary, academy and college clients. Healthy eating is at the very heart of our approach to food. We wholeheartedly encourage balanced diets within our dining rooms and significantly invest in training our teams. Our policy of purchasing a range of seasonal roduce from local and regional suppliers enables us to deliver exceptional value. We listen to our customers who help shape our offer.

## **OUR FOCUS ON FOOD**

We are proud of our food heritage which demonstrates our commitment to the quality of meals we serve. We are committed to sourcing ingredients with assured provenance from local and regional suppliers in every kitchen we work in. We use produce with high standards of animal welfare – for example, Red Tractor meat, RSPCA assured free range eggs, Marine Stewardship Approved (MSC) fish and a range of fair-trade produce. We have also developed several concepts which feature on our menus, bringing a variety of dishes from across the world and work hard on our sustainability goals.













