



TOP 5 FOODIE FACTS

1. We are specialists in school catering serving over 120,000 meals every week.

2. All our menus meet the School Food Standards and at least 75% are freshly prepared by our 700+ fully trained, professional kitchen teams.

3. We are certified with the ISO 9001 Quality Management System, our commitment to continuous improvement.

4. Our staff undertake allergen awareness training and we provide menu advice and support for customers with food allergens and intolerances.

5. We work with NHS dietetics teams across the region to support customers with special dietary needs.



educaterers A FOOD STORY

Where our ingredients come from



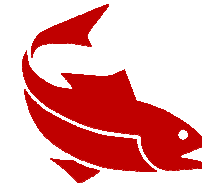
EGGS

Every egg we use is a free range egg and comes from a local regional farm.



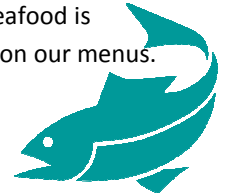
For more information about our meals, speak to the catering team at your school or visit

www.educaterers.co.uk



FISH

Our menus are free from endangered fish. Certified sustainable seafood is labelled MSC on our menus.



FAIRTRADE

The sugar and drinking chocolate we use is fair trade.

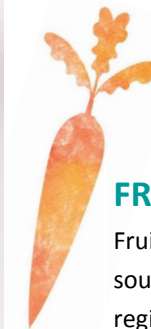
DAIRY

We serve organic Yeo Valley yoghurts and organic semi skimmed milk from Shropshire on our menus everyday.



BAKED GOODS

Bread is freshly baked on site everyday. All our cakes and biscuits are homemade, we don't use any packet mixes.



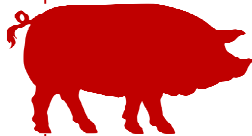
FRESH

Fruits and vegetables are mostly sourced from the UK and our local region, to minimise fuel emissions from long haul transportation and support UK producers.



PACKAGING

The packaging we use for our deli bags and packed lunches is all made from recycled materials and is 100% recyclable.



MEAT

We source organic beef from Lower Hurst Farm in Derbyshire and serve farm assured and RSPCA freedom foods accredited pork on our menus. All our farm assured red tractor chicken is British and our tasty award winning pork sausages are produced for us by West Midlands supplier, The UK Foodhall.



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