

A New Catering Partnership





## **Super Food**

We continually evolve our "from scratch" recipe portfolio, actively promoting awareness of food trends, wellbeing initiatives and environmental issues, whilst taking on board feedback from our customers.

Our chefs create menus tailored to your school, utilising healthier cooking practises of steaming, grilling and baking. We do not add additional salt or oil during cooking but prefer to use spices and fresh herbs to add seasoning to savoury dishes and fruit to help naturally sweeten desserts.

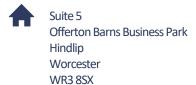
Over 95% of our food is prepared from quality fresh ingredients except for some frozen and canned ingredients where the quality and nutritional value is equal to a fresh alternative, but an additional benefit has been identified, for example improved consistency or time saving.

## **Allergens and Special Diets**

With the number of people with special dietary requirements increasing each year, managing allergens is a high priority. Palmer & Howells firmly believes in providing high quality food that is safe to eat for all our pupils and staff. We cater sensitively for individual requirements including special diets, allergies and lifestyle choices and ensure our staff are trained and updated with the knowledge required to take care of all of our customers' needs.

## **Sharing our Excitement for Food**

We have a range of educational themed events that showcase a wide variety of cuisines and promote the very best of our cooking and creative skills to our customers. With nutritional assemblies, interactive workshops and contemporary promotions such as seasonal taster tables, we continually look at new ways to share our love of food and encourage pupils to try the latest trends.









Food creates memories and we want your children to leave school with a lasting memory of the amazing food they received each day.

