

P&H

Confident to be Different



A little about us

P&H was created in 1998 by two talented chefs who believed that fresh, locally sourced ingredients, prepared and served by a talented team of foodie individuals, are key to underpinning academic, co-curricular and sporting excellence in pupils. Inspired by the concept of feeding the mind, body and imagination, their vision was to deliver food that is not only nutritionally balanced and delicious but also fun!

P&H was created to provide a bespoke offer to match the aspirations of their clients, and this is still how P&H works in partnership with its clients today.

We are, and as we grow will remain, privately owned with minimal hierarchy, allowing us to be agile, responsive and flexible to our clients' unique set of circumstances and economics. This unique approach attracts a like-minded team which enables us to retain a friendly, familial feeling.

Together, we share the original founders' determination to bring great food and service to all of our pupils. Our clients are rewarded with authentic menus and ingredient-focused, seasonal cooking, complemented by personalised and attentive service. We will never compromise on our founding principles: we listen, learn, innovate and grow our business with care.



Feeding healthy minds at every stage

With several established contracts in Independent Day and Boarding Schools, we recognise the need to do much more than just 'feed' the pupils. Providing a balanced and healthy diet whilst establishing good eating patterns and habits are core to our principles. We cater with ease for the many and varied dietary requirements that today's discerning parents demand.

From nursery to sixth formers, our nutritious food and attentive service will delight pupils, inspire and develop their taste buds and keep them fuelled.



Food with personality

Our approach starts with really understanding each client's priorities and making sure that we design a personalised service commensurate with each individual school we work with.

We recognise that food is more than what you eat. It's presentation, choice, variety, customer service and a great dining experience for every pupil – be it a scrummy brownie at break time, a delicious lunch, or a match tea that other schools would be envious of.

For us, this means providing an exceptional standard of food featuring real, natural ingredients, bursting with flavour and freshly made, which pupils of all ages will love.





Street food pop-ups

We will deliver food the pupils will be raving about, opposing sports teams will hear about, and parents will want to come in and try!

Our Food Truck can deliver a great street food option; it's fun, fresh and a little bit different at a Summer lunch service. This is a perfect, completely mobile base from which we can deliver a number of funky street pop-ups. These could include: Char Siu Honey Pork Jian Bing (a new Chinese style of fast street food); our delicious marinated chicken Shawarma kebabs, cooked on a spit; a popcorn station; or a Roald Dahl-style 'freaky eats' station as part of a themed day or event for break time.



GET ON YOUR WAY TO 5 A DAY WITH

OUR ASIAN INSPIRED

Noodles

WHY 5 A DAY?

Fruit and vegetables are a great source of vitamins, minerals and fibre, and are an important part of a healthy diet. They are also a good source of energy and help to keep you healthy and happy.

DID YOU KNOW?

Spaghetti is a good source of energy and helps to keep you healthy and happy. It is also a good source of fibre and helps to keep your digestive system healthy.

Good for 5 a Day!



Themed food events

To support your school curriculum, we will introduce one of our development chefs to cook for a themed event without impacting the core service. This will be in addition to the daily offer and another way to learn and have fun with food. It could be a food demonstration and taster session, a bread-making masterclass, or a celebration of a fruit or vegetable that's in season and is going to feature on the menu in a new and exciting way.

We would very much like to work in partnership with the school and pupils to deliver fun events and theme days around what the children are learning. This could mean anything from dining like a Saxon or trying what Ancient Egyptians had for lunch for the prep pupils, or a sustainable vegan street food concept for the senior pupils.





Seasonal, local produce



We nurture great relationships with our suppliers – we know them and they know and understand our business. This means that we can rely on and trust them to provide the quality and choice to meet clients' expectations.

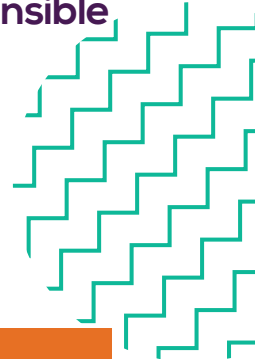
Our commitment to sourcing local and regional seasonal products helps support local producers and suppliers, who are often linked with the schools we work with.

Buying local reduces our carbon footprint and our food miles. Moreover, it means truly seasonal menus using fresher, tastier produce that supports the local community and economy.





Sustainable, responsible and ethical



Our supply chain is not only local and regional but fully traceable, so we can guarantee the provenance of all produce. Our quality assurance and due diligence checks look at areas such as HACCP, employment law, animal welfare and environmental impact.



Protecting the environment

The impact that we make on our environment is at the forefront of our agenda – we are dedicated to working responsibly with our clients, suppliers and employees to make positive change. We are committed to nurturing our environment, delivering the highest levels of safety and taking an active role in creating healthier food for healthier lives, ensuring we manage essential resources carefully, sourcing sustainably and ruthlessly reducing waste.



Waste Warriors

Waste Warriors

We have the joint responsibility to educate pupils on food waste; this means ensuring that our portions are age-appropriate and encourage children to take what they need as they can always have seconds. We segregate all food waste both in the restaurants and in the kitchens; each day this is weighed and recorded. At the end of each week the amount of food waste in kilos is dropped into our wastage tracker.

This will then tell us the total megawatt hours of renewable energy produced from the food waste and will also calculate the total tonnes of carbon dioxide displaced. How much we waste is tracked, and although this waste is converted to BioFuel and Compost. We design waste journey boards to display what exactly happens to the food waste. This will not only communicate our food wastage levels but also highlight our other green initiatives that we and the pupils can work on together so we create the biggest and most consistent impact.

REDUCE REUSE RECYCLE

Supporting your school

We love supporting our teams and schools at open days and sports days, where we will sponsor smoothie bikes for a bit of good old-fashioned fun; at carol services where we will create signature mince pies and other festive eats; or even have a big bake session for that Summer Fête. However, there is more to P&H than great food and great service - we also love helping educate and engaging with our customers, the pupils!

Nutrition workshops

We will arrange nutrition and healthy eating presentations and workshops with Sarah Flowers, our company nutritionist. These workshops are delivered in an age-appropriate way depending on the year group. These will provide an engaging way to learn about what you eat and the benefits of a healthy balanced diet.

Let's get cooking!

Our teams run cookery courses tailored to the age of the audience, such as cooking on a budget with sixth form pupils, bread making for the older children and baking for the younger pupils.

Our development chefs will offer university survival cooking classes for your sixth form pupils as they embark on university or a gap year. This is supported by our very own university cookbook giving advice on what cooking equipment to buy, how to shop smart, and fun but quick recipes to try out.





Unrivalled hospitality

Our catering teams appreciate the importance of hospitality. Whether it's for a departmental meeting or for visiting guests, we know people will always remember the quality of the food and service they experienced. We use fresh, seasonal and locally sourced ingredients in our recipes and menus and this is reflected in our hospitality catering. Our menus consider taste, variety and health to ensure we exceed your expectations.

Lets and commercial events

To support your commercial revenue generation, you will not only have our group sales and marketing expertise, but we can also develop proactive marketing strategies specifically designed for your school. You will have access to marketing, sales and telesales support.

Whilst we understand that you may have your own marketing team to promote your facilities, we can become one team and assist you in driving your commercial activity. Through our network of Independent Schools and venues, we have the experience to market, design and cater for corporate events, Summer schools and local events. These include community networking or activity bookings, leasing of sports facilities during the holidays, and working with our other local schools who do not have such fantastic facilities, to give referrals to our other schools for commercial bookings.

Who we are

There's no doubt in our minds that our people help make the difference to your service every day. We believe in inspiring and motivating our people to outperform your expectations. Our passionate and committed teams work hard to ensure we deliver on the promises made to our clients; we never stop looking at new ways to excite and educate through our fresh food.

Our teams are developed and supported from day one, from our robust induction programme and WOW team building day to the creation of their personal development plans which are devised with their current skill sets and future aspirations in mind. Each team member joins our family on a very exciting and rewarding journey.

Our commitment and perseverance keep us focused, impassioned, fresh and a company people want to work with and for.



Our team



**Mike Bond, Managing
Director**



**Kate Rolland, Head of
Business Development**



**Eloisa Cackett, Head of
Operations**



**Mike Berry, Senior
Operations Manager**



**Danny Graham, Development
Chef**



Our values

Our company and the way in which we work are founded on our values: our three pillars.
These are at the heart of everything we do.



People

Our people are key to our success; they work with pride and enthusiasm.

We encourage teamwork; reward innovation; and celebrate difference, creativity and partnership. Our clients, customers and catering teams are central to what drives the way we work – their opinion matters to us.



Personality

Our personality shines through in everything that we do. Passion, focus and creativity ensure we deliver on our promise to prepare and serve delicious, fresh food consistently and distinctively.



Performance

Our teams understand what is expected and are supported to achieve the best results consistently. Continuous improvement is key – we regularly challenge and review our standards so our clients can be confident that we will meet their expectations and enhance the reputation of their school.



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