educaterers A FOOD STORY

THE FOOD STORY

"We care about what we do and the beneficial impact it has on a child's health and wellbeing"
Simon James - CEO

Our Planet

Collaborating with our clients and suppliers, we prioritise environmental sustainability in our operations. Through a series of incremental adjustments, we strive to have a significant impact on reducing our environmental footprint. Simple adjustments like using 100% recyclable packaging help us achieve this. Our commitment to responsible sourcing, utilising seasonal ingredients, promoting plant-based dishes, designing sustainable menus, minimizing waste, and implementing reuse and recycling practices demonstrates our dedication to a sustainable future.

About us:

At Educaterers, our background is shaped by a passion for fantastic food and a dedication to sourcing ingredients from our excellent local suppliers who prioritise sustainability, animal welfare, and ethical trading. All of our suppliers are in close proximity to our partner schools in the Midlands, ensuring low food mileage.

We understand that healthy and appetising food is crucial to a child's enjoyment of school and overall well-being. In addition to our catering service, we can also support in educating children around the importance of food health and safety, as our team are incredibly knowledgeable and passionate about food! We can provide a variety of activities to engage students in sustainability, healthy eating, locally sourced food and more.

Area Managers

Claire Palmer
Leamington, Warwick, Southam, Oxfordshire

Gill Dodd
Stratford, Alcester

Nikkola Buggins
Nuneaton, Bedworth, Solihull

Celia Apted
Leamington, Stratford, Warwick

Amanda Budge
Nuneaton, Staffordshire, West Midlands

Jane Malam
Leicestershire, Rugby

Karen Woolastan
Rugby, Bedworth, Kenilworth

Our Service

At Educaterers, food innovation is at the core of everything we do!

Our incredible flourishing team is nurtured by our area managers who ensure our strong and reliable service is delivered with fresh, nutritious food!

Together our team cultivates a culture of excellence, yielding the apples of amazing catering service that feed the schools across the Midlands with dedication and innovation.

We use local suppliers to ensure lower food miles and to minimise our carbon footprint.

Free School Meals

Every Key Stage One pupil is entitled to a free school meal, under a Government programme called Universal Infant Free School Meals. There is no need for you to apply for this, it will save you time and money every day on making packed lunches, and in our experience pupils who take up their school meals become more adventurous and open to trying new foods.

"We use quality ingredients, ethically sourced to produce healthy and nutritious food children like to eat"
Julie Murray - Head of Food

Allergens:

Our fully committed approach aligns with the Food Information to Consumers (FIC) Regulation 1169/2011, emphasising communication and management procedures to ensure the safety and satisfaction of every student. We operate a very robust system. Contact us for more detailed information.

Our menus are meticulously pre-planned by our Head of Food, to ensure our menus are safe and meet Government school food guidelines. Our portions are sized to ensure: one or more portions of fruit and vegetables every day

One or more portions of starchy food, such as bread or pasta every day

A portion of food containing milk or dairy every day

A portion of meat or poultry on 3 or more days each week

Oily fish once or more every 3 weeks

Our menus are updated in October/November and March/April

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