

















## WHO ARE WE? AND WHAT DO WE DO?

Across all our sites we cater for students and your teams throughout life's journey, at every step, providing fresh and flavoursome food. As an independent hospitality caterer specialising in Education, we care about the support and service we provide to you.

We operate at over 80 locations across the UK, with a service ranging from cafes, refectories and impeccable hospitality in further and higher education, providing great food and service.

We really are a group of chefs, nutritionists and people-pleasers with a shared passion for food that fuels emotional positivity as well as physical wellbeing. In a world where what we consume is becoming ever faster and more disposable, we're proud to take a more thoughtful, mindful approach to the food experiences we source, prepare and present.

### OVER 80 LOCATIONS

### OUR VALUES PRETTY MUCH SUM UP WHAT SETS US APART.

### **WE ARE:**



### **INQUISITIVE**

We're constantly challenging ourselves to ask questions and to push boundaries others don't consider.



### **INCLUSIVE**

We want to inspire a lifelong love of great food for people of all ages and from all walks of life.



### **UPLIFTING**

We go the extra mile to make every experience positive and rewarding.

Our values are evident in all we do, and in the simple, smart and stirring food experiences we deliver.





# GIVING YOU THE FULL SPECTRUM OF STUDENT EXPERIENCE

We work in all areas of education, from primary schools up to further and higher education. Through inspirational catering, we support the student journey all the way through from primary school to university and beyond.

Over the following pages, we have included case studies and an overview of the people who support them.





NICK LYON
OPERATIONS DIRECTOR

Nick has strong time management and organisational skills. With 20 years' experience in branded restaurants, education catering and B&I. Target driven individual. Proven leadership skills in managing, developing and motivating teams to achieve their objectives. Dedicated to maintaining high standards and building key partnerships with clients and stakeholders. Project managed numerous mobilisations and driven strategic business transformations.



"I am aware of the role nutritious and healthy food plays in a child's education. Place this alongside parents' demands for a complete educational package; I believe I am well placed to work with you over the coming years to reshape catering and align it to the needs of your pupils and parents"



RICHARD WAYCOT-BELL
OPERATIONS MANAGER

Richard is great with people and ensuring the right standards in all of our schools. He has worked in the catering industry for over twenty years in multiple roles that have seen his profile and reputation grow.

His career has always been within a catering environment. It all started aged fourteen where I began as a kitchen assistant and quickly developed into a sous chef in a busy hotel in the Yorkshire Dales.



My commitment to you is to ensure that I will work in the school's best interests in everything I do. Pupil and parent engagement will be ramped up with clear goals of increasing the level of satisfaction.

I will meet with you formally each month to present our financial and qualitative performance. Also, introducing the key performance indicators will give our partnership an excellent barometer to review performance each half term. I will commit to visiting every ten days as a minimum, where I will review the service, carry out audits, taste the food and support events such as parent evenings and school events.

