

# WELCOME

FROM ACCENT CATERING

## Welcome from Accent Catering

We are proud to be appointed the new caterer for Furze Platt Senior School from September 2024. Founded in 2002 we are an established caterer, passionate about supporting local British farmers and growers with seasonal quality ingredients at our core.



## Fresh Food

We've tailored our menus to your school, ensuring our ethos remains the same; we never compromise on our commitment to our craft – creating amazing food from quality produce by skilled chefs.

Our food is freshly prepared each day. All our meat is Red Tractor (UK sourced) accredited; fruit & vegetables are UK sourced where possible & fish from sustainable stocks. We focus on producing great tasting food from scratch, so you will not find our chefs using packet mixes or ready to use sauces. Qualified chefs with a passion for food head up our kitchens delivering food our customers love to eat.

## Health Benefits

Each month pupils can look forward to vibrant and tasty ingredients from our Colourfuel recipes, as we explore and learn about a variety of health beneficial foods every month!

## A Sustainable Future

We support our schools with learning the importance of food provenance and the process food goes to from field to fork. We know how important sustainability is and we're fully signed up to the Courtaulds' Commitment (to reduce food waste) and the UK Plastics Pact (to remove all unnecessary single use plastic from our business).

## Customer Service

We put as much energy into looking after our teams as we do our great food. We truly understand the value of happy staff and how much more they give when inspired. That's what makes us an award-winning caterer.

## Special Days

As specialist school caterers we believe that catering is so much more than a meal put on a plate. We work hard to create a service that is fun and adds value beyond the traditional lunch time offer. From tasting tables, school assembly talks, theme days, pop-up chef demos, cookery clubs for all ages, to supplier days where we promote seasonal ingredients.

We all work hard together, helping our pupils build strong and healthy relationships with food. Creating positive, lasting memories of food that will stay with them for the years to come.



## Allergens

We take the responsibility for managing food allergies and special diets very seriously. We seek to reassure parents and guardians that we have a detailed understanding of the subject and recognise the importance of having robust procedures in place.

All of our menus are fully allergen checked and labelled. Our teams are fully trained each term and on-site Allergen gurus are trained and knowledgeable to ensure every customer is catered for.

## Natasha's Law

With the introduction of Natasha's Law in 2021, our whole Grab and Go range, is fully packaged and all labels come with full ingredient listing.

**We look forward to welcoming everyone to the dining room!**

Compared to an average packed lunch an Accent school meal contains:

**15% LESS** SATURATED FAT



**2X** THE FIBRE



**46% LESS** SALT

**1/2** THE FREE SUGARS