

Taking the worry out of catering

Dukefield Foodservice is a specialist organisation providing a complete range of services to assist schools and academies with their catering requirements.

*providing you with
peace of mind*

Catering Solutions

Self Managed Catering: A support infrastructure which enables schools to self-manage their own catering.

External Contract Caterer: We can provide a complete review service of your catering provider with unannounced inspections to ensure:

- Good practice is consistently maintained.
- Food legislation and standards are adhered to.
- Best practice health and safety measures are employed.

Compliance: All of our food contracts have been OJEU/PCR tendered.

Our dedicated support service team can provide the following:

Bespoke Consultancy:

- Menu planning and service development (including support with allergen/halal monitoring)
- Improving financial performance and best practice standards.
- Benchmarking your existing services and/or food contract provider to ensure value for money.
- Advice and guidance in recruitment and selection of employees.

Nutrition and Dietary Software:

- Helps develop a compliant nutritional menu.
- Gain peace of mind when it comes to allergens, seasonality, portion sizes, ingredient quantities and meal costs.

Paperless Management System: Save time and become more efficient by taking care of all administrative functions in one convenient place.

Our paperless system covers:

- Electronic ordering, stock management, daily and weekly temperature checks as well as all other kitchen log recording.
- HACCP, COSHH health and safety.
- Easy reference for Ofsted and EHO inspections.

Audits:

- Improve, review and monitor your EHO rating and provide assurance for your school community.
- We provide you with full visibility of your strengths and weaknesses as well as practical steps to a catering service of the highest standards.

Kitchen Design and Equipment:

- Planning and designing of new kitchens and refurbishments.
- Deep cleaning, repairing and replacement of equipment.

Training & Support

Dukefield Foodservice are a registered **RSPH Training Centre** and provide a variety of training courses on site (minimum 6 people).

We also have an e-learning platform with a comprehensive range of courses.

Quality Assurance & Traceability

Our Suppliers: All of our food contractors are technically accredited suppliers.

Food Legislation: All of our products are legally compliant to UK or equivalent European general food legislation.

Quality: We continually benchmark and test product ranges within our contracts to ensure sustainability and best value is consistently provided.

Expertise

We provide you with access and support from a highly experience team at Dukefield Foodservice with an extensive background in catering operations:

- Qualified nutritionists.
- CIPS qualified purchasing director.
- Soil Association Food for Life Catering Supplier.
- Approved partner of the Institute of School Business Leadership (ISBL).

Price Protection & Security of Supply

We evaluate the financial stability of all suppliers at tender process to ensure they are able to service your requirements through the term of the contract.

To find out more, call us on **01204 374062**
or email info@dukefieldfood.com

