

INTRODUCING OUR NEW CATERING TEAM

HOLROYD HOWE

FOUNDED IN 1997

HOLROYD HOWE

FEEDING INDEPENDENT MINDS

Welcome

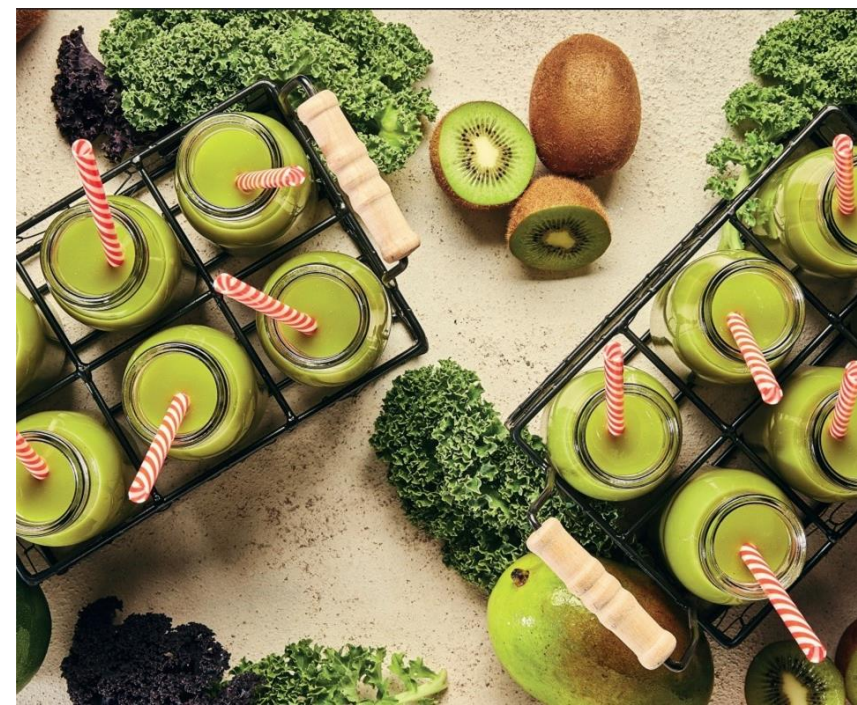
We are delighted to be the caterers at your school and wanted to take this opportunity to introduce you to Holroyd Howe.

Great food is at the very heart of our business. We strive to wow those we serve everyday with healthy balanced meals, bringing them to life with events and activities focused on nutrition, sustainability and innovation around local and global food trends.

Founded in 1977 by Nick Howe and Rick Holroyd. Holroyd Howe are an independent British caterer, operating exclusively in the independent schools' market. Our ethos and commitment to providing great fresh food served by well-trained people has remained consistent over the years.

We will work extremely hard delivering the excellent service both you and your children expect over future years.





HEALTH EATING & FOOD ALLERGIES

At Holroyd Howe we wholeheartedly encourage the move towards a healthier lifestyle within our schools.

Our ultimate goal is to help pupils of all ages enjoy balanced meals containing good sources of protein and starch accompanied by lots of vegetables salad and fruit.

For those families with children that have specific food allergies or intolerances we have robust policies and procedures in place to ensure that your child's meals are carefully prepared.

If you have any queries regarding how we manage allergies and intolerances, please get in touch with a member of staff. We are experienced in catering for many different diets, and our trained teams will provide them with an alternative meal, ensuring their dietary needs are met.



FRESH ETHICAL & SEASONAL PRODUCE

We approach food service with a simple, no fuss attitude. We use the best ingredients, nothing processed, nothing added, just honest great food everyday.

We have established partnerships with a wide range of regional farmers, producers and artisan food suppliers. We work closely with these groups who help us ensure that we can meet our commitment to sourcing the best fresh produce.

The use of high-quality ingredients is at the heart of our food philosophy. By using ethical suppliers who care about their produce and sourcing the best quality, our chefs are able to create dishes that are both seasonal and delicious.



OUR COMMITMENT TO YOU



FRUIT & VEGETABLES

Fresh is used in preference to frozen, canned or dried equivalents



BAKERY

All our fresh bakery products are made on-site or by local or regional bakers close to the school



FISH

All our fish is MSC certified



EGGS

All our shelled eggs come from RSPCA freedom farm assured source

NUTRITION

We adhered to the principle of 'getting the balance right', which simply means promoting a varied and balanced diet that contains plenty of carbohydrates, fruits and vegetables, moderates amounts of saturated fat, sugar and salt.

We ensure structure and content of all our menus promotes wellbeing of everyone we feed.

Our nutrition guidelines goes above and beyond the 'UK school healthy eating standards' and we updated regularly to reflect new nutrition legislation.

Encouraging healthy habits

By actively using fresh produce and presenting the food in an engaging and creative way, we naturally steer pupils and staff towards the healthier choices on our menus.

We also offer a wide variety of educational programmes run by our company nutritionists that improve the overall knowledge and awareness of healthy eating so that those we serve can make informed choices throughout the school day.



SUSTAINABILITY

We feed independent minds and cater for sustainable futures

At Holroyd Howe we recognise the importance and value that sustainability brings not only to our business but to our schools too. We care about the impact we have on our planet, and that's why we support every school and their pupils in working towards a sustainable future.

Building on a core sustainability strategy we provide sustainability guidance and tools to enact sustainability in our schools and kitchens. We provide our schools with everything they need, to implement into their operations uniquely.

Feeding the generations of the future come with great responsibility, and we take this seriously in our community outreach. We support school by delivering sustainability education to all ages, from assemblies, to interactive in-person lessons to live demos. We help schools instill positive food and sustainability habits that will last pupils beyond their education journey.

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REGULAR FOOD EVENTS

TO EDUCATE & ENGAGE AND ADDED EXTRAS

Each term our team will run theme days around local or national events, tasting tables to educate on less well-known fruit and vegetables and chef demonstrations or supplier days to introduce the people and/or skills behind our food.

They will also feature educational initiatives developed by our nutrition, sustainability and food innovation teams, which instill important messages, whilst also capturing the fun and excitement of emerging food trends, global cuisines and innovation from the restaurant sector.

Other things include feedback sessions in the form of school council meetings, post it notes, surveys and feedback cards. Hospitality for parents including match teas or canapes events, carefully planned and prepared for your enjoyment



CONTACTS

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