

Welcome to Caterlink

WE ARE REALLY EXCITED TO BE
WORKING WITH YOU!

GREAT THINGS WE DO EVERY DAY



LOCAL SUPPLY – We source all of our fresh ingredients including meat, fruit and vegetables and dairy products from local suppliers.

ORGANIC – We only use organic milk in all our recipes. We also source a percentage of organic meat, fruit and vegetables in line with Food for Life, Silver and Gold Requirements

UK RED TRACTOR – We only source fresh meat which is British and Red Tractor accredited. This means that meat products are fully traceable from farm to fork.

LEAF – We source LEAF accredited fruit and vegetables, the LEAF accreditation means that farmers have adhered to an approach which ensures sustainable farming for the future.

FAIRTRADE – All sugar, tea, coffee, cocoa, fruit juice and bananas are Fairtrade as standard on our menus.

FREE RANGE – We make sure all of our pork and eggs are RSPCA Assured 'Free Range Freedom Food'

MSC FISH – We responsibly source fish and will bring this approach to your school. All of our fish is sourced from sustainable sources in line with guidelines set by the Marine Stewardship Council. All of our tuna is pole and line caught and we do not source any fish that is on the Fish to Avoid list.

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GOOD CHICKEN AWARD – Caterlink are proud to hold the Good Chicken Award, having been awarded the accreditation for our dedication to sustainably sourcing chickens. The award celebrates companies that use higher welfare chicken production systems in their supply chain.

GOOD EGG AWARD – This award recognises companies that have committed to use only cage-free eggs or egg products in their supply chain.

FOOD FOR LIFE – We are proud Food for Life caterers having been the first contract caterer to be accredited with the prestigious award back in 2011. We operate at Silver grade as standard across our business and serve more Gold meals each day than any other contract caterer.

FRESH HOMEMADE BREAD – We cook bread daily and also use flavoured breads to bring new flavours to your children's palates.

FRESHLY PREPARED DISHES DAILY – We pride our self on using the highest quality products using highly trained teams to prepare and cook fresh dishes daily using raw ingredients to assemble tasty, nutritious dishes.

ADDED BENEFITS!

ASSEMBLIES – We deliver assemblies to cover a wide range of topics such as healthy eating including live cooking demonstrations and a visit from our mascot JoJoe Crow.

CHEFS ADOPT A SCHOOL – Our Development Chefs will host these sessions 3 times a year and get pupils cooking from raw basic ingredients including bread making, knife skills and exploring the 5 senses.

KITCHEN GARDENS – Through the WSH Charitable Foundation we are able to offer kitchen gardens where pupils can grow vegetable and herbs. This helps children understand where fresh produce comes from with our chef implementing these items into our recipes.

TASTER SESSIONS – These are hosted at the end of the school day to allow parents and guardians the opportunity to try dishes on the menu. We also ask for feedback on our dishes to help shape our menus for your school.

MENU FLYER AND MAGNET – We issue every pupil with a magnet and then each term a menu flyer with each new menu cycle is sent home. This allows the menu to be discussed and displayed at home.