Welcome to Caterlink

WE ARE REALLY EXCITED TO BE WORKING WITH YOU!



GREAT THINGS WE DO EVERY DAY

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.

FOOD FOR LIFE SERVED HERE – We are proud of our Food for Life Served Here catering mark 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 Gold standard meals where advertised.

LOCAL SUPPLY – We use local suppliers and produce where possible and when in season within our menus.

ORGANIC – We source a percentage of organic meat, fruit and vegetables in line with Food for Life Served Here, Silver requirements.

BRITISH FIRST – We have a Red Tractor and British First Policy. This means that the meat products are fully traceable from farm to fork.

FREE RANGE – We make sure all of our Pork (where on the menu) and eggs are RSPCA Assured

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.

Caterlink, Hop House,
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feeding the imagination

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

INNOVATION AND MENU PLANNING - In line with Children's Food Trust recommendations, Caterlink have reduce the sugar within our desserts, ensuring that all contain 6.5g of free sugars or less.

HELPING TO SAVE THE PLANET - We have developed a number of 50% plant-based protein dishes to our menus these are also a good source of protein and help reduce green house gasses than using meat and dairy.

PLASTIC REDUCTION – We are keen to be leaders in reducing plastic within our kitchens and have removed the use of clingfilm, plastic cutlery, cups and reduced packaging from our suppliers.

ADDED BENEFITS!

ASSEMBLIES – We deliver assemblies to cover a wide range of topics such as healthy eating, hydration and food waste, some of which include live cooking demonstrations.

CHEFS ADOPT A SCHOOL – Our Development Chefs host these sessions up to 3 times year, where pupils learn to cook from raw basic ingredients including bread making, whilst exploring the 5 senses.

KITCHEN GARDENS – Through our 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.

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.

KEEPING IN TOUCH!

You can also keep in-touch with us through our web site, where we advertise menus, job vacancies and news. Allergy and intolerance forms can also be downloaded from our web site; www.caterlinkltd.co.uk

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