



A little bit about
Edwards & Ward

Our History

Smile

food that makes you happy



Dear Parent/Guardian,

Edwards and Ward were formed in 1999 by Michael Edwards and Mike Ward, who recognised the need for a viable alternative to the 'Large Nationals'. As an owner driven business, they ensure **total commitment** in everything we do.

Michael and Mike regularly visit our contracts to meet with the clients, talk to the catering staff and sit and enjoy dining with our customers. Being visible enables them to see what you experience at the frontline and to maintain a customer focus, they **recognise customer service starts at the top**.

We still consider ourselves to be a small/medium sized Contract Caterer with a turnover in excess of £13 million pa and have retained much of our original identity and philosophy.

Over the past year we have begun to invest considerably in our central support team, including a Managing Director Nick Clegg, to continue on our **positive course of controlled growth and retention**.

We are an independently owned and managed company that has grown steadily around core values of integrity, quality and innovation and **we deliver high quality primary school catering services**.

By choosing Edwards and Ward as your catering partner you will be **welcomed** into the Edwards and Ward family and benefit from **excellent levels of service** tailored to **your needs** alongside **healthy, nutritious meals**.

Ultimately, we work hard from day one to build **honest** and **respectful** relationships that lead to long term partnerships whilst providing a service you can be **proud of** and want to shout about! There is a little more about Edwards and Ward over the page.

Looking forward to our journey together!



edwards and ward
a recipe for success







All fresh meat is Red Tractor certified and from the UK, supplied by authorised butchers and fully traceable to source

All our fish is sourced from sustainable sources in line with guidelines set by the Marine Stewardship Council



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Nutrition and Special Diets A very important part of our school meals service is making sure those children who require a special diet are looked after and in charge of this is Clare Rose, our company nutritionist. Clare is a registered Nutritionist, who heads up Edwards and Ward's special diets team to ensure safe/effective delivery of menus. Clare supports chefs on recipe and menu development, ensuring that guidelines are met; She oversees the nutritional analysis and allergen management system for all recipes and menus and will with Henry to ensure that schools individual requirements are met.

Food Sourcing Edwards and Ward are proud to be at the forefront of using sustainable local suppliers wherever possible. We have the ability to be flexible in our approach to food purchasing throughout our contracts because of our size, structure and in the way in which we are not bound to a list of national, nominated supply chains.

Our food is purchased in a responsible and transparent method, and we are proud to state that we buy from British farmers and producers. This enables us to invest in local communities, reduce our food miles and get a great range of seasonal produce to incorporate into our menus for our customers to enjoy. Local supply of quality produce is essential to our Chefs and in the delivery of our services. The connection between local growers and suppliers produces a network of people whose core emphasis is on animal husbandry, food miles, seasonality and distinct flavours and taste of their produce.

Our commitment to the highest quality of ingredients on our menus can be seen in the bubbles around the page...!

- *90% of our Fruit and Vegetables is grown and sourced locally where possible (although some items such as bananas and kiwis will never be available in this country.*
- *All our egg supply is accredited as Lion Brand or Laid in Britain*



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