



A LITTLE ABOUT YOUR
Caterers



FOUNDED IN 1997

HOLROYD HOWE

FEEDING INDEPENDENT MINDS



MAIN MEALS



FISH FLAKED INTO CHUNKS FOR YOUNGER CHILDREN

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 every day 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 1997 by Nick Howe and Rick Holroyd, we 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 who really care has remained consistent over the past 25 years.

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



SALAD



LESS OBVIOUS
SALAD INGREDIENTS
ADD FLAVOUR AND
VARIETY



ONE OF OUR
FAMOUS SALAD
BARS!



OUR COMMITMENT

To You



All our milk is produced from Red Tractor accredited farms



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



No fish on the IUCN Threatened Species red list are used within our menus and our suppliers are prohibited from sourcing "At Risk" fish



Our eggs come from RSPCA Freedom Farm Assured sources only and are certified with the Red Lion Quality Mark



We buy 100% of our meat from UK sources

HEALTHY 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 allergens 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.

**ASK ME
ABOUT
ALLERGENS**





FRESH LOCAL SEASONAL PRODUCE



Every Day

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

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 fresh British produce.

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



Nutrition

Minimum food standards are set within all Holroyd Howe Schools and we are proud of our fresh food and nutrition policy.

95% *of all Dishes*
across the menu are
Freshly Prepared.

We adhere to the principle of 'getting the balance right', which simply means having enough fruit and vegetables, fibre and starchy foods, moderate amounts of dairy food and meat, fish, eggs and beans whilst avoiding too much saturated fat, sugar and salt.

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

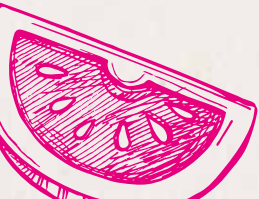
Encouraging Healthy Habits

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 that improve the overall knowledge and awareness of healthy eating so that those we serve can make informed choices throughout the school day.



Molly Wisbey leads our Nutrition team and is responsible for ensuring evidenced-based nutrition and health messages are at the core of all food concepts and menus.



NUTRITION



CHILDREN TRY
NEW INGREDIENTS:
TASTING TABLES!



ONE OF OUR
HYDRATION
STATIONS MAKING
A FEATURE



Sustainability

& THE ENVIRONMENT

We are feeding independent minds and catering 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 sustainability into their operations uniquely.

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



Hannah Magee leads our dedicated Sustainability and Environmental team and is responsible for setting our strategy and working alongside your school to achieve their own goals and aspirations.



SUSTAINABILITY



SUSTAINABILITY TALKS

'FUTURE-PROOF FOOD'
SUSTAINABLE OPTIONS



REDUCING FOOD WASTE

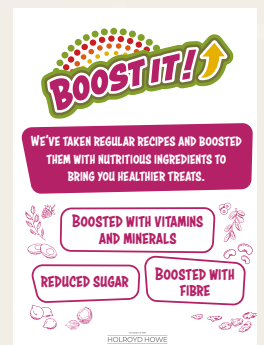
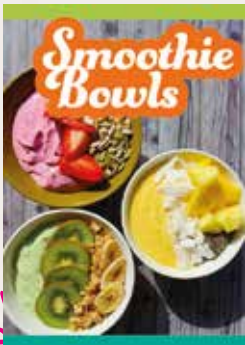


REGULAR FOOD EVENTS TO

Engage & Educate

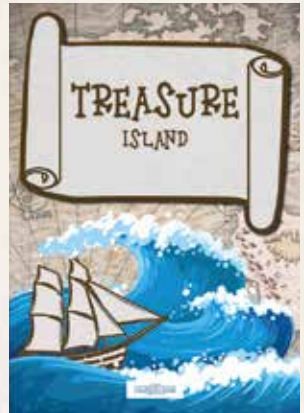
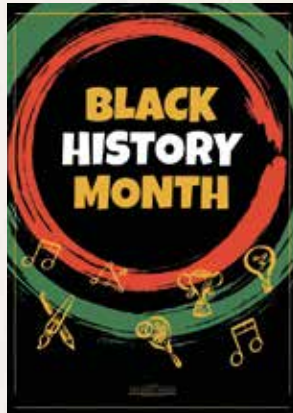
Each term our team will run theme days around local or national events, tasting tables to educate on less well-known fruit and veg and chef demonstrations or supplier days to introduce the people and/or skills behind our food.

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.



EXAMPLE

Theme Days



ADDED EXTRAS



LIVE FOOD DEMONSTRATIONS!



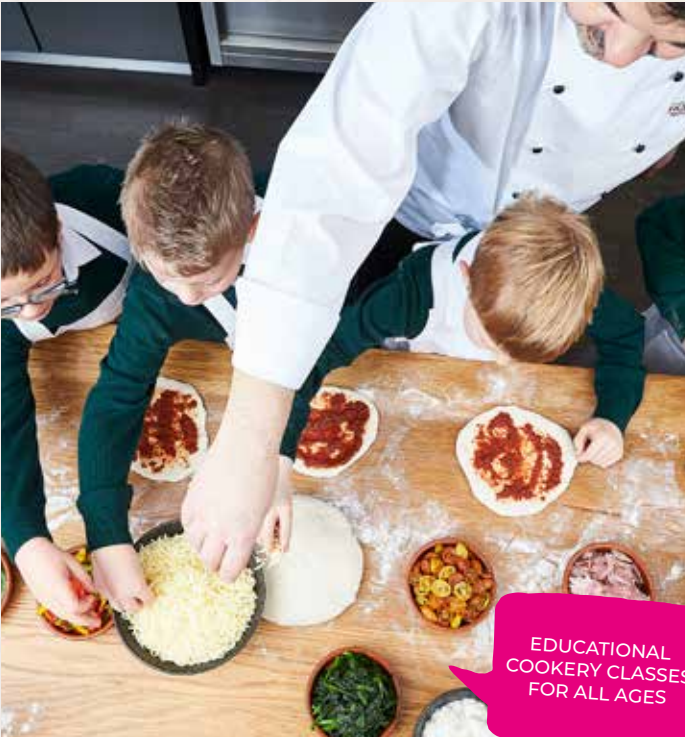
ADDED EXTRAS



#PancakeDay



REGULAR
THEME DAYS



EDUCATIONAL
COOKERY CLASSES
FOR ALL AGES





FIND OUT MORE

About Us

Website

www.holroydhowe.com

Twitter, Instagram, LinkedIn & YouTube

[@holroydhowe](https://www.instagram.com/holroydhowe)

