

eden foodservice

Eden Foodservice is a specialist Education Caterer providing nutritious, sustainable, innovative and great value for money catering services to young people. Eden's portfolio comprises of approximately 440 nursery, primary, secondary, academies and special schools throughout England. At Eden, we have a passion for food and nutrition...

Silver Food for Life Catering Mark

Our passion and commitment for using fresh high quality sustainable ingredients, in conjunction with our support of British farmers, has led us to become the **first caterer to have the Food for Life Silver Catering Mark in all primary schools**. The Silver Catering Mark guarantees that we've taken care of the key issues around health, climate change and animal welfare. For example...



- Eggs are Free Range and Freedom Foods certified
- Meat is from farms with high standards of welfare
- Organic Yeo Valley yoghurt is available daily
- Menus include Marine Stewardship Council certified fish
- Chicken, turkey, beef and certain vegetables (depending on the time of year) are British Red Tractor
- We use a range of LEAF certified vegetables

Nutrition Standards for School Food

Our team of Nutritionists work hard to help us meet our commitment of providing school meals that make an important contribution to health.

- **Our menus meet Government Food and Nutrient Based Standards**
- **Nutrition is at the heart of our menu development ensuring school food is packed with nutrients**
- **We don't use any salt, artificial trans fats or any undesirable food additives in our dishes**

The nutrition standards for school food are due to change in January 2015. Eden Foodservice fully supports the new draft standards and will be ready to implement them in our schools, to ensure that pupils continue to enjoy our delicious and nutritious meals.

Classroom Cooks



Classroom Cooks is our fantastic new initiative which provides pupils with the opportunity to become mini menu developers for Eden. **Classroom Cooks dishes have been created and tested by pupils and they feature on Eden menus.** This means their dishes are eaten by pupils across the country!



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Food Allergies, Intolerances and Special Diets

At Eden Foodservice we cater for various different food allergies and special dietary requirements. Our Nutrition Department provides in-depth information to both the catering team and the parent to ensure that the requirements of the pupils are safely achieved.

Nutrition Workshops

Our Nutritionists regularly **visit schools to talk to pupils about eating well and keeping active.**

We run fun, educational and interactive workshops and assemblies that teach children about:

- Where different foods come from
- Balanced eating
- Nutrients and functions
- Exercise



Cookery Workshops

The recommendations in the **School Food Plan** identify that practical cookery classes for pupils should play a role in their learning and the curriculum is changing to support this.

At Eden Foodservice, our Craft Trainers and Catering Staff run cooking classes with pupils focused on teaching the basic principles of food preparation.

We believe these classes also help to build relationships with pupils and catering teams, which have a positive effect on the lunchtime experience.

New Allergy Legislation – coming soon!

In December 2014 new legislation will be coming into force that will affect the food sold in schools (Food Information for Consumers Regulation). These Regulations will require all food supplied by caterers to be provided with allergen information for 14 of the most common allergens, for example: milk, egg and cereals containing gluten.

At Eden Foodservice, we are committed to ensuring compliance with these new regulations and our in-house technical experts have measures well under way to be able to provide allergen information on all open foods sold from our catering units.

If you would like to find out more information about Eden Foodservice, please contact us:

Email: eden-enquiries-uk@rentokil-initial.com

Telephone: 01276 607444

Website: www.edenfoodservice.co.uk

Address: Eden Foodservice, Initial Facilities,
Riverbank, Meadows Business Park,
Camberley, Surrey, GU17 9AB

We look forward to speaking with you!

