



## **In helping to deliver the School Food Plan to achieve Universal Free School Meals Thomas Ridley Foodservice have faced some frequently asked questions:**

**Question: What help and advice can we get from you as a wholesaler to assist me in delivering the School Food Plan?**

**Answer:** We have published a comprehensive booklet explaining the “School Food Plan”. This covers the main recommendations, the language and science of food, food allergies and religious diets, the new School Food Standards and advice on marketing to children and the parents. Our sales team is experienced in the Primary School Education sector and can share with you case studies they have been involved with and give you references to contact.

For more information visit: <http://thomasridley.co.uk/pdf/SchoolFoodPlan.pdf>

**Question: Can you help with recipe advice, serving suggestions and nutritional information particularly for Primary School Children?**

**Answer:** We can give you access to a large bank of recipes on K2n a complementary\* easy-to-use online nutritional tool which takes the hard work and guess work out of nutritional control. K2n is set up to calculate the ingredients and nutrients required to feed Primary School children. We also have recipes published monthly in Stirrup and work closely with suppliers who can visit to assess your requirements and give advice. For more information visit:

[www.thomasridley.co.uk/k2n\\_web.html](http://www.thomasridley.co.uk/k2n_web.html)

**Question: Do you supply Organic Products?**

**Answer:** We can source and supply most products in the market place however organic products still come at a premium price.

**Question: Can you help us meet the criteria to achieve a Standard for Life Catering Mark?**

**Answer:** Yes; the Catering Mark Supplier Scheme is for wholesalers, ingredient suppliers and food producers for the catering industry. As we are involved in the scheme we can help you to meet the criteria to achieve a Bronze, Silver or Gold Standard Food for Life Catering Mark.

**Question: What are you doing to assist caterers with the introduction of the new Allergen Legislation?**

**Answer:** As we supply the food, we are the wheels of the industry, rather than a food manufacturer. We are working closely with our suppliers to ensure they are all following the new regulations which will be enforced from December 2104. The new legislation will provide clearer allergen information in a more consistent way – in simple terms the packaging on each product will state which of the “14 identified allergens the product contains” rather than the current ambiguity of “may contain” or “Free From”.

\* Complementary to customers meeting our Standard Terms & Conditions

Question: **This new Allergen Legislation is going to cause us so much work; what can you do to help us?**

Answer: We are currently doing all the hard work for you; our NEW **Allergen Calculator is coming soon!**

Question: **What assistance can you help me with when providing a variety of meals for those with Special Dietary Requirements?**

Answer: Within each product category we list products suitable for various Special Dietary Requirements e.g. Gluten Free; the easiest way to access and view these lists is via our Online Ordering under the “Special Requirement” tab.

Question: **What Corporate, Social, Environmental Responsibility policies do you have in place?**

Answer: We are fully committed to CSER and have a Sustainability and Environmental policy “to operate today to service our customers in a way which will help protect tomorrow”. The impact our services have on the environment is a major consideration in our 5 year plan and beyond.

Question: **How do you tackle the issue of Food Miles?**

Answer: All new vehicles are automatic which increases fuel efficiency, they have road friendly suspension which reduces noise pollution, wear and tear to tyres and damage to goods. Chillers and freezers run off a separate generator in the engine which reduces noise and emissions. We use tracking to monitor speeding and fuel consumption and Paragon Software for vehicle routing keeping Food Miles to a minimum.

Question: **What is your top tip for caterers when it comes to the new food school plan?**

Answer: Embrace it, it is here to stay. What better legacy can you leave your grandchildren’s children than playing a part in helping to make the future of the nation happier and healthier by getting back to basics!



**Sponsoring the FreeFrom Eating Out Schools, Colleges and Universities Award 2014**

For guidance on Universal infant free school meals see below link:  
<https://www.gov.uk/government/publications/universal-infant-free-school-meals>