




Catering Leeds

Contact us: catering.leeds@leeds.gov.uk 0113 378 2332

Follow us:  @catering_leeds and @Leeds_Learning

At Catering Leeds we provide a complete offer that covers everything from planning menus, cooking and serving meals, arranging special diets and maintaining catering equipment.

We are specialists in Food Education and have over 25 years' experience of providing a great service to schools and nurseries. Please email us to discuss your requirements and obtain a quote.

What We Can Offer

With our extensive knowledge and operational capacity we are making some amazing changes to school meals and the lunchtime experience. We tailor our service to suit each school site and work with individual school communities to develop truly bespoke packages which reflect your varying needs. We understand that one size will not fit all. Our primary focus is on customer experience and the value you will gain from working with Catering Leeds, we want to work with our customers to develop true partnerships that benefit the children of Leeds, making them ready to learn and ready for life.

A complete school meals package;

With a dedicated Business Builder team supporting a limited number of sites, you can be confident that your service will be our priority. Your Business Builder team will be there to increase uptake, improve standards and develop our offer, provide hands on training and support for the onsite staff and keep you updated on all areas. In addition to a lunchtime meal, Catering Leeds can also provide breakfast club and after school service, a teacher offer and corporate catering for events within school.

Advice and guidance regarding special dietary provision and allergen legislation;

With a Food Technologist and Public Health Nutritionist within our team, you can leave the worry of medical and religious diets to us. We provide 1100 special diets daily across the city with a robust system to keep children safe. Our team are on hand to meet with parents and can provide health, advice or support as needed. We also offer a range of fun activities, aimed at children, which focus on good health and eating well, all of which tie into the curriculum.

A monitoring and auditing service which will offer you peace of mind;

Catering is a high risk business and we take our responsibility very seriously; we have strict processes in place for all activities, we carry out unannounced termly monitors which focus on; key food safety areas, health and safety and reviewing service standards. We are an ISO 9001:2015 accredited service and undertake internal audits on all procedures and have an external audit twice annually which picks sites at random to audit. We review our processes regularly and are always happy to share information with clients.

Training packages for kitchen teams and kitchen managers;

Our training programme for each year begins with a quality appraisal, designed to identify any training or development needs. We offer a range of on/offsite training in addition to the compulsory Food Hygiene and Manual Handling courses delivered by the Cook/Manager/Holiday School, to develop cooking skills and food presentation. We hold additional courses on; Leadership, Quality Appraisals, School Food Plan, Raw Meat, Halal Awareness to name a few. We will soon be commencing with apprenticeships for catering staff which will help develop our staff even further.

Access to an approved supplier list;

This offers local, seasonal produce with full traceability from farm to fork.

For Leeds for Learning members full details of the Catering Leeds Team's offer can be found here: <http://www.leedsforlearning.co.uk/Services/2479>. For non-Leeds for Learning members you can request a log in by contacting us at: leedsforlearning@leeds.gov.uk