



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**.

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**.

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!

**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 work with Henry to ensure that schools individual requirements are met... please see over the page for more on our suppliers, wastage and food sourcing!

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



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



**Food Suppliers** 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 suppliers include the following:

- Meat – William White Meats Ltd, Purfleet Industrial Park, South Ockendo, RM15 4YA
- Dairy - Freshway Milk, 16 Eastman Road, Acton, London, W3 7YG
- Bakery - All our fresh bakery products for example are made on site or by local bakers. For other Bakery requirements we use Hovis Bakery, Thames Gateway Park, Choats Rd, Barking, Dagenham, RM9 6RH
- Fruit and Vegetables – Oliver Kay Produce, 3 New Covent Garden Market, Nine Elms, London SW8 5EL
- Fish - Direct Seafoods, Bermondsey Trading Estate, Rotherhithe New Rd, London, SE16 3LL

Our food is purchased in a responsible and ethical manner, 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. *Our commitment to the highest quality of ingredients on our menus can be seen in the bubbles around the page...!*

**Zero waste policy.** Because of the nature of a pre-ordering system we are able to accurately produce our meals on a daily basis based on the parents choice. We always prepare a small amount of additional food in case of spillages, orders not on the system etc. however the waste at the end of the day is minimal, and will only be carried over if it falls within Food Safety guidelines.

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- 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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