



Educatering
The School Food Revolution

THE SCHOOL FOOD REVOLUTION

FOOD ETHOS AND CORE VALUES

LOCAL PRODUCERS

We are proud to support local producers across the South West, sourcing Dartmoor Beef (around 2.4 tonnes per week), Devon Sausages made to our own recipe (approximately 15,000 per week for schools), Devon Meatballs (around 20,000 per school year), Free-Range Duck from Tiverton, Devon, Venison from the South West, Dairy Products from Dorset, Sea Salt from Cornwall, Ice Cream from Exmoor, Potatoes from Barnstaple, Strawberries, Raspberries and Potatoes from Wellington, Swedes and Parsnips from Cullompton, Chutney from Ottery St Mary, Jam from Lifton, and Preserves from Hogs Bottom Preserves.

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COOKING FROM SCRATCH

We prioritise the preparation of nutritious meals by cooking from scratch and using wholesome ingredients. We creatively incorporate hidden vegetables into our dishes, enhancing their nutritional value, thereby promoting healthier diets for children. Some great examples of this are our homemade super six tomato sauce, a recipe crafted from scratch with fresh vegetables, which are used in our tomato-based sauces which include on our homemade and hand stretched pizzas. Our commitment to quality is clear as is our avoidance of ultra-processed foods.

NUTRITIONAL & BALANCED FOOD

We recognise the importance of reducing sugar in children's diets and offer many reduced sugar products and recipes. Furthermore, we understand that certain schools prefer a choice of recipes featuring meat-free protein and high fibre options and we therefore offer a diverse range of plant-based protein and high fibre recipes, whilst ensuring that they meet government and our own nutrition and quality standards.

LOCAL SOURCING

An independent customer audit revealed that at least 55% of all food products that were delivered to the school, had been sourced locally. We are committed to supporting a strict regional provenance, sourcing ingredients from the heart of the Southwest. We forge partnerships with trusted local businesses, such as Dartmoor farmers, for traceable beef & lamb. Our sausages are gold award winning – Taste of the West and made with prime Devon pork and are also gluten-free. Our duck is free range and is from Tiverton, Devon and we also source venison from the South-West, assuring the best produce for schools.

SUSTAINABILITY & LOW FOOD MILES

By prioritising local growers and artisan producers and by being the sole school food supplier to schools, Educatering minimise food miles, which then reduces our carbon footprint.

CHILD-LED MENUS

At Educatering, we design meals that are colourful, popular, and adventurous, fostering healthy eating habits from an early age. We encourage, listen and devise recipes that are generated from local pupils, parents, and schools.

FLEXIBILITY & COLLABORATION

We actively encourage feedback from pupils, parents, and school staff, to refine menus seasonally. We tailor food options to align with the unique community culture of each individual school, which therefore ensures a personalised and bespoke approach to school food.

THE EDUCATERING CURRICULUM

All schools we work with also benefit from our brand-new Educatering Curriculum – a teacher-designed programme of practical food education that promotes healthy eating, builds confidence, and inspires curiosity about food. Through fun, hands-on experiences, children develop valuable life skills, that deepen their understanding of where food comes from and build positive relationships with food that can last a lifetime.

Through these initiatives, Educatering aims to revolutionise school nutrition, promoting healthier lifestyles, whilst supporting the local economy.

