

Staying COVID-secure

We confirm we have completed the following steps in line with the latest guidance on managing the risk of COVID-19

FIVE STEPS TO SAFER WORKING TOGETHER

- 1 We have carried out a COVID-19 risk assessment and control the results with the people who work around us
- 2 We have training, implementing and reviewing procedures in the work guidance
- 3 We have taken all reasonable steps to help people work safely in a COVID-19 or future pandemic environment
- 4 We have taken all reasonable steps to monitor a 28-day period in the workplace (where people cannot leave the work area) and have assessed at least 100 employees and most of the remaining active people to manage transmission risk
- 5 We have taken all reasonable steps to provide adequate support to all employees aged 65 and over

Signed as a behalf of company: [Signature]

Printed name of signatory: John [Name]

Printed name of signatory: John [Name]

When we submitted: 12/01/2021

A BESPOKE CONTRACT CATERER
EST. 2001

CATERING EXCELLENCE

At the heart of everything we do is our love of great tasting, fresh and healthy food, prepared by teams who care. We know pupils consider fast food as the biggest treat imaginable but we know that it does not make you feel good or live well.

That's why we focus on every single aspect of our food to ensure our customers get the very freshest, natural fast food that is healthy, great tasting and nutritious. Over 98.3% of our food is prepared from fresh, all our meat Red Tractor assured, fish from sustainable stocks only and the fruit and veg UK sourced where possible.



All of this is backed up by great marketing and promotions. We run a variety of Special Days including Chinese New Year, Red Nose Day and Wimbledon which are fun and add real value to the daily lunch occasion. In addition, we have our Pop Up Kitchen days where classic Street Food meets the traditional lunch elements to add even more variety and flavours to lunch time. Look out for our Burrito, Mac'n'Cheese or Korean Pop Ups.

We also have our annual themes to help customers understand where food comes from and encourage them to try new and innovative dishes. This year's theme is 'Brains and Grains' which focuses on energy boosting ingredients!

All our food is prepared from fresh, including a wide range of main meals (including vegetarian and / or vegan offers), freshly prepared salads, sandwiches and desserts, including fresh fruit. At break times, there are a selection of hot items accompanied by an array of muesli pots, home baked cakes, cookies and muffins.

This year we are introducing 'Eat Smart' an option on our lunch menu which allows customers to choose a dish that is based on healthier eating, whether it is the cooking style or ingredients. Centred around poultry, wholemeal pastas, brown rice and of course vegetables the meals are delicious and nutritious!

Whilst we have a nut free policy, all our food is prepared in an environment **where food allergens and nut traces may be present**. Food allergens are identified on our menus or packaging but if you have special dietary requirements, please speak to our Chef who will be happy to let you know what you are able to eat and if nothing on the menu is suitable, they will find you an alternative!



With the introduction of Natasha's Law last autumn, we have revised our whole Grab and Go range, introducing new products, packaging and labelling. To comply with the law, all our pre-packaged goods made on site are labelled with the full ingredient listing.

Our promotions focus on delivering great value for money. Whether it is a Main Meal Deal, a Street Food or Sandwich Meal Deal, they are all focused on assuring you that our customers can get a substantial lunch at a set price.

If your child receives Free School Meals, they can choose two items i.e main course and dessert from our menu for their free school meal to the designated value. To pay for the meal, we will effectively credit your child's account on a daily basis and this will be available for lunchtime and they will access the funds via our Biometric system, the same as the other students.

Head over to the Accent website, which is jam packed with information and exciting recipes:

www.accentcatering.co.uk

WHAT'S ON?

OUR MARKETING

Look out each day for the great value meal deals, exciting promotions and prizes, offers and loyalty schemes, pop ups and planned theme days. There is something for everyone.



Because we pay attention to every little detail
You can find us at: Elizabeth House, 56-60 London Road,
Staines-upon-Thames, Surrey, TW18 4HF

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E / info@accentcatering.co.uk
www.accentcatering.co.uk

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