

THE SCHOOL FOOD REVOLUTION

Greetings from Goosemoor-Educatering, who work to help provide the pupils at all their schools high quality, nutritious, locally sourced, fresh food.

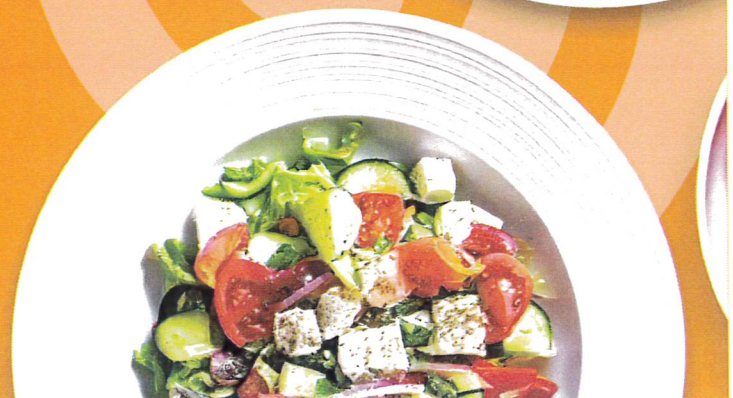
We are here to work with the school catering teams and support them and the schools to provide the very best dishes for their pupils and staff whilst ensuring their safety and the schools compliance with the current legislations.

We are specialist suppliers for everything a school kitchen needs. As such we offer the finest fresh ingredients into schools, the likes of which are commonly seen at the finest restaurants. Educatering is proud to have the widest range of quality products for each of the key pillars, including fruit, vegetables, meat, fish, dairy, dry store, bakery, frozen and fine food products, all managed by a true master of their craft.

In relation to provenance, there are few better stories than our meat and poultry ranges which are sourced from Dartmoor and its surrounding areas.

We use quality Beef from the award-winning Dartmoor Farmers and Holsworthy pork from the heart of Devon (our own recipe sausages are amazing!), which is all processed at our state of the art butchery in Topsham.

Fruit and vegetables are sourced wherever possible from South West farms. Our current crop of cauliflowers and cabbages is sourced from Kingsbridge and our courgettes and broccoli are from Crediton.



LOCAL PRODUCERS



1. Cornish Farmhouse Bacon • Pork
2. Cornish Sea Salt
3. Phillip Pryor • Potatoes
4. Hay Farm • Prepped Vegetables, Carrots, Brassicas
5. Pengelly Farms • Potatoes
6. Tilley's Bakery • Gluten Free Bread, Cakes
7. Trewithen Dairy • Milk, Cream
8. Southern England Farms • Brassicas, Root Vegetables
9. Dartmoor Farmers • Beef, Lamb
10. Holsworthy • Pork, Gammon
11. Credition • Sausages
12. Exmoor • Ice Cream
13. Wellington • Raspberries, Strawberries
14. Lifton • Jams, Preserves
15. Sidmouth • Apples, Cauliflower, Cabbage, Iceberg, Lolo Rosso, Courgette, Pumpkin, Sprouts
16. Barnstaple • Potatoes, Cabbage
17. South Hams • Cabbage, Cauliflower
18. Bideford • Potatoes
19. Credition • Courgettes, Strawberries, Broccoli
20. Exeter • Sprouts, Leeks

Everyone who works in the Educatering team is an experienced qualified chef, enabling us to help and advise the kitchen teams to provide menus which are wherever possible cooked from scratch. Whether it is fresh home baked bread, sausage and mash or a delicious Vegetable Korma the key to us is using great quality ingredients sourced wherever possible locally to the South West.