



foodservice and catering for
SPECIALIST and
GENERAL CARE HOMES



understanding YOUR BUSINESS

At Caterfood, we understand that catering for specialist and general care varies dramatically from standard catering in restaurants and pubs. It is a challenging sector with complex demands whose market presence is going to increase as the British population's median age continues to rise.

With this rise, more people will be seeking out the support of residential and nursing care. Along with this, is the variety of population that come into care.

Providing a balanced but engaging diet plays a major part in the well being and health of care home residents. From the elderly, with an array of physical and mental needs as well as providing crucial feeding for palliative or post-operational care. The responsibility of care home chefs and their catering staff is not a straightforward or simple feat.

Also included within this spectrum are other communal living residences with specialist requirements. From homes for the able-minded but physically disabled, as well as drug and alcohol rehabilitation centres, teen recuperation homes and establishments that help people overcome eating disorders and mental illness.

Beyond the importance of nutrition and the benefit of quality meals to all types of communal living residents, dining times are often a highlight of the day, offering a social experience to look forward to. In addition to being nutritionally balanced, the meal served needs to look appetizing and taste delicious. A varied and appealing menu which is catered year-round, for three or more meals a day is a demanding accomplishment for the most talented of kitchen teams.

Meeting all of these attributes is extremely demanding and requires extensive knowledge and passion for cooking. Marrying consistent quality with ease of preparation whilst meeting a fixed per-plate price point requires a high level of planning, foresight and skill.



THE SOLUTION

Caterfood can assist your team by offering a wide array of quality products from named brands and artisan producers across all of our categories of chilled, frozen and ambient products. Matched with products that suit a care home environment, experience of supplying the care home sector and a dedication to your business and maintaining our partnership; we will assist in ensuring your catering offering is both economically sound and culinarily exceptional.

We can also offer practical literature on catering and feeding for the following special needs groups:

Dementia and Dysphagia

Risk of Malnutrition

Chronic Kidney Disease

Cardiovascular Disease

Food Allergies and Intolerances

Vegetarian and Vegan Diets

Halal Diets

Kosher Diets

Afro-Caribbean Residents

Recovering from Substance Misuse

Residents with Mental Health Issues



what we can offer

Highlights of our services and products that are of particular interest to the care and assisted living industry.

MULTI-TEMPERATURE LORRIES & MULTIPLE DAY DELIVERIES

Our fleet of multi-temperature vehicles means that we can deliver all of your chilled, frozen and ambient goods in one drop six days of the week.

CHILLED

Our fresh milk is competitively priced.

FRESH MEATS

We carry fresh, boneless turkey saddle, whole raw gammon and skinless chicken breasts. In addition to these, we offer chilled sliced meats that are ideal for sandwiches or residents with dexterity issues, who would prefer to eat by hand. Our fresh meat is of outstanding quality.

SCRATCH AND RAW INGREDIENTS

Our experience with care homes has told us that most establishments prefer to bake and cook from scratch in multiple applications; bread, cakes, pastries, etc. It's economical and offers tighter control on the ingredients used and portion sizes. In response, we have a vast selection of flours, sugars, raising agents, suets, dried fruits, nuts, ready-mixes, porridge, cereal and other basic ingredients for cooking and baking from scratch. Of course, we also offer an array of ready-made breads, rolls and desserts too, should you wish to order these instead.

ECONOMICAL PORTIONS

Single-serving portions might be popular elsewhere, but in a communal living environment, they have proven unnecessarily expensive and fussy. To address this, we stock most condiments and ingredients in catering size tubs to be portioned out appropriately by your staff. Items like butter, milk, marmalade, jam, ketchup, mayonnaise, mustard, vinegar and others. This cost-saving on portions allows establishments to serve quality products and save money on 'convenience' packaging.

FROZEN AND TINNED GOODS

Contrary to popular belief, frozen foods offer outstanding convenience, excellent value for money and the added benefit of reduced waste. Most importantly, frozen fruits and vegetables in particular retain more of their nutritional value when frozen or canned at the point of harvesting; in contrast to fresh produce which can start to degrade throughout the supply chain process. In addition to this, tinned foods are extremely convenient, requiring no chilling, and are safe to eat directly from the can. In response to our customer's needs, we offer split cases on many of our ambient products. This allows you to purchase exactly the quantities you require, instead of



being obligated to purchase and then store an entire case of product, which can be difficult in smaller establishments or those with small kitchens.

KITCHEN ANCILLARIES AND CLEANING SUPPLIES

Hygiene and sanitation in care homes are of paramount importance. Wherever frail or elderly people are grouped together, there is always an increased risk of infection spreading and taking hold of an entire home. Nursing and care homes must have a stringent requirement for hygiene. Often with residents and their visitors coming and going, and the increased likelihood of disease due to reduced immune systems, it is essential to maintain an expansive cleaning regime. In response to this, we carry an excellent supply and selection of housekeeping and hygiene basics for both the private and communal areas of your establishment and most importantly, it's kitchen.

From basics like toilet cleaners and bathroom disinfectants, to hygiene wipes, antibacterial gels, hand soaps and laundry detergents to specialist products for maintaining the cleanliness and hygienic standard of your kitchen. We also stock everyday catering kitchen supplies and ancillaries.



the menu

An example of a day's menu offerings using exclusively products found in the Caterfood Food Guide.*

BREAKFAST

Breakfast Cereal
Porridge
Eggs
poached / scrambled / fried
Wheat & White Toast
Yoghurt
Fruit *
Butter & Margarine
Fruit Jams & Marmalade
Honey
–
Fruit Juice
Tea & Coffee
herbal and decaffeinated available
Milk

MORNING SNACK

Biscuits
Tea & Coffee
Squash

DINNER | MID-DAY

Poached Salmon Fillets
Cottage Pie
Coronation Chicken Salad
Tomato Soup
Sweetcorn*
Carrots*
Mashed Potato*
Gravy
Soft Bread Rolls
Butter & Margarine
–
Belgian Waffle & Ice Cream
Yoghurt with Fruit*
–
Coffee & Tea
Squash
Fizzy Drinks

AFTERNOON SNACK

Fruit Scones
Butter & Margarine
Fruit Jams
Victoria Sponge

TEA

Cauliflower Cheese*
Cheesy Beans on Toast
Pilchards on Toast
Jacket Potatoes*
beans / cheese / tuna mayonnaise
Vegetable Soup
–
Fruit Cocktail*
Apple & Rhubarb Crumble*
–
Coffee & Tea
Fizzy Drinks

SUPPER

Scotch eggs with crisps & pickle
Sandwiches
salmon / cheese & pickle / luncheon meat
–
Coffee & Tea
Hot Chocolate
Malted Milk
Biscuits

* We recommend that both fresh fruit and vegetables from a reputable green grocer be used in conjunction with our frozen and tinned products.

About Caterfood

Caterfood is an independently run foodservice company with a heritage in frozen food, catering and distribution.

We have old-fashioned values of customer driven service and support matched with a modern, forward thinking business mind-set.

Field Sales

Our dedicated team of Area Sales Managers can assist in any way that you require. From helping plan and budget menus, to troubleshooting on your behalf, they ensure that you get the right service – from Day One. Ordering is extremely easy, by calling our telesales department and placing your order with our professional telesales operators who have first-hand knowledge of your account.

Telesales

Your telesales representative is dedicated to your specific account, which means that you will generally speak to the same person about your order and requirements. We also have qualified staff who can answer technical enquiries or offer insight on our new products. We can also schedule a call with you on set days and times, so you don't have to remember to call us – we'll call you. This means no missed orders and no shortages in the kitchen.

Sorting Orders

After the order is placed, your items are selected in our warehouse overnight for delivery the next day. Throughout the process, the items are checked for accuracy twice before leaving our depot and again while being unloaded off the delivery vehicle. In the unlikely event of an error or damage, we will do our best to put it right as quickly as possible.

In Conclusion

At Caterfood, we like to treat all of our customers equally. We believe that it should be a partnership between customers and suppliers. With us, you're more than an account number, you're an integral part of our business and we are a key part of yours.

Get In Touch

To find out how we can provide foodservice solutions for your catering needs, contact our sales team on 01803 664422.

We will arrange for an Area Sales Manager to visit you on a date and time that is convenient.

These are just some of the ways we are different from the competition; We are Committed to Quality Service.

Caterfood

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