

Connect Catering Recognised With 12 Food For Life Bronze Awards

Award winning Connect Catering this month received the Food For Life Bronze Catering Mark for 12 of their independent schools, championing their commitment to fresh, traceable and seasonal. This catering mark is endorsed by the Soil Association, is independently audited and is a trusted industry standard. It recognises Connect's great work in producing freshly made food every day.

"It is important to achieve this award as only a small proportion of schools do. The award is recognition that we understand that lunch is a vital part of every student's day, helping them to perform well at school as well as promoting a healthy lifestyle overall.

"We're really proud of our seasonal menu; it helps the local economy and it is important that students appreciate seasonality. Different food grows in specific windows throughout the year and although you may be able to eat strawberries all year round it isn't sustainable to do so or very eco-friendly. Nor will they taste the best. By offering a seasonal menu, we can use fresh, local produce at its best."

Jacqui Henry, Catering Manager at Bedford Modern School

"We are delighted that so many of our school contracts have achieved the Bronze Catering Mark. We know we serve freshly made seasonal menus every day, however to be endorsed with a nationally respected Catering Mark is fantastic.

Kate Bendall, Joint Managing Director

