

\*\*\*COMING SOON!\*\*\*

Our new catering contract with Sodexo will be starting this September. We are jointly working on lots of new and exciting initiatives that will engage pupils, enhance the curriculum and support our communities! Additionally, we are launching new roles dedicated specifically to carry on improving the service. Keep an eye out for new servery counters and menus, kitchen staff uniforms, theme days, tower gardens and more!

## Transforming the Oasis food experience

Sodexo and Oasis are putting food at the heart of the learning experience to support our communities in better and bolder ways for the future.

Click on each bubble for more information

**Key users**

- Primary pupils
- Secondary pupils
- Parents and carers
- Six staff

**Digitalising school food**  
Use our online food ordering app to view menus, pre-order & pay off your school meals in advance on your Oasis account.

**Reinventing break times**

- Every connection counts**  
Transform catering staff so they can make the right choices for your family, wellbeing and the planet.
- Food as a social experience**  
Every meal is a chance to connect with your family to live with us at school. Welcome to our Oasis x Sodexo social media channels where you can get healthy eating tips, news & recipes.
- Food education beyond the school gate**  
For cooking workshops at Oasis Summer Sessions for all the community to enjoy.

**Planet-friendly foods**  
Carbon labelling on menus and our popular range of Plant-based options encourage sustainable eating habits.

**Wasteless to Stateful**  
Weekly boxes of surplus fruit and vegetables for Oasis Community Hubs to support local children and help alleviate food insecurity.

**Making your money go further**  
Oasis x Sodexo offer cash pay Oasis families discounts on their weekly food shops.

**Breakfast club**  
Start the day right by choosing from a daily range of free and pay-as-you-go healthy breakfast items.

**Supporting 60% net zero target**

**Identifying healthy living**  
Collect and view reward points for ordering our nutritious meal deals and choosing lower carbon foods, and being updated on push notifications about theme days, promotions and competitions.

**Testers days**  
Monthly tester days enable you to explore new foods which you'll see featured on our menus.

**Tower Gardens**  
Learn about growing fresh produce and where food comes from. Catering on the day is a chance to learn about ingredients and offering to break times.

**WasteWatch**  
Monitor our progress towards achieving a 50% reduction in food waste.

## Catering: What's going to be different?

- New roles (Sodexo) – Social Responsibility & Engagement Manager, Transformation Director, Mobile Catering Staff
- Oasis National Lead for Catering (Oasis role)
- New School Food Champion roles (Oasis)
- Updated menus & food offers with greater flexibility
- Easy ways to pre-order meals online using new app designed for Horizons
- **Sustainable catering delivery** – Planet friendly foods, carbon tracking and focus on waste reduction
- Every Oasis Academy to get a Tower Garden

### NEW ROLES!

Social Responsibility & Engagement Manager  
Liz Axon

Transformation Director  
Claire Thompson

**20+** primary menu combinations

**50+** secondary menu combinations

**TUESDAY ITALIAN**

Pasta Primavera (F50)

Chicken & Pesto Pasta (F50)

Pasta Primavera (F50)

Cheese Bake

Focaccia

Mixed Salads

Pesto/Dressing

### \*\*\*MEET SODEXO'S SOCIAL RESPONSIBILITY & ENGAGEMENT MANAGER\*\*\*

This role has been designed specifically for OCL. Liz Axon will be arranging visits to several different academies before the end of term so some of you will get a chance to meet her soon. More visits will take place in the next academic year. Details about her role and the main areas of focus are below:



## Introducing Liz Axon

We're pleased to introduce Liz Axon, Social Responsibility and Engagement Manager, who has joined the Sodexo catering team specifically to work with Oasis Community Learning (OCL). Liz joins us following a 20-year teaching career and is excited about embedding new engagement initiatives that promote school meal uptake and supports food education within and outside of Oasis academies as part of the new contract.

Liz's key areas of focus are:

- driving forward our social impact within OCL communities
- progressing our transformation roadmap
- embedding our pupil engagement programmes across the portfolio; and
- engaging OCL pupils and parents with our services through our digital strategy.

This role will also have a key part to play in engaging with Oasis community hub leaders to ensure we deliver on our commitments to support your wider communities through our food education added value programmes.



*"In many ways I feel like the last 20 years have led me to this role. Talking to the children and being totally in tune with their wants and needs was intrinsic to my teaching career. So when I saw the job description for Sodexo's social responsibility and engagement manager position I really felt like it could have been written for me."*

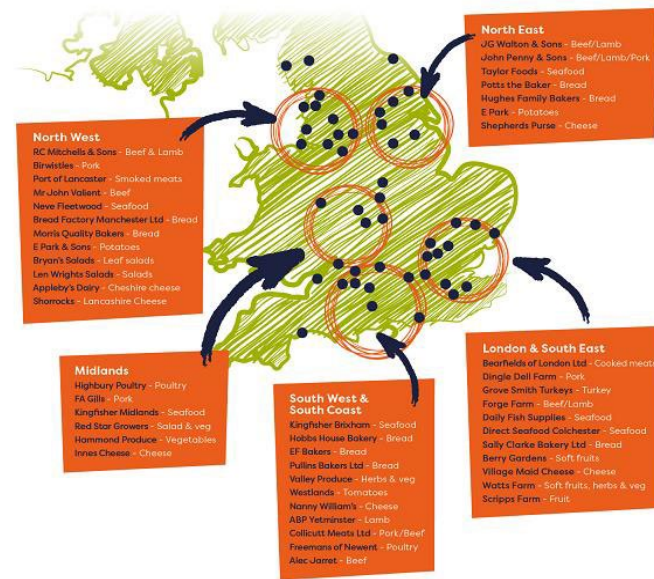
# Did you know?

The ingredients used by Sodexo in our schools' menus are principally of British origin, and we champion local and regional suppliers near OCL's sites as shown on the sourcing map.

To support diversity among our suppliers, we run a Supply Chain Inclusion Programme particularly aimed at Small and Medium-sized Enterprises (SMEs), allowing us to source a greater range of ingredients from smaller producers in our local communities.

Brakes, our largest supply chain partner, has committed to bringing food provenance to life for OCL by supporting an annual calendar of events which will feature a healthy, seasonal ingredient, accompanied by "Feature a Farmer" collateral to raise awareness of the locally sourced ingredients in our dishes and educate OCL pupils about food provenance.

## LOCAL SUPPLIER MAP







Our partnership supplier

## Hammond Produce

**freshdirect**  
a Sysco company

### Location

Nottinghamshire

### Produce

- Root vegetables: Parsnips, Carrots, Potatoes.
- Veg & leaf: Leeks, Rhubarb, Savoy & Green, Cabbage, Squash, Spring Greens & Kale.



### Their story

The Hammond family have been farming in the UK since 1900. They produce over 50,000 tonnes of fresh vegetables every year.



### Sustainability

Their integrated approach to farm management is typified by their LEAF Marque status, Red Tractor certification and BRC accreditation.

This year, Hammonds are focusing more on their carbon sensitivity for each crop grown and aim to reduce it where possible.





Our partnership supplier

## Berry Gardens

**freshdirect™**  
a Sysco company

### Location

Kent

### Produce

- Berries: Strawberries, Raspberries, Blackberries, Blueberries, Cranberries, Cherries & Plums.



### Behind the berries

Founded in 1972, Berry Gardens is the UK's leading berry and stone fruit producer, supplying fruit from multiple locations all over the country.

In November 2020, Berry Gardens partnered with Fresh Direct, with all packaging co-branded to further strengthen the partnership.

### Sustainable packaging

This Summer 2021, the launch of a new sustainable punnet made using 30% recycled Prevented Ocean Plastic™, has helped to remove the equivalent of 250,000 plastic bottles from our oceans.



Innovation is currently underway to make the berry packaging fully recyclable and Fresh Direct will be the first foodservice supplier to use this new technology.







Our partnership supplier

## Westlands

**freshdirect™**  
a Sysco company

### Location

Evesham

### Produce

- Speciality Tomatoes, Leaves, Edible Flowers, Micro Leaf, Tender Leaf, Samphire & Other Sea Vegetables.

### Who are they?

With over 150 product lines and 80 years of expertise behind them, Westlands provide market leading innovation and world-class produce into foodservice kitchens nationwide.

### Recycling

The use of renewable energy reduces carbon emissions. Westlands generate enough renewable energy to provide the site with electricity and heat their greenhouses.

Water recycling is a top priority in their environmental policy. Rainwater is collected from the roofs of the glasshouses, cleaned and recycled for the irrigation of crops.



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British**





Our partnership supplier

## Red Star Growers

**freshdirect™**  
a Sysco company

### Location

Worcestershire

### Products

- Asparagus, Salad Onions & Tenderstem Broccoli.

### History

Established in 1900, family owned Red Star Growers covers 1500 acres of the Worcestershire countryside. 300 acres of that land grows Vale of Evesham Asparagus, with sites also in Nottinghamshire and Shropshire.

### Location

The Vale of Evesham provides a great microclimate, light sandy soil and good drainage, which is perfect for Asparagus growth.

### Soil Health

Their dedication to the health of the soil is apparent in the quality of their produce. Including regular crop rotation, monitoring soil Ph levels, and encouraging organic matter with green manure from growing rye crops.







Our partnership supplier

## E Park

### Location

Macclesfield & Doncaster

### Products

- Potatoes

### Their story

Established in 1924, E. Park & Sons is one of the UK's few remaining family owned potato businesses.

Their potatoes are grown by local growers and currently delivered to their Cheshire site, keeping food miles to a minimum.

### Committed to the future

A new purpose-built Packhouse uses recycled water to wash potatoes, as well as solar panels to provide renewable energy and power the facility.

E Park save enough water each year to fill 85 Olympic swimming pools

### Conscious packaging

By reducing the micron on all their packs, E Park have saved 20 tons of plastic, as well as 100 tonnes of cardboard by switching from boxes to sacks.

**freshdirect**  
a Sysco company







Our partnership supplier

## Bryan's Salads

### Location

Lancashire

### Produce

- Leaf

### Brief history

Bryan's Salads was founded in 1959.

They began as a small family business and have grown into a successful commercial enterprise with the 5<sup>th</sup> generation now in charge.

### Leaf lifecycle

From planting to harvesting, it takes approximately 6-12 weeks. Once the product has been cut, it can be held on site for a maximum of 3 days before processing and then has a short shelf-life of 7 days.

### Accreditations

Bryan's are compliant with SEDEX and SMETA. Other accreditations include BRC and Red Tractor.

**freshdirect**  
a Sysco company







Our partnership supplier

## A H Worth

**freshdirect™**  
a Sysco company

### Location

Spalding

### Products

- Onions, Potatoes, Leeks & Sweetcorn

### Where it all began

AH Worth was established in 1895 beginning with potatoes. Even after introducing other produce and expanding on a significant level, the humble spud remains the centre of their family run business, which is now in it's 4<sup>th</sup> generation.

### Continuous innovation

In 2015, AH Worth had a custom-build anaerobic digester installed to help power the site. It supplies 90% of the site's electricity, reduces wastage and also their carbon footprint.

### Accreditations

Red Tractor, Leaf, Stronger Together & M&S Field to Fork.

*'It is our policy to continually improve our practices and be sensitive to our environment and ecosystem.'* – AH Worth







Our partnership supplier

## M Leggate & Sons

### Location

Lincolnshire

### Products

- Broccoli, Cabbage, Cauliflower, Kale & Cavolo Nero

### Who are they?

Established in the 1940s, M Leggate and Sons are a family owned business who have been supplying Fresh Direct over 5 years.

### One of the best

Leggates are believed to have one of the most advanced and efficient brassica preparation facilities in the UK. They've invested heavily in recent years and have been involved in the development of speciality preparation equipment used only by their company.

Washing facilities been installed for prepared produce, helping with the removal of debris. This, along with their packing facilities, has allowed them to prepare, pack and supply brassicas to customer specifications.

**freshdirect**  
a Sysco company



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Our partnership supplier

## Naylors

### Location

Spalding

### Products

- Red, White, Green, Savoy & Pinkstar Cabbage.

### Early history

Naylor Farms began trading in 1909 with tulips, daffodils, spring cabbage and potatoes. It was in the early 70s when coleslaw was introduced into Britain from the USA, that Naylor adopted their new strategy to grow coleslaw cabbage, a product they are renowned for today.

### Accreditations & certifications

LEAF, Red Tractor, GLOBALGAP, Halal Europe, HACCP & SEDEX

*'From farm to fork we maximise efficiency, preserve quality and protect the environment... Naylor Farms is vertically integrated, meaning we have full ownership of the supply chain. We can provide information on everything we grow, so you needn't worry about where it comes from.'* – Simon Naylor

**freshdirect™**  
a Sysco company



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Our partnership supplier

## PC Thorolds

**freshdirect™**  
a Sysco company

### Location

Lincolnshire

### Products

- Broccoli, Cauliflower, Cabbage (Sweetheart & Savoy) & Brussel Sprouts.

### History

PC Thorolds has been growing from strength to strength since the 1940s where Cecil & Jean Thorold began farming 18 acres of land. The family business is now spread across 12 miles and 3,000 acres.

### Responsible farming

Using the latest technology, all produce is fully traceable giving customers the peace of mind that each vegetable can be tracked from field to fork. Alongside this, all plants are reared onsite in glasshouses to give Thorolds complete control of their growing system from start to finish.

***“We've built soil stores, planted acres of nectar-rich crops for bees, introduced owl boxes and planted over 800 metres of new hedging.” – Peter Thorold***



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Our partnership supplier

## De Groot

**freshdirect™**  
a Sysco company

### Location

Kent – UK base

### Products

- Apples

### The beginning

William de Groot started a trading company in the early 1930s out of his house in Kerkdriel, Netherlands. Now into the third generation, the business is still family run.

The UK base was established in 2007 and is run by a team of experts with many years of experience in the industry behind them.

### Leading the way

They are a leading player in the fresh produce industry, with four climate-controlled locations totalling 40,000 square metres.

Strong, long-term relationships they have built with growers globally allow for a constant flow of produce, meaning they can meet supply expectations giving continuity of supply.







Our partnership supplier

## DE Brand & Sons

**freshdirect™**  
a Sysco company

### Location

Spalding

### Products

- Kale & Broccoli

### Where it started

D. Brand and his wife began farming in the late 1960s. They started off with arable, then in the late 1970s, expanded into mushrooms. As the business started to expand, their 2 sons joined the team and a gradual move into brassicas started to develop.

### Facilities

The farm has evolved and now houses a state of the art, bespoke brassica production unit with a modern cold store and packing facilities. This is combined with their own propagation unit which produces 97% of all the plants in the 2000 acre farm.

### Continuous improvement

D E Brand & Sons are focussed on improving yield and quality of product. They are in full control of their crop and their future to ensure sustainability.





Our partnership supplier

## Stewarts

### Location

Tayside, Perth

### Products

- Swede

### Their story

The Stewart family have farmed at Toffthill, in Perth since 1930 and are the largest grower of swede in the UK.

### Swede

With 50 sites across the UK, and capacity to harvest a huge 1200 tonnes of swede a day. This regional spread limits the risk of crop failure and allows the crop to develop at different rates.

Harvesting begins in July continuing until April. Their dedicated packhouse and cold-stores allow supply for 52 weeks of the year.

### Accreditations & awards

Leaf, Red Tractor, Scottish Quality Crops, M&S Field to Fork, GLOBALGAP, BRC & Grower of the year 2010 award winners.

**freshdirect**  
a Sysco company







Our partnership supplier

## Sun Salads Ltd

**freshdirect**  
a Sysco company

### Location

Dorset

### Products

- Watercress

### History

Sun Salads begins its journey in 1988 after David Lawes finds his passion for watercress and opens a high street vegetable shop, Sun Salads. By 1989, they are selling to the wholesale market.

Fresh direct have been working alongside Sun Salads for nearly 8 years.

### Harvest

Watercress can take between 8-10 weeks to grow from seed to harvest depending on the time of year and the climate. If stored correctly in a fridge, a 7-8 day shelf life after harvest can be achieved.

*'We work with local councils, environment agencies and Red Tractor farming to ensure everything we do from an agricultural perspective has a minimal impact on the local area and watercourses.'*

– Daniel Lawes





Our partnership supplier

## Len Wrights

**freshdirect™**  
a Sysco company

### Location

Preston

### Products

- Celery & Leaf

### Where it began

Len began growing salads in the mid 1960's on just 2 acres of land at Tarleton Moss, in the heart of England's Salad Garden. In 1990 Len became involved in growing Tomatoes and now produces some 2.8 millions kgs of speciality fruit each year under 31 acres of glass.

Len Wrights is still a family owned business and proud of its heritage.

The quality of their produce is clear the awarding of the Grocer Grower of the year.

### New projects

A new prepared salad factory has been built and fully equipped to wash, prep and pack salads to the highest standards for every customer.

*'Anything fresher is still growing!'*

– Len Wrights







Our partnership supplier

## Stonegate Farmers

**freshdirect™**  
a Sysco company

### Location

Chippenham

### Products

- Shell & Liquid Egg

### A brief history

Stonegate was formed in 1926 Adrian Gott bought the business in 2006 and transformed the company in to what we know today.

They source from over 200 UK farms, own 10, and employ over 300 people.

### Quality

All eggs produced are free range, with their Clarence Court range offering traditional hen and speciality breeds, from Quail to Ostrich.

### Sustainable packaging

All storage trays travelling from farm to factory are reusable to reduce the amount of packaging when transporting and storing the eggs.

*'Fabulous eggs by fabulous birds'*

- Stonegate



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Our partnership supplier

## Greencell

**freshdirect™**  
a Sysco company

### Location

Spalding (UK HQ)

### Products

Avocados

### Looking after the planet

In 2020 Greencell focused their efforts on improving sustainability and self-generated 50% of their electricity usage.

They reduced waste going to landfill by 9%, and their use of liquid fuel was decreased by 26%.

### Accreditations

Greencell are committed to safe and healthy food while ensuring sustainable and responsible management of resources. Its accreditations include internationally recognised Global GAP, Fairtrade, Sedex, LEAF, BRC and HACCP, among others.

*“As part of our ongoing commitment to the environment and sustainability, we have set long-term targets that will culminate in us becoming ‘lifetime carbon neutral’ by 2049”.*

- Alk Brand, CEO, Westfalia,







Our partnership supplier

## Chiquita

**freshdirect™**  
a Sysco company

### Products

Bananas

### Behind the blue sticker

Chiquita are a leading global company, committed to sustainable farming and biodiversity.

They restore, preserve and maintain land, help local communities, empower and support employees, all whilst supplying the highest quality produce possible.

### Looking after the future

A farm rejuvenation and reengineering program is in place focusing on improving efficiency and yield whilst significantly reducing their carbon footprint.

As part of this program, water usage will be minimised and the use of plastics reduced.

### Transportation and storage

Chiquita is leading the way by adopting the most modern energy-saving technology available. This includes how they package and protect bananas on their journey to market, the containers and the ships used to transport them, and where they are ripened.

