

LOVE BRITISH FOOD CASE STUDY

Royal Blackburn Hospital



Royal Blackburn hospital serves over 15 thousand freshly prepared meals a week.

Always using 100% British meat from local suppliers. We source only British ingredients wherever possible and strongly believe all hospitals should be doing the same.

Local farmers and supplier are at the heart of the catering industry. They provide high quality and environmentally sustainable and fresh produce. Helping to maintain local employment and supporting the economy also links into wider trust values, as these are key indicators linked to public health.

Buying locally gives us control over the quality of food we serve to patients and our suppliers take great pride in the quality of produce we receive.

Using primarily British produce we have maintained the same spend we had when using imported, so the cost remains neutral. Sustainability is key for us so if you can buy high quality ingredients within 20 miles of your hospital why would you want to consider imported produce.

Chefs always enjoy working with fresh seasonal locally sourced ingredients. Patients and staff appreciate this as much as the suppliers.

We have much more confidence producing food when we can visit the supplier in person and observe all stages of their preparation and production.

The game choices we have introduced have proved to be especially popular with all our customers and patients on our 2-week seasonal menu especially our Forest of Bowland venison with braised red cabbage.

Our philosophy has been rewarded with several awards including Love British Food Fortnight 2021, Hospital Caterer of the Year and most recently NHS Chef 2021.

