



**PRIMARY,
SECONDARY
AND HIGHER
EDUCATION
SECTOR GUIDE**



**NEW
PRODUCTS
and
FRESH
IDEAS**

**CASH-BACK
RECYCLING
INCENTIVES**

**ALLERGEN
and
NUTRITIONAL
SUPPORT**



**ONE
STOP
SHOP,**
for everything
you need!

**DEDICATED
SECTOR
RANGE**

**MENU
PLANNING
SUPPORT**

**FAST
and
FRIENDLY
SERVICE**

**ON TIME
AND
IN FULL,**
our service
promise

DELIVERING FOOD FOR LIFE

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Welcome to our Education Sector guide.
We care about delivering food for life, helping you to provide the best meals for your students.

We know that successfully feeding the young minds of today requires a delicate balance between taste, nutrition, budget and the impact of those foods on our planet. It's no easy task, and we think you are all superheroes for the work you do to look after and feed the future!

More than just a foodservice wholesaler

We're a family-owned business with decades of experience in foodservice and we pride ourselves in not just supplying you with the products you want, but providing a personal service which is tailored to meet your specific needs.

Being an independent company means we can be both flexible and personal in our approach, and react promptly to changes in the market; giving you the best support and service.

Support with trends and menu inspiration

By staying on top of the trends and product innovations, we work hard to bring you the newest and more cost-effective products and solutions, so that you can serve the most exciting, tasty and healthy meals possible.

What can we do for you?

Why use Thomas Ridley?

We offer a fast, comprehensive and environmentally-conscious service across the catering and hospitality industry, no matter what your requirements are - we're here to provide you with everything that you need.

Easy online ordering

To see our full range of products, please go to thomasridley.co.uk or call our dedicated Sales Team on 01359 270 536.

Delivering a great service...

and helping you be more sustainable

What our customers say about us...

“

As we manage a number of primary school contracts, we order a wide range of goods from Thomas Ridley and get all of our ambient and frozen foods through them. We love using their products as they are more cost effective and the quality is really good.

The recycling options Thomas Ridley provides are also fantastic for schools, where waste storage is limited and the school may not have this recycling facility otherwise. We use the cardboard pick up and the waste oil pick up service and as we have the ISO14001:2015 accreditation, recycling is a big part of this - so having this extra service through Thomas Ridley is really, really helpful! We also get a small payback through the cooking oil recycling, which is great.

I'd say the best thing about Thomas Ridley is that they are a smaller company and more caring than others when it comes to making sure we have everything that we need. Any queries or issues are always dealt with very promptly and we're very happy with the products and support that we receive from the team. We have a great relationship with our Account Manager and always receive a really personal service, which makes them stand out from other companies we've used in the past.

”



Sarah Nugent,
Quality Assurance Manager
TCS Education Catering Ltd



We're committed to caring for the planet and helping you make a positive difference.

“
Thomas Ridley is really, really helpful!



“

I've been a loyal Thomas Ridley customer for more than 20 years and really value their quality customer service, competitive pricing and great range of products.

We get 80% of our dry goods from Thomas Ridley, have a great relationship with our Account Manager and their drivers are always polite and courteous. I would definitely recommend Thomas Ridley to a friend or a fellow chef.

They are a great company with an excellent range of products, competitive pricing and brilliant customer service!

”

Bill Proudfoot,
Executive Head Chef
Homerton College,
University of Cambridge



UNIVERSITY OF CAMBRIDGE

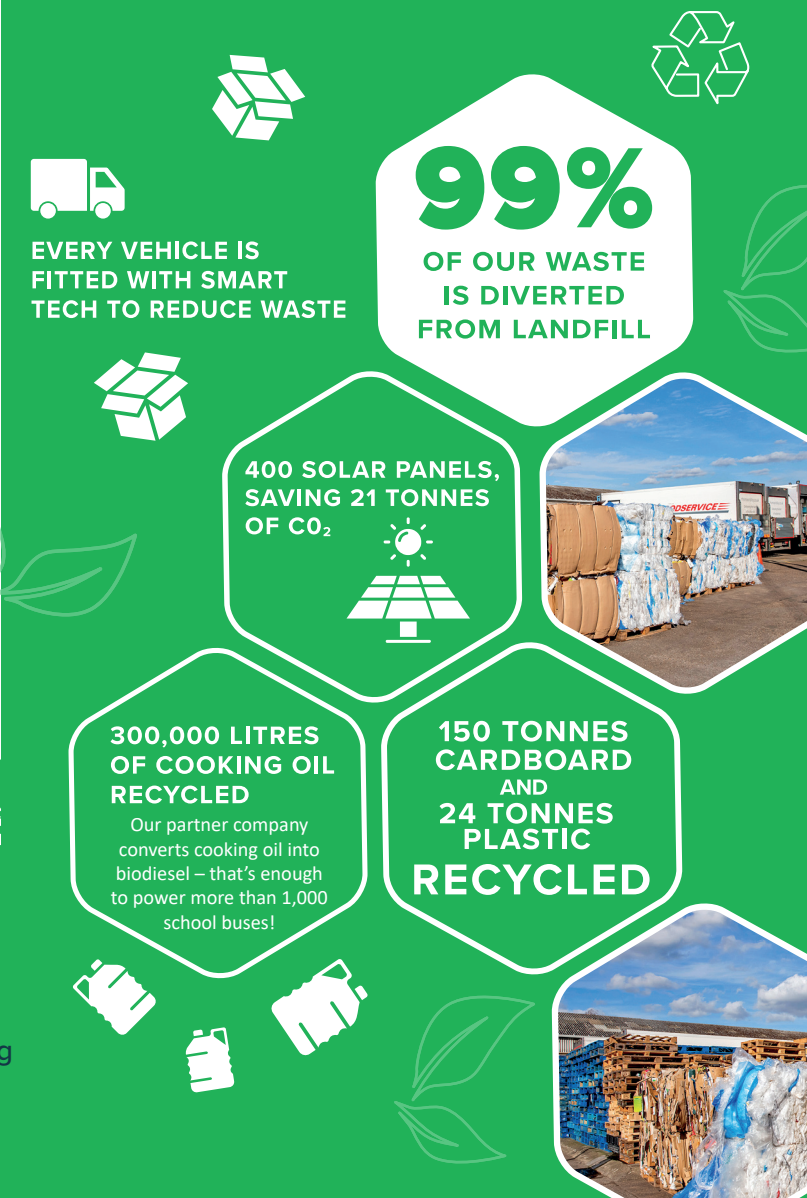
We will collect and recycle your waste cooking oil and cardboard – saving you space and making it stress-free for you to divert these items from landfill.

It's no secret that every business creates waste, but we believe it's what we do with it that sets us apart.



BY WORKING TOGETHER, WE CAN HELP PROTECT TOMORROW

Find out how you could benefit from our recycling services by calling 01359 270536 or [clicking here](#).



Get to know our sector range



Selected for you, these products are focused on saving you money without compromising on quality.

Here are some of our top-selling products for education customers. By using us you could save money and improve the quality of your dishes.

- 1. Mild White Cheddar, 1x5kg
- 2. Choice Peas, Frozen, 4x2.5kg
- 3. Baked Beans, Reduced Salt and Sugar, 6x2.62kg
- 4. Sweetcorn, Frozen, 1x2.5kg
- 5. Baguettes, Frozen, White, Part-baked, 30x135g
- 6. Yorkshire Puddings 7.5cm, 1x60
- 7. Eggs, Medium Free Range, 1x60
- 8. Chopped Tomatoes, 6x2.5kg



Helping you to tick boxes



Cut out sugary desserts and drive value by making your own
Keep on top of the sugar on your menus by making as many desserts as possible, from scratch. Our range of baking ingredients offer great value while products such as Dr Oetker Professional Scotbloc help to make cooking up large batches of home-made cakes and puddings as easy as pie!

Don't forget the Omega 3!
Something also vitally important for healthy development, we know that oily fish, green, leafy veg, nuts and seeds are all good sources of omega 3, for healthy minds and bodies. We have lots of options at sensible prices to help you tick this box for your students.



Our Accreditations and Partners

Our teams always stay on top of the latest food trends and innovations to make sure that our range is up-to-date, our supply chains are strong and our accreditations are current.

We have a dedicated team of ex-chefs and food lovers on hand who know the products and industry inside out, helping you reach your goals. Ask us how we can help you with things like menu creation, allergen advice and support with recycling your waste, on top of providing all of your catering needs.

Professionals you can trust!

Taking allergens as seriously as you do

At Thomas Ridley, you can rest easy in knowing that we take allergen support and keeping your pupils safe as seriously as you do. That's why we are committed to supplying you with great products with the most up-to-date allergen information possible.

Our dedicated allergen team work closely with our suppliers to audit 100% of our products before they are listed, and work hard to keep on top of live product changes which affect the allergen information, so that you can always trust Thomas Ridley. Even if this means changing the product codes from time to time - this normally means that something important has changed!

Get to grips with Kafoodle

We encourage our customers to use Kafoodle for extra allergen support. If you're not already using this software to help you with your food compliance and costing, we recommend that you give it a try!

With an end-to-end system for suppliers to caterers, we've found that Kafoodle is a great tool to easily managing your nutrition, allergen and cost information, and produce accurate, automatic labels (where required). It can even help you analyse the carbon footprint of items and recipes!

For our special Kafoodle rates and to get a demo, please speak to our Sales Team.

Meal plans and support for primary schools



TOP TIPS

- Try using vibrant colours and interesting shapes wherever you can
- Hide peppers, onions, corgettes, carrots and peas by blitzing them into sauces, or buy sauces already packed with veg and fortified with vitamins and fibre.
- Shred different root veg into mashes, bakes and pies.
- Explore meat-free alternatives, such as jackfruit wings and Quorn nuggets.
- Use theme days to introduce your children to new dishes and cultures e.g. Mexican burritos.
- Experiment with traffic light pizzas.
- Make desserts from scratch to cut down on added sugar - and save money!
- Love your leftovers! Cutting costs and reducing waste go hand-in-hand. Batch-cooking, planning and making the most of your freezer are great ways to save the pennies and reduce food waste.

When it comes to primary schools, we know how important healthy and nutritious meals are to keeping those bellies full and concentration levels high! It's also the best time to teach children healthy eating habits for life, and to get them hooked on tasty home-cooked meals.

The more creative you can be (especially when it comes to hiding veg in sauces and bakes!) the more successful you'll be in sneaking in those all-important five a day. Here are some ideas and an example meal plan to give you some inspiration.



EXAMPLE PRIMARY SCHOOL MENU

Monday

Bangers & Mash
or Vegan Cumberland sausages
with peas

Organic Ice Lolly



Tuesday

Chicken salad pita pockets with fajita mayo
or vegetable & bean burrito
with lightly-seasoned wedges
and sweetcorn

Ice Cream Roll

Wednesday

Roast Pork with sage & onion stuffing and gravy
or sweet potato and lentil plait
with roast potatoes, carrots
and green cabbage

Toffee Apple Muffin

Thursday

Pasta Bolognese and garlic herb bread
or tomato and basil pinwheels
with broccoli

Lemon Drizzle

Friday

Fish fingers or vegetable goujons
with chips, baked beans, peas
and tomato ketchup

Chocolate Cake



[Click here for more of our menu solutions!](#)



INTERACTIVE THEME DAYS

From doing various twists on one dish e.g., running a battle of the Pies Day (including savoury and sweet, shortcrust or puff, classic or dairy-free, veggie or meat), to taking a tour around different countries and cultures such as: Sri Lankan, Cuban, Mexican or Thai.

INSPIRATION FOR SECONDARY SCHOOLS

Getting pupils through the door...



SENSIBLE, WHOLESOME AND HEALTHY FOOD

Inspired by rising costs and environmental factors, meal trends are reverting to cheaper, simpler, staple foods. Think porridge with various toppings, sandwiches, pies, mash and pastas. Hearty and comforting, whilst utilising cheaper, seasonal ingredients.

GETTING CRAFTY IN THE KITCHEN

Cost-cutting and reducing food waste goes hand-in-hand: current trends are emphasising getting frugal and crafty in the kitchen! Experiment with loving your leftovers and utilising your freezer. Turn leftover fruit into smoothies or dry them in the oven to make handy break-time snacks, buy frozen veg to cut down on waste and whip up a veggie curry with leftovers from a roast dinner.

LET YOUR STUDENTS VOTE!

Feedback is key to finding out what your audience really enjoys and what they would like to try in the future. Experiment with making theme days interactive by giving students a way to vote on upcoming themes.

Visit our website to see our full list of theme days and menu ideas.

[CLICK HERE FOR MENU SOLUTIONS](#)



A FLEXITARIAN FUTURE

THE POWER OF PLANTS TO CREATE MORE SUSTAINABLE MEALS

When crafting more eco-friendly dishes, one of the easiest ways is to use less or no meat. Today, more people than ever are opting for a Flexitarian diet, which is less strict than going vegetarian or vegan but still emphasises eating a greater variety of plant-based foods. To serve up a selection of tasty and healthy meals that your students will love, for a stress-free and meat-free menu!



SUPPORTING LOCAL AND SUSTAINABLE

We're proud to stock a large range of products that are produced locally within East Anglia and from across the East of England. Reducing food miles continues to be an important food trend as does opting for soft drinks in glass bottles. Glass continues to be easy to recycle and less energy is used to create virgin glass than virgin aluminium, with plastic bottles definitely on the way out.

HIGHER EDUCATION solutions & trends

Food for thought...
Eco-conscious students value modern solutions



SUSTAINABLE PACKAGING FOR FOOD-TO-GO

We know how important it is to have proper, robust and compostable vegware when catering for an eco-conscious consumer, and students on the move. Check out our extensive product range and cost-effective sustainable packaging options - to make sure you're putting your food into the good stuff!



DELIV
ERING
FOOD
FOR 
LIFE

NOURISHING
THE LIVES OF
EVERY STUDENT



Working together to support you and your food goals

From schools to care homes - we're delivering food for life, helping you get everything you need in fast and friendly deliveries. Our teams have a wealth of experience supplying the education sector and really understand the needs of education caterers, from primary schools right through to further education.

With over 10,000 products, our team can supply you with a total foodservice solution, all at a fair and competitive price. Providing a one-stop-shop, our aim is to reduce the number of orders you need to place, paperwork for you to file and deliveries you need to receive. And we go the extra mile by helping you with your recycling targets, too.

Give us a call today to find out how we could support you, your kitchen teams and your students.



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