

# Your Autumn Update

Why should you use a framework to outsource your catering services?

**Have you considered outsourcing or procuring your catering services but thought it would be too difficult? Using a framework takes some of the headache of doing this away and makes the process as painless as possible for you.**

ESPO's Catering Services framework (704) offers a quick, simple and competitive route to outsourcing and procuring your catering services. This framework offers the diversity to provide whatever type of service you are looking for from canteen style services to event catering, community meals services and grab and go. It also offers the opportunity to tailor the service to meet your specific requirements.

## How to access our Catering Services framework

Since every setting has its own set of specific requirements, access to the framework is done by running a further competition which is likely to take you three to four months.

A further competition is where you can secure formal quotations from service providers customised to your precise needs. This may include finding a service provider who can work with you on Food for Life or CQUIN requirements or cater to theme days.

**Further competitions are based on a simple, competitive process, it offers you a way of testing and demonstrating value for money.**



## Advantages of using a framework

### Simple and easy to use

All of our documents are user friendly including our free templates which include simple prompts to guide you through the process. If you prefer to speak to someone, our experienced team at ESPO are always happy to help - just give them a call or email using the contact details provided below.

### Dependable supplier standards

Whether you have a large or small catering requirement, we know that putting your trust in a supplier can be a difficult decision. We have only included suppliers on the framework that we have pre-approved to make sure you receive the highest of standards.

### Collaboration

You can access the framework as an individual customer or conduct a further competition as a group depending on what best suits your needs.

### Additional support

Suppliers can offer complimentary services if you need them such as menu planning, dining systems and marketing.

### Need extra help?

If you do not have the time or capacity to run your own further competition, you can appoint a consultant of your choice to run the further competition exercise for you. Consultants are available through our Consultancy Services framework (664); 664 has a dedicated Lot (3) for Food and Catering to ensure you are getting a consultant with industry expertise.

If you would like to find out more about this framework or to discuss your catering requirements, please contact our Managing Food and Catering team.

## Time to plan for Christmas!

From fresh meat, frozen, vegan and gluten free menu options, to stuffing balls, vegetarian and exciting festive desserts, our food frameworks have Christmas covered.

## We are attending the Public Sector Catering Expo this November

**PUBLICSECTOR  
CATERING  
EXPO2019**

19 - 20 November  
Telford International Centre

Our Managing Food and Catering team will be exhibiting at the event from 19-20 November on stand 31. We'd love to talk to you about your catering needs and answer any of your questions so be sure to stop by and see us.

## More on our suppliers and products

**Thomas  
Ridley**  
FOODSERVICE

**Thomas Ridley Foodservice** has grown to become one of the UK's leading independent delivered wholesalers and provides a total food service solution for school meal providers. They have recently made investments into their website and now include detailed product descriptions and full nutritional and allergen information on every product.

**Available on Framework 83**



**adelie**  
a fresher way



### Urban Eat from Adelle

Since bursting onto the food-to-go scene in 2010, Urban Eat has been creating innovative, delicious and wholesome food with a cultured urban twist. Food from Urban Eat is convenient and tasty, providing inspirational food experiences every day and freeing the public from lunch fatigue.

**Available on Framework 121**

**vegware**  
packaging made from plants

### Vegware

Is zero waste high on your agenda? Vegware are global specialists in plant-based packaging, including hot and cold cups and lids, cutlery, tableware and takeaway items. These are made using renewable, lower carbon, recycled or reclaimed materials and commercially compostable with food waste where accepted.

**Available on Framework 45**

**blakemore**  
..... foodservice

### Juiceburst drinks

- 100% recyclable
- Vegan friendly
- No added sugar

**Available on Framework 83**



**BUNZL LOCKHART**  
Catering Equipment

### Lockhart

Cook and serve options. Cocktail food, bar snacks, room service or buffet – there is platter equipment for every occasion. Served directly from the oven, they can save time and offer unique mix and match presentations.

**Available on Framework 97**

For more information about ESPO and our frameworks please visit [espo.org](http://espo.org)



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**ESPO**