

# 5 main advantages of contract catering

To inspire confidence and spread knowledge, we have developed bartlett mitchell's recipe for success guides for workplace and contract catering. You can download other guides from our website [www.bartlettmitchell.co.uk/category/expert-guides](http://www.bartlettmitchell.co.uk/category/expert-guides)

The decision to contract out catering services in the workplace is an important one; it will have wide-ranging consequences for the organisation, their employees and the catering team.

This is a summary of the benefits clients achieve, when they choose to outsource catering.

## Accountability

- We provide a formulated and controlled catering policy.
- We hold the risk and responsibility for achieving success.
- Inspiration and ideas will be driven by us, tailored to your needs.
- We are accountable for catering costs, reporting at the detail level that suits you.

## Clients can focus on their business

- bartlett mitchell focuses on the catering so clients can focus on their business.
- bartlett mitchell employs experts in every field from marketing and food safety to food innovation. This team is an extension of the client's catering team and can be used as a resource when required.
- Specialist caterers can spot and react faster to trends.
- bartlett mitchell's resource to process administration including invoicing and payment means clients only have one invoice to process.
- Your time will not be taken up setting up and managing a supply chain.
- The strength of bartlett mitchell's wider team means we can cater for large and special events.
- Our sustainability achievements including the Sustainable Restaurant Association's 'Food Made Good' Sustainable Caterer of the Year support your sustainability achievements and enhance your reputation.

## Catering team managed by award winning HR professionals

- Your catering team will have lots of personal development opportunities.
- We are an Investors in People' Gold accredited organisation, we recognise and develop our team.
- We have the ability to recruit skilled people from our existing pool and extensive network.
- We have the resources to 'manage-out' any team member(s) that do not fit the required working profile. It's part of our contractual obligation to get the team right.
- Support of a dedicated catering trainer, who understands all aspects of legislative and motivational training.

## Legislative compliance

- Support of an independent and fully-certified Health and Safety officer to complete full risk assessments and respond to any queries.
- Comprehensive Health and Safety and Food Safety training programme for every team member.
- Independent quality audits completed annually, to benchmark and achieve best in class.
- Completely separate, auditable financial controls, with our Financial Director available for additional resource.

## 5 ways bartlett mitchell powers your business

Great food, eaten in great surroundings, can make a huge difference to your business. It's our job to help you make the most of this, in five ways...

### 1. Attracting the best people

Today's employees expect more from their workplace, and the food you provide is a crucial part of that – especially as many people now care more about what they eat. We can help you enhance your 'employer brand' by creating a food and drink offer that sets you apart from other companies. You'll have a happier, healthier, more engaged workforce, and find it easier to recruit and retain the most talented people.

### 2. Improving productivity

Well-fed employees are more productive. In 2013, the Journal of Occupational & Environmental Medicine argued that employees who eat well are 25% more likely to perform better. And, of course, if there's an appealing restaurant or café in the workplace, they will stay on site. More importantly, taking lunch and coffee breaks with colleagues encourages interaction. People talk more freely, information flows more easily, and your business benefits.

### 3. Enhancing your reputation with customers

When customers and other guests visit you, you want them to enjoy the experience and be impressed by your workplace. An appealing, well-run café, restaurant or executive dining facility, serving great food, says a lot about your business. We can ensure your food, drink and hospitality reflect your brand style and values, and uphold its reputation.

### 4. Providing return on investment

Every square foot of your business premises is highly valuable, and the space you dedicate to catering and hospitality has to work hard for you. We ensure these facilities work efficiently and cost-effectively, making best use of your resources. Also, choosing us to manage your food and drink services leaves you and your team free to focus on running all the other vital aspects of your business.

### 5. Collaboration

You want your business to have a positive impact on the environment and your community – and your customers, staff and shareholders want to know about it. We can boost your reputation as a responsible organisation through our strong track record in sustainability. Our achievements become your achievements. And inspiring stories – like the Thirsty Planet water we sell helping to pay for clean water in Malawi – can be associated with your brand.

[bartlettmitchell.co.uk](http://bartlettmitchell.co.uk)

## About bartlett mitchell

bartlett mitchell is a multi-award-winning contract caterer. Our experienced, energetic and enthusiastic team takes a fresh approach to food and drink – with delicious results for you and your business.

We've grown steadily to a team of over 800 experienced foodies, serving 40,000 customers every day in over 90 locations in the UK.

We're also a responsible company, and can help yours to be one, too. We were the first contract caterer to achieve the Sustainable Restaurant Association Three Star Champion Status, known as the Michelin stars of sustainability.



### Fresh ideas every time

Because we're an entrepreneurial business, we don't have a one-size-fits-all template that we attempt to force on each client. Our catering focuses on tailor-made solutions using innovation. We take time to develop bespoke ideas to match the client culture, employees' tastes and the physical environment.

We also recognise the importance of value for money. We work as a tight, agile team to develop solutions that reduce costs and use resources more smartly.



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