



## Education Catering

Delivering the **best** in Foodservice...

### **Thomas Ridley Foodservice**

Providing a total foodservice solution to caterers in the education sector, delivering a comprehensive range of chilled, ambient, frozen, professional hygiene and catering sundries.

**Thomas  
Ridley**  
FOODSERVICE





## Welcome to Thomas Ridley Foodservice.

Established in 1808 when Fenland farmer Thomas Ridley bought his first grocery shop in Bury St. Edmunds, the business has remained family owned throughout our 200 year history.

Since our humble beginnings we have grown to become one of the UK's leading independent delivered wholesalers. We constantly work hard to maintain our reputation for quality products delivering value, convenience and outstanding customer service, whilst retaining the personal touch that sets us apart.

Our independence enables us to maintain a high level of pro-activity and flexibility which allows us to act promptly to changes in the market. As a member of the Country Range Foodservice Group, we can offer our customers quality products at fair and reasonable prices.

We stock an extensive range of more than 10,000 product lines including; ambient, chilled, fine food, frozen food as well as fresh fruit & vegetables, butchery, janitorial and catering sundries. Thomas Ridley Foodservice provides everything the caterer needs and more.



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As a family owned business, we have a hands-on management style and are passionate about providing a personal and flexible service for all of our customers. The Thomas Ridley ethos centres on quality, convenience and value. As people are the heart and soul of our company we place a huge emphasis on investing in our employees, building commercially competitive relationships with our suppliers and enjoying loyal partnerships with our customers. It's all about ensuring you receive the quality products exactly when you need them. ”

**Justin Godfrey**, Managing Director

## Our Products

Thomas Ridley provides a total foodservice solution for school meal providers, meeting the diverse needs of caterers across the entire education sector from primary and secondary to higher and further education institutions, working with them as their preferred foodservice partner. Our range of products includes everything from grocery, chilled, fine foods, fruit & vegetables, butchery and frozen foods, to beverages, cleaning products, catering & janitorial disposables and a range of sundries and disposables. We continuously work with suppliers to develop and source school compliant products.

As well as carrying a wealth of branded products, Thomas Ridley is proud to bring you our own dedicated foodservice brand, Country Range.

Comprised of more than 500 carefully selected products across our whole category range, the Country Range brand delivers a high level of consistency and quality that caterers have been depending on for more than 20 years. Every product under the Country Range brand is sourced using BRC (British Retail Consortium) accredited production methods.

## Our Promise

As a family owned business, nobody cares more than us about the way our business is perceived. Customer Service remains at the heart of our business, ensuring you have peace of mind and the confidence that we will go the extra mile to make sure you get the products you require, when you need them.

Our broad product range is brought to you by our nationwide multi-temperature delivery service that is second to none. The newest addition to our fleet includes Eco-Aer roofs that reduce our CO<sup>2</sup> emissions by almost 7 tonnes per vehicle, per year, along with low noise fan systems.



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I have been involved in the education catering service for over 20 years and in all that time I have been a customer of Thomas Ridley Foodservice. I have found them to be one of the most customer focused organisations I have had the pleasure to deal with; the levels of service are excellent, unsurpassed within the industry. They remain competitive and responsive to changes in the industry and the quality and range of products are second to none. I would have no hesitation in recommending them as a supplier to caterers in the education sector. ”

**Catering Manager**, London Borough School



## Customer & Sales Support

Here at Thomas Ridley we are passionate about delivering the best to caterers in the education sector, working hard to provide a number of products, resources and services to help our customers. We are committed to encouraging and promoting the benefits of a balanced diet to children and young people.

Understanding the bespoke needs of the sector, we have a dedicated team of professionals servicing our education sector accounts with a wealth of experience and an in-depth understanding of the needs of school caterers. These teams use their considerable knowledge to work with our customers on menu planning and cost control whilst offering product demonstrations, menu development and advice on how to meet the increasingly stringent requirements to reduce fat and salt content. This ensures we deliver the products and services that are right for your establishment.

A monthly magazine is distributed to all of our customers. 'Stir it up' covers the latest catering industry news, provides inspirational recipe ideas and includes a promotional brochure for the Country Range brand – plus other branded offers across all of our product categories. We continue to invest back into the business, and have recently made huge investments into web ordering, communication systems, order processing, picking procedures, warehouse management and bulk storage. All of these investments increase our efficiency and accuracy, resulting in savings that can be passed on to you.

As an associate member of LACA, we are kept informed of the latest industry developments, ensuring we maintain the best service for school caterers, giving you peace of mind that you are dealing with professionals who understand your sector. We are also members of the British Frozen Food Federation (BFFF) and Federation of Wholesale Distributors (FWD).

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Thomas Ridley has been supplying our catering service for the past three years. They offer an all round, first class service from ordering to receipt of goods. The extensive range of products, especially the Country Range lines, enable me to design healthy menus at affordable prices for the students. Our Thomas Ridley representative is very supportive and keeps us up to date with current trends and promotions. I would recommend Thomas Ridley to any business in the catering and hospitality industry. ”

**Catering Manager**, Higher and Further Education College

## Our School Offer is Top of the Class

School meal provision is one of the most challenging areas in the foodservice sector. Not only are school caterers charged with providing healthy, nutritionally balanced, varied and appealing meals, but they must meet this challenge on increasingly tight budgets whilst adhering to ever more stringent regulations.

At Thomas Ridley Foodservice we are committed to delivering a range of innovative, quality products that offer great taste and add interest to the school menu. Our school compliant products help to make school caterers' lives easier whilst satisfying the discerning appetites of children.

Thomas Ridley places a great emphasis on ensuring that we are fully informed of the recommendations made by the School Food Trust (SFT) and Food Standards Agency (FSA), to give you peace of mind in the products you buy.

Designed to meet the SFT Food Based Standards and the Nutrient Based Standards, our products

have minimal salt, fat and sugar content whilst guaranteeing the required nutrient levels are met.

At Thomas Ridley, our broad range of school compliant products and trusted brands across all categories, coupled with our extensive knowledge and experience of supplying to the education sector, makes us an ideal partner to ensure meal provision in your school is top of the class.



This can all be backed-up with Key to nutrients, an easy-to-use online tool enabling schools and colleges to evaluate the nutritional value of meals served.



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We have been using Thomas Ridley Foodservice for nearly eight years; the company fully understands the needs for a top quality service, especially in the education sector. From the Sales Order Processing Team through to delivery, they always supply the right quantity, the right quality, at the right time, at the right price. I would always recommend Thomas Ridley to any new customer thinking of reviewing their grocery supplier. I will continue to order through Thomas Ridley Foodservice because they provide excellent service even at very short notice. ”

**Catering Manager, Independent College**



Key to nutrients is an easy-to-use online tool enabling schools and colleges to monitor and evaluate the nutritional value of meals served and to plan nutritionally balanced menu cycles. At a glance you can ensure that what you are serving meets the school nutrition guidelines.

K2n comes with a database of hundreds of recipes & over 4000 ingredients compiled specifically with schools and colleges in mind, including the full McCance & Widdowson nutritional data set. These recipes can be adjusted to suit nutritional requirements or taste preferences, any number of your own recipes can be added, for which K2n will also provide an instant, at a glance nutritional breakdown.

Now, we can hand you the key to balance nutrition and cost.

K2n also includes suggested 3 week menu cycles; you can plan from a single meal to a whole terms cycle and create your own cycles using your own recipes. This will assist you in monitoring and recording the nutritional values of the meals you are serving; it can also help to compare recipes or menus to ensure you select the most suitable to meet your dietary objectives.



Key to nutrients plus is an additional tool enabling you to evaluate individuals' nutrition based on diary entries made over a period of time. Creating an individual diary enables you to set the levels of up to 33 different nutrients over a calendar



period of your choice or to use preset diaries and just amend parameters within these. This is particularly useful for Elite Sportsmen and women.

Support for the system is provided by the Thomas Ridley Foodservice K2n helpline.

For an online tour visit [www.thomasridley.co.uk](http://www.thomasridley.co.uk) or email [k2n@thomasridley.co.uk](mailto:k2n@thomasridley.co.uk)

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K2N has been a brilliant new addition to our school kitchen. It helps us to create delicious and interesting dishes, whilst still conforming to the new rules. I can now create my own menus instead of relying on menus that have been supplied to me. I can put my own stamp on the menu AND get the students more involved, which is hugely important.”

**Catering Manager, Secondary School**

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I would highly recommend this software package to anybody that is looking to provide nutritional information. It has huge potential as a management system that controls the purchasing of provisions and stock levels, as well as recipe and menu planning.”

**Group Catering Manager, Secondary School**

## Get in Touch

To find out how we can provide solutions for your care home catering needs contact our sales team on 01359 270536 or email [sales@thomasridley.co.uk](mailto:sales@thomasridley.co.uk) and we will arrange for an Education Sector Territory Manager to visit you.

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