

## BREXIT PREPARATIONS AND PLANNING

Since late last year (in the run up to 31 March 2019) CATER<sup>ed</sup> have been liaising with and continuously in contact with all of our suppliers to ascertain their position regarding BREXIT and can confirm that all have a policy & practices in place to deal with whatever outcome may occur from BREXIT.

Following the extension to 31 October 2019, we have been maintaining that dialogue through the summer and to date.

All suppliers have confirmed their plans for the availability of food and ingredients, and all feel that we will be okay with all three suppliers prioritising CATER<sup>ed</sup> as a customer and more broadly “schools, hospitals and prisons” in that order.

The main suppliers to CATER<sup>ed</sup> are listed below and we have, this year, completed a full OJEU Tender process for all our food contracts which were awarded and commenced on 01 October 2019.

These tender documents included very clear requirements about suppliers being able to demonstrate BREXIT readiness and Business Continuity Plans.

Our suppliers are: -

- Bidfood – main grocery, ambient and frozen food supply (plus disposables) – depot in Ivybridge.
- Scorse Foods Ltd – butcher – fresh and frozen meat (pork / beef) and poultry plus distribution of locally caught and landed Pollack – based in Helston, Cornwall (fish from Interfish in Coxside, Plymouth)
- Tamar Fresh Foodservice – fresh fruit, vegetables, dairy and morning goods (bakery) – based in Saltash, Cornwall

With the CATER<sup>ed</sup> focus on local and regional procurement we also consider we are well placed to work through any BREXIT related issues, but we understand the potential impacts on, and the need for, seasonal produce.

As a guide, points we've addressed with the suppliers individually are: -

We have made arrangements with **Scorse Foods Limited** for a switch to beef (which is considered to be more guaranteed versus poultry) and the new menu is reflecting this (i.e. we've planned our new autumn/winter menu [commencing after October half-term and running through to Easter] around advised greater availability of product[s]).

We are effectively confirming our purchase of this product(s) for the menu cycle which allows the supplier to confirm our requirements for the duration of the menu. Note – we don't pay for it now but guarantee our supply.

With pork prices increasing by >20% due the Chinese market buying up global supply to address shortages due to swine flu outbreaks, we have minimised our use of pork across the menu. Similarly, for turkey we confirmed our requirements back in May 2019 so fixed prices and availability for Christmas.

**Bidfood** have supported by rag rating their ingredients (Red / Amber / Green) so we've been able to consider the likelihood of available ingredients. Menus are designed with knowledge of greatest availability. 58% of all Bidfood products are UK.

**Tamar Fresh** are prioritising and working to switch out items unavailable for similar produce to meet vegetable requirements. They are also planting their own crop of potatoes!

The message to schools and parents is that CATER<sup>ed</sup> provide high quality, freshly prepared, hot meals using local and seasonal ingredients and we'll continue to do so keeping all options and supply routes under review.

Whilst we do not, at this time, expect to be having to compromise on our own standards or the School Food Standards as MD I also work nationally with LACA ([www.LACA.co.uk](http://www.LACA.co.uk)) and the All Party Parliamentary Group on School Food so we are well placed to understand the impacts and upcoming issues. It is, for example, considered that a No Deal BREXIT could, in the short to medium term, result in an increase in food costs of between 10-15%.

In a situation where any foods or ingredients become less readily available there may well be a need to switch to more processed foods (tinned / frozen) which will result in work around allergens and the published details of menus and allergies will need to be reviewed/checked and revised on a daily basis to take account of substituted ingredients.

I hope this helps but if you need anything clarified then please let me know.



Brad Pearce  
Managing Director  
On behalf of the Board of Directors

07 October 2019