



LOCAL FOOD FOR LOCAL BUSINESS

WHAT HAVE WE DONE SO FAR?

- We work with local suppliers – Fruit & Vegetables, Sandwiches, Meat, Fish and Bakery.
- We have developed a Smart Buying Strategy connected to our main stream supply requirements – designed to keep cost down to customers, and allow us to promote Healthy options and champion the Food4Health scheme.
- We have worked in Partnership with MEC, Teesside University, James Cook Hospital and many more, to develop and launch the Food Action Plan.
- As joint lead on Theme 6 – I have investigated new local business opportunities available within a 50 mile radius.

WHAT NEXT?

- We aim to further developed the Smart Buying Strategy to target maximum discount rates and lower delivery drops.
- To create stronger links with current and new local suppliers. Including our main stream suppliers – developing all possible network links.
- To categorise business into product groups – Dairy, fruit & vegetables , meat, etc.
- To develop and promote a seasonal calendar of produce available for our local area, where possible.
- To introduce and develop a home grown project within the College, which will be led by our catering students.
- Promote good practice.
- Advertise and promote all locally sourced produce used on our menu's.