



ASHLYNS CATERING

VOL. I. NO.8

info@ashlyns.co.uk

SCHOOL CATERING

www.ashlyns.co.uk

MARCH 2024

ABOUT US ...

'Feeding our Future' evolved through a partnership between Defra and Ashlyns, and was orchestrated by Gary Stokes, Project Manager for Ashlyns, developing into what it is today.

From its origins as a small, caring farm based business involved in the supply of good food and support to schools in the provision of a high quality school meals service, Ashlyns has developed into a dynamic, proactive company with the experience and commitment to continue to build on a reputation for efficiency, professionalism and integrity whilst maintaining that friendly 'hands on' approach for which we are so well known.

Grounded in the belief that we work in complete partnership with the school and with the ethos that together we can make a real impact and a considerable difference in the whole school meal experience, we strive to maintain throughout an adherence to the moral and ethical principles on which Ashlyns is founded, and our team of professional staff, in touch with educational issues facing schools today, work to forge effective relationships with school staff to attain our mutual goals.



A commitment to using locally sourced, and environmentally sound raw ingredients for our meals cooked entirely on school premises is at the heart of our vision, and our practice.

Our children deserve great school dinners they enjoy eating and that are healthy as well.

We work with schools in innovative ways to ensure that children are not only fed well but are food wise too. Food tasting sessions with parents, assemblies, sessions in class are all part of our whole school approach.

HOW DOES IT WORK?



If you are interested and would like to discuss your school's needs further or you would like us to come and visit you then please call us on 01277 890411 or email us as info@ashlyns.co.uk

A basic menu is designed by Ashlyns and then after a consultation with the school, school council or any other interested group changes will be made. The menu is a three week rotating menu that is changed twice a year to help with seasonality as well as weather.

The menus are analysed to meet the School Food Plan. Allergen and nutritional information is provided via a QR code on each menu.

We source all products on the school's behalf. The vast majority of products will come direct from Ashlyns' food hub except for the dry goods which will come directly from a nominated local supplier. We try to use Red Tractor Farm Assured produce wherever possible. Our eggs are free-range from Royston in Cambridgeshire, yoghurts are organic from Somerset, turkey is from Braintree in Essex, chicken is from Suffolk and the potatoes are from the Eastern Counties. The rest of the meat and vegetables we try to buy UK at all times dependant on the seasons and availability. Fruit is largely imported for obvious reasons.

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THE FARMS

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THE FARM

High Laver Hall Farm is the original farm and was bought in 1958. The farm is 400 acres and is where the current generation of Collins family were born.

The farm is now where Ashlyns operates all of its projects. The old Essex Barns and buildings have been converted into beautiful residential properties and the big barns now host our butchery and packhouse as well as the Training Kitchen and our offices.

Newhouse Farm is located in Moreton and borders our main farm. We purchased the farm in 2002 and is now the main base for our grain storage and machinery sheds.



The Collins family have farmed at High Laver Hall since the 1950's. Over the years we have grown a wide variety of crops, most notably potatoes. However we now focus on cereals.

At one point we were growing over 800 acres of potatoes in Essex, Suffolk, Surrey and Cornwall. Because we are in the "bread basket of England" we have always grown a lot of wheat but at one point we did have cattle on the farm as well.

The Collins family are dedicated to maintaining the link between food and farming through our catering partnerships. We believe that everyone should know where their food comes from.

ASHLYNS



In the early 2000's, through supplying our local community, we began to realise that we needed to look at where our next customer was coming from and what are they eating now. Having young children of our own we explored what was happening in our schools and quickly realised that this was an area that needed severe change.

Knowing that local and organic produce was not the complete answer to this problem that had been building for generations we developed our "Feeding Our Future" project.

In 2008 Ashlyns became Contract Caterers. This was something that we never envisaged but made perfect sense. We are now able to install our ethos and practices to make change happen. This is only possible by being in Partnership with our schools as there is so much work to be done through education and parental support. There are always huge challenges but fortune favours the brave and we have experienced unprecedented success by believing in what we do and making it happen.

WWJ COLLINS