

CONVERTING YOUR MENU TO FOOD FOR LIFE SERVED HERE

Food for Life Served Here menus don't have to cost more.

The Food for Life Scotland team can help you find opportunities to save money by analysing your current menu and procurement spend. The savings made mean you can support local, Scottish suppliers and don't have to compromise on the quality of your ingredients, with farm assured meat, sustainable seafood and free-range eggs featuring prominently in your menus.

How do we do this?

1 MENU ANALYSIS:

As busy caterers we know it's difficult for you to find time to cost out alternative ingredients, products and recipes. That's where we come in. We'll help you look closely at your current menu and support you to:

- Make small **per portion savings** to your most popular dishes that add up to large savings across a menu cycle
- Identify opportunities to **simplify** your menus
- Swap ingredients to **increase** overall **Scottish spend** and support the local economy
- Place emphasis on 'scratch cooking' allowing a focus on **fresh, seasonal produce**
- Adjust individual recipes to reflect national nutritional regulations
- Streamline ingredient purchasing creating **economies of scale**

2 RECIPE ANALYSIS:

Looking at your most popular dishes, we'll suggest changes such as using higher welfare meat (but less of it) and incorporating vegetable protein. See below how simple changes made to one local authority's steak pie recipe meant they could serve farm assured meat, reflect nutritional regulations and save money:

FFLSH Steak Pie	Original Recipe	Original Recipe + farm assurance	Amended FFL Recipe
Farm Assured Meat	X	✓	✓
Pulses	X	X	✓
Additional Veg	X	X	✓
Total price per portion	£0.59	£0.75	£0.54
Cost Difference	Per Portion	+£0.16	-£0.05
	25,000 Portions	+£4000	-£1250

KEY CHANGES:



Less but higher quality meat from farm assured sources complying with UK animal welfare standards



Addition of red lentils as alternative source of protein



Increase in vegetable content



Significant per portion cost saving



Identified opportunities to purchase cheaper ingredients

NEXT STEPS?

ASK US how you can share your procurement data. **SEND US** your current menus and five most popular recipes. We'll get to work analysing the data and provide you with a report containing updated recipes and opportunities to make budget savings.