

# Welcome from Accent Catering

## September 2025

### Accent Catering

We are proud to be appointed the caterer for The Four Cs Academy Trust from September 2025. Founded in 2002 Accent is an independent company operated by one of our founders Derek Warman and Managing Director Ian Crabtree. We are an established caterer, passionate about supporting local British farmers and growers with seasonal quality ingredients at our core.



### Fresh Food

We tailor our menus depending on the age of the pupil, our ethos, however, remains the same; we never compromise on our commitment to our craft – creating amazing food from quality produce by skilled chefs.

Our food is prepared from fresh ingredients. All our meat is Red Tractor (UK sourced) accredited; fruit & vegetables are UK sourced where possible & fish from sustainable stocks. We focus on producing great tasting food from scratch, so you will not find our chefs using packet mixes or ready to use sauces.

### A Sustainable Future

We are proud to partner with the National Farmer's Union to support local suppliers and help our schools learn the importance of food provenance and the process food goes to from field to fork. We know how important sustainability is and we are fully signed up to the Courtaulds' Commitment (to reduce food waste) and the UK Plastics Pact (to remove all unnecessary single use plastic from our business).



### Free School Meals

All children in KS1 are entitled to Free School Meals, and eligible KS2 & secondary students can also enjoy a free meal each day. We encourage all families to take up this offer, as school meals are great value, with lots of tasty choices to choose from. Our menus always include a meat/fish, as well as vegetarian dishes, with pasta and jacket potatoes readily being available to help give them the boost they need for learning in an afternoon. Meals are accessed via our Biometric system, with daily credit added automatically to your child's account at lunchtime.

### Marketing

As specialist school caterers, we believe that catering is so much more than just a meal on a plate. We work hard to create a service that is fun and adds value beyond the traditional lunchtime offer. We run a variety of Special Day menus including Bonfire Night, Lunar New Year and World Book Day - which bring excitement and real value to the daily lunch experience.

We also run annual themes designed to encourage pupils to try new and exciting dishes. With a focus on fresh ingredients and balanced nutrition, our exclusive monthly recipes help pupils build strong and healthy relationships with food.



### Allergens

Accent Catering are partners of the Natasha Allergy Research Foundation and take the responsibility for managing food allergies and special diets very seriously. We seek to reassure parents and guardians that we have a detailed understanding of the subject and recognise the importance of having robust procedures in place.



All of our menus are fully allergen checked and labelled. Our teams fully trained each term and on-site Allergen gurus are trained and knowledgeable to ensure every customer is catered for.

*We look forward to welcoming everyone to the dining room!*

Compared to an average packed lunch an Accent school meal contains:

**15% LESS**  
SATURATED FAT

**2x**  
THE FIBRE

**46% LESS**  
SALT

**1/2**  
THE FREE SUGARS

**Accent**