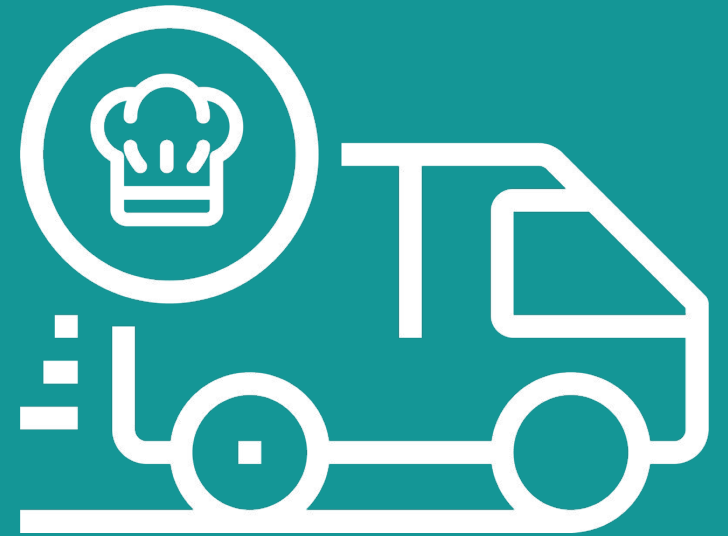


Supporting **Information**



Food & Supply Chain

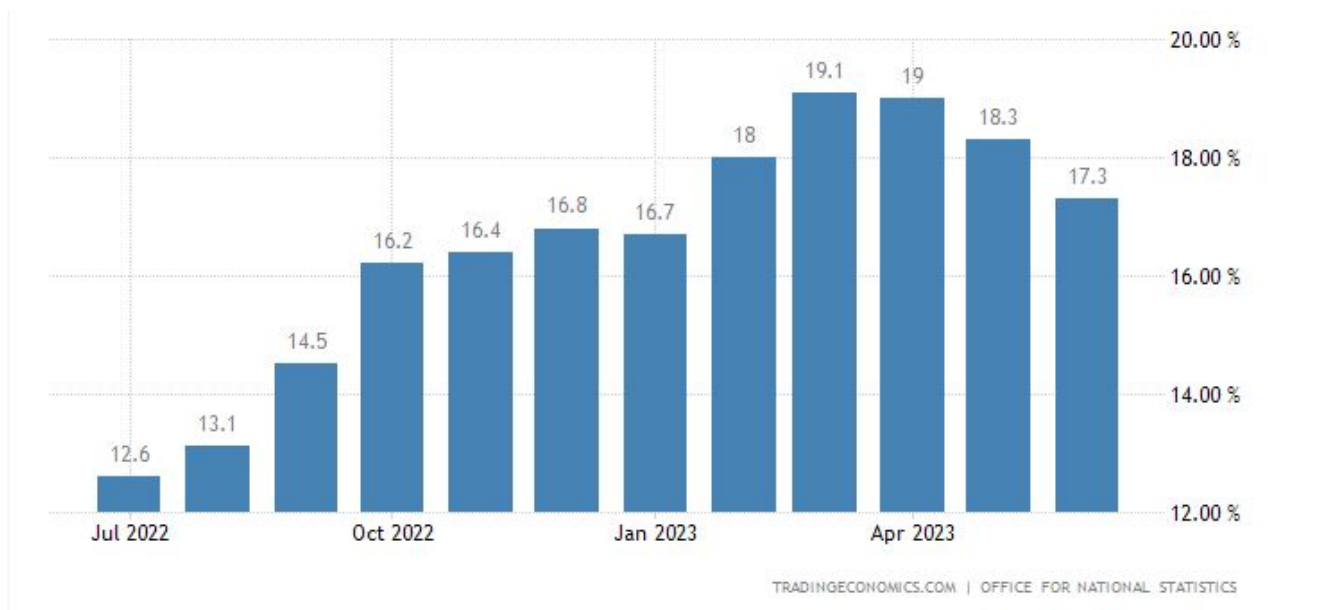
Supporting Company Information



Inflation Overview

UK INFLATION 7.9% IN THE YEAR TO JUNE DOWN FROM 8.7% IN MAY.

Food inflation down to **18.3%** from 19% in the year to May 2023. Inflation fell to **7.9%** in the 12 months to June 2023 (CPI), beating the Bank of England's forecast of **8%**. Food inflation – at **17.3%** (CPIH), dropping by 1 percentage point since last month - has taken centre stage as the biggest contributor to overall inflation.



STOCK ISSUES - Weather in Europe continues to push some fresh produce to record highs.

AVIAN FLU - This outbreak continues to have an impact on the production of eggs, leading to shortages in the market.

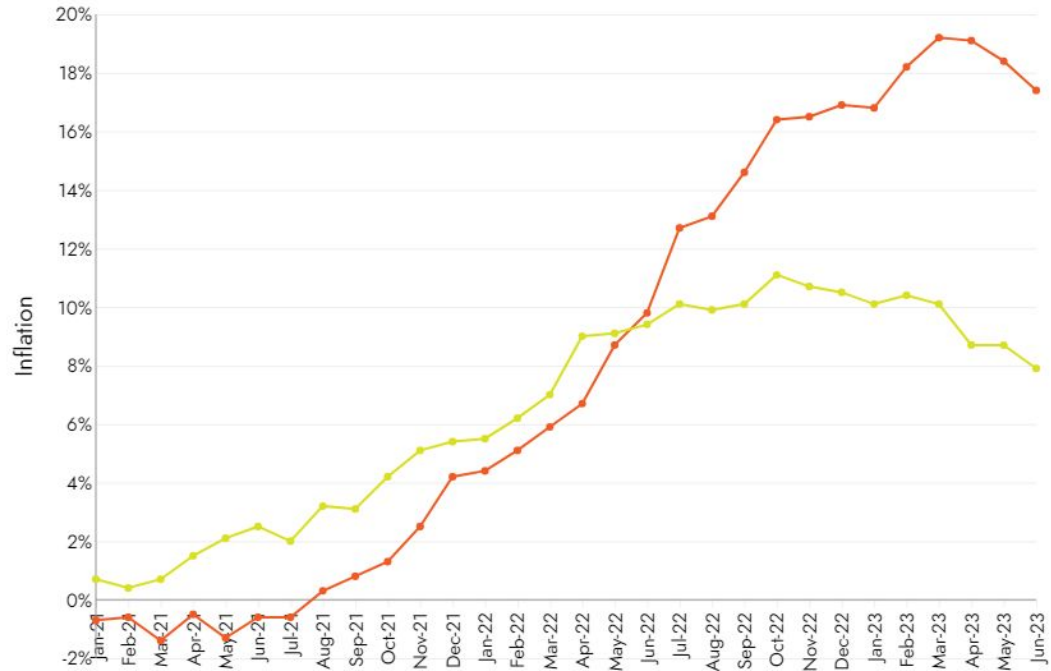


Inflation Overview

Food Inflation for June 23 is 17.3%, this is down 1% from the previous month.

Annual Consumer Price Index Inflation

- Food & non-alcoholic beverages (CPIH)
- Overall Inflation (CPI)



Source: ONS, Consumer price inflation tables



termly Report

Core Products

Inflation Update

Pork - UK pork prices hit 225p/KG for the first time.

Beef - Beef prices have started decline, however they are still at an escalated level.

Poultry - The poultry market have remained steady over the last few months, we expect this to continue.

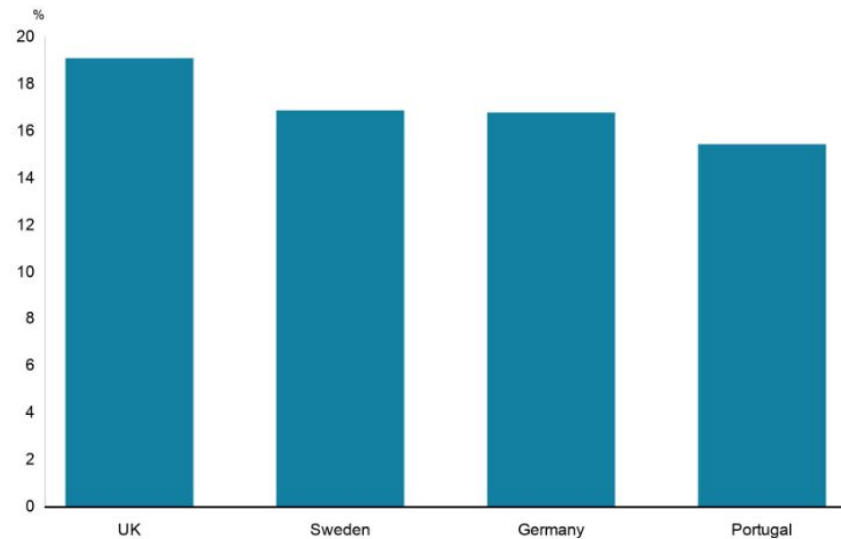
Wheat - Has stabilised at a level which is down 50% from the ATH last year. This continues to be reliant on the exports from Ukraine.

Cooking Oil - Prices continue to stabilise with exports continuing to be released from Ukraine.

Dairy - Milk prices continue to decline, with DEFRA announcing a fall of another 0.45ppl to 36.48ppl

Food inflation has seen staple items increase over the last 12 months.

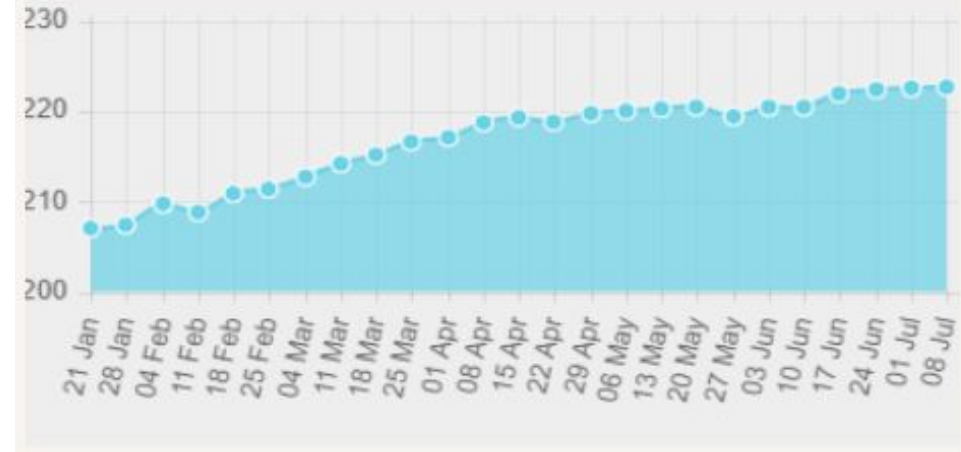
Food prices were rising faster in the UK
Food price inflation: year to April 2023



Source: OECD



Six Month



Pork Price

SOURCE - <https://www.pig-world.co.uk/news/weekly-qb-pig-prices.html>



Beef Price

SOURCE - <https://tradingeconomics.com/commodity/beef>

Our Central Response

To Inflation Pressures

Our key priority is to ensure you receive the best value for money, with price reductions and product swaps where possible and mitigation from proposed price increases where necessary.

- **Supply Chain Efficiency** - We continue to look at our current buying lists with the food team to ensure we are buying the correct products at the correct price from the correct supplier.
- **Range Consolidation** - Our Back To Basics & Cooking With Confidence initiatives have been the key projects. Our procurement team have been assisting with the APL reviews.
- **Product Analysis** - Ensuring the products are fit for purpose.
- **Continued Use of Technology** - Procure Wizard ensures that we have full visibility and management on all suppliers. All catalogues have to be uploaded and any price changes are noted by the system and signed off by our procurement team. All products are reviewed and any changes happen quickly so we are able to measure the benefit and report on all changes we make to see how we are performing. We are continuing to improve and develop the system with a new stock system and a smart search function coming soon.
- **Seasonal Product Adjustment**
- **New Product Sourcing**
- **Supplier Price Negotiations**



Inflation Overview

Continued

ENERGY - The cost of energy is also contributing to the inflation within the supply chain with gas and electricity significantly inflated year on year. Energy accounts for 15% of Food & Drinks manufactures total costs.

UKRAINE - Russia and Ukraine are significant producers and exporters of food stuffs. The conflict continues to have a knock on effect on the price of grains, cooking oil, fish specifically Cod and agricultural feed as examples.

CRUDE OIL (FUEL & PLASTICS) - Crude oil continues to be up YoY currently. This has a knock on effect for plastics and delivery costs.

SHIPPING COSTS - Global shipping costs have come down 90% YoY and are almost back to their pre Covid-19 levels. Post brexit red tape and additional border checks continue to add an extra layer of complexity of importing into the UK.

WAGES & LABOUR - Wages have increased on average by just over **6%**. However, key job roles are demanding much higher salary increases, HGV drivers, warehouse picking and packing as examples. National Living Wage increased again in April 23.

CURRENCY - While the £ has rebounded from its decade low in September 22, it is still trading lower than anytime over the last 5 years. £1 = \$1.27.

WEATHER: Recent extreme weather conditions on top of smaller growing areas for produce has had a huge impact on harvests. Produce being heavily affected. Potatoes quality and availability hugely affected and pushing prices up.

The above challenges are manifesting themselves across all categories, Fresh, Frozen Ambient and Non food items have seen inflation in some way shape or form.



Food Philosophy

Supporting Company Information



Supporting **Information**

Nutrition Update

Nutrition Education Toolkit

We have launched four new nutrition education modules to the operations teams. The aim of these modules is to provide a consistent and approved nutritional message, acting as the single source of truth. This resource is about doing something different for our teams, schools and the children and can be used as an opportunity to 'bring' school meals into the classroom. This project is unique compared to other added value content because it is formatted in a way that promotes flexibility for clients, it includes all aspects of food and health and focuses on a inclusive, not an exclusive approach to food.

Nutrition Champions

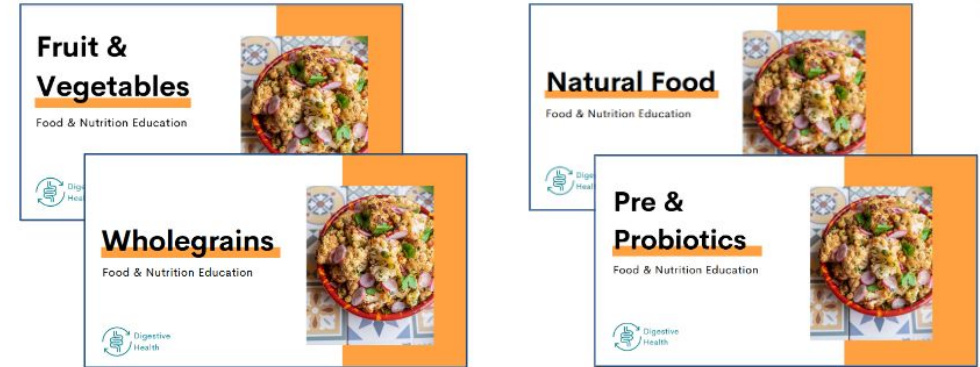
We have launched eight 'nutrition champions' into the business. Their roles are to: train teams in nutrition and health incentives, champion added value projects, provide feedback to support ongoing development of supporting materials and act as an overall extension of the nutrition team. More of our operations teams will attend nutrition champion training in September/ October 23.

Live access to nutrition resources

We have produced a document that contains live links to all of the nutrition support that an operator would need to be able to effectively support our customers. Including education session plans, medical menu processes and compliance checklists. Resources are positioned into four categories (1. healthy recipes, 2. alternative menus, 3. added value and 4. training) to make it easy for the operator to find the relevant information.

The Content

The resources available today are all related to promoting digestive ("gut") health.



Nutrition Library

Click on the icons to open the related document

Recipes & Menus	Allergy, Lifestyle & Medical Menus
<ul style="list-style-type: none">1 Guide to Nutritious & Healthy Menus1 Commitments Beyond School Food Standards10 Point Checklist for School Food Compliance1 How to Calculate Carb Counts1 Nutritional Analysis Tool by Age & Gender1 Nutrition Fact Bank Key messages from menu analysis1 School Meal vs Packed Lunch1 Teenage Girls Nutrition1 Teenage Boys Nutrition	<ul style="list-style-type: none">1 Guide to Alternative Menus1 Approach to Modified Texture Menus1 Alternative Menu Infographic1 Medical Menu Request Form updated to include IDDSI1 Core Allergy & Lifestyle Menus 6 menus are published twice a year1 IDDSI Menu Template + Testing Methods1 IDDSI 3 - 6 Menu Examples
Added Value	Training
<ul style="list-style-type: none">1 Introduction to the Education Toolkit1 Resource Library1 Fruit & Vegetables Resources1 Wholegrain Resources1 Natural Food Resources1 Pre & Probiotics Resources	<ul style="list-style-type: none">1 Guide to Nutrition Training1 IDDSI Testing Methods Training Guide1 The Academy Level 2 & 3 Nutrition, Allergens & Alternative Menus1 Nutrition Champions Training Coming Soon1 Nutrition Promo Video Coming Soon
1 Guidance documents	1 Resources



New Secondary Autumn/Winter Menu

With eight globally influenced food destination concepts to choose from, creating a tailored menu for your school is easy. Each concept includes loads of fully supported, tried and tested recipes which are fully featured in our 'Flavour of the Month' promotions.

Our Deli Kitchen menu incorporates our Hot and Cold Deli offers and helps to balance out the popularity across the service points, reducing queueing and create signposted destinations to speed up service.

Nutrition Spotlights

Salt

13% decrease the average amount of salt in main meals from last year (7% from last menu cycle).

Menu Spotlight - This term our super low salt recipe is Cumin Chickpea & Veg Bake in Baharat Tomato Sauce, Moorish Couscous, Green Salad.

Protein

96% of the main meals hit the protein target. An additional 20 main meals provide over 20g protein per serving. This demonstrates how we have turned street food - typically unhealthy - into satiating meals .

Menu Spotlight - Our show stopper protein recipe Meatballs in Baharat Tomato Sauce, Moorish Couscous, Green Salad SEC provides an impressive 25g of protein per serving!

Plant variety

Plant variety has increased in **48** to an impressive **57** which is due to more fruits, vegetables, wholegrains and plant proteins being utilised on the menu including aubergines, red lentils, edamame beans, sweet potato and couscous. This demonstrates the improved range of nutritional benefits to continue to add to the menu, going above and beyond compliance.



What Makes our Secondary Menus Great?

We're turning secondary school meals on their head with a guest offer every day!

The world of Street Eats comes to your dining room with our menu style across our schools. Using all of your feedback, plus food industry insight, we have created our best secondary menu yet.

With **eight globally influenced food destination** to choose from, each concept includes loads of fully supported, tried and tested recipes which are fully featured in our Flavour of the Month promotions.

Our secondary menus have a vast amount of benefits:

- Flexible, modular & scalable with huge variety of over 300 themed and fully supported recipes across all of the concepts, balancing popularity across food offers.
- Puts cooks and chefs back in control of their menu - they decide how often and for how long a concept runs.
- Could be a one off theme days, a complete kiosk takeover or a whole branded counter all scaled in line with opportunity, popularity, sales figures.
- Each concept can be as simple the dishes on the core menu (on the menu cycle) or as interactive as a full pop up (Flavour of the Month Promotion).

Supporting Information

**DON'T MISS OUR
FLAVOUR OF THE MONTH
2023/2024**

MEZZE GOES GREEK SEPTEMBER

EXTRA MILE OCTOBER

INCREDIBLE INDIA FROM THE PUNJAB NOVEMBER

Let the "feastivities" begin! DECEMBER

ASIAN GOES TO KOREA JANUARY

John Dory GETS Loaded! FEBRUARY

GREAT BRITISH PIES Home Style MARCH

Planet Power MISSION TO SAVE THE PLANET! APRIL

HACIENDA MEXICANA EXPLORING BURRITO BOWLS MAY

CARIBBEAN fusion Coming From CUBA BIENVENIDO A CUBA JUNE

AMERICAN Diner TAKING YOU TO KANSAS CITY FOR OUR BBQ JULY

Aspens

Supply Chain Partners

We have partnered with the following supply chain partners that can add substantial value to your school.





Do the Right Drink!

Good Hydration

Sustainability and Climate Change

ECO Invest

Action
Please talk to us about introducing these drinks solutions into the school. We can work out the most beneficial way forward...

Blue Mountain is our 'one stop shop' partner for vended drink solutions. A leading provider of high-quality drinks vending machines who take responsibilities to promote health and wellbeing through good hydration, along with a true focus on sustainability, climate change and environmental investment very seriously.

Whether you are looking for popular Iced Fruit Drinks, Refillable Chilled Fruity Water Drinks, Tasty Milkshakes or a new Hot Beverage solution, come to us and we will take care of it for you! All the ingredients you need are provided to generate great sales and profits to benefit your school budgets.



What is The Academy?



- The Academy provides apprenticeships and formal qualifications, for any employee of any age, at any level.
- Training and qualifications are either delivered in-house by the team or by external training providers.
- We utilise the levy to fund this training, to ensure we are actively investing in our staff and their careers at Aspens.

Why do we have an Academy?

'From Classroom to Boardroom'

We aim to upskill existing staff with high-quality apprenticeship programmes and qualifications to ensure they have the knowledge, skills and behaviours to transcend their role and progress through the business, from classroom to boardroom.

We also support HR to recruit future talent and develop new apprentices to the business with high-quality apprenticeship programmes, which meet our values, expectations and quality standards whilst excelling in their careers in the catering industry.



**For more information please liaise with your
Operations Manager or email**

info@theacademyapprenticeships.com

Supporting **Information**



Insuraclean is our go-to company for all cleaning services.

They are a national specialist commercial cleaning company with invaluable expertise in providing deep cleaning services with vast experience including the catering industry.

Their expertise and helpful teams make the process of scheduling and carrying out kitchen deep cleans, duct extraction and supply system cleans for our clients across the country incredibly easy and they provide helpful advice for routine cleaning activities too.

0800 292 2009 | insuraclean.co.uk | office@insuraclean.co.uk



Action

If this is a service you would like to take advantage of, please liaise with your Operations Manager.

Supporting Information

Pineapple Recruitment

Pineapple Recruitment is our go-to company for all recruitment services.

They are a national specialist recruitment company with invaluable experience in providing recruitment services with vast experience including the catering industry.

A trusted partner to some of the UK's fastest growing companies, we know it's not just about a job – it's your career.

They find exciting and fulfilling positions in the Catering and Hospitality Industry but also recruit for Regional Management and Business Support roles across the UK.

0333 207 2230 info@pineapple-recruitment.co.uk

www.pineapple-recruitment.co.uk

Feedback

Let us know what you think of the report so we can continually improve the information we provide.

Contact: marketing@support-services.com



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Supporting **Information**