

We are very excited to be working with Sutton Academy high school from January 2026!

Great things we do every day!

Freshly prepared dishes daily - we pride ourselves on using the highest quality products, using highly trained teams to prepare and cook fresh dishes daily using raw ingredients to assemble tasty, nutritious dishes.

FOOD for Life Served here — we are proud of our Food for Life Served Here catering mark, having been the first contract caterer to be accredited with the prestigious award back in 2011. Every primary school we work with is accredited to Silver grade as a minimum, ensuring we meet a host of industry-leading standards in our meals.

LOCal Supply — We use both local Yorkshire-based suppliers and locally grown produce wherever possible within our menus, limiting food miles and maximising freshness! Over 80% of everything we buy is sourced from the UK.

Organic & Free Range - We source a percentage of organic meat, fruit and vegetables in line with Food for Life Served Here, Silver requirements. We also make sure all of our eggs are RSPCA Assured 'Free Range Freedom Food'

Innovation in Menu Planning - Exceeding the Children's Food Trust recommendations, Caterlink have reduced the sugar within our desserts, ensuring that all contain 6.5g of free sugars or less.

Helping to save the planet - we have developed a number of 50% plant-based protein dishes to our menus - these are a good source of protein and help reduce greenhouse gasses vs. using meat and dairy.

Plastic Reduction - We're industry leaders in reducing plastic and have removed clingfilm from our kitchens, removed all single use plastics from point of service, plus reduced packaging from our suppliers.











Extra touches

Flexible - Although we generate new menu cycles centrally twice per year, featuring a range of new and exciting food concepts and recipes, we are committed to offering our clients a flexible service that includes adjustments to our menus to suit local tastes and demographics, helping to maximise uptake every day.

Supportive - Caterlink offer our catering teams a supportive working environment in which they can develop and flourish, with benefits including a host of professional qualification opportunities, access to various physical and mental health support programmes, plus a range of awards and events that celebrate their successes.

Refreshing - We want every child to actively choose a school meal, and as everyone first eats with their eyes, we will invest in new serviceware for each school to ensure attractive presentation of our meals

Engaging - We are committed to actively engaging with both pupils and parents throughout the school year, highlighting the many benefits of a school meal and responding to their feedback to help us maximise uptake and ensure your pupils are properly fuelled to achieve their potential.

Community minded - From funding kitchen gardens at schools through our very own registered charity, to delivering cookery workshops that empower parents to embrace the benefits of fresh food more regularly, Caterlink are committed to supporting your local communities to add even more value to the services we provide

Great Value - our meals are great value for money, with independent research proving that they are significantly cheaper than the average packed lunch of equal nutritional value.

Get in Touch

For more information, please contact:

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Alternatively, you can get in-touch with us through our web site: www.caterlinkltd.co.uk























