

FREEFROM AND THE CONTRACT CATERER

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Introductions

SODEXO
IS THE WORLD'S LEADING
QUALITY OF LIFE SERVICES
COMPANY

80
countries

Sodexo UK & Ireland

43,000
employees

2,300
sites

£1.1 billion
in annual turnover





- Corporate
- Health Care; Seniors
- Education
- Justice Services
- Defence
- Sports and Leisure
- Remote Sites





The new EU Food Information Regulations could cost food businesses as much as £200 million a year (BHA 2014)

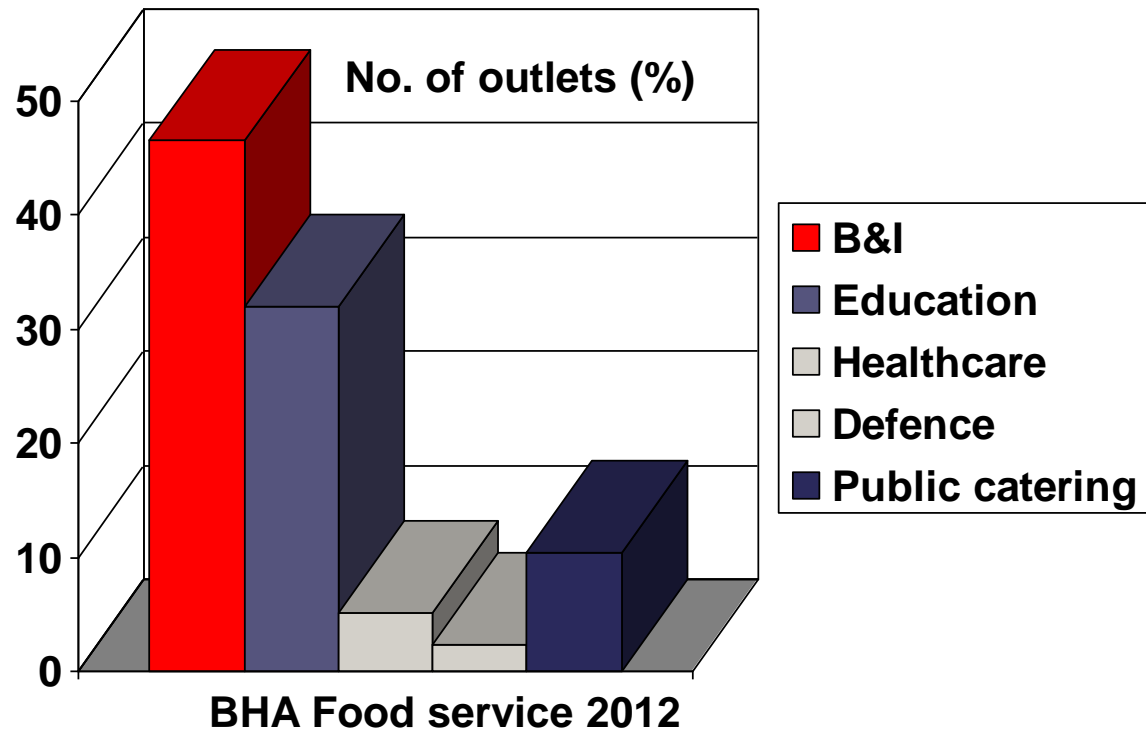
'British hospitality is 4th largest and delivers £53billion with workforce 2.7 million'

B&I

prison/prison shops,
(440M)

Public catering

(201M)



Sodexo's approach in practice (... and where are the risks?)

‘Food service companies must have 100% knowledge of the 14 named allergens contained in the ingredients to consumers’



Suppliers and manufacturers

- Obligations within EU
- Consider small, artisan



Food service providers can no longer say, 'I don't know' or 'food may contain all allergens' making it unsuitable for any allergic individual.



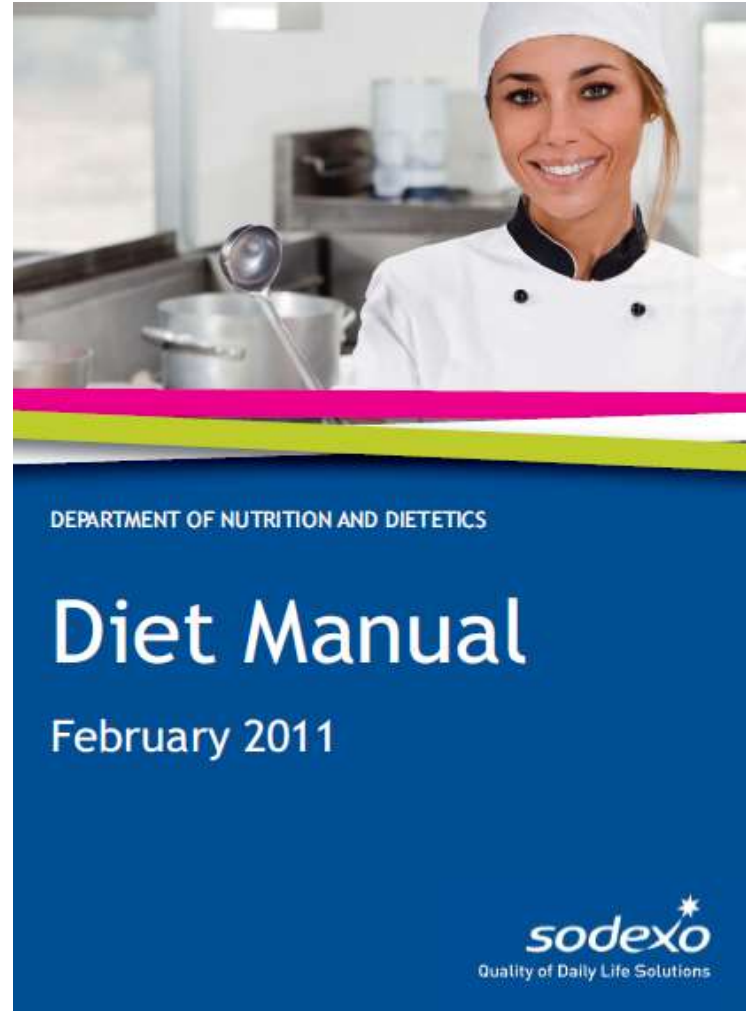
Day to day communication and sign posting

- Engaging with the team

- type of consumers
- type of operation
- skills of each units operation
- level of training / turnover
- audits



‘We have thousands of chefs and catering staff working across the UK and Ireland, so reaching them all with the right training is a challenge’.



‘Create a culture amongst chefs where allergies are inclusive’

- Developing a sense of ownership and responsibility
- ‘Where there’s creativity there is healthy competition’
- Menu & recipe development



Other considerations/challenges for the food service industry

- **Audits and auditors**
- **Consumers**
- **Competition - freefrom?**
- **Data management**
 - keeping up to date

