



**British
Food** 
Fortnight
2024

20th September - 6th October

British Food Fortnight -
the biggest national
celebration of British food





LOVE BRITISH FOOD

British Food Fortnight: the biggest celebration of British food on the calendar



New!
Podcasts – Derek Wright talks British food with school caterers – listen online



New for 2024...

Great British Pie Challenge – calling all chefs and caterers to create a pie, using British ingredients and add to menus for British Food Fortnight



Momentum is greater than ever; this year we expect nearly 500 schools and 8 universities to get involved



National Harvest Service

Media campaign promoting British food (1 million social media impressions every month)



Influencing through our seat on Public Sector Catering Alliance: £2.6 billion market for British food





British Food Fortnight 2024

Communities across the country take part with foodie festivities in villages, towns and cities; schools, colleges and universities taking part; promotions in pubs and restaurants and British food on the plate in hospitals and care homes.

How to take part:

- British Food Fortnight Menus
- Link up with local farmer or producer to visit the school or have an away day
- Cooking demonstration from local pub/restaurant chef
- Decorate the classrooms or hallways
- New for 2024 – Great British Pie Challenge – chefs and caterers invited to create a pie and add to menus during fortnight
- Share your activity, recipes, ideas and photos by email: info@lovebritishfood.co.uk or on socials with #BritishFoodFortnight

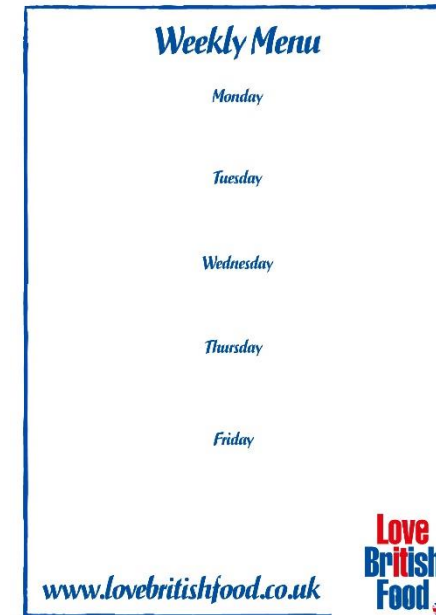
British Food Fortnight



Poster — left blank for your activity



Poster



Menus

Email us at info@lovebritishfood.co.uk to access the promotional material

Plus, teacher packs, lesson plans, activity sheets plus more on www.lovebritishfood.co.uk



Bunting



Stickers



Love British Food Education Working Group

AIM:

- To provide a platform for the very best school, higher education and university chefs to share excellence in education catering and inspire their colleagues across the industry.
- To encourage all schools to run a British Food Fortnight menu during the national food celebrations (20 Sept – 6 Oct 2024).

Hundreds of school take part every year; last year reached 1 million+ children. The national food promotion is a proven catalyst at encouraging schools to action.

A calendar date gives focus and prompts action, even if that may be changing a single supplier.

HOW?

- The group will position everyone on it as **LEADERS** to **INSPIRE** and **ENABLE** others in education catering to give sourcing local or British a go.
- Stream of blogs and social media posts throughout the year from school chefs and suppliers. Menus, how they are sourced, ideas for other school chefs. As the year goes on, other school chefs and suppliers encouraged to write similar.
- Love British Food: Sharing Excellence in Education Catering forum during British Food Fortnight.

@LoveBritishFood

Love British Food Education Working Group



Alexia Robinson,
Founder,
Love British Food

Co-Chairs



Jane Eve,
TUCO

Derek Wright,
Blackpool
Catering
Services

Special Advisor



Jacquie Blake

Members



Graeme Collie,
TUCO



Stephanie Hall,
Chartwells



Victoria Buob-Aldorf,
Bartholomew School



Stacey Szender, ACE
Catering Services



Sam Ward, Lead
for Academies



Christine Boyle,
Argyll and Bute



Caroline Morgan, Local
Food Links Dorset



Julie Donaldson,
Edinburgh Council



Judith Gregory,
LACA Wales



Holly Southeran,
Sefton Catering
Services



Jenny Brown,
Sarum Academy



Adrian Bartlett, Fishing &
Seafood Ambassador



Craig Neale,
Norse Group



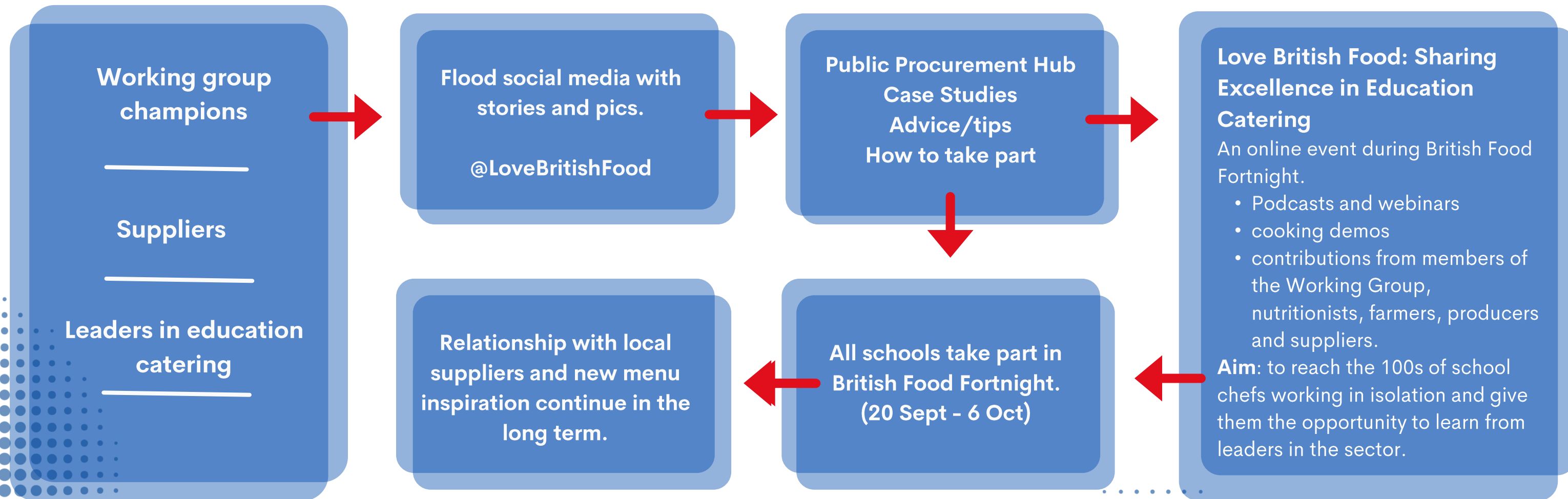
Clare Jordan,
Norse Group



Rob Cass,
OCS

Let's just do it!

Love British Education Working Group



Love British Food Education Working Group expands activities and appoints two new co-chairs



Alexia Robinson, runs the group as part of Love British Food's public sector activities and sits on the Public Sector Catering Alliance



Jane Eve, MCIPS Chartered MIH
Head of Contracts
TUCO Ltd



Derek Wright, Catering Services
Manager

"Our aim is to give the most influential education catering managers in the country a platform for using their experiences to inspire and enable other catering managers to source the very best British seasonal food available and produce wonderfully nutritious fresh meals in schools and universities. The group is co-chaired by Derek Wright from Blackpool Catering and Jane Eve from TUCO with Jacquie Blake, formerly Chair of LACA supporting as Special Advisor."

"British Food Fortnight is a fantastic opportunity for Schools and Kitchen Teams across the country to showcase what they do and engage their community with a special activities, celebrating the best of British produce and most importantly learn where the food on their plate comes from.

"With Harvest Festival events already a key point in the educational calendar for many schools, the addition of implementing Love British Food Fortnight in our schools will open up opportunities for engagement with local farmers and wholesalers, leading to opening doors for conversations between families about the food choices they make."



Foodservice providers and supplies invited to become Associate Members

Join the Love British Food Education Working Group meetings that take place via zoom every other month. Keep up to date with what the very best in the sector are doing.

Have the opportunity to present on the Love British Food: Sharing Excellence in Education Catering forum during British Food Fortnight.

Be part of our movement!

Further information: jane@lovebritishfood.co.uk

Follow us on Twitter: @LoveBritishFood

Read our education catering case studies: www.lovebritishfood.co.uk/educationcasestudies

Associate Members



Fresh, Healthy, Tasty School Meals