



Manage your Kitchens

Increase your Uptake

Reduce your Food Waste

Manage your Cleaning Sites



LACA Outstanding Supplier of the Year 2022 2024



Parent and Classroom meal ordering and payments

Menu and recipe building with nutritional information and allergen management

Kitchen Manager System

- Stocktaking & Ordering
- Asset Management
- Temperature Checks
- Forms and Compliance
- Waste Reporting

Staff Retention & Management

- Staff Clocking
- Communications

Cashless Secondary solution

Facilities Management and Cleaning

Business and Industry Kitchen Management



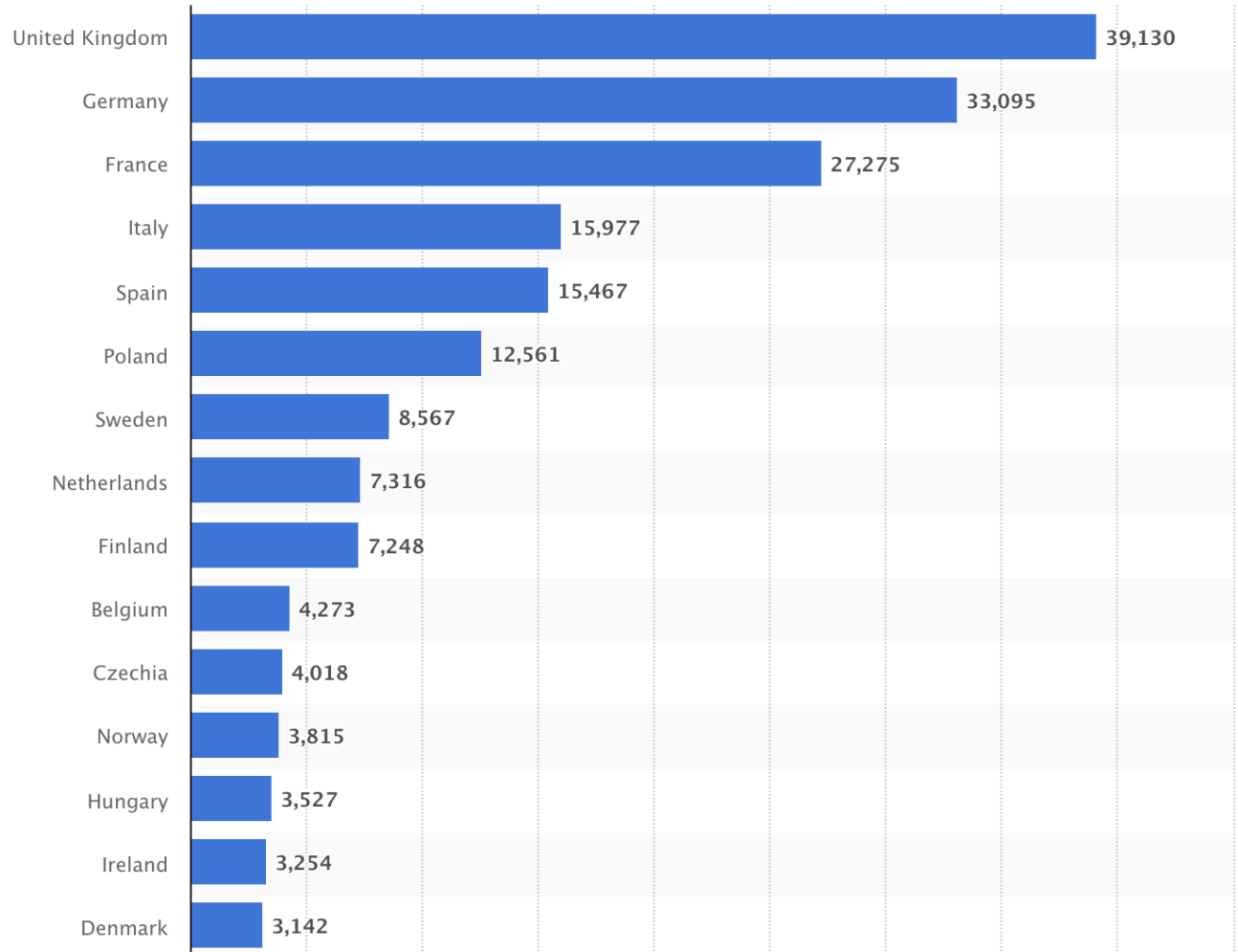
Evolution of Allergens

Special Diets & Menus





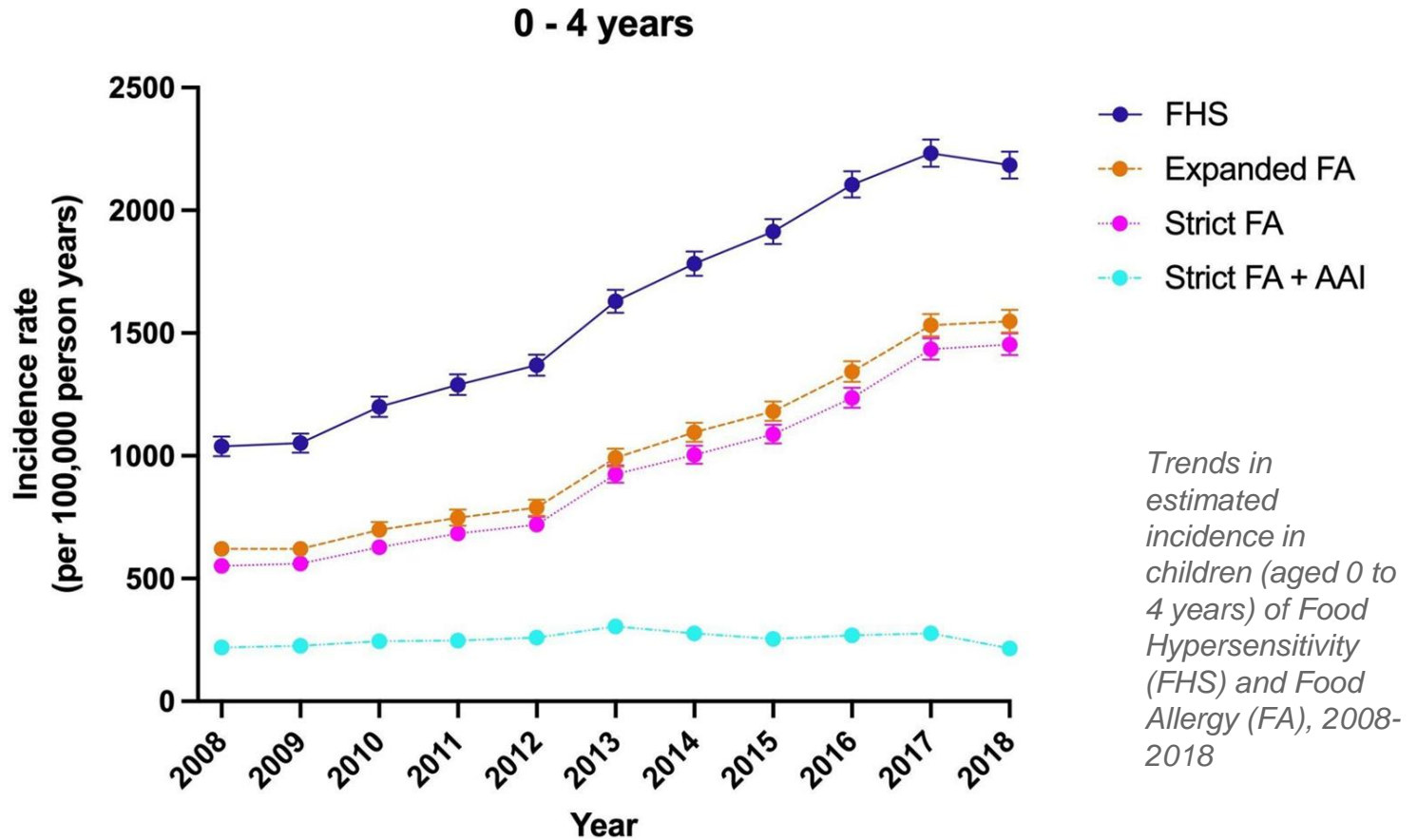
Number of children and adolescents with Type 1 diabetes in Europe in 2023, by country





Food Allergy Surge:

England Sees Over Double the Cases in a Decade
Young Children between 0-4 yrs Hit Hardest



Put your hand up if you or a member of
your family have an allergen or food
intolerance?





Current Situation

- No evidence that trend has not continued
- Estimates vary from 1% to 9% of children having an allergy*
- Our Data:
 - an average of 3.5% of pupils have 1 of the major 14 allergens
 - An average of 11.4% of pupils have a dietary requirement

* *Epidemiology and Burden of Food Allergy, Christopher M Warren, Jialing Jiang, Ruchi S Gupta - <https://pubmed.ncbi.nlm.nih.gov/32067114/>*



Rapid increase in the need for special diets and menus across private and public sector catering noted at recent LACA Round Table



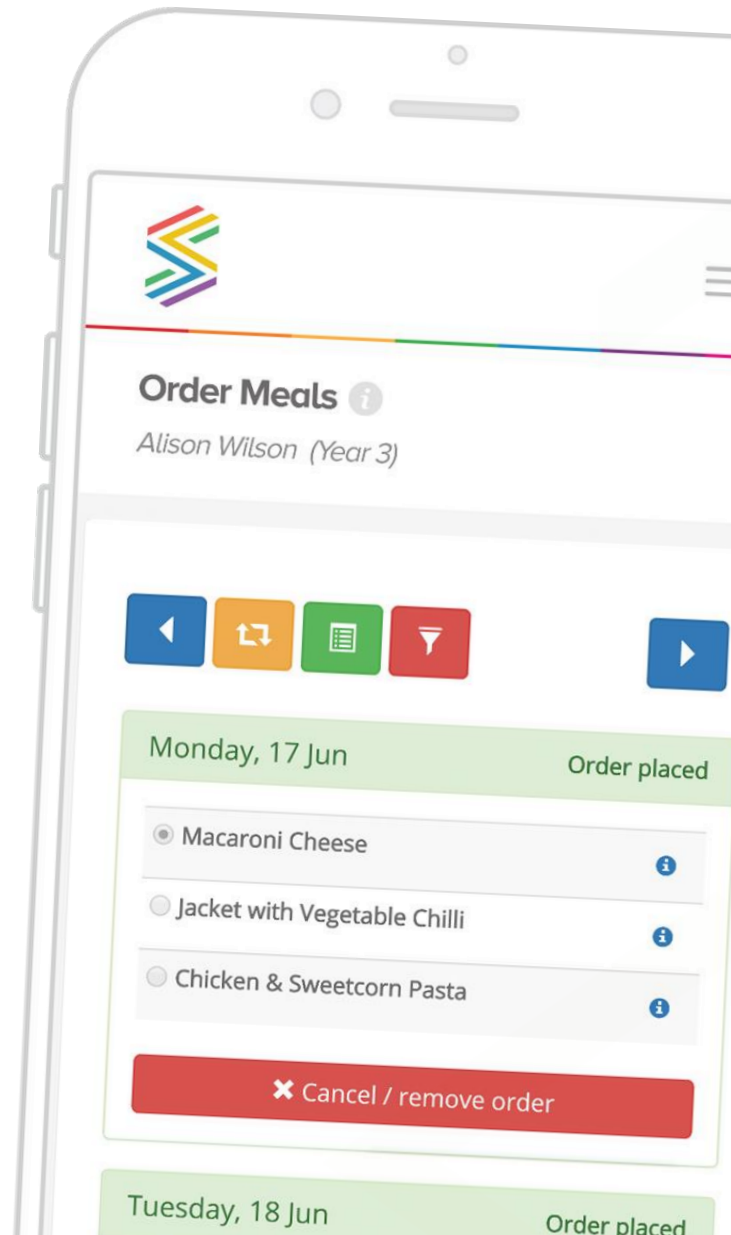
In the 2023/2024 academic year, clients reported a **significant increase in special diets**.

One client reported the size of their **menu and diets team doubling** in the last 18 months to handle this.

At the same time caterers are under increasing **financial strain**, particularly in the public sector.

What is the solution?

Computers and
cottage pies are a
great mix! 😄



Allergy Safety

Do not serve the Creamed Potatoes



Allergens

Log Out

Allergens

Celery

Gluten

Crustacea

Eggs

Fish

Lupin

Milk

Molluscs

Mustard

Nuts

Peanuts

Sesame seeds

Soya

Sulphur dioxide



Please tick here if you would also like us to block dishes where the manufacturer has indicated ingredients 'May Contain' traces of your selected allergens.

Dietary Requirements



This child is diabetic.



Order Meals

Log Out

- Previous Week
- Full menu
- Orders list
- Update allergens
- Show Fat
- Next Week

Monday, 02 Mar No order

- Beef Chow Mein ! i
- Chilli Con Carne i
- Jacket Potato(choice) i
- Vegetable Lasagne i

Tuesday, 03 Mar No order

- Cheese & Bacon Puffs ! i
- Salmon Fish Pie i
- Stir-fried Vegetables ! i
- Jacket Potato With Beans & Cheese i

Wednesday, 04 Mar No order

- Pizza (choice) i
- Pasta Neapolitan i
- Jacket Potato & Tuna with Side Salad i

Thursday, 05 Mar No order

- Roast Chicken & Gravy i
- Vegetable Casserole i
- Jacket with Cheese i

Friday, 06 Mar No order

- Fish Fingers i
- Jacket Potato & Baked Beans i



Recipes

Recipe Title

Title

A (Office (LK)

Alan hot pot

Alan Special

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All Day Brea

All Day Brea

All Day Brea

Bacon & Mus

Bacon & Mus

Bacon and C

Bacon and S

Bacon and S

Junior portions **20**

-1 +1 +5 +10

Senior portions **0**

| Ingredients | Metric | Imperial |
|---|---------|------------|
| Bacon Gr streak | 400 g | 14 oz |
| Margarine ⓘ Summer County Spread | 160 g | 6 oz |
| Sweetcorn (Frozen) | 250 g | 9 oz |
| Flour, Plain ⓘ Wheat | 120 g | 4 oz |
| Milk | 1344 ml | 47.3 fl oz |
| Cheddar Cheese ⓘ Sysco Classic Mild White Cheddar Cheese | 200 g | 7 oz |
| Pasta Spirals F ⓘ PASTA QUILLS | 900 g | 1 lb 16 oz |

Method

1. Gently fry diced bacon until golden brown.
2. Add flour to melted margarine and cook out.
3. Gradually add milk stirring all the time until thicken.
4. Add sweetcorn and cheese, simmer gently,
5. Cook the pasta following manufactures instructions.
6. Drain pasta well and add sauce, stir until all pasta is evenly coated
7. Check temperture
8. Place into a warmed serving dish and serve.

Food Safety

Allergens

⚠ The supplier information for this recipe is incomplete and so some allergens may be present. Please contact the school kitchen for full details.

Contains:

- Barley
- Cereals
- Kamut
- Milk
- Oats
- Rye
- Spelt
- Wheat

May Contain:

- Eggs

⚠ This information was correct to the best of our knowledge at the time of publishing. It may be subject to change, and should only be used as a guide.

Nutritional Content

| | |
|--------------------|----------|
| Per portion (169g) | Per 100g |
|--------------------|----------|

Energy (kcal): 258.1

Fat (g): 7.8

Saturated Fat (g): 2.7

Carbohydrate: (g): 37.6

Dugald Curtis

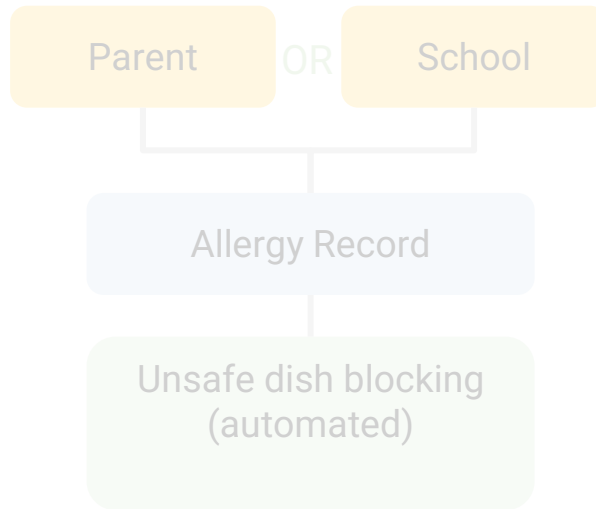
Add Recipe

Export to Excel



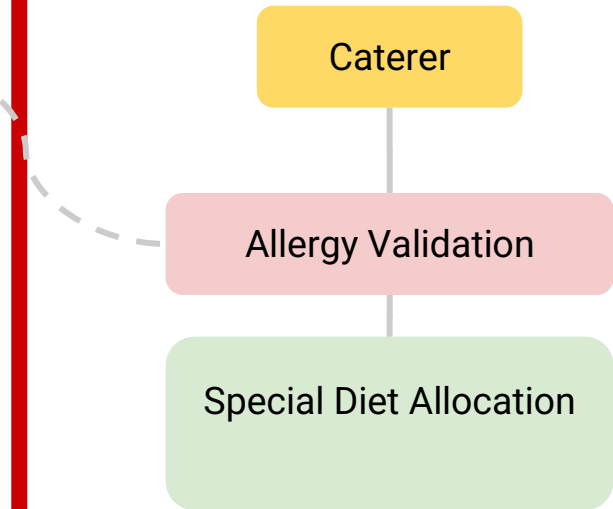


Allergy Blocking



80% Cases
0% Caterer Time

Special Diets



20% Cases
100% Caterer Time



MenuGrid+

Our next-gen menu system

Pioneering change in the industry

Investing in pupil safety





MenuGrid+

1. Create a bank of menus (we can help!)
2. Assign menus to:

Groups of schools

Individual schools

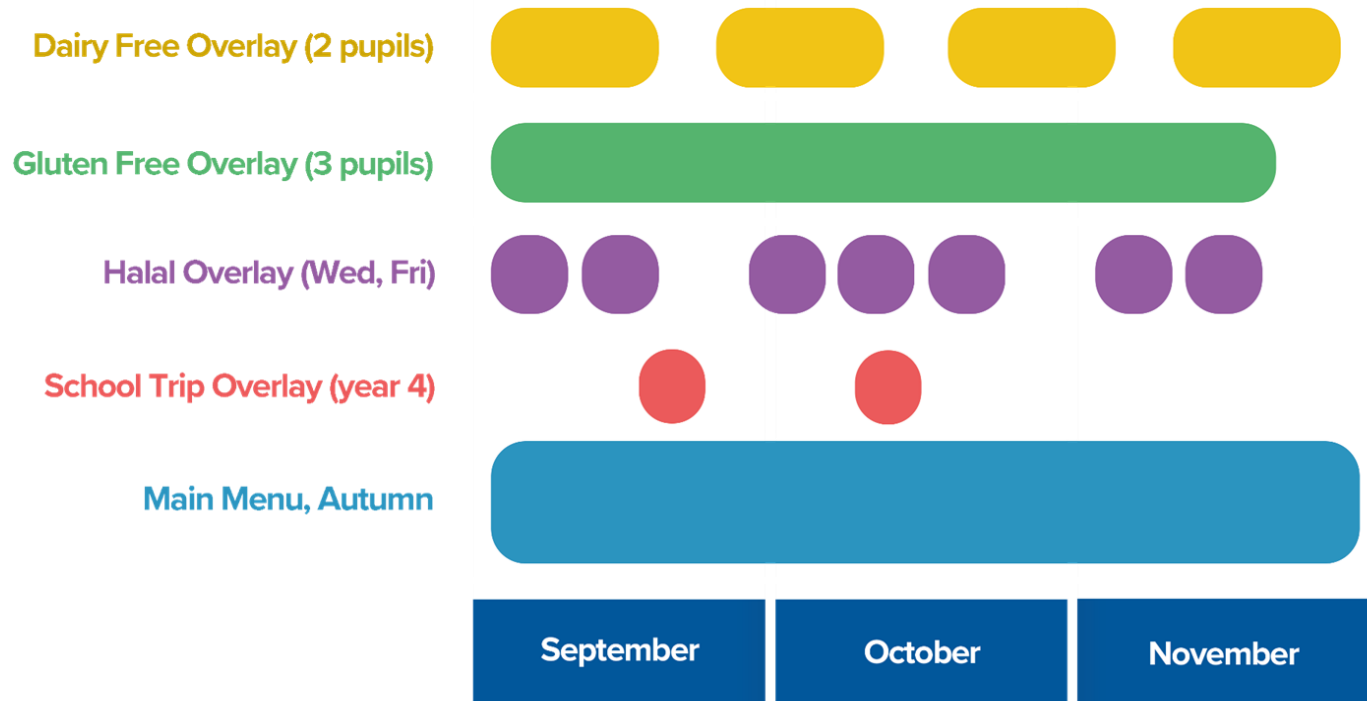
Groups of pupils

Individual pupils

1. Done!



MenuGrid+





Alison Wilson

Cancel

Milk

Cheese & Tuna Sandwich

Salmon Fish Pie

Cheese Topping

Beef Lasagne

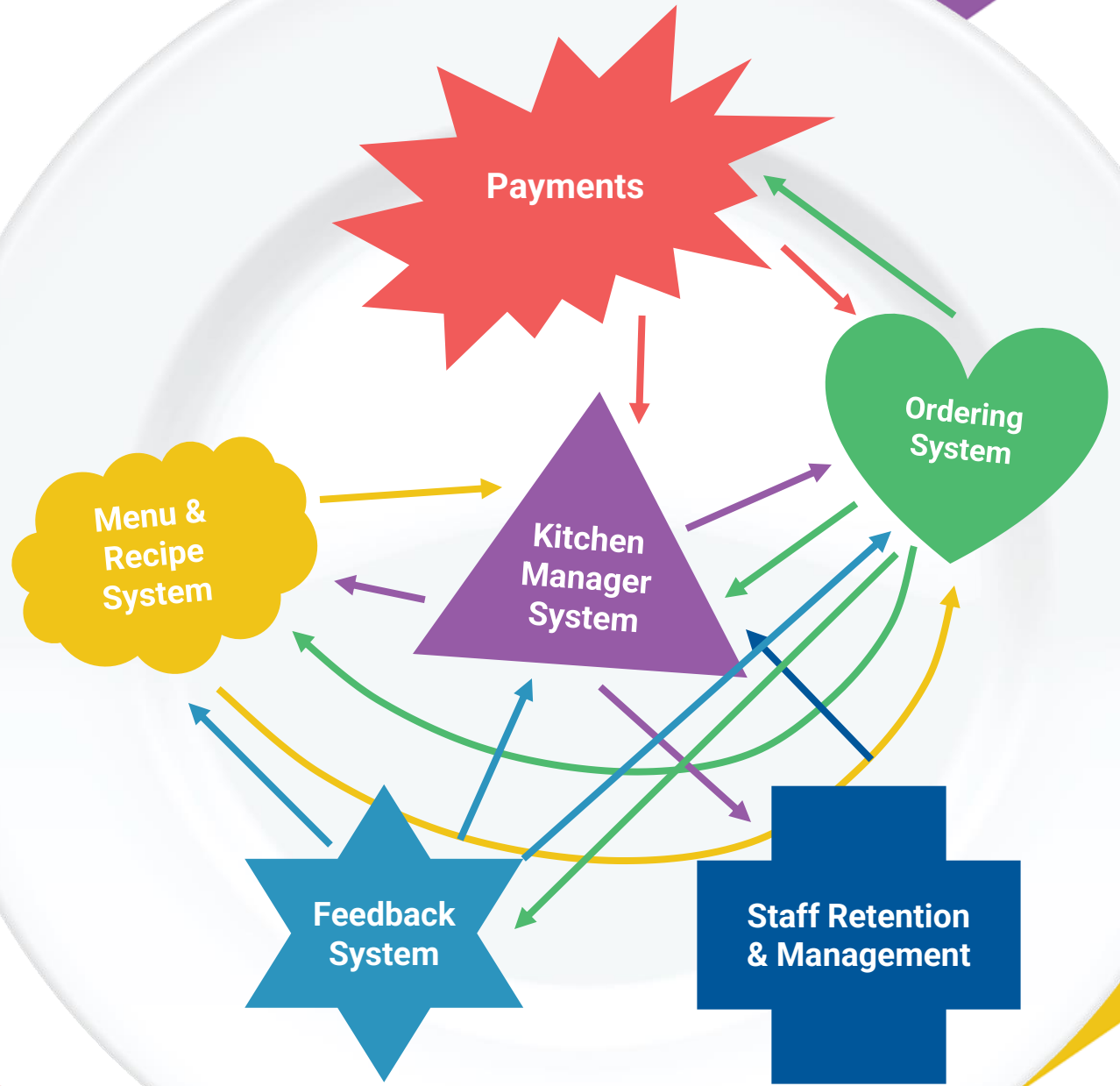


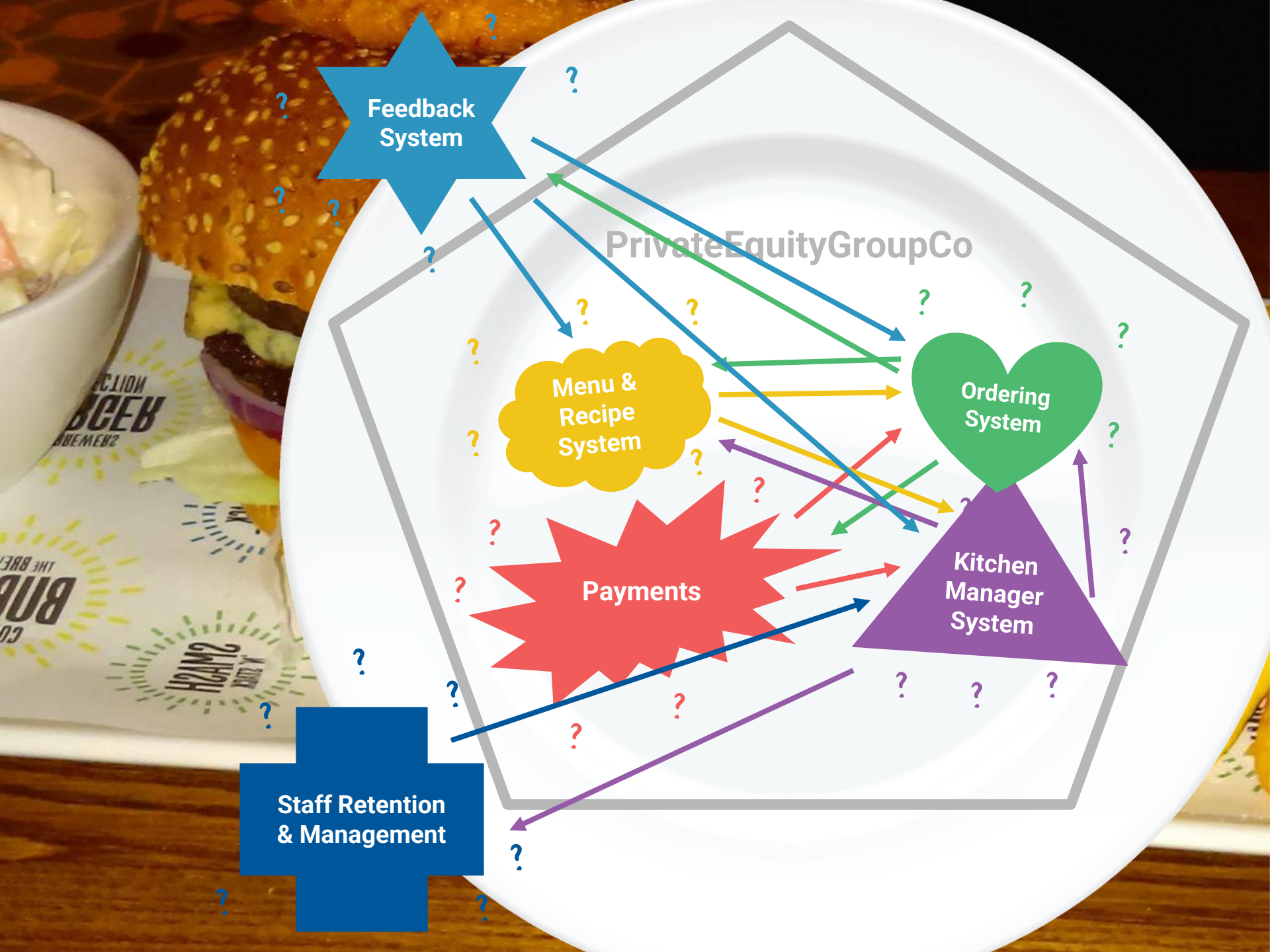


System Consistency

Don't add too much to your plate

Multiple Providers





PrivateEquityGroupCo

Feedback System

Menu & Recipe System

Ordering System

Payments

Kitchen Manager System

Staff Retention & Management

Still not great. So what is the solution?

Single Origin Provider



Single Origin Provider

TIME SAVING
SAFETY
CONSISTENCY
SUPPORT

Grid

In Summary

Consider all three levels of Allergy Safety and their impact on safety and efficiency in your schools:

Level 1

Blocking unsafe dishes

Level 2

Special Diet handling

Level 3

System consistency / integrity

"Integrating our service with School Grid has been Fantastic. I am so glad we are working with the team and the system daily. I don't know how we ever managed before! Their team doesn't just provide a service – they actively listen and work alongside us to make sure everything fits our needs perfectly and try to develop their own service offering to suit. The new features they've rolled out have been fantastic, and we've had so much success integrating them into our schools. The changes fit seamlessly into our service and the day-to-day operations, speeding up old processes for the benefit for both ourselves as a service, and our School customers.

What really stands out is how quickly the team responds to feedback. Every time we've flagged something or suggested an improvement, they've been on it straight away. Whether it was a tweak here or a change there, it was actioned almost immediately.

It's rare to find a partner that not only listens, but acts as quickly as School Grid does. They genuinely try to understand the unique challenges we face in our schools and the way we operate as a service. It really shows in how tailored their solutions are. It's clear they care about getting it right, and that makes a huge difference.

This partnership and the ability for School Grid to work on changes and improvements to really fine tune the systems, is something that I never considered initially before we partnered, but has been a real asset in addition to the systems already great features.

I've been so impressed by their commitment to partnership and the speed at which they deliver. SchoolGrid's approach has made our work so much easier, and we're excited to see what's next."

– **Ryan McBride, St Helens**