INSPIRED (ATERING AND HOSPITALITY, TAILOR-MADE FOR INDEPENDENT SCHOOLS

exinator

Food isn't simply fuel, it's critical to creating happy, healthy and inquisitive young minds.



AWARD-WINNING FOOD & SERVICE TO NURTURE APPETITES, CURIOSITY AND ACADEMIC EXCELLENCE

We're a specialist catering company dedicated to providing delicious, healthy and exciting food for Independent Schools.

We know the crucial role that food can play on a pupil's ability to learn, develop and ultimately flourish.

Our menus are carefully designed to meet the needs and expectations, both nutritional and social, of all stakeholders: bursars, heads, parents and, most importantly, pupils. We use our expertise to provide appropriate, modern and engaging catering solutions across the entire school age spectrum; from preschool children through to sixth form young adults, in large and small, rural and urban, Independent School environments.

Innovative (atering for Independent Schools

Lexington Independents was established in 2019 to create tailor-made catering solutions which meet the needs of Independent Schools and their pupils, staff and wider community.

We bring our award-winning experience of delivering incredible catering services to some of the worlds most prestigious companies to the Independent Schools sector.

We operate throughout Independent Education, in partnership with bursars, teachers, pupils and parents. Through our dedicated and innovative approach we create a real step-change in the quality, delivery and satisfaction of catering services, making a real difference to life at school.





Our food ?

We understand the pivotal role that food plays in creating a nurturing, trusted and happy environment at school.

Our flavour packed menus take inspiration from the latest highstreet trends, big global flavours, and of course British classics – ensuring we cater to all appetites and tastes.





Healthy (hoices

Enjoying great tasting healthy food early on often leads to healthy eating habits that stay with you for life.

Our menus are developed with our in-house team of nutrition and dietetic experts to ensure we support pupils, parents and schools on nurturing healthy eating habits across all age groups.

Our teams are focused on delivering healthy, balanced meals and snack options across the day that are nutritious, great tasting and look incredible.

Sustainable and Ethical

Our philosophy on food sustainability is fundamental to our whole approach in delivering seasonal, creative and delicious food, sourced from trusted and traceable local and national suppliers.

We take great care to buy our food from the best growers, producers and suppliers and are committed to sourcing food locally wherever possible.



AN ETHOS FULLY IN TUNE • WITH TODAY'S ENVIRONMENT

Our CSR strategy, which we call our Positive Foodprint Plan, covers the whole of our value chain. From farm to fork, working with all stakeholders to bring about positive and lasting change.

- Sustainable sourcing of ingredients
- Helping our people fulfil their potential
- Minimising food waste and achieving a circular model
- Increasing and promoting plant based options
- Reduction of single use plastics in the catering environment
- Use our menus as a vehicle for education around sustainability, sourcing and society





As caterers, we take our responsibility to eliminate food waste incredibly seriously. Not only is it financially wasteful but food waste has a detrimental effect on the environment, both at a local and global level.

We are active supporters of WRAPS's Guardians of Grub campaign, and are striving towards achieving zero food waste across our operations.





Doing Good by Being Good

We take a responsible and considered approach to every aspect of how we operate, balancing business interests with wider social and resource implications.



Great service demands brilliant people

Incredible people are at the heart of our business – without them we simply couldn't operate.

Our service is delivered by amazing people who work with care, integrity and diligence to meet the needs of all our guests. Motivated to achieve a service that everyone enjoys and can trust, they are integral members of the school community.

With award-winning training programmes and personal development plans for every team member you can be assured our people are always learning, motivated and driven to be the best they can.





Employer of (hoice

Our people focused strategy embeds a culture of respect, continuous learning and empowerment within our teams.

Our reputation for training excellence is underpinned by multiple awards and accolades including The Sunday Times Best Companies and Investor in People Gold accreditation.

This means our teams are happy, motivated and committed to delivering on our promise to our clients and exceeding expectations, day in and day out.







Learning and Development

The ongoing development of our team is integral to delivering the best possible food and service.

We invest in our team, giving them the very best support in finding their true talents and continual professional development. We provide access to training opportunities including regular internal courses, an apprentice scheme, NVQ's and other professional qualifications.

We also offer job-swaps, tailored development plans and much more.

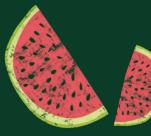
lexington GALVIN APPRENTICE SCHOLARSHIP



A part : of your community

We work in partnership with your school community to understand your exact needs, challenges and aspirations for your catering services, ensuring we exceed expectations from day one.

By working closely with all stakeholders we build trust in our service and deliver a flexible, bespoke and strategic catering solution that everyone is proud of.





Want to know more? Scan the QR code









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