



allmanhall

source • supply • support • success



our purpose

We are award-winning food procurement experts, established in 2006 and committed to inspiring improvement for each and every one of our client partners.

Why do we exist? To deliver sustainable value for every client, because good food shouldn't cost the earth.

Leading food procurement expertise is at the heart of what we do, combined with our hands-on catering and nutrition experience. This means we're able to offer flexible and varied [procurement services](#) and [foodservice consultancy](#) adapted to your specific needs. This covers everything from training to support for your school to gain accreditations such as Food for Life.





We have worked with allmanhall since 2010 and they have been integral in the success of our in-house catering operation. They are very customer centric and provide us with a valuable all round support service. I thoroughly recommend them.

David Eley, Bursar,
St Helen and St Katharine School



I found this a thorough and very helpful review of the many aspects of the school's catering operation... to ensure that I am aware of key concerns - operational, financial, supplies - and therefore be more aware of risk management considerations when planning for students' return.

Susan Meikle, Secretary of the Gordon
Foundation & Gordon's School Bursar



our approach

Experienced procurement professionals, we understand the intricate workings of supply chains and the factors that influence them. Our goal is to deliver value through cost savings, without forfeiting – in fact often improving – quality. We can support sustainability goals and believe good food shouldn't cost the Earth... in any way.

What could food cost savings of 10%+ mean for your school? Ask us for your complimentary benchmark and find out more.

Through our team's detailed and ongoing insight and analysis, you'll receive advice and proactive recommendations, essential in today's ever-changing marketplace. From procurement reviews to our informative publication 'Foodsight', allmanhall always ensure you're up to date.





We leverage our purchase volumes and our expert buyers' negotiation skills to mitigate supplier price increases, on your behalf. Now more than ever, you'll find this a great help when managing budgets.

[Industry-leading catering control platform technology](#) will enable you to track and manage every penny of spend... as well as facilitating everything from EDI and central billing to allergen management and labelling, and from recipe management to environmental impact assessments of school menus.

Our dedicated and award-winning support team is comprised of a day-to-day helpdesk as well as experienced, consultative relationship managers. We're also able to offer nutrition and dietetic advice as and when you need to call on it.

our team - here for you

allmanhall offers unrivalled support with a fully managed mobilisation process and a dedicated client support team who look after cases raised, to full resolution. Our buyers manage suppliers diligently, driving high standards of delivery on your behalf. From sustainability to service levels, we have it covered.

Our trading team offer administrative efficiencies through central billing management of all invoices.

We provide dietetic and nutritional support if required to ensure your team are able to meet the needs of your pupils. This includes training and information regarding legislative changes.

Our highly skilled chefs and experienced caterers are passionate about providing menu development and food innovation ideas when asked. From audits to advice, we're always hands-on and empathetic!



Your ticket to food insights and up to date information

In addition to all of this, we will give you access to The Pass, our online client portal, teeming with reports, reviews and recipe ideas. You'll also find it a great support, day-to-day, when needing toolkits, webinars, useful contacts and news alerts at the touch of a button.

I would not hesitate to recommend their services to others.

Ian Warwick, Catering Director, Eton College

The support and reassurance that this partnership brings has allowed me to focus on enhancing our pupils dining experiences.

Emma Hickmott, Domestic Bursar, Worth School



INVESTORS IN PEOPLE®

We invest in people Gold



Southern Enterprise
Awards 2023

allmanhall

**Best Food Procurement
Specialists 2023**

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[allmanhall.co.uk](https://www.allmanhall.co.uk)

“ *... absolute experts in their field,
delivering the best food at the best
prices along with the best support...
a truly essential service.*

Chris Ingram, Head of Catering,
ACS International Schools

