

# A day in the life of fooditude

As a delivered-in caterer for London workplaces, our 'do-it-all' centralised kitchen removes the on-site operational hassle.

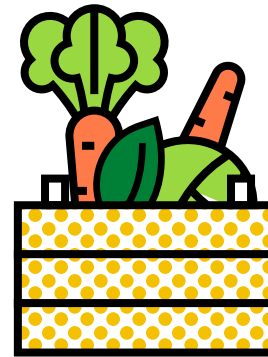
So what are our secret ingredients? All our meals are delivered-in, so no on-site kitchens! We always cook from scratch with fresh produce. Our meals offer a more sustainable way to feed teams. Let us add a pinch of fun to your canteen.

1

## We start (6:00AM)

**Fresh ingredients about to be sliced, diced, mashed and peeled.**

The Mothership' is our restaurant-style kitchen: so no 'factory-line' here! There are dedicated sections for hot and cold food, pastry, and events. Our team knows how to run a tight ship, serving 5,000 meals daily. And you can trust us: we have a consecutive 5-star rating from the local EHO and SALSA health and safety accreditation.

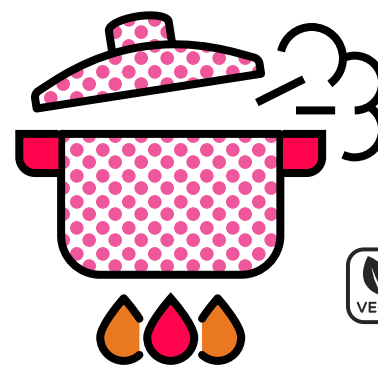


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## We prep

**Our talented chefs work their magic on the day's seasonal menu; everything is cooked from scratch.**

A seasonal weekly menu is rotated every four weeks; diners can try hundreds of vibrant recipes in only one month. We are pros at ensuring that our menu caters to diverse palates, from dietary requirements to personal tastes. We work with you to set weekly headcounts, to ensure everyone gets fed and little goes to waste.

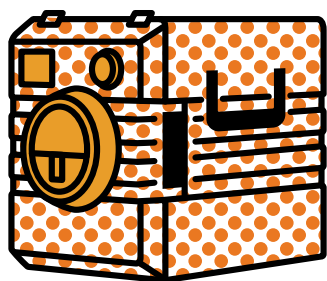


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## We store

**Our slick operations and years of experience ensure a seamless storage process.**

Preserving food quality and safety are top priorities as we store your food for delivery (once cooked, meals don't hang about in our kitchen). Our team quickly gets your tasty food into state-of-the-art hot and cold boxes, then onto our delivery vans. Destination: your canteen!



**We chill!** Cold menu items are carefully chilled and placed in labelled, temperature-controlled boxes.



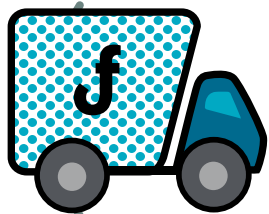
**Hold on to your taste buds** because we've mastered the art of keeping hot food sizzling! Our hot menu items are expertly stored in specially designed hot boxes (yes, it's true!).

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## We deliver & display (10:30AM)

**The food arrives, our team sorts everything out for service. You don't need to lift a finger!**

Whilst our drivers are en route, our front-of-house team is busy getting ready for service: setting the scene for a lively lunch. Not to brag, but we've never missed a delivery!



**Our team is your team.**

Enjoy a delightful dining experience with familiar, friendly faces popping up each day. That's right, the same driver and front-of-house staff will always be around to look after you! They're bespoke hires, perfectly aligned with your company culture.



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## We serve (12:00 - 2:00PM)

**Our friendly staff ensures a delightful dining experience.**

Lunchtime is our front-of-house's time to shine. They keep an eagle eye on the buffet, replenishing it with a constant flow of mouthwatering dishes. Our staff are on-call to assist diners with their questions and requests, ensuring no diner is left hungry.



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## You enjoy

Dining with Fooditude is more than just a meal; it's a fun team-building experience that brings everyone together, creating a much-needed break from work.



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## We tidy up (2:00 - 3:00PM)

**Our front of house team carefully packs up for collection.**

It's now time to wrap up the feast! Our dedicated team swiftly takes down the buffet, ensuring all dishes and left-over food find their way back into our reusable boxes.



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## Fighting food waste

**Sustainability is at the heart of what we do.**

Team Fooditude works hard to bring food waste way down. We work with OLIO, a B Corp certified sharing app, to redistribute surplus food to anyone who wants to pick it up. Not only do we aim to reduce our food waste by 50% by 2025\*, but we are also working towards Net Zero by 2040.

\*Compared to a 2019 baseline, measured in grams of waste per meal.

