



PARTNERS IN EDUCATION





KNOWLEDGE. SOLUTIONS. SUPPORT.

Supporting education caterers through every challenge.

Our Partners in Education initiative helps education caterers overcome today's challenges with expert support, practical solutions and services designed to keep you compliant, control costs and deliver great food with confidence.



**FSA
COMPLIANCE**



**FULLY
COSTED MENUS**



**ALLERGEN &
NUTRITION ANALYSIS**



MENU PLANNING



ADDED VALUE



SUSTAINABILITY

savona

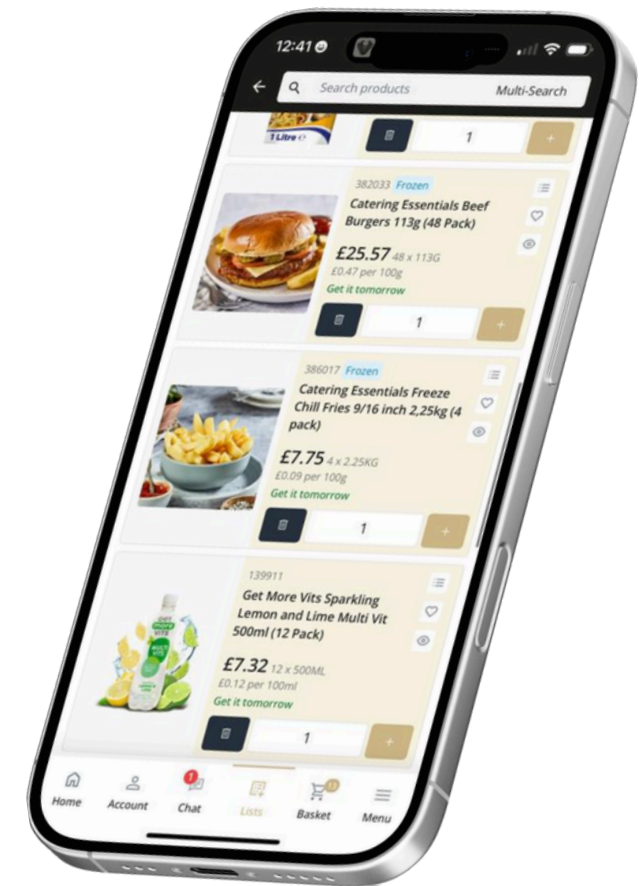


FSA COMPLIANCE

Approved Buying Controls:

Ensure every order aligns with your nutritional, allergen and procurement requirements.

- We create an Authorised Buying List (ABL) tailored to your school or trust
- Only approved products are visible within your online ordering platform
- Agreed prices and specifications are applied to your account to prevent unauthorised purchases
- If an item becomes unavailable, only suitable alternatives from your approved buying list are suggested
- Any proposed product changes are discussed with you before implementation





FSA COMPLIANCE

Food Safety & Traceability:

We embed food safety and compliance throughout our supply chain, providing the controls, traceability and documentation needed to support FSA requirements and simplify audits.

- BRCGS AA accredited storage and distribution supported by robust food safety and supplier assurance processes
- End-to-end temperature control across storage, transport and delivery with continuous monitoring
- Full traceability from supplier to customer, including batch tracking and electronic proof of delivery
- Comprehensive compliance documentation, including delivery records, product specifications and temperature logs
- Continuous quality assurance through inspections, conformance reporting and HACCP/CAPA management
- Food safety best practice
- Product recall management

FSA COMPLIANCE

Legislative Support:

We keep abreast of changing legislation and guidance, so you have the resources, expertise and support to adapt with confidence.

- School Food Standards Guidance: Keeping you informed of the latest government requirements with expert advice and implementation support
- Legislative support on Natasha's Law and Benedict's Law
 - These initiatives support compliance with legislation designed to improve allergen information, food safety and the protection of people with food allergies
- We partner with expert suppliers who are actively developing menus and products that align with the latest School Food Standards Guidance



**Benedict's
LAW**

**Natasha
Allergy
Research
Foundation**

savona



FULLY COSTED MENUS

Cost Calculator

Whether you're creating new menu items, reviewing existing prices or checking your gross profit, our free calculators make it quick and easy to work out the figures you need.

- Make informed pricing decisions
- Maintain consistent margins
- Maximise Profitability

Our calculators offer the option to explore Cost to Menu Price, Menu Price to Cost Price, and Menu & Cost Price. There are options to set your VAT% and Profit%, and you can download or print your results in the click of a button!

FROM MENU PRICE TO COST PRICE

VAT Rate: ☒ 0% ☐ 20%

Menu Price (inc. VAT) (£):

Margin Required (%):

Calculate

Reset

Save & Print PDF

CALCULATIONS

Menu Price (ex. VAT): £0.00

Gross Profit (ex. VAT): £0.00

Cost Price (ex. VAT): £0.00

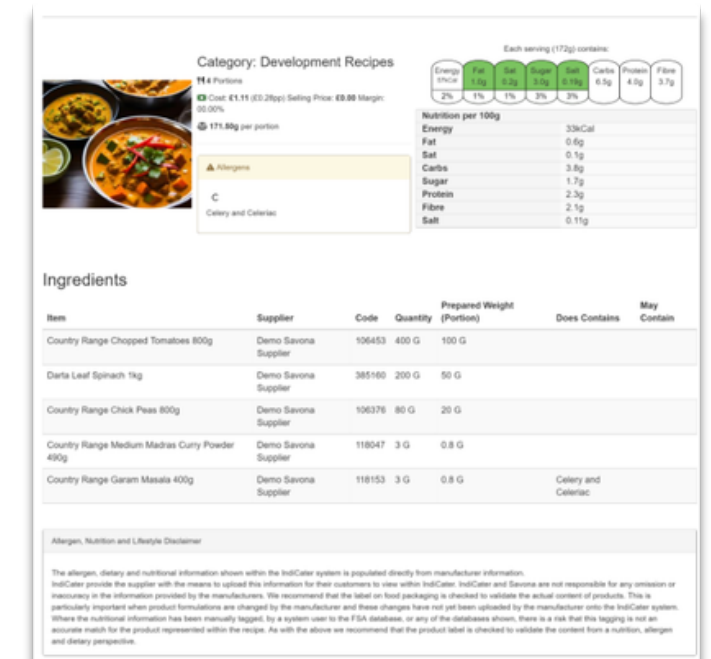
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FULLY COSTED MENUS

Bespoke Menu Analysis Platform

Everything you need to create, analyse and manage compliant menus in one place, exclusively for Savona customers.

- Create and manage everything from menu cycles to individual recipes
- Analyse your menu against nutritional targets with breakdowns of every dish
 - Reduced salt, sugar, low fat, protein etc.
- Download reports for allergens, nutritional information, recipe cards, cookbooks & more
- Calculate ingredient quantities
- Notifications allow you to seamlessly manage product changes across your menus
- Print compliant recipe cards and food/packaging labels





ALLERGEN & NUTRITIONAL ANALYSIS

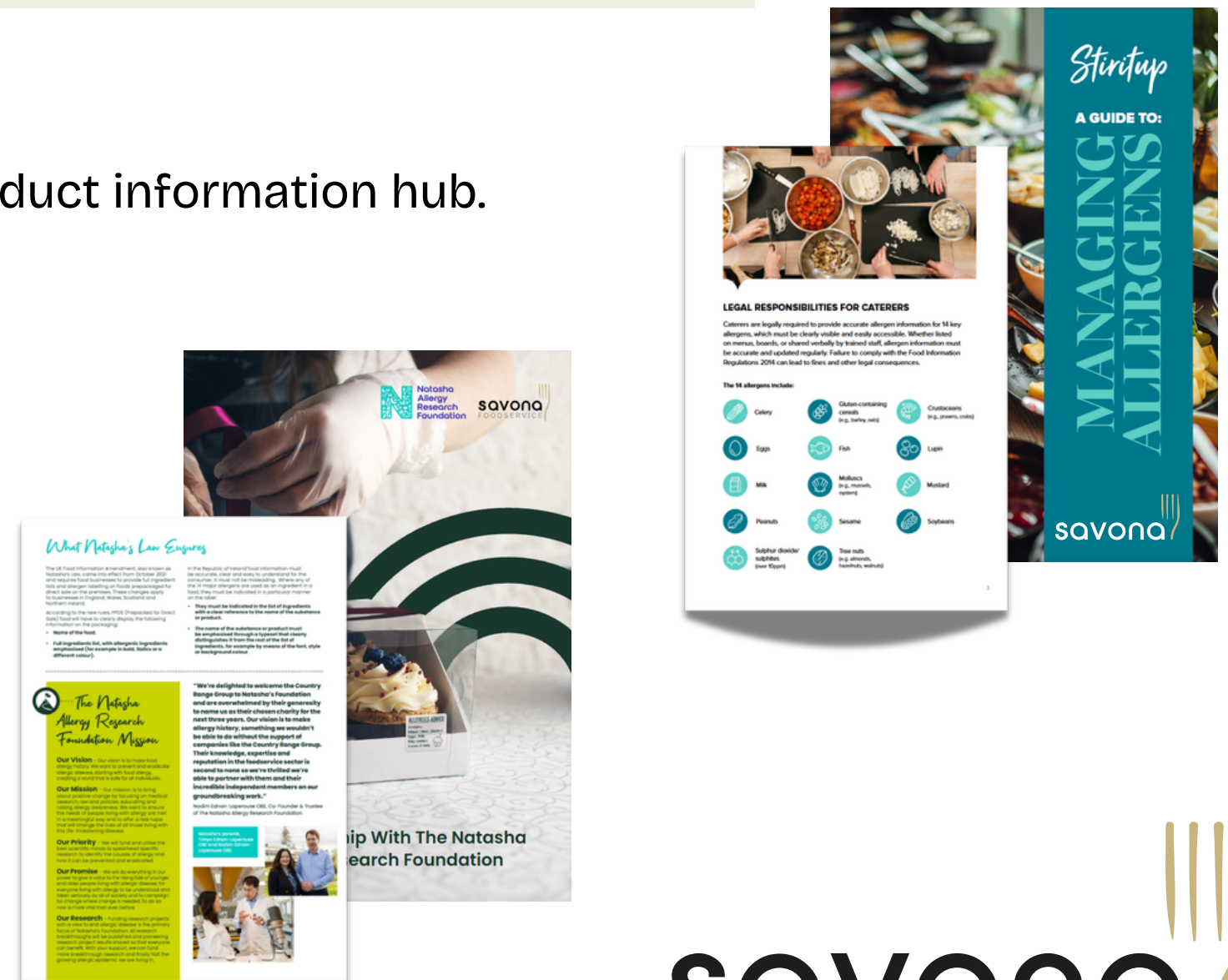
Online Ordering Platform

Our online ordering platform is more than just ordering - it's a complete product information hub.

- Instant access to allergen information and nutritional values
- Product specifications that can be downloaded in the click of a button
- Information on all 14 declarable allergens

Brochures & Assets

- Our Partnership with NARF: Discover more about Natasha's Law and how we work alongside them to make food allergy history.
- A Guide to Managing Allergens: Providing a solid foundation for managing allergens and best practise.



ADDED VALUE

Cost Saving Initiatives

- Cost effective recommendations for product alternatives
- Brand swap recommendations
- Promotions: Stir It Up, Focus Weeks, Exclusive Online Offers
- Country Range Own Brand: Exciting new solutions that are cost-effective
- Country Range Tiers: Offering flexibility & variety
 - Catering Essentials (Good): Keep costs down without compromising quality
 - Country Range (Better): Developed for professional use & delivers consistency
 - Signature (Best): Premium tier products that elevate your menu

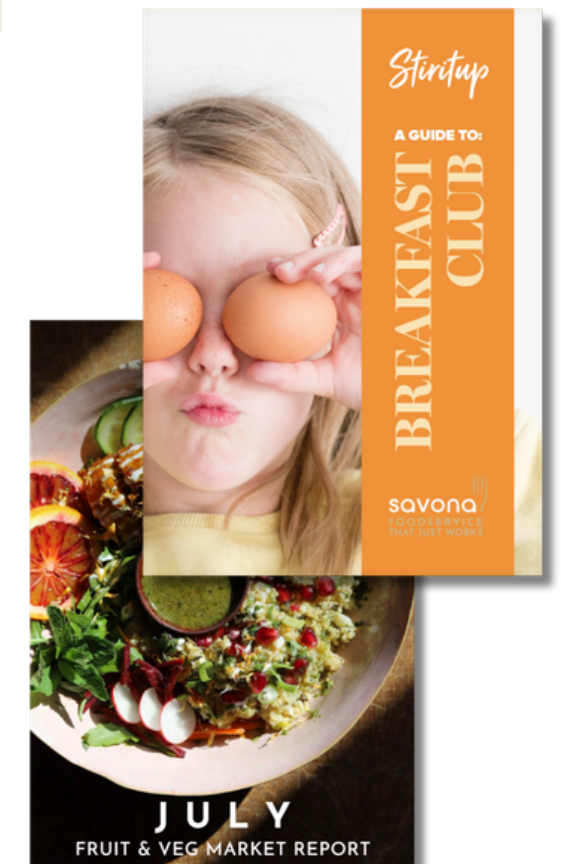




ADDED VALUE

Market Insights & Inspiration

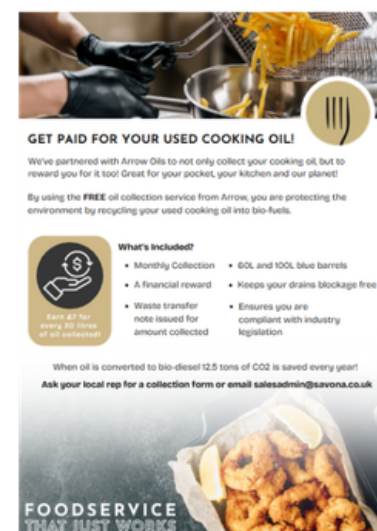
- Brochures: Providing recipe inspiration & latest food trends
- Produce Reports: Highlighting the best seasonal fruit and vegetables for fresher, better-value menus
- Commodity Reports & Market Updates: Honest discussions on pricing changes and menu alternatives
- Development Kitchens: Product training and sampling sessions with our suppliers and industry chefs
- 3-Week Menu Plan: Expertly developed with an education specialist to provide balanced, practical and inspiring menus for schools.
 - Our education specialist can provide one-to-one support with menu planning, nutrition and school catering advice.



ADDED VALUE

Waste Management

- Our Arrow Oil partnership allows you to be paid for the collection of your oil waste (£7/20ltr)
- We communicate changes in waste regulation to ensure customers understand key requirements and stay compliant
- Savona brochures and assets contain guidance and inspiration on reducing food waste, therefore lowering costs
- Recommendations for approved and reputable resources for compliance, collections, and training





SUSTAINABILITY

Sustainable Practises

At Savona, we're committed to driving change by proactively reducing our impact on the planet. When you partner with us, you become part of that journey too.

- Since our baseline year in 2019 we have made significant reductions whilst still growing as a business
 - 52% reduction in Carbon Intensity, 22% reduction in Carbon Footprint, 62% reduction in Electricity Emissions and 7% reduction in Vehicle Emissions
- Our delivery fleet includes several electric vehicles, alongside our reps cars being fully electric or hybrid
- We work with suppliers who embrace sustainable practises, with over 30 of our suppliers being B-Corp Certified
- We offer alternatives to single use plastic, actively seeking biodegradable, recyclable or reusable packaging solutions

B-CORP SUPPLIERS

CLEENOL

CAWSTON
— PRESS —

H Hobbs
House
Bakery

DGGS

THE JOLLY
HOG

Mr Filbert's

Jude's

Belvoir
Farm

MINOR
FIGURES

EQUINOX
ORGANIC
KOMBUCHA

Golden Acre Foods
Ga

HILLTOP

Marshfield Farm
REAL DAIRY ICE CREAM

pip
Organic

LOVE
STRUCK

SANPELLEGRINO

VITA
COCO

THE
Phat
PASTY CO.

BELAZU

ecotone
food for biodiversity

Pact
Coffee

PERKIER

RUBIES IN THE RUBBLE

WILDFARMED

macphie

CAFÉ
DIRECT

Jimmy's

MOVING
MOUNTAINS

Rodda's
cornwall's creamery
KEEPERS OF THE CREAM SINCE 1890

mademoiselle
DESSERTS

PROPER SNACKS



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