

# 5 Things To Consider About Your Catering Supplies

***Environment*** -Can you reduce food miles and your carbon foot print by using fewer suppliers or use local suppliers but still give you great quality? Does your current supply think about environmental impact and use clean electricity such as solar panels?

***Food Waste*** -Can you reduce food waste from having fresh quality products?

***Bespoke*** -Can you get your prepared items made bespoke to your specifications for your recipes?

***Quality*** -Can your supplier say they have met every supplier personally to guarantee the quality of the products you receive?

***Passion*** -Can your supplier confirm every member of their team is passionate about food and bringing you the best product and service?

If the answer is ***NO*** then contact Stuart's Foods on 01723 582252 and ask for Damian Howarth.

