



Smarter Buying with Expert Support for the Senior Living Sector

Catering Procurement Plus

Catering Procurement Plus

Smarter Buying with Expert Support for Senior Living

- ❑ Achieve guaranteed cost-saving through our supply chain and menu management
- ❑ Streamline purchasing with our real-time e-procurement platform
- ❑ Source sustainable, quality ingredients from our broad supplier network
- ❑ Get expert guidance on menus, cost control, nutrition and culinary development
- ❑ Strengthen your in-house service with support from our experts
- ❑ Boost resident engagement with themed activities and event support

In senior living, mealtimes offer more than nutrition, they enrich the resident's quality of life. At White Oaks, we believe great food is at the heart of a thriving community, creating moments of care and connection.

We understand that every organisation is unique, shaped by its priorities, resources and the specific needs of residents. Balancing these factors alongside CQC requirements and the demands of digital transformation can make delivering an exceptional yet cost-effective food service a real challenge.

That's where our Catering Procurement Plus service comes in. Designed to complement your in-house catering team, it manages procurement with cost efficiency while providing expert support and innovative tools to help you overcome these challenges and elevate the resident catering experience.

Our service is built around a set of core features that deliver real benefits:



Digital Technology

Our intuitive e-procurement platform automates and simplifies menu planning, ordering, managing dietary requirements and stock control instantly, while providing access to the latest nutritional and allergen information. This helps save time and reduce complexity.



Quality Ingredients at Optimal Value

We carefully source sustainable, high-quality ingredients from trusted local, regional and national suppliers. By leveraging our £3bn supply chain, we secure better prices without compromising on quality, so you can serve nutritious meals while keeping costs down.



Industry Expert Support

Our dedicated subject matter experts work with your in-house team to drive innovation, streamline operations, improve meal quality and ensure nutritional compliance, helping your team run a more efficient, high-performing catering service.



Catering Procurement Plus streamlines your procurement, provides expert culinary & operational support and gives you access to sustainable, high-quality ingredients. This helps your team run a more efficient, cost-saving catering operation.

The Future of Dining

4

Digital Technology

The future of senior living dining is here and it's digital, sustainable and resident-focused.

Step into a smarter and more efficient way to manage your catering service with our intuitive, all-in-one digital platform. From planning to plate, our e-platform empowers your team to streamline operations, enhance food quality, ensure allergen and nutritional compliance and optimise cost control.

The Benefits You'll See:



Simplify Your Operations & Safeguard Your Business

Manage menus effortlessly, accommodate special diets, control costs and stay compliant, all from one central system.



Get More Value from Every Purchase

Take control of your procurement from ordering to invoicing, gaining full visibility across your supply chain. Reduce waste, save time and secure high-quality ingredients at the best possible price.

Whether you have a single operation or a wider group, our platform gives you the visibility to make informed, timely decisions while supporting your team to deliver excellence every day.

Key Features:

Digital Ordering & Kitchen Management

Our purchase-to-pay system and automated kitchen management tools simplify operations while ensuring consistency, safety and efficiency.

Core capabilities include:

- Access to live nutritional & allergen data
- Standardise meal planning & preparation
- Monitor inventory with real-time restocking alerts
- Automate invoicing & track orders seamlessly
- Gain full visibility with live procurement dashboards

Data Driven Budget Control

Gain detailed insights into every order, ingredient and cost to manage budgets, monitor supplier performance and make informed decisions.

Core capabilities include:

- Create custom management reports
- Set and manage site-specific budgets
- Monitor supplier pricing in real time
- Track orders, deliveries and supplier performance

Quality Ingredients

A Market Leader in UK Food Supply

We believe that exceptional food starts with exceptional ingredients. Our commitment to quality, sustainability and local support ensures that every product we provide not only meets the highest standards but also contributes positively to our communities and the planet.

Economies of Scale

Our scale allows us to source from the UK's most respected producers and suppliers while remaining true to our core values of sustainability and local support. Key benefits include:

- Partnerships with regional depots, farmers, fishermen and dairies to ensure responsibly sourced meat, MSC 1-3 rated fish and fresh produce.
- Minimised transport distances for greater cost-efficiency and reduced environmental impact.
- Access to the highest quality food and non-food products at the best market value through our trusted network of suppliers.
- Innovative solutions delivered through our purchasing power, e-procurement systems and industry expertise.

Sustainability

As part of Compass Group UK&I, we take a leading role in protecting our planet and are committed to achieving Climate Net Zero by 2030. Our sustainability commitments ensure the ingredients we provide are responsibly sourced, supporting your catering service in demonstrating environmental responsibility:

- Reducing single-use plastics and managing food waste responsibly.
- Recycling and lowering our carbon footprint through energy-saving initiatives.
- Embedding sustainability in every aspect of our food supply, ensuring that quality ingredients go hand-in-hand with environmental responsibility.

With a trusted partner by your side, you can provide your residents with meals that are safe, sustainable and made with care.



We understand the challenges your team faces in senior living dining. As specialised caterers, you gain a partner to help streamline operations, improve food service and support your team to deliver exceptional service to your residents.



Expert Industry Support

Our experienced team of catering professionals works alongside your staff to elevate dining experiences, streamline operations and support resident wellbeing.

Each of our experts brings dedicated support to your team:

Executive Chefs

- Design seasonal menus that balance variety, nutrition and appeal.
- Provide hands-on culinary support focusing on waste reduction, efficiency, food presentation and kitchen production planning.
- Provide support around allergens and textured modified foods compliant to IDDSI standards.

Registered Dietitians

- Conduct nutritional analysis for each menu to ensure compliance with national and local standards.
- Support special diets including diabetic, vegetarian, vegan and religious specific requirements.

Dedicated Regional Managers

- Develop and support your in-house catering teams by providing guidance on health & safety and sharing best practices for kitchen operations.
- Offer guidance on purchasing processes to help ensure compliance and suggest practical ways to improve efficiency and value.
- Collaborate with your management team to ensure menus reflect resident needs and preferences.
- Support resident engagement with themed food event collateral and guidance to foster social connection and enjoyment.



As well as Catering Procurement Plus, we also offer Fully Outsourced Catering and Support Services including cleaning, housekeeping and laundry.

Book a free one-hour consultation to see how we can reduce costs and enhance your service.

Take the first step today and contact White Oaks to transform your residents' dining.

✉ whiteoaks@compass-group.co.uk

☎ 0121 457 5200



white-oaks.co.uk

✉ whiteoaks@compass-group.co.uk

 White Oaks - Scan to Follow