

For more information about your loved one's dining experience, please contact us:

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Looking after your loved one

apetito

WILTSHIRE
EST. FARM 1991
FOODS

Making a real difference

This brochure is intended to provide general information about our products and services. You should always seek further advice on any particular issue or requirement you might have. Whilst we make every effort to ensure the accuracy of the information, we do not accept any responsibility for inaccuracies or errors that might be contained in this brochure.



Meals & Memories

Made from our Wiltshire kitchen

Bringing great food and people together is what makes us different – and can make a real difference to those who may need it most. Like your loved one, who may still be adjusting to their new home, an unfamiliar routine, or to a special diet.

Our recipes are prepared by chefs and nutritionists, using the most sustainable ingredients, to suit all palates and preferences.

Every delicious meal we create is best served and savoured together, as an everyday occasion where everyone is welcome.

By making mealtimes matter, our apetito and Wiltshire Farm Foods family leads the way in health and social care catering; from the young to the elderly, and nurseries to care homes.

We've been serving up one of life's simple pleasures for over 60 years, and will continue to add in the extras that make a real difference to your loved one.

Chef-prepared *with care*

Safety first, from kitchen to table

There is a great science to our recipes. Not only in the way ingredients combine to create something even more delicious, but in making meals that are safe for your loved one to enjoy.

Every dish has a precise nutritional value. Our chef-prepared meals are frozen within one hour to guarantee their quality, and to maintain the food's goodness by the time the meal is served.

"At apetito we are passionate about creating and developing new delicious dishes using the feedback we get from our customers, ensuring everyone enjoys mealtimes."

Phil Rimmer, Head Chef (Pictured)



True to *our roots*

Creating a more sustainable world

Trust in our food sourcing and supply chain makes everything taste better. Our support of the British farming industry spans generations.



100% of our **beef** comes from UK & Irish farms. (excluding corned beef)



All of the **apples** in our pies & crumbles are sourced from UK farms.



Our **dairy** products come from UK & Irish farms. (excluding UHT & regional products)



Our **rapeseed** oil is produced using 100% UK rapeseed.



100% of our **lamb** is sourced from the British Isles & New Zealand.



100% of our **peas** are British.

An everyday occasion

Discover our enticing menus

The joy of mealtimes is an important event for your loved one to look forward to every day.

This begins with the promise of a delicious meal. Whether that's a hearty roast chicken, or a lightly spiced curry, we have over 200 dishes to choose from.

Our breakfast, lunch and dinner menus are designed to suit all tastes, preferences and dietary needs, and we host regular tasting sessions with residents to make sure of it.

As with all the best menus, our chefs and dietitian are always adding fresh flavours to the mix, creating new and exciting dishes to enjoy.



Dining with *dignity*

Offering something for everyone is our specialty. It pulls focus away from diners' dietary differences and places it on the pleasure of dining together at the table.

"Meals would arrive and we noticed that with the support of feeding, dad would actually want the next spoonful. I mentioned to the staff that it was good to see him eating and was pleasantly surprised to hear that the meals were from the textured modified range."

Laurie Smith, Longton Nursing & Residential Home

Texture Modified



Diners with swallowing difficulties can enjoy our award-winning range of Texture Modified meals, which look and taste as appetising as the original dish.

Special Diets



We can provide meals to support special dietary requirements, without compromising on taste.

These include:

- Diabetic
- Energy Dense
- Low Fat

Free From



Our Free From range is full of flavour and safe for diners suffering with an allergy to eat, with options that exclude all 14 known allergens.



THE QUEEN'S AWARDS
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Our safety *promise*

The health and well-being of our customers is at the heart of everything we do here at apetito. We take pride in going beyond the necessary requirements and regulations when it comes to food safety.

For every meal created in our Wiltshire kitchen, a batch is tested by a specialist team in our two accredited onsite labs. These tests not only confirm the nutritional value of the meals but also guarantee their safety before reaching the table.

Such methods give our recipes added integrity, providing extra reassurance that your loved one receives safe and sustaining meals.

"I'm proud that, as part of the lab team, I can provide people with excellent quality food. When testing our meals, I am always thinking about the consumers and how my work will make a real difference to their lives."

Natalia Lewicka, Lab technician



"Our close working partnership with apetito means that we enjoy 'on-tap' and personable support, offering a quality dining experience for our residents."

Ian Bell, Salvation Army

In good *company*

We take care of everyone

Our partnership extends to the service we provide your loved one and those looking after them. Every care home has a dedicated support team to ensure that if there's a question to answer, an additional need to cater for, or a special request to be fulfilled, we're here whenever they need us.

Let us treat you to lunch

We host regular tasting sessions to make sure everyone's happy at our table. You're welcome to join us next time.