Catering Outsourced Services (CAT5049 LU)

**SUMMARY**

**Start date:** 19th March, 2018  
**End date:** 18th March, 2021  
**OJEU Number:** 2017/S 206-425571  
**Lead Consortium:** LUPC  
**Main contact:** Julie Gooch  
J.Gooch@lupc.ac.uk  
**Website:**  
https://www.hecontracts.co.uk/agreements/524

**NOTE:** CH&Co on Lot 1 have acquired Gather & Gather, also on Lot 1. All mini-competition requests should now only go through CH&Co, and they will decide who will bid for the work internally.

**SCOPE**

The Framework covers a broad range of catering outsourced services in order to meet the various requirements of the Consortia Member Institutions. The Catering Outsourced Services are covered under two lots;

*Lot 1: Outsourced Contract Catering Services (National)*

The lot includes onsite catering services for regular supply as a fully managed and delivered service across Members in England, Scotland, Wales and Northern Ireland. Core services include Refectory Services, Cafeterias, Student Meal Packages, Cafes and Coffee Shops, Grab and Go, Branded Franchises, Serviced Hospitality, Commercial and Corporate Events, and Licensed Bars.

*Lot 2: Office, Corporate and Event Catering (Greater London)*

The Lot includes all catering services provided to support the delivery of refreshments for corporate and commercial activities across Members in Greater London. The main focus for this lot is serviced hospitality and commercial and corporate events. However some Members may require additional catering services such as the provision of a cafeteria. Core Services include Serviced Hospitality, Commercial and Corporate Events (including Weddings), Private Dining, Staff Foodservice, and Licensed Bars.

**AGREEMENT BENEFITS**

- An OJEU-compliant route through which Members can purchase catering outsourced services dependent on individual requirements.
- A framework designed with Members specifically in mind, with input from a Project Team made up of procurement and catering representatives from across the member institutions and university purchasing consortia.
- A range of catering providers with proven experience of delivering these services to higher education, further education, research and cultural sectors, as well as the wider public sector and private sector.
- Guidance and templates on how to run a further competition against this framework.
- Agreed ceiling management fees and terms & conditions.
USING THE FRAMEWORK

The framework is open to all Members of the University Purchasing Consortia; APUC, HEPCW, LUPC, NEUPC, NEWUPC, SUPC

SUPPLIERS

<table>
<thead>
<tr>
<th>Lot</th>
<th>Suppliers</th>
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<tbody>
<tr>
<td>Lot 1 - Outsourced Contract Catering Services (National)</td>
<td>Aramark Limited, Aspens Services Ltd, CH&amp;Co Catering Group Limited (CH&amp;Co Catering Ltd and Gather &amp; Gather Ltd), CH&amp;Co Catering Group Ltd (CH&amp;Co Catering Limited, Gather &amp; Gather), Compass Contract Services (UK) Ltd trading as Chartwells, Elior UK plc, Gather &amp; Gather, Sodexo Limited, WSH Limited (BaxterStorey, Searcy Tansley, Cater Link, Benugo),</td>
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<tr>
<td>Lot 2 - Office, Corporate and Event Catering (Greater London)</td>
<td>KUDOS Catering (UK) Limited, Mayfair Catering Services Ltd, Talkington Bates Ltd,</td>
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SUSTAINABILITY

Sustainability criteria has been assessed at both SQ and ITT stage. This included using sustainable food supplies, adhering to animal welfare and assured food standards, sourcing food responsibly, managing and reducing food waste, reducing energy and ensuring water efficiency in the delivery of catering services. Suppliers were also assessed on their engagement with the local community and supply base in the areas where they operate.

NEXT STEPS

Please see the Buyers Guide and Annexes