

## Press Release for Immediate Release – from Accent Catering

### Putting the Accent on Quality

Formed in 2002, Accent Catering has built their success on the provision of high quality, tailor-made catering solutions. Sourcing fresh foods from a flexible supplier base, teamed with their bespoke back of house systems, Accent Catering serves up customised dishes, as well as a customised service.



### The Best Things Come in Threes



Specialising in the independent education sector, as well as business and industry, Accent is steadily increasing its client portfolio, recently securing three new contracts with four more academic institutions. As with all of Accent's contracts, the students at the new schools will benefit from only the very best fresh ingredients, balanced menus and innovative concepts.

The service provided at the Cavendish School, in Camden, will include the provision of organic milk, cheese and eggs for pupils, aged between 2-11 years, as well as fruit and vegetables sourced from local suppliers. At Belmore Primary and Brookside Primary Schools in Hayes, Middlesex, Accent will be feeding up to one thousand pupils and the third of the new contract wins is with The Langley Academy, in Slough, Berkshire.

The Academy, which opened in September 2008, endeavours to be at the forefront of science education and Accent's plans for the Academy run in tandem, offering a new cashless till system. In addition, theatre cooking and modern, ethically diverse dishes will provide a contemporary twist on traditional school dinners. Students will also be able to enjoy the 'grab and go' facilities available providing high street style snacks and sandwiches and marketing initiatives, as well as fresh bean-to-cup coffee, from the all day café.

