

Practical Considerations for Caterers - Your Brexit Checklist

Helping to minimise the risks of Brexit disruption

PLAN & ACT

- Prepare for potential disruption to take place from January 1st 2021

STOCK UP

- Consider increasing stock levels of ambient and frozen products to alleviate any initial challenges on produce from the EU
- Assess whether there is any further capacity for ambient storage and/or freezer space
- In the short term frozen or tinned fruit and vegetables may need to be utilised more than usual
- Do not over rely on potatoes either frozen or raw, ensure adequate stocks of alternative easy to store carbohydrates such as pasta, noodles and rice

UK PRODUCT

- Review Bidfood's list of top volume imported products
- Consider creating menus with less 'at risk' imported ingredients
- Work with suppliers to take advantage of special offers and seasonal UK produce
- Wholesalers are more likely to increase stocks of own label products, be prepared to order these as opposed to branded

FLEXIBILITY

- Avoid ordering day one for day two, pre order as far in advance as practical
- Be agile in menu creation, advertise weekly or even daily
- Be flexible about the quality of fresh produce, their journey from farm to fork may well be longer than normal
- Be prepared for potential change to delivery days and/or times
- Understand that suppliers are all facing the same challenges – but the disruption may be random by nature

COMMUNICATE

- Manage expectations by communicating the reasons for short notice menu changes to your consumers
- Communicate with allmanhall and suppliers, regular updates will be posted on The Pass and communicated to you directly
- If required, discuss alternative substitute supplier arrangements with allmanhall, we work with over 200 suppliers across the UK
- Consider EDI or online ordering to better identify stock shortages in advance of delivery