



July 2022 THE NEWS

Hello!!

What an unbelievably busy 1st Quarter of 2022 we've had! Bounce-Back is the right term as we have had unprecedented growth over the past few months with 6 new contracts and the re-opening of contracts like Astex in Cambridge.

This activity looks likely to continue as we find ourselves in a marketplace where more and more of the small independent contract caterers have been sold or are in the process of selling. We are NOT for sale!! We're enjoying all the new activity and opportunities far too much.

We also see a shift in client's attitudes towards catering; with the emphasis on quality, to help retain staff is firmly at the forefront of their minds. This is due to there being a shortfall in available people to fill job roles and consequently the emphasis on keeping existing employees has become paramount. They want their employees to see catering as a real benefit of working for them. Judging by the photos and videos we keep receiving at head office, you're all doing a fantastic job of achieving that.

It is, as we've said before, still a difficult time to get new staff and we appreciate this has meant many of you have had to work longer



Two wrongs don't make a right, but they make a good excuse!



Good for your gut!

A growing body of research is finding links between gut bacteria and neurodegenerative diseases like Parkinson's. A healthy gut is crucial for weight management and combating some diseases. So, try gut-friendly foods prepared by pickling, fermenting, prebiotics, and probiotics.

- Kimchi
- Salads with raw onions, garlic, or jicama
- Garnishes with dandelion leaves
- Sides of sauerkraut

hours and do more work. We, as well as our clients and customers are extremely grateful and thankful for everything you do. Hopefully as businesses and borders open more and more, we can get back to something more normal soon.

We are very conscious of the ever-increasing problem of food price rises and we are working hard with our suppliers to get some core item prices fixed for a period of time to give you some stability and stop you having to change the stock sheets every five minutes!!

We would also like to welcome all the new starters in all areas of the business.

Welcome to the team and Happy Catering.

Tim & Phil



Opening day at Setfords! This is what we can achieve without a proper kitchen!

HQ update

At Head Office we celebrated the impending arrival of 'baby Basson number 2'.

We are grateful to have been able to utilise the amazing teams we have at sites that provided tasty food and even a bespoke baby shower cake!

We wish Victoria the best of luck with her bouncing new arrival and hopefully she won't have too many sleepless nights.

In other news, have you checked out our social media? If not, meet the newest member of the TNS family... Cookie.

For those unaware TNS donate to the Guide Dogs each year and, due to our continuous support and donations, this year we were able to name a puppy and receive regular pupdates on her training and development!!!

Keep your eyes peeled for our posting, as we will be watching this beautiful girl grow up and assist someone in need.



NEW STARTERS Head Office and Operations Team!

- We would like to give a warm welcome to:
- **Steve Wheat, Operations Manager**, covering the South-West
 - **Henry Towell, Operations Manager**, covering a group of sites in the Midlands
 - **Angela Bliss, Creative Design Manager**, has returned to TNS, and works with Sales and Ops

Best Companies!



We will be taking part in Best Companies again this year in the hope of achieving a position in the 2023 Best Companies to Work for list and maintaining our 3 star accolade.

We were at #39 in the Best Companies to work for list previously, so everyone's help in retaining this position (or higher in the list) will be greatly appreciated!

Communications will be coming out soon with a bit more detail of when the surveys will be issued – so keep your eyes peeled.

Excellent food - Excellent service - Delivering our promises every day - Exceeding our customer expectations - Valuing our employees



It's how I roll...

I started ten-pin bowling at six years old, where I would go to my local bowling alley in Coventry. From here I joined a small youth club and started to learn how to play the sport, travelling the country and playing events almost every weekend.

I had been applying myself to a point where I can compete across Europe and fly to different countries with my equipment (6 bowling balls and shoes) which ends up being very heavy after carrying it for a while! I've competed in places like Bulgaria, France, Germany and the Netherlands.

I've been fortunate enough to play for Team England on multiple occasions, and there's no better feeling than pulling on a shirt for your country! The height of this would be when I played for England at the European Youth Championships in Aalborg, Denmark. Hopefully there will be more opportunities to travel the world and play for England again.

Covid arriving in 2020 had meant the end of bowling in the UK. I had spent a year and a half away from bowling, so the past year has been essentially playing catchup, trying to get to a level where

I can be at the top again. The hard work and dedication needed to take me where I've been has been exhausting, but every step along the way has been worth it to be able to play at an elite level.

Jay Goodwin

Whatever you are, be a good one.

Super charged site!



UK Battery Industrialisation Centre was opened by Boris Johnson on 15th July 2021.

What is the UKBIC? It's currently the only one of its kind in the UK, built at a cost of £130million and is part of the UK Government's Faraday Battery Challenge (FBC), effectively racing to develop battery technology for the transition to a 'greener future'.

The facility totals 18,500 square metres and is leading the way with the development of battery technologies and future electrification. The site currently employs around 120 people but has plans to increase this number over the coming months by potentially another 50 %.

We have external clients such as Jaguar Land Rover, Mercedes, British Volts whom are working in collaboration with UKBIC.

We opened the restaurant on 14th March this year and provide a breakfast and lunch service as well as Hospitality internally and to UKBIC's external clients.

Calling all social media stars!

Are you a tweeter, Insta, LinkedIn or Facebook poster? We are so proud of the work that you do, we would love to be able to see and share your great work through social media.

Please follow TNS and we will follow back!

 @TNSCatering

 @tns catering

 @TnSCatering

 TNS – The New Standard



SCAN OUR QR CODE WITH YOUR CAMERA APP TO ACCESS OUR SOCIAL MEDIA



About Steve Wheat

- Got my first head chef job at the age of 19 in France
- Cooked at the Ashes in Sydney
- Spent more time living outside the UK as an adult, than in it
- Travelled from Australia to Europe by land... how did you do that?
- Met my wife on a game show... Steve, we need to know more!

Plant-based diets growing like weeds

What many thought was a fad is now mainstream. People are reducing meat consumption, embracing plant-based diets, and going vegan. In fact, those identifying themselves as "vegan" in certain countries increased by **600%** in the last three years.

Zero-waste cooking takes hold

As population growth puts a strain on natural resources, the days of wasting food are over. Nose-to-tail and leaf-to-root cooking are gaining momentum, and restaurants are now finding creative ways to make food go further.

- Instead of discarding chicken bones, use them in broths and stocks.
- Use cauliflower leaves into some of your dishes (pan-fried cauliflower leaves are a lot like tasty kale chips).
- Pounded carrot leaves make sumptuous pesto or garnishes.

Jubilee celebrations



Across the Friends of the Elderly homes there were numerous events held to celebrate the Queens Platinum Jubilee, with a fantastic selection of buffets, BBQs, sweet treats and "show stopper" cakes being provided by the teams on site.

Little Bramingham Farm



Redcot



The Old Vicarage



Bernard Sunley

New Copford Place



Malvern



The Lawn



Wallington Day Centre & Orford House



Retired Nurses National Home

