

WHITE OAKS



For Better Living.



Introducing White Oaks

White Oaks are a catering food service specialist, formed to meet the needs for the Care and Senior living retirement sector.

Our core values of Great People, Great Service and Great Results are the driving force behind everything that we do.

For each of our clients and residents, we believe in creating a true home-from-home food experience. Ensuring every day is the best it can be serving thousands of residents, tenants, and homeowners each day.

To do this, we prioritise the use of quality ingredients in our resident choice menus and food offers. Each of our menus change seasonally to reflect fresh, British produce at its best – including regional dishes and flavours to further enhance the dining experience.




Great People



Great Service



Great Results



As such we understand each one of our client locations has its own unique personality. We pride ourselves on taking the time to really get to know our clients, residents, their families, and visitors.

This allows us to reflect individuality in our menus and service style, providing much greater resident satisfaction, optimum choice and an enhanced mealtime experience.

A further assuring strength of our business is that White Oaks is part of a global award-winning organisation called Compass Group who are listed in the Top 100 companies in the UK and a Fortune Global 500 company.

Combined we bring the strengths of the worlds market leader in contract catering and the expertise of a business that specialises solely in Care, Extra Care and Retirement Living dining.

White Oaks Senior Care | Care Home Catering & Support Services

compass-healthcare.co.uk

Our service areas

Retirement villages:

We understand the catering services within a Retirement Village setting significantly influences the quality of life of our clients, homeowners and residents.

Our Retirement Village sector is focused on delivering an all-year-round dining experience covering a wide spectrum of customer tastes and dining needs, ranging from table service restaurants to bistros, bars to coffee shops, encompassing a vibrant village life.

Assisted Living & Residential Care

We aim to deliver choice, quality and enjoyment to residents living in the Care and Senior living retirement sector. All our delicious dishes are freshly prepared on site using local and regional suppliers wherever possible. We bring expertise in catering for those living with dementia, providing meals which are nutritionally balanced and meets their individualised needs.

To make sure we create the perfect menu, we will always consult with residents and the management team to ensure residents can 'eat for their health' reflecting their individual needs. This on-going approach will ensure residents and the management team are engaged, are given the opportunity to contribute and have a voice.

As such, the overarching message is that we build bespoke menus, offering something for everybody and every occasion - from traditional home-from-home favourites to inspirational continental cuisine. We can also provide nutritious, high quality meals for those with special dietary requirements including religious and cultural requirements, vegetarian and vegan meals, modified texture food and nutrient dense or fortified meals and snacks. Including for those with dietary, nutritional, and cultural needs including, Diabetes, vegetarian / vegan diets: cultural, religious, and ethnic requirements.

To deliver the high standard service we require, our catering teams are recruited for their craftsmanship and interpersonal service skills tailored to meet the needs of Care and Senior living retirement sector. We actively work with resident forums to ensure we are meeting specific needs, expectations and gaining feedback about service improvements.

Importantly, we do not just see ourselves as a contract caterer, we want to become a key part of the communities in which we work and have several tried and tested ways of engaging with residents and their friends and families, your staff, and the wider community, focused on delivering longer-term social value to residents and local communities.



How we can support

your business



1
A fully managed
catering service



2
Exec management agreement
- Procurement Plus:



3
Procurement Plus &
Steamplicity meal solution



A fully managed catering service

With changes in food trends, rising food and staffing costs, priorities are changing rapidly.

Even the most talented in-house teams are now becoming stretched to compete with the expertise provided by a properly resourced contract caterer.

Our fully managed catering service provides clients and the residents with consistent, great quality, fresh food, managed by a professional, well-resourced team every day.

Delivered through:



Choice



Quality



Service



Value



Innovation





Exec management agreement

Procurement Plus:

A procurement plus agreement provides clients with two fundamental business elements required for a successful catering service – access to sustainable food procurement and industry experts.

We procure the best products for maximum value, **annually spending over £750 million on food in the UK alone**. As such, our procurement service can provide you with reliable access to the freshest, best quality ingredients, at the lowest afforded price – compared to smaller-scale procurements.

To tackle service management and service development, we appoint our own operations team and resources. These experts become an extension to your own in-house catering team delivering on a range of client led operational projects, all aimed at developing your overall business.

This service incorporates:



Resident menu planning



Special diet training and advice to catering teams



Texture modified food




Menu training for staff



Craft training



Customer care training for your own care and managements teams



In turn, this free's up valuable time, provides greater business resource and saves your business money when not ordinarily available within your staffing structure.

This unbeatable blend means you are directly engaged with actual caterers who provide high standard services directly to residents. This benefit alone provides clients with external industry insight, keeping clients abreast of sector development and competitiveness without the need for constant research.

Achieving cost savings that don't place your business at risk.

SPENDING OVER

£750

MILLION ON
FOOD IN THE UK

Procurement Plus & Steamplicity meal solution

Coupled to our Procurement Plus solution.

If you are looking to reduce the need for specialist kitchen skills, manage maintenance and repair costs, solve recruitment challenges, plus ensure a consistent reliable meal cooked for residents., White Oaks are the provider for you.

White Oaks can present its clients with our own unique, full day part meal solution incorporating Steamplicity which is proven to deliver significant cost savings over traditional cooking methods by reducing equipment, staffing, food waste and space requirements.

The concept itself offers Senior Living and Care providers a simple way to provide residents with quality meals at the point of service. Based on an individual plated system, all meals are freshly steam cooked in typically 3-5 minutes ensuring that none of the valuable nutrients are lost and that the colour and texture of ingredients is retained.


Unlike other chilled, frozen, and scratch-cook catering provisions, Steamplicity offers all the benefits of a plated system with the added advantage of delivering quality food consistently, increasing mealtime flexibility as residents can eat when they wish to or when they feel able to; helping them to eat more during the day and meet their nutritional requirements in the way that suits them best.



STEAMPPLICITY

- JUST FRESHLY COOKED -





Want to learn
more about what
we do and how
we do it?

Get in touch.

Email General Enquiries:

generalenquiries@compass-healthcare.co.uk

or Healthcaresales@compass-group.co.uk



WHITE
OAKS

