



A COMPLETE SOLUTION FOR UNIVERSITIES

**MENU INSPIRATION • SUSTAINABILITY
WASTE MANAGEMENT • REWARDS**

TUCO PARTNER
The University Caterers Organisation

 **Unilever
Food
Solutions**



Providing food inspiration and concepts from around the world

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Hello World is a collection of on trend recipe guides, taking you on a culinary journey around the world.

Each guide in the series is packed full of flexible recipes to truly capture the latest culinary trends from the high street and into your business.



What will you discover with Hello World?

Brought to you by Knorr and the expert chefs at Unilever Food Solutions, we've put your kitchen needs first to share tips and recipes that won't compromise on speed of service whilst helping you to maximise revenue and margins. All recipes are also nutritionally labelled.

Find out more about the Hello World series at ufs.com/helloworld



Operators could be missing out on more than £300m every year^[2]

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Just the word 'allergy' can be enough to rattle the nerves in some kitchens, and it's an anxiety keenly felt by sufferers too. As a result, more than a fifth of allergy sufferers eat out less often than they would like to^[1], which Allergy UK estimates could be costing the foodservice industry in excess of £300 million each year^[2].



That's why we have partnered with Allergy UK to launch a complete guide to managing allergens, including recipes, allergen-free ingredients^[3] and advice on how to join Allergy UK's Allergy Aware Scheme.

With the right support, any kitchen can feel confident about dealing with allergens safely and meeting the dietary needs of their customers.

Download your free guide at ufs.com/allergens

[1] Food, Allergies, Intolerances, YouGov (2015) [2] Allergy UK (2016) [3] Allergen-free ingredients do not contain any of the 14 key allergens as set out in EU regulation 1169/2011 on Food Information to Consumers.



UNILEVER FOOD SOLUTIONS SUSTAINABLE LIVING COMMITMENTS

We focus on four areas where we can make the difference.



1. Improve Health & Well-Being

Help chefs to make meals healthier, tastier and more enjoyable



3. Reduce Food Waste

Help chefs run a more efficient kitchen and reduce their waste



2. Increase Food Safety

Support chefs to improve food safety in the kitchen



4. Sustainable Sourcing

By 2020, source 100% of our agricultural raw materials sustainably



Help boost your tea sales with PG tips merchandise



We have a range of front of house display solutions available to help you showcase our full range of teas and ultimately drive sales.

Leading the way in sustainability



PG tips announced an ambition to make all of its tea bags from a new plant-based material that is 100% biodegradable by the end of 2018*



The first major UK tea brand to source 100% of our tea for our PG tips tea bags from Rainforest Alliance Certified™ farms



50% less packaging vs leading UK tea competitors for our PG tips 1100 pack based on weight of plastic bag**

*Applies to PG tips 1100, 440, 800 and 1550 pack sizes. **Source: Unilever R&D July 2018.



Joining forces to help reduce plastic waste

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Unilever is a founding member of The UK Plastics Pact, an ambitious multi-stakeholder initiative, led by WRAP, which aims to transform the plastic packaging system in the UK and keep plastic in the economy and out of the ocean.

With a broader commitment, to ensure 100% of its plastic packaging is fully reusable, recyclable or compostable by 2025 and to increase the use of recycled plastic content in packaging.

2025 Targets

- Eliminating problematic or unnecessary single-use plastic packaging through redesign, innovation or alternative (re-use) delivery models.
- **100%** of plastic packaging to be reusable, recyclable or compostable
- **70%** of plastic packaging effectively recycled or composted
- **30%** average recycled content across all plastic packaging

To find out more about Unilever's involvement in The UK Plastics Pact and the Unilever Sustainable Living Plan, visit unilever.com/sustainable-living



WISE UP ON WASTE

ARE YOU WISE TO YOUR FOOD WASTE?



Food waste costs our foodservice and hospitality industry £2.9bn every year*

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The Wise Up On Waste tool helps kitchens to track their food waste, identify problem areas and highlight potential cost savings.

Take action to reduce your waste and identify savings.



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To make the online tool available in your business, call our Customer Engagement Team on 0800 783 3728 (option 1).

*Source: wrap.org.uk/hospitality

CALL US NOW TO FIND OUT MORE ON 0800 783 3728 (OPTION 1)



REWARDS



UFS CHEF
REWARDS

TURN THE
PRODUCTS YOU
BUY INTO REWARDS
YOU'LL LOVE



OVER
200
REWARDS

There's something for every chef

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UFS Chef Rewards allows you to collect points on products from all your favourite UFS brands, including Hellmann's, Knorr, Colman's and Flora, and turn them into rewards for you and your business.

**Sign up now at
UFSChefRewards.com**

How it works

1. Join the scheme at UFSChefRewards.com
2. Nominate up to three wholesalers who you purchase through, providing account numbers
3. Continue to order any of the products featured in the scheme as you normally would through your nominated wholesaler(s)
4. We'll collect the points directly from your wholesaler(s) and add them to your account balance for you to spend

It's that easy.

Open to bona fide UK and ROI catering establishments and their employees aged 18+. Employees must seek their business owner's permission. Scheme is available in relation to purchase of participating products outlined at www.ufschefrewards.com. Join UFS Chef Rewards scheme by registering at www.ufschefrewards.com and accrue points via (up to) three nominated participating customer accounts, you must provide wholesaler customer account number for each to redeem points. Retain copy invoices as proof of purchase. Internet access required. Points collected in a given year (January - December) will expire on 31st December of the following year. For example, points collected throughout 2016 will expire on 31 December 2017. Any points that are unspent by 31st December of the year following their accumulation will be lost. Accounts or any outlets that have a direct agreement with Unilever Food Solutions are excluded from this Scheme. Participation at Unilever UK Ltd's sole discretion; reserves right to alter, withdraw or terminate the Scheme at any time upon reasonable notice to Members. Visit www.ufschefrewards.com for full terms and conditions.

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BRANDS THAT STUDENTS KNOW AND LOVE



For more information on how we can support your catering operation please contact:

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