



Dear Carolyn

We have been negotiating with our food suppliers as we do each year to minimise the costs of inflation and the resulting need for an annual tariff review. Price rises are passed on to us twice a year in April and again in August, however we only believe in passing the April costs on in exceptional periods of high inflation. As you will remember, we have managed to hold current tariffs for two years now, but these now have to be reviewed once more with inflation on the rise.

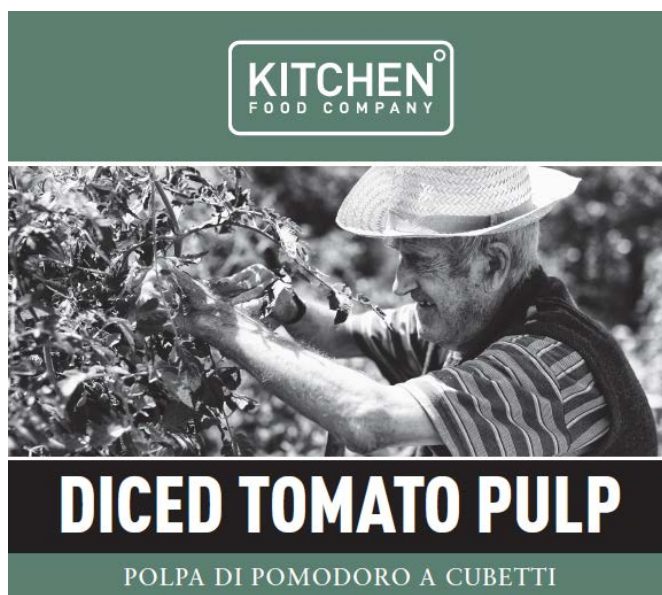
The Office for National Statistics state that catering services like restaurants, cafés and canteens have seen price rises on average by 1.7% and miscellaneous goods and services which covers our non-food purchases rising by 5.5%. We have been able to limit the overall increase to 2% by negotiating with current suppliers, changing some suppliers as well as being creative in the sourcing of some of our kitchen essentials. We have launched a range of food products under a newly created brand called "The Kitchen Food Company". Our first products are authentic Italian tomatoes, a pizza and pasta sauce made to our recipe as well as a range of quality pastas, all sourced following trips to the farmers and producers near Bologna in Italy. You will notice these in our storerooms from September, and all are of an even higher quality than those currently used.



Where price rises have been necessary, we have targeted these on areas where cheaper dishes are also available and have once again maintained our entry tariffs to 60p and £1.00; indeed, these have been maintained since Cucina was founded in 2005.

We are proud to be able to maintain our commitment to offer all students entitled to a free school meal any two items from our entire menu range, irrespective of tariff, for their free school meal value where payment systems allow this, covering the difference between the tariff and the free school meal value ourselves. In addition, we continue our drive to use only the best ingredients and are proud to restate our food promises:

- We make all of our food in your kitchen every day
- At least 90% of our meat is from mainland Britain and is largely red tractor accredited
- When in season we buy our fruit and vegetables from British farmers or grow our own
- All tuna is dolphin friendly and all other fish is caught from sustainable stocks
- All of our eggs and mayonnaise are free range
- All of our coffee and chocolate is fair trade
- We recycle all waste oil in our kitchens into bio-diesel
- We hold the food for life catering mark in recognition of our ethical and sustainable sourcing



100% TOMATOES CULTIVATED AND PROCESSED IN ITALY

Ingredients: 100% tomatoes; Acidity regulator: citric acid, Italian sunshine, love... nothing else

Average nutritional values for 100g of product	
Energy:	100/25 KJ/Kcal
Fat:	<0.1g
	of which saturates: <0.03g
Carbohydrate:	4.3g
	of which sugars: 3.2g
Fibre:	1.0g
Protein:	1.0g
Salt:	0.01g

Net Weight: 2 x 5 Kg e

Produced and packed by Ferrara Food S.p.A. Via Dalle Vacche, snc - 44011 Argenta (FE) Italy for THE KITCHEN FOOD COMPANY

Best before end: see side  
Once opened, store in fridge for 1-2 days



Ash Mair, previous winner of Masterchef the Professionals, is now part of our food team reporting into Sam Davies. We have been trialling street food dishes and our pop-up Cucina Street Kitchen mobile market stall and these will be visiting your school over the course of the new academic year and has been very well received in those schools that it has already visited. We have also been working on a New York deli concept which will be launched in September offering even more choice on both our cold and hot counters.

May I take this opportunity of thanking you for your continued support and wish you every success for the remainder of term and a relaxing summer break when it finally arrives!

Kindest regards

A handwritten signature in blue ink, appearing to read "Steve Quinn", with a wavy line extending to the right.

**Steve Quinn, Chief Executive**



Drinks	Existing	New	Increase	%
Hot Drinks (coffee / tea / hot chocolate)	£1.00	£1.00	£0.00	0.0%
Large Cold Drink (plain water)	£0.80	£0.80	£0.00	0.0%
Large Cold Drinks (cans and flavoured water)	£1.00	£1.00	£0.00	0.0%
Small Cold Drinks (Capri Sun / flavoured milk)	£0.90	£0.90	£0.00	0.0%
Appletiser / Grapetiser	£1.00	£1.00	£0.00	0.0%
Icy Zero fruit slush	£1.00	£1.00	£0.00	0.0%
Value Drinks	£0.50	£0.50	£0.00	0.0%
Yazoo milkshake	£1.20	£1.25	£0.05	4.2%
Breakfast Menu				
Bacon and Tomato / Sausage and Tomato Buttie	£1.25	£1.25	£0.00	0.0%
Toasts with Jam or Marmite	£0.25	£0.25	£0.00	0.0%
Drop Blueberry Pancakes	£1.00	£1.00	£0.00	0.0%
Croissant with Jam or Pain au Chocolate	£1.00	£1.00	£0.00	0.0%
Granola / Porridge / Cereals	£0.65	£0.65	£0.00	0.0%
Cucina Deli				
Sandwiches Bite Sized Basics	£0.60	£0.60	£0.00	0.0%
Sandwiches Bite Sized Basics (x 2)	£1.00	£1.00	£0.00	0.0%
Sandwiches Cucina Breadless	£1.20	£1.50	£0.30	25.0%
Sandwiches Classic Breads	£1.40	£1.50	£0.10	7.1%
Sandwiches Deli Breads	£2.10	£2.20	£0.10	4.8%
Sandwiches Paninis	£2.10	£2.20	£0.10	4.8%
Break Time Extra - Regular	£1.50	£1.50	£0.00	0.0%
Break Time Extra - Large	£2.10	£2.20	£0.10	4.8%
Fresh Pizza Slices	£1.20	£1.25	£0.05	4.2%
Pasta Pots (cold)	£1.70	£1.70	£0.00	0.0%
Fruit Corner (jellies, pots, yoghurts)	£0.90	£0.90	£0.00	0.0%
Assorted Fresh Fruit (Other)	£0.50	£0.50	£0.00	0.0%
Assorted Fresh Fruit (Satsumas)	£0.35	£0.30	£-0.05	-14.3%
Cake Stand	£1.00	£1.00	£0.00	0.0%
Lunch Menu				
Homemade Soup and Fresh Bread	£1.00	£1.00	£0.00	0.0%
Main Courses (including accompaniments)	£2.20	£2.20	£0.00	0.0%
Salad Bar	£2.20	£2.20	£0.00	0.0%
Tubs to Go Small	£0.99	£0.99	£0.00	0.0%
Tubs to Go Medium	£1.70	£1.75	£0.05	2.9%
Tubs to Go Large	£2.00	£2.10	£0.10	5.0%
Subs / Burrito / Hot Wraps - Large	£2.20	£2.20	£0.00	0.0%
Subs / Burritos / Hot Wraps - Regular	£1.30	£1.30	£0.00	0.0%
Cucina Value	£0.49	£0.49	£0.00	0.0%
Puds (hot and cold)	£1.00	£1.00	£0.00	0.0%
	<b>£44.28</b>	<b>£45.18</b>	<b>£0.90</b>	<b>2.0%</b>