

Cooking from fresh in a Regen kitchen

When Caterlink took over the catering provision in the London Borough of Camden there were a number of small sites where food was brought in and regenerated through a 'Regen' oven on site with no cooking taking place on site. We quickly identified that even with a small space and limited equipment this would allow us to provide all of the children with a fresh food choice prepared and cooked on site daily rather than transported in.

How it works?

Essentially the hot cupboard is an oven. Staff on site are provided with training and equipment and taught to cook our offer within the regen oven. All of the food is cooked fresh on site using fresh ingredients, without the need to amend the menu being produced at fully kitted kitchen.

To combat the lack of storage space we ensure that the catering team on site can get deliveries more often than the other sites. The equipment required is as follows, a regen oven and fridge, freezer currently used and a two point table top hob, small mixer and a small amount of storage place and washing up room.

We would look to get a space saving cupboard for dry goods and cooking equipment to put in the kitchen and allow these sites to purchase small quantities of dry goods so they are not taking up too much room or wasting unused food.

Staff would be trained to ensure that they have the skills and know how to allow them to cook our fresh food offer on site. We may need to use a few more packet or canned products in these sites, but we would still use cook from fresh every day to our food for life accredited food offer and meet nutritional standards.

