

# Sponsor Information – Wednesday 26 May 2021

 <p><b>CaterCloud</b></p>	<p><b>CaterCloud</b></p> <p>CaterCloud support hundreds of caterers to deliver compliance. and control costs, whilst helping to reduce food safety risks.</p> <p>CaterCloud is an innovation in food management, its leading –edge platform helps food businesses to manage your food offering throughout your operation.</p> <p><a href="https://www.catercloud.com/">https://www.catercloud.com/</a></p>
 <p><b>Highfield</b> awarding body for compliance</p>	<p><b>Highfield</b></p> <p>We are a global leader in compliance and work-based learning and apprenticeship qualifications and one of the UK’s most recognisable awarding organisations.</p> <p>As an awarding organisation we have developed 250+ qualifications designed to enhance the career prospects of learners. They cover multiple sectors such as retail, health and social care, finance, customer service, rail and engineering, hospitality, logistics, aviation and many more.</p> <p><a href="https://www.highfieldqualifications.com">https://www.highfieldqualifications.com</a></p>
 <p><b>erudus</b> United around food data</p>	<p><b>ERUDUS</b></p> <p>Erudus is a company that run a database system that allows different food manufacturers to supply clear concise product details covering a uniformed data set of over 200 individual product attributes, from barcode and allergens to microbiological standards and nutrition.</p> <p><a href="https://erudus.com">https://erudus.com</a></p>
 <p><b>middleton foods</b></p>	<p><b>Middleton Foods</b></p> <p>A family owned and operated business proudly manufacturing food products in the heart of the UK. Utilising modern machinery combined with latest manufacturing techniques we offer our customers the perfect blends for their business. The Gluten free products are manufactured in a purpose-built modern factory in Willenhall.</p> <p><a href="https://middletonfoods.com/">https://middletonfoods.com/</a></p>
 <p><b>CLASSIC CUISINE</b></p>	<p><b>Classic Cuisine</b></p> <p>We have spent the last two decades developing and creating best-selling dishes for the foodservice sector. Creative cooking is our passion.</p> <p>As food tastes, preferences, and dietary needs change, at a faster pace than ever before, our response to this has been in addition to producing traditional dishes and firm favourites, we have expanded our range to include dishes free from wheat, gluten, dairy, and unnecessary additives.</p> <p><a href="https://www.classiccuisine.co.uk">https://www.classiccuisine.co.uk</a></p>

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	<p><b>Kitchen Cut</b></p> <p>Kitchen CUT is the leading-edge provider of end-to-end software solutions across the hospitality industry.</p> <p>Their solutions manage business critical processes, track and trace operational events and interpret company-wide transactions. Insights and analysis operate seamlessly in the background creating new found space for teams to be more structured, creative and customer-centric.</p> <p><a href="https://www.kitchencut.com">https://www.kitchencut.com</a></p>
	<p><b>SOFHT – The Society of Food Hygiene and Technology</b></p> <p>The Society of Food Hygiene and Technology is a voluntary organisation set up in 1979 by a group of professional people to represent the interests and views of everyone involved in food hygiene across all disciplines.</p> <p><a href="http://www.sofht.co.uk">www.sofht.co.uk</a></p>
	<p><b>IFST – Institute of Food Science and Technology</b></p> <p>We are the UK's leading professional body for those involved in all aspects of food science and technology. We are an internationally respected independent membership body, supporting food professionals through knowledge sharing and professional recognition.</p> <p><a href="https://www.ifst.org">https://www.ifst.org</a></p>
	<p><b>Cypad</b></p> <p>This Bristol based software firm specialising in paperless kitchens and facilities management. They work with school caterers as well as supporting large UK fast-food chains in providing efficiency across 9,000 of their UK sites.</p> <p><a href="https://www.cypad.com">https://www.cypad.com</a></p>
	<p><b>ServeLegal</b></p> <p>Serve Legal is the UK's market leading provider of retail compliance audits. With a nationwide community of over 2500 highly trained auditors, the majority of whom are aged 16-24, our great value Customer Experience Allergen Audit (CEAA) service allows our clients to monitor and improve staff performance around allergen compliance and information delivery.</p> <p><a href="http://www.servelegal.co.uk">www.servelegal.co.uk</a></p>
	<p><b>JACs Ltd</b></p> <p>Jacqui McPeake is working in collaboration with Food Allergy Aware to bring best practice, training, and resources for Food Allergy Awareness to all sectors of the Food Service Industry. Together they have formed Hospitality Allergen Support UK - to enable them to cover you Food Service business wherever you are based in the UK.</p> <p><a href="https://jacsallergenmanagement.com/">https://jacsallergenmanagement.com/</a></p>