

# Love British Food case studies to learn from: Nottingham City Hospital

- Nottingham City Hospital serves three meals a day to 1,000 bed patients and 100 day patients
- It also has a 250 seater restaurant and 5 coffee shops

## **Why did they source British?**

- In 2005, Nottingham City Hospital set themselves the challenge of sourcing locally for a month over the British Food Fortnight while still fulfilling menus that are agreed and printed months in advance

## **How did they get involved with the British Food Fortnight?**

- They started by obtaining a list of local suppliers from the Hospital Caterers Association (see [www.hospitalcaterers.org](http://www.hospitalcaterers.org) and Meat and Livestock Commission [www.mlc.org.uk](http://www.mlc.org.uk))
- Sent each of them a copy of the menu and an invitation to pitch for the business
- The result was the same menu they had already planned, but using British produce from a selection of new and old suppliers

## **What have they achieved?**

- Positive feedback all-round, particularly from patients
- Sourcing milk locally has been a cost neutral exercise: savings have been made because milk is bought in litres and not pints (yet for the same price) and there is less wastage as the reduced time from 'teat to table' means that it has a better shelf-life
- Newspaper coverage in local Evening Post, Nottingham Post, HCA and Caterer & Hotelkeeper
- Entry into Hospital Chef of the Year 2006 was, uniquely, a 'Sustainability Menu' and it won the silver medal, receiving additional press coverage
- Improved staff morale as the hospital chefs have enjoyed being challenged mentally in the kitchen: "They could do what they were doing before blindfolded. This freshens everything up."
- Relationship with the local dairy has been maintained post the promotion
- Currently finalising plans with a butcher so all the meat will be from the East Midlands
- Looking to the future, the hospital is about to merge with another resulting in increased demand for local produce and the potential, therefore, of making more savings through bulk purchase

## **Lessons learnt?**

- Cheaper than expected (Perry Lewis: "It's proved cheaper than what we were paying before")
- Include a 'Chef's Special' on the menu to add flexibility to both the food and ordering process
- Use phrases like 'seasonal veg' on menu as this means you can take a variety of different stock from different suppliers
- Be open-minded when thinking about using local suppliers
- Don't be put off by prices that initially may seem higher, as buying large volumes of produce can make the whole process affordable
- Think about the long lasting impact on the local economy and environment by offering a sustainable menu