



Lifespan Catering Services

About ASP

Freeing up funds and resources for healthcare professionals on the front-line is what we do. Anglia Support Partnership (ASP) is a business arm of the NHS and is hosted by the Cambridgeshire and Peterborough NHS Foundation Trust.

We are the NHS support services provider of choice for a number of NHS organisations in the east of England and we are extending our reach both geographically and to non-NHS organisations around the UK.

We offer a broad range of services giving clients and prospective customers the advantage of a single provider for all their requirements. Doing business with **ASP** means that we will provide you with seamless solutions and problem solving as our teams work together to improve your business efficiency.

Services provided include:

- Financial services
- Procurement
- Payroll
- Primary care
- Sterile services
- Property management
- Estate maintenance
- Occupational health
- Risk services
- IT training/support
- Recruitment services
- Workforce information

Lifespan Catering is a trading arm of Anglia Support Partnership and we are committed to delivering top quality cook-chill catering, to the highest nutritional standards, at a price that's right.

Becoming specialists in cook-chill catering has not happened overnight. **Lifespan Catering** has been delivering first class cook-chill catering services to the NHS and the private sector for over 20 years.

Catering for Health Care



A well-balanced diet is an essential part of healthy living, none more so than when residing in a health care setting. Aiding the wellbeing of health and social care residents, through the provision of nutritious meals that taste great, is an essential part of what we do.

Working in partnership with the dietetic departments of leading teaching hospitals, we have produced a range of high-quality, appetising food which meets the current nutritional guidelines issued by the Health of the Nation Nutritional Task Force.

Cook-Chill Technology



Our purpose-built Central Production Unit is a state-of-the-art cook-chill facility that enables us to provide an unrivalled catering service.

Cook-chill is a straightforward and cost efficient method of advanced food preparation that involves the cooking and then rapid chilling of food ready for controlled re-heating and service.

The cook-chill system is a safe way of providing a wide range of menus, to be delivered in a variety of different locations, without compromising the ingredients' original quality and nutritional value.



One-Stop-Shop

Our ability to provide for all your catering requirements is an added benefit of our approach. Be it a full cook-chill menu, tasty finger buffets or a simple milk delivery, **Lifespan Catering** can supply all your needs.

Ensuring Cost Efficiency

By avoiding the unforeseen costs associated with having multiple suppliers, you are able to budget and plan more effectively. Furthermore, as our customer you will have no need for a fully functioning kitchen - reducing labour, building and maintenance overheads.

Quality & Accreditation

High standards are part of the **Lifespan Catering** way and we employ strict measures to ensure that these are maintained.



Our production and delivery operation is accredited with ISO 9001 and ISO 14001 certification, the procedures of which cover all aspects of our service.

We are regularly audited by both specialist consultants and the local Environmental Health Department, and have achieved STS approval for supply to the NHS.

Can we help you?

Lifespan Catering covers a wide geographical area, supplying cook-chill catering to premises in the following locations:

- London
- Essex
- Cambridgeshire
- Suffolk
- Norfolk
- Leicestershire

We provide to a range of care settings, from acute hospitals to private care homes, and have the experience to offer guidance and help whatever your catering needs.

At a Glance

We have...

been building long-term relationships with our customers since 1990

We adhere...

to the strictest hygiene and health and safety regulations in all our operations

We prepare...

1 million individual portions of food for patients every month

We cater...

for different dietary requirements and all our dishes are clearly diet coded

We use...

cook-chill technology to deliver varied menus to multiple locations without compromising quality

We are...

passionate about quality - not just in our ingredients but also in our customer service

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