



FOOD NETWORK CORPORATION

Leading supplier of
chilled and frozen food



The best at supporting great care

food-network.co.uk





We bring 30 years of experience to creating delicious handcrafted meals for Hospitals, Schools, Care Homes and beyond.

Our ability to tailor to your needs sets us apart from all others.

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A Brief History of Food Network Corporation Ltd...



1983



Two brothers Paul & Mick Monks opened a greengrocers. Paul had the idea to start a company preparing vegetables ready for the customer to cook.

1987



M & M Fresh & Frozen Foods (M&M) was opened as a co-operative to prepare vegetables for the consumer.

Later that year Pam Jaffray joined the co-operative and worked alongside Paul in admin and sales while Mick managed the production side of the business.

1993



After a lot of research and a request from a customer, Paul and Pam made the decision to open a cooked vegetable company.

They named it Paramount Cooked Chilled Products (PCCP). The first 2 customers were Sunderland Royal Hospital and South Tees Hospital, now James Cook University Hospital.

2000 - 2004



During this time Food Network Co-operative changed the name to Food Network Corporation Ltd (FNC) and merged with PCCP.

M & M fell into financial difficulties in 2004, so FNC retained all their customers and cleared debts still outstanding. The distribution of all products was also retained by FNC. This helped to maintain the solid relationships we had built with customers and suppliers.

1995



Food Network Co-operative Ltd was formed as a header company to provide all administration services for PCCP and M&M.

Over the next few years FNC worked with Hospitals, Nursing Homes and Schools to set up new working practises, changing from traditional kitchens to Cook Chill systems, to save time and money.

2015



Paul made the decision to reduce his hours and Pam became the MD.

2020



Purchased by CHoICE, who wanted to build on the excellent reputation already in place.

2025



The company is still moving forwards and will continue to do so for many years to come with customer service always being the number one priority and employee welfare a close second.

Our company statement:

“Big enough to cope, small enough to care.”

Why choose Food Network

Dedicated and skilled team

Our meals are prepared by our outstanding production team with an average of over 8 years working with us, they are passionate about our food and our customers.

Tailored food and service

All our dishes are handmade with care. Our philosophy is to constantly develop our offer in collaboration with our customers, we pride ourselves on our standard of personal service.

Flexibility to meet our customers changing needs is at the core of our business.

A flexible product range

Our range of frozen and chilled products has been developed and evolved over the past 30 years, we have remained agile to our customers needs and their customers tastes.

Our range includes:



Range of mashed vegetables and potatoes prepared by us to the highest quality.



Great selection of frozen vegetables in a range of regen size trays.



Handmade crumbles and sponges.



Baked frozen jackets and vac packed steamed jacket potatoes.



Traditional and modern range of 2 & 5 portion meals.



Complete one portion meals in our innovative packaging.

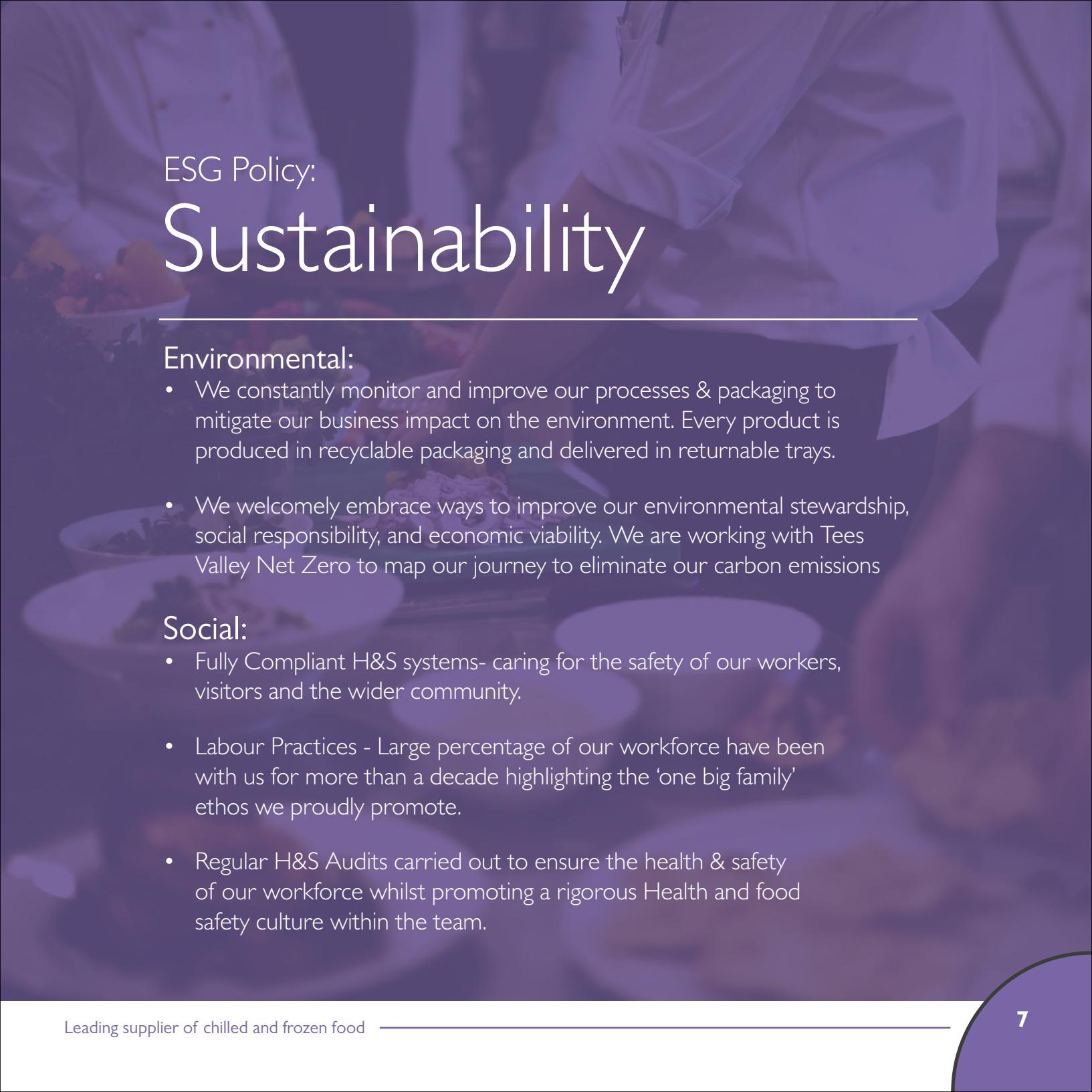


ESG Policy:

Quality

Governance:

- Wealth of experience throughout the workforce from senior leadership to frontline team members
- Strict Quality Auditing controls achieving STS Accreditation for over 20 years, guaranteeing our products are safe and that our marketing claims are ethical
- Robust supplier approval process ensuring quality is guaranteed
- Full traceability carried out annually guaranteeing quality and safety from farm to plate
- Committed investment in our production facility to ensure highest quality production environment



ESG Policy:

Sustainability

Environmental:

- We constantly monitor and improve our processes & packaging to mitigate our business impact on the environment. Every product is produced in recyclable packaging and delivered in returnable trays.
- We welcomely embrace ways to improve our environmental stewardship, social responsibility, and economic viability. We are working with Tees Valley Net Zero to map our journey to eliminate our carbon emissions

Social:

- Fully Compliant H&S systems- caring for the safety of our workers, visitors and the wider community.
- Labour Practices - Large percentage of our workforce have been with us for more than a decade highlighting the 'one big family' ethos we proudly promote.
- Regular H&S Audits carried out to ensure the health & safety of our workforce whilst promoting a rigorous Health and food safety culture within the team.

Our customers

The strong relationship we have with our customers has been built because of our passion for food, drive to provide the very best service and our integrity.

We really care about your customers and want them to love the food we produce. You don't have to take our word for it, here are a couple of testimonials from longstanding NHS customers:

“

I would highly recommend Food Network, they are super flexible with any request we throw their way, and the quality of their product is excellent.

”

Paul Pattinson - Head of Catering, North Tees & Hartlepool NHS trust

“

Food Network has been supplying us for over 15 years; the product they supply is perfect for our needs & their customer service is outstanding.

”

Sue Hodgson - Catering & Ward Housekeeping Manager, Friarage Hospital

We Can Help...

- Do you have problems recruiting or retaining catering staff?
- Do you have a lot of wastage from food production?
- Would you like to save money on your food bill?
- Would you like the worry of nutritional and dietary contents of meals taken off your hands?
- Would you like to save on labour, doing chores like washing up pans and utensils and hours of food preparation?

Get in touch and let us know how we can help.



The very best in
Chilled & Frozen
Quality Foods.

POPULAR BEEF DISHES





Roast Beef in Gravy

Traditional Sliced Roast Beef in Rich Gravy.



Beef Hotpot

Lean Diced Beef with Vegetables & Potatoes.



Beef Stew

Lean Diced Beef with Vegetables.

Corned Beef Hash

Layers of Corned Beef, Onion, and Sauté Potatoes with Gravy.

Cottage Pie

Minced Beef and Vegetables in a Thick Gravy, Topped with Creamy Mashed Potato.

Minced Beef in Gravy

Lean Minced Beef, Onions and Carrots in Rich Gravy.

Beef Lasagne

A classic Italian dish made with layers of Pasta, Rich Beef Ragu, Creamy Béchamel Sauce, and Melted Cheese, Baked to Golden Perfection.

Beef Curry

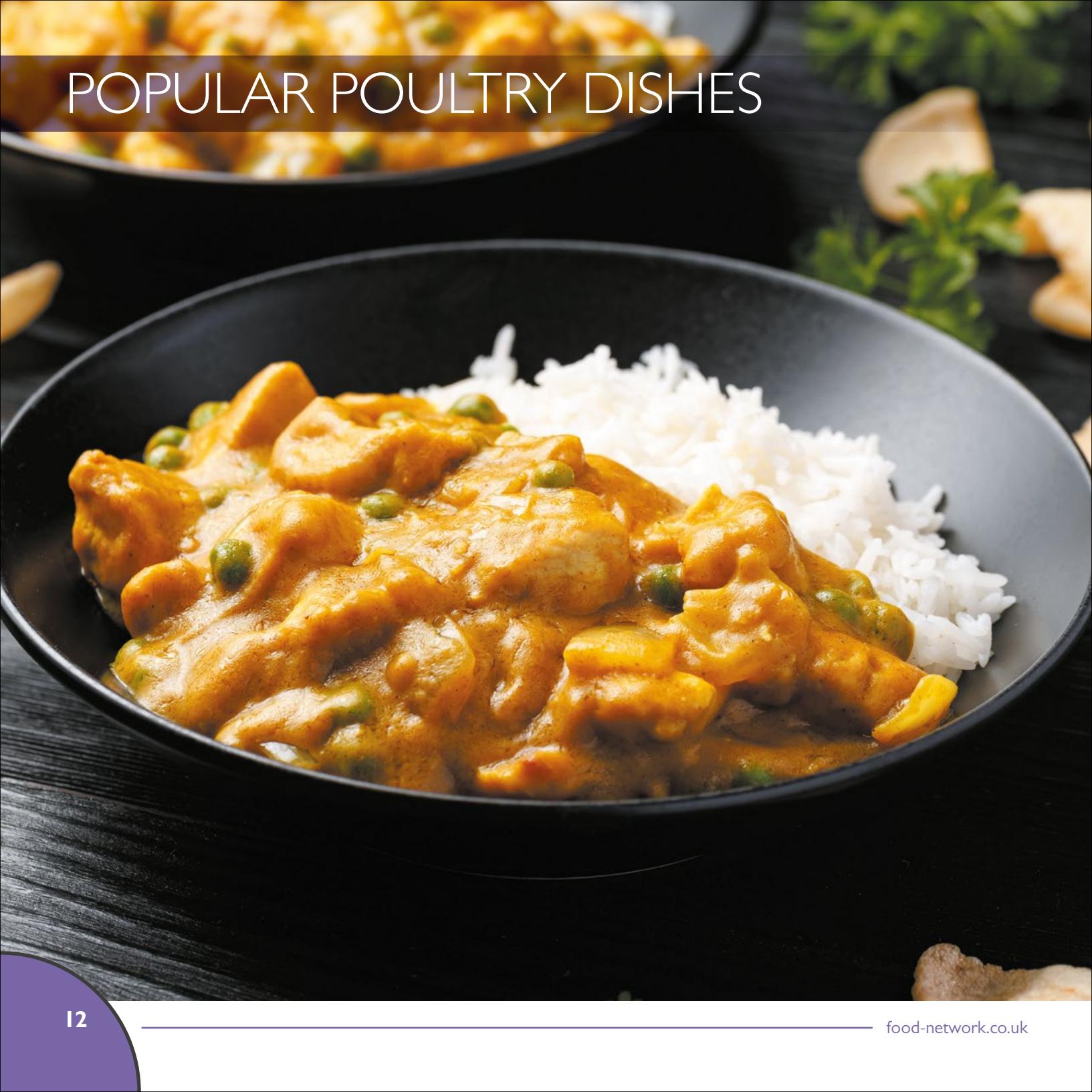
Delicious Spicy Beef Curry.

Chilli Con Carne

Traditional Chilli Con Carne with Red Kidney Beans.

*Other dishes are available,
please contact us for more information.*

POPULAR POULTRY DISHES





Italian Chicken

Lean Chicken Breast in Rich Tomato and Herb Sauce

Chicken Casserole

Diced Chicken and Vegetables in a Rich Gravy

Chicken in Tomato Sauce

Lean Diced Chicken in a Rich Tomato Sauce

Chicken Chasseur

Diced Chicken and Vegetables in a Rich Sauce

Roast Chicken in Gravy

Lean Chicken Breast Fillet in Tasty Gravy

Roast Chicken with Stuffing

Lean Chicken Breast Fillet with Stuffing in Tasty Gravy

Chicken in Mushroom Sauce

Lean Chicken Breast in Creamy Mushroom Sauce

Sweet & Sour Chicken

Lean Diced Chicken in Delicious Sweet & Sour Sauce

Chicken Curry

Chinese Style Chicken Curry

Chicken, Broccoli & Sweetcorn Bake

Diced Chicken and Broccoli Florets in a Rich Cheese Sauce.

Chicken & Tomato Pasta

Diced Chicken with Onions and Peppers in a Delicious Tomato Based Sauce

Roast Turkey & Stuffing

Tender Slices of Roast Turkey in a Tasty Gravy with Sage and Onion Stuffing

*Other dishes are available,
please contact us for more information.*

POPULAR LAMB DISHES





Lamb Casserole

Diced Lamb and Vegetables in a Rich Thick Gravy.



Lamb, Leek & Potato Casserole

Diced Lamb with Sliced Leek and Diced Potatoes in a Rich Thick Gravy.



Minced Lamb Hotpot

Minced Lamb with Small Diced Vegetables in a Thick Gravy
Topped with Fried Sliced Potato.

Shepherds Pie

A traditional favourite. Lean Minced Lamb with Tender Vegetables in a Rich Gravy, Topped with Seasoned Mashed Potato.

Roast Lamb in Gravy

Traditional Roast Lamb in Delicious Gravy

Lamb Bolognais

Minced Lamb with Small Diced Vegetables in a Thick Gravy
Topped with Fried Sliced Potato.

Lamb & Vegetable Gratin

Minced Lamb with Mushrooms and Onions in a Rich Tomato based Herby Sauce with a Mashed Potato Crumble Topping.

*Other dishes are available,
please contact us for more information.*

POPULAR PORK DISHES





Pork Meatballs in Tomato Sauce

Tender Pork Meatballs in Tangy Rich Tomato Sauce.

Bacon Pasta Gratin

A Hearty Baked Pasta Dish featuring Crispy Bacon, Creamy Sauce, and Melted Cheese, Topped with a Golden, Crunchy Crust.

Roast Pork in Gravy

Traditional Roast Pork in a Rich Gravy.

Braised Pork Sausage in Onion Gravy

Juicy Pork Sausages in a Rich Onion Gravy.

Sausage & Bean Casserole

Succulent Pork Sausages in a Mixed Bean and Tomato Based Casserole.

Sausage & Tomato Casserole

Succulent Pork Sausages in a Vegetable and Tomato Based Casserole.

*Other dishes are available,
please contact us for more information.*

POPULAR FISH DISHES





Fish in Cheese Sauce

White Fish in a Rich Cheesy Sauce



Fish in Parsley Sauce

White Fish in a Traditional Parsley Sauce

Fish in Mushroom Sauce

White Fish in a Thick Mushroom Sauce



Fish Pie

Mixed Fish in a deliciously Creamy White Sauce, Topped with Mashed Potato

Fish Bake

Mixed Fish in a deliciously Creamy White Sauce, Topped with Sauté Potato

Poached Cod

Delicious Fillet with nothing added.

*Other dishes are available,
please contact us for more information.*

POPULAR VEGETARIAN DISHES





Broccoli & Sweetcorn Bake

Cauliflower & Broccoli Bake

Broccoli & Cauliflower Florets with Penne Pasta in a Rich Cheese Sauce.

Cauliflower Cheese

Cauliflower Florets in a Rich Cheese Sauce.

Cheese, Onion & Potato Pie

Layers of Onion, Cheese and Potato make up this Delicious Dish.

Vegetable Lasagne

A mix of delicious Vegetables in a Tomato Sauce layered between a Creamy White Sauce and Lasagne Sheets.

Leek, Cheese & Onion Hotpot

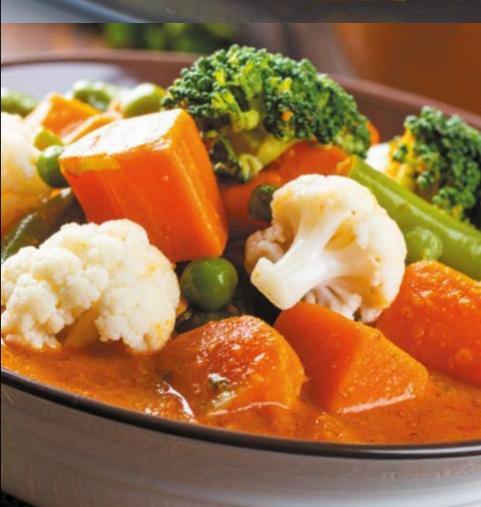
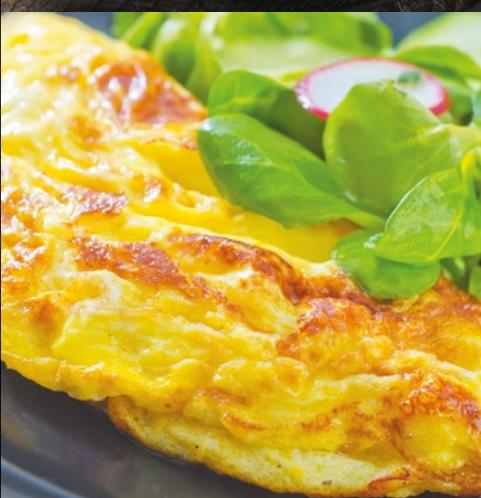
A Delicious Vegetarian Hotpot Made from Simple Ingredients.

Macaroni Cheese

Macaroni Pasta in a Thick Rich Cheesy Sauce.

Plain Omelettes

Cheese Omelettes



Italian Pasta Penne

Penne Pasta in a Rich Tomato Sauce.

Vegetable Stroganoff

A Selection of Vegetables in a Creamy, Mustard and White Wine Sauce.

Sweet & Sour Vegetable

Carrot, Peas, Peppers and Baby Corn in a Sweet and Tangy Sauce.

Mixed Bean & Vegetable Cottage Pie

Mixed Beans and Vegetables in Gravy, Topped with Mashed Potato.

Vegetable Curry

Carrots, Onion, Cauliflower and Peppers in a Delicious Curry Sauce.

Five Bean Chilli

An assortment of Vegetables in Traditional Chilli Sauce.

Cheese & Onion Flan

Cheese & Broccoli Quiche

Pasta & Peppers in Cheese Sauce

Fusilli Pasta with Diced Mixed Peppers in a Rich Creamy Cheese Sauce.

*Other dishes are available,
please contact us for more information.*

POPULAR DESSERTS





Apple Sponge

Apple & Blackcurrant Sponge

Apple & Vanilla Sponge

Ginger Sponge

Syrup Sponge

Sticky Toffee Pudding

Pineapple Sponge

Pineapple & Coconut Sponge

Sultana Sponge

Chocolate Sponge

Jam Sponge

Bread & Butter Pudding

Pear & Chocolate Crumble

Apple Crumble

Plum Crumble

Rhubarb Crumble

Cherry Crumble

Rice Pudding

Rice Custard

Rice & Sultana Pudding

Custard



*Other dishes are available,
please contact us for more information.*

POTATO ACCOMPANIMENTS

- Small Jacket Potatoes
- Baby Jacket Potatoes
- Boiled Potatoes
- Mashed Potato
- Fried Sliced Potatoes
- Fried Wedged Potatoes
- Herby Diced Potato
- Lyonnaise Potatoes
- Roast Potatoes
- Potato Croquettes
- Hash Browns
- Wholegrain Mustard Mash



VEGETABLE ACCOMPANIMENTS

- Mashed Carrot & Parsnip
- Mashed Carrot & Swede
- Mashed Carrot
- Mashed Swede
- Mashed Swede & Parsnip
- Broccoli/Cauliflower Mix
- Baton Carrot
- Broccoli Florets
- Green Cabbage
- Baby Carrots
- Cauliflower Florets
- Sweetcorn
- Sweetcorn & Pepper Mix
- Mushy Peas
- Peas & Sweetcorn Mix
- Garden Peas
- Roast Vegetables
- Sprouts
- Mixed Vegetables
- Sliced Leeks
- Sliced Mushrooms





OTHER ACCOMPANIMENTS

Gravy
Dumplings
Boiled Rice
Pasta
Baked Beans

SOUPS:

Chicken Noodle
Cream of Mushroom
Cream of Chicken
Creamy Potato & Double Gloucester
Leek & Potato
Lentil & Bacon
Pea & Ham
Tuscan Tomato & Basil
Vegan Carrot & Coriander
Vegan Chunky Veg & Red Lentils
Vegan Lentil
Vegan Minestrone
Vegan Sambar Dhal

*Other accompaniments are available,
please contact us for more information.*

Notes:

It's Quick & Easy to order...



SEARCH

Look through our catalogue to see the extensive range available.

Email us: enquiries@food-network.co.uk



CALL US

Speak to our customer service team for information and to place an order.

Call us: 01642 221 522



DETAILS

Confirm your order including weight and quantity details.



PREPARED

We will get to work to prepare your order carefully.



DELIVERY

Your order is loaded onto our temperature controlled vehicle and delivered as quickly as possible.



RECEIVED

Time to unpack your order and enjoy cooking!

Images are for illustrative purposes only or used as a serving suggestion. Please take note whether products are supplied raw or cooked. Storage, cooking or serving information is available for each product. All weights stated are approximate. Whilst we endeavour to keep the information up to date and correct, we make no representations or warranties of any kind, express or implied, about the completeness, accuracy, reliability, suitability or availability with respect to the products we showcase in this publication or on our website.

All food information is provided in good faith by 'Food Network Corporation'. As we do not manufacture the product, any such information is reliant on the accuracy and completeness of the information provided by our suppliers.

Product information such as ingredients, nutritional guides and dietary or allergy advice may change. 'Food Network Corporation' recommends that in all cases, please read the product label carefully before using or consuming any products. The product label is an accurate representation of the allergen and nutritional information at the time of production by the manufacturer.

We take care to ensure that the information provided in this publication is accurate at the time of print, however we reserve the right to modify or withdraw products and alter weights or portion size without prior notice. If you are in doubt as to the suitability of any product, please contact us for clarification and speak to a member of our customer service team. Although we use our best endeavours to hold sufficient stock, all products are subject to availability and are not guaranteed.



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