

CRAFT YOUR OWN
CATERING SOLUTION with
SIGNATURE ELEMENTS

It's a piece of cake!



Are you looking to ease the daily stresses and strains of your care home catering without totally outsourcing?

By choosing Signature Elements, running a hassle-free in-house service can be a piece of cake... and importantly with the reassurance of Signature Dining supporting your catering.

From food management to allergen compliance, chef recruitment/training to textured foods presentation with our 'Dignity on a plate' ethos, Signature Elements offers you the flexibility to build your own service development package, focusing on the key areas of your service that you would like

to enhance, without the expense of outsourcing your food service fully.

Our award winning and experienced team will work with you and your kitchen teams to refine your elements package and to build a bespoke training and support programme for you, your residents and your catering staff.

To find out more about Signature Elements, or arrange for us to come and meet you and your team, call Paul on 07714 710707 or email: paul@signature-dining.com



Taking away the hassle with Signature Kitchen Management

- Risk Assessments
- Mobilisation of your service
- Commercial kitchen design



Taking away the hassle with Signature People Management

- Staff training packages
- Recruitment support
- Staff cover
- Manager mentoring
- Grievance and disciplinary







IDDSI Level 4 Puree Boiled Egg



IDDSI Level 4 Puree Tuna Mayo Sandwich



IDDSI Level 4 Puree Tomato & Mozzarella Salad



IDDSI Level 4
Puree Roast
Chicken Dinner

Taking away the hassle with Signature Menu Management

- Menu development
- Texture modified menus
- Allergen compliance
- Marketing & merchandising



Taking away the hassle with Signature Money Management

- Staff structure
- Assured purchasing
- Online ordering & stock management
- Budgeting your menus
- Cost saving audit
- Equipment supplies











