

Brexit Readiness FAQs

Team Twelve15, in partnership with our suppliers, have been working to prepare in readiness for Brexit business continuity. Please see FAQs below. Any questions not answered here can be submitted to our website contact page, link below, at question 5, choose “something else”. A member of the team will answer your query as soon as possible:

www.itsTwelve15.co.uk/contact

- 1. Have the potential impacts on the food supply chain been identified and considered when planning e.g. potential product substitutions?** Yes, we are receiving regular updates from all key suppliers. We purchase 80% of food and service specific products from UK businesses and have contingency plans in place for remaining requirements.
- 2. Will the nutritional standards and quality of food be maintained at all times?** The business continuity plans that Twelve15 have in place seek to ensure that the ongoing menu provision continues to be compliant with the Government’s food standards for schools and that our product specifications, even in the case of substitutions, are met. We are as confident as we can be that you will see no disruption to service delivery and standards.
- 3. Special dietary needs and allergies: will there be any impact on these specific food requirements?** As above, all these matters are covered within the Twelve15 business continuity management plan. Again, we are as confident as we can be that you will see no disruption to service delivery and standards.

Our business continuity management plans are up to date and in place in line with SCC Risk and Resilience Planning and give assurances that we have taken steps, as far as practically possible, to ensure service continuity post Brexit.

