



A COMPLETE SOLUTION FOR UNIVERSITIES

**MENU INSPIRATION • SUSTAINABILITY
WASTE MANAGEMENT • REWARDS**



Providing food inspiration and concepts from around the world

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Hello World is a collection of on trend recipe guides, taking you on a culinary journey around the world.

Each guide in the series is packed full of flexible recipes to truly capture the latest culinary trends from the high street and into your business.



What will you discover with Hello World?

Brought to you by Knorr and the expert chefs at Unilever Food Solutions, we've put your kitchen needs first to share tips and recipes that won't compromise on speed of service whilst helping you to maximise revenue and margins. All recipes are also nutritionally labelled.

Find out more about the Hello World series at [ufs.com/helloworld](https://www.ufs.com/helloworld)



Dealing with Allergens

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With the right support, any kitchen can feel confident about dealing with allergens safely. With recipe inspiration, tips to adhering to allergen legislation and solutions for your business, Unilever Food Solutions can help you manage the challenges around food allergens in your business.

Food allergens and food intolerances can carry risk if not managed safely, so ensuring you remain on top of allergens is vital. Keep your staff well-trained, maintain high-standard kitchen practices and ensure you have the right processes in place.



Gluten-Free made simple

Brought to you by Knorr and in partnership with the Coeliac Society of Ireland, we have created a guide to help chefs understand coeliac disease and provide:

- Gluten-free recipe inspiration
- Gluten-free product offering
- Guide to a gluten-free kitchen
- Front of house tips

For more information please visit ufs.com/allergens



UNILEVER FOOD SOLUTIONS AND SUSTAINABLE LIVING COMMITMENTS

We focus on four areas where we can make the difference



Improve Health & Well-Being

Help chefs to make meals healthier, tastier and more enjoyable by helping to:

- Reduce energy, salt, sugars and saturated fat
- Provide gluten free support
- Provide recipe analysis and special diet support



Increase Food Safety

Support chefs to improve food safety in the kitchen.



Sustainable Sourcing

By 2020, source 100% of our agricultural raw materials sustainably.



Reduce Food Waste

Help chefs run a more efficient kitchen and reduce their waste.

- The Wise Up On Waste (WUOW) web-based tool provides free food waste monitoring and tracking.

[Learn more on page 6.](#)



OUR SUSTAINABLE PACKAGING STRATEGY



THE GLOBAL GOALS
For Sustainable Development

Unilever commits to 100% recyclable plastic packaging by 2025

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Treating plastic packaging as a valuable resource to be managed efficiently and effectively is a key priority in achieving Sustainable Development Goal 12 (Sustainable Consumption & Production) and, in doing so, shifting away from a “take-make-dispose” model of consumption to one which is fully circular.

As part of the Unilever Sustainable Living Plan, Unilever has committed to reduce the weight of the packaging it uses by one third by 2020 and increase its use of recycled plastic content in its packaging to at least 25% by 2025.

Unilever has committed to:

- Ensure all of its plastic packaging is designed to be reusable, recyclable or compostable by 2025
- Renew its membership of the Ellen MacArthur Foundation for another three years and endorse and support their New Plastics Economy initiative
- Invest in proving, and then sharing with the industry, a technical solution to recycle multi-layered sachets



WOW
WISE UP ON WASTE

Are you wise to your food waste?

The Wise Up On Waste tool helps kitchens to track their food waste, identify problem areas and highlight potential cost savings.

Take action to reduce your waste and identify savings.



To make the online tool available in your business, call our Customer Engagement Team on 0800 783 3728 (option1).



TURN THE PRODUCTS YOU BUY INTO REWARDS YOU'LL LOVE



There's something for every chef

UFS Chef Rewards allows you to collect points on products from all your favourite UFS brands, including Hellmann's, Knorr, Colman's and Flora, and turn them into rewards for you and your business.

Sign up now at
UFSChefRewards.com

How it works

1. Join the scheme at UFSChefRewards.com
2. Nominate up to three wholesalers who you purchase through, providing account numbers
3. Continue to order any of the products featured in the scheme as you normally would through your nominated wholesaler(s)
4. We'll collect the points directly from your wholesaler(s) and add them to your account balance for you to spend

It's that easy.

Open to bona fide UK and ROI catering establishments and their employees aged 18+. Employees must seek their business owner's permission. Scheme is available in relation to purchase of participating products outlined at www.ufschefrewards.com. Join UFS Chef Rewards scheme by registering at www.ufschefrewards.com and accrue points via (up to) three nominated participating customer accounts, you must provide wholesaler customer account number for each to redeem points. Retain copy invoices as proof of purchase. Internet access required. Points collected in a given year (January - December) will expire on 31st December of the following year. For example, points collected throughout 2016 will expire on 31 December 2017. Any points that are unspent by 31st December of the year following their accumulation will be lost. Accounts or any outlets that have a direct agreement with Unilever Food Solutions are excluded from this Scheme. Participation at Unilever UK Ltd's sole discretion; reserves right to alter, withdraw or terminate the Scheme at any time upon reasonable notice to Members. Visit www.ufschefrewards.com for full terms and conditions.

BRANDS THAT STUDENTS KNOW AND LOVE



For more information on how we can support your catering operation please contact:

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