

## Just Perfect Catering connects with Michelin star chef

2 years ago



Just Perfect Catering (JPC), one of Wales and the South West's largest independent workplace caterers, has teamed up with Michelin-starred chef James Sommerin to create a bespoke dining experience featuring quality local and Welsh produce.

The relationship with one of the UK's best-known and multi award-winning chefs is built on a mutual passion for Welsh produce and a desire to contribute to a more sustainable future for producers.

JPC Managing Director, Louise Owens, said, "We're thrilled to welcome on board a chef of James' calibre and renown. We partner with several world-leading global companies, and James' Michelin-starred skills and experience further enhances our offer to clients.

"James will add another layer to JPC's portfolio, and in addition to working on specific high-end projects, he will devise menus and support our team of chefs."

Chef Patron of Michelin-starred restaurant 'Home by James Sommerin' in Penarth, James said he is delighted to be working on a project basis with JPC.

James said, "I've always championed as much local and Welsh produce as possible, and JPC initially asked me if I would come on board to design a bespoke menu and dinning experience for a special high-end tasting lunch.

"It was a great success which showcased the best of Welsh produce, and I was pleased to be able to add a Michelin-starred experience to the event. I look forward to working on more exciting projects with JPC."

JPC work with leading global companies to deliver a spectrum of workplace catering solutions, including tailored high-end fine dining experiences. The independent food service provider offers clients a complete package, including workplace kitchen, coffee shops and staff restaurant design to service and bespoke menus through its extensive 'one-stop-shop' range of services.

Louise said, "We don't see workplace catering as traditional canteen food; to us, it's a daily dining experience. We develop food concepts and provide food that excite and entice using the freshest, seasonal ingredients. Employers and their employees are increasingly looking for flavoursome, nutritious and flexible workplace dining options that are in tune with today's desires and lifestyles.

"We stay ahead of the latest food trends, and we pride ourselves too on our ability to save costs and reduce budgets and understand this is an important factor in light of the unprecedented times we face."

JPC has a large and ever growing workforce throughout Wales, the Midlands, and the South West. It prides itself on using and championing quality local produce across all regions and its sustainability to develop workplace catering concepts and food services that align with the company's 'We Care' ethos.

Louise added, "When I started JPC 14 years ago, I wanted to create a business that would bring a unique focus on local, regional produce to workplace dining.

"This was a time long before people began talking about the circular economy and buying local, but we knew the quality of Welsh produce available, and I believed in those who produce it.

"We have a fantastic relationship with our supplier, Castell Howell Foods, and over 90% of our food is sourced locally – and we try to bring out the story behind the produce too.

"Our philosophy is to work with local producers and regional suppliers because we truly believe that everyone from within the communities in which we work should benefit economically, socially and environmentally from our Workplace catering solutions."