

## OCS partners with Love British Food to celebrate British produce

2 years ago



[OCS](#) has announced a new partnership with Love British Food, a grassroots organisation dedicated to championing British produce. This collaboration reflects OCS's commitment to sustainability, local farmers, and celebrating the UK's culinary heritage.

The partnership fosters OCS's dedication to ethical and environmentally friendly practices. By using seasonal British produce, OCS can create climate-friendly recipes and support local farmers who maintain the UK's picturesque countryside.

Debbie Noakes, Support Director for Catering and Continuous Improvement at OCS, said: "On behalf of OCS, we are delighted to partner with Love British Food, our journey with them will see us promoting local economies, reducing carbon footprint through local supply chains and celebrating cultural heritage. We aim to improve awareness and make quality British produce available to all our customers."

Leigh Ashley, OCS's Public Sector Contract Manager and newly appointed Love British Food Ambassador, said: "I'm excited to have the opportunity to champion and advocate for local produce that supports our farmers and bolsters the local economy. Love British Food is doing vital work not just protecting British suppliers but also pushing for better environmental practices in the food supply chain. I'm honoured to be a part of this."

Leigh Ashley: Championing British Food

Ashley's passion for local produce makes him a natural fit for the role of Love British Food Ambassador. He will represent OCS within the public sector, advocating for British food and building relationships with local suppliers. This partnership builds on OCS's previous initiatives, such as their participation in Great British

Beef Week, showcasing their commitment to celebrating the UK's culinary heritage.

OCS's partnership with Love British Food signifies a significant step towards a more sustainable and localised approach to food within the facilities services industry. By working together, they aim to empower customers to make informed choices that benefit both their taste buds and the environment.