

CULINARY FOOD SUPPLY

Chef-Prepared Food Production for Restaurants, Pubs & Caterers

Established 2002 | Greater Manchester | culinaryfoodsupply.com

Established
2002

High-End
Venues

High-Volume
Events

HACCP
Compliant

25 Years
Experience

ABOUT US

Culinary Food Supply (CFS) is owned and operated by **Matthew Barrett**, founder of Barretts Event Caterers (est. 2002). Built on more than two decades of high-end catering experience at the UK's most exclusive venues, CFS was established to solve a real industry problem — consistent, quality food production without the operational strain.

Operating from a centralised production facility in Greater Manchester, CFS delivers premium food products and expertly prepared menu components to restaurants, pubs, caterers and high-end venues.

Built from real-world experience, CFS is created by chefs to support chefs. Every item is produced to exacting standards, ensuring consistency, reliability and exceptional quality across every service.

WHY USE US

Reduce Labour Dependency — Minimise reliance on hard-to-recruit kitchen staff whilst maintaining output and service standards.

Maintain Consistent Quality — Every dish produced to the same specification — reliable and repeatable across every service.

Control and Predict Costs — Better margin control through consistent portioning, reduced waste and fewer operational variables.

Scale Without Expanding — Increase capacity and extend menus without additional kitchen space or capital investment.

Designed by Industry Professionals — Developed from over 20 years of hands-on, high-end catering and hospitality experience.

OUR SERVICES

Food Production — Restaurant-quality food produced off-site to your exact specification, delivered ready for service.

Chef Support — Experienced chefs available to supplement your existing team whenever and wherever you need them.

Managed Kitchen Solutions — Fully managed food production solutions for restaurants, pubs and catering businesses of all sizes.

Menu Customisation — All menus tailored to your concept, service style and customer base — nothing off the shelf.

FREQUENTLY ASKED QUESTIONS

Q: Do you customise menus?

A: Yes — all menus are tailored to your concept and service style.

Q: Is the food freshly prepared?

A: Yes — all dishes are produced by our chefs to full HACCP compliance standards.

Q: Can you support venues and events?

A: Yes — we work with both permanent venues and event-based businesses.

Q: Do you provide chefs?

A: Yes — experienced chefs can be provided as part of the overall service package.

CONTACT US

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