



## Cucina Restaurants joins Sustain's Real Bread Campaign

### School catering firm praised for creating healthier eating opportunities

National school catering company Cucina Restaurants has thrown its weight behind Sustain charity's Real Bread Campaign, a food industry alliance to encourage the enjoyment, production and consumption of bread made with natural ingredients and no adulterants.

Commenting, Sam Davies, Cucina's Director of Food said:

"Our company is known for the wide variety of attractive, freshly-cooked food it serves each day, in each of our 42 state secondary school kitchens. The Real Bread Campaign does an important job in promoting the consumption of good, healthy bread, an activity we have been engaged in for a long time. Becoming a part of this campaign is a natural step for us, and we're delighted to be able to lend our support in this way."

Welcoming Cucina as a member of the Real Bread Campaign, its co-ordinator Chris Young said:

"For the past five years, the Campaign has been urging all schools to put Real Bread on their menus so parents can be assured their children have this additive-free option at lunchtime. It's great that Cucina offers the opportunity of making this choice to more than 50,000 pupils and teachers every day. We look forward to other caterers rising to the challenge."

#### Editors' Notes

\* Cucina's chefs cook fresh food 'from scratch' in all of its 42 kitchens each day, including a wide variety of freshly-baked bread:  
<http://www.cucina.co.uk/media>

\* Information about the Real Bread Campaign is available on its website: <http://www.sustainweb.org/realbread/>

#### Pictures:

1. Cucina soup bread basket
2. A sample of Cucina's flower pot bread's
3. Sam Davies, Director of Food, Cucina Restaurants





doug@bestwords.co.uk

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