

Dear Parent/Guardian

IFG proudly serves over 800,000 students' nutritious meals each day. Our award-winning teams are dedicated to serving vibrant, appetizing food, freshly prepared on-site using quality ingredients. To enable us to continue doing this, our meal tariff will increase by 2.7% and Free School Meal Allowance to £2.90 from September 2026. The great news is that we have frozen all fruit, yoghurt and salad dish prices. Below, we have outlined some of the cost pressures which have driven this increase.

Food Inflation: We buy British and support our local economy where possible, but due to global unrest, we have seen food inflation of 3.7% with predictions of food inflation to reach 9% by the end of the year. The increase is not only in the cost of delivering to our sites but also in the products we purchase. We have robustly negotiated and mitigated with our suppliers, ensuring we maintain quality; however, increases have persisted across all products and ingredients we buy.

Employee Funding & Retention: In April, the Government increased the minimum wage by 4.1%, a positive move which will ease cost pressures for many of our colleagues. Alongside this, to retain and attract a high standard of leadership, we have increased wages for supervisory and managerial roles. Despite these positive advancements, the combination of these factors has led to significant ongoing cost demands across our industry, many of which we have absorbed.

We continue to seek ways of mitigating the costs associated with these challenges; however, we refuse to compromise on ingredients or service standards. We remain proud to serve a home-cooked main meal and dessert, as well as other options. We truly believe we offer students innovative dishes which rival the high street, whilst providing families with great value for money.

Through partnering with schools, we continue to see more students enjoying our services. Whilst this is great news and tells us our menus are popular with students; we are always looking to encourage more young people to dine with us. If you have any feedback, we would love to hear from you.

We hope you understand our position and that your family can continue to enjoy our services. We remain open and honest about our challenges and will continue to seek your input. Should you wish to discuss this letter, or anything else relating to your catering service, please get in touch.

Kindest regards

Bryan Lygate
Chief Operating Officer