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Powering a strong foundation *for care*

Sodexo's Senior Living Service

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The growing challenges in senior care, *are you ready?*

Operating in care is becoming more demanding than ever. With rising costs and increasing supply chain complexity, it's getting harder to protect your margins while delivering the resident experience you want to offer.

The challenges you may be facing:

Maintaining high standards through rising costs

Unpredictable supply chains & risk management

Complex compliance, governance & assurance

Meeting sustainability & net-zero targets

Improving resident experience & wellbeing

Keeping your long-term strategy on track

These challenges are connected

Solving them means looking at the fundamentals that keep your residential sites running.

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Business fundamentals we will support,

to power your business

Cost control & Efficiency

With inflation pressures we drive supply chain efficiency, reducing food and operational costs with expert procurement, ensuring quality care without stretching your budget.

Compliance & Assurance

In a world of growing complexity, we will stay on top of food safety, allergen management and regulatory requirements, so your homes remain compliant and in control.

Resident & Staff experience

We can create nutritious fresh cook or frozen meals, train staff and provide real-time insights to enhance residents' wellbeing.

70%

of Sodexo's UK & Ireland supply chain consists of SMEs and VCSEs

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Your partner *for peace of mind*

How can you find a partner that delivers stability and value?

Sodexo brings decades of experience across health and care, working at scale with the NHS, private hospitals and as a strategic partner to NHS, DHSC and Government.

Internationally, we deliver food, dietetics, FM and supply chain services across senior care, helping providers improve resident experience while strengthening compliance, efficiency and operational foundations.

Cross-sector experience

- Long-term care homes
- Assisted living
- Home-care programmes
- NHS Acute Hospitals
- Specialty healthcare facilities
- Private hospital groups
- Ambulatory & outpatient facilities

Proven in the UK

140+

Health & Care sites partner with Sodexo

10+

Years as a strategic supplier of Government and NHSE

50+

Private Healthcare and Care Home sites partnered with Sodexo.

Trusted internationally

1,150+

Senior Care sites in USA & France

368,000

Daily meals served

14 years

Average client relationship

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Simply choose the service *for your business*

1

Procure Assist

Procurement and menu planning service.

Procurement experts will reduce costs, ensure compliance by buying food and ingredients, and manage your supply chain.

2

Procure Plus

Everything in Procure Assist, plus added support for training, sustainability and resident wellbeing.

Giving you more tools to improve care quality, support staff and meet broader goals like waste reduction.

3

Service 360

A fully managed food & soft FM service, with Sodexo employing support service teams.

In addition to managing supply chains and compliance, 360 allows you to focus purely on resident care.

Procure *Assist*

Helping you save money and stay compliant with expert procurement support.

Managed by our global procurement organisation Entegra, Procure Assist gives you great value food, reliable supply, and full compliance, all with the support of Sodexo's procurement specialists.

Using Margin Smart analysis, we identify inefficiencies and rely upon our global buying power to deliver reliable, compliant ingredients straight to your kitchens.

Ideal for

Care providers seeking better value and expert support for food procurement and menu creation while staying in full control of their catering.

Intelligent procurement

Entegra's buying power gets you better prices, helping you cut costs without compromising on quality.

Menu planning support

Our experts help shape nutritious, cost-effective menus that make the most of your supply chain.

IDDSI compliant meals

We'll provide safe, nutritious options for residents with swallowing difficulties, without adding extra pressure to your teams.

Compliance & food safety

We deliver allergen-safe, BDA-compliant food to give you peace of mind that regulations are met.

Supply chain management

We handle supplier relationships and deliveries, so you always have what you need, when you need it.

Flexible meal supply

Choose from fresh-cook ingredients or quality frozen meals, giving you flexibility without compromising on nutrition or taste.

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Procure *Plus*

Helping you save more, reduce waste & focus on care.

Procure Plus gives you everything from Procure Assist, plus nutrition and culinary training, data and wellbeing support tools.

From specialist diets to waste reduction, it helps you create a better dining experience while keeping care costs in check.

Ideal for

Care providers who want more than cost savings, looking for better nutrition, training, sustainability, and resident engagement.

Special diets

We help to shape specialist meals, giving residents with unique dietary needs safe, enjoyable food choices.

Culinary training

Online training with Culinary Medicine, helping your teams create healthier, resident-focused meals.

Menu support

A bank of fresh-cook or frozen meal options, with ongoing menu development and product swaps to ensure variety and value.

Sustainability

Our WasteWatch programme helps cut food waste, making kitchens more efficient and environmentally friendly.

Resident engagement

The Experiencia platform gathers real-time resident feedback, helping you quickly respond to their needs.

Wellbeing support

Our Circles concierge service helps both residents and staff with everyday tasks, reducing stress and improving comfort.

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Service 360

Helping you with complete food and FM management built around your care.

With Service 360, you get all the benefits of Procure Assist and Procure Plus.

In addition, Sodexo takes care of food services, procurement, cleaning, infection control, and maintenance, all while keeping you in control.

Ideal for

Care providers looking to fully outsource food & FM services while maintaining compliance, cost efficiency, and operational control.

Fully managed staffing

Sodexo recruits, trains, and manages your catering staff, so you have expert teams without the admin burden.

On-site FM services

We take care of cleaning, infection control, and maintenance, ensuring a safe environment for residents and staff.

Support for your staff

We provide training, strong benefits, and a welcoming transition, ensuring your teams feel valued and set up for success.

Regulatory compliance

We handle food safety, hygiene, and facilities regulations, giving you confidence that everything is covered.

MI insight dashboard

A real-time dashboard provides full oversight of services, spending, and performance, with the option to integrate other services for a full operational view.

Clear onboarding

We make switching seamless and stress-free, with full support to keep your team engaged and confident.

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The right support, *your way*

		Procure Assist	Procure Plus	Service 360
Driving supply chain value	Access to Global Procurement Scale	●	●	●
	Budget optimisation & Menu planning	●	●	●
	Supply and delivery of all food	●	●	●
	Management of supply chain	●	●	●
Nutrition, Training & Resident wellbeing	Nutrition training for staff		●	●
	Special diets & Menu training		●	●
	Care training – "CARES"		●	●
	Meal ordering digital solutions		●	●
	Real-time resident experience data		●	●
	Circles concierge service		●	●
	CSR advice & Solutions		●	●
	Remote dietetic service		●	●
Food & FM people management	Recruitment, Management & Training of food staff			●
	24/7 MI performance dashboard			●
	Access to wider FM services			●

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Creating a lasting *positive impact*

We've already reduced Scope 1, 2, and 3 emissions by 37%, keeping us ahead of our net-zero target.

We've already achieved:

Science-backed carbon cutting

First food service provider with SBTi-approved net-zero targets.

Fairer work

Inclusive opportunities so every employee can grow.

100% renewable energy use this year

As part of RE100, we only use renewable energy as of 2025.

We're working towards:

2030 carbon goals

By 2030, we'll reduce our emissions by up to 55%.

70% low carbon meals

Will meet our low-carbon meal standard by 2030.

Ending hunger

Our Stop Hunger programme will reach 12.5 million people by 2030.

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Choose the level of support your *organisation needs*

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http://uk.sodexo.com/

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