

Chilled-out feel at family firm that's going places in the food business

Award-winning chilled food suppliers Clegg's of Longridge set to take to the road to expand their services

Food services

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Clegg's Chilled Food Service began as a one man and a van merchant, delivering supplies to Lancashire customers.

Today it is an award-winning supplier providing a valued service to a customer list extending from schools and universities to hospitals, delicatessens, hotels and restaurants.

With a team of 26 staff and 10 refrigerated vehicles, Clegg's deliver quality, locally sourced goods across the north of England.

And, following a successful year, plans are underway to expand their distribution to the north east and Midlands.

In November the firm, based in Blackburn Road Longridge, was presented with Chilled Food Supplier of the Year Award from the prestigious Food Awards England.

General manager Paul Masterson says: "We faced tough competition from many larger companies.

"The awards commend individuals and businesses dedicated to constantly delivering high-quality produce and ensure impeccable service is given to their customers."

The distinction was a proud moment for a company which has seen significant growth since company founder Mark Clegg began supplying locally produced farmhouse cheeses to local markets and specialist shops.

Clegg's is now a one-stop food service provider, supplying a wide range of chilled and ambient food. Paul adds: "We remain true to our roots as cheese suppliers, but we are now regarded as providers of a comprehensive range of quality foods.

"Where possible we buy from many of the fantastic local suppliers available to us on our doorstep. We have recently added Red Tractor cooked meats to our product list, which is proving a massive success."



Top, regional account manager Richard Clegg. Above, warehouse staff, Tom Coggin, Josh Fletcher and Mark Oldham and buyer Dean Mather

Customer care, Paul says, "is the backbone of our continued success".

And the company has invested in a purpose-built facility with large storage capacity and a new bespoke telesales service.

Paul adds: "We are prepared to make further investments to keep on top of the industry and be one step ahead of our competitors."

Receptionist Gill Hudson has worked for Clegg's for 15 years. She says: "After working on telesales for 14 years, I was given the position as receptionist to cope with the volume of calls that came with the growth of the business.

"A typical day for me is answering and directing calls to relevant departments, clerical duties associated with day to day running of the office and making the odd cup of coffee.

"We are a friendly office and I enjoy the challenges each day brings, and after all these years I think I can say that I enjoy my job."

Managing the early mornings is driver Graham Hogarth, who ensures

supplies reach customers on time. He adds: "I really enjoy my job because every day is different and I'm always learning something new.

"I start work at 5am when I check all the food orders onto my van, I deliver cheese, bacon, yogurt, mayonnaise, sliced meats and drinks to schools and wholesalers."

Former chef Dean Mather began working as a buyer for Clegg's 16 months ago.

Dean says: "I started as a warehouse operative learning all about the vast range of products.

When the opportunity arose to become buyer I took it. Cleggs is a family orientated company with good benefits for people with a family, I now work 7am till 4pm, which gives me more time to spend with my family too. Every day is different with varying challenges, deadlines and responsibilities."

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Pictured in telesales are, from left, regional account manager Nicola Morris, Joanne Walker, Catherine Clarke, regional account manager Richard Clegg and Emma Waugh, seated



Clegg's general manager, Paul Masterson, with the company's recent award

PICTURES: JULIAN BROWN