



Professional

YOUR PIZZA PARTNER IN HIGHER EDUCATION

Discover the power of pizza and unlock the opportunity with your go-to pizza experts, built on quality and an unrivalled understanding of pizza solutions for your site.



YOUR PIZZA MENU

TAKEAWAY

PERFECT FOR:



Made with our unique rising dough that's not pre-cooked to give you that real takeaway taste.

- ✓ 30cm fully topped, stuffed crust or classic
- ✓ Easy to prepare and saves time, a low skill, consistent solution
- ✓ Long holding time when cooked so you can sell as a whole or by the slice

GARLIC DOUGH BALLS

PERFECT FOR:



Perfect as a starter, side, sharer, these mouth-watering, part baked ciabatta dough balls are stuffed and coated with garlic and parsley.

- ✓ Suitable for vegetarians
- ✓ Ideal for a mixed-skills workforce to prepare and serve
- ✓ Quick cook time for busy operations and no special oven required
- ✓ Ovenable, recyclable tray – saves time, hassle and mess

RISING DOUGH PIZZA BASE

PERFECT FOR:



Our delicious pizza is not pre-cooked, so it bakes for the first time in the oven, giving the taste of an authentically home-made pizza. Ideal for unique customisation to give your customers the taste of something different.

DEEP DISH

PERFECT FOR:



Fully loaded with tasty toppings, and are a firm favourite on menus. Served in our famous 13cm unique dish shape.

- ✓ Handheld and stackable make them easy to store and serve
- ✓ Long holding time



Pizza to Go!

PERFECT FOR:



Providing a quality branded product is half the battle, having the equipment and marketing tools is just as important so your customers know that it's cooked to perfection time after time.

What's included:

- ✓ Hot hold to keep your pizza at the ideal temperature front of house
- ✓ POS and branded serveware add value for your customers
- ✓ Manuals help support your staff



VISIT
OETKER.
PROFESSIONAL.
CO.UK
FOR RECIPE
INSPIRATION

ICON
KEY



REFECTORY



CAMPUS BAR



ACCOMMODATION



CAFÉ

YOUR GO-TO PIZZA EXPERTS

IT'S NOT JUST ABOUT PROVIDING A GREAT QUALITY RANGE; IT'S ABOUT UNDERSTANDING WHAT MATTERS MOST IN YOUR UNIVERSITY TO HELP YOU ACHIEVE REAL BACK OF HOUSE PROFITABILITY.

PIZZA AT UNIVERSITY

Younger consumers drive pizza consumption and out-of-home pizza purchases.



- Nearly two-thirds (65%) of consumers ages 18 to 34, versus 52% of those ages 35 and older, order pizza monthly.
- Young adults are looking for quality, with an average £6.90 spent on lunch.
- Generation Z are more altruistic and tend to scrutinise brands more than the previous generations
- 50% of students buy food from franchised or branded outlets on university premises at least once a month, across all day parts.



PIZZA POWER

Pizza is experiencing the most growth within the top 10 savoury dishes out of home.

- The demand for vegan and vegetarian options has grown 10 fold and pizza makes an adaptable menu choice.
- With breakfast and brunch a growing day part, pizza can tap into this trend with toppings like eggs, fresh tomatoes and bacon.
- American style casual dining remains a key focus for operators with regional influences becoming key to differentiating menus.



CASE STUDY

The University of Leicester opened a new food court for their student village and worked with Dr. Oetker Professional to get pizza on menus after seeing first-hand how they meet the challenge and deliver the high quality taste students expect.

Now selling over 200 pizzas a week, speed and ease of service are priorities for Leicester. With no need for special skills or equipment, and a 45 minute hold time, our 'Takeaway' pizzas are a perfect match.

Sous chef Ashley comments:
"With the help of the 'Takeaway' pizzas we can stay one step ahead of the competition from offsite takeaways by providing our students with a high quality offering in a matter of minutes."



For more information contact:

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