Harrison Catering Services

Heathland School Communication

Firstly, let me say how delighted Harrison Catering Services is to work with Heathland School. As parents, you may be curious and want to know more about Harrison, the school's new catering partner, along with the values, ethos, history and vision of the company serving your children.

Founded in 1994, Harrison is an award-winning company with an approach, wherever possible, to use quality, sustainably sourced, seasonal fresh food prepared on-site and served by people who love what they do.

Our vision is to encourage children to explore new tastes and make healthier food choices through their formative years; therefore, the catering team will provide nutritious, balanced meals. We aim to instil a love and understanding of fresh, healthy food that will positively influence your children at school and throughout life.

Harrisons' teams play an integral part in the success of the catering service, with learning and development high on our agenda, including catering teams undertaking our bespoke Eat Well Live Well© training programme. To ensure the best customer experience at Heathland School, staff also complete Smile accredited customer service training and are encouraged/supported to develop professionally throughout their careers.

Our creative chefs and central support team will also plan and organise enjoyable, additional food experiences with pop-ups, promotions, themed events with links to the school's curriculum, and cultural and celebration dates to create a fun, engaging, enjoyable dining experience so look out for further announcements about these events.

Harrison recognises that some children may have an allergic reaction or intolerance to one or more commonly eaten foods; therefore, we have comprehensive and robust processes to assist the schools in managing allergens. And our catering team will work closely with the school, pupils and their families to address individual dietary needs. Parents of any child with a food allergy or intolerance must complete the Food Allergy & Food Intolerance Management Form and return to school. To view our process and obtain the form, please visit: www.harrisoncatering.co.uk/food-allergies-food-intolerances

As a fresh food catering provider with over 28 years of experience, we are committed to reducing the environmental impact within our business through responsible sourcing, reducing waste and recycling as much as possible. We understand that we are all responsible for protecting our planet now and for future generations. As a result, we carefully analyse and consider our business processes and implement, where possible, more sustainable solutions that positively impact the environment.

For more in-depth knowledge about Harrison Catering or recipe inspiration and a selection of how-to videos, please visit www.harrisoncatering.co.uk, or to learn more about our foundation, please visit www.geoffreyharrisonfoundation.org.uk to understand how we encourage young people into a career in hospitality.

Finally, we always welcome and value feedback on Heathland School's catering service. We regularly review our offer to ensure we continue providing a positive dining experience for your child. If you have any comments, suggestions, or feedback about the catering service, please don't hesitate to contact our on-site Catering Manager.

Terrie Elmes | Manager Client Services

July 2023

Nutritionist, Dr Juliet Gray, advises us on our menus

We use responsibly sourced ingredients when available and in season