

Free school lunch to all students in a primary in Hackney made with 15% organic ingredients

In 2013 Harrison Catering Services achieved its first Gold Food for Life Catering Mark for serving meals prepared using fresh, local and organic ingredients at The Urswick School in Hackney.

The school offers a free school lunch every day to every student in years 7 to 11. As a result, all 750 pupils have the opportunity to enjoy a school meal made with at least 15 per cent organic ingredients, as well as ingredients produced locally and within the UK.

Gareth Harrison, Joint Managing Director of Harrison Catering Services, commented: 'We've always been committed to serving fantastic food made from responsibly- and locally-sourced fresh ingredients. At The Urswick School, we have a true partner in Headteacher Richard Brown, whose commitment to feeding pupils healthier meals matches our own.'

Headteacher Richard Brown said: 'This award is testimony to the high quality food served by Harrison Catering Services every day in our canteen. Learning can only be enhanced if children eat healthily and enjoy doing so.'

To achieve the Gold standard, Harrison built upon its experience gaining and maintaining the Bronze Catering Mark for the 275 schools it serves in the London Boroughs of Bexley, Croydon, Ealing, Lambeth, Wandsworth and Southwark — representing nearly a third of all London schools.

Harrison has used its extensive expertise in both purchasing and food preparation to minimise costs and help ensure the viability of the free school meals programme.

The Catering Mark has been extensively promoted throughout the school community and the certificate has pride of place next to the service counter, serving as a constant reminder to pupils and staff that they are eating great fresh meals made with seasonal, local and organic ingredients that have achieved the highest standards under the Food for Life Catering Mark.

Headteacher Richard Brown has been a major proponent of the Catering Mark, underscoring the positive effect that catering professionals and schools can have on children and young people - when they work in partnership to promote greater understanding of food and its provenance, and encourage healthier eating habits.

<http://www.harrisoncatering.co.uk/>