

2nd June 2014

Harrison Achieves Bronze Food for Life Catering Mark for over 280 Schools

Harrison Catering Services has recently achieved the Soil Association's Bronze Food for Life Catering Mark for another six schools in the London area.

The additional schools, all located in Ilford and Essex, join the 275 across the London Boroughs of Bexley, Croydon, Ealing, Lambeth, Southwark and Wandsworth where Harrison is already serving meals prepared on-site from fresh ingredients that have achieved the Bronze standard.

The new schools are Davenant Foundation School, Woodbridge High School and Woodford County High School for Girls in Essex and Ilford County High School, Loxford School of Science and Technology and Oaks Park High School in Ilford. As secondary schools, they are among an elite group of 150 that currently hold the Catering Mark.

Gareth Harrison, Joint Managing Director, said: "We are delighted that we are now serving Bronze Catering Mark meals at six more schools. Harrison was founded on the belief that food prepared on-site from quality fresh ingredients not only tastes better, but is better, and we continue to be committed to providing our customers with healthier meals. The goals of the Catering Mark – promoting fresh, seasonal, responsibly farmed and sourced, fully-traceable food with no additives – are well aligned with how we run our business, and we will continue to pursue additional Catering Marks for our sites across the country."

The Food for Life Catering Mark brings together all of the issues people care about – health, climate change and animal welfare. It recognises restaurants and caterers who serve fresh food which is free from controversial additives and better for animal welfare. More and more, people want to know where their food comes from and how it was produced. The Food for Life Catering Mark offers a guarantee that fresh food you can trust is always on the menu, providing reassurance that the food served meets high standards of traceability, freshness and provenance.

Caterers with the Bronze Catering Mark serve seasonal meals which are freshly prepared and free from undesirable additives, including MSG, tartrazine and aspartame. No GM ingredients are used and all eggs are from cage-free hens (Harrison only uses free-range, UK-sourced eggs).

Rob Sexton, Chief Executive of Soil Association Certification, said: "The Bronze Catering Mark is an excellent achievement which recognises the vital role that fresh, seasonal meals play in healthy, planet-friendly menus, especially for large-scale catering. It reassures customers that their meals are free from GM ingredients, trans fats and prepared from scratch."

The Food for Life Catering Mark originated as part of the successful Food for Life Partnership, which is working with over 4,500 schools across the country to put fresh, healthy dinners on the school menu and food education in the timetable.

The School Food Plan, launched in July 2013, sets out the step changes needed to improve food provision to millions of children in England. The plan references the Food for Life Partnership throughout, and highlights the Food for Life Catering Mark as the procurement standard for which caterers should be aiming.

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For further information, please contact Danielle Dayen, Communications Manager, Harrison Catering Services on 01844 211930 or email danielle.dayen@harrisoncatering.co.uk.

For further information about the Food for Life Catering Mark, please contact Emma Rose, Communications and Marketing Officer, on 0117 914 2414 or email erose@soilassociation.org.

Notes to Editors

About Harrison Catering Services

Founded in 1994, Harrison Catering Services is an independent, family-owned company providing contract catering to clients across the UK.

The Harrison proposition is centred around the on-site preparation and cooking of top quality meals made with fresh ingredients. Over 100 clients enjoy a Harrison food service, with more than 100,000 meals being served each day by approximately 2,400 staff across more than 400 sites.

About Food for Life

[1] The New Economics Foundation undertook an independent evaluation and found that for every £1 spent on Food for Life menus, there is a £3 return to the local economy. Full report [here](#)

[2] The Food for Life Catering Mark Standards are:

Bronze

- Meals contain no undesirable food additives or hydrogenated fats
- 75% of dishes are freshly prepared
- Meat is from farms which satisfy UK welfare standards
- Eggs are from cage-free hens
- Menus are seasonal
- Training is provided for all catering staff
- No GM ingredients are used
- Free drinking water is available
- No endangered fish are served
- Information about where the food has come from is on display
- Suppliers meet food safety standards
- School caterers meet government guidelines for food and nutrition

Silver and Gold

The Silver and Gold Catering Mark Standards work on a flexible points system, which rewards every penny spent on ethical, environmentally friendly and local ingredients, and recognises steps to offer healthier menus.

- At Silver, at least 5% of ingredients are organic and a selection of local or UK produce is served. A number of steps are taken to make meals healthier.
- At Gold, at least 15% of ingredients are organic, a significant proportion of the ingredients caterers use must be from the UK or produced locally and further steps are taken to make healthy eating easier.

For more information about the Food for Life Catering Mark and a full list of organisations which have achieved it, as well as the latest meal numbers, please see our web pages: www.sacert.org/catering