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HARRISON OUR WORLD®

WE BELIEVE THAT WE ALL HAVE A RESPONSIBILITY TO PROTECT OUR PLANET NOW AND FOR FUTURE GENERATIONS.

WORKING TOGETHER, WE CAN ALL MAKE A DIFFERENCE.

THIS IS WHERE WE ARE TODAY...

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SOURCING AND SUPPLY CHAIN

We believe in offering our customers food they will enjoy all year round and take an honest approach to the origin and sourcing of our ingredients.

We use trusted suppliers who clearly demonstrate stringent, health and safety due diligence procedures, and adopt industry best practice with regard to the commodities they supply.

- Our fresh chicken, beef and pork are British and fully traceable.
- Our lamb is British and NZ and fully traceable.
- Our eggs are UK-sourced and free-range – we were the first caterer of our size to make this change in May 2010.
- We purchase over 36.2 tonnes of Red Tractor certified block cheddar cheese per year.*
- We serve fish from sustainable stocks and species that are not on the endangered list.
- Organic and Fairtrade produce, and products are available.
- We promote tuna that is dolphin friendly with pole and line caught also available.**
- We achieve Food For Life Catering marks – Food for Life promote fresh, seasonal, responsibly farmed and sourced, fully-traceable food.

*April 2024 to March 2025
**Tin size 1.8kg

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KITCHEN PRODUCTION AND SERVICE

Great organisational skills overlaid with our fresh food approach delivers a service that minimises food waste by focusing on these key areas:

- Menu planning – including popular dishes and meat free options, cooked daily.
- Effective ordering.
- Correct receiving of goods and stock rotation.
- Minimum stock levels and effective storage.
- Good preparation and cooking.
- Batch cooking to prevent food spoiling.
- Portion size appropriate for age.
- ‘Just in time cooking’ towards the end of service.
- Good communication with customers and client.
- Monitoring of service waste.

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PACKAGING

For food safety and service some food items are required to be packaged. Since 2016, Harrison branded packaging has been completely compostable.

- Vegware make our packaging from low carbon, recycled, renewable materials.
- We save carbon with packaging made from plants, not plastic.
- In 2024/25 we saved 82.5 tonnes of conventional oil-based disposables.

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BEVERAGES

One Water:

- Bottles are made of 100% recycled plastic.
- B Corp certified and carbon neutral.
- Invest in getting running water to the world's poorest areas.
- Harrison has been supporting One Water since **2016,** and have raised **£42,503*** towards safe, clean water projects.

Radnor:

- Bottles are made from 30% recycled plastic for their spring water and school compliant drinks.
- The shrink wrap that protects products before shipping is made from 30% recycled plastic, an industry first, and is 100% recyclable!
- 20% of their energy use is solar.

*December 2024

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BEVERAGES

Change Please:

- A sustainably sourced, award-winning coffee bean, and a fantastic social enterprise. The mission: tackle homelessness by selling great coffee!
- 100% of their profits are invested in giving people experiencing homelessness access to housing, training and onwards opportunities.

Bewley's:

- Commitment to sustainability is core to Bewley's philosophy.
- They regularly review their supply chain to ensure ethical sourcing and environmental impact.
- Proud to have built partnerships with Bord Bia, Café Femenino, Fairtrade, and Love Irish Food, for a better future.

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FOOD WASTE REGULATIONS

Food Waste separation – food waste **must** be **placed into dedicated bins** in **all areas** and around the site (no other materials are to be put into food waste bins).

- **Cardboard** and **Paper** materials – waste such as napkins, paper, card and cardboard must be placed into dedicated the recycling bins or mixed recycling bins.
- **Glass, Metal** and **Plastic** recycling – all glass (such as jars/bottles), metal and plastics must be placed into dedicated the recycling bins or mixed recycling bins.
- **Residual (non-recyclable) / General Waste** – All other waste can be placed into normal bins.

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LOVE FOOD hate waste

WRAP CAMPAIGN

- We promote WRAP's 'Love Food, Hate Waste' campaign, which brings businesses, government organisations and global partners together to support citizens to develop the tools they need to cut food waste.
- By changing the way food is produced and consumed, we can reduce greenhouse gas emissions and protect natural resources.
- 60% of food waste comes from our UK homes
*from lovefoodhatewaste.com

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OLLECO

- Our waste cooking oil is collected by Olleco and converted to biodiesel.
- With vehicles using biodiesel from the waste cooking oil that Harrison contributes, we save approximately 84 tonnes of CO2 emissions per year*.

*April 24 to March 25

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TRANSPORT

- 97.49% of our main grocery supplier's (Bidfood) fleet are Euro VI engines, which are the best performance diesel engines in terms of air quality and emissions. Bidfood's fleet also use biodiesel.
- Harrison company car fleet are limited on the CO^2 emissions allowed and now comprises of 79% hybrid vehicles and 18% electric vehicles*.

*April 25

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SEASONAL EATING

Sharing our love of fresh food and cooking.

- Our monthly recipes, featuring easy-to-prepare seasonal dishes, can be accessed on our website.
- Out ‘How to Videos’ can be used as a learning tool to encourage and give confidence to those new to cooking.
- For more details, visit www.harrisoncatering.co.uk

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EDUCATION INITIATIVES

- **Rocket Garden**

  Growing a vegetable patch is a great fun and educational project for children to embrace and discover a greater understanding of how food is grown, cooked and tastes as part of a whole school approach to healthy food and outside learning.

  As a fresh food caterer, we fully support this initiative to encourage children to grow vegetables as an effective way of discovering the joys of growing and eating vegetables that they have nurtured and gain a great understanding of the food journey to their plate.

- **War on Waste Scheme for the Whole School**

  We would support the school with a War on Waste campaign across the whole school. This initiative is committed to reducing food waste from plates and aims to see a 20% reduction in food waste from plates into bins.

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FUTURE GENERATIONS

- **Chefs Adopt a School Programme**

Chefs Adopt a School was founded in 1990 by the Royal Academy of Culinary Arts - Britain's leading professional association of head chefs, restaurant managers and suppliers. It is a national charity which teaches primary aged children, in a holistic way, about food, provenance, healthy eating and cookery. Harrison Catering have always believed that good food, produced from quality, seasonal ingredients should play an instrumental part of feeding children, and are committed to our continued partnership with Chefs Adopt a School in helping to educate children about food by our Cook Managers, trained in the workshop delivery.

- **The Geoffrey Harrison Foundation**

With the support of the directors of Harrison Catering Services, Chairman Geoffrey Harrison established the Foundation in 2011, to advance education and learning in the UK in connection with the hotel, restaurant and hospitality industries and help young people develop their capabilities and grow to maturity as individuals and members of society. To date **2,511** students have completed the courses we support. To find out more visit: www.geoffreyharrisonfoundation.org.uk

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ISO 14001 CERTIFICATION

- As a responsible forward-thinking company and a leading caterer we understand the importance of taking real action to minimise environmental impact and sourcing sustainably.
- Our Thame Environmental Management System is certified to ISO14001 – an internationally agreed standard to enhance environmental performance.
- The certification was achieved following a rigorous audit by NQA, a company accredited by UKAS.

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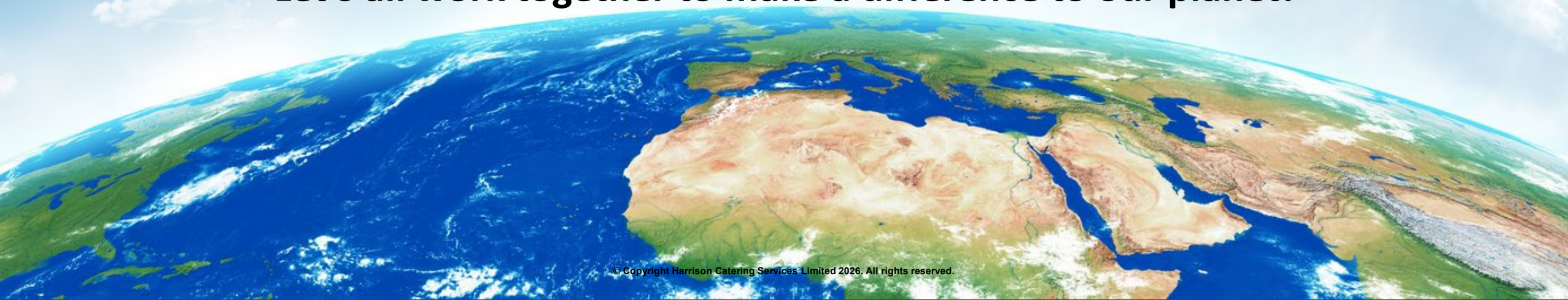
HARRISON OUR WORLD®

Harrison continue to be committed to reduce environmental impact within our business through:

RESPONSIBLE SOURCING
REDUCING WASTE
RECYCLING AS MUCH AS WE CAN

Let's all work together to make a difference to our planet!



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