

### CIRENCESTER KINGSHILLSCHOOL

#### WELCOME, FROM HARRISON CATERING SERVICES

Firstly, let me say how delighted Harrison Catering Services is to be working in partnership with Cirencester Kingshill School to provide all dining services at the School. We look forward to meeting with as many of you as possible as we deliver the catering.

As parents, you may be curious and want to know more about Harrison and Cirencester Kingshill School's new catering partner and 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. Our goal is to instil a love and understanding of fresh, healthy food that will positively influence your children at school and throughout life.

Harrison staff play an integral part in the success of the catering service, with learning and development high on our agenda. Training undertaken by the on-site catering team includes how to prepare and serve healthier food to children through their bespoke Eat Well Live Well© training programme. To ensure the best customer experience at Cirencester Kingshill, and at all our sites, staff complete Smile accredited customer service training and are encouraged/supported to develop professionally throughout their career.

The Harrison team is excited to serve your children and has been working closely with Cirencester Kingshill School to tailor menus to the tastes and preferences of the students to provide a Morning Break and Lunch service daily.

The menus will be created with local tastes and preferences in mind and offer a wide range of popular, delicious dishes to encourage balanced meal choices full of flavour.

Our creative chefs will also plan and organise enjoyable, additional food experiences with 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 school in managing allergens. And our catering team will work closely with the school, students and their families to address individual dietary needs.

As a fresh food catering provider with over 25 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](http://www.harrisoncatering.co.uk), or to learn more about our foundation, please visit [www.geoffreyharrisonfoundation.org.uk](http://www.geoffreyharrisonfoundation.org.uk) to understand how we encourage young people into a career in hospitality.

Finally, we welcome and value all feedback on Cirencester Kingshill 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.