

About Your Catering Service

The catering service at John Colet School is now being provided by Harrison Catering Services, an independent, family-owned company founded in 1994.

The Harrison proposition is centred around the on-site preparation and cooking of top-quality meals made with fresh ingredients. Over 100 clients across the UK enjoy a Harrison food service, with more than 100,000 meals being served each day by approximately 2,000 staff across more than 270 locations.

Working in Partnership with John Colet School

Our catering team will work with the school council/food focus groups to tailor menus to the tastes and preferences of the students. We introduce further interest and excitement to our menus through themed lunches ranging from holidays like Easter and Christmas to cuisines from around the world, tying these into the school curriculum whenever possible. Whenever possible, we link our menus to the school's curriculum and activities to further reinforce the importance of eating a balanced diet of nutritious food.

Providing Healthy School Meals

Harrison understands that what young children/adults eat affects their health and their ability to learn and perform in the classroom. At John Colet School our catering team provides nutritious, balanced meals, and we work to educate the students on how to make healthier food choices. Our goal is to instil a love and understanding of fresh, healthy food at a young age that will positively influence them throughout life.

All Harrison staff receive training in how to prepare and serve healthier food through the company's bespoke Eat Well Live Well© training programme.

In addition, our focus on fresh food means that only minimal amounts of fried foods appear on our menus—generally in the form of much-loved British favourites like fish and chips. We also aim to maximise access to fruit and vegetables by offering a choice of cooked vegetables, salads, healthier snacks and fresh fruit daily. Every egg we use is British-sourced and free range and the majority of our meat is British-sourced as well.

COVID19 & its Challenges

We understand the challenges we are all facing in relation to COVID19.

We understand that this brings worries and concerns day in day out.

We want to reassure you that we as a business are doing all required of us to ensure that we are following the governments advice/guidelines and we will continue to do so throughout these challenging times.

Dietary Requirements

Do you have a special dietary requirement?

If yes please see a member of the school staff or catering team who will be able to support you in your choice's.

Our catering team are on site from 8am – 2.30pm and will be very happy to help you in making the right decision when visiting the canteen pod.

Did you know 'all our disposables are 100% biodegradable'

We Welcome Your Feedback

Hearing your thoughts on our catering service is an essential part of getting things right and developing the foodservice at your school. Please feel free to speak to our catering manager if you have any comments.

Join the Harrison Family

The great food and service that Harrison provides is only possible because of our talented staff. We aim to create an environment where every team member's efforts and skills are recognised, developed and rewarded, so that we can attract and retain the best people.

If you are interested in joining the Harrison family, please visit our website for the latest job opportunities at www.harrisoncatering.co.uk/job-opportunities.html or contact the human resources department at our Thame office on 01844 216777.