



Harvester 2019 Pledge

This is a UK wide pledge

This commitment will be implemented
by October 2020

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Quick service and casual dining restaurants commit to offer two portions of veg inclusive in every kid's meal

This aligns with point 5 on the Commitments Framework

Commitment Details

Harvester is included in the 2019 Soil Association Out To Lunch league table, and as part of our commitments we are ensuring that our children's meals include at least 2 portions of veg, through veg starters and a minimum of 1 veg portion in the main meal item and through our free salad bar for children. This means every child gets at least 2 portions of veg with every meal.

Because this is already something we are doing, for our pledge we commit to aiming for continuous progress to increase the portions of veg we make available to children every year. We will review this with Peas Please each year so that we can keep track on our initiatives and progress.

Monitoring

We will report each year on portions of veg served to children compared to a baseline year (see below).

Baseline data will be taken from sales of children's menus (itemised on our cash registers) plus data that shows how much veg has come from the salad bar (because the salad bar is available for all customers, we cannot specify exactly how much salad bar veg has been eaten by child guests but we can estimate the totals). The baseline data will be taken from July 2018 to June 2019, and each year we will compare portions from sales of children's menus and portions of salad bar veg to this baseline. Year 1 reporting will be from July 2019 to June 2020, in line with the Peas Please reporting year, and compared with the above baseline. We will report the total portion estimate (50g per portion) and the % increase.

Within the reporting we will exclude increases in veg servings that have resulted from new restaurant openings, so that we are comparing like for like in each reporting year. We will also work towards making sure that we do not inadvertently increase food waste through the veg initiative.