

CASE STUDY HONEST FOODS



Honest Foods began location catering in 2006 by providing for commercials and music videos. Since then we have moved more into the world of film and television working for all the biggest production companies in and around London.

Founded by Leon Rothera who trained under some of London's top chefs, we are lucky enough to have Consultant Dietician Bridgette Wilson to support us with trickier dietary requirements and even visit the set to work with the chefs to adapt the food plan for any actors needing a more tailored menu option. The thing that sets us apart from other film set caterers is that we offer health-conscious crew catering: ALL our chefs are REAL chefs with experience in top London restaurants and 5 star hotels. This is thanks to the private catering side of the business which caters for top events, private dinner parties and weddings.

Our facilities cater for long and short shoots using a 17 foot kitchen, 21 foot kitchen and refrigerated support vehicles. On several occasions we have brought both kitchens to cater for 350 extras on a film set.

We were grateful for Calvin's visit and for explaining so clearly what we needed to do. The service was thorough and answered all my questions, helping me feel equipped to go forward and ensuring that we are fully safe and compliant.

HONEST FOODS LONDON

honestfoods
L O N D O N



Leon approached us to offer valuable advice and we were delighted to work with him on improving his systems and processes.

Our principal consultant first had a telephone discussion with Leon to ascertain the current situation and requirements. Following the discussion, a visit was arranged to their London production kitchen to view facilities and the actual processes already in place.

During the visit, we observed and reviewed the premises, procedures, documentation, training records, hygiene facilities and more. As result, we were able to give verbal recommendations on what was needed to ensure compliance with current legislation and good practice. This was supported by explanations of requirements to ensure clarity and signposting to sources of information and training where needed.

Our consultant then followed up with a full detailed report aligning recommendations to good practice and referencing current legislation. Together, these help Honest Foods London ensure they are compliant with food safety requirements.

CALVIN HANKS, PRINCIPAL CONSULTANT

