

Love British Food case studies to learn from: West House School & Opus at Cornwall Street

Why will they source British?

- Birmingham has a strong food culture with many acclaimed restaurants, including Adam's, Opus and Purnell's all located close to the Cathedral in the heart of the city
- The award-winning Opus at Cornwall Street is famed for its fierce commitment to quality food that is seasonal and locally grown
- With the National Harvest Service taking place in the centre of such prestigious culinary heritage, Love British Food has teamed up with Opus to bring the pupils of West House School some very special experiences



Examples of heritage carrots and Victoria plums grown by Worcester Produce.

How will they get involved?

- Prior to attending the National Harvest Service itself, the children will be visiting Opus' fruit and veg supplier, Worcester Produce, to learn about and collect food to include in their Harvest Box being presented during the Service
- During their visit, the children will be shown around the nursery just outside of Pershore where Worcester Produce experiment with different types of crops to decide whether they will plant larger fields of the variety
- It is at this nursery where they will see vegetables such as round courgettes and heritage carrots
- This is followed by a field tour (wellingtons at the ready!) to acres of vegetable plots and orchards
- The boys will learn how important it is to preserve the farming heritage of this country and how productive the fields around Pershore and Evesham are
- Worcester Produce are LEAF accredited which means that they are carefully attuned to the environmental impact of what they do
- Such is their nurturing of the land that the boys may well get a glimpse of partridge, wild deer, and heron on their visit