

Year 7 visit to
Pizza Express Harlow
5th July 2023



GB 5

As part of Hailey Hall's ongoing commitment to supporting our students with possible future career pathways in Retail and food. Our Year 7's were taken to the Pizza Express Restaurant in Harlow.

(Gatsby Benchmark 5 – Encounters with employers and employees)

Students were taken by school transport to a local Harlow car park and then walked to the venue. The venue was closed to the public. We were met by the duty manager Michelle, who took us all to the main dining area and spoke to the students about the company and its origins. She then talked about the history of Pizzas and where it originated. She showed the students different ingredients used in pizzas and fascinating facts that got the students thinking about food., how a Pizza is made, and where they get their produce from. She discussed possible career opportunities and that they employ many young people to cook and serve food in the restaurant both front of house and behind the scenes, and in some cases go on to be managers.

Students were told the importance of hygiene when handling food and asked to wash their hands in store toilets before they touched any food. The manager showed them how to make a pizza with basic dough and toppings and asked them to try to make a pizza themselves. They were given 2 full platters of toppings used on a pizza and asked to try something they may have not tasted before, the students tucked in and cleared the plates many saying it was the first time they had tasted certain items of food. They were shown the large Ovens that cooked the pizzas very quickly, she explained the difference between their home oven and a Pizza Express oven, basically Pizza Express ovens can cook a pizza in 6 mins at 400 degrees a lot faster than home, which is needed in a restaurant.



The students asked relevant questions and were well behaved and a credit to themselves and Hailey Hall School

Thanks to Michelle and her staff at Pizza Express

Thanks for the support from Leonie, Jack, Louise and Emma

Peter Gregory

Careers Lead