

# Eurest wins new contract with Moderna at Harwell Campus

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Leading workplace caterer [Eurest](#) has added pharmaceutical and biotechnology company Moderna to its client roster, having won a new contract to cater for their manufacturing and R&D facility in Oxfordshire.

[Eurest](#), which is part of Compass Group UK & Ireland's Business and Industry (B&I) division, has been appointed to provide catering and hospitality services at the Moderna Innovation and Technology Centre (MITC) in the Harwell Science and Innovation Campus.

Moderna's state-of-the-art research, development and manufacturing facility, which was officially opened in September by the Secretary of State for Health and Social Care, Wes Streeting MP, will produce mRNA respiratory vaccines and aims to help the UK prepare for future pandemics.

Having provided food services for Moderna's temporary office space at Harwell during construction of the MITC, as part of the new contract Eurest will deliver a nutritionally balanced breakfast and lunch offer for Moderna's 150 staff, plus the option of 24-hour self-service for manufacturing colleagues working across all shifts.

The deal is Eurest's fifth contract win at Harwell Campus in 18 months, following partnerships with Catapult Satellite Applications, European Space Agency and SNAP.

Sam Mitchell, Contract Director at Eurest, said: "We're excited to be working with Moderna and to expand our services within the Harwell community. This new contract represents organic business growth, building on the strength of our existing partnerships and reputation at Harwell.

"This new partnership also marks an exciting phase of development for our team, with Keith Wallace

stepping into a new challenge as Chef Manager at Moderna. His progression highlights our commitment to nurturing internal talent while delivering an exceptional service for our clients.”

Eurest is committed to delivering healthy and exciting dishes to power teams, designed by its culinary experts with seasonality in mind and sustainably prepared using fresh ingredients. From responsible sourcing to pioneering the use of eco-labelling, Eurest takes environmental responsibility seriously, without ever compromising on taste.

The award-winning contract caterer aims to support enhanced wellbeing and productivity through its carefully crafted menus and offers catering services that are tailored to meet different industry needs.