

Case Study

Food for Life, Catering Mark Soil Association, UK

*The Catering Mark provides an independent endorsement that food providers are taking steps to improve the food they serve, using **fresh ingredients** which are **free from trans fats, harmful additives and GM**, and **better for animal welfare**.*

<http://www.sacert.org/catering/whatisthecateringmark>

Their “Why”

- One-third of calories are now consumed outside of the home
- Growing awareness of link between good food, health, academic attainment, and the environment;
- Jamie Oliver and Turkey Twizzlers
- Way for caterers to meet consumers demand for traceable, sustainable, healthy food

How it works

Caterers are audited (and pay a fee for service) on meeting high standards of provenance and traceability benchmarked by 3 levels

ORGANICseasonal
traceablehealthy
LOCALfree range
SUSTAINABLE **FRESH**

Bronze standards

- No undesirable additives or trans fats
- At least 75% of dishes are freshly prepared from unprocessed ingredients
- Meat is from farms which satisfy UK welfare standards
- Eggs are from cage-free hens
- Menus are seasonal and in-season produce is highlighted
- Catering staff are supported with skills training in fresh food preparation and the Catering Mark
- No GM ingredients are used*

Plus....

Bronze standards (continued)

- Free drinking water is prominently available
- No fish is served from the (MCS) 'fish to avoid' list
- Information is on display about food provenance
- All suppliers have been verified to ensure they apply appropriate food safety standards
- Caterers in schools and academies, early years and residential care settings and hospitals can demonstrate their compliance with national standards or guidelines on food and nutrition
- Menus provide for all dietary and cultural need

Silver and Gold

Assessed on a points calculator

Ingredient spend on:

- Ethical and environmentally friendly food
- Locally sourced ingredients
- Steps to offer healthier menus

Ingredients: 75% fresh, 50% local, 30% sustainable



The outcomes

- Currently 1,000,000 meals served per day that meet the Bronze standard (170 million meals per year)
- Standard (and timeline for achieving gold) was recently used in tender for service provider by the largest hospital network in UK
- Advocacy to government offered their model as a successful independently audited way to verify food quality in broader public sector

